




To:
The Kitchen Guys
Derris Gardner
The Kitchen Guys
234 Harbor Circle
New Orleans, LA 70126
504-834-1521
504-834-1521 (Contact)

Project:
WT Henning ES Calcasieu Parish
Schools
774 Henning Dr
Sulphur, LA 70663


From:
PMR West
Susan Carter
1305 Lakes Parkway
Ste. 106
Lawrenceville, GA 30043
770-441-3100
770-441-3100 (Contact)



Item	Qty	Description	Sell	Sell Total
1	1 ea	FLATWARE & TRAY CART  Duke Manufacturing Model No. TTS-32PG Thurmaduke™ Tray Stand Unit, mobile, 32"W x 31"D x 42"H, 16 gauge stainless steel top, tray surface 18" high, 16 gauge stainless steel utensil tower 28" x 10", 20 gauge paint grip steel body & undershelf, 5" dia. gray poly swivel casters & brakes, NSF	\$3,076.92	\$3,076.92
	1 ea	217125 Textured Black powder coat paint finish		
	1 ea	T71 Silverware dispenser, (7) utensil cylinders in stainless steel holder, 21-5/8"W x 9-3/4"D x 7-1/4"H, with 5" deep perforated white plastic cups	\$882.36	\$882.36
	1 ea	MOD-SPH Special height unit - ADD	\$393.12	\$393.12
		NOTE: Factory Quote # 143555 Attached		
			ITEM TOTAL:	\$4,352.40
2	1 ea	SERVING COUNTER, UTILITY  Duke Manufacturing Model No. TST-18PG Thurmaduke™ Solid Top Unit, utility counter, 18"W x 32"D x 36"H, stainless steel top, 20ga paint grip steel body & undershelves, NSF	\$2,805.84	\$2,805.84
	4 ea	MOD-15 6" high stainless steel legs in lieu of standard casters, with stainless steel adjustable foot		
	1 ea	217125 Textured Black powder coat paint finish		
	1 ea	MOD-14-1 14ga stainless steel top, in lieu of standard, * stainless steel top T-trim & body pilaster strips *	\$110.16	\$110.16
	1 ea	MOD-12-18 Extend width of top up to 12", for a 44" or less overall top, with stainless steel fixed brackets, * extended on customer's side in lieu of tray slide *	\$110.16	\$110.16
	1 ea	445-1S-HD-OP Cutting Board/Shelf , operator's side, 10"D, 18ga stainless steel shelf, (2) hinged brackets, shelf mounted flush to	\$893.16	\$893.16

Item	Qty	Description	Sell	Sell Total
		counter top		
	1 ea	MOD-SPH Special height unit - ADD, * 34" ADA countertop height *	\$393.12	\$393.12
	1 ea	329-PG-1L Single door, no lock, left hand hinge, paint grip steel, powder coated to match body, magnetic catch, and recessed stainless steel pull	\$621.00	\$621.00
	1 ea	CUSTOM Electric load center, panel box & cover, circuit breakers & panel schedule, mounted in base & receptacles wired , 120/208 volt, 60 cycle, 1 phase, 7.2KW, 35 amps, direct wired NOTE: Factory Quote # 143555 Attached	\$3,236.76	\$3,236.76
			ITEM TOTAL:	\$8,170.20
3	1 ea	SERVING COUNTER, UTILITY Duke Manufacturing Model No. TST-46PG Thurmaduke™ Solid Top Unit, utility counter, 46"W x 32"D x 36"H, stainless steel top, 20ga paint grip steel body & undershelves, NSF	\$3,629.88	\$3,629.88
				
	4 ea	MOD-15 6" high stainless steel legs in lieu of standard casters, with stainless steel adjustable foot		
	1 ea	217125 Textured Black powder coat paint finish		
	1 ea	MOD-14-3 14ga stainless steel top, in lieu of standard, * stainless steel top T-trim & body pilaster strips *	\$219.24	\$219.24
	1 ea	MOD-12-46 Extend width of top up to 12", for a 44" or less overall top, with stainless steel fixed brackets, * extended on customer's side in lieu of tray slide *	\$219.24	\$219.24
	1 ea	CUT-OP3 Rectangular cutout with reinforced edges, in counter top, for drop-in unit	\$198.72	\$198.72
	1 ea	445-3S-HD-OP Cutting Board/Shelf , operator's side, 10"D, 18ga stainless steel shelf, (2) hinged brackets, shelf mounted flush to counter top	\$1,043.28	\$1,043.28
	1 ea	MOD-SPH Special height unit - ADD, * 34" ADA countertop height *	\$393.12	\$393.12
	1 ea	TS482-46 Contemporary Food Shield, 45-1/2"W x 18-1/2"D x 20-1/8"H, self-service, single shelf, sloped fixed guard with fixed end closures, 3/8" glass overself & guard with 1/4" glass ends (tempered with polished rounded edges), Ø 1" tube posts, stainless steel finish posts mounted through countertop with mounting flange	\$2,603.88	\$2,603.88
	1 ea	TS400LED-3 LED light under shelf & wired to base, 120v/60/1-ph (this may require cord & plug option)	\$1,330.56	\$1,330.56
	1 ea	CORD 6 ft. cord & plug	\$46.44	\$46.44
	1 ea	CUSTOM Stainless steel control panel, cutouts in apron/rail, switches mounted & wired	\$1,065.96	\$1,065.96
	1 ea	RFT2-SB Recessed Frost Top standard body drop-in unit, 39"W x 29"D, fits (2) 18 x 26" pan per shelf, programmable color touch screen	\$5,519.88	\$5,519.88




Item	Qty	Description	Sell	Sell Total
		control, stainless steel body and shelves, self contained refrigeration, 120v/60/1-ph, 8.0 Amps, NEMA 5-15P		
	1 ea	E-OP2 Electric outlet, mounted in base, with galvanized junction box, duplex or single receptacle & stainless steel cover, wired to existing power source	\$300.24	\$300.24
	1 ea	CUSTOM Stainless steel wire chase & removable cover, mounted in base and wired	\$252.72	\$252.72
		NOTE: Factory Quote # 143555 Attached		
			ITEM TOTAL:	\$16,823.16
4	1 ea	HOT FOOD SERVING COUNTER / TABLE	\$8,441.28	\$8,441.28
		Duke Manufacturing Model No. TEHF-60PG		
		Thurmaduke™ Hot Food Unit, electric, 60"W x 32"D x 36"H, stainless steel top, (4) stainless steel heat wells, drains, copper manifolds, (1) valve, thermostats, dish shelf, 20ga paint grip steel body & undershelf, 6 ft cord with plug, cULus, UL EPH Classified (NOTE: Electric values & plug configurations change for 3 phase or when adding electric options - Contact Factory for more info)		
	1 ea	TEHF60-208-1 208v/60/1-ph, 3600 watts, 17.3 amps		
	4 ea	MOD-15 6" high stainless steel legs in lieu of standard casters, with stainless steel adjustable foot		
	1 ea	217125 Textured Black powder coat paint finish		
	1 ea	MOD-14-4 14ga stainless steel top, in lieu of standard, * stainless steel top T-trim & body pilaster strips *	\$273.24	\$273.24
	1 ea	MOD-12-60 Extend width of top up to 12", for a 44" or less overall top, with stainless steel fixed brackets, * extended on customer's side in lieu of tray slide *	\$273.24	\$273.24
	1 ea	445-4S-HD-OP Cutting Board/Shelf , operator's side, 10"D, 18ga stainless steel shelf, (3) hinged brackets, shelf mounted flush to counter top	\$1,242.00	\$1,242.00
	1 ea	MOD-SPH Special height unit - ADD, * 34" ADA countertop height *	\$393.12	\$393.12
	1 ea	TS482-60 Contemporary Food Shield, 59-1/2"W x 18-1/2"D x 20-1/8"H, self-service, single shelf, sloped fixed guard with fixed end closures, 3/8" glass overshelf & guard with 1/4" glass ends (tempered with polished rounded edges), Ø 1" tube posts, stainless steel finish posts mounted through countertop with mounting flange	\$2,706.48	\$2,706.48
	1 ea	TS400LED-4 LED light under shelf & wired to base, 120v/60/1-ph (this may require cord & plug option)	\$1,639.44	\$1,639.44
	1 ea	CORD 6 ft. cord & plug	\$46.44	\$46.44
	2 ea	E-OP2 Electric outlet, mounted in base, with galvanized junction box, duplex or single receptacle & stainless steel cover, wired to existing power source	\$300.24	\$600.48
	1 ea	CUSTOM Stainless steel wire chase & removable cover, mounted in base and wired	\$252.72	\$252.72




Item	Qty	Description	Sell	Sell Total
NOTE: Factory Quote # 143555 Attached				
			ITEM TOTAL:	\$15,868.44
5	1 ea	SERVING COUNTER, UTILITY Duke Manufacturing Model No. TST-46PG Thurmaduke™ Solid Top Unit, utility counter, 46"W x 32"D x 36"H, stainless steel top, 20ga paint grip steel body & undershelves, NSF	\$3,629.88	\$3,629.88
				
	4 ea	MOD-15 6" high stainless steel legs in lieu of standard casters, with stainless steel adjustable foot		
	1 ea	217125 Textured Black powder coat paint finish		
	1 ea	MOD-14-3 14ga stainless steel top, in lieu of standard, * stainless steel top T-trim & body pilaster strips *	\$219.24	\$219.24
	1 ea	MOD-12-46 Extend width of top up to 12", for a 44" or less overall top, with stainless steel fixed brackets, * extended on customer's side in lieu of tray slide *	\$219.24	\$219.24
	1 ea	CUT-OP3 Rectangular cutout with reinforced edges, in counter top, for drop-in unit	\$198.72	\$198.72
	1 ea	445-3S-HD-OP Cutting Board/Shelf , operator's side, 10"D, 18ga stainless steel shelf, (2) hinged brackets, shelf mounted flush to counter top	\$1,043.28	\$1,043.28
	1 ea	MOD-SPH Special height unit - ADD, * 34" ADA countertop height *	\$393.12	\$393.12
	1 ea	TS482-46 Contemporary Food Shield, 45-1/2"W x 18-1/2"D x 20-1/8"H, self-service, single shelf, sloped fixed guard with fixed end closures, 3/8" glass overself & guard with 1/4" glass ends (tempered with polished rounded edges), Ø 1" tube posts, stainless steel finish posts mounted through countertop with mounting flange	\$2,603.88	\$2,603.88
	1 ea	TS400LED-3 LED light under shelf & wired to base, 120v/60/1-ph (this may require cord & plug option)	\$1,330.56	\$1,330.56
	1 ea	CORD 6 ft. cord & plug	\$46.44	\$46.44
	1 ea	CUSTOM Stainless steel control panel, cutouts in apron/rail, switches mounted & wired	\$1,065.96	\$1,065.96
	1 ea	RFT2-SB Recessed Frost Top standard body drop-in unit, 39"W x 29"D, fits (2) 18 x 26" pan per shelf, programmable color touch screen control, stainless steel body and shelves, self contained refrigeration, 120v/60/1-ph, 8.0 Amps, NEMA 5-15P	\$5,519.88	\$5,519.88
	1 ea	E-OP2 Electric outlet, mounted in base, with galvanized junction box, duplex or single receptacle & stainless steel cover, wired to existing power source	\$300.24	\$300.24
	1 ea	CUSTOM Stainless steel wire chase & removable cover, mounted in base and wired	\$252.72	\$252.72
NOTE: Factory Quote # 143555 Attached			ITEM TOTAL:	\$16,823.16

Item	Qty	Description	Sell	Sell Total
6	1 ea	SERVING COUNTER, UTILITY Duke Manufacturing Model No. TST-46PG Thurmaduke™ Solid Top Unit, utility counter, 46"W x 32"D x 36"H, stainless steel top, 20ga paint grip steel body & undershelves, NSF	\$3,629.88	\$3,629.88
				
	4 ea	MOD-15 6" high stainless steel legs in lieu of standard casters, with stainless steel adjustable foot		
	1 ea	217125 Textured Black powder coat paint finish		
	1 ea	MOD-14-3 14ga stainless steel top, in lieu of standard, * stainless steel top T-trim & body pilaster strips *	\$219.24	\$219.24
	1 ea	MOD-12-46 Extend width of top up to 12", for a 44" or less overall top, with stainless steel fixed brackets, * extended on customer's side in lieu of tray slide *	\$219.24	\$219.24
	1 ea	445-3S-HD-OP Cutting Board/Shelf , operator's side, 10"D, 18ga stainless steel shelf, (2) hinged brackets, shelf mounted flush to counter top	\$1,043.28	\$1,043.28
	1 ea	MOD-SPH Special height unit - ADD, * 34" ADA countertop height *	\$393.12	\$393.12
	1 ea	TDST-X-1 For special length not listed (maximum one-piece length of 88"): To next longer standard unit price...ADD (for TST models), * 36" long *	\$387.72	\$387.72
	1 ea	CUSTOM Stainless steel wire chase & removable cover, mounted in base and wired	\$252.72	\$252.72
		NOTE: Factory Quote # 143555 Attached		
			ITEM TOTAL:	\$6,145.20
7	1 ea	CASH REGISTER STAND Duke Manufacturing Model No. TCS-30PG Thurmaduke™ Cashier Stand, mobile, 30"W, 32"D, 36"H, 16ga stainless top, 20ga paint grip steel body & partial undershelf, stainless steel tube foot rest, 5" dia. gray poly swivel casters & brakes, NSF	\$2,990.52	\$2,990.52
				
	4 ea	MOD-15 6" high stainless steel legs in lieu of standard casters, with stainless steel adjustable foot		
	1 ea	217125 Textured Black powder coat paint finish		
	1 ea	CS-DR-LK Stainless steel drawer, with lock and keys, for cashier stand	\$619.92	\$619.92
	1 ea	MOD-14-2 14ga stainless steel top, in lieu of standard, * stainless steel top T-trim & body pilaster strips *	\$164.16	\$164.16
	1 ea	MOD-12-32 Extend width of top up to 12", for a 44" or less overall top, with stainless steel fixed brackets, * extended on customer's side in lieu of tray slide *	\$164.16	\$164.16
	1 ea	CUT-OP1-G Round cutout with grommet, in counter top, for cord pass	\$79.92	\$79.92
	1 ea	MOD-SPH Special height unit - ADD,	\$393.12	\$393.12

Item	Qty	Description	Sell	Sell Total
		* 34" ADA countertop height *		
	1 ea	E-OP2 Electric outlet, mounted in base, with galvanized junction box, duplex or single receptacle & stainless steel cover, wired to existing power source	\$300.24	\$300.24
	1 ea	CORD 6 ft. cord & plug	\$46.44	\$46.44
		NOTE: Factory Quote # 143555 Attached		
		ITEM TOTAL:		\$4,758.48
8	1 ea	RANGE, 36", 4 OPEN BURNERS	\$6,911.46	\$6,911.46
		Southbend Model No. 4367C		
		Ultimate Restaurant Range, gas, 36", (4) pyromax burners, standard grates, standing pilot, (1) cabinet base, 22-1/2" flue riser with shelf, stainless steel front, sides, shelf & 6" adjustable legs, 160,000 BTU, CSA, NSF (Note: Qualifies for Southbend's Service First™ Program, see Service First document for details)		
	1 ea	Standard one year limited warranty (range)		
	1 ea	Specify Gas Type		
	1 ea	NOTE: 22.5" high flue riser, with heavy duty shelf, standard		
	1 ea	Casters, 2 locking & 2 standard, in lieu of legs	\$543.24	\$543.24
		ITEM TOTAL:		\$7,454.70
9	1 ea	REACH-IN REFRIGERATOR	\$4,141.26	\$4,141.26
		U-Line Corporation Model No. UCRE455-SS71A		
		U-Line by Desmon Refrigerator, Reach-In, self-contained refrigeration, two-section, (2) solid doors, 48 cu. ft., 28° F to 46° F temperature range, auto defrost, epoxy coated & sealed evaporator, includes (6) epoxy coated wire shelves, electronic digital temperature control with alarm, R290 refrigerant, 115v/60/1-ph		
	1 ea	1 Year (parts & labor) / 5 year sealed system (parts), standard		
	1 ea	ULA81040300 Caster Kit	\$766.26	\$766.26
	1 ea	ULA80110300 Light Kit	\$426.06	\$426.06
		ITEM TOTAL:		\$5,333.58
10	1 ea	REACH-IN FREEZER	\$4,670.46	\$4,670.46
		U-Line Corporation Model No. UCFZ455-SS71A		
		U-Line by Desmon Freezer, Reach-In, self-contained refrigeration, two-section, (2) solid doors, 48 cu. ft., 14° F to -13° F temperature range, auto defrost, epoxy coated & sealed evaporator, includes (6) epoxy coated wire shelves, LED lighting, electronic digital temperature control with alarm, R290 refrigerant, 115v/60/1-ph		
	1 ea	1 Year (parts & labor) / 5 year sealed system (parts), standard		
	1 ea	ULA81040300 Caster Kit	\$766.26	\$766.26
	1 ea	ULA80110300 Light Kit	\$426.06	\$426.06
		ITEM TOTAL:		\$5,862.78
11	1 ea	CONVECTION STEAMER, GAS	\$30,962.52	\$30,962.52

Item	Qty	Description	Sell	Sell Total
		Market Forge Model No. ETP-10G ECO-TECH™ PLUS Convection Steamer, floor model, gas, (2) compartments, (5) 12" x 20" x 2-1/2" pan capacity, atmospheric steamer, self contained water filter, automatic water fill, individually controlled by power switch, 60 minute timer, (4) flanged feet, stainless steel interior & exterior, 84,000 BTU, ENERGY STAR®		
	1 ea	Standard (1) one year parts & labor warranty, equipment only		
	1 ea	Optional second year parts & labor warranty, equipment only, per unit (for K-12 schools only)		
	1 ea	Extended 2nd year warranty, for Schools and Universities only		
	1 ea	Gas type to be specified		
	1 ea	120v/60/1-ph, 2.0 amps, standard		
ITEM TOTAL:				\$30,962.52
12	1 ea	CONVECTION OVEN, GAS Blodgett Model No. DFG-100 DBL Convection Oven, gas, double-deck, standard depth, capacity (5) 18" x 26" pans per compartment, (SSD) solid state digital controls, 2-speed fans, interior light, simultaneous operated doors with glass, stainless steel front, sides & top, 6" stainless steel legs, flue connector, (2) 1/2 HP, 55,000 BTU each, cETL, NSF, CE	\$32,202.90	\$32,202.90
	1 ea	3 year parts, 2 year labor and 2 additional year door warranty (parts only), standard		
	1 ea	Gas type to be determined		
	2 ea	115v/60/1-ph, 6.0 amps, 1/2 hp, 2-wire with ground, NEMA 5-15P (per deck), standard		
	1 ea	SSD Top Oven: Solid State digital with Pulse Plus® and Cook & Hold, standard		
	1 ea	SSD Bottom Oven: Solid State digital with Pulse Plus® and Cook & Hold, standard		
	1 ea	Draft diverter		
	1 st	6" legs, adjustable, stainless steel (set), standard		
ITEM TOTAL:				\$32,202.90
13	4 ea	SAFETY SYSTEM MOVEABLE GAS CONNECTOR Dormont Manufacturing Model No. 1675BPCF2S48 Dormont Blue Hose™ Moveable Gas Connector Hose Assembly, 3/4" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, 1 Safety Quik® QDV, 2 Swivel MAX®, 160,000 BTU/hr minimum flow capacity, limited lifetime warranty	\$327.82	<Optional>
				
		ITEM TOTAL: <Optional>		\$1,311.28
14	1 ea	SWIRL HOSE WATER SUPPLY LINES & FITTINGS	\$35.98	<Optional>

Item	Qty	Description	Sell	Sell Total
		Dormont Manufacturing Model No. 71-1118-48 Dormont Swirl Hose Assembly, 3/8" inside dia., 48" long, 1/4" male elbow x 1/4" brass flare, max pressure: 100psig		

ITEM TOTAL: <Optional> \$35.98

15	1 ea	DELIVERY The Kitchen Guys Model No. DELIVERY Delivery & Installation Inclusions: Receiving and Storing Equipment in our bonded warehouse for up to 30 days. Delivery to jobsite, uncrating, placement, and leveling. Unless otherwise noted, this cost does not cover additional labor or material to overcome any obstacles (stairs, door issues, existing equipment). Removal of all packaging Debris. Make ready for final connections. Final connections by other trades. (NOTE: THIS COST INCLUDES ONLY 1 TRIP TO THE SITE UNLESS INDICATED ON THIS DOCUMENT OTHERWISE)	\$6,480.00	\$6,480.00
----	------	---	------------	------------

ITEM TOTAL: \$6,480.00

**Finance-to-Own**

24-month term:
\$7,568.73 - \$7,956.52*
36-month term:
\$5,280.36 - \$5,688.42*
48-month term:
\$4,141.42 - \$4,566.92*
60-month term:
\$3,462.04 - \$3,903.82*

*These examples reflect actual payment ranges that businesses with more than 2 years in business receive. Payments will vary depending on the established business and personal credit.

Financing is available for Start-Ups. Payments do not include taxes.

For Instant Quotes click here:
[Restaurant Equipment Financing](#)

For more information:
email: FoodService@LeaseQ.com
phone: (781) 328-9511

Merchandise	\$161,237.52
Freight	\$4,910.94
Subtotal	\$166,148.46
Total	\$166,148.46

Prices Good Until: 02/28/2023

*ITEMS ARE QUOTED AT FACTORY STANDARD DISCOUNT *

BLODGETT OVEN-----50%
DUKE-----50%

MARKET FORGE-----50%
SOUTHBEND-----50%
U-LINE-----50%

NOTE: PLEASE COMPARE THIS QUOTATION TO YOUR REQUIRED EQUIPMENT SPECIFICATIONS.

NOTE: IT IS THE RESPONSIBILITY OF THE DEALER TO VERIFY ALL MEASUREMENTS, DIRECTION OF OPERATION, VOLTAGES AND UTILITY SPECIFICATIONS PRIOR TO ORDERING.

NOTE: EQUIPMENT NOT SHOWN ON THIS QUOTATION WILL NOT BE INCLUDED.

NOTE: PLEASE VERIFY CORRECT QUANTITIES PER SPECS AND DRAWINGS.

Prices are only Valid on date of this Proposal

General Kitchen Equipment Contractor Terms

Payment Terms - To initiate this purchase, Our office must receive a signed copy of this quote and a **50% deposit** of the grand total. These are required before any drawings or orders will be submitted. 2 WEEKS PRIOR to the shipment of equipment from the manufacturer, **45% of the total** will be due. All open invoices must be paid prior to equipment shipping. Any outstanding invoices WILL DELAY shipment and new ship dates cannot be guaranteed. The ship date is dictated by the initial install date determined by the customer or another authorized party. Punch list must be documented by owner or contractor within 5 days of the last item being delivered. Upon completion of punch list, the remaining **5% balance will be due**.

****Any purchases under \$10,000 require full payment at time of purchase.****

****All direct shipments and change orders, require full payment at the time of order ****

Credit Card Fees- a **4% service fee** will be added to all credit card charges.

Late Fees- Past due invoices will be charged a late fee of 1% per month on the balance owed

Equipment Spec Approvals– Customer acknowledges that they have read and understand the finishes, accessories, dimensions, overall functionality, etc. available for each piece of equipment they are purchasing. By reviewing and accepting all equipment listed herein, customer acknowledges that they have approved all items being purchased.

Installation Scope – Receiving and Storing Equipment in our bonded warehouse for up to 30 days. Delivery to jobsite, uncrating, placement, and leveling. Removal of all packaging Debris. Make ready for final connections (Electrical & Plumbing). Final connections by other trades. Any electrical or plumbing components supplied with equipment, but not attached is still the responsibility of a licensed plumber or electrician. Standard delivery does not include mounting of any equipment to walls or floor, protection of floor, hoisting, lifting over a bar, carrying up stairs, or removal of building doors for access. These services will require additional labor or skill. Please consult your salesman if you order requires any of these services. Refer to individual line items for notes if any additional installation will be included.

NRSD Coordination – NRSD will provide dimensioned rough-in plans for plumbing, electrical, wall-backing, and special conditions if necessary. The NRSD project manager is responsible for coordinating all custom fabricated items with field conditions. This includes stainless fabrication, walk-in coolers, and hoods. NRSD can voluntarily aid other trades in coordination efforts for associated item such as penetration locations, field placement, etc. but does not include this as a standard provision.

Job Schedule – Customer must provide NRSD with specific timeline of dates available for installation or construction schedule. NRSD will schedule accordingly to meet these dates and provide a full crew for installation. If these dates change or scope of work changes then it will be at NRSD's discretion on if a crew can be made available to meet these changes. If delivery date pushes within 48 hours of the scheduled delivery, a remobilization fee of \$500 will incur.

Jobsite Verification – Prior to the delivery date, NRSD project coordinator will call to verify that the site is indeed ready. They will either conduct a site visit or request pictures if necessary.

Delivery – All Deliveries require a customer authorized signature. All damages must be reported upon receipt of goods.

Warehousing - Equipment stored for more than 30 days will result in a 1% monthly fee based on the purchase price of the equipment being stored.

Remobilization – If a project has been delayed or is not ready for our team, the owner, contractor, or subcontractor must provide our team with **48 hours' notice** to avoid any remobilization fees. Remobilization Fees are \$250 plus Expenses (Mileage, Equipment, Etc.) and will need to be paid prior to us returning to the site.

Change Orders – Any installation or equipment changes must be coordinated with NRSD office. Any changes may be subject to additional labor, equipment, or material costs. All Change requests must be put in writing. Customer is responsible for verifying dimensions, finishes, and quantities desired.

Returns – If any items are requested to be returned, then acceptance by both NRSD and the manufacturer must be authorized by an authorized representative. If approved, a minimum of 25% restocking fee will be applied, plus shipping. Special order/Custom items may not be returned unless agreed to under separate written contract. Items that are damaged, used, or removed from original packaging are not returnable.

Warranty –Manufacturer provided operation and maintenance manuals are included with all new equipment. Electronic operation and maintenance manuals may be provided by NRSD upon request. Any manufacturer warranties covering new equipment purchases will be detailed

in the operation and maintenance manuals. Any service calls not related to installation performed by NRSD or its direct subcontractors should be placed by the customer. A list of the authorized companies can be found in the manual, manufacturer's website, or by calling the manufacturer. All manufacturer warranties purchased will only cover work during normal business hours from 8-5, M-F. Any work performed outside of these time frames will incur overtime costs at the customer's expense. If the service agent determines equipment issues are due to improper use or damage by the customer, any related service charges will be billed directly to the customer.

Maintenance - Customer understands that all equipment requires regular maintenance as outlined in the manufacturer's operation and maintenance manuals. Maintenance is not covered under warranty. Failure to maintain your equipment can result in service issues that you will be responsible for.

Signature below by the purchaser acknowledges the acceptance of all terms and conditions as set forth in this legal and binding contract. Signature also acknowledges that he/she represents and has the authority to execute this document and its contents on behalf of the purchaser.

Acceptance: _____ Date: _____

Printed Name: _____



Your Solutions Partner

Specifications

F.O.B. Sedalia, Missouri 65301



TTS-32

OPTIONS:

- ☐ 14 gauge tops
- ☐ Silverware dispenser (5) cups
- ☐ Silverware dispenser (7) cups
- ☐ Plastic cup
- ☐ 6" Stainless steel legs
- ☐ Veneered plastic laminate panels on body
- ☐ Powder coat paint colors

DUKE MANUFACTURING CO.

2305 N. Broadway

St. Louis, MO 63102

800.735.3853 Toll Free

314.231.5074 Fax

www.dukemfg.com

SS-1175 Thurmaduke - Tray Stand

Approval Stamp(s):

PRODUCT INFORMATION:

PROJECT: _____

ITEM: _____

QUANTITY: _____

MODEL:

Thurmaduke Serving Systems

Tray Stand Units

☐ **TTS-32** 32" length unit

TOP:

- ☒ 16 gauge, 300 Series stainless steel
- ☒ Sound-deadening
- ☒ 10" x 28" top shelf
- ☒ 3" riser on two sides and rear

BODY:

- ☐ Choice of (12) powder coat paint colors
- ☐ Stainless steel body, enclosed front and ends
- ☒ NSF approved 5" diameter polyurethane casters
- ☒ Operator's side open to bottom shelf

SILVERWARE DISPENSER (optional):

- ☐ Model #T71
- ☐ Model #T73
- ☒ Die-stamped heavy gauge stainless steel
- ☒ 3-1/2" diameter perforated plastic cup- 5" deep

Agency Listings:



Specification subject to change



WARNING: Cancer and Reproductive Harm -
www.p65warnings.ca.gov

THURMA DUKE SERVING SYSTEMS - TRAY STAND UNIT

Catalog No. TSS-TRAYSTAND

A.I.A. File No. 35-C-13

REV B 04/20/2020

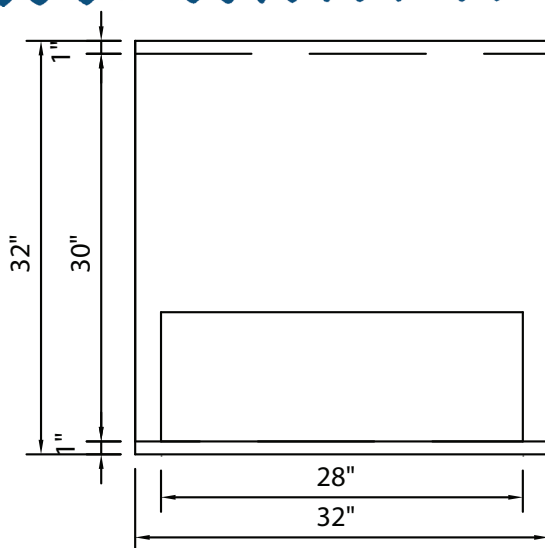
A.I.A. File No. 35-C-13

Catalog No. TSS-TRAYSTAND

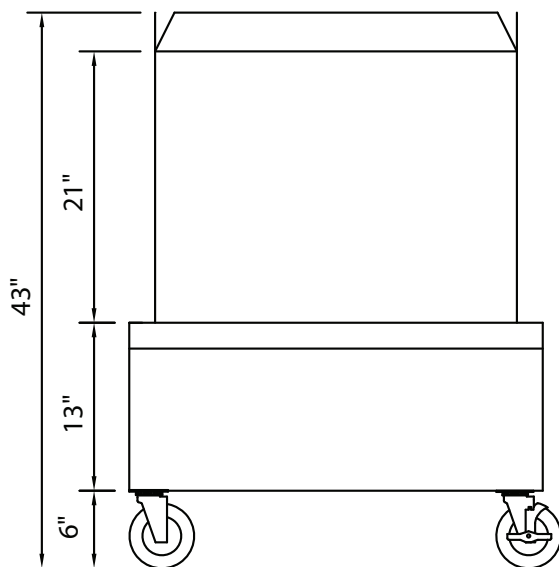
THURMADUKE SERVING SYSTEMS - TRAY STAND UNIT

Thurmaduke®

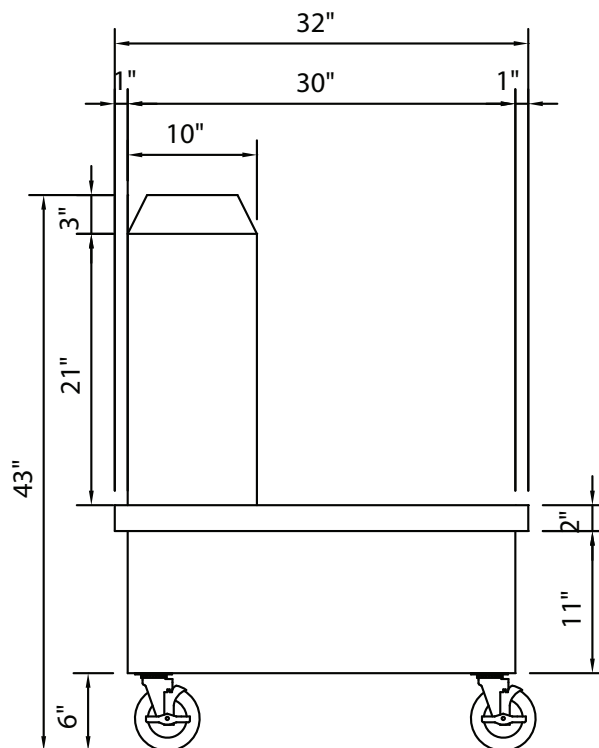
Thurmaduke Serving Systems Tray Dispenser Units



TOP VIEW



FRONT VIEW



RIGHT SIDE VIEW

DIMENSIONS:

Freight Class: 150

Model	Length		Width		Height		Cube ft. crated	Weight	
	in	cm	in	cm	in	cm		lbs	kg
TTS-32	32	81.3	31	78.7	43	109.2	39.6	148	67.3



Duke Manufacturing Co.
2305 N. Broadway
St. Louis, MO 63102

Phone: 314-231-1130
Toll Free: 1-800-735-3853
Fax: 314-231-5074

www.dukemfg.com

Printed in U.S.A
© 2020, Duke Manufacturing Co.



Your Solutions Partner

Specifications

F.O.B. Sedalia, Missouri 65301

**TST-46****OPTIONS:**

- ☐ 14 gauge tops
- ☐ Internal Locking device
- ☐ Pass-Thru construction
- ☐ Foodshields
- ☐ Workshelves
- ☐ Trayslides
- ☐ Special length not listed
- ☐ Recessed top (to accommodate griddles, fryers, etc.)
- ☐ 6" Stainless steel legs
- ☐ Veneered plastic laminate panels on body
- ☐ Powder coat paint colors
- ☐ Kickplates s/s or p/g

DUKE MANUFACTURING CO.
 2305 N. Broadway
 St. Louis, MO 63102
 800.735.3853 Toll Free
 314.231.5074 Fax
 www.dukemfg.com
 SS-1178 Thurmaduke - Solid Top

Approval Stamp(s):**PRODUCT INFORMATION:**

PROJECT: _____

ITEM: _____

QUANTITY: _____

MODEL:
**Thurmaduke Serving Systems
 Solid Top Units**

- | | |
|--|------------------|
| <input type="checkbox"/> TST-18 | 18" length units |
| <input type="checkbox"/> TST-32 | 32" length units |
| <input type="checkbox"/> TST-46 | 46" length units |
| <input type="checkbox"/> TST-60 | 60" length units |
| <input type="checkbox"/> TST-74 | 74" length units |
| <input type="checkbox"/> TST-88 | 88" length units |

TOP:

- 16 gauge, 300 Series stainless steel
- Sound-deadening

BODY:

- ☐ Choice of (12) powder coat paint colors
- ☐ Stainless steel body
- NSF approved 5" diameter polyurethane casters
- Operator's side open to bottom shelf
- 7" high stainless steel rail on operator's side
- End and side opposite operator fully enclosed
- Intermediate and bottom shelves to match body

Agency Listings:

Specification subject to change



WARNING: Cancer and Reproductive Harm -
www.p65warnings.ca.gov

THURMADUKE SERVING SYSTEMS - SOLID TOP UNITS

Catalog No. TSS-SOLID

A.I.A. File No. 35-C-13

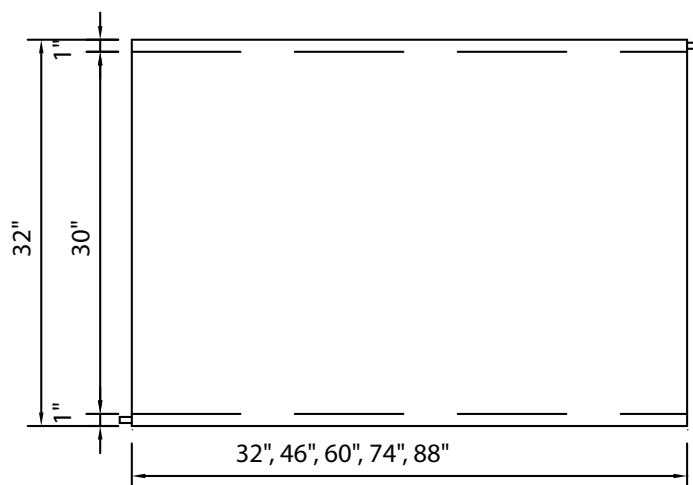
REV B 04/20/2020

Thurmaduke®

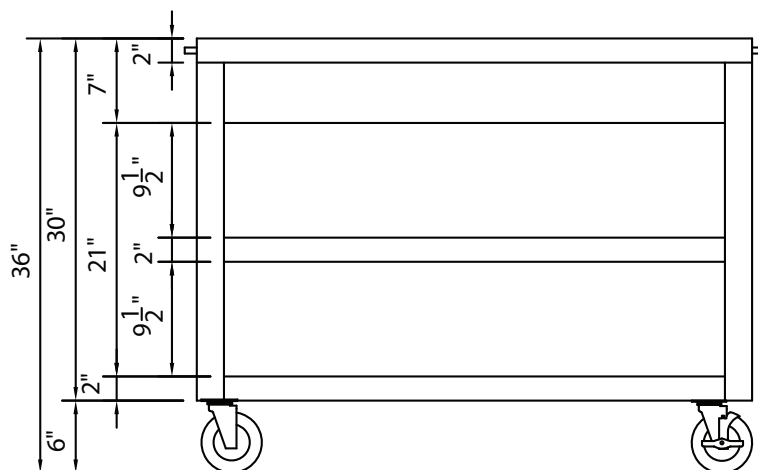
THURMADUKE SERVING SYSTEMS SOLID TOP UNITS

A.I.A. File No. 35-C-13

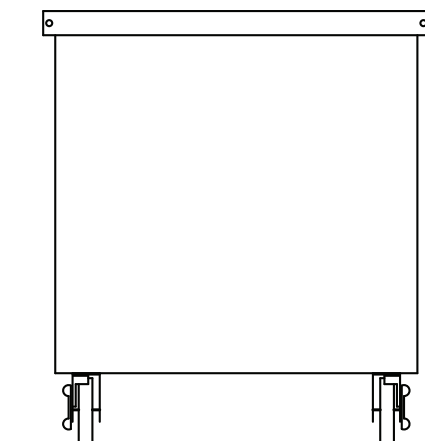
Catalog No. TSS-SOLID



TOP VIEW



FRONT VIEW



RIGHT SIDE VIEW

DIMENSIONS:

Freight Class: 150

Model	Length		Width		Height		Cube ft. crated	Weight	
	in	cm	in	cm	in	cm		lbs	kg
TST-18	18	45.7	32	81.3	36	91.4	22.0	200	90.9
TST-32	32	81.3	32	81.3	36	91.4	34.8	215	97.7
TST-46	46	116.8	32	81.3	36	91.4	47.7	314	142.7
TST-60	60	152.4	32	81.3	36	91.4	60.5	380	172.7
TST-74	74	188.0	32	81.3	36	91.4	73.3	446	202.7
TST-88	88	223.5	32	81.3	36	91.4	86.2	480	218.2



Duke Manufacturing Co.
2305 N. Broadway
St. Louis, MO 63102

Phone: 314-231-1130
Toll Free: 1-800-735-3853
Fax: 314-231-5074

www.dukemfg.com

Printed in U.S.A
© 2020, Duke Manufacturing Co.



Your Solutions Partner

Specifications

F.O.B. Sedalia, Missouri 65301

**TST-46****OPTIONS:**

- ☐ 14 gauge tops
- ☐ Internal Locking device
- ☐ Pass-Thru construction
- ☐ Foodshields
- ☐ Workshelves
- ☐ Trayslides
- ☐ Special length not listed
- ☐ Recessed top (to accommodate griddles, fryers, etc.)
- ☐ 6" Stainless steel legs
- ☐ Veneered plastic laminate panels on body
- ☐ Powder coat paint colors
- ☐ Kickplates s/s or p/g

Approval Stamp(s):**PRODUCT INFORMATION:**

PROJECT: _____

ITEM: _____

QUANTITY: _____

MODEL:
**Thurmaduke Serving Systems
Solid Top Units**

- ☐ **TST-18** 18" length units
- ☐ **TST-32** 32" length units
- ☐ **TST-46** 46" length units
- ☐ **TST-60** 60" length units
- ☐ **TST-74** 74" length units
- ☐ **TST-88** 88" length units

TOP:

- 16 gauge, 300 Series stainless steel
- Sound-deadening

BODY:

- ☐ Choice of (12) powder coat paint colors
- ☐ Stainless steel body
- NSF approved 5" diameter polyurethane casters
- Operator's side open to bottom shelf
- 7" high stainless steel rail on operator's side
- End and side opposite operator fully enclosed
- Intermediate and bottom shelves to match body

Agency Listings:

DUKE MANUFACTURING CO.

2305 N. Broadway

St. Louis, MO 63102

800.735.3853 Toll Free

314.231.5074 Fax

www.dukemfg.com

SS-1178 Thurmaduke - Solid Top

Specification subject to change


WARNING: Cancer and Reproductive Harm -
www.p65warnings.ca.gov

THURMADUKE SERVING SYSTEMS - SOLID TOP UNITS

Catalog No. TSS-SOLID

A.I.A. File No. 35-C-13

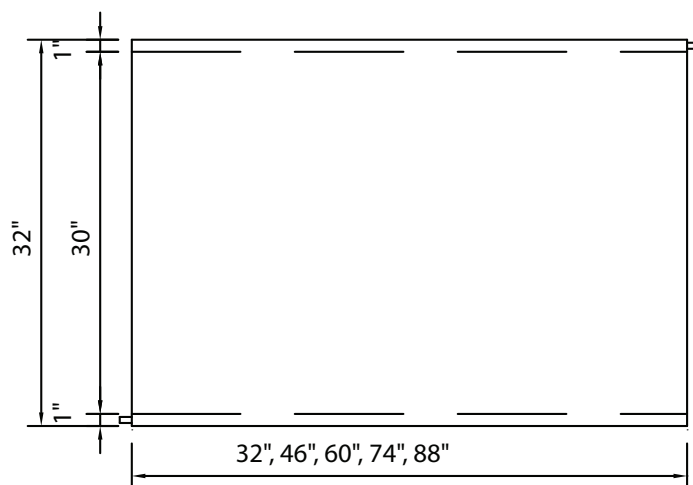
REV B 04/20/2020

Thurmaduke®

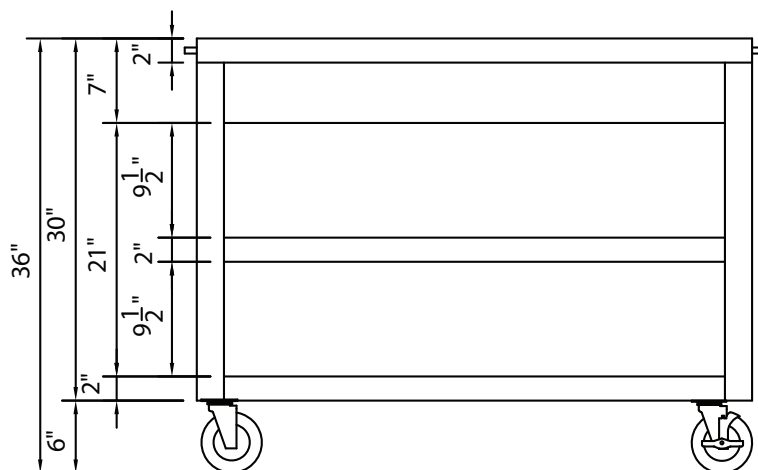
THURMADUKE SERVING SYSTEMS SOLID TOP UNITS

A.I.A. File No. 35-C-13

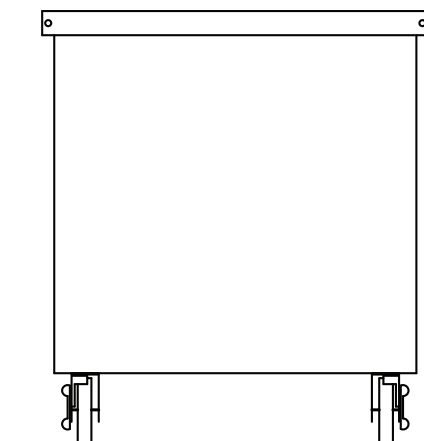
Catalog No. TSS-SOLID



TOP VIEW



FRONT VIEW



RIGHT SIDE VIEW

DIMENSIONS:

Freight Class: 150

Model	Length		Width		Height		Cube ft. crated	Weight	
	in	cm	in	cm	in	cm		lbs	kg
TST-18	18	45.7	32	81.3	36	91.4	22.0	200	90.9
TST-32	32	81.3	32	81.3	36	91.4	34.8	215	97.7
TST-46	46	116.8	32	81.3	36	91.4	47.7	314	142.7
TST-60	60	152.4	32	81.3	36	91.4	60.5	380	172.7
TST-74	74	188.0	32	81.3	36	91.4	73.3	446	202.7
TST-88	88	223.5	32	81.3	36	91.4	86.2	480	218.2



Duke Manufacturing Co.
2305 N. Broadway
St. Louis, MO 63102

Phone: 314-231-1130
Toll Free: 1-800-735-3853
Fax: 314-231-5074

www.dukemfg.com

Printed in U.S.A
© 2020, Duke Manufacturing Co.

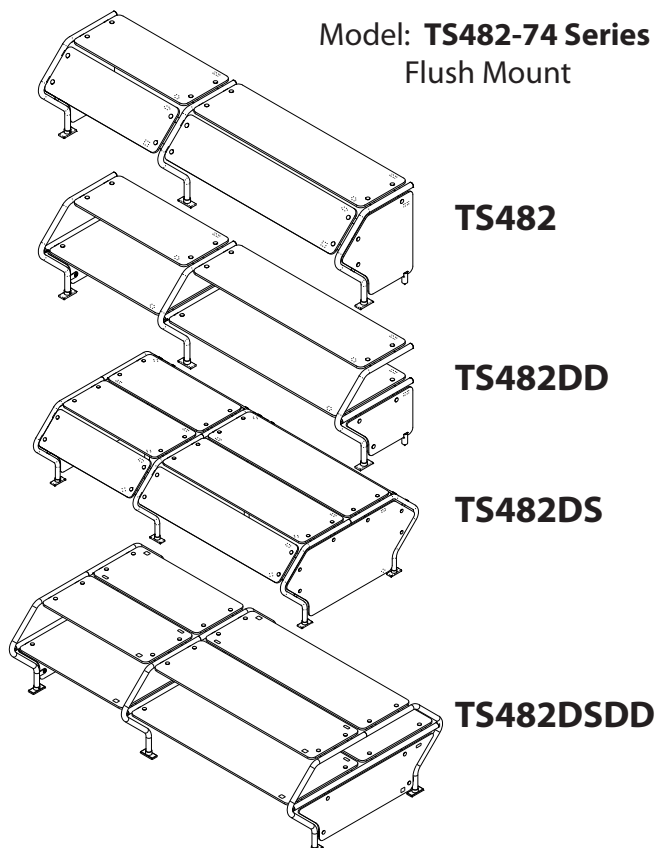


Your Solutions Partner

Specifications

F.O.B. Sedalia, Missouri 65301

Model: **TS482-74 Series**
Flush Mount

**TS482****TS482DD****TS482DS****TS482DSDD**

OPTIONS:

- ☐ Led lights
- ☐ Heater
 - ☐ 120 Volt
 - ☐ 208 Volt
 - ☐ 240 Volt
- ☐ Special Height
- ☐ Special Length - Max 60" CL/CL per Section

Approval Stamp(s):

PRODUCT INFORMATION:

PROJECT: _____

ITEM: _____

QUANTITY: _____

MODEL:

TS482 Food Guard Series

- ☐ TS482 Single Shelf
- ☐ TS482DD Double Deck
- ☐ TS482DS Double Sided
- ☐ TS482DSDD Double Sided Double Deck

MOUNTING OPTIONS:

- ☐ Flush Mount
- ☐ Through Mount

TYPE:

- ☐ 32 1 Section
- ☐ 46 1 Section
- ☐ 60 1 Section
- ☐ 74 2 Sections
- ☐ 88 2 Sections

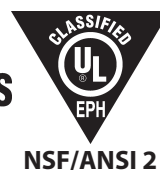
FRAMES:

- ☐ 1" Dia. Stainless Steel
- or
- ☐ Powder coated steel - Choice of 12 colors

GUARDS:

- 1/4" Tempered Side Glass
- 3/8" Tempered Shelf and Front Glass
- Clear polished edges on all glass

Certifications:



DUKE MANUFACTURING CO.
2305 N. Broadway
St. Louis, MO 63102
800.735.3853 Toll Free
314.231.5074 Fax
www.dukemfg.com
SS-1105 TS482 Series Food Guard

Specification subject to change



WARNING: Cancer and Reproductive Harm -
www.p65warnings.ca.gov

FOOD GUARD TS482 SERIES - TS482

Catalog No. FS CONTEMPORARY

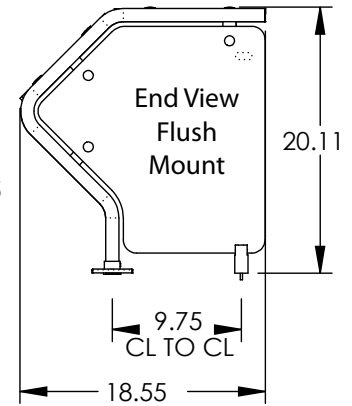
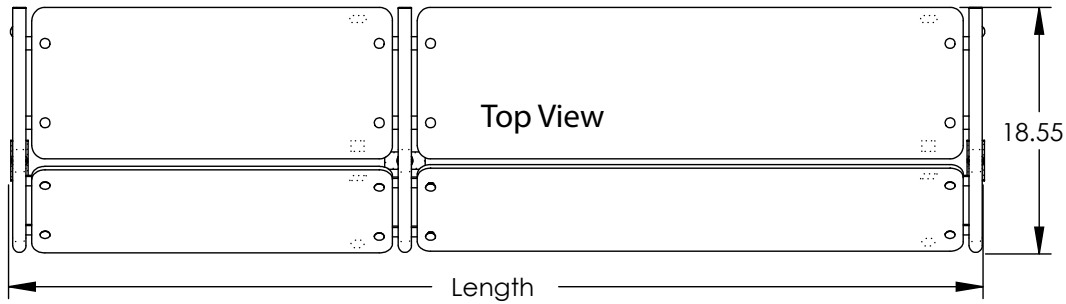
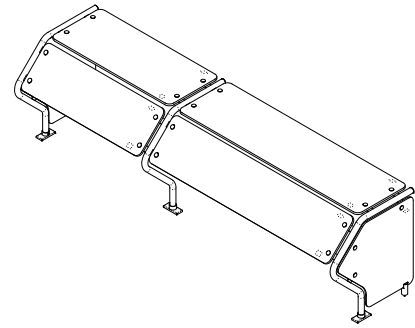
A.I.A. File No. 35-C-13

Rev B 01/23/2020

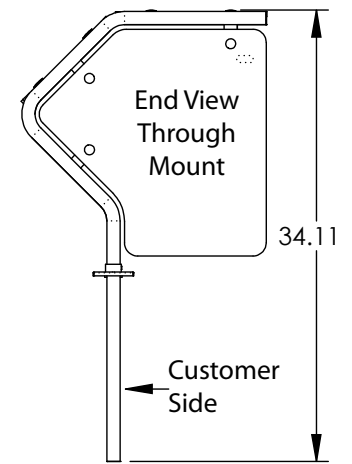
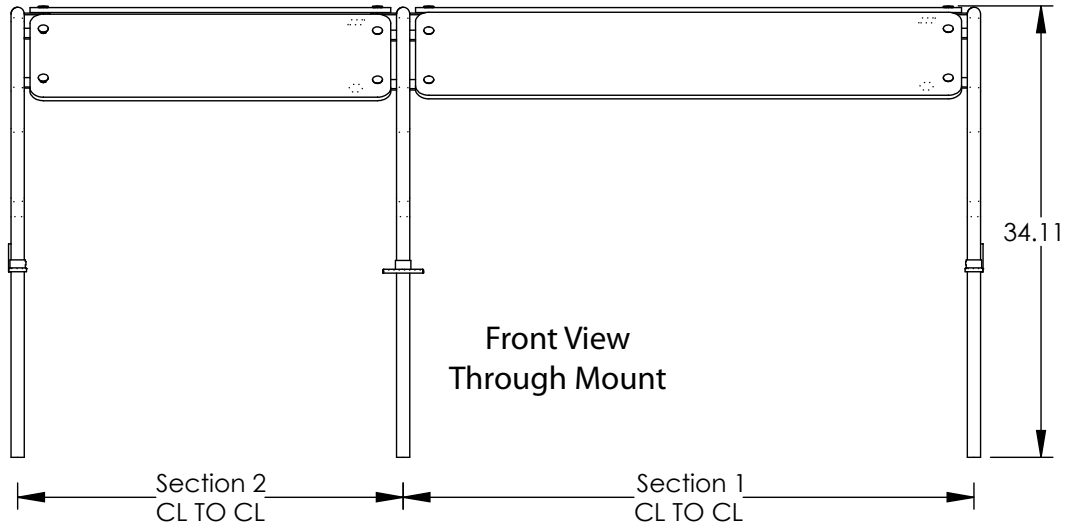
TS482 SERIES

Single Shelf

A.I.A. File No. 35-C-13



Catalog No. FS CONTEMPORY



TS482-74 Shown Above

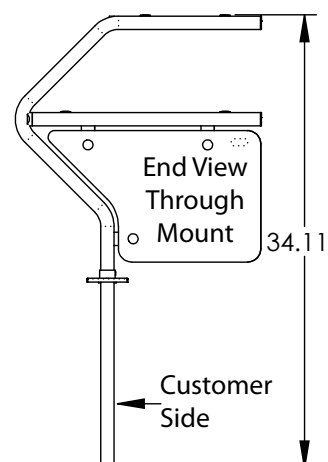
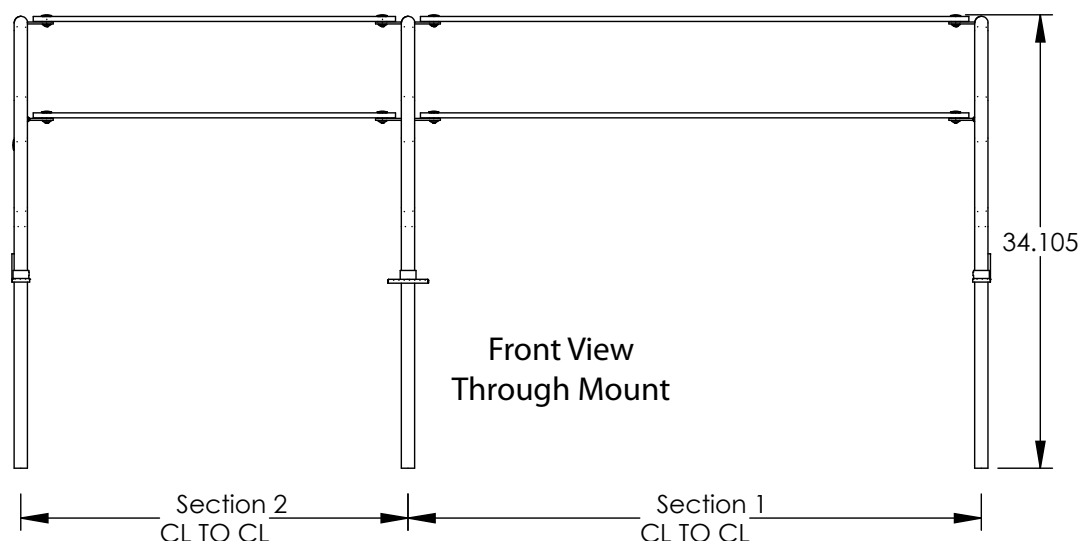
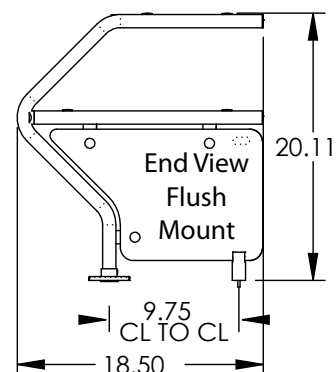
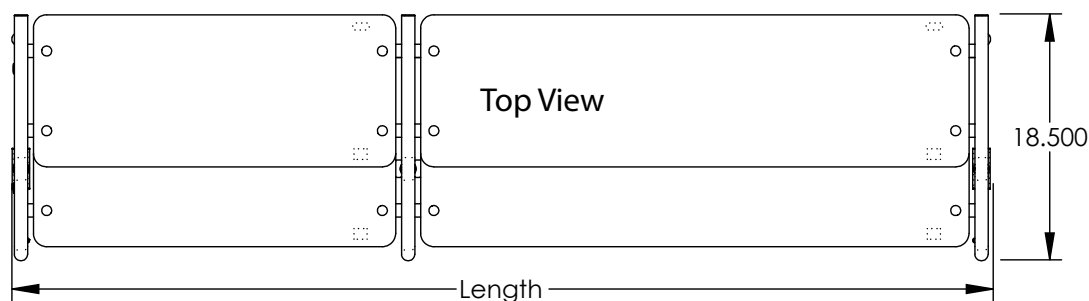
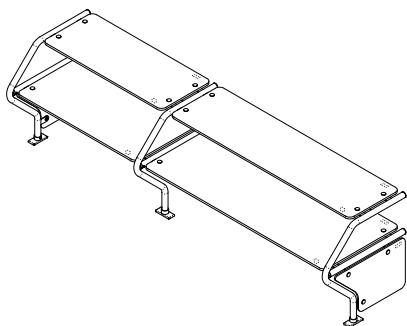
Dimensions:

Freight Class: 100

Overall Height: 20.11 in./ 51.08 cm				Depth Overall: 18.55 in./ 47.12 cm CL/CL: 9.75 in./ 24.77 cm					
Model	Length		Section 1 Length		Section 2 - Length		Cube ft. crated	Crated Ship Weight	
	Overall		CL/CL		CL/CL				
	in.	cm	in.	cm	in.	cm		lbs.	kg
TS482-32	31.57	80.01	30.25	76.84	N/A		18	40	17.2
TS482-46	45.57	115.57	44.25	112.40	N/A		21	48	20.9
TS482-60	59.57	151.13	58.25	147.96	N/A		31	68	29.9
TS482-74	73.57	186.69	43.125	109.54	29.125	73.98	45	98	43.5
TS482-88	87.57	222.25	43.125	109.54	43.125	109.54	54	118	52.6

FOOD GUARD TS482 SERIES - TS482

TS482DD SERIES Double Deck



TS482DD-74 Double Deck

Dimensions:

Freight Class: 100

Overall Height: 20.11 in. /51.08 cm					Depth Overall: 18.5 in./ 47.12 cm CL/CL: 9.75 in./ 24.77 cm				
Model	Length		Section 1 Length		Section 2 - Length		Cube ft. crated	Crated Ship Weight	
	Overall		CL/CL		CL/CL				
	in.	cm	in.	cm	in.	cm		lbs.	kg
TS482DD-32	31.57	80.01	30.25	76.84	N/A		23	48	22.0
TS482DD-46	45.57	115.57	44.25	112.40	N/A		28	58	26.3
TS482DD-60	59.57	151.13	58.25	147.96	N/A		40	82	37.2
TS482DD-74	73.57	186.69	43.125	109.54	29.125	73.98	50	118	53.5
TS482DD-88	87.57	222.25	43.125	109.54	43.125	109.54	65	142	64.4

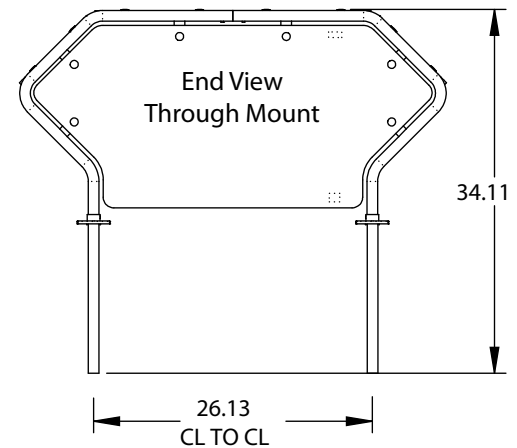
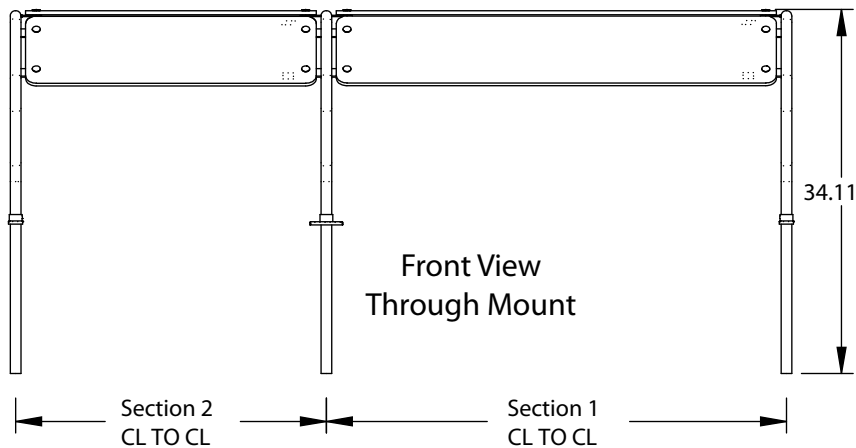
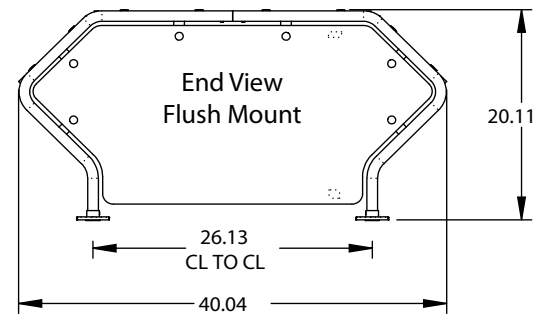
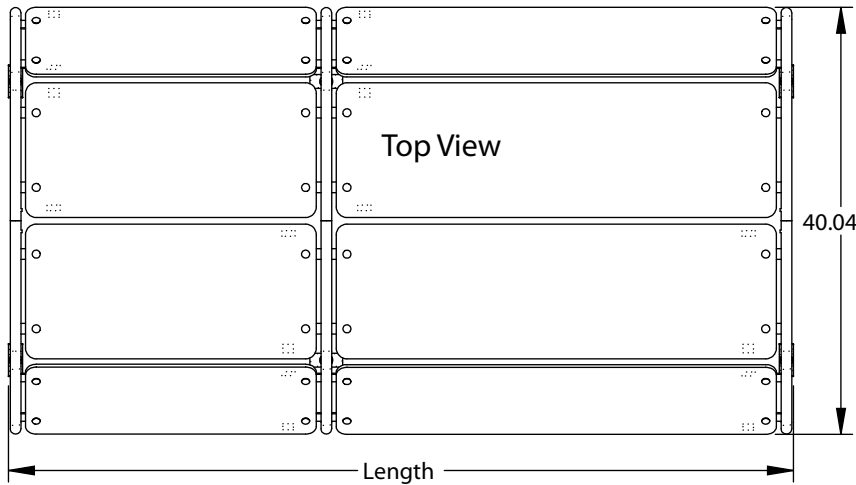
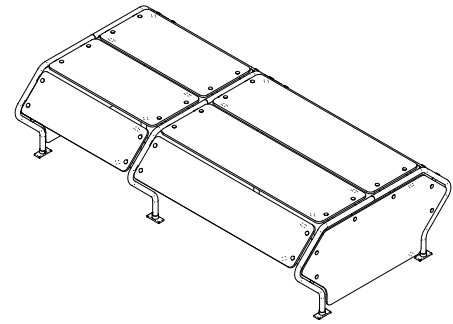
DD = Double Deck

TS482DS SERIES

Double Sided

A.I.A. File No. 35-C-13

Catalog No. FS CONTEMPORARY



TS462DS-74 Double Sided

Dimensions:

Freight Class: 100

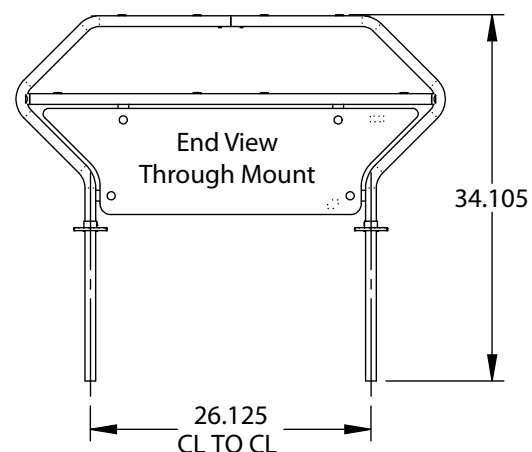
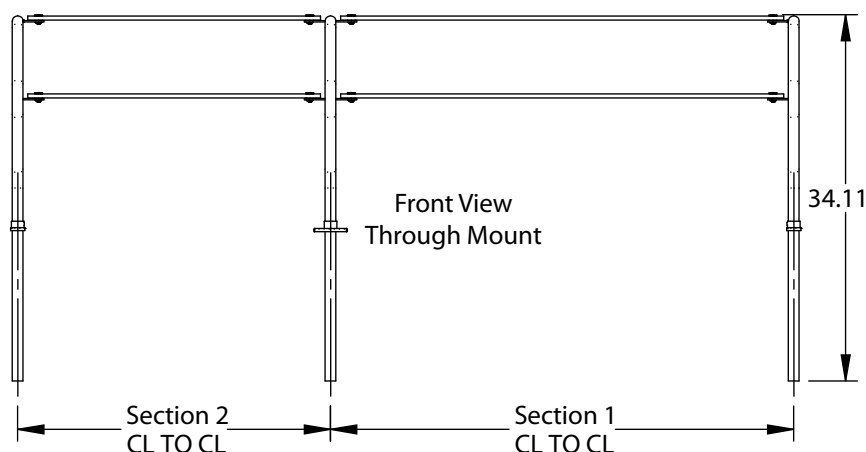
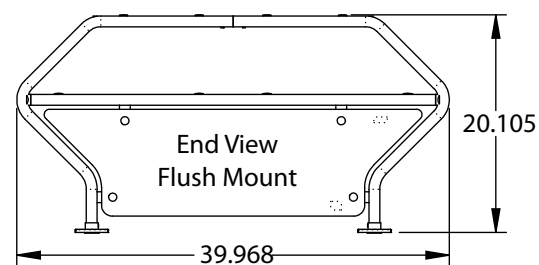
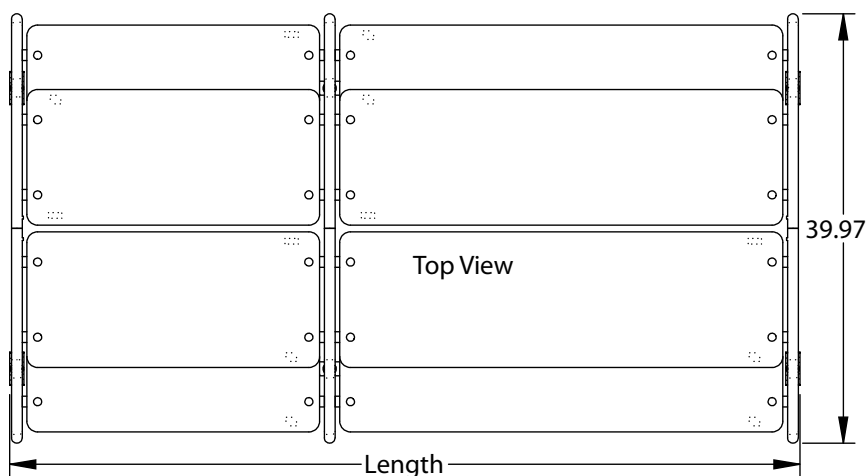
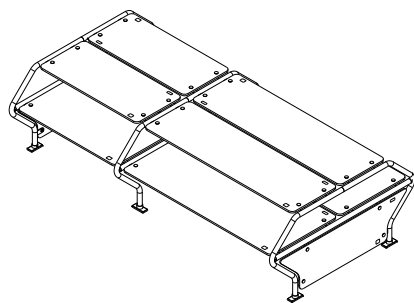
Overall Height: 20.11 in. /51.08 cm				Depth Overall: 40.04 in./ 101.7 CL/CL: 26.13in./ 66.37 cm					
Model	Length		Section 1 Length		Section 2 - Length		Cube ft. crated	Crated Ship Weight	
	Overall		CL/CL		CL/CL				
	in.	cm	in.	cm	in.	cm		lbs.	kg
TS482DS-32	31.57	80.01	30.25	76.84	N/A		36	80	36.29
TS482DS-46	45.57	115.57	44.25	112.40	N/A		42	96	43.5
TS482DS-60	59.57	151.13	58.25	147.96	N/A		62	136	61.7
TS482DS-74	73.57	186.69	43.125	109.54	29.125	73.98	90	196	88.9
TS482DS-88	87.57	222.25	43.125	109.54	43.125	109.54	108	236	107.0

DS - Double Sided

SS-1105 TS482 Series Food Guard

TS482DSDD SERIES

Double Sided Double Deck



TS482DSDD-74 Double Sided Double Deck

Dimensions:

Freight Class: 100

Overall Height: 20.11 in. /51.08 cm					Depth Overall: 39.97 in./ 101.52 cm CL/CL: 26.125 in./66.36 cm				
Model	Length		Section 1 Length		Section 2 - Length		Cube ft. crated	Crated Ship Weight	
	Overall		CL/CL		CL/CL				
	in.	cm	in.	cm	in.	cm		lbs.	kg
TS482DSDD-32	31.57	80.01	30.25	76.84	N/A		28	60	27.22
TS482DSDD-46	45.57	115.57	44.25	112.40	N/A		35	75	34.00
TS482DSDD-60	59.57	151.13	58.25	147.96	N/A		41	90	40.82
TS482DSDD-74	73.57	186.69	43.125	109.54	29.125	73.98	51	110	49.90
TS482DSDD-88	87.57	222.25	43.125	109.54	43.125	109.54	62	135	61.23

DSDD = Double Sided Double Deck

SS-1105 TS482 Series Food Guard

FOOD GUARD TS482 SERIES

Electrical Specifications:

	120 Volt						208 Volt Heater Only		120/208 Volt LED and Heater		240 Volt Heater Only		120/240 Volt LED and Heater	
	LED Only NEMA 5-15P		Heater Only		LED and Heater									
MODEL	Watts	Amps	Watts	Amps	Watts	Amps	Watts	Amps	Watts	Amps	Watts	Amps	Watts	Amps
TS482-32	4	.042	250	2.08	254	2.12	250	1.20	254	1.22	250	1.04	254	1.06
TS482-46	8	.060	450	3.75	458	3.82	450	2.16	458	2.20	450	1.88	458	1.91
TS482-60	14	.117	675	5.63	689	5.74	675	3.25	689	3.31	675	2.81	689	2.87
TS482-74	18	.150	1050	8.75	1068	8.9	1050	5.05	1068	5.13	1050	4.38	1068	4.45
TS482-88	23	.192	N/A	N/A	N/A	N/A	1275	6.13	1298	6.24	1275	5.31	1298	5.41
TS482DS-32	4	.070	500	4.17	508	4.23	500	2.40	508	2.44	500	2.08	508	2.12
TS482DS-46	16	.140	900	7.5	918	7.63	900	4.33	916	4.40	900	3.75	916	3.82
TS482DS-60	28	.240	1350	11.25	1378	11.48	1350	6.49	1378	6.63	1350	5.63	1378	5.74
TS482DS-74	36	.300	N/A	N/A	N/A	N/A	2100	10.10	2136	10.27	2100	8.75	2136	8.90
TS482DS-88	46	.390	N/A	N/A	N/A	N/A	2550	12.26	2596	12.48	2550	10.63	2596	10.82
TS482DD-32	4	.070	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
TS482DD-46	8	.140	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
TS482DD-60	14	.240	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
TS482DD-74	18	.300	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
TS482DD-88	23	.390	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
TS482 DSDD-32	8	.060	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
TS482 DSDD-46	16	.140	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
TS482 DSDD-60	28	.240	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
TS482 DSDD-74	36	.300	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
TS482 DSDD-88	46	.390	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A

DS Double Sided
 DD Double Deck
 DSDD Double Sided Double Deck



Duke Manufacturing Co.

2305 N. Broadway
 St. Louis, MO 63102

Phone: 314-231-1130
 Toll Free: 1-800-735-3853
 Fax: 314-231-5074

www.dukemfg.com

SS-1105 TS482 Series Food Guard

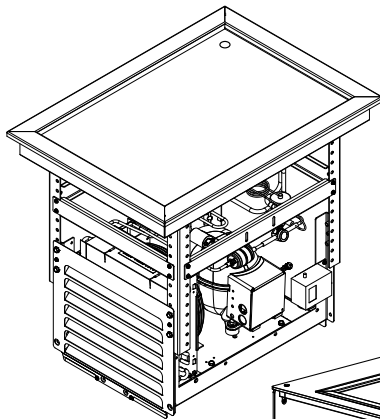
Printed in U.S.A.
 © 2020, Duke Manufacturing Co.



Your Solutions Partner

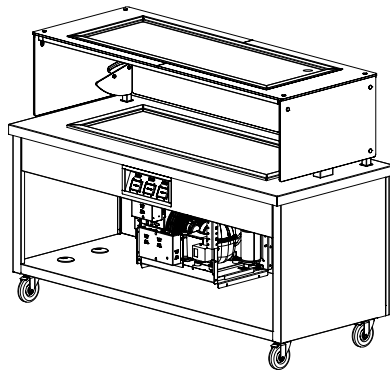
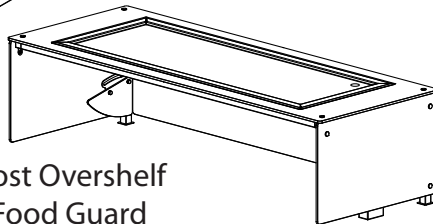
Specifications

F.O.B. Sedalia, Missouri 65301



Recessed Hot/Frost
Drop-In

Recessed Hot/Frost Overshelf
Shown in BGA Food Guard



Recessed Hot/Frost Dual Evaporator

OPTIONS:

- ☐ Stone inserts in 3 different colors for a more retail upscale look
- ☐ Available as hot only or cold only
- ☐ Basic mechanical control
- ☐ Drain Optional
- ☐ Duplexed Evaporative system for stacked Overshelf and drop-in

DUKE MANUFACTURING CO.

2305 N. Broadway

St. Louis, MO 63102

800.735.3853 Toll Free

314.231.5074 Fax

www.dukemfg.com

SS-1245 Recessed Hot Frost

Approval Stamp(s):

Draft

Recessed Hot Frost

PRODUCT INFORMATION:

PROJECT: _____

ITEM: _____

QUANTITY: _____

MODEL:

Recessed Hot Frost, Hot Frost Over Shelf, and Duplex Hot and Cold

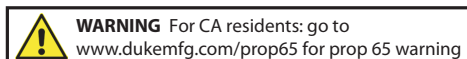
- Models Listed on following pages
- Hot and Cold Hot and Cold Configuration
- Hot Only Hot Only Configuration
- Cold Only Cold Only Configuration
- The #1 benefit of the Duke Stainless steel recessed HotFrost 18"x 26" pan top merchandiser is versatility, flexibility and speed of line reload to handle high throughput in short period of time
- Change your serving configuration daily and from breakfast to lunch as your menu dictates.
- Switch from Hot or Cold display merchandising as your menu dictates.
- Change the way food is served and merchandised with pre plated and pre portioned foods.
- Recessed HotFrost Drop in with HotFrost shelves integrated into the breathguards double food display merchandising per linear foot.
- Dukes recessed 18"x 26" pan design locks pans in place or use optional stone inserts for a retail, upscale presentation without the use of sheet pans.
- The 18"x 26" pan format enables fast line re-load and the ability to handle high throughput in a short period of time. The self-serving of pre-wrapped and pre-portioned foods minimizes labor needs associated with operator served foods.
- Optional colored stone inserts provide an upscale retail look

CONTROLS:

- Intuitive, easy to learn, easy to use full color touch screen control with pre-programmed temperatures assure consistency and high food quality.
- Touchscreen shows alerts and messaging when the unit isn't operating to specification... also easy access to serial #.
- Built in connectivity to allow future firmware updates, and remote alerts, messaging and control.
- Six foot cord supplied between control and touchscreen.
- Complies with part 15 of the FCC rules.

Agency Listings:

Specification subject to change

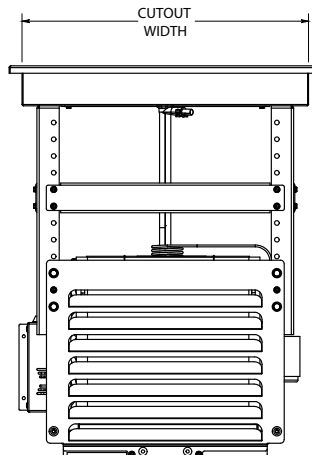
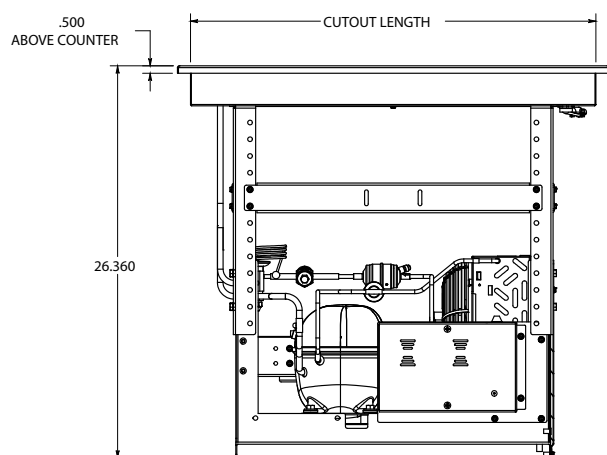
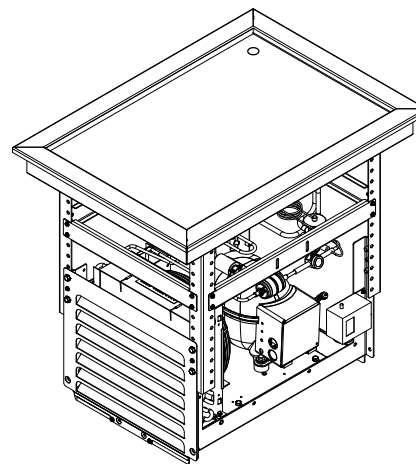
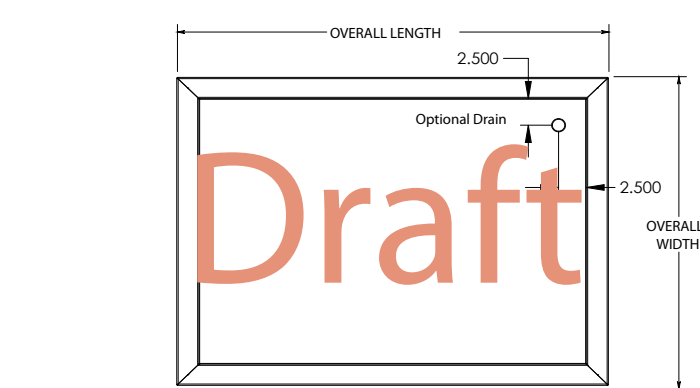


Catalog No. Recessed Hot Frost

A.I.A. File No. 35-C-13

REV A 05/09/2022

Recessed Hot Frost Drop-In



ELECTRICAL SPECIFICATIONS:

Model		120 Volt - HZ 60		Model		120 Volt - HZ 60		Model		120 Volt - HZ 60	
		Amps	NEMA			Amps	NEMA			Amps	NEMA
RHF1-SL	Hot Frost - Slim Line	7.0	5-15	RHT1-SL	Hot Top Only - Slim Line	2.5	5-15	RFT1-SL	Frost Top Only - Slim Line	7.0	5-15
RHF2-SL	Hot Frost - Slim Line	8.0	5-15	RHT2-SL	Hot Top Only - Slim Line	5.0	5-15	RFT2-SL	Frost Top Only - Slim Line	8.0	5-15
RHF3-SL	Hot Frost - Slim Line	8.0	5-15	RHT3-SL	Hot Top Only - Slim Line	7.5	5-15	RFT3-SL	Frost Top Only - Slim Line	8.0	5-15
RHF2-SB	Hot Frost - Standard	8.0	5-15	RHT2-SB	Hot Top Only - Standard	5.0	5-15	RFT2-SB	Frost Top Only - Standard	8.0	5-15
RHF3-SB	Hot Frost - Standard	8.0	5-15	RHT3-SB	Hot Top Only - Standard	7.5	5-15	RFT3-SB	Frost Top Only - Standard	8.0	5-15

DIMENSIONS:

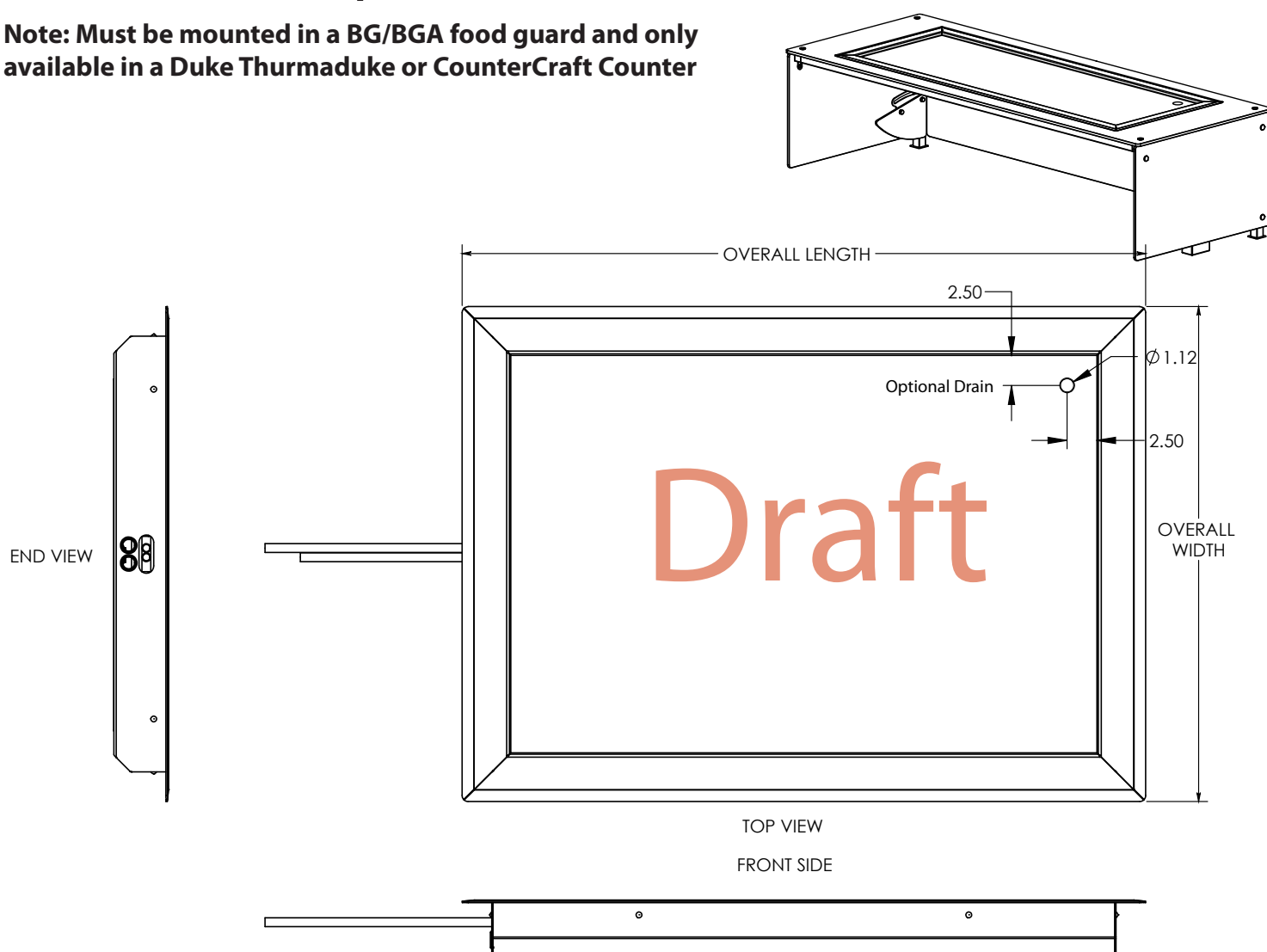
Freight Class: 100

Model	Length		Width		Height		Cutout-W		Cutout-L		Cube ft. crated	Crated Ship Weight	
	in.	cm	in.	cm	in.	cm	in.	cm	in.	cm		lbs.	kg
XXX1-SL	29.0	73.7	21.0	61.0	26.36	67.0	19.5	50.0	27.5	69.9	16.1	214	97.1
XXX2-SL	55.0	139.7	21.0	61.0	26.36	67.0	19.5	50.0	53.5	135.9	17.4	232	105.2
XXX3-SL	81.0	205.7	21.0	61.0	26.36	67.0	19.5	50.0	79.5	201.3	25.9	387	175.5
XXX2-SB	39.0	99.1	29.0	61.0	26.36	67.0	27.5	69.9	37.5	95.3	23.8	317	143.8
XXX3-SB	57.0	144.8	29.0	61.0	26.36	67.0	27.5	69.9	55.5	141.0	25.2	387	175.5

XXX = Model type Hot/Frost, Hot Only, Frost Only

Recessed Hot/Frost Overshelf

Note: Must be mounted in a BG/BGA food guard and only available in a Duke Thurmaduke or CounterCraft Counter



ELECTRICAL SPECIFICATIONS:

Model		120 Volt - HZ 60		Model		120 Volt - HZ 60		Model		120 Volt - HZ 60	
		Amps	NEMA			Amps	NEMA			Amps	NEMA
HFO1-SL	Hot Frost - Slim Line	8.0	5-15	HTO1-SL	Hot Top Only - Slim Line	2.5	5-15	FTO1-OS	Frost Top Only - Slim Line	8.0	5-15
HFO2-SL	Hot Frost - Slim Line	8.0	5-15	HTO2-SL	Hot Top Only - Slim Line	5.0	5-15	FTO2-OS	Frost Top Only - Slim Line	8.0	5-15

DIMENSIONS:

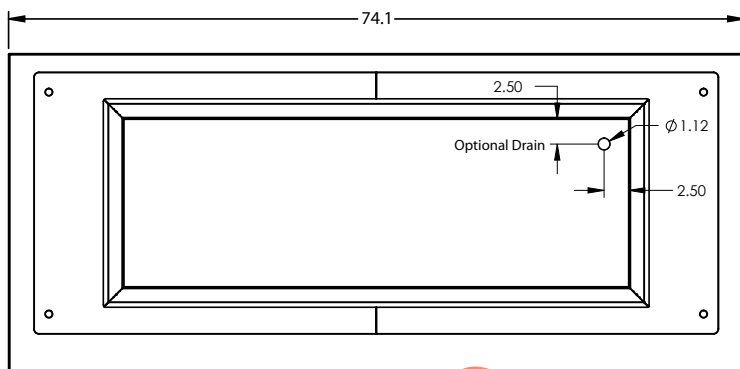
Freight Class: 100

Model	Width		Depth		Height		Cube ft. crated	Crated Ship Weight	
	in.	cm	in.	cm	in.	cm		lbs.	kg
XXX1-SL	29.0	73.7	21.0	61.0	2.38	6.0	1.0	141	64.0
XXX2-SL	55.0	139.7	21.0	61.0	2.38	6.0	2.0	232	105
XXX = Model type Hot/Frost, Hot Only, Frost Only									

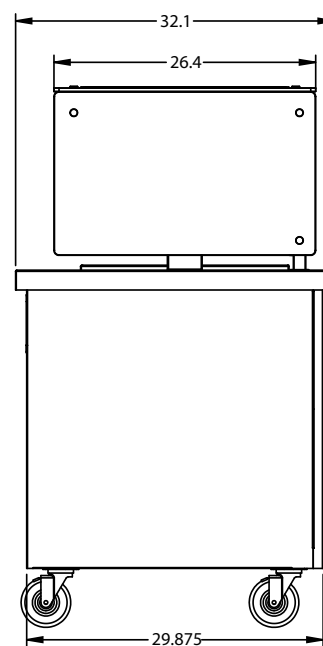
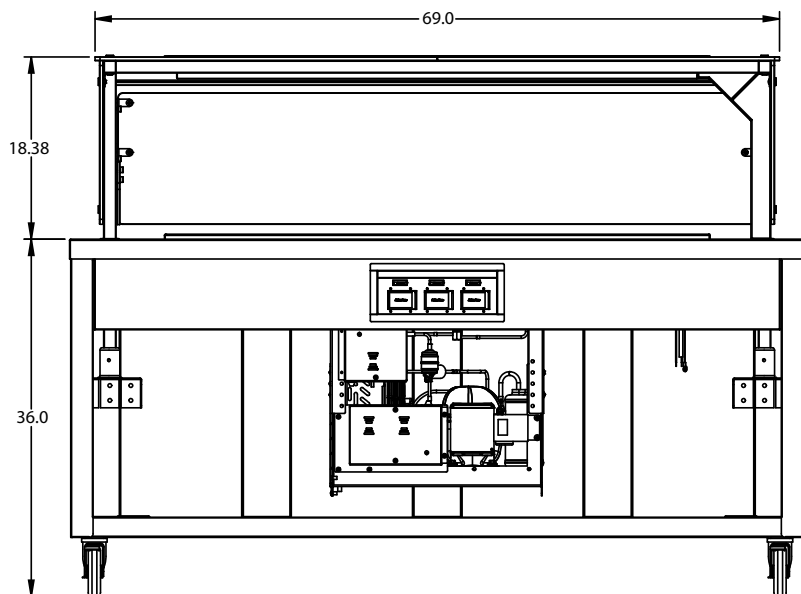
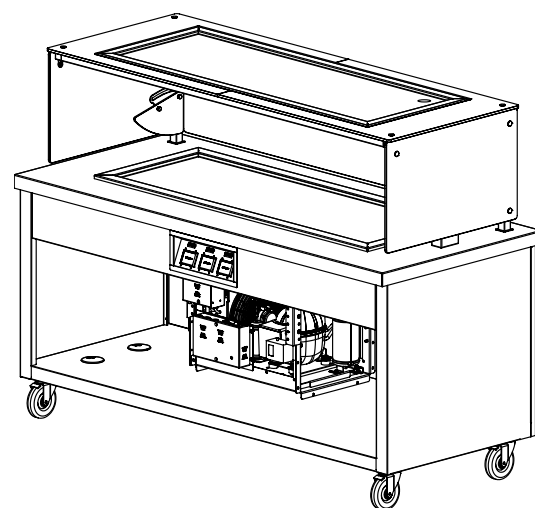
Recessed Hot/Frost Duplex

A.I.A. File No. 35-C-13

Catalog No. Recessed Hot Frost



Draft



ELECTRICAL SPECIFICATIONS:

Model		120 Volt - HZ 60	
		Amps	NEMA
DE-RHF1-SL-HFO1-SL	Duplex Evap, Recessed HotFrost, HotFrost Overshelf	10.5	5-15
DE-RHF2-SL-HFO2-SL	Duplex Evap, Recessed HotFrost, HotFrost Overshelf	13.0	5-20
DE-RHF2-SB-HFO2-SL	Duplex Evap, Recessed HotFrost, HotFrost Overshelf	13.0	5-20
DE-RHF2-SB-HFO1-SL	Duplex Evap, Recessed HotFrost, HotFrost Overshelf	11.8	5-15
DE-RFT1-SB-FTO1-SL	Duplex Evap, Recessed Frost Top, Frost Top Overshelf	8.0	5-15
DE-RFT2-SL-FTO2-SL	Duplex Evap, Recessed Frost Top, Frost Top Overshelf	8.0	5-15
DE-RFT2-SB-FTO2-SL	Duplex Evap, Recessed Frost Top, Frost Top Overshelf	8.0	5-15
DE-RFT2-SB-FTO1-SL	Duplex Evap, Recessed Frost Top, Frost Top Overshelf	8.0	5-15

Recessed Hot Frost



Your Solutions Partner

Duke Manufacturing Co.

 2305 N. Broadway
 St. Louis, MO 63102

Phone: 314-231-1130

Toll Free: 1-800-735-3853

Fax: 314-231-5074

www.dukemfg.com

Printed in U.S.A

© 2022, Duke Manufacturing Co.



Your Solutions Partner

Specifications

F.O.B. Sedalia, Missouri 65301



TEHF-46PG

(shown with optional foodshield)

OPTIONS:

- ☐ 14 gauge tops
- ☐ Internal locking devices
- ☐ Individual drain valves
- ☐ No drains
- ☐ Recessed top to hold - 18" x 26" sheet pans, 1" deep
- ☐ Three phase wiring
- ☐ Electric heat in base module
- ☐ Foodshields
- ☐ Workshelves
- ☐ Trayslides
- ☐ Food pans - See Top Equipment in Price Book
- ☐ Sliding/Hinged doors
- ☐ 8' or 10' cord and plug
- ☐ Veneered plastic laminate panels on body
- ☐ Powder coat paint colors
- ☐ 6" adjustable legs in lieu of casters
- ☐ Kickplates s/s or p/g

Agency Listings:



DUKE MANUFACTURING CO.

2305 N. Broadway

St. Louis, MO 63102

800.735.3853 Toll Free

314.231.5074 Fax

www.dukemfg.com

SS-1167 Thermaduke - Hot Food - Elec

Specification subject to change



WARNING For CA residents: go to
www.dukemfg.com/prop65 for prop 65 warning

Approval Stamp(s):

PRODUCT INFORMATION:

PROJECT: _____

ITEM: _____

QUANTITY: _____

MODEL:

Thurmaduke Serving Systems

Hot Food Units - Electric

- ☐ **TEHF-32** 32" length unit, 2 top openings
- ☐ **TEHF-46** 46" length unit, 3 top openings
- ☐ **TEHF-60** 60" length unit, 4 top openings
- ☐ **TEHF-74** 74" length unit, 5 top openings
- ☐ **TEHF-88** 88" length unit, 6 top openings

TOP:

- 16 gauge, 300 Series stainless steel
- Die-stamped openings - 11-7/8" x 19-7/8"

HEAT COMPARTMENTS:

- Die-stamped openings, raised beaded edges
- Seamless, fully coved, stainless wells, 6-1/2" deep
- Controls mounted below top on operator's side
- Heating element beneath each well
- 120, 208 or 240 volt (must choose one)
- Robertshaw thermostat, with indicator light
- Wired to master toggle switch w/indicator light
- 6' cord and plug
- Sealed wells with drains copper manifolded to valve

BODY:

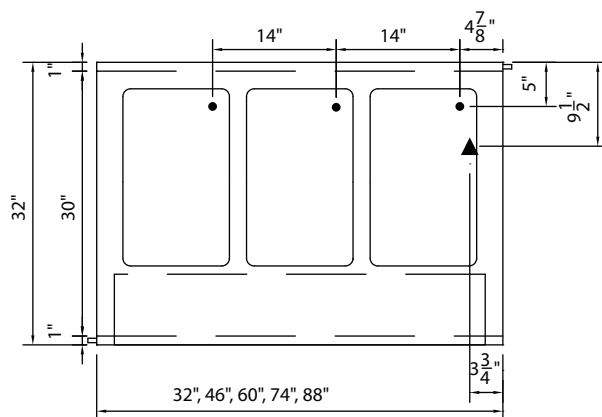
- ☐ **Choice of (12) powder coat paint colors**
- ☐ **Stainless steel body**
 - Operator's side open to bottom shelf
 - Customer side and ends fully enclosed
 - Bottom shelf paint grip or stainless steel to match body
 - Recessed stainless steel dish shelf

Thurmaduke®

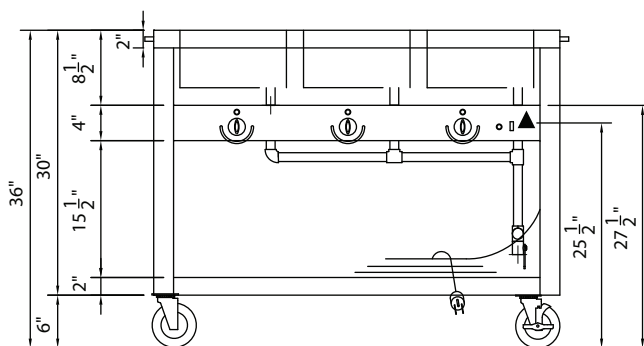
THURMADUKE SERVING SYSTEMS HOT FOOD UNITS - ELECTRIC

A.I.A. File No. 35-C-13

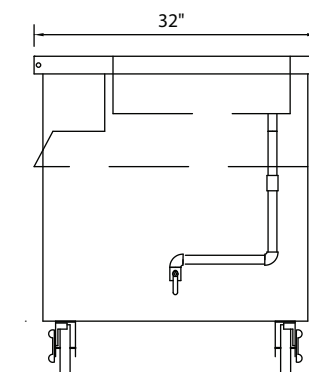
Catalog No. TSS-ELECHOT



TOP VIEW



FRONT VIEW



RIGHT SIDE VIEW

LEGEND
▲ - ELECTRICAL CONNECTION
● - DRAIN LOCATION - 3/4" brass, male thread, pop out screen, copper manifolds and brass master valve

DIMENSIONS:

Freight Class: 150

Model	Length		Width		Height		Cube ft. crated	Weight		Top Openings
	in	cm	in	cm	in	cm		lbs	kg	
TEHF-32	32	81.3	32	81.3	36	91.4	34.8	253	115.0	2
TEHF-46	46	116.8	32	81.3	36	91.4	47.7	327	148.6	3
TEHF-60	60	152.4	32	81.3	36	91.4	60.5	400	181.8	4
TEHF-74	74	188.0	32	81.3	36	91.4	73.3	482	219.1	5
TEHF-88	88	223.5	32	81.3	36	91.4	86.2	595	270.5	6

ELECTRICAL SPECIFICATIONS:

Model	120 Volt - 750 watt elements			208 Volt - 900 watt elements			240 Volt - 1200 watt elements		
	watts	amps	NEMA	watts	amps	NEMA	watts	amps	NEMA
TEHF-32	1500	12.5	5-15	1800	8.7	6-20	2400	10.0	6-20
TEHF-46	2250	18.8	L5-30	2700	13.0	6-20	3600	15.0	6-20
TEHF-60	3000	25.0	5-50	3600	17.3	L6-30	4800	20.0	L6-30
TEHF-74	3750	31.3	5-50	4500	21.6	L6-30	6000	25.0	6-50
TEHF-88	N/A	N/A	N/A	5400	26.0	6-50	7200	30.0	6-50

CONTACT FACTORY: Electric values & plug configurations change for 3 phase or when adding electric options.



Duke Manufacturing Co.
2305 N. Broadway
St. Louis, MO 63102

Phone: 314-231-1130
Toll Free: 1-800-735-3853
Fax: 314-231-5074

www.dukemfg.com

Printed in U.S.A
© 2020, Duke Manufacturing Co.

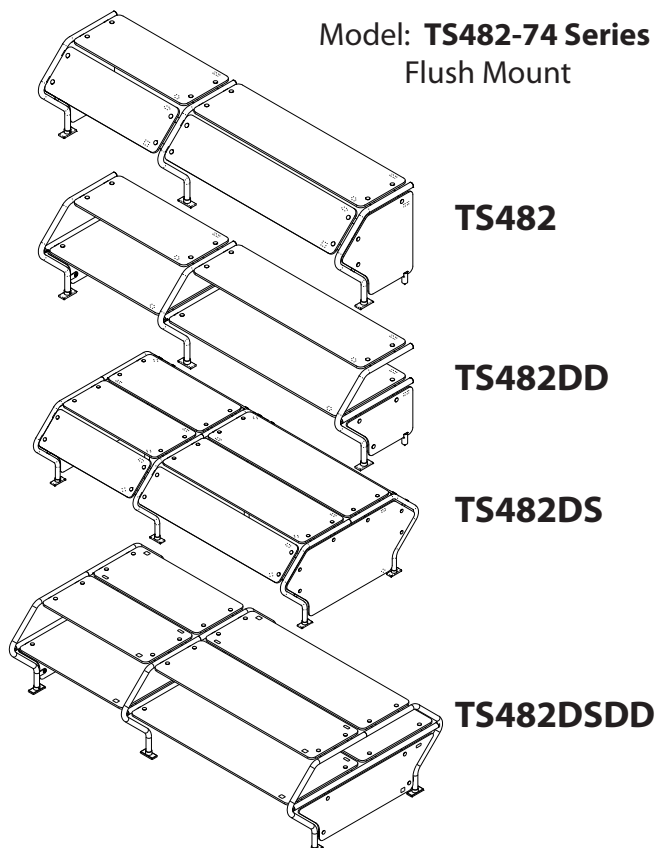


Your Solutions Partner

Specifications

F.O.B. Sedalia, Missouri 65301

Model: **TS482-74 Series**
Flush Mount

**TS482****TS482DD****TS482DS****TS482DSDD**

OPTIONS:

- ☐ Led lights
- ☐ Heater
 - ☐ 120 Volt
 - ☐ 208 Volt
 - ☐ 240 Volt
- ☐ Special Height
- ☐ Special Length - Max 60" CL/CL per Section

Approval Stamp(s):

PRODUCT INFORMATION:

PROJECT: _____

ITEM: _____

QUANTITY: _____

MODEL:

TS482 Food Guard Series

- ☐ TS482 Single Shelf
- ☐ TS482DD Double Deck
- ☐ TS482DS Double Sided
- ☐ TS482DSDD Double Sided Double Deck

MOUNTING OPTIONS:

- ☐ Flush Mount
- ☐ Through Mount

TYPE:

- ☐ 32 1 Section
- ☐ 46 1 Section
- ☐ 60 1 Section
- ☐ 74 2 Sections
- ☐ 88 2 Sections

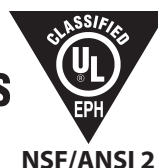
FRAMES:

- ☐ 1" Dia. Stainless Steel
- or
- ☐ Powder coated steel - Choice of 12 colors

GUARDS:

- 1/4" Tempered Side Glass
- 3/8" Tempered Shelf and Front Glass
- Clear polished edges on all glass

Certifications:



DUKE MANUFACTURING CO.
2305 N. Broadway
St. Louis, MO 63102
800.735.3853 Toll Free
314.231.5074 Fax
www.dukemfg.com
SS-1105 TS482 Series Food Guard

Specification subject to change



WARNING: Cancer and Reproductive Harm -
www.p65warnings.ca.gov

FOOD GUARD TS482 SERIES - TS482

Catalog No. FS CONTEMPORARY

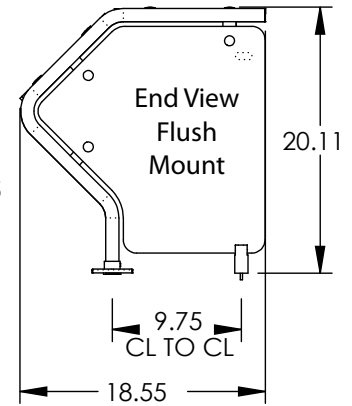
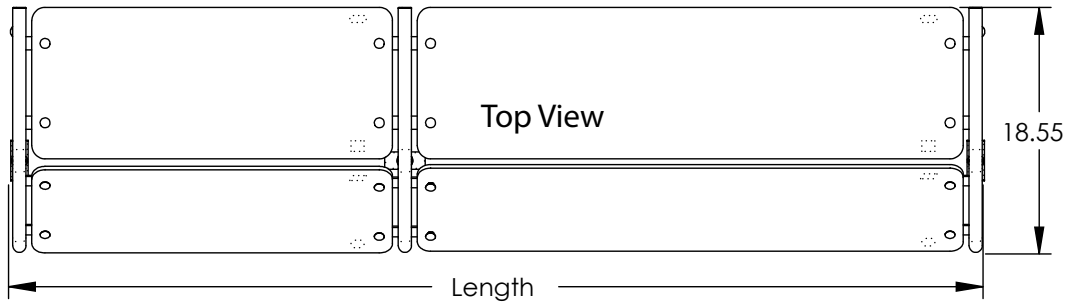
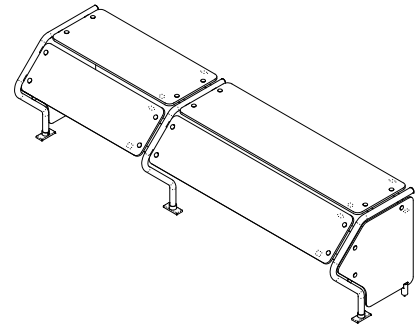
A.I.A. File No. 35-C-13

Rev B 01/23/2020

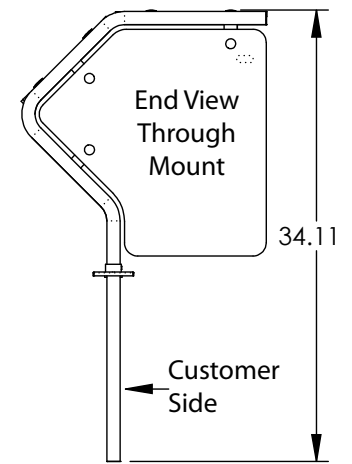
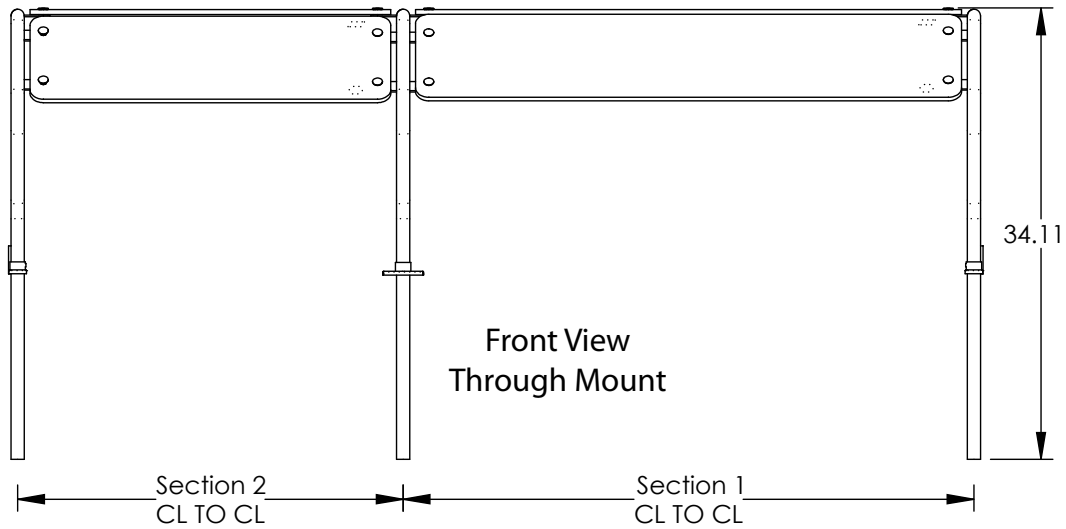
TS482 SERIES

Single Shelf

A.I.A. File No. 35-C-13



Catalog No. FS CONTEMPORY



TS482-74 Shown Above

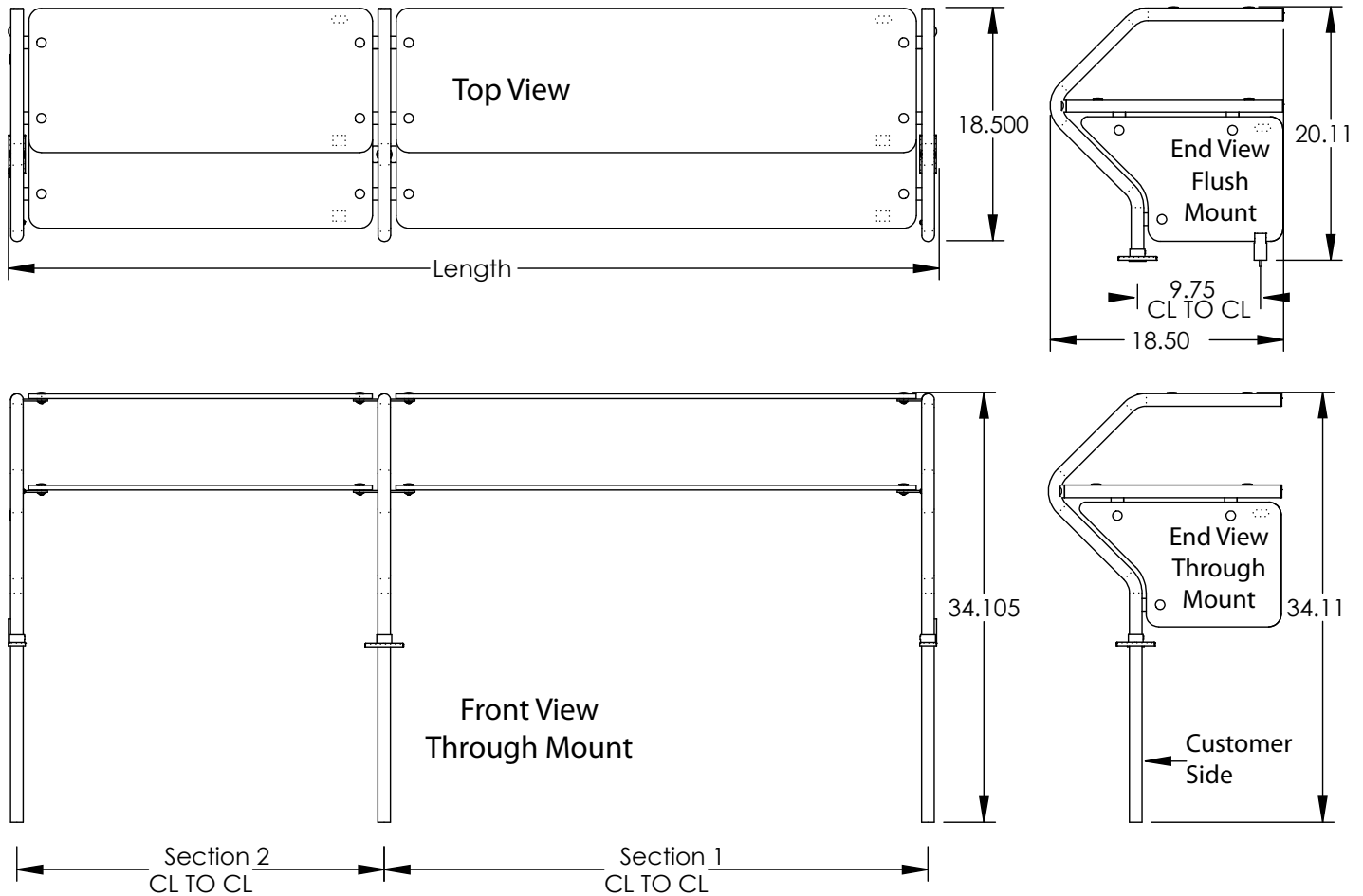
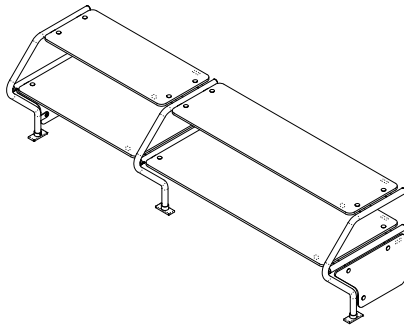
Dimensions:

Freight Class: 100

Overall Height: 20.11 in. /51.08 cm				Depth Overall: 18.55 in./ 47.12 cm CL/CL: 9.75 in./ 24.77 cm					
Model	Length		Section 1 Length		Section 2 - Length		Cube ft. crated	Crated Ship Weight	
	Overall		CL/CL		CL/CL				
	in.	cm	in.	cm	in.	cm		lbs.	kg
TS482-32	31.57	80.01	30.25	76.84	N/A		18	40	17.2
TS482-46	45.57	115.57	44.25	112.40	N/A		21	48	20.9
TS482-60	59.57	151.13	58.25	147.96	N/A		31	68	29.9
TS482-74	73.57	186.69	43.125	109.54	29.125	73.98	45	98	43.5
TS482-88	87.57	222.25	43.125	109.54	43.125	109.54	54	118	52.6

FOOD GUARD TS482 SERIES - TS482

TS482DD SERIES Double Deck



TS482DD-74 Double Deck

Dimensions:

Freight Class: 100

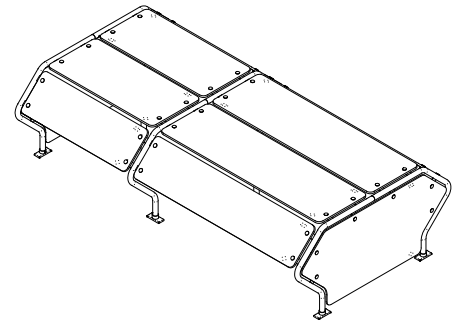
Overall Height: 20.11 in. /51.08 cm				Depth Overall: 18.5 in./ 47.12 cm CL/CL: 9.75 in./ 24.77 cm					
Model	Length		Section 1 Length		Section 2 - Length		Cube ft. crated	Crated Ship Weight	
	Overall		CL/CL		CL/CL				
	in.	cm	in.	cm	in.	cm		lbs.	kg
TS482DD-32	31.57	80.01	30.25	76.84	N/A		23	48	22.0
TS482DD-46	45.57	115.57	44.25	112.40	N/A		28	58	26.3
TS482DD-60	59.57	151.13	58.25	147.96	N/A		40	82	37.2
TS482DD-74	73.57	186.69	43.125	109.54	29.125	73.98	50	118	53.5
TS482DD-88	87.57	222.25	43.125	109.54	43.125	109.54	65	142	64.4

DD = Double Deck

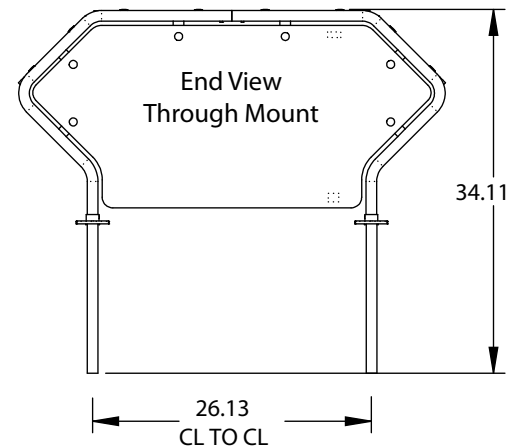
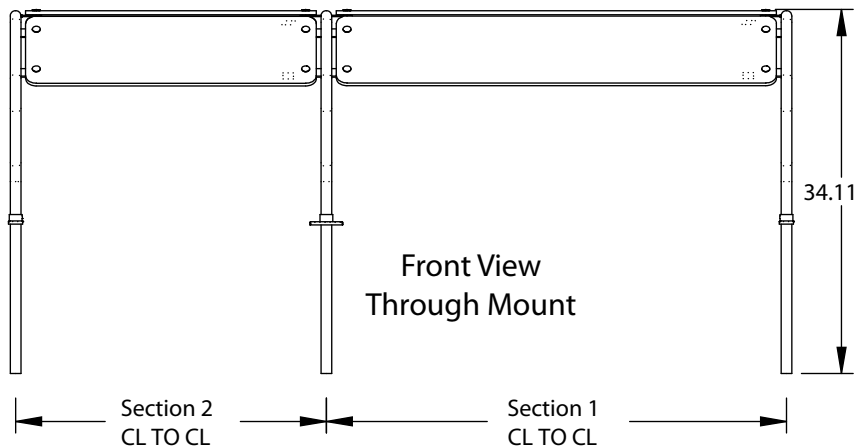
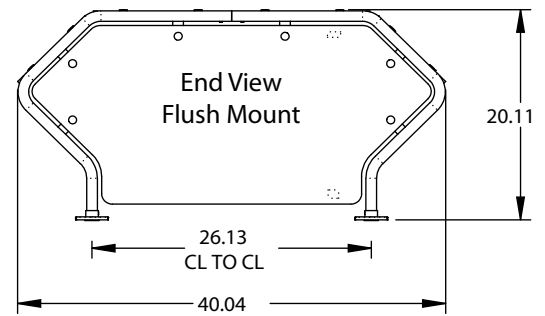
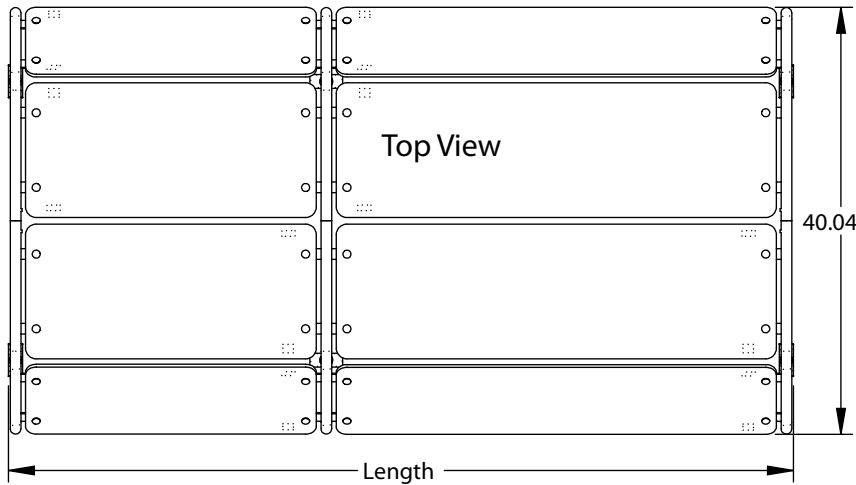
TS482DS SERIES

Double Sided

A.I.A. File No. 35-C-13



Catalog No. FS CONTEMPORARY



TS462DS-74 Double Sided

Dimensions:

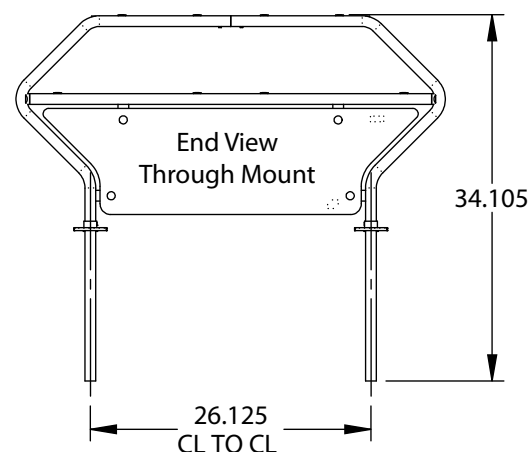
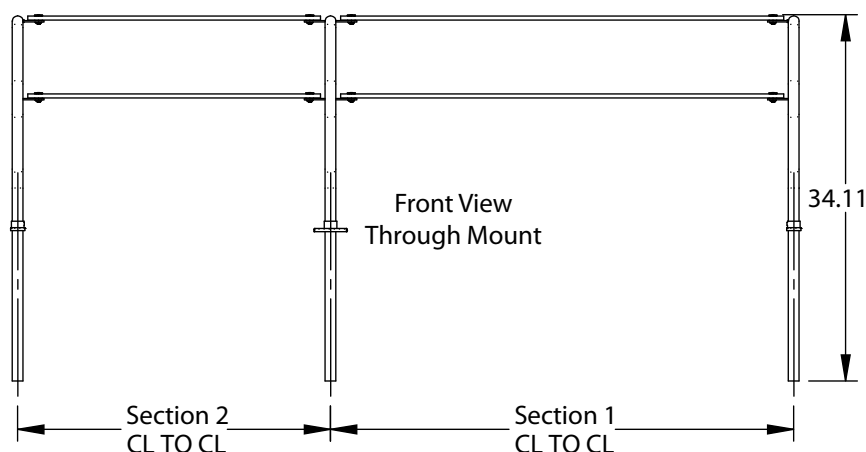
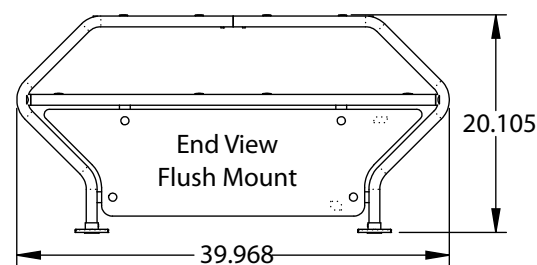
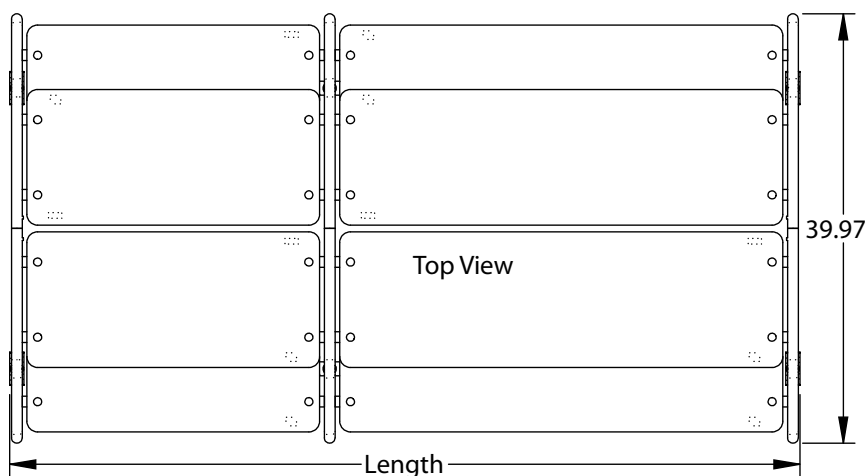
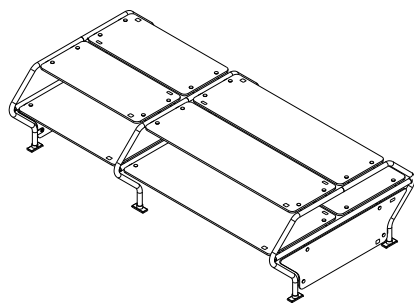
Freight Class: 100

Overall Height: 20.11 in. /51.08 cm				Depth Overall: 40.04 in./ 101.7 CL/CL: 26.13in./ 66.37 cm					
Model	Length		Section 1 Length		Section 2 - Length		Cube ft. crated	Crated Ship Weight	
	Overall		CL/CL		CL/CL				
	in.	cm	in.	cm	in.	cm		lbs.	kg
TS482DS-32	31.57	80.01	30.25	76.84	N/A		36	80	36.29
TS482DS-46	45.57	115.57	44.25	112.40	N/A		42	96	43.5
TS482DS-60	59.57	151.13	58.25	147.96	N/A		62	136	61.7
TS482DS-74	73.57	186.69	43.125	109.54	29.125	73.98	90	196	88.9
TS482DS-88	87.57	222.25	43.125	109.54	43.125	109.54	108	236	107.0

DS - Double Sided

SS-1105 TS482 Series Food Guard

TS482DSDD SERIES Double Sided Double Deck



TS482DSDD-74 Double Sided Double Deck

Dimensions:

Freight Class: 100

Overall Height: 20.11 in. /51.08 cm					Depth Overall: 39.97 in./ 101.52 cm CL/CL: 26.125 in./66.36 cm				
Model	Length		Section 1 Length		Section 2 - Length		Cube ft. crated	Crated Ship Weight	
	Overall		CL/CL		CL/CL				
	in.	cm	in.	cm	in.	cm		lbs.	kg
TS482DSDD-32	31.57	80.01	30.25	76.84	N/A		28	60	27.22
TS482DSDD-46	45.57	115.57	44.25	112.40	N/A		35	75	34.00
TS482DSDD-60	59.57	151.13	58.25	147.96	N/A		41	90	40.82
TS482DSDD-74	73.57	186.69	43.125	109.54	29.125	73.98	51	110	49.90
TS482DSDD-88	87.57	222.25	43.125	109.54	43.125	109.54	62	135	61.23

DSDD = Double Sided Double Deck

SS-1105 TS482 Series Food Guard

FOOD GUARD TS482 SERIES

Electrical Specifications:

	120 Volt						208 Volt Heater Only		120/208 Volt LED and Heater		240 Volt Heater Only		120/240 Volt LED and Heater	
	LED Only NEMA 5-15P		Heater Only		LED and Heater									
MODEL	Watts	Amps	Watts	Amps	Watts	Amps	Watts	Amps	Watts	Amps	Watts	Amps	Watts	Amps
TS482-32	4	.042	250	2.08	254	2.12	250	1.20	254	1.22	250	1.04	254	1.06
TS482-46	8	.060	450	3.75	458	3.82	450	2.16	458	2.20	450	1.88	458	1.91
TS482-60	14	.117	675	5.63	689	5.74	675	3.25	689	3.31	675	2.81	689	2.87
TS482-74	18	.150	1050	8.75	1068	8.9	1050	5.05	1068	5.13	1050	4.38	1068	4.45
TS482-88	23	.192	N/A	N/A	N/A	N/A	1275	6.13	1298	6.24	1275	5.31	1298	5.41
TS482DS-32	4	.070	500	4.17	508	4.23	500	2.40	508	2.44	500	2.08	508	2.12
TS482DS-46	16	.140	900	7.5	918	7.63	900	4.33	916	4.40	900	3.75	916	3.82
TS482DS-60	28	.240	1350	11.25	1378	11.48	1350	6.49	1378	6.63	1350	5.63	1378	5.74
TS482DS-74	36	.300	N/A	N/A	N/A	N/A	2100	10.10	2136	10.27	2100	8.75	2136	8.90
TS482DS-88	46	.390	N/A	N/A	N/A	N/A	2550	12.26	2596	12.48	2550	10.63	2596	10.82
TS482DD-32	4	.070	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
TS482DD-46	8	.140	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
TS482DD-60	14	.240	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
TS482DD-74	18	.300	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
TS482DD-88	23	.390	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
TS482 DSDD-32	8	.060	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
TS482 DSDD-46	16	.140	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
TS482 DSDD-60	28	.240	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
TS482 DSDD-74	36	.300	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
TS482 DSDD-88	46	.390	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A

DS Double Sided
 DD Double Deck
 DSDD Double Sided Double Deck



Duke Manufacturing Co.

2305 N. Broadway
 St. Louis, MO 63102

Phone: 314-231-1130
 Toll Free: 1-800-735-3853
 Fax: 314-231-5074

www.dukemfg.com

SS-1105 TS482 Series Food Guard

Printed in U.S.A.
 © 2020, Duke Manufacturing Co.



Your Solutions Partner

Specifications

F.O.B. Sedalia, Missouri 65301

**TST-46****OPTIONS:**

- ☐ 14 gauge tops
- ☐ Internal Locking device
- ☐ Pass-Thru construction
- ☐ Foodshields
- ☐ Workshelves
- ☐ Trayslides
- ☐ Special length not listed
- ☐ Recessed top (to accommodate griddles, fryers, etc.)
- ☐ 6" Stainless steel legs
- ☐ Veneered plastic laminate panels on body
- ☐ Powder coat paint colors
- ☐ Kickplates s/s or p/g

Approval Stamp(s):**PRODUCT INFORMATION:**

PROJECT: _____

ITEM: _____

QUANTITY: _____

MODEL:
**Thurmaduke Serving Systems
Solid Top Units**

- ☐ **TST-18** 18" length units
- ☐ **TST-32** 32" length units
- ☐ **TST-46** 46" length units
- ☐ **TST-60** 60" length units
- ☐ **TST-74** 74" length units
- ☐ **TST-88** 88" length units

TOP:

- 16 gauge, 300 Series stainless steel
- Sound-deadening

BODY:

- ☐ Choice of (12) powder coat paint colors
- ☐ Stainless steel body
- NSF approved 5" diameter polyurethane casters
- Operator's side open to bottom shelf
- 7" high stainless steel rail on operator's side
- End and side opposite operator fully enclosed
- Intermediate and bottom shelves to match body

Agency Listings:

DUKE MANUFACTURING CO.
2305 N. Broadway
St. Louis, MO 63102
800.735.3853 Toll Free
314.231.5074 Fax
www.dukemfg.com
SS-1178 Thurmaduke - Solid Top

Specification subject to change



WARNING: Cancer and Reproductive Harm -
www.p65warnings.ca.gov

THURMADUKE SERVING SYSTEMS - SOLID TOP UNITS

Catalog No. TSS-SOLID

A.I.A. File No. 35-C-13

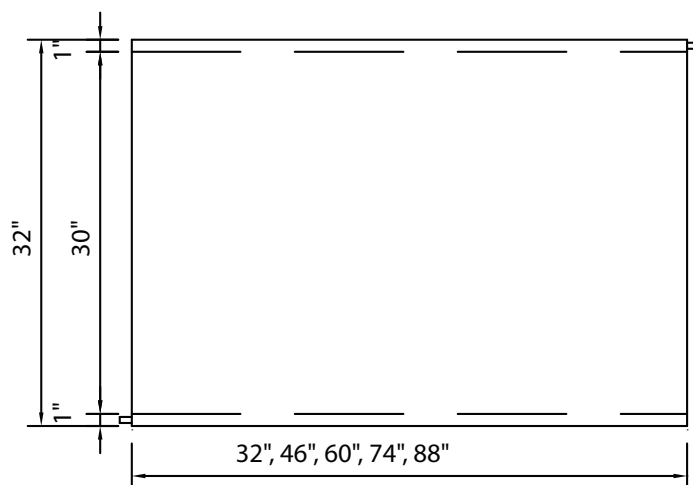
REV B 04/20/2020

Thurmaduke®

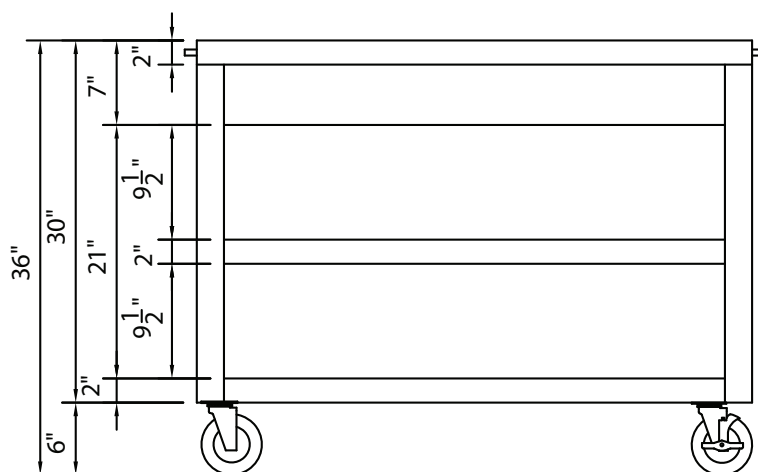
THURMADUKE SERVING SYSTEMS SOLID TOP UNITS

A.I.A. File No. 35-C-13

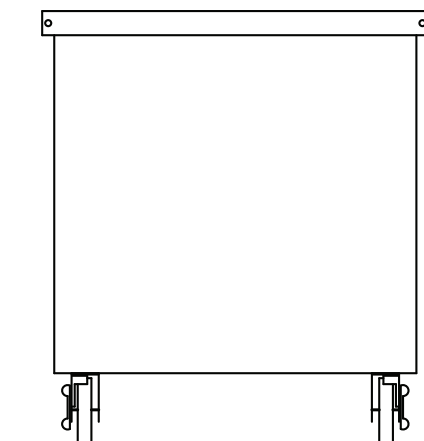
Catalog No. TSS-SOLID



TOP VIEW



FRONT VIEW



RIGHT SIDE VIEW

DIMENSIONS:

Freight Class: 150

Model	Length		Width		Height		Cube ft. crated	Weight	
	in	cm	in	cm	in	cm		lbs	kg
TST-18	18	45.7	32	81.3	36	91.4	22.0	200	90.9
TST-32	32	81.3	32	81.3	36	91.4	34.8	215	97.7
TST-46	46	116.8	32	81.3	36	91.4	47.7	314	142.7
TST-60	60	152.4	32	81.3	36	91.4	60.5	380	172.7
TST-74	74	188.0	32	81.3	36	91.4	73.3	446	202.7
TST-88	88	223.5	32	81.3	36	91.4	86.2	480	218.2



Duke Manufacturing Co.
2305 N. Broadway
St. Louis, MO 63102

Phone: 314-231-1130
Toll Free: 1-800-735-3853
Fax: 314-231-5074

www.dukemfg.com

Printed in U.S.A
© 2020, Duke Manufacturing Co.

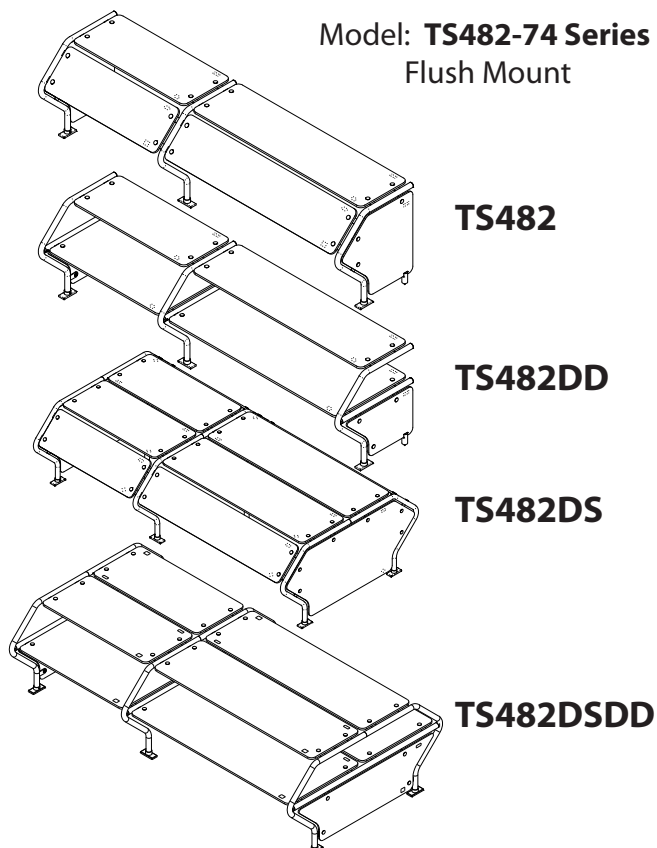


Your Solutions Partner

Specifications

F.O.B. Sedalia, Missouri 65301

Model: **TS482-74 Series**
Flush Mount

**TS482****TS482DD****TS482DS****TS482DSDD**

OPTIONS:

- ☐ Led lights
- ☐ Heater
 - ☐ 120 Volt
 - ☐ 208 Volt
 - ☐ 240 Volt
- ☐ Special Height
- ☐ Special Length - Max 60" CL/CL per Section

Approval Stamp(s):

PRODUCT INFORMATION:

PROJECT: _____

ITEM: _____

QUANTITY: _____

MODEL:

TS482 Food Guard Series

- ☐ TS482 Single Shelf
- ☐ TS482DD Double Deck
- ☐ TS482DS Double Sided
- ☐ TS482DSDD Double Sided Double Deck

MOUNTING OPTIONS:

- ☐ Flush Mount
- ☐ Through Mount

TYPE:

- ☐ 32 1 Section
- ☐ 46 1 Section
- ☐ 60 1 Section
- ☐ 74 2 Sections
- ☐ 88 2 Sections

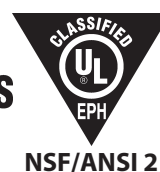
FRAMES:

- ☐ 1" Dia. Stainless Steel
- or
- ☐ Powder coated steel - Choice of 12 colors

GUARDS:

- 1/4" Tempered Side Glass
- 3/8" Tempered Shelf and Front Glass
- Clear polished edges on all glass

Certifications:



DUKE MANUFACTURING CO.
2305 N. Broadway
St. Louis, MO 63102
800.735.3853 Toll Free
314.231.5074 Fax
www.dukemfg.com
SS-1105 TS482 Series Food Guard

Specification subject to change



WARNING: Cancer and Reproductive Harm -
www.p65warnings.ca.gov

FOOD GUARD TS482 SERIES - TS482

Catalog No. FS CONTEMPORARY

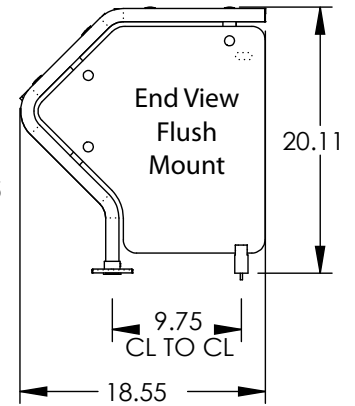
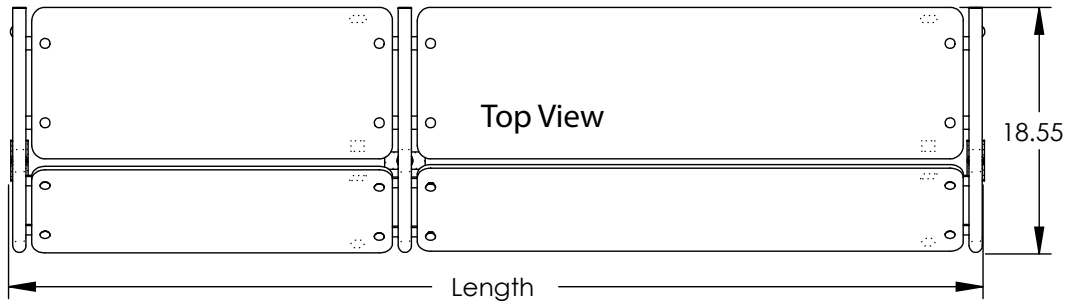
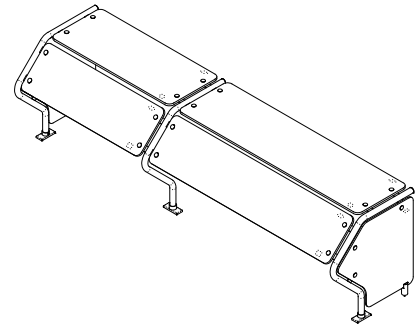
A.I.A. File No. 35-C-13

Rev B 01/23/2020

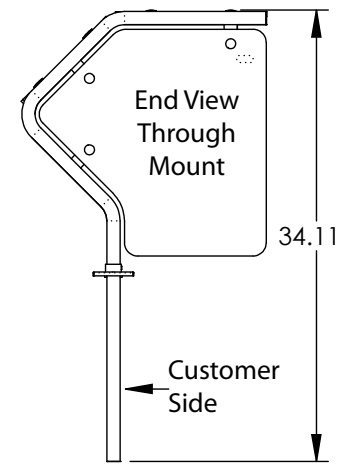
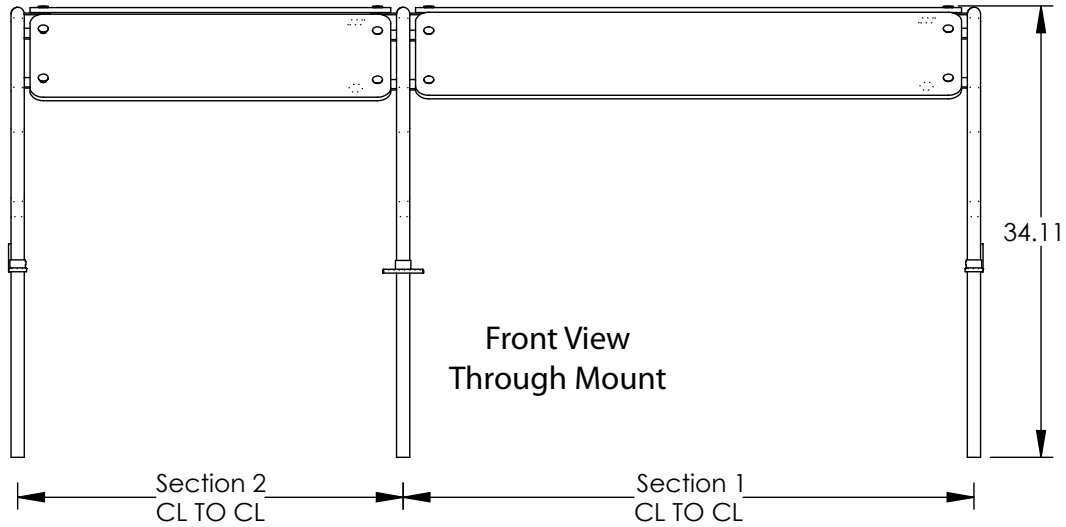
TS482 SERIES

Single Shelf

A.I.A. File No. 35-C-13



Catalog No. FS CONTEMPORARY



TS482-74 Shown Above

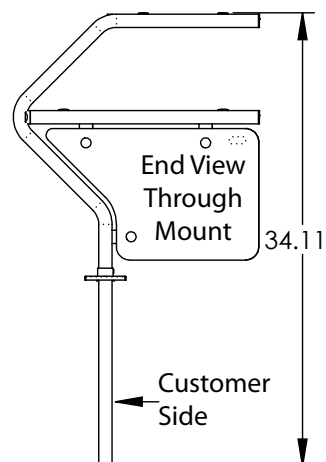
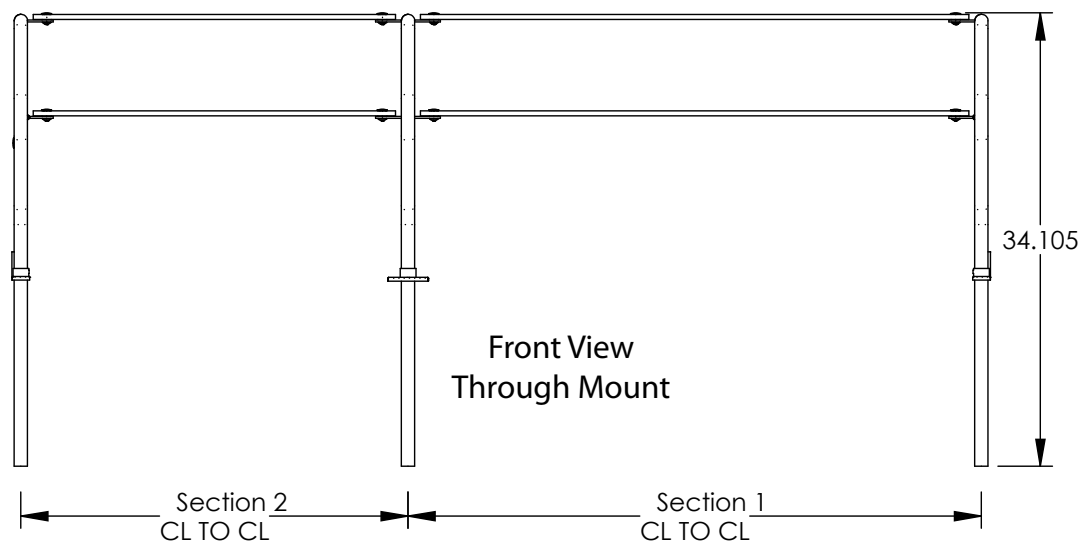
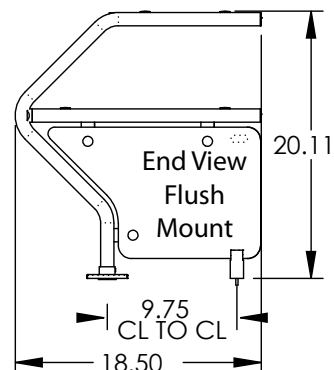
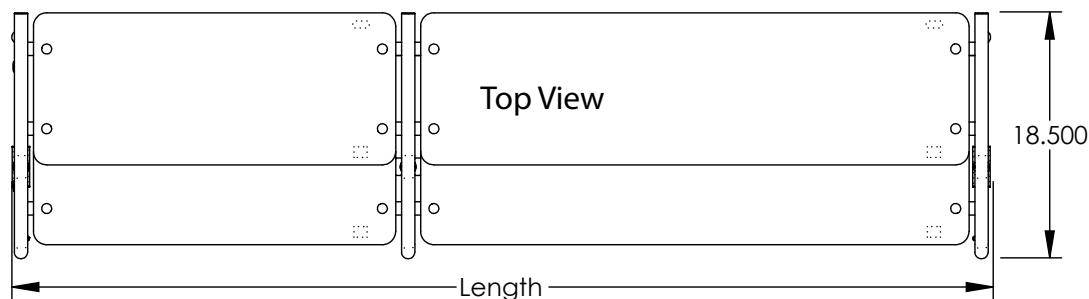
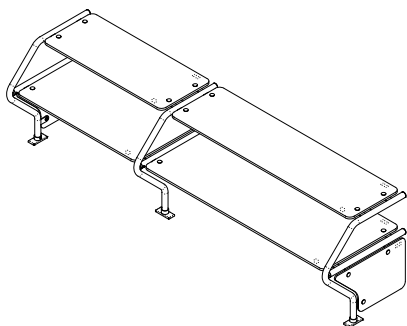
Dimensions:

Freight Class: 100

Overall Height: 20.11 in. /51.08 cm				Depth Overall: 18.55 in./ 47.12 cm CL/CL: 9.75 in./ 24.77 cm					
Model	Length		Section 1 Length		Section 2 - Length		Cube ft. crated	Crated Ship Weight	
	Overall		CL/CL		CL/CL				
	in.	cm	in.	cm	in.	cm		lbs.	kg
TS482-32	31.57	80.01	30.25	76.84	N/A		18	40	17.2
TS482-46	45.57	115.57	44.25	112.40	N/A		21	48	20.9
TS482-60	59.57	151.13	58.25	147.96	N/A		31	68	29.9
TS482-74	73.57	186.69	43.125	109.54	29.125	73.98	45	98	43.5
TS482-88	87.57	222.25	43.125	109.54	43.125	109.54	54	118	52.6

FOOD GUARD TS482 SERIES - TS482

TS482DD SERIES Double Deck



TS482DD-74 Double Deck

Dimensions:

Freight Class: 100

Overall Height: 20.11 in. /51.08 cm					Depth Overall: 18.5 in./ 47.12 cm CL/CL: 9.75 in./ 24.77 cm				
Model	Length		Section 1 Length		Section 2 - Length		Cube ft. crated	Crated Ship Weight	
	Overall		CL/CL		CL/CL				
	in.	cm	in.	cm	in.	cm		lbs.	kg
TS482DD-32	31.57	80.01	30.25	76.84	N/A		23	48	22.0
TS482DD-46	45.57	115.57	44.25	112.40	N/A		28	58	26.3
TS482DD-60	59.57	151.13	58.25	147.96	N/A		40	82	37.2
TS482DD-74	73.57	186.69	43.125	109.54	29.125	73.98	50	118	53.5
TS482DD-88	87.57	222.25	43.125	109.54	43.125	109.54	65	142	64.4

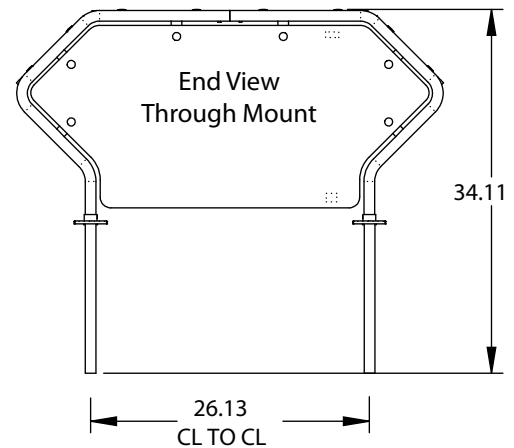
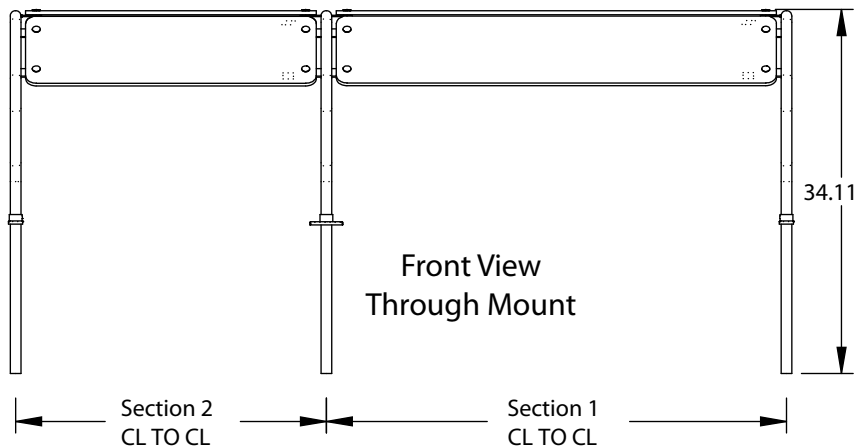
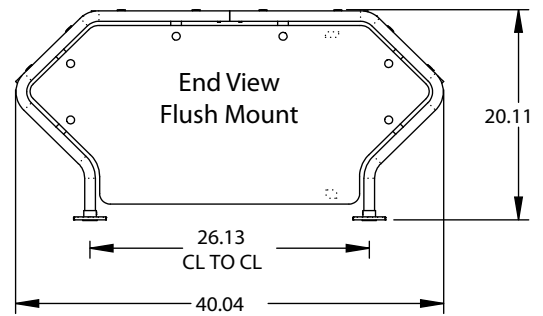
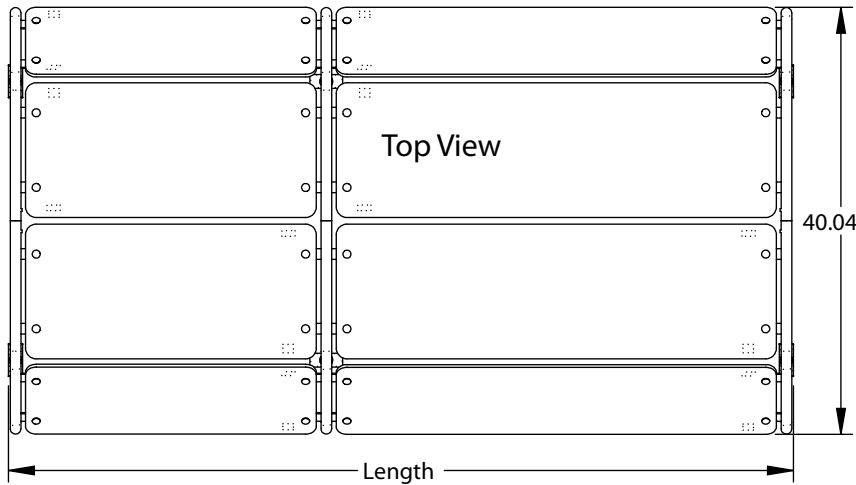
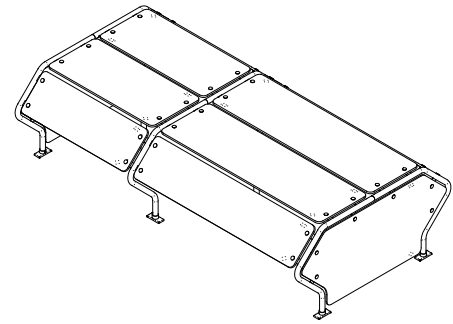
DD = Double Deck

TS482DS SERIES

Double Sided

A.I.A. File No. 35-C-13

Catalog No. FS CONTEMPORARY



TS462DS-74 Double Sided

Dimensions:

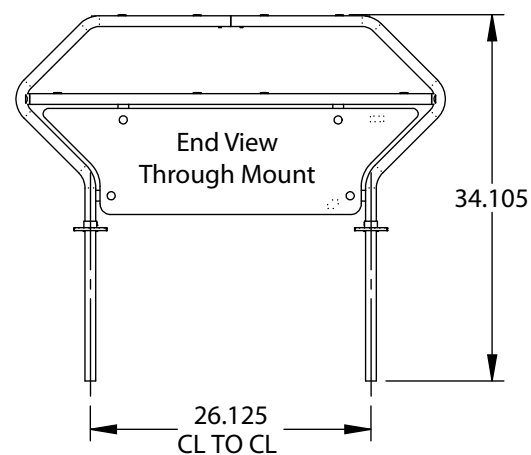
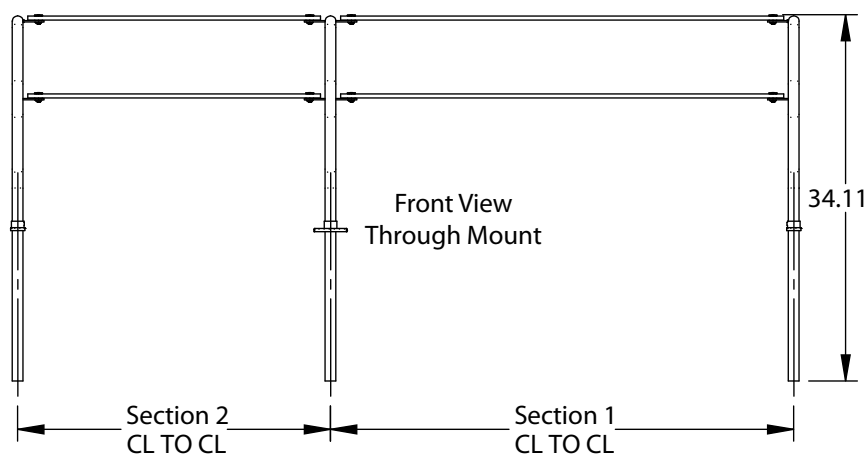
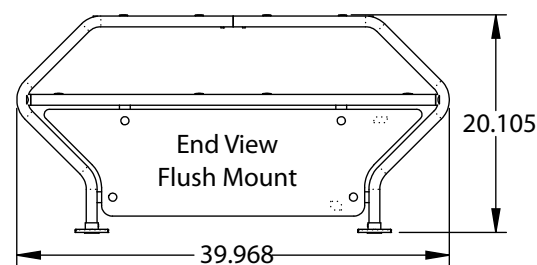
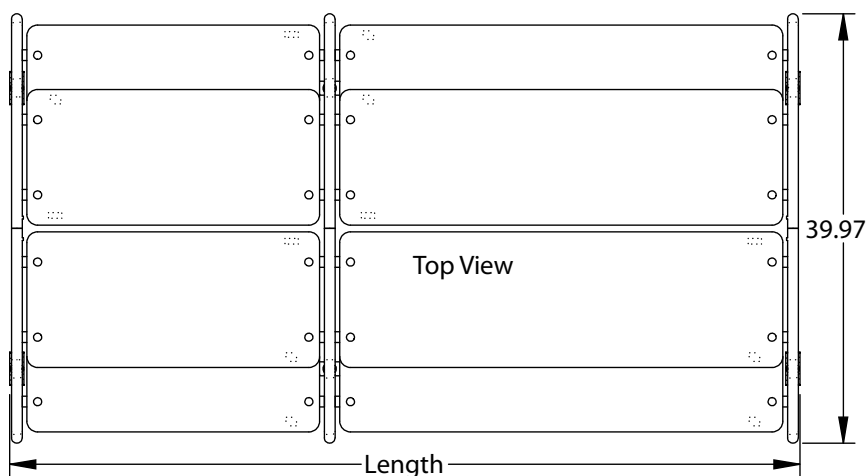
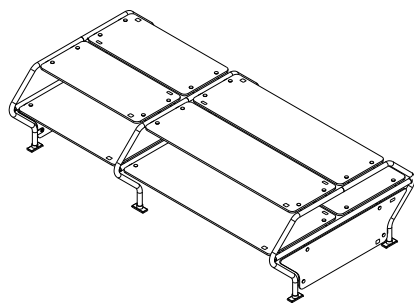
Freight Class: 100

Overall Height: 20.11 in. /51.08 cm				Depth Overall: 40.04 in./ 101.7 CL/CL: 26.13in./ 66.37 cm					
Model	Length		Section 1 Length		Section 2 - Length		Cube ft. crated	Crated Ship Weight	
	Overall		CL/CL		CL/CL				
	in.	cm	in.	cm	in.	cm		lbs.	kg
TS482DS-32	31.57	80.01	30.25	76.84	N/A		36	80	36.29
TS482DS-46	45.57	115.57	44.25	112.40	N/A		42	96	43.5
TS482DS-60	59.57	151.13	58.25	147.96	N/A		62	136	61.7
TS482DS-74	73.57	186.69	43.125	109.54	29.125	73.98	90	196	88.9
TS482DS-88	87.57	222.25	43.125	109.54	43.125	109.54	108	236	107.0

DS - Double Sided

SS-1105 TS482 Series Food Guard

TS482DSDD SERIES Double Sided Double Deck



TS482DSDD-74 Double Sided Double Deck

Dimensions:

Freight Class: 100

Overall Height: 20.11 in. /51.08 cm					Depth Overall: 39.97 in./ 101.52 cm CL/CL: 26.125 in./66.36 cm				
Model	Length		Section 1 Length		Section 2 - Length		Cube ft. crated	Crated Ship Weight	
	Overall		CL/CL		CL/CL				
	in.	cm	in.	cm	in.	cm		lbs.	kg
TS482DSDD-32	31.57	80.01	30.25	76.84	N/A		28	60	27.22
TS482DSDD-46	45.57	115.57	44.25	112.40	N/A		35	75	34.00
TS482DSDD-60	59.57	151.13	58.25	147.96	N/A		41	90	40.82
TS482DSDD-74	73.57	186.69	43.125	109.54	29.125	73.98	51	110	49.90
TS482DSDD-88	87.57	222.25	43.125	109.54	43.125	109.54	62	135	61.23

DSDD = Double Sided Double Deck

SS-1105 TS482 Series Food Guard

FOOD GUARD TS482 SERIES

Electrical Specifications:

	120 Volt						208 Volt Heater Only		120/208 Volt LED and Heater		240 Volt Heater Only		120/240 Volt LED and Heater	
	LED Only NEMA 5-15P		Heater Only		LED and Heater									
MODEL	Watts	Amps	Watts	Amps	Watts	Amps	Watts	Amps	Watts	Amps	Watts	Amps	Watts	Amps
TS482-32	4	.042	250	2.08	254	2.12	250	1.20	254	1.22	250	1.04	254	1.06
TS482-46	8	.060	450	3.75	458	3.82	450	2.16	458	2.20	450	1.88	458	1.91
TS482-60	14	.117	675	5.63	689	5.74	675	3.25	689	3.31	675	2.81	689	2.87
TS482-74	18	.150	1050	8.75	1068	8.9	1050	5.05	1068	5.13	1050	4.38	1068	4.45
TS482-88	23	.192	N/A	N/A	N/A	N/A	1275	6.13	1298	6.24	1275	5.31	1298	5.41
TS482DS-32	4	.070	500	4.17	508	4.23	500	2.40	508	2.44	500	2.08	508	2.12
TS482DS-46	16	.140	900	7.5	918	7.63	900	4.33	916	4.40	900	3.75	916	3.82
TS482DS-60	28	.240	1350	11.25	1378	11.48	1350	6.49	1378	6.63	1350	5.63	1378	5.74
TS482DS-74	36	.300	N/A	N/A	N/A	N/A	2100	10.10	2136	10.27	2100	8.75	2136	8.90
TS482DS-88	46	.390	N/A	N/A	N/A	N/A	2550	12.26	2596	12.48	2550	10.63	2596	10.82
TS482DD-32	4	.070	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
TS482DD-46	8	.140	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
TS482DD-60	14	.240	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
TS482DD-74	18	.300	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
TS482DD-88	23	.390	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
TS482 DSDD-32	8	.060	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
TS482 DSDD-46	16	.140	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
TS482 DSDD-60	28	.240	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
TS482 DSDD-74	36	.300	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
TS482 DSDD-88	46	.390	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A

DS Double Sided
DD Double Deck
DSDD Double Sided Double Deck



Duke Manufacturing Co.

2305 N. Broadway
St. Louis, MO 63102

Phone: 314-231-1130
Toll Free: 1-800-735-3853
Fax: 314-231-5074

www.dukemfg.com

SS-1105 TS482 Series Food Guard

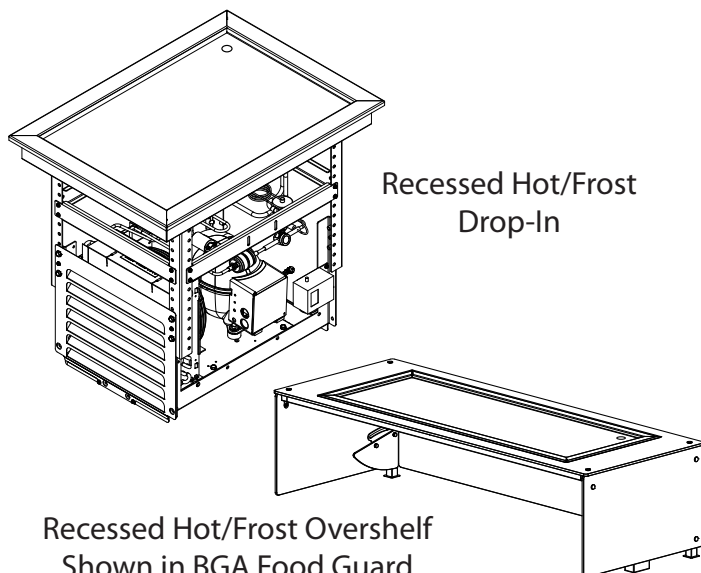
Printed in U.S.A.
© 2020, Duke Manufacturing Co.



Your Solutions Partner

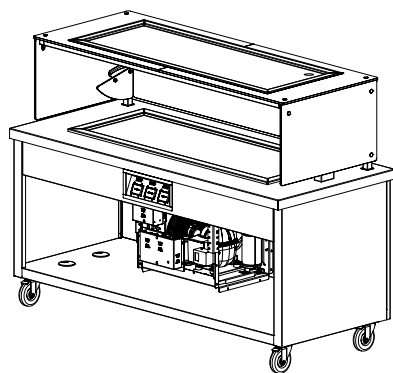
Specifications

F.O.B. Sedalia, Missouri 65301



Recessed Hot/Frost
Drop-In

Recessed Hot/Frost Overshelf
Shown in BGA Food Guard



Recessed Hot/Frost Dual Evaporator

OPTIONS:

- ☐ Stone inserts in 3 different colors for a more retail upscale look
- ☐ Available as hot only or cold only
- ☐ Basic mechanical control
- ☐ Drain Optional
- ☐ Duplexed Evaporative system for stacked Overshelf and drop-in

DUKE MANUFACTURING CO.

2305 N. Broadway

St. Louis, MO 63102

800.735.3853 Toll Free

314.231.5074 Fax

www.dukemfg.com

SS-1245 Recessed Hot Frost

Approval Stamp(s):

Draft

Recessed Hot Frost

PRODUCT INFORMATION:

PROJECT: _____

ITEM: _____

QUANTITY: _____

MODEL:

Recessed Hot Frost, Hot Frost Over Shelf, and Duplex Hot and Cold

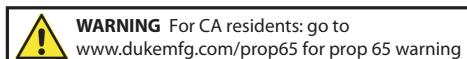
- Models Listed on following pages
- Hot and Cold Hot and Cold Configuration
- Hot Only Hot Only Configuration
- Cold Only Cold Only Configuration
- The #1 benefit of the Duke Stainless steel recessed HotFrost 18"x 26" pan top merchandiser is versatility, flexibility and speed of line reload to handle high throughput in short period of time
- Change your serving configuration daily and from breakfast to lunch as your menu dictates.
- Switch from Hot or Cold display merchandising as your menu dictates.
- Change the way food is served and merchandised with pre plated and pre portioned foods.
- Recessed HotFrost Drop in with HotFrost shelves integrated into the breathguards double food display merchandising per linear foot.
- Dukes recessed 18"x 26" pan design locks pans in place or use optional stone inserts for a retail, upscale presentation without the use of sheet pans.
- The 18"x 26" pan format enables fast line re-load and the ability to handle high throughput in a short period of time. The self-serving of pre-wrapped and pre-portioned foods minimizes labor needs associated with operator served foods.
- Optional colored stone inserts provide an upscale retail look

CONTROLS:

- Intuitive, easy to learn, easy to use full color touch screen control with pre-programmed temperatures assure consistency and high food quality.
- Touchscreen shows alerts and messaging when the unit isn't operating to specification... also easy access to serial #.
- Built in connectivity to allow future firmware updates, and remote alerts, messaging and control.
- Six foot cord supplied between control and touchscreen.
- Complies with part 15 of the FCC rules.

Agency Listings:

Specification subject to change

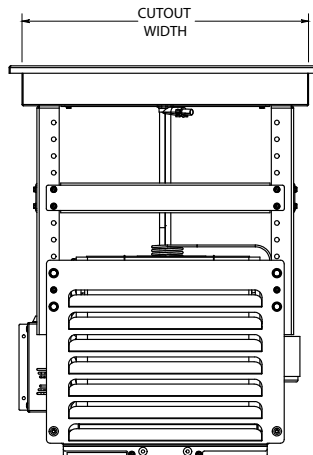
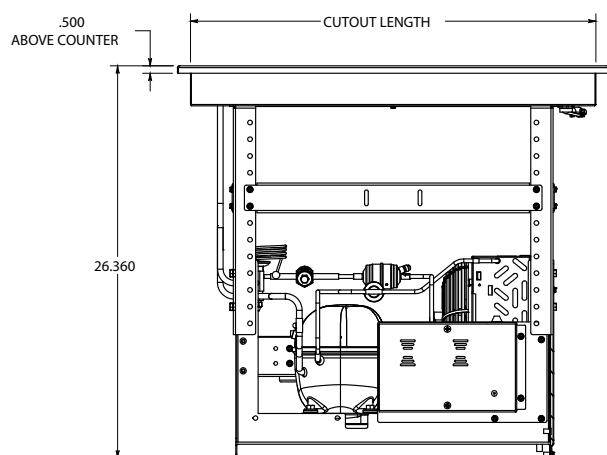
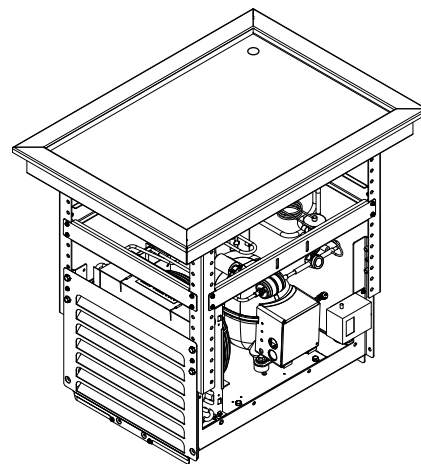
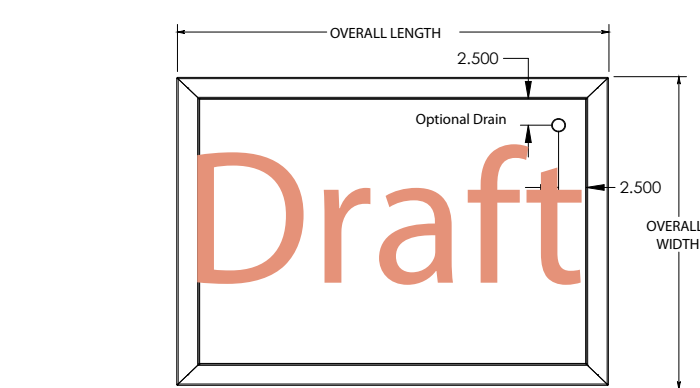


Catalog No. Recessed Hot Frost

A.I.A. File No. 35-C-13

REV A 05/09/2022

Recessed Hot Frost Drop-In



ELECTRICAL SPECIFICATIONS:

Model		120 Volt - HZ 60		Model		120 Volt - HZ 60		Model		120 Volt - HZ 60	
		Amps	NEMA			Amps	NEMA			Amps	NEMA
RHF1-SL	Hot Frost - Slim Line	7.0	5-15	RHT1-SL	Hot Top Only - Slim Line	2.5	5-15	RFT1-SL	Frost Top Only - Slim Line	7.0	5-15
RHF2-SL	Hot Frost - Slim Line	8.0	5-15	RHT2-SL	Hot Top Only - Slim Line	5.0	5-15	RFT2-SL	Frost Top Only - Slim Line	8.0	5-15
RHF3-SL	Hot Frost - Slim Line	8.0	5-15	RHT3-SL	Hot Top Only - Slim Line	7.5	5-15	RFT3-SL	Frost Top Only - Slim Line	8.0	5-15
RHF2-SB	Hot Frost - Standard	8.0	5-15	RHT2-SB	Hot Top Only - Standard	5.0	5-15	RFT2-SB	Frost Top Only - Standard	8.0	5-15
RHF3-SB	Hot Frost - Standard	8.0	5-15	RHT3-SB	Hot Top Only - Standard	7.5	5-15	RFT3-SB	Frost Top Only - Standard	8.0	5-15

DIMENSIONS:

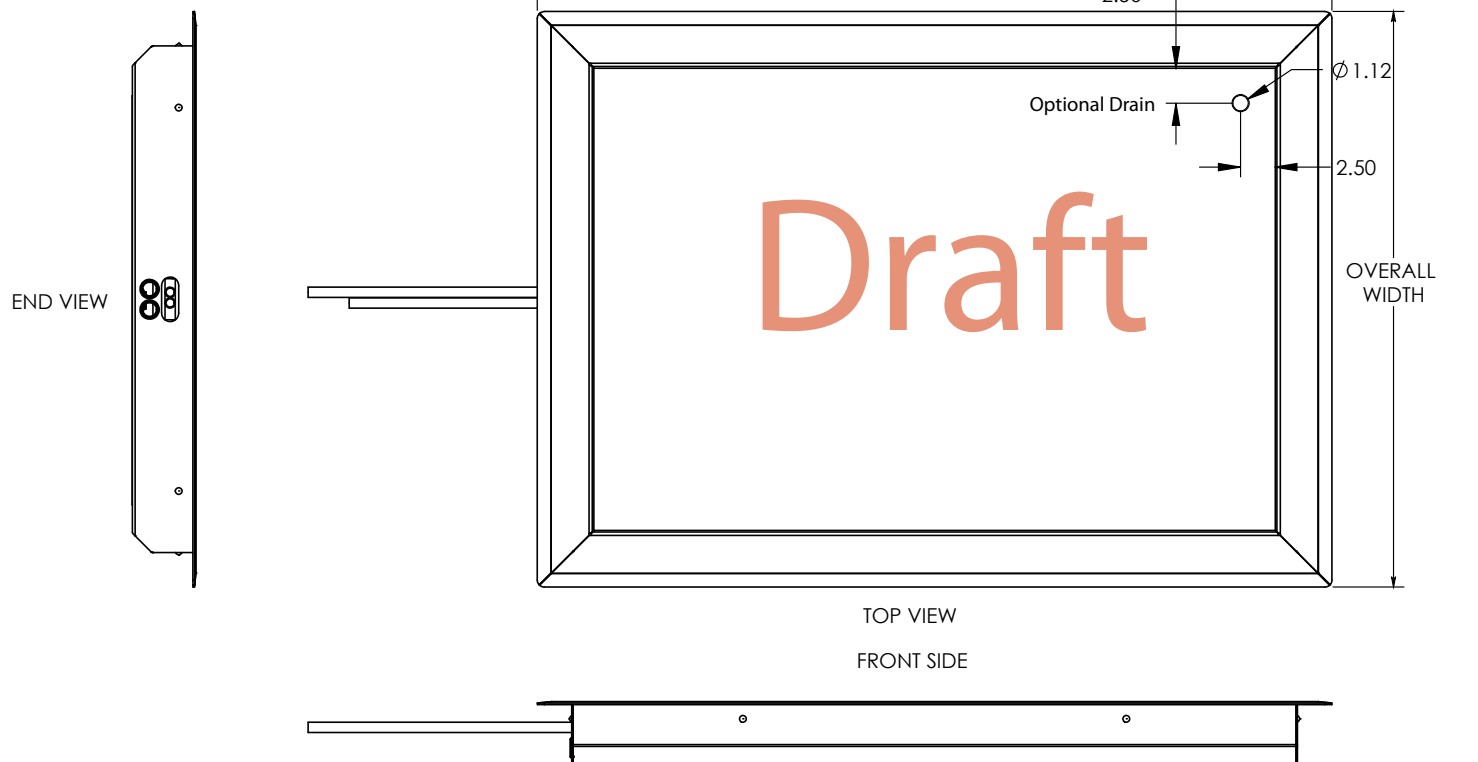
Freight Class: 100

Model	Length		Width		Height		Cutout-W		Cutout-L		Cube ft. crated	Crated Ship Weight	
	in.	cm	in.	cm	in.	cm	in.	cm	in.	cm		lbs.	kg
XXX1-SL	29.0	73.7	21.0	61.0	26.36	67.0	19.5	50.0	27.5	69.9	16.1	214	97.1
XXX2-SL	55.0	139.7	21.0	61.0	26.36	67.0	19.5	50.0	53.5	135.9	17.4	232	105.2
XXX3-SL	81.0	205.7	21.0	61.0	26.36	67.0	19.5	50.0	79.5	201.3	25.9	387	175.5
XXX2-SB	39.0	99.1	29.0	61.0	26.36	67.0	27.5	69.9	37.5	95.3	23.8	317	143.8
XXX3-SB	57.0	144.8	29.0	61.0	26.36	67.0	27.5	69.9	55.5	141.0	25.2	387	175.5

XXX = Model type Hot/Frost, Hot Only, Frost Only

Recessed Hot/Frost Overshelf

Note: Must be mounted in a BG/BGA food guard and only available in a Duke Thurmaduke or CounterCraft Counter



ELECTRICAL SPECIFICATIONS:

Model		120 Volt - HZ 60		Model		120 Volt - HZ 60		Model		120 Volt - HZ 60	
		Amps	NEMA			Amps	NEMA			Amps	NEMA
HFO1-SL	Hot Frost - Slim Line	8.0	5-15	HTO1-SL	Hot Top Only - Slim Line	2.5	5-15	FTO1-OS	Frost Top Only - Slim Line	8.0	5-15
HFO2-SL	Hot Frost - Slim Line	8.0	5-15	HTO2-SL	Hot Top Only - Slim Line	5.0	5-15	FTO2-OS	Frost Top Only - Slim Line	8.0	5-15

DIMENSIONS:

Freight Class: 100

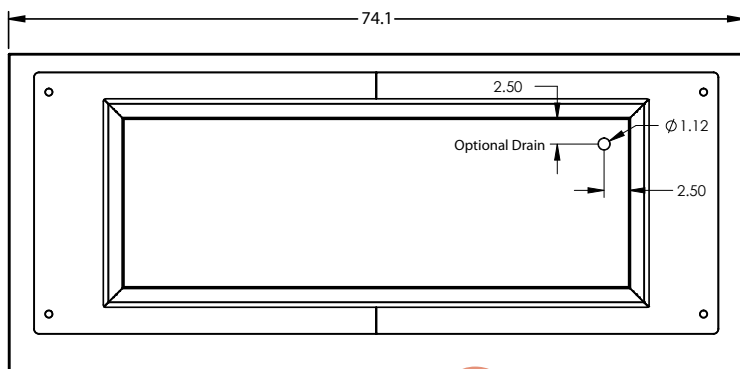
Model	Width		Depth		Height		Cube ft. crated	Crated Ship Weight	
	in.	cm	in.	cm	in.	cm		lbs.	kg
XXX1-SL	29.0	73.7	21.0	61.0	2.38	6.0	1.0	141	64.0
XXX2-SL	55.0	139.7	21.0	61.0	2.38	6.0	2.0	232	105

XXX = Model type Hot/Frost, Hot Only, Frost Only

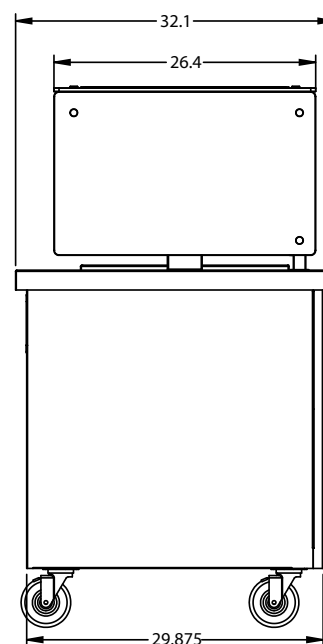
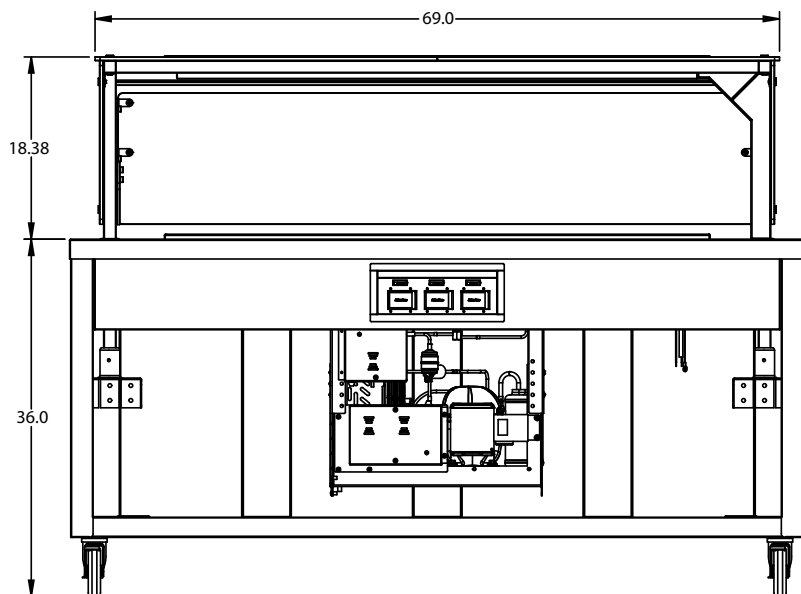
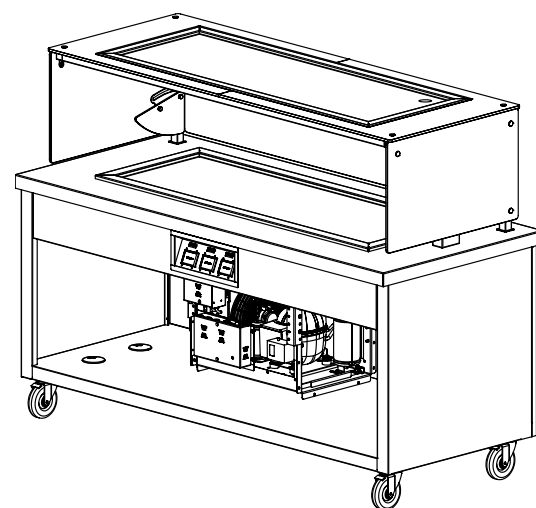
Recessed Hot/Frost Duplex

A.I.A. File No. 35-C-13

Catalog No. Recessed Hot Frost



Draft



ELECTRICAL SPECIFICATIONS:

Model		120 Volt - HZ 60	
		Amps	NEMA
DE-RHF1-SL-HFO1-SL	Duplex Evap, Recessed HotFrost, HotFrost Overshelf	10.5	5-15
DE-RHF2-SL-HFO2-SL	Duplex Evap, Recessed HotFrost, HotFrost Overshelf	13.0	5-20
DE-RHF2-SB-HFO2-SL	Duplex Evap, Recessed HotFrost, HotFrost Overshelf	13.0	5-20
DE-RHF2-SB-HFO1-SL	Duplex Evap, Recessed HotFrost, HotFrost Overshelf	11.8	5-15
DE-RFT1-SB-FTO1-SL	Duplex Evap, Recessed Frost Top, Frost Top Overshelf	8.0	5-15
DE-RFT2-SL-FTO2-SL	Duplex Evap, Recessed Frost Top, Frost Top Overshelf	8.0	5-15
DE-RFT2-SB-FTO2-SL	Duplex Evap, Recessed Frost Top, Frost Top Overshelf	8.0	5-15
DE-RFT2-SB-FTO1-SL	Duplex Evap, Recessed Frost Top, Frost Top Overshelf	8.0	5-15

Recessed Hot Frost



Duke Manufacturing Co.
2305 N. Broadway
St. Louis, MO 63102

Phone: 314-231-1130
Toll Free: 1-800-735-3853
Fax: 314-231-5074

www.dukemfg.com

Printed in U.S.A
© 2022, Duke Manufacturing Co.



Your Solutions Partner

Specifications

F.O.B. Sedalia, Missouri 65301

**TST-46**

OPTIONS:

- ☐ 14 gauge tops
- ☐ Internal Locking device
- ☐ Pass-Thru construction
- ☐ Foodshields
- ☐ Workshelves
- ☐ Trayslides
- ☐ Special length not listed
- ☐ Recessed top (to accommodate griddles, fryers, etc.)
- ☐ 6" Stainless steel legs
- ☐ Veneered plastic laminate panels on body
- ☐ Powder coat paint colors
- ☐ Kickplates s/s or p/g

Approval Stamp(s):

PRODUCT INFORMATION:

PROJECT: _____

ITEM: _____

QUANTITY: _____

MODEL:

Thurmaduke Serving Systems Solid Top Units

- | | |
|--|------------------|
| <input type="checkbox"/> TST-18 | 18" length units |
| <input type="checkbox"/> TST-32 | 32" length units |
| <input type="checkbox"/> TST-46 | 46" length units |
| <input type="checkbox"/> TST-60 | 60" length units |
| <input type="checkbox"/> TST-74 | 74" length units |
| <input type="checkbox"/> TST-88 | 88" length units |

TOP:

- 16 gauge, 300 Series stainless steel
- Sound-deadening

BODY:

- ☐ Choice of (12) powder coat paint colors
- ☐ Stainless steel body
- NSF approved 5" diameter polyurethane casters
- Operator's side open to bottom shelf
- 7" high stainless steel rail on operator's side
- End and side opposite operator fully enclosed
- Intermediate and bottom shelves to match body

Agency Listings:



DUKE MANUFACTURING CO.
2305 N. Broadway
St. Louis, MO 63102
800.735.3853 Toll Free
314.231.5074 Fax
www.dukemfg.com
SS-1178 Thurmaduke - Solid Top

Specification subject to change



WARNING: Cancer and Reproductive Harm -
www.p65warnings.ca.gov

THURMADUKE SERVING SYSTEMS - SOLID TOP UNITS

Catalog No. TSS-SOLID

A.I.A. File No. 35-C-13

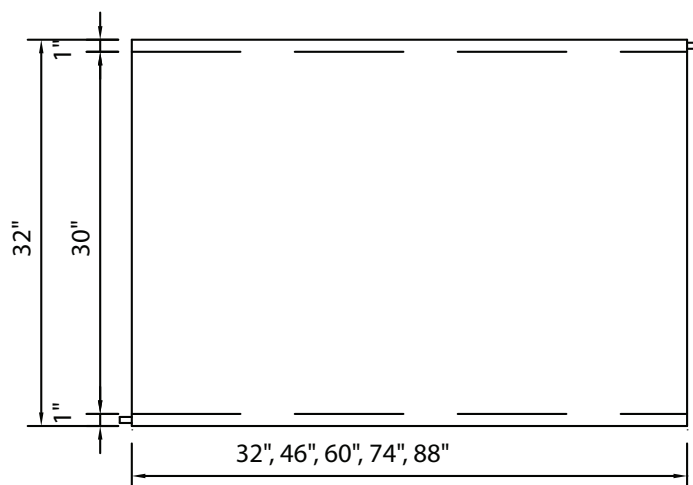
REV B 04/20/2020

Thurmaduke®

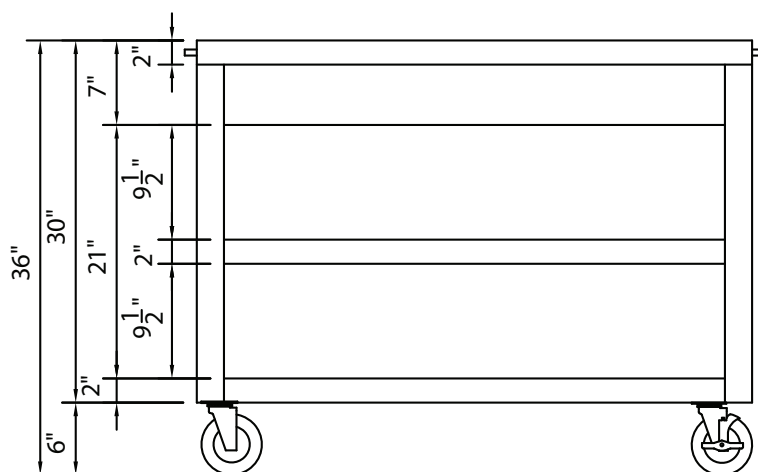
THURMADUKE SERVING SYSTEMS SOLID TOP UNITS

A.I.A. File No. 35-C-13

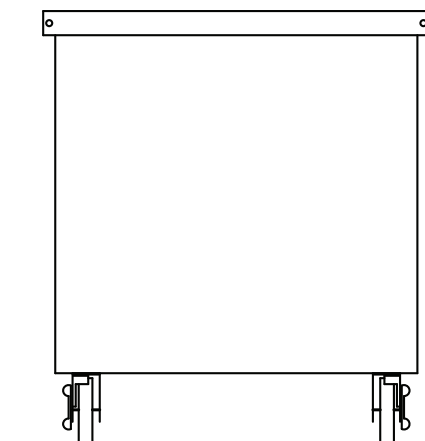
Catalog No. TSS-SOLID



TOP VIEW



FRONT VIEW



RIGHT SIDE VIEW

DIMENSIONS:

Freight Class: 150

Model	Length		Width		Height		Cube ft. crated	Weight	
	in	cm	in	cm	in	cm		lbs	kg
TST-18	18	45.7	32	81.3	36	91.4	22.0	200	90.9
TST-32	32	81.3	32	81.3	36	91.4	34.8	215	97.7
TST-46	46	116.8	32	81.3	36	91.4	47.7	314	142.7
TST-60	60	152.4	32	81.3	36	91.4	60.5	380	172.7
TST-74	74	188.0	32	81.3	36	91.4	73.3	446	202.7
TST-88	88	223.5	32	81.3	36	91.4	86.2	480	218.2



Duke Manufacturing Co.
2305 N. Broadway
St. Louis, MO 63102

Phone: 314-231-1130
Toll Free: 1-800-735-3853
Fax: 314-231-5074

www.dukemfg.com

Printed in U.S.A
© 2020, Duke Manufacturing Co.



Your Solutions Partner

Specifications

F.O.B. Sedalia, Missouri 65301



TCS-30SS Shown with optional drawer

Agency Listings:



DUKE MANUFACTURING CO.

2305 N. Broadway

St. Louis, MO 63102

800.735.3853 Toll Free

314.231.5074 Fax

www.dukemfg.com

SS-1177 Thurmaduke - Cahsier Stand

Approval Stamp(s):

PRODUCT INFORMATION:

PROJECT: _____

ITEM: _____

QUANTITY: _____

MODEL:

Thurmaduke Serving Systems Cashier Stand

☐ **TCS-30**

TOP:

☐ 16 gauge, 300 Series stainless steel

☐ Sound-deadening

BODY:

☐ Choice of (12) powder coat paint colors

☐ Stainless steel body

☒ NSF listed, 5" diameter polyurethane casters

☒ Operator's side open to foot rest

☒ End panels die-formed into channels

☒ End and side opposite operator fully enclosed

☒ Stainless steel tubular foot rest

OPTIONS:

☐ 14 gauge tops

☐ Internal locking devices

☐ Tray Slides

☐ Electric outlets

☐ 6', 8' or 10' cord and plug

☐ 6" adjustable stainless steel legs

☐ Stainless steel drawer with /without lock & keys

☐ Veneered plastic laminate panels on body

☐ Powder coat paint colors

☐ Grommated top cutout

☐ Interior shelf

☐ Kickplates s/s or p/g

Specification subject to change



WARNING: Cancer and Reproductive Harm -
www.p65warnings.ca.gov

THURMADUKE SERVING SYSTEMS -CASHIER STAND

Catalog No. TSS-CASH

A.I.A. File No. 35-C-13

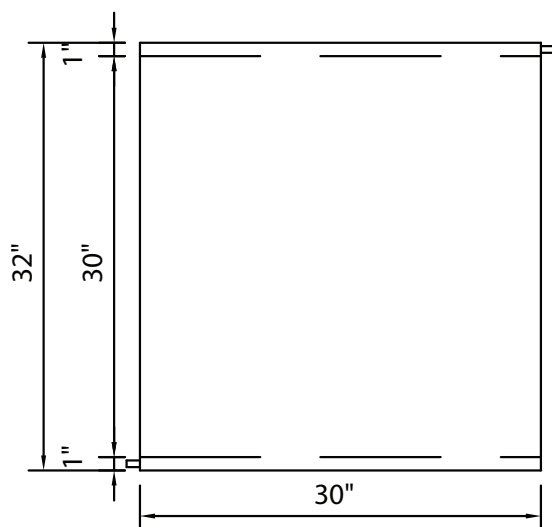
REV B 04/20/2020

Thurmaduke®

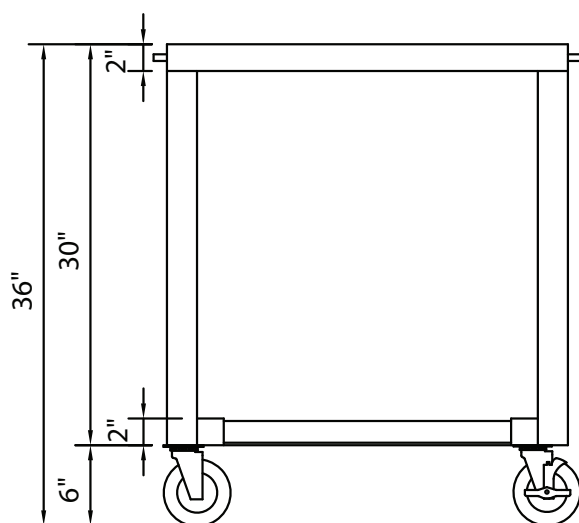
THURMADUKE SERVING SYSTEMS CASHIER STAND

A.I.A. File No. 35-C-13

Catalog No. TSS-CASH

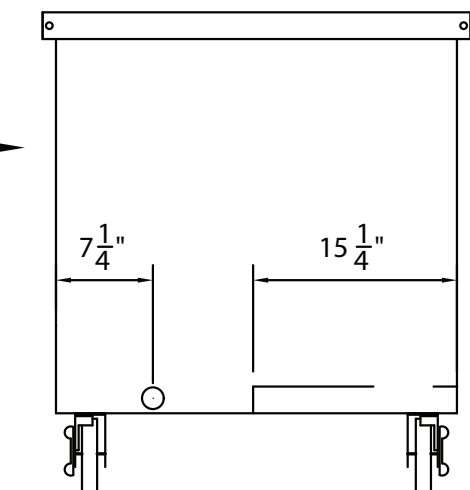


TOP VIEW



FRONT VIEW

OPEN →



RIGHT SIDE VIEW

DIMENSIONS:

POWER SUPPLY: N/A

Freight Class: 150

Dimensions							Optional Drawer Size						Height Class: 150		
Model	Length		Width		Height		Optional Drawer Size						Cube ft. crated	Weight	
							Length		Width		Depth				
	in	cm	in	cm	in	cm	in	cm	in	cm	in	cm	lbs	kg	
TCS-30	30	76.2	32	81.3	36	91.4	24-3/8	62.0	20	50.8	3-1/2	8.9	33.0	242	110.0

INSTALLATION DATA:

Must specify location of drawer



Duke Manufacturing Co.
2305 N. Broadway
St. Louis, MO 63102

Phone: 314-231-1130
Toll Free: 1-800-735-3853
Fax: 314-231-5074

www.dukemfg.com

Printed in U.S.A
© 2020, Duke Manufacturing Co.



ULTIMATE RESTAURANT RANGE 36" SERIES

Configure your own
custom spec sheet and model number at
www.BuildMyRange.com.
Refer to AutoQuotes for list pricing.



4361D
(shown with optional casters)



Standard Features

- Commercial gas range 36" wide with a 37" high cooking top
- 4" Stainless steel front rail, stainless steel front and sides
- Front located manual gas shut-off to entire range
- One year No Quibble, 24/7 parts and labor warranty
- Factory installed Regulator
- Six (6) removable, cast iron grate tops (rear holds up to 14" stock pot)
- Standing pilot for open top burners
- Battery spark ignition for oven bases

Optional 33K Non-clog Burners (Burner Option 1)

- (6) patented, one piece, lifetime clog free, cast iron burners
- 33,000 BTU NAT

Optional Wavy Grates (Burner Option 2)

- Cast bowl design for better efficiency
- Allows full use of entire range top
- Available only with 27K BTU Non-clog burners

Optional Cast Iron Star/Saute' Burners (Burner Option 3)

- (6) 33,000 BTU NAT star burners
- Port arrangement allows for even distribution of flame

Optional Split Burner Configuration (Burner Option 4)

- (3) Star/Saute' burners in front and (3) standard 33K burners in rear

Optional 5 Burner Configuration (Burner Options 5 and 6)

- Combine (2) Pyromax burners in the rear with either (3) standard 33K burners (Opt 5) or (3) star 33K burners (Opt 6) in the front

Optional Pyromax Burners (Burner Option 7)

- 40,000 BTU NAT
- PATENTED high output, three piece, easy clean Non-clog burner
- Built in port protection drip ring
- Group of 4 burners available

Optional Griddle Top (L or R)

- 12", 24" or 36" Available
- 1/2" thick cold rolled steel griddle plate
- Manual or thermostatically controlled

Optional Charbroiler (L or R)

- 24" or 36" Available
- Removable, cast iron grates

OPTIONS & ACCESSORIES AT ADDITIONAL COST

- | | | |
|--|---|--|
| <input type="checkbox"/> 5" flue riser | <input type="checkbox"/> Hot Top plate - plate replaces 2 Open burners | <input type="checkbox"/> Rear step up burners |
| <input type="checkbox"/> 10" Flue Riser | <input type="checkbox"/> Cabinet base doors (No Charge) | <input type="checkbox"/> Flame Failure available (Contact factory for available model numbers) |
| <input type="checkbox"/> 3/4" quick disconnect with flexible hose complies with ANSI Z 21.69 (specify 3ft, 4ft, 5ft) | <input type="checkbox"/> Extra Oven Racks | <input type="checkbox"/> Battery spark ignition for open tops, charbroilers, griddles and hot tops |
| <input type="checkbox"/> Casters-all swivel-front with locks | <input type="checkbox"/> Various salamander & cheesemelter mounts available. (Please refer to the price list) | |

CONSTRUCTION SPECIFICATIONS

Exterior Finish: Stainless steel front, sides and shelf standard.

RangeTop:- 27" deep cooking surface. Center-to-center measurements between burners not less than 12", side-to-side or front-to-back. A removable one piece drip tray is provided under burners to catch grease drippings.

Flue Riser: 22.5" flue riser standard with heavy duty shelf. Optional 10" and 5" flue riser available without shelf.

Oven Door: Spring assisted, counterweight door.

Oven Interior: Double sided, full porcelain enamel oven cavity for superior cleanability and corrosion protection. Coved corners for easy cleaning and enhanced airflow eliminating hot/cold spots.

Legs: 6" stainless steel adjustable legs standard (casters optional)

Pressure Regulator: Factory installed.

Available Base Combinations

D, A, C, HxxxxD, HxxxxA

Standard Oven Models (D)

45,000 BTU NAT oven with standing pilot and thermostat range of 175°F to 550°F

(79°C to 288°C). Porcelain enamel interior measuring 14" high x 26" wide x 26.5" deep. Full sized pans fit both ways. One rack with two position side rails.

Convection Oven Models (A):

32,000 BTU NAT convection oven with standing pilot and thermostat range of 175°F to 550°F (79°C to 288°C). Porcelain enamel interior measuring 14" high x 26" wide x 24" deep. Three racks with five position side rails. 1/2 hp, 1710 rpm, 60 cycle, 115V AC, high efficiency, permanent split phase motor with permanent lubricated ball bearings, overload protection and Class "B" insulation. On/Off switch to allow CO base to operate as a standard oven.

Stainless Steel Cabinet (C)

Stainless steel cabinet base. Optional no-charge doors that open from the center.

Hybrid Electric Standard Oven (HxxxxD)

4.5 kW electrically heated oven, with all the same base features of the gas standard oven at left (D).

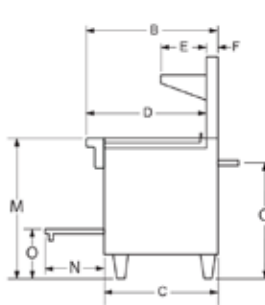
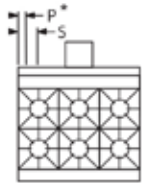
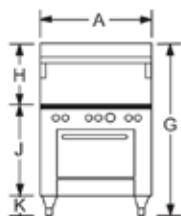
Hybrid Electric Convection Oven (HxxxxA)

6 kW electrically heated oven, with all the same base features of the gas standard oven above (A).

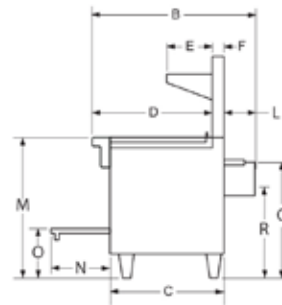


Approval Notes: _____

Dimensions shown in inches and (millimeters)



Ranges WITHOUT Convection Oven



Ranges WITH Convection Oven

DIMENSIONS

MODEL	EXTERIOR											COOK TOP	DOOR OPENING	OVEN BOTTOM	3/4" GAS CONNECTION		ELECTRIC	
	WIDTH A	DEPTH B	C	D	E	F	G	H	J	K	L	M	N	O	P*	Q	R	
436_D,H436_D	36.50" (927)	34.00" (864)	29.75" (756)	31.00" (787)	10.00" (254)	2.75" (70)	59.50" (1511)	22.50" (572)	31.00" (787)	6.00" (152)	-	37.00" (940)	15.50" (394)	13.00" (330)	3.25" (83)	30.25" (768)	-	-
436_A, H436_A	36.50" (927)	42.13" (1070)	29.75" (756)	31.00" (787)	10.00" (254)	2.75" (70)	59.50" (1511)	22.50" (572)	31.00" (787)	6.00" (152)	8.25" (210)	37.00" (940)	15.50" (394)	13.00" (330)	3.25" (83)	30.25" (768)	24.00" (610)	6.00" (152)

MODEL	OVEN INTERIOR			CRATE SIZE			CUBIC VOLUME	CRATED WEIGHT
	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
436_D, H436_D	26.00" (660)	26.50" (673)	14.00" (356)	58.00" (1473)	48.00" (1219)	44.00" (1118)	70.9 cu. ft	660 lbs.
436_A, H436_A	26.00" (660)	24.00" (610)	14.00" (356)				2.01 cu.m.	300 kg.

* Gas Connection will be located on opposite side of optional griddle/charbroiler location (if optional griddle/charbroiler is located on the left, the gas connection will be moved to the right side).

Configure your own custom spec sheet
and model number at
www.BuildMyRange.com.
Refer to AutoQuotes for list pricing.

Dimensions shown in inches and (millimeters)

UTILITY INFORMATION

BTUs EACH BURNER	STD NON-CLOG	STAR/SAUTÉ	WAVY NON-CLOG	PYROMAX	(a) CNV OVEN PER CAVITY	(d) STD OVEN PER CAVITY	GRIDDLE 12"	GRIDDLE 24"	GRIDDLE 36"	CHARBROILER 24"	CHARBROILER 36"	Hot Top 12"
NATURAL	33K	33K	27K	40K	32K	45K	18K	48K	64K	64K	96K	24K
LP	24K	24K	24K	31K	30K	40K	18K	48K	64K	64K	96K	24K

GAS

- One 3/4", female connection.
- Required Minimum inlet pressure - Natural Gas is 7" W.C.
- Propane Gas is 11" W.C.

ELECTRICAL: (for Gas models with convection ovens)

- Standard -115/60/1 furnished with 6' cord with 3-prong plug. Total max amps 5.9 per convection oven base.

- Optional -208/60/1, 50/60/1 phase. Supply must be wired to junction box with terminal block located at rear. Total max amps 2.7.

ELECTRICAL: (For Optional Hybrid Electric Ovens)

- H436_D - 208/60/1- 39 amps, 220/60/1-37 amps, 240/60/1-34 amps
- H436_A - 208/60/1-32 amps, 220/60/1-31 amps, 240/60/1-27 amps

MISCELLANEOUS

- If using Flex-Hose, the I.D. should not be smaller than 3/4" and must comply with ANSI Z 21.69
- If casters are used with flex hose, a restraining device should be used to eliminate undue strain on the flex hose
- For installation on combustible floors 6" high legs or casters are required. Minimum clearance from combustible construction is 10" on sides and rear for all units except charbroilers. Charbroiler units are for use in noncombustible locations ONLY.
- Rear clearance to noncombustible construction is 10" for charbroilers and 0" for all other tops and bases. Side clearance to noncombustible constructions is 0" on all units.
- Recommended - Install under vented hood

- Check local codes for fire, installation and sanitary regulations.
- If the unit is connected directly to the outside flue, an A.G.A approved down draft diverter must be installed at the flue outlet of the oven.
- Two speed motors are not available on Restaurant Range Convection Ovens.

NOTICE:

Southbend has a policy of continuous product research and improvement. We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

DISCLAIMER

- NON-Quarry Tile Floor Policy** – "If installing on any NON-Quarry Tile floor (flooring other than quarry tile, cement or natural stone), contact the factory for installation options as damage due to improper installation is not covered under warranty."
- Oversized Cookware Use Policy** – "Oversized cookware is considered anything 12" in diameter or larger. Larger vessels may be used to straddle over open top grates (although efficiency may be lost when doing so). It is highly recommended when using oversized cookware that its use be limited to the rear portion of the range. IF oversized cookware is used on the front portion and hangs over onto the front rail, excessive heat may be driven and trapped in the front rail and can cause premature damage to the components housed there. This is easily avoided by never allowing cookware to overlap the front rail of the range. Electrical and other components housed in this area should see years of performance under normal intended use."
- Cleaning Warning** – "DO NOT use sheet pans when cleaning charbroiler. Use of sheet pans reflects too much heat into a non-flued area and causes irreparable damage. Damage due to blocking the charbroiler grates with a sheet pan while the burners are turned on is not covered under warranty."

**INTENDED FOR COMMERCIAL USE ONLY.
NOT FOR HOUSEHOLD USE.**



U-LINE
COMMERCIAL

Product Specifications
48 cu ft Refrigerator
CRE455: Refrigerator

U-LINE
by **Desmon**

Designed in partnership with industry-leading Italian commercial manufacturer, Desmon.



CRE455

Project:

Notes:

Features and Specifications

Stainless steel
Volume of 48 cu ft
Electronic digital temperature control with alarms
Autodefrost
Epoxy coated, sealed evaporator eliminates potential corrosion
High efficiency evaporator coil & condenser
Factory pre-wired for dedicated outlet
Includes 6 epoxy coated wire shelves
Dimensions: 83 15/32" H x 55 1/8" W x 31 1/2" D
Temperature range: 28°F - 46°F
High efficiency compressor with 5.4 running amps
Environmentally friendly R290 refrigerant

Model Details

Model	Description	Voltage/Hz	Shipping Weight
UCRE455-SS71A	48 cu ft Refrigerator	115v / 60hz	396 lb

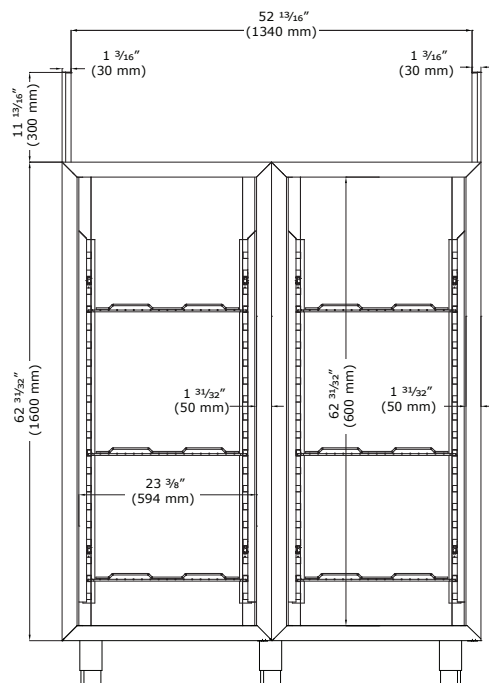
Accessories

Model	Description	Shipping Weight
ULA4080584	Shelf Guide	.88 lb
ULAQ32-0002	Epoxy Coated Wire Shelf (20.86" x 25.6")	2.2 lb
ULA89030400	Adjustable Leg kit	11.02 lb
ULA81040300	Caster Kit	11.02 lb
ULA80010380	Door Lock Kit	2.2 lb
ULA80110300	Light Kit	2.2 lb

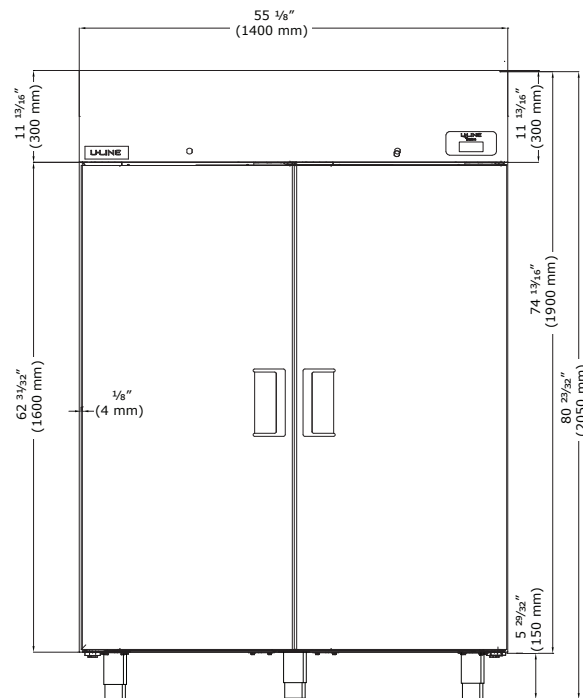


Product Specifications • 48 cu ft Refrigerator

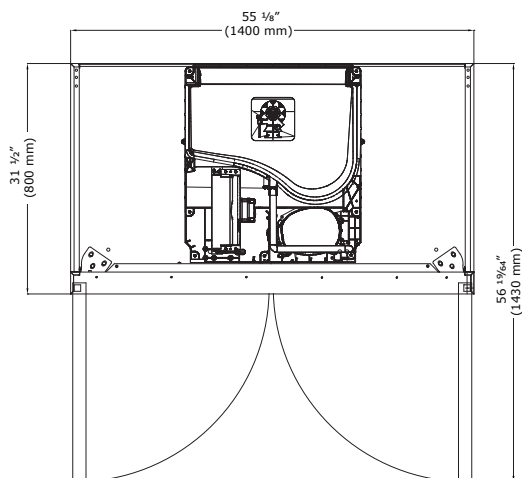
Front (Open)



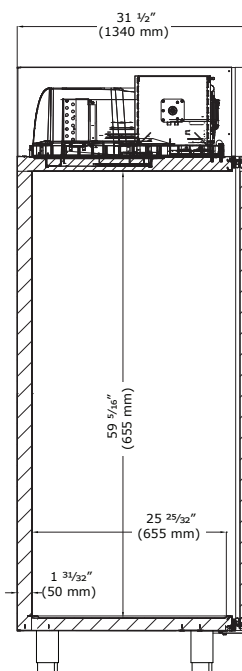
Front (Closed)



Top



Side



Commercial Warranty

1 Year (parts & labor) / 5 year sealed system (parts)

See complete warranty for details



U-LINE
COMMERCIAL

Product Specifications
48 cu ft Freezer

CFZ455: Freezer

U-LINE
by **Desmon**

 Designed in partnership with
industry-leading Italian commercial
manufacturer, Desmon.


CFZ455

Project:

Notes:

Features and Specifications

Stainless steel
Volume of 48 cu ft
Electronic digital temperature control with alarms
Autodefrost
Epoxy coated, sealed evaporator eliminates potential corrosion
High efficiency evaporator coil & condenser
Factory pre-wired for dedicated outlet
Includes 6 epoxy coated wire shelves
Dimensions: 83 15/32" H x 55 1/8" W x 31 1/2" D
Temperature range: 14°F - (-13°F)
High efficiency compressor with 8 running amps
Environmentally friendly R290 refrigerant

Model Details

Model	Description	Voltage/Hz	Shipping Weight
UCFZ455-SS71A	48 cu ft Freezer	115v / 60hz	418 lb

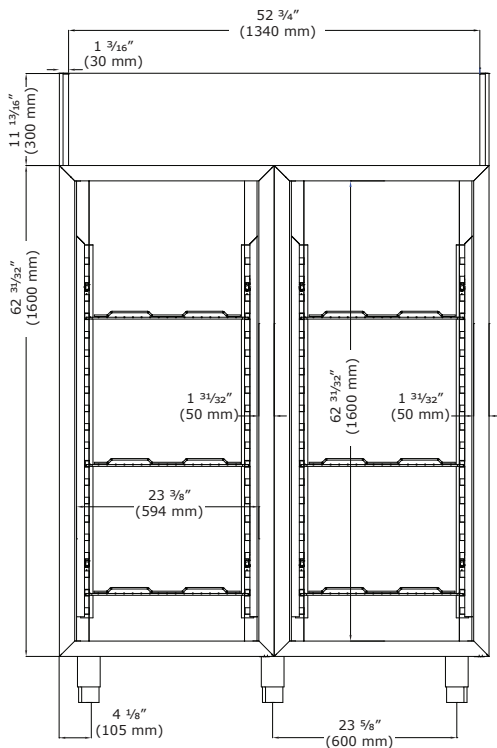
Accessories

Model	Description	Shipping Weight
ULA4080584	Shelf Guide	.88 lb
ULAQ32-0002	Epoxy Coated Wire Shelf (20.86" x 25.6")	2.2 lb
ULA89030400	Adjustable Leg kit	11.02 lb
ULA81040300	Caster Kit	11.02 lb
ULA80010380	Door Lock Kit	2.2 lb
ULA80110300	Light Kit	2.2 lb

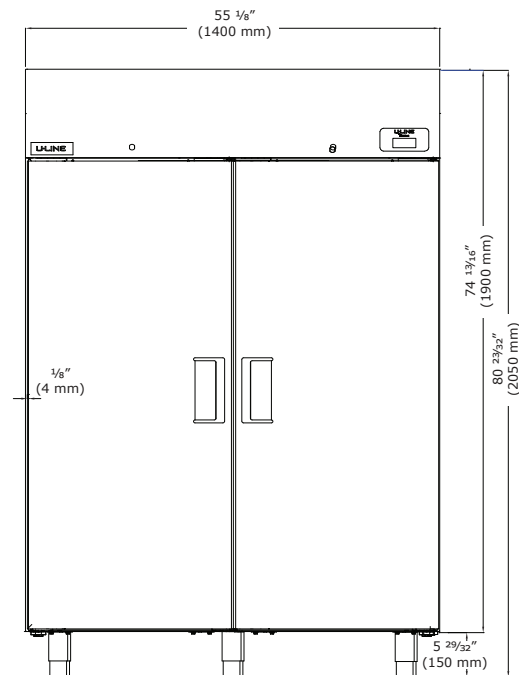


Product Specifications • 48 cu ft Freezer

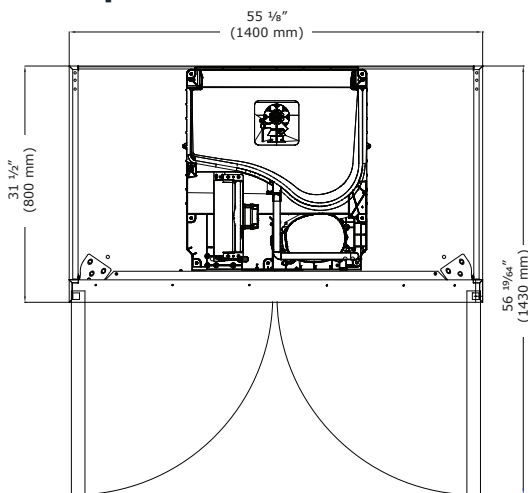
Front (Open)



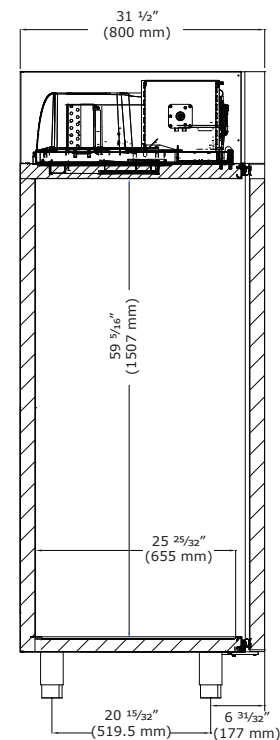
Front (Closed)



Top



Side



Commercial Warranty

1 Year (parts & labor) / 5 year sealed system (parts)

See complete warranty for details





Job: _____ Item#: _____



ETP-10G

Eco-Tech PLUS® GAS ATMOSPHERIC STEAMER


☐ ETP-10G - (2) five pan gas atmospheric steamers

DESCRIPTION

The Eco-Tech Plus Atmospheric Steamer from Market Forge Industries is a stainless steel atmospheric steamer with two cooking compartments, each with an independent close-coupled atmospheric 42,000 BTU gas steam generator.

Benefits: The Eco-Tech Plus incorporates a water management system that reduces the amount of water used to condense generated steam, resulting in substantial savings on energy-related costs.

Industry First! The ETP-10G is the only Atmospheric Twin Generator Steamer that comes complete with a self contained water filter system.

The Energy Star rating may qualify for rebates in your state. Consult your local utility company for details.

COOKING COMPARTMENT

- Stainless steel pan support racks
- Type 316 stainless steel liner
- The front edge of the bottom compartment contains a condensate drip trough that drains automatically to a water management tempering tank.

CONTROLS:

- Separate controls for each compartment
- On/off power switch and 60-minute electromechanical timer
- Exclusive mode selector gives the operator the option of using each cooking cavity as a holding cabinet

OPTIONS & ACCESSORIES AT ADDITIONAL COST

Pans & Covers

- | | | |
|--|--|--|
| <input type="checkbox"/> 12" x 20" pan cover | <input type="checkbox"/> 12" x 20" x 2-1/2" perforated pan | <input type="checkbox"/> Casters with gas hose strain relief |
| <input type="checkbox"/> 12" x 20" x 1" solid pan | <input type="checkbox"/> 12" x 20" x 4" solid pan | <input type="checkbox"/> Prison package, includes lockable stainless steel hinged control cover, tamper proof screws |
| <input type="checkbox"/> 12" x 20" x 1" perforated pan | <input type="checkbox"/> 12" x 20" x 4" perforated pan | |
| <input type="checkbox"/> 12" x 20" x 2-1/2" solid pan | <input type="checkbox"/> 12" x 20" x 6" solid pan | |
| | <input type="checkbox"/> 12" x 20" x 6" perforated pan | |

STANDARD CONSTRUCTION SPECIFICATIONS

Eco-Tech Plus cooking compartments and cabinet are stainless steel with unitized body construction.

Cabinet will be mounted on four 6" adjustable stainless steel flanged feet.

Cooking compartments have removable left, right, and rear body panels.

Each cooking compartment has a positive, fully insulated, slam-action door constructed of Type 316 stainless steel.

Door gasket is a one-piece, NSF Approved silicone rubber gasket mounted on the inside of the door.

Compartments are equipped with door interlock switches that automatically cut off power to the gas valve when the doors are opened.

OPERATION

One powerful 42,000 BTU steam generator per compartment (84,000 BTU required for entire unit).

Generators are held in the "ready" mode for quick response to heavy-demand situations.

Generator chambers are mounted at the rear of the steamer cavity and close-coupled to the steam compartment.

Standard automatic water level control, low-water cutoff, safety relief valve, and preheat thermostat (190°F) and high limit.

Each generator includes an access port for Total Concept delimer/descaler.

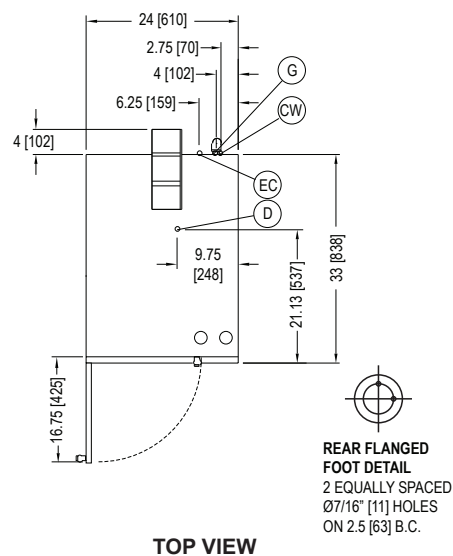
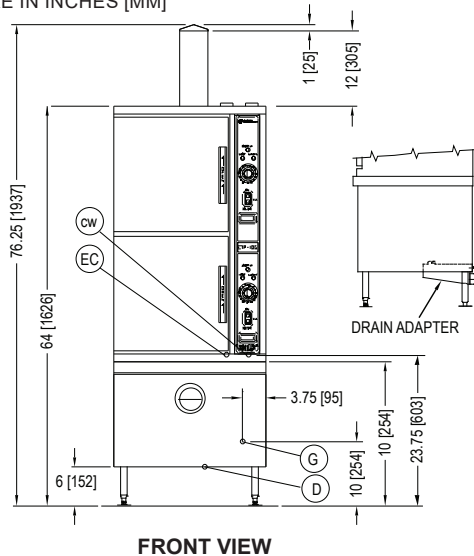


Approval Notes: _____

Models: ☐ ETP-10G

ETP-10G

DIMENSIONS ARE IN INCHES [MM]



SERVICE CONNECTIONS

SYMBOL	DESCRIPTION
G	Gas Connection - 3/4" (19mm) Male NPT. 84,000 BTU's.
CW	Cold Water - 3/8" (10mm) NPT, Maximum 50 PSI, Minimum 25 PSI.
D	Drain - 1-1/2" NPT male from the drain adapter (see illustration)
EC	Electrical Connection - 1 1/8" hole for electrical connection. Rating specified on data plate.

The manufacturer reserves the right to modify materials and specifications without notice.

GAS CONNECTIONS

☐ 3/4" NPT male☐ 3 1/2" W.C. natural☐ 10" W.C. propane

NOTES

- ☐ If the equipment is to be installed where the elevation exceeds 2,000 ft. (609.6 meters) above sea level, specify installation altitudes so that the proper gas orifices can be provided.
- ☐ Rated Input: 42,000 BTU per compartment.
- ☐ All service connections are made at the rear of the unit.
- ☐ PVC and CPVC pipe are not acceptable materials for drains.
- ☐ The drain piping must consist of temperature resistant material, greater than 160°F, and be of adequate diameter not to cause flow restriction.
- ☐ Improper materials may deform and cause restrictions, thus affecting performance.

PAN CAPACITY, CLEARANCE AND WEIGHT

COMPARTMENT PAN CAPACITY	
Pans	ETP-10G
12" x 20" x 1" deep pans	9
12" x 20" x 2-1/2" deep pans	5
12" x 20" x 4" deep pans	3

INSTALLATION CLEARANCE			
MODEL	Left Side	Right Side	Rear
ETP-10G	3	6	6

MODEL	SHIPPING WEIGHT
ETP-10G	525 lbs (238 kg)

WATER SUPPLY AND DRAIN SPECIFICATIONS

Good quality water feed is the responsibility of the owner. Water quality must be within the following general guidelines.

TDS: 40-125 ppm Hardness: 35-100 ppm pH: 7.0 - 8.5 Silica: <13 ppm Chlorides: <25 ppm Chlorine: <0.2 ppm Chloramine: <0.2 ppm

The best defense against poor water quality is a water treatment system designed to meet your water quality conditions.

Pressure: 25(min)-50(max) PSI Connections: Trough drain: 1/2 MNTP Drain out: 1" FNPT Water: 3/4" male garden hose

The best defense against poor water quality is a water treatment system designed to meet your water quality conditions.

Appliance to be installed with backflow protection according to federal, state or local codes.

DISCLAIMER

Terry System Cartridge Changes / Installation – "2-3 gallons of water MUST be purged at each cartridge change or new installation prior to water supply being fed to the steamer. Failure to do so can result in component damage within the steamer which is not covered under warranty. For additional guidance on proper installation, refer to install documentation provided with each Terry System and Replacement Cartridge Set."

**INTENDED FOR COMMERCIAL USE ONLY.
NOT FOR HOUSEHOLD USE.**





DFG-100

**Full-Size, Standard Depth
Dual Flow Gas Convection Oven**



OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

■ Legs, casters & stands

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

■ Gas hose w/quick disconnect restraining device

- ☐ 48" (1219mm) hose
- ☐ 36" (914mm) hose
- ☐ SSI-M - Solid state infinite control w/manual timer
- ☐ Stainless steel oven liner
- ☐ Extra oven racks
- ☐ Stainless steel solid back panel
- ☐ Gas manifold (for double sections)
- ☐ Prison package (includes security control panel and stainless steel back)
- ☐ Flue connector

OPTIONS AND ACCESSORIES

(AT NO ADDITIONAL CHARGE)

- ☐ Solid stainless steel doors

Project _____

Item No. _____

Quantity _____

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

Refer to operator manual specification chart for listed model names.

EXTERIOR CONSTRUCTION

- Stainless steel front, top, and sides
- Dual pane thermal glass windows encased in stainless steel door frames
- Powder coated door handle with simultaneous door operation
- Triple-mounted pressure lock door design with turnbuckle assembly
- Modular slide out front control panel for easy cleaning
- Solid mineral fiber insulation at top, back, sides and bottom

INTERIOR CONSTRUCTION

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

OPERATION

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

STANDARD FEATURES

- SSD - Solid state digital control with LED display, Cook & Hold and Pulse Plus®
- 25" (635mm) adjustable stainless steel legs (for single units)
- 6" (152mm) adjustable stainless steel legs (for double sections)
- Draft diverter or draft hood for venting (select one)
- Three year parts and two year labor warranty
- Five year limited oven door warranty*
- * For all international markets, contact your

** For all international markets, contact your local distributor.*

NOTE: The company reserves the right to make substitutions of components without prior notice

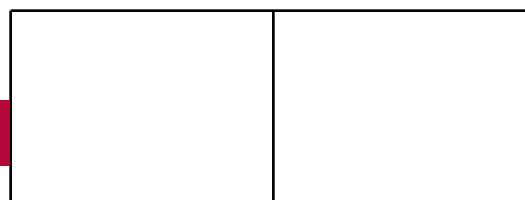


www.blodgett.com

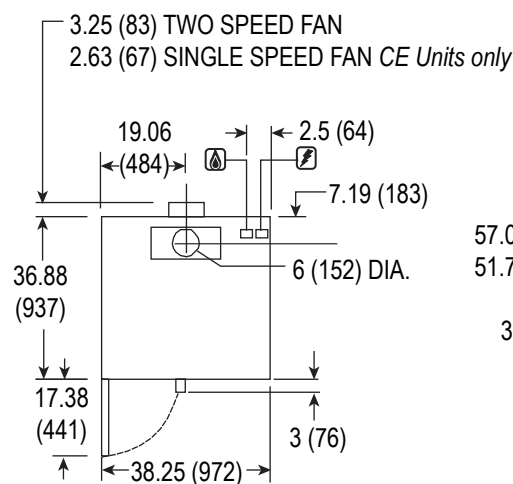
42 Allen Martin Drive, Essex Junction, VT 05452
Phone: (802) 658-6600 | Fax: (802) 864-0183



DFG-100

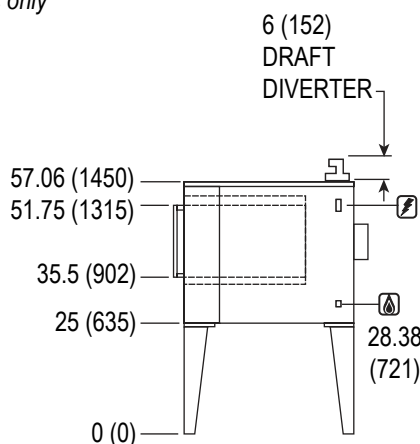


APPROVAL/STAMP

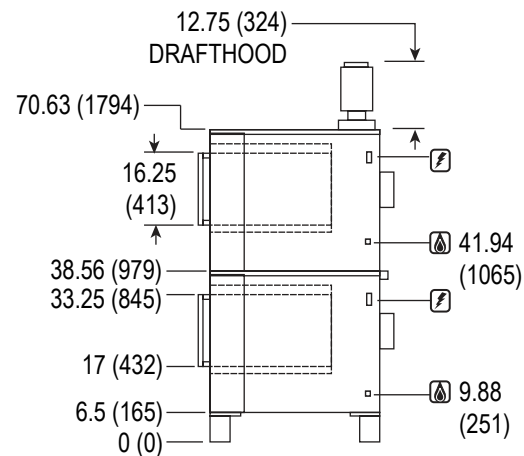


TOP VIEW

DIMENSIONS ARE IN INCHES (MM)



SINGLE



DOUBLE

SHORT FORM SPECIFICATIONS Provide Blodgett full-size convection oven model DFG-100, (single/double) compartment. Each compartment shall have (porcelainized/stainless) steel liner and shall accept five 18" x 26" standard full-size bake pans. Stainless steel front, top and sides. Doors shall be (solid stainless steel/ have dual pane thermal glass windows) with single powder coated handle and simultaneous operation. Unit shall be gas heated with electronic spark ignition and shall cook by means of a dual-flow system combining direct and indirect heat with a gas shutoff switch on the front of the control panel. Air in baking chamber distributed by dual inlet blower wheel powered by a two-speed, 1/2 HP motor with thermal overload protection. Each chamber shall be fitted with two commercial oven lamps, and five chrome-plated removable racks. Control panel shall be recessed with solid state digital control with LED display, Cook & Hold and Pulse Plus. Provide three years parts, two year labor and five year door warranty. Provide options and accessories as indicated.

DIMENSIONS

Floor space	38-1/4" (972mm) W x 36-7/8" (937mm) D
Interior	29" (737mm) W x 20" (508mm) H x 24-1/4" (616mm) D
If oven is on casters	
Single	Add 4-1/2" (114mm) to height
Double	Height dimensions remain the same
Double Low Profile	Subtract 2.5" (64mm) from all height dimensions

PRODUCT CLEARANCE

From combustible and non-combustible construction

Oven sides	2" (51mm)
Oven back	0" (0mm)

MINIMUM ENTRY CLEARANCE

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

SHIPPING INFORMATION

Approx. Weight

Single	600 lbs. (273 kg)
Double	1295 lbs. (589 kg)

Crate Size

37-1/2" (952mm) x 43-1/2" (1105mm) x 51-3/4" (1315mm)
(2 crates required for double)

GAS SUPPLY (per section)

3/4" NPT

Inlet Pressure

Natural Gas	7.0" W.C. min. - 10.5" W.C. max.
Propane	11.0" W.C. min. - 13.0" W.C. max.

Manifold Pressure

Natural Gas	3.5" W.C.
Propane	10" W.C.

MAXIMUM INPUT

55,000 BTU/hr (16.2 Kw) per oven section

POWER SUPPLY

115 VAC, 1 phase, 6 Amp, 60 Hz., 2-wire with ground, 1/2 H.P., 2 speed motor, 1120 and 1710 RPM
6' (1.8m) electric cord set furnished on 115 VAC ovens only.

Contractor _____
Approval _____
Contractor's P.O. No. _____
Representative _____
SKU _____



Double Swivel MAX® with Safety Quik® Quick-Disconnect Valve Deluxe Kit Assembly

Ordering Information

		LENGTH				
Configuration	Size I.D.	24" (607mm)	36" (914mm)	48" (1,219mm)	60" (1,524mm)	72" (1,829mm)
Deluxe Kit*	½" (15mm)	1650KITCF2S24	1650KITCF2S36	1650KITCF2S48	1650KITCF2S60	1650KITCF2S72
Hose Assembly**		1650BPCF2S24	1650BPCF2S36	1650BPCF2S48	1650BPCF2S60	1650BPCF2S72
Deluxe Kit*	¾" (20mm)	1675KITCF2S24	1675KITCF2S36	1675KITCF2S48	1675KITCF2S60	1675KITCF2S72
Hose Assembly**		1675BPCF2S24	1675BPCF2S36	1675BPCF2S48	1675BPCF2S60	1675BPCF2S72
Deluxe Kit*	1" (25mm)	16100KITCF2S24	16100KITCF2S36	16100KITCF2S48	16100KITCF2S60	16100KITCF2S72
Hose Assembly**		16100BPCF2S24	16100BPCF2S36	16100BPCF2S48	16100BPCF2S60	16100BPCF2S72

BTU/hr Flow Capacity Natural Gas (Flow rating BTU/hr 0.64 SP. GR. @ 0.5 inch WC pressure drop)

		LENGTH				
Model	Size I.D.	24" (607mm)	36" (914mm)	48" (1,219mm)	60" (1,524mm)	72" (1,829mm)
1650BPCF2S	½" (15mm)	77,000	69,000	60,000	54,000	48,000
1675BPCF2S	¾" (20mm)	205,000	193,000	160,000	140,000	124,000
16100BPCF2S	1" (25mm)	366,000	336,000	295,000	261,000	247,000

***Deluxe Kits include:** The Dormont Blue Hose, Double Swivel MAX, Safety Quik, restraining device

****Hose Assembly include:** The Dormont Blue Hose, Double Swivel Max, Safety Quik

Typical Installation



The Dormont Blue Hose™

The Dormont Blue Hose is a commercial, moveable-grade gas connector designed for use with moveable equipment.

Moveable equipment is defined in ANSI Standard Z21.69/CSA 6.16 as gas utilization equipment that may be mounted on casters or otherwise be subject to movement.



SwivelMAX

- Reduces stress on connector
- Increases kitchen aisle space by allowing connector to be positioned closer to the wall



Safety Quik

- Prevents user from turning on gas while appliance is disconnected
- Thermal shutoff within a temperature range of 250°F - 300°F (121°C - 149°C)



Restraining Device

- ANSI Z21.69 Standard section 1.7.4 states: Connectors when used on caster-mounted equipment shall be installed with a restraining device, which prevents transmission of the strain to the connector



We guarantee our commercial gas connectors for the life of the original appliance to which it is connected.

Dormont®

A Watts Water Technologies Company

ES-D-DBLSwivelSafetyQuik 1404



**ISO 9001-2008
CERTIFIED**

USA: Export, PA • Tel. (724) 733-4800 • Fax: (724) 733-4808 • www.dormont.com

© 2014 Dormont

For Commercial Applications

Job Name _____
 Job Location _____
 Engineer _____
 Approval _____

Contractor _____
 Approval _____
 Contractor's P.O. No. _____
 Representative _____
 SKU _____

LEAD FREE*

Swirl Hose

Sizes: 1/4" to 1/2" (8 to 15mm)

Lead Free Dormont Swirl Hoses are designed to quickly and easily connect water-fed appliances and equipment to water supply lines, providing trouble-free installations that save you time and money.

Flexible construction is made of durable, retractable, NSF certified Surethane®, providing ease of mobility of the equipment and an installation that will not kink or crack like ordinary copper tubing.

Applications

- Ice machines
- Coffee makers
- Steamers
- Combi-ovens
- Drain lines

Specifications

Tubing material: Surethane®

Maximum Operating Pressure: 100 psig

Maximum Operating Temperature: 160°F



*The wetted surface of this product contacted by consumable water contains less than 0.25% of lead by weight.

Dormont product specifications in U.S. customary units and metric are approximate and are provided for reference only. For precise measurements, please contact Dormont Technical Service. Dormont reserves the right to change or modify product design, construction, specifications, or materials without prior notice and without incurring any obligation to make such changes and modifications on Dormont products previously or subsequently sold. Refer to the owner's manual for warranty information.

Dormont
 A WATTS Brand

Swirl Hose Assemblies - Fixed Male NPT x Swivel Female NPS

Part Number (Specify Length*)	Inner Diameter (Inches)	Length* (Inches)	
		(Add length in inches to the root part number – xx)	
71-1114 – xx	1/4	48	72
72-2124 – xx	3/8		
73-3134 – xx	1/2		

71 Series comes with a 1/4" male NPT x 1/4" female NPT elbow (See Picture A)

72 Series comes with a 3/8" male NPT x 3/8" female NPT elbow (See Picture A)

73 Series comes with a 1/2" male NPT x 1/2" male NPT elbow (See Picture B)

Swirl Hose Assemblies - Fixed Male NPT x Fixed Male NPT with Quick-Disconnect (See Picture D)

Part Number (Specify Length*)	Inner Diameter (Inches)	Length* (Inches)	
		(Add length in inches to the root part number – xx)	
71-1115 – xx	1/4	48	72
72-2125 – xx	3/8		
73-3135 – xx	1/2		

71 Series comes with a 1/4" male NPT x 1/4" female NPT elbow (See Picture A)

72 Series comes with a 3/8" male NPT x 3/8" female NPT elbow (See Picture A)

73 Series comes with a 1/2" male NPT x 1/2" male NPT elbow (See Picture B)

Coffee Machine Kit (1/4" ID) - Fixed Male NPT x Swivel Female NPS

Part Number (Specify Length*)	Female Flare Fitting (See Picture C)	Length* (Inches)	
		(Add length in inches to the root part number – xx)	
71-1118 – xx	1/4" M NPT x 1/4" F flare	48	72
71-1128 – xx	1/4" M NPT x 3/8" F flare		

71 Series Coffee Machine Kit comes with a 1/4" male NPT x 1/4" female NPT elbow (See Picture A)



A



B



C



D



A WATTS Brand

USA: T: (800) 367-6668 • F: (724) 733-4808 • Dormont.com
 Canada: T: (905) 332-4090 • F: (905) 332-7068 • Dormont.ca
 Latin America: T: (52) 81-1001-8600 • Dormont.com