



Chickadee - Boston, MA



Since 1913

BOSTON SHOWCASE COMPANY

Restaurant & Foodservice Equipment Layout & Design

A Family Business

In 1913, Max Starr immigrated to the United States and started Boston Showcase Company in Roxbury. More than one hundred years later, the third and fourth generations of the Starr family still own and operate the business and we consider all of our 40-plus employees part of our extended family. One of the advantages to our tightly run organization is there are no levels of bureaucracy, both for employees of the company and for you, the customer. Our commitment to service is what sets us apart!



Since 1913

BOSTON SHOWCASE COMPANY

www.bostonshowcase.com

info@bostonshowcase.com

66 Winchester Street
Newton Highlands MA 02461

800-422-5290 • 617-965-1100

SEE SHEET K-3 FOR UTILITY LOADS, NOTES & DETAILS

We could simply say we're **EXPERTS** in restaurant and foodservice equipment layout and design, but what does that mean to you?

In short, we understand how to **MAXIMIZE** your operational efficiency and specify equipment that will deliver the best menu with the highest quality. We're in the **HOSPITALITY INDUSTRY** and bring more to the table than simply selling you equipment.

Our **DESIGN EXPERTISE** includes a team of professionals that bring a vast knowledge of the latest equipment trends and local foodservice codes (fire, electrical, plumbing) as well as manufacturer partners that get in the weeds alongside us to ensure a **SUCCESSFUL** project.

PRELIMINARY DESIGN

- On-site Consultation
- Spatial Layout of All Foodservice Areas
- Equipment List
- Budgetary Equipment Quote
- Collaboration with Architects & Interior Designers

LIVE PROJECT

- Final Layout with Equipment Schedule
- Point of Connection Drawings
- Equipment Cut Book
- Drawings for Custom-Fabricated Items

- Project Management, Installation and Warranty Service
- Coordination with GC and Trades
- Deliver and Set in Place Equipment

RECENT PROJECTS

- Davio's - Multiple Locations
- Gillette Stadium - Foxboro, MA
- Posto - Bedford, MA
- The Tower - Boston, MA
- Aloft Hotel - Aventura, FL
- Assebet Valley RTHC - Marlborough, MA
- Rossetti Restaurant - Beverly, MA
- The Lexington - Cambridge, MA
- The Friendly Toast - Multiple Locations
- Winchester Country Club - Winchester, MA
- Dumpling Daughter - Multiple Locations



FREQUENTLY ASKED QUESTIONS

What do I need to provide to initiate a preliminary design?

To start the design, we prefer to have spatial dimensions for the entire facility in an electronic file format (AutoCAD preferred or PDF with dimensions). In addition, owners should have a menu concept, which will help when selecting equipment.

What type of projects do you work on?

We welcome all types of equipment layout and design projects. Everything from a coffee kiosk to a 500-bed assisted living facility to a swanky downtown restaurant is in our wheelhouse.

Can I make changes to the design after I've signed the equipment contract?

Yes, we always expect some changes to be made and will review the final list several times with you. Once standard items have shipped from the factory or production of fabricated items has begun, there may be fees incurred.

What isn't included in the equipment layout and design?

The equipment layout and design isn't intended to replace architectural and engineering plans that are required by any city or town. Therefore, it doesn't include architectural drawings and stamps, ADA compliance verification, emergency exit calculations, HVAC plans, construction documents, site condition plans, restaurant or foodservice permits.

Can I incorporate existing equipment into the design?

Absolutely! We're happy to incorporate existing equipment or equipment purchased elsewhere into the layout. We'll include icons on plans, note the items and list them as Not in Contract.

What if I choose to buy equipment elsewhere after the preliminary design is completed?

While our goal is to provide the equipment package after a preliminary design is complete, you may choose to purchase all or part of the equipment package elsewhere. If you do though, we'll hang onto the deposit for our design/consultation services rendered.



Equipment Layout & Design Agreement

Business Name: _____

Contact Name: _____

Address: _____

City, State, Zip: _____

Boston Showcase Company, Inc. (“BSC”) will complete the work described below (Phase 1), for the agreed fee listed (the “Design Fee”). If the Buyer chooses to move forward with the purchase of equipment (Phase 2) from BSC and executes and fully performs its obligations under a Sale of Goods Agreement (SOGA) with BSC in connection with Phase 2, the Phase 1 Fee will be applied as a deposit toward the cost of equipment, per the schedule below. The exact cost of equipment will be established in the executed SOGA between the Buyer and BSC. If the Buyer chooses not to move forward with Phase 2 or chooses to move forward with Phase 2 but fails to fully perform its obligations under the SOGA executed with respect to the Phase 2 project, the Phase 1 Fee shall not be applied toward the cost of Phase 2, and Boston Showcase will keep the Phase 1 Fee as payment for services rendered.

In performing the work and services described in Phase 1 and/or Phase 2, BSC shall be entitled to fully rely on any and all specifications, measurements, requirements and/or other information provided to Boston Showcase by the Buyer or its representatives; BSC shall be held harmless from any liability, loss or expense related to or resulting from such reliance, and the Buyer shall indemnify and hold BSC harmless from any and all liability, loss or expense related to or resulting from BSC’s reliance on such information.

This process includes:

- Meeting with stakeholders to review needs and objectives related to equipment and overall flow, including owners, chefs, architects, GC, etc.
- Site visits to assess the space and take measurements as needed.
- Foodservice plan in CAD, equipment list, equipment specifications and utility schedules. (Please note BSC drawings are not intended to be used as or to replace construction documents. They are intended to be included with the drawing set for permitting and construction)



Phase 1 Fee: \$ _____

Phase 1 Description:

Phase 1 Fee Reimbursement Schedule:

50% applied toward equipment cost with purchase of at least: \$ _____

100% applied toward equipment cost with purchase of at least: \$ _____

*Please note that \$300 of the Phase 1 fee is non-refundable to cover travel, printing, software and other labor costs.

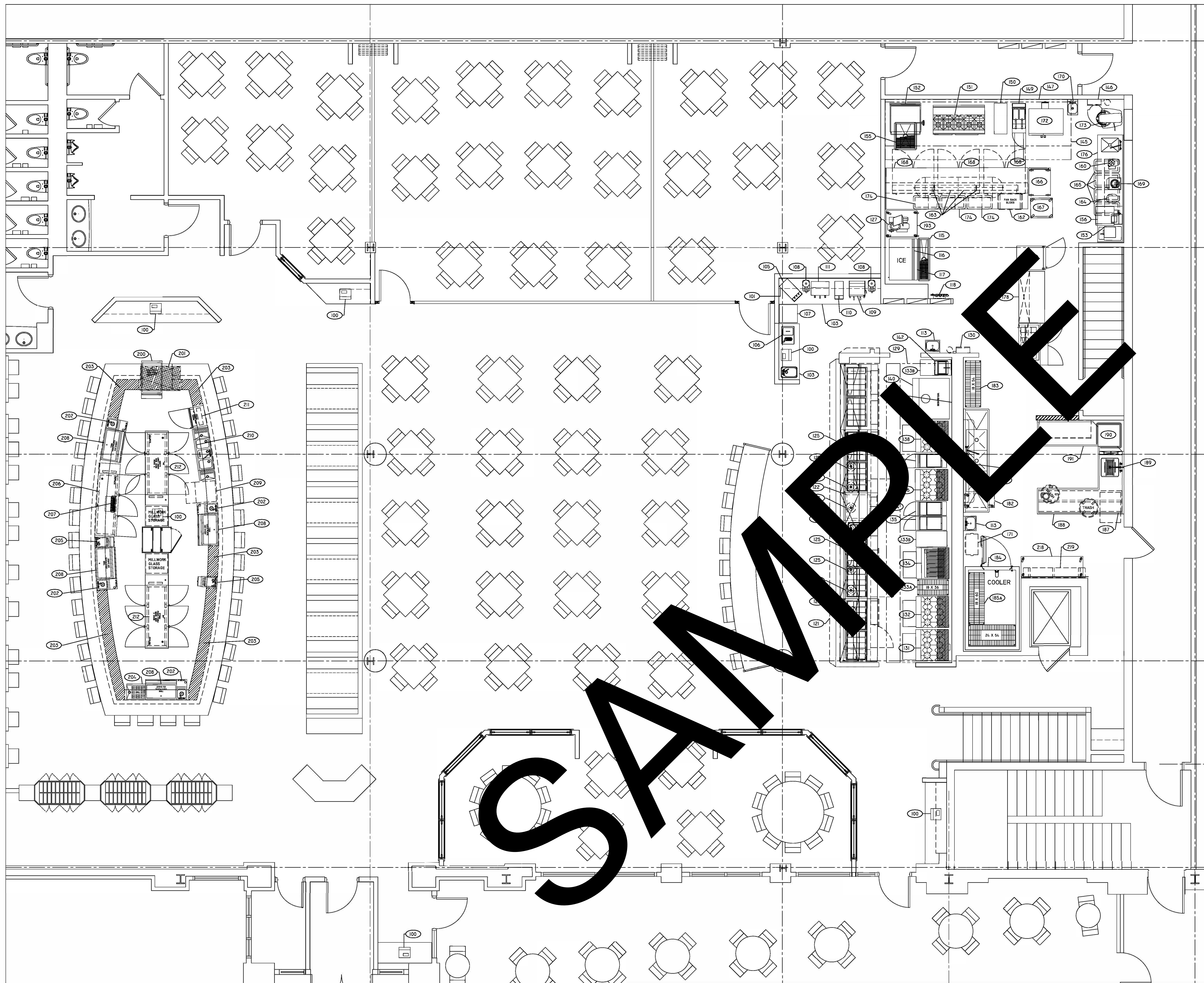
I have read and agree to the terms and conditions of this Equipment Layout & Design Agreement. IN WITNESS WHEREOF, the parties hereto have executed this Agreement by and through their duly authorized officers or representatives on the date(s) written below.

Date: _____

_____ Boston Showcase Company, Inc

Signature: _____ Signature: _____

Printed Name: _____ Printed Name: _____



SEE SHEET K-3 FOR UTILITY LOADS, NOTES & DETAILS

FOOD SERVICE EQUIPMENT SCHEDULE

ITEM	QTY.	DESCRIPTION	REMARKS
207	1	BEER TOWER WITH DRAINER PAN	
208	4	UNDERBAR ICE CHESTS	
209	1	UNDERBAR GLASSWASHER	
210	1	UNDERBAR 3 COMPARTMENT SINK	
211	1	UNDERBAR WINE REFRIGERATOR	
212	2	BACKBAR REFRIGERATORS, PASS-THRU	
213	2	WALL SHELF, ONE HIGH, ONE LOW	
214	1	ONE COMPARTMENT SINK	EXISTING
215	1	HAND SINK	EXISTING
216	2	MOBILE WORK TABLES, 30 X 60	
217	LOT	EMPLOYEE LOCKERS	NIKEC - BY OWNER
218	1	BREAKDOWN TABLE, 24 X 72, MOBILE	
219	2	WALL SHELF, ONE HIGH, ONE LOW	
220	-	SPARE NUMBER	

NIKEC - NOT IN KITCHEN EQUIPMENT CONTRACT. FURNISHED & INSTALLED BY OTHERS.

FOOD SERVICE EQUIPMENT SCHEDULE

ITEM	QTY.	DESCRIPTION	REMARKS
100	LOT	POINT OF SALES UNITS	NIKEC - BY OWNER
101	1	WALL SHELF	
102	-	SPARE NUMBER	
103	2	BEVERAGE TABLES, ONE WITH SINK	
104	-	SPARE NUMBER	
105	1	SPARKLING WATER DISPENSER	NIKEC - BY OWNER
106	1	ICE CHEST, DROP-IN WITH PITCHER FILLER FAUCET	
107	1	UPRIGHT SODA COOLER	NIKEC - BY OWNER
108	2	COFFEE GRINDERS	NIKEC - BY OWNER
109	1	ESPRESSO MACHINE	NIKEC - BY OWNER
110	1	ICED TEA BREWER	NIKEC - BY OWNER
111	1	COFFEE BREWER	NIKEC - BY OWNER
112	-	SPARE NUMBER	
113	2	HAND SINKS, WALL MOUNTED	
114	-	SPARE NUMBER	
115	1	FLOOR TROUGH WITH GRATING	
116	1	ICE CUBER	
117	1	ICE STORAGE BIN	
118	1	WATER FILTER FOR ICE CUBER	NIKEC - BY OWNER
119	-	SPARE NUMBER	
120	-	SPARE NUMBER	
121	1	WALL CAP & TRAY LANDING	CUSTOM
122	1	CHEF'S COUNTER	
123	-	SPARE NUMBER	
124	1	UNDERCOUNTER FREEZER WITH DRAWERS	
125	9	HEAT LAMPS, CEILING MOUNTED	
126	-	SPARE NUMBER	
127	1	FOOD SLICER	
128	-	SPARE NUMBER	
129	1	EXHAUST HOOD	NIKEC - EXISTING
130	1	FIRE SUPPRESSION SYSTEM, WALL MOUNTED HIGH	NIKEC - EXISTING
131	1	6 BURNER RANGE W/HIGH HEAT OVEN BASE	W/OVERSHelf
132	1	6 BURNER RANGE W/STANDARD OVEN BASE	W/OVERSHelf
133A	1	SHELVING UNIT	
133B	2	WORK TABLE	
134	1	CHAR-BROILER W/HIGH HEAT OVEN BASE	W/OVERSHelf
135	2	FRYERS	
136	1	6 BURNER RANGE W/ OPEN BASE	W/OVERSHelf
137	1	PASTA COOKER	
138	1	6 BURNER RANGE W/STANDARD OVEN BASE	W/OVERSHelf
139	-	SPARE NUMBER	
140	1	PIZZA OVEN	
141	LOT	QUILTED STAINLESS STEEL WALL PANELS	CUSTOM
142	1	PANINI GRILLE	
143	-	SPARE NUMBER	
144	-	SPARE NUMBER	
145	1	EXHAUST HOOD (DUCTWORK/FANS BY G.C.)	
146	1	FIRE SUPPRESSION SYSTEM, WALL MOUNTED HIGH	
147	LOT	STAINLESS STEEL WALL PANELS	CUSTOM
148	-	SPARE NUMBER	
149	1	FRYER	
150	1	WORK TABLE	CUSTOM
151	1	10 BURNER RANGE W/STANDARD OVENS BASE	
152	1	30 GALLON TILTING SKILLET	
153	1	BATCH ICE CREAM FREEZER	
154	-	SPARE NUMBER	
155	1	FLOOR TROUGH	
156	1	PASTA MACHINE	
157	-	SPARE NUMBER	
158	-	SPARE NUMBER	
159	1	UPRIGHT REACH-IN FREEZER	
160	1	FOOD PROCESSOR	
161	-	SPARE NUMBER	
162	1	CHEF'S COUNTER W/OVER SHELF & POT RACK	CUSTOM
163	4	HEAT LAMPS, 48" (3 UNDER 8TH OVERSHELF/1 UNDER TOP)	
164	1	TABLETOP MIXER	
165	4	INGREDIENT BINS	
166	1	HEATED CABINET, MOBILE	
167	2	SPEED RACKS	
168	3	UNDERCOUNTER REFRIGERATORS	
169	1	INDUCTION COOKTOP	
170	1	HAND SINK	EXISTING/RELOCATE
171	1	GREASE TRAP	NIKEC - BY OWNER
172	1	CONVECTION OVEN, DOUBLE DECK	
173	1	40 QUART MIXER	
174	3	INGREDIENT BINS	
175	-	SPARE NUMBER	
176	1	BAKER'S TABLE WITH SINK & OVERSHELVES	
177A	-	SPARE NUMBER	
177B	-	SPARE NUMBER	
178	1	PICK-UP TABLE WITH OVERSHELVES	
179	1	REFRIGERATED SANDWICH/SALAD UNIT	
180	1	3 COMPARTMENT POT WASHING SINK W/FAUCETS	
181	1	POT RACK, WALL MOUNTED	
182	1	SPECTANK UNIT, MOBILE	NIKEC - BY OWNER
183	1	STORAGE SHELVING UNIT	
184	1	WALK-IN COOLER ASSEMBLY	EXISTING
184A	1	REPLACEMENT REFRIGERATION SYSTEM FOR COOLER	
185A	2	STORAGE SHELVING UNITS FOR COOLER	
185B	1	MOBILE SECURED STORAGE UNIT	
186	15	CORNER GUARDS, S/S (LOCATIONS TBD)	NOT SHOWN - TBD
187	1	UNDERCOUNTER DISHWASHER	
188	1	SOILED DISHTABLE WITH OVERSHELF	
189	1	PRE-RINSE SPRAY ASSEMBLY	
190	1	DISHMACHINE, DOOR TYPE, HIGH TEMP, VENTLESS	CORNER
191	1	CLEAN DISHTABLE W/ RACK SORTING OVERSHELF	CUSTOM
192	LOT	LIQUOR STORAGE SHELVING	
193	1	MOBILE TABLE, 30 X 30	
194	LOT	DRY STORAGE SHELVING	
195	1	SPECIAL WATER SYSTEM	NIKEC - BY OWNER
196	1	MOP SINK	EXISTING
197	1	MOP RACK/WALL SHELF	EXISTING
198	LOT	STORAGE SHELVING FOR WALK-INS	
199	LOT	WALK-IN COOLERS/FREEZER	EXISTING
199A	3	REPLACEMENT REFRIG. SYSTEMS FOR COOLER/FZR	
200	1	UNDERBAR ICE CHEST, PASS THRU	
201	1	BAR DRAINER TOP	CUSTOM
202	4	UNDERBAR DUMP SINK STATIONS	
203	LOT	MILLWORK STORAGE SHELVES	NIKEC - BY G.C.
204	1	UNDERBAR WORK BOARD STATION	
205	2	UNDERBAR HAND SINK STATIONS	
206	1	BACKBAR REFRIGERATOR FOR DRAFT BEER	

NIKEC - NOT IN KITCHEN EQUIPMENT CONTRACT. FURNISHED & INSTALLED BY OTHERS.

SEE SHEET K-2 FOR LOWER LEVEL FOOD SERVICE PLAN

PROJECT

Rev. No. Date Description

Title: UPPER LEVEL FOOD SERVICE EQUIPMENT PLAN & EQUIPMENT LIST

JOB NUMBER:

DRAWING NUMBER:

SHEET 1 of 3

DAVIO'S
BRAintree, MASS.



66 Winchester Street, Newton Highlands, MA 02161
Phone 617/965-1100 Fax 617/965-6326

Date: 05/03/17
Scale: 1/4" = 1'-0"
Drawn: BOH
Checked: GS

K-1



Since 1913

BOSTON SHOWCASE COMPANY

Quote





03/06/2018

To:
Sample Restaurant
Sample Customer

Project:
Sample Project
1 Main Street
Anytown, MA 11111

From:
Boston Showcase Company
66 Winchester St.
PO Box 610254
Newton Highlands, MA 02461
617-965-1100

This is a sample quote for marketing purposes only and not reflective of a real equipment quote.

Item	Qty	Description	Sell	Sell Total
1	1 ea	 CONVECTION OVEN, GAS Vulcan Model No. VC44GD (VC44GD) In Stock. Convection Oven, 2 Decks Natural Gas, Energy Star	\$1.00	\$1.00
			ITEM TOTAL:	\$1.00
2	1 ea	 REACH-IN REFRIGERATOR Continental Refrigerator Model No. 1R Refrigerator, reach-in, one-section, 20 cu. ft., self-contained refrigeration, stainless steel front, aluminum interior & ends, standard depth, full-height solid door, electronic controller w/ digital display, electric condensate evaporator, 5" casters, 1/4 hp, cETLus, NSF, Made in USA	\$1.00	\$1.00
	1 ea	Standard warranty (for the United States & Canada Only): 3 year parts and labor; 5 year compressor		
	1 ea	115v/60/1-ph, 5.5 amps, cord, NEMA 5-15P, standard		
	1 ea	Door hinged on right, standard		
	1 ea	5" Casters, standard		
			ITEM TOTAL:	\$1.00
3	1 ea	 WORK TABLE, STAINLESS STEEL TOP Advance Tabco Model No. TFSS-2411 Work Table, 132"W x 24", 14 gauge 304 stainless steel top with 1-1/2"H rear up-turn, stainless steel legs with side & rear crossrails, adjustable stainless steel bullet feet, NSF	\$1.00	\$1.00
	1 ea	SS-2015 Deluxe Drawer, 20"W x 15"D x 5" deep drawer pan insert, stainless steel, with drawer slides	\$1.00	\$1.00
			ITEM TOTAL:	\$2.00
4	1 ea	 GAS FLOOR FRYER Pitco Frialator Model No. SSH55 Solstice Supreme™ High Efficiency Fryer, gas, 40-50 lb. oil capacity, full tank, solid state controls, boil out & melt cycle, drain valve interlock, matchless ignition, self-clean burner, downdraft protection, stainless steel tank, front & sides, total 80,000 BTU, ENERGY STAR®, CSA, NSF, CE	\$1.00	\$1.00

Item	Qty	Description	Sell	Sell Total
1 ea		1 year parts and labor warranty from the date of installation up to a maximum of 15 months from the date of manufacture (with appropriate documentation), standard		
1 ea		Gas to be determined		
1 ea		115/60/1-ph, 0.7 amps, NEMA 5-15P		
1 ea		(SSTC) Solid State Controller, standard		
1 ea		P6072145 Basket, (2) oblong/twin size, 13-1/2" x 6-1/2" x 5-1/2" deep, long handle, regular mesh (shipped std (n/c) with models "T" SG14, SG14R, SSH55, SE14, SE14X, SE14B, SG14T, 35+, 45+, fryer batteries shipped with (1) per fryer		
			ITEM TOTAL:	\$1.00
			Merchandise	\$5.00
			Tax 6.25%	\$0.31
			Total	\$5.31

Acceptance: _____ Date: _____

Printed Name: _____

Project Grand Total: \$5.31

OVENS

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

Model VC44GD
shown with optional casters

**SPECIFICATIONS**

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

Exterior Dimensions:

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

CSA design certified. NSF listed.

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

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

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

STANDARD FEATURES

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

OPTIONS

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

ACCESSORIES

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

VULCAN

a division of ITW Food Equipment Group LLC

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

O V E N S



VC44G SERIES
DOUBLE DECK GAS CONVECTION OVENS

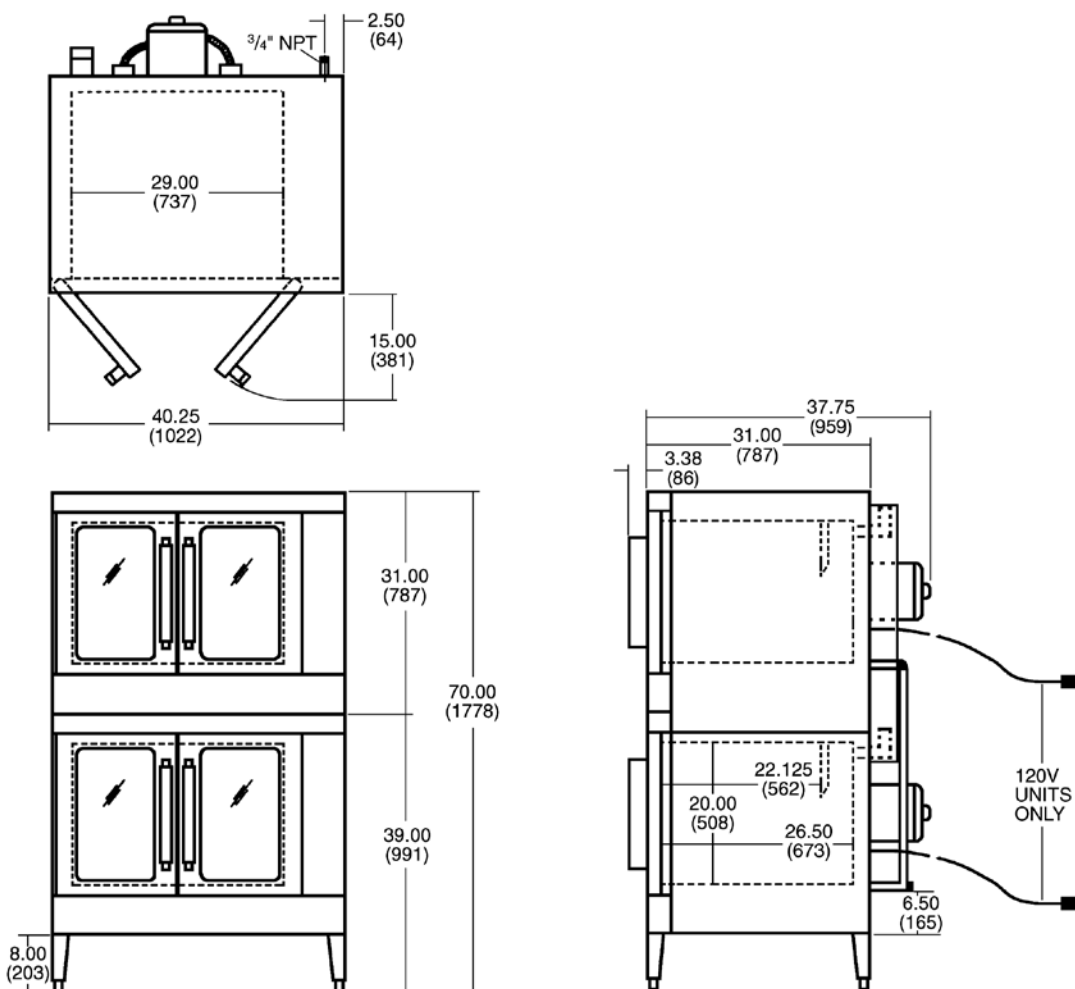
INSTALLATION INSTRUCTIONS

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

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

4. Clearances:

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



MODEL NO.	WIDTH	DEPTH (INCLUDES HANDLES)	HEIGHT	BTU/HR. PER OVEN	TOTAL BTU/HR.	ELECTRICAL	WEIGHT			
							WITH SKIDS & PACKAGING		WITHOUT SKIDS & PACKAGING	
							LBS.	KG	LBS.	KG
VC44G	40¼"	41⅞"	70"	50,000	100,000	120/60/1	928	422	820	372



a division of ITW Food Equipment Group LLC

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

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

REACH-IN REFRIGERATOR

Model: 1R

1-Section Reach-In Refrigerator

1R - Stainless steel front, aluminum end panels and interior
1R-SA - Stainless steel exterior, aluminum interior
1R-SS - Stainless steel exterior and interior
Designed to maintain NSF-7 temperatures in 100°F ambient.



Options and Accessories

(upcharge and lead times may apply)

Stainless steel case back	Pass-Thru
Add'l epoxy-coated steel shelves	Shallow depth
Chrome or stainless steel shelves	Hinged glass door
Heavy-duty pilaster strips	Increased refrigeration systems
Pan slide assemblies	Special electrical req. (consult factory)
Expansion valve system	Correctional Facility Options
Wine display	<ul style="list-style-type: none"> One way security screws
Adjustable legs	<ul style="list-style-type: none"> Locking hasp (lock not included)
Custom laminates	<ul style="list-style-type: none"> Stainless steel mesh cover
Half doors	<ul style="list-style-type: none"> Coverless hinges

Consult factory for other model configurations, options and accessories.


Continental
 Refrigerator

Toll-Free: 800-523-7138
 Phone: 215-244-1400
 Fax: 215-244-9579

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

Project Name:

Model Specified:

Location:

Item No:

Quantity:

AIA #:

SIS #:

Standard Model Features

REFRIGERATION SYSTEM

Environmentally-safe R-134a refrigerant

Self contained, performance-rated refrigeration system

Automatic, electric condensate evaporator

CABINET ARCHITECTURE

3" non-CFC polyurethane foam insulation

Smooth, polished chrome workflow door handle

Cam action, lift off hinges

Self-closing door

Magnetic snap-in door gasket

Cylinder lock in door

Heavy-duty, epoxy-coated steel shelves

5" casters

MODEL FEATURES

LED interior lighting

Electronic controller w/ digital display & hi-low alarm

Rehinging of door (in the field)

APPROVAL:

Model Specifications

DIMENSIONAL DATA

Net Capacity (cu. ft.)	20 (566 cu l)
Width, Overall (in.)	26 (660 mm)
Depth, Overall (in.) (incl. handle)	35 3/8 (899 mm)
Depth [less door] (in.)	32 (813 mm)
Depth [door open 90°] (in.)	55 1/2 (1410 mm)
Clear Door Width (in.)	19 3/8 (492 mm)
Clear Door Height (in.)	58 5/8 (1489 mm)
Height, Overall (in.) (incl. 5" casters)	82 1/4 (2096 mm)
No. of Door(s)	1
No. of Shelves	3
Shelf Area (sq. ft.)	20.4 (1.9 sq m)
Tray Slide Capacity	24

REFRIGERANT DATA

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

ELECTRICAL DATA

Voltage (int'l)	115/60/1 (220/50/1)
Feed Wires (incl. ground)	3
Total Amps (int'l)	5.5 (3.5)
10 ft. Cord/Plug [attached] (int'l)	Yes (No)

SHIPPING DATA

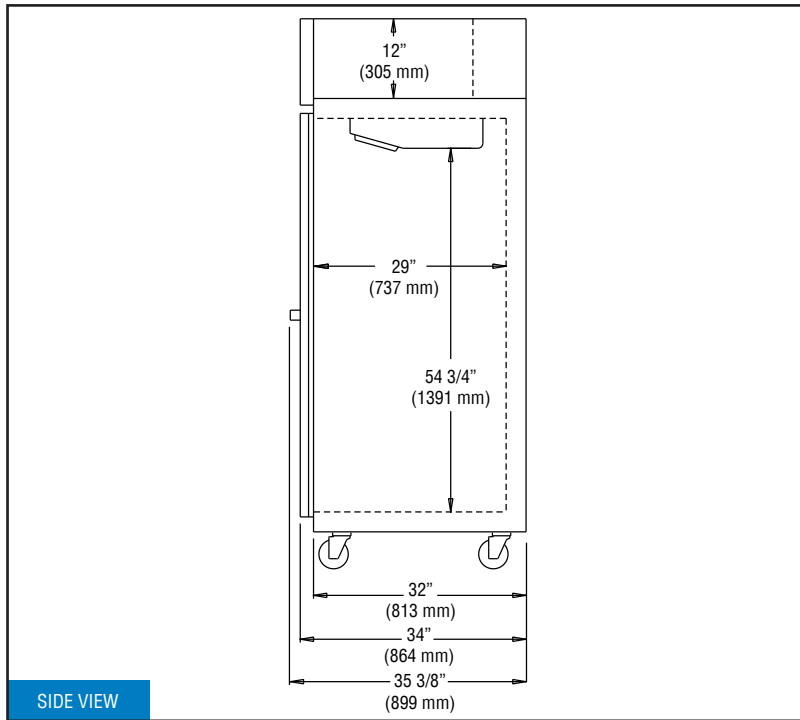
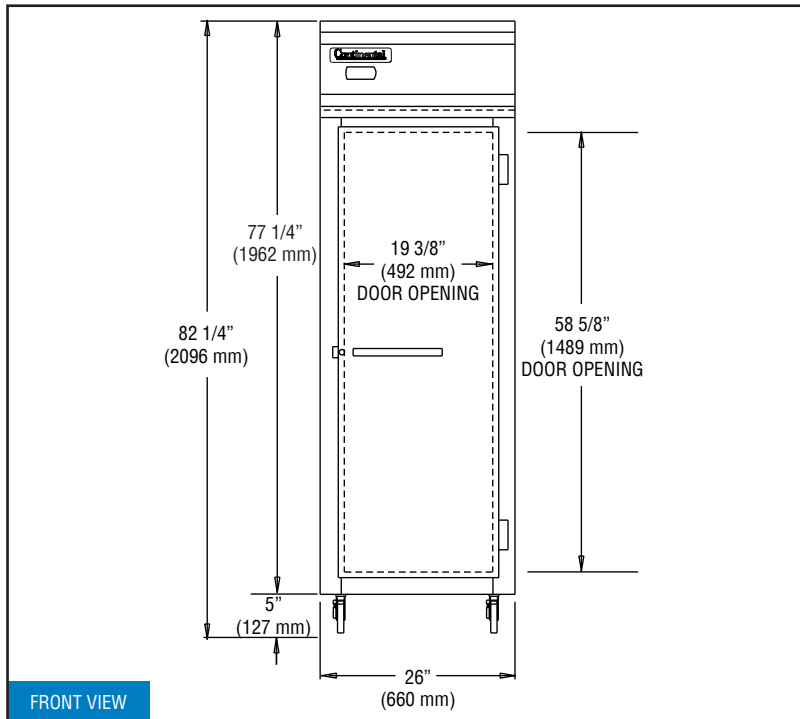
Height - Crated (in.)	85 1/2 (2172 mm)
Width - Crated (in.)	31 5/8 (803 mm)
Depth - Crated (in.)	42 (1067 mm)
Volume - Crated (cu. ft.)	65 (1841 cu l)
Weight Std - Crated (lbs.)	310 (141 kg)
Weight SS - Crated (lbs.)	370 (168 kg)
Weight Std - Uncrated (lbs.)	210 (95 kg)
Weight SS - Uncrated (lbs.)	270 (122 kg)

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



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

Model Plan Views



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

IMPORTANT NOTE: If the cabinet is located directly against a wall and/or under a low ceiling, a minimum clearance of 12" is required on top and 3" on sides and rear.

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



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 A Division of National Refrigeration & Air Conditioning Products, Inc.