

# EQUIPMENT MANUAL

For



**PERK COFFEE**  
**1610 N Missouri St.**  
**Macon, Missouri**

**ISSUED FOR BID / PERMIT**

**AUGUST 20, 2021**

**Prepared By**

**Architect:**

**CASHMAN ASSOCIATES, Inc.**  
Gregory M. Cashman, AIA





YOUR A1000: CONFIGURED TO YOUR PREFERENCES

1 A1000 OPTIONS

- First shot
- Second or even third bean grinder
- Bean hopper: 1 x 2 kg, 2 x 1.2 kg, 2 x 0.6 kg, 1 x 2 kg + 1 x 0.6 kg, 2 x 1.2 kg + 1 x 0.6 kg or 2 x 0.6 kg + 1 x 0.6 kg, lockable
- One or two separate powder dosing systems 0,6 kg or 1,2 kg (for chocolate or milk powder), lockable
- Coffee grounds ejector
- Cup sensor
- Raised feet (100 mm)
- Steam spout, Autosteam (enhanced milk foaming) or Autosteam Pro (automatic milk foaming)
- Second milk type
- Special outlet for jug (instead of steam solutions)

2 MILK AND CLEANING SYSTEM

- FoamMaster™ (FM): hot and cold milk and milk foam, individually adjustable consistency, integrated cleaning system
- CleanMaster (CM): fully automatic cleaning system with integrated cleaning cartridge and integrated cleaning tank. For outstanding hygiene and unbeatable simplicity, efficiency, and convenience.

3 FLAVOR STATION

Automatic dosing station for up to six flavors.

4 ACCOUNTING SYSTEM

Can be used for various payment methods, e.g. coins, cards. Ideally suited to public/private vending applications.

5 CUP WARMER

With four heatable trays.



FLEXIBILITY

Our product portfolio allows various assembly options – tailored to your needs.



MAKE IT WONDERFUL

Franke Kaffeemaschinen AG  
cs-info.ch@franke.com

Franke Coffee Systems GmbH  
cs-info.de@franke.com

Franke Coffee Systems Americas  
cs-coffeesales.us@franke.com

Franke Coffee Systems UK  
sales@Frankecoffeesystems.co.uk



coffee.franke.com

A1000

C01,C02,C03

Think of a coffee, any coffee, and the A1000 can deliver. With integrated features like the FoamMaster™ and iQFlow™, the possibilities are endless. And with the optional Flavor Station you have six flavors to choose from. The 10.4-inch intuitive and configurable touch screen also guarantees full flexibility, making the A1000 a state-of-the-art coffee machine that can always be relied on, no matter how many coffees you deliver in a day. On the operational side of things, the integrated and fully automatic CleanMaster™ means your machine is guaranteed to meet the strictest hygiene standards, while our outstanding design allows the A1000 to blend perfectly with your surroundings or act as an inviting focal point.

CAPACITY*	SINGLE	PARALLEL
Espresso	160	238
Cappuccino	156	224
Coffee	109	141
Hot water	164	

\*Cups per hour according to DIN 18873



iQFlow™  
the groundbreaking technology  
that extracts more flavor for  
unrivalled in-cup-quality



TOUCH SCREEN  
10.4-inch comfort display with  
incredibly simple operating concept  
and attractive product presentation



FOAMMASTER™  
module integrated as standard  
for perfect foam, every time



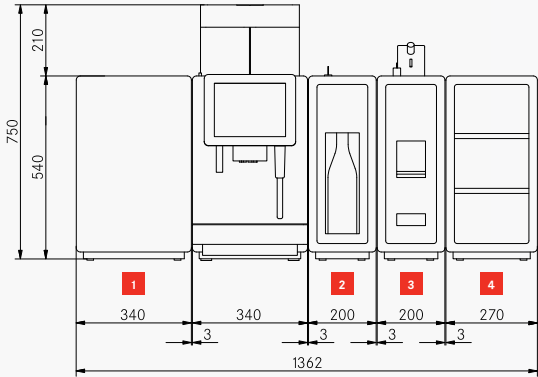
MAKE IT WONDERFUL

590.0598.325/03.20/CH-EN/Subject to dimensional, design and version changes.

# TECHNICAL DATA

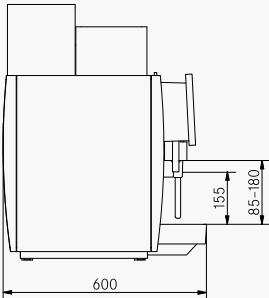
## MACHINE MODEL

<b>Model</b>	<b>Power</b>
A1000 FM CM	380-415 V 3LNPE 50/60 Hz 6,7-7,9 kW (16 A) 220-240 V 1LNPE 50/60 Hz 2,6-3 kW (16 A) 220-240 V 1LNPE 50/60 Hz 4,4-5,2 kW (30 A) 220-240 V 3LPE 50/60 Hz 5,6-7,9 kW (30 A) 200-220 V 2LPE 60 Hz 4,5-5,3 kW (30 A) 200-220 V 2LPE 50/60 Hz 4,5-5,3 kW (30 A) 200-220 V 3LPE 50/60 Hz 6,8-8,1 kW (30 A) 380 V 3LNPE 50/60 Hz 6,7 kW (16 A) 340 mm / 750 mm / 600 mm (W/H/D) approx. 58 kg
<b>Dimensions</b>	
<b>Weight (empty)</b>	



## WATER CONNECTION

<b>Fixed water connection</b>	Metal hose with union nut G3/8", L = 1500 mm
<b>Water supply line</b>	If possible on installation side: untreated water of drinking water quality (not from household decalcification system)
<b>Water pressure</b>	80-800 kPa (0,8-8,0 bar)
<b>Flowrate</b>	>0.1l/sec
<b>Water temperature</b>	<25°C
<b>Water hardness</b>	4-8 °dH GH (German total hardness) / 7-14 °fH GH (French total hardness) / 70-140 ppm (mg/l)
<b>Chloride content</b>	3-6 °dH KH (carbonate hardness) / 50-105 ppm (mg/l)
<b>Acid content/pH value</b>	6.5-7.5 pH
<b>Chlorine content</b>	< 0.5 mg/l

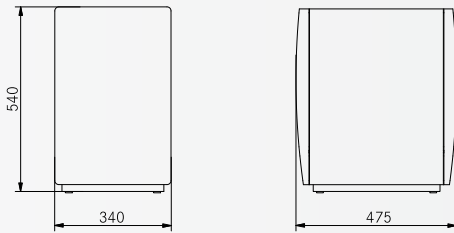


## WATER DRAIN

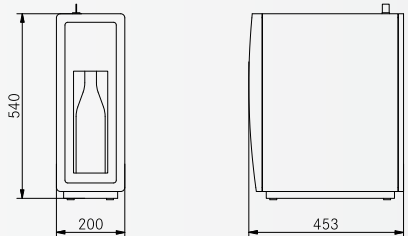
<b>Drain hose</b>	Dia. = 16 mm, L = 2000 mm
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## ADD-ON UNITS

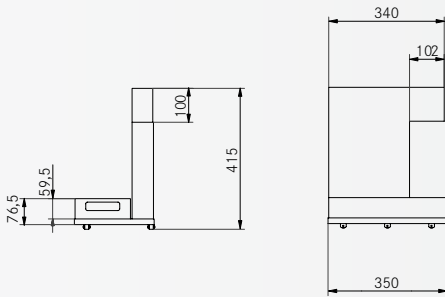
<b>1 REFRIGERATION UNIT</b>	<b>SU12 CM (12 l)</b>
<b>Electrical connection</b>	220-240 V 1LNPE 50/60 Hz 0.72 A (10 A) 110-127 V 1LNPE 60 Hz 1.5-1.7 A (10 A) 220 V 1LNPE 50 Hz 0.72 A (10 A) 100 V 1LNPE 50/60 Hz 1.7 A (10 A) 340 mm / 540 mm / 475 mm (W / H / D) approx. 26 kg Black, white or anthracite
<b>Dimensions</b>	
<b>Weight (empty)</b>	
<b>Colors</b>	



<b>2 FLAVOR STATION</b>	<b>FS6</b>
<b>Electrical connection</b>	220-240 VAC, 1L N PE, 50-60 Hz 110-127 VAC, 1L N PE, 50-60 Hz 100 VAC, 1L N PE, 50-60 Hz 220 VAC, 1L N PE, 50 Hz 200 mm / 540 mm / 453 mm (W / H / D) approx. 22 kg Black, white or anthracite
<b>Dimensions</b>	
<b>Weight (empty)</b>	
<b>Colors</b>	

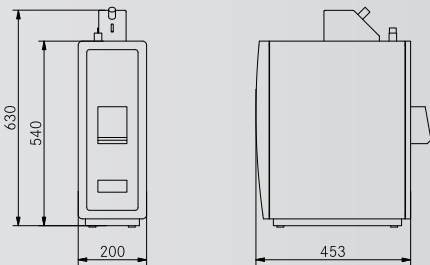


<b>FLAVOR STATION</b>	<b>FSU6</b>
<b>Electrical connection</b>	220-240 V, 1L N PE, 50 W, 50-60 Hz
<b>Dimensions</b>	235mm / 415 mm / 350mm
<b>Weight (empty)</b>	approx. 15kg
<b>Colors</b>	Stainless steel

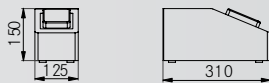


## ADD-ON UNITS

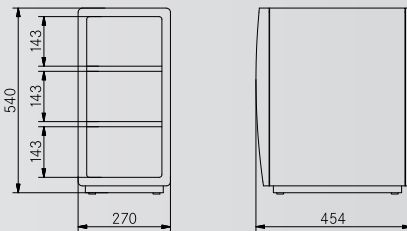
<b>3 ACCOUNTING SYSTEM</b>	<b>AC 200</b>
<b>Accounting systems</b>	Coin validator, Coin changer, Cashless system
<b>Electrical connection</b>	85-264 V 1LNPE 50/60 Hz (10 A)
<b>Dimensions</b>	200 mm / 630 mm / 453 mm (W / H / D)
<b>Weight (empty)</b>	approx. 18 kg
<b>Colors</b>	Black, white or anthracite



<b>ACCOUNTING SYSTEM</b>	<b>AC125CL</b>
<b>Electrical connection</b>	85-264V 1LNPE 50/60 Hz (10A)
<b>Dimensions</b>	125 mm / 150 mm / 310 mm (W / H / D )
<b>Weight (empty)</b>	approx. 2 kg
<b>Colors</b>	Black



<b>4 CUP WARMER</b>	<b>CW</b>
<b>Electrical connection</b>	220-240 VAC, 1L N PE, 110-130W, 50-60 Hz 110-127 VAC, 1L N PE, 80-130W, 50-60 Hz 100 VAC, 1L N PE, 80W, 50-60 Hz 220 VAC, 1L N PE, 110W, 50-60 Hz 270 mm / 540 mm / 454 mm (W / H / D) approx. 20 kg A1000 FM CM Black or anthracite
<b>Dimensions</b>	
<b>Weight (empty)</b>	
<b>Compatible with</b>	
<b>Colors</b>	



**REFRIGERATOR MANUFACTURER**  
**Turbo air**  
 more durable, efficient, beautiful

4184 E. Conant St.  
 Long Beach, CA 90808  
 Tel. 310-900-1000  
 Fax. 310-900-1077  
[www.turboairinc.com](http://www.turboairinc.com)

Project:	
Model #:	
Item #:	
Available W/H:	Qty:
Approval:	
AIA #:	SIS #:
CSI Section 11400	

## Undercounter Refrigerator

Undercounters  
 M3 Series

### Patented Self-Cleaning Condenser



This product is equipped with a fine mesh filter to the front of the condenser to catch dust, and a rotating brush that moves up and down daily to remove excess buildup outward and away.

**Model : MUR-48-N**



### FEATURES & BENEFITS

#### Self-Cleaning Condenser

The accumulation of dust in the condenser can cause the failure or breakdown of refrigerators. Refrigerators run normally until they reach a certain level of accumulation. At some point, when they are over the limit, their performance drops quickly resulting in damage to, or disposal of the stored products inside. The Self-Cleaning Condenser device keeps the condenser clean and prevents system failure by automatically brushing daily.

#### Digital temperature control & monitor system

Keep food products safe by maintaining constant temperatures. External digital display allows for easy monitoring.

#### Hydrocarbon refrigerants (R-290)

With innovative and eco-friendly technology, Turbo Air brings you hydrocarbon refrigerators designed to meet DOE's Energy Conservation Standards in 2017 and to use EPA's SNAP Program approved HC refrigerants. Hydrocarbon refrigerants do not deplete the ozone layer and have very low contribution to global warming (ODP-0, GWP-3).

#### Stainless steel exterior

The Turbo Air M3 model boasts a stainless steel exterior (galvanized steel back and bottom). Interior is stainless steel floor with AL sides and back. It guarantees the utmost in cleanliness and long product life. The M3 model adds a touch of style to the most refined setting.

#### Adjustable, heavy duty, PE (polyethylene) coated wire shelves

#### High-density polyurethane insulation

The entire cabinet structure and solid doors are foamed-in-place using high density, CFC free polyurethane insulation.

#### Ergonomically designed doors

Customers' fatigue fades away with easy grip handles and doors that open effortlessly. These features along with self-closing doors make this the ultimate choice in customer convenience. ABS sheet door liners resist water condensation with thermal efficiency.

#### Magnetic door gaskets

Magnetic door gaskets are of one-piece construction, removable without tools for ease of cleaning and replacement.

#### LED interior lighting & fan control

Energy efficient LED lighting lights every corner, making items easy to find. Fan control function automatically shuts off the fan when the door is open, which prevents hot air from being drawn in, thus maintaining the cool inner temperature.

#### Refrigerator holds 33°F ~ 38°F for the best in food preservation

NATURAL  
Refrigerant

ISO9001:2008

Intertek

Intertek

5 YEAR  
WARRANTY

Compressor  
5 YEAR  
WARRANTY  
(U.S.A. only)


Model	Swing Doors	CU./FT.	#of Shelves	HP	AMPS	Crated Weight (lbs.)	L x D* x H† (inches)
MUR-48-N	2	12.2	2	1/5	2.5	246	48 1/4 x 30 x 30



# Undercounter Refrigerator

Undercounters  
M3 Series

## Model : MUR-48-N

ELECTRICAL DATA	
Voltage	115/60/1
Plug Type	 NEMA 5-15P
Full Load Amperes	2.5
Compressor HP	1/5
Cord Length (ft.)	9
Refrigerant	R-290
DIMENSIONAL DATA	
Net Capacity (cu. ft.)	12.2
Ext. Length Overall (in.)	48 1/4 (1225mm)
Ext. Depth Overall (in.)*	30 (762mm)
Ext. Height Overall (in.)†	30 (762mm)
# of Doors	2
# of Shelves	2
Shelf Size (L x D) (in.)	21 x 17
Net Weight (lbs.)	229
Gross Weight (lbs.)	246

Design and specifications subject to change without notice.

Actual shipping weight may differ due to extra packing materials for product protection.

\* Depth does not include 1" for rear spacers.

† Height does not include 5-5/8" for caster height.

### ■ WARRANTY : 3 Year Parts and Labor Warranty Additional 2 Year Warranty on Compressor

### ■ STANDARD FEATURES

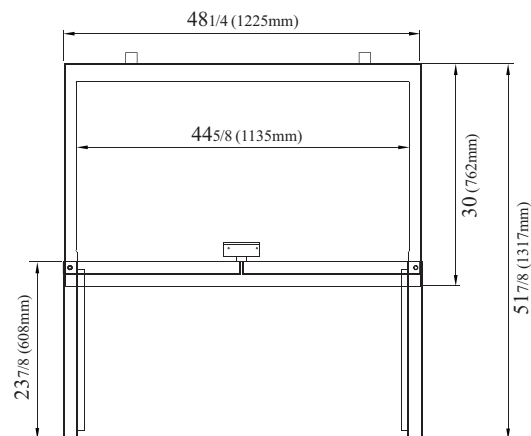
- Anti-corrosion coated evaporator
- Self-contained system
- Standard 4" dia. swivel casters with locks on the front set
- Door locks standard

### ■ OPTIONAL ACCESSORIES

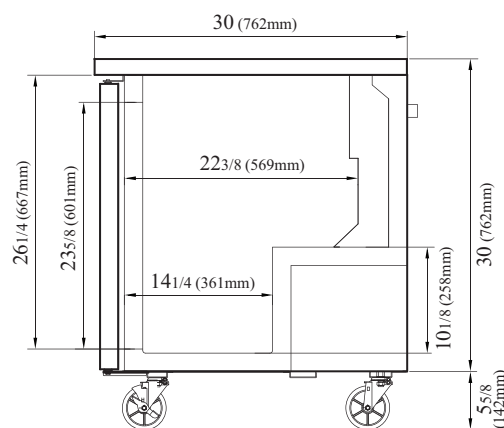
- 1" caster, 1/2" diameter & 13 TPI: S28R813660 (non-brake)
- 2.5" caster, 1/2" diameter & 13 TPI: 30265H0100 (non-brake), 30265H0200 (w/ brake)
- 5" caster, 1/2" diameter & 13 TPI: M726500100 (non-brake), M726500200 (w/ brake)
- Leveling leg, 1/2" - 13 TPI x 1.54": LFM1213566
- 6" ABS plastic leg: 30221M0200
- 6" stainless steel leg: 30221M0600
- Additional PE coated wire shelf: WM77800100
- Back splash guard: TU-48B
- Single overshef, stainless steel, 48-3/8" W: TSOS-4S
- Double overshef, 18/304 stainless steel, 48-1/8" W: TSOS-4R

## PLAN VIEW

(unit : inch)



TOP VIEW



SIDE VIEW

Ver.20210722



- Turbo Air : 800-627-0032
- GK : 800-500-3519
- Warranty : 800-381-7770
- AC : 888-900-1002



Continued product development may necessitate specification changes without notice.


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## 11K09-100

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(click to enlarge)

## 11K09-100

Under Counter Mount Glass Rinser

ON SALE - offer expires on June 30, 2015

STAINLESS STEEL CONSTRUCTION

CONDITIONS GLASS BY:  
 Removing impurities from the glass  
 Helping chill glass before pouring  
 Wetting glass for improved pouring

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09T07-107

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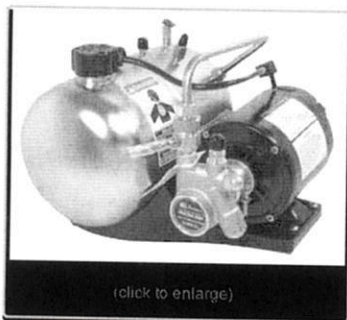
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(click to enlarge)

09T07-107

Carbonator, Big Mac (vented)

Solid state 2 pc. float/probe liquid level control

Diamond Brite tank with 5 year warranty

1/3 HP motor/115VAC 60Hz/7 amps

Brass water pump with integral strainer 100 GPH 250 PSI

Rubber feet mounted (for sound insulation)

Encapsulated electronics package

1/4" MFL CO2 inlet, 3/8" MFL water inlet, 3/8" soda outlet(s)

Tank Capacity - 2 gallon

Outlets - 2

Ship Weight - 28 lbs

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## 12C03-209

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SODA

BEER &amp; WINE

REFRIGERATION

FITTINGS &amp; BALL VALVES

HOME BREW

WATER

TUBING &amp; CLAMPS

CLEANING PROD &amp; CHEMICALS

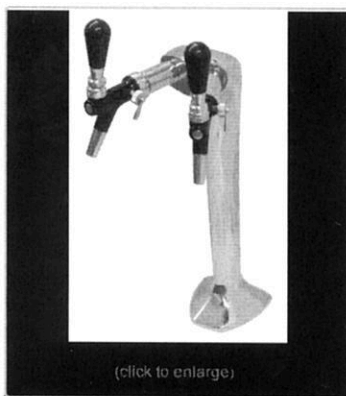
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VENDING MACHINE &amp; SECURITY

MATERIAL HANDLING &amp; TOOLS

BREWERY FITTINGS



## 12C03-209

## Ibis 2-faucet Tower

FOR DISPENSING CARBONATED WATER OR NON-CARBONATED WATER  
 DIMENSIONS: Counter top to faucet spout tip: 12" Tip of spout back to base: 6"  
 Mounting Shank: 1 1/4" x 4 1/2" Length  
 ALL CONNECTIONS ARE 1/4" BARB  
 CHROME PLATED BRASS BODY  
 ALL PRODUCT CONTACT POINTS ARE STAINLESS STEEL  
 ADJUSTABLE FLOW CONTROL FAUCETS

## 2015 CATALOG



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L3D-10



**Size Matters**  
1.0 gallon size is a stylish self serve option for hotel lobbies, breakrooms, office coffee service or in C-Stores where countertop space is limited.

**Keepin' it Fresh**  
Standard features such as the digital Freshness Timer® and Volume Indicator help you monitor liquid levels and ensure continuous beverage service.

**Always Ready**  
When the brew cycle ends, this portable dispenser is ready for quick deployment to the service area with built-in stand and drip tray.

This 1.0 gallon L3D-10 LUXUS® Thermal Dispenser is a stylish self-serve option for hotel lobbies, breakrooms, office coffee service, C-Stores and anywhere cups per hour volume is light or countertop space is limited.

Standard features of the innovative L3 series include the digital Freshness Timer® and Volume Indicator. The Freshness Timer® digitally displays how long the beverage has been held with a series of clocklike icons that fill in over time. The Volume Indicator shows how much liquid has been dispensed in .25 gallon increments with a "V" shape that gradually disappears. These features are critical for the operator monitoring liquid levels and maintaining uninterrupted beverage service.

The interior construction features a high-quality stainless-steel vacuum liner with superior insulative properties for optimum retention of heat, freshness and flavor. The durable stainless steel outer body construction is attractive yet withstands harsh conditions associated with daily use, cleaning, handling and transportation.

An integrated stand means it's always ready for immediate display in the service area and no searching for a separate serving station. The 2-piece drip tray built-in to the base is completely removable for thorough sanitization.

Collapsible carry handle is strong and assures safe and comfortable transportation to any location. A transparent faucet guard helps prevent cross-contamination by keeping container openings away from the spout.

Most compatible for direct brewing with CBS-2040 series brewers.

Measurements

Height (in.)	Width (in.)	Depth (in.)
21 1/2	8	12

Capacities

Volume (gal.)	Volume (L)	Weight Empty (lbs)	Weight Full (lbs)
1	3.8	7.8	16.5

Special Features

Digital Freshness Timer ®	Digital Volume Indicator	Glass Sight Gauge	Removable Drip Tray	Integrated Stand
Yes	Yes	No	Yes	Yes





**PRODIGY**  
PLUS

## C0330 - 300lb Cube Ice Machine

Prodigy Plus® Modular Cube Ice Machine

### The world's smartest cuber.

As the world's only self-monitoring cuber, the new Scotsman Prodigy Plus® cube ice machines make it easier than ever to maintain your equipment and save money. Whether it's the advanced ice level control or an optional feature board for quick diagnostics, this is ice-making re-imagined. And with intuitive technology like AutoAlert™ indicator lights, a reduced operational footprint and easy-access service from the front panel, Prodigy Plus® cubers are simply the smartest, most reliable way to create fresh-tasting ice — every time.

### The Prodigy Plus® difference.

- AutoAlert™ indicator lights for better visibility
- Operational footprint among the industry's smallest
- Industry-exclusive QR code instantly connects users to service information and warranty history
- One-touch cleaning reduces labor costs and saves time
- Front-located air filter for more efficient operation
- Self-aligning front panel for easy access to key components
- Patented WaterSense purge control automatically reduces scale buildup
- Patented Harvest Assist efficiently moves cube ice to the bin
- Smart-Board™ advanced feature module available for additional diagnostic capabilities
- Optional Vari-Smart™ ice level control allows operators to customize ice levels
- Antimicrobial protection guards internal surfaces between cleanings
- A full range of water- and energy-saving features



### 24 Hour Volume Production

Air Cooled		Water Cooled	
70°F/21°C 50°F/10°C	Air Water	90°F/32°C 70°F/21°C	Air Water
400/182 lb/kg		420/191 lb/kg	
288/131 lb/kg		326/148 lb/kg	



### Modular Bin Options

Model Number*	Dimensions W" x D" x H"	Bin Application		Ship Weight lb/kg
		Capacity lb/kg	Finish	
B330P	30 x 34 x 30**	344/156	Poly	130/59
B530S or P	30 x 34 x 44**	536/244	Metallic or Poly	132/60

\* Contact Scotsman for bin top requirements. \*\* Add 6" Height for bin legs.



B330P



B530P



### Cube Ice

Common ice form, ideal for mixed drinks.



Small Cube  
7/8" x 7/8" x 3/8"  
(2.22 x 2.22 x .95 cm)



Medium Cube  
7/8" x 7/8" x 7/8"  
(2.22 x 2.22 x 2.22 cm)



### Certification



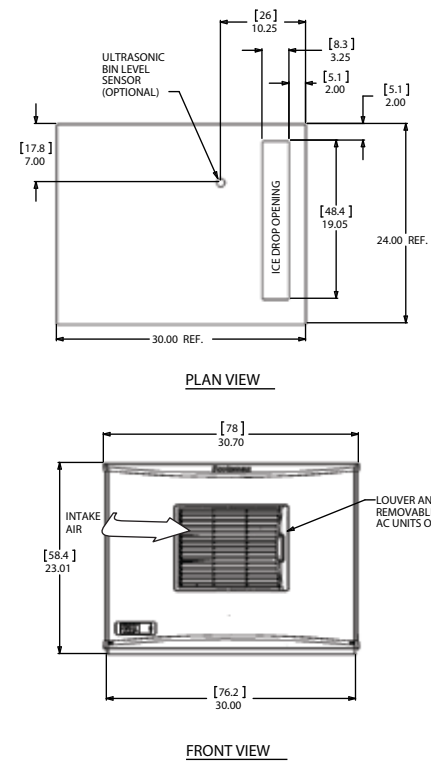
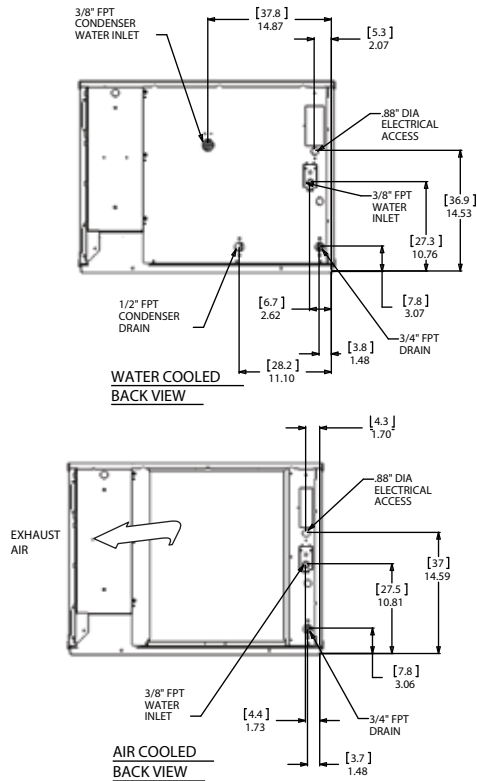
### Warranty

- 3 years parts and labor on all components.
- 5 years parts and labor on the evaporator.
- 5 years parts on the compressor and condenser.
- Warranty valid in North, South & Central America for commercial installations.
- Contact factory for warranty in other regions.
- Residential Applications: 1 year parts and labor

# Scotsman®

## C0330 - 300lb Cube Ice Machine

Prodigy Plus® Modular Cube Ice Machine



## Specifications

							Water Usage		
Model Number	Condenser Unit	Basic Electrical Volts/Hz/Phase	Max. Fuse Size or HACR Circuit Breaker (amps)	Circuit Wires	Min. Circuit Ampacity	Energy Consumption kWh/100 lb (45.4 kg) 90°F(32°C)/70°F(21°C)	Potable 90°F(32°C)/70°F(21°C)	Condenser 90°F(32°C)/70°F(21°C)	
Cube Size: medium or small									
med.	C0330MA-1	Air	115/60/1	15	2	14.3	6.23	18.0/68.1	-
	C0330MW-1	Water	115/60/1	15	2	13.5	4.97	18.0/68.1	139.0/526.2
	C0330MA-32	Air	208-230/60/1	15	2	7.1	6.23	18.0/68.1	-
sm.	C0330SA-1	Air	115/60/1	15	2	14.3	6.23	18.0/68.1	-
	C0330SW-1	Water	115/60/1	15	2	13.5	4.97	18.0/68.1	139.0/526.2



## All Models

## Dimensions (W x D x H):

Unit:	30" x 24" x 23" (76.2 x 61.0 x 58.4 cm)
Shipping Carton:	33.5" x 27.5" x 28" (85.1 x 69.9 x 71.1 cm)

Shipping Weight: 155 lb / 70 kg      BTUs per hour: 5,200

Refrigerant: R-404A



## Accessories

Model Number	Description
KVS	Vari-Smart™ Ice Level Control - Program ice bin levels to match ice needs.
KSBU	Smart-Board™ Advanced Control - Use additional operational data for fast diagnosis.
KSBU-N	Smart-Board™ Advanced Control with Network - Network capable.
KPAS	Prodigy Advanced Sustainability Kit - Includes KVS and KSBU - N
KPPSA323	Prodigy Plus® Side Air Flow Kit for C0330, C0530 and C0630

Scotsman recommends all ice machines have water filtration. See Scotsman water filter specification sheet for details.



## Operating Requirements

	Minimum	Maximum
Air Temperatures	50°F (10°C)	100°F (38°C)
Water Temperatures	40°F (4.4°C)	100°F (38°C)
Remote Cond. Temps	-20°F (-29°C)	120°F (49°C)
Water Pressures	20 PSIG (1.4 bar)	80 PSIG (5.5 bar)
Electrical Voltage	-5%	+10%

Specifications and design are subject to change without notice.

# SOLWAVE

Item #: 180MW2100T

## Commercial Microwave

with push buttons

208/240V 2100W

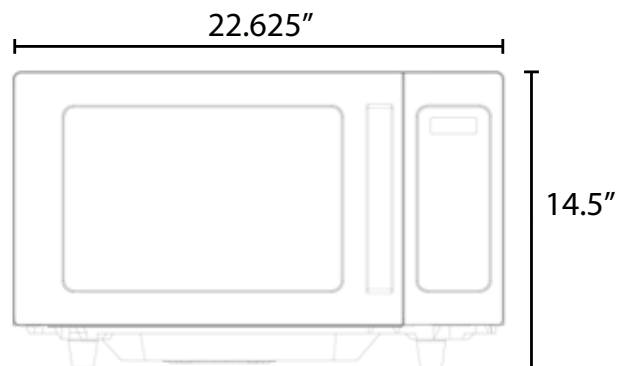


### Features

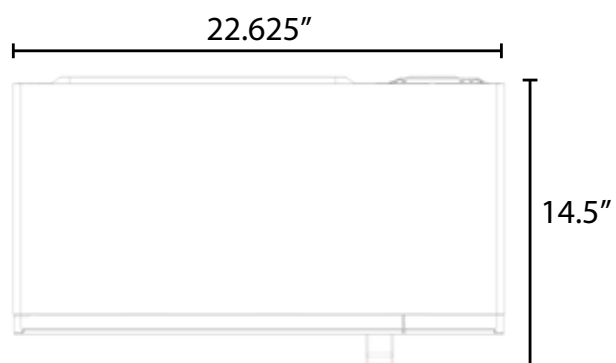
- Large 1.2 cu. ft. stainless steel cavity allows for plates up to 14" in diameter
- Sleek stainless steel exterior
- Four power levels, 3 stages of cooking and 100 programmable menu settings for ultimate user customization and consistency
- Dual magnetrons for even heat distribution
- Motor driven double rotating antenna provides efficient energy distribution
- Stackable to save on space
- One touch time options that can be set from 10 seconds to 3.5 minutes
- 60 second automatic cool down feature
- 1 year warranty on parts and labor
- 3 year warranty on the magnetrons



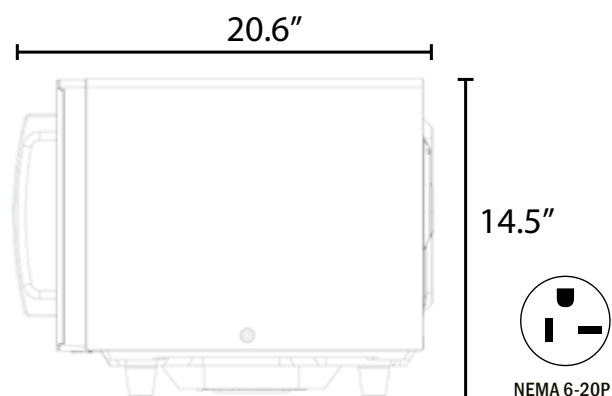
Item #: 180MW2100T



FRONT



BACK



SIDE

### Specifications

Controls	Touchpad
Programmable Settings	100
Power Levels	4
Display	LED
Magnetrons	2
Cooking Stages	3

### Dimensions

Capacity	1.2 cu. ft.
Unit Dimensions	22.63"W x 14.5"H x 20.6"D
Oven Cavity Dimensions	14.19" W x 16.06" D x 8.81" H
Shipping Weight	74 lbs.
Product Weight	64 lbs.

### Electrical

Voltage	208/240V
Hz	60 Hz
Wattage	2100W
Usage Level	Medium Duty



### *Signature Drinks for Great Beverage Menus*

The Drink Machine™ Advance® has 6 new programs for effortless blending of a wide variety of popular beverages, and offers custom program capabilities for menu specialization.

### *Smart Product Design*

- 6 new programs deliver fast and consistent high-quality beverages.
- Enhanced motor design delivers power and durability for improved processing and back-to-back blends.
- Optimized programs with automatic shut-off let you turn it on, walk away, and achieve consistent results every time.
- Now comes standard with a 48-ounce Advance® container, providing 50% more blending capacity than the previous model.
- Pulse feature allows off-menu flexibility by allowing staff to manually fine-tune blends.

### *Bebidas exclusivas para menús de bebidas excelentes*

La Drink Machine™ Advance® tiene 6 nuevos programas para lograr la mezcla sin esfuerzo de una amplia variedad de bebidas populares, y ofrece las capacidades de los programas personalizados para la especialización del menú.

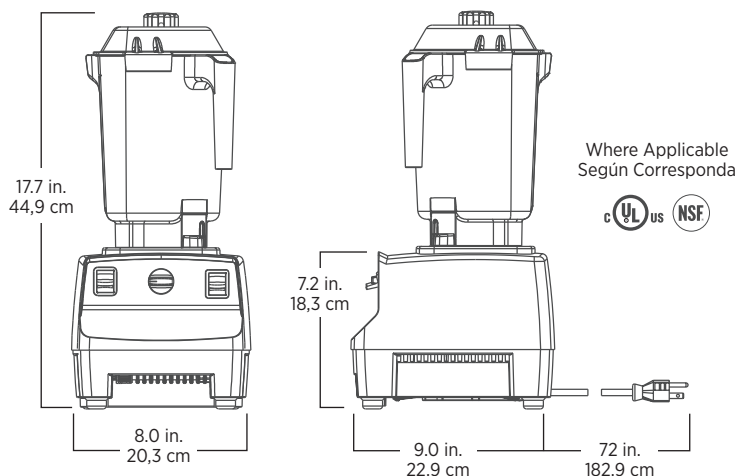
### *Producto con diseño inteligente*

- Los 6 programas nuevos ofrecen bebidas rápidas y calidad alta y uniforme.
- El diseño mejorado del motor ofrece potencia y durabilidad para la mejora el procesamiento y las mezclas consecutivas.
- Los programas optimizados con apagado automático permiten que la encienda, se aleje y consiga resultados uniformes en todo momento.
- Ahora se comercializa de serie con un recipiente Advance® de 1,4 L, que aporta un 50 % más de capacidad de mezcla que el modelo anterior.
- La función de pulso permite una flexibilidad fuera del menú por que el personal puede ajustar manualmente las mezclas.





062824 and 062825



Includes Drink Machine Advance with 48 oz. high-impact, clear/stackable Advance® container, complete with Advance blade assembly and lid, and black or red base.

The Drink Machine Advance is backed by a three-year warranty on motor base parts and a one-year warranty on labor. For more complete warranty terms and conditions, please call 1.800.437.4654 or visit vitamix.com.

Incluye Drink Machine Advance con recipiente Advance® transparente y apilable de 1,4 L resistente a impactos, completo con conjunto de cuchillas Advance y tapa, y base de color negro o rojo.

La Drink Machine Advance está respaldada por una garantía de tres años en cuanto a las piezas de la base del motor y una garantía de un año en mano de obra. Para conocer los términos y condiciones más completos de la garantía, llame al 1.800.437.4654 o visite vitamix.com.

**Product Specifications**

Item Number	062824 Black	062825 Red
Motor	≈2.3 peak output horsepower motor	
Electrical	120 V, 50/60 Hz, 11.5 A	
Net Weight	12.2 lbs. (13.2 lbs. with box)	
Dimensions	17.7 x 8.0 x 9.0 in. (HxWxD)	

**Especificaciones del producto**

Número de artículo	062824 Negro	062825 Rojo
Motor	Motor de ≈2,3 caballos de potencia máxima	
Consumo eléctrico	120 V, 50/60 Hz, 11,5 A	
Peso neto	5,53 kg (5,99 kg con la caja)	
Dimensiones	44,96 x 20,32 x 22,86 cm (HxAxP)	

**Contact Information / Información de Contacto**

**U.S.A. & Canada**

**Phone** 800.4DRINK4 or 800.437.4654 | **Email** commercial@vitamix.com

vitamix.com/commercial

For more information, contact your local foodservice distributor.

Por más informaciones, entre en contacto con su distribuidor local de servicios alimenticios.



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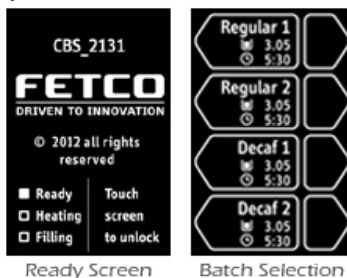
## CBS-2152XTS



### Measurements

#### User Friendly Interface

Access all controls via an inviting touchscreen interface display that blends intuitive icons with dynamic time and volume data to provide instant visual feedback during programming, diagnostics or the brew cycle.



#### Streamlined Programming, Diagnostics and Metrics

The Extractor® Touchscreen Operating System (ETOS) was engineered for quick and efficient navigation through set-up, programming, diagnostics and daily operational brewing modes.



#### Customizable Screens

Customize the start screen to tie your equipment and product offerings into a consistent brand message. You can also create and display individual recipe names for quick and easy access to your most used coffee blends.



The Twin Station 1.5 Gallon CBS-2152XTS Touchscreen Series Coffee Brewer provides flexibility in medium-to-large sized venues such as Banquet Halls, Cafeterias and Restaurants. Simplify your daily operations and experience total control of this fully featured Extractor®Brewing System via an inviting touchscreen interface display that is intuitive, easy to read and simple to navigate.

CASCADING SPRAY DOME (CSD) - Water flows over the outer surface of the dome instead of through tiny drain holes (competitor models) that easily can become clogged with mineral and scale over time. The CSD virtually eliminates spray head lime buildup - a leading reason for service calls. Fewer service calls means lower operating costs and more time producing revenue.

These high quality brewers possess the legendary features and reliable performance you've come to expect from Extractor® branded products. Built for flexibility and portability, thermal lined servers and dispensers quickly turn virtually any remote location into a hot and fresh beverage service station.

The CBS-2152XTS is compatible with 1.5 Gallon LUXUS® L4S-15 Thermal Servers and L4D-15 Thermal Dispensers (sold separately).

Duplicate batch profiles and parameters to and from any of the batch buttons on a single machine or copy the information to an unlimited number of brewers via a removable SD card (sold separately).

Brew Positions/Recipes	Models With Brew Bypass Option	Optional Brew Enhancement Feature	Fill/Decanter Warmers	Carafe Warming Station Accessory	Touch Pad	Height (in.)	Width (in.)	Depth (in.)	Weight (lbs.)
						36 ¾	21 ¾	20 ¾	77

**Brewing Capacity**

Volume (L)	Volume (g)	Output (gph)	(≈8oz.) cups/hour	(≈12oz.) cups/hour	(≈16oz.) cups/hour	(≈20oz.) cups/hour
6	1 ½	[11 ½ -15 ½] -[29-38]	184-608	122-405	92-304	74-243

**Standard Electrical Configurations**

User Selectable/Universal Voltage	Electrical configuration	Volts	Amps	Phase
Hardwire 208-240 selectable one or three phase	Hardwire	208-240	See catalog or-specification sheet	selectable 1 or 3

**Special Features**

Touchscreen	Cascading Spray Dome®	EXTRACTOR® Technology	Pulse Brew	Brew Basket Locks	Hot Water Spigot
Yes	YES	YES	YES	YES	YES

**Programmable**

Programmable Brew Volume	Programmable Brew Time	Programmable Brew Temperature	Programmable Pre-wet Percentage	Programmable Drip Delay	Programmable Low Temp
Yes (4 per side)	YES	YES	YES	YES	YES-Three types

# MAHLKÖNIG USA

## EXCLUSIVE EDITION

SHOP GRINDER

## GH2

Reliable, versatile, easy to use.



User-friendly top load bean hopper



Steppless grind adjustment from coarse to turkish fine



Adjustable spout including bag holder



The best value for money in a shop grinder, suitable for daily use in small to medium sized coffee shops, depots and coffee roasters.

Featuring:

- wide range of grind adjustments
- easy setting, usage and maintenance
- minimum grinding residues due to vertical grinding discs
- modern & timeless design
- grinder housing from plastic material varnished in any required colour

#### TECHNICAL DATA

Grinding capacity – @espresso setting*	450 g/min   1 lbs/min
Hopper capacity	2,0 kg   4,4 lbs
Dimensions (w x h x d)	18 x 66 x 42,5 cm   7 x 26 x 17 inch
Net weight	26 kg   57 lbs
Motor revolution	1400 @50Hz   1600 @60Hz

#### ELECTRICAL

Voltage / frequency / phases	100-115 V / 60 Hz / 1~
Other voltages / frequencies	not available
Motor rating (max.)	750 W

Overload protection



#### GRINDING DISCS

	vertical with prebreaker
Material	fully hardened special steel
Diameter	85 mm   3.35 inch

#### EQUIPMENT FEATURES

Finger protection	●
Bag holder	●
Larger hopper	○ 1000 g/1500 g/2500 g   2.2 lbs/3.3 lbs/5.5lbs
Raised outlet height	○ 130 mm   5.1 inch
Colour	● black
Different colours according to RAL-standard	○
LISTINGS	CE, ETL, NSF

● standard ○ on request

\* grinding capacity depending on the type of coffee, the roast and the degree of fineness



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[www.turboairinc.com](http://www.turboairinc.com)

Project:	
Model #:	
Item #:	
Available W/H:	Qty:
Approval:	
AIA #:	SIS #:
CSI Section 11400	

## Solid Door Freezer

Reach-In Top Mount  
**M3 Series**

### FEATURES & BENEFITS

#### Self-Cleaning Condenser

The accumulation of dust in the condenser can cause the failure or breakdown of refrigerators. Refrigerators run normally until they reach a certain level of accumulation. At some point, when they are over the limit, their performance drops quickly resulting in damage to, or disposal of the stored products inside. The Self-Cleaning Condenser device keeps the condenser clean and prevents system failure by automatically brushing daily.

#### Digital temperature control & monitor system

- Keep food products safe by maintaining constant temperatures.
- Alarms that sound when doors are not sealed shut; protect against food spoilage that originates from cold air leaks.
- Early warning alarm program detects issues before malfunction occurs.
- Digital display allows for easy monitoring.
- Programs interpret the condition of refrigeration systems by self-diagnosis.
- Rapid cool-down function (Turbo Freeze).
- Smart defrost system will defrost as needed.
- Automatic evaporator fan motor delays.

#### Hydrocarbon refrigerants (R-290)

With innovative and eco-friendly technology, Turbo Air brings you hydrocarbon refrigerators designed to meet DOE's Energy Conservation Standards in 2017 and to use EPA's SNAP Program approved HC refrigerants. Hydrocarbon refrigerants do not deplete the ozone layer and have very low contribution to global warming (ODP-0, GWP-3).

#### Stainless steel exterior

The Turbo Air M3 freezer model boasts a stainless steel exterior (galvanized steel top, bottom and back) and AL interior with stainless steel floor. It guarantees the utmost in cleanliness and long product life. Sharp corners and edges have been rounded to reduce the risk of injury. The M3 adds a touch of style to the most refined setting.

#### Door pressure release device

Pressure relief doors are designed to eliminate vacuum pressure and allow easy, instant door opening.

#### LED interior lighting

#### Adjustable, heavy duty, PE (polyethylene) coated wire shelves

#### High-density polyurethane insulation

The entire cabinet structure and solid doors are foamed-in-place using high density, CFC free polyurethane insulation.

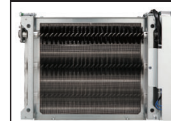
#### Top mount compressor

#### Freezer holds -10°F ~ 0°F for the best in frozen food preservation

**Model : M3F47-2-N**  
**M3F47-2-N-AL(-AR)**



#### Patented Self-Cleaning Condenser



This product is equipped with a fine mesh filter to the front of the condenser to catch dust, and a rotating brush that moves up and down daily to remove excess buildup outward and away.

- M3F47-2-N: Left hinged + Right hinged
- M3F47-2-N-AL: All left hinged
- M3F47-2-N-AR: All right hinged

**NATURAL**  
 Refrigerant




ENERGY STAR®  
 Qualified  
 (Standard hinged only)

Model	Swing Door	CU./FT.	#of Shelves	HP	AMPS	Crated Weight (lbs.)	L x D x H† (inches)
M3F47-2-N(-AL)(-AR)	2	42.1	6	2/3	6.3	435	51 3/4 x 30 3/4 x 78

# Solid Door Freezer

Reach-In Top Mount  
M3 Series

## Model : M3F47-2-N(-AL)(-AR)

ELECTRICAL DATA	
Voltage	115/60/1
Plug Type	 NEMA 5-15P
Full Load Amperes	6.3
Compressor HP	2/3
Feed Wires with Ground	3
Cord Length (ft.)	9
Refrigerant	R-290
DIMENSIONAL DATA	
# of Doors	2
# of Racks Accepted	2
Net Capacity (cu. ft.)	42.1
Ext. Length Overall (in.)	51 3/4 (1314mm)
Ext. Depth Overall (in.)*	30 3/4 (780mm)
Ext. Height Overall (in.)†	78 (1981mm)
Int. Length Overall (in.)	47 3/4 (1213mm)
Int. Depth Overall (in.)	26 1/2 (675mm)
Int. Height Overall (in.)	54 1/2 (1378mm)
# of Shelves	6
Shelf Size (L x D) (in.)	23 x 23 1/2
Gross Weight (lbs.)	435

Design and specifications subject to change without notice.

Actual shipping weight may differ due to extra packing materials for product protection.

\* Depth does not include 2" for rear condensate enclosure.

† Height does not include 5" for caster height.

- **WARRANTY :** 3 Year Parts and Labor Warranty  
Additional 2 Year Warranty on Compressor

### STANDARD FEATURES

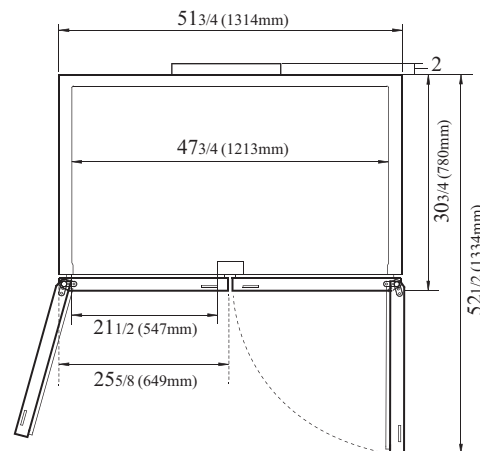
- Anti-corrosion coated evaporator
- Self-contained system
- Standard 4" dia. swivel casters with locks on the front set
- Door locks standard
- Magnetic door gaskets
- Solid and sturdy grille design

### OPTIONAL ACCESSORIES

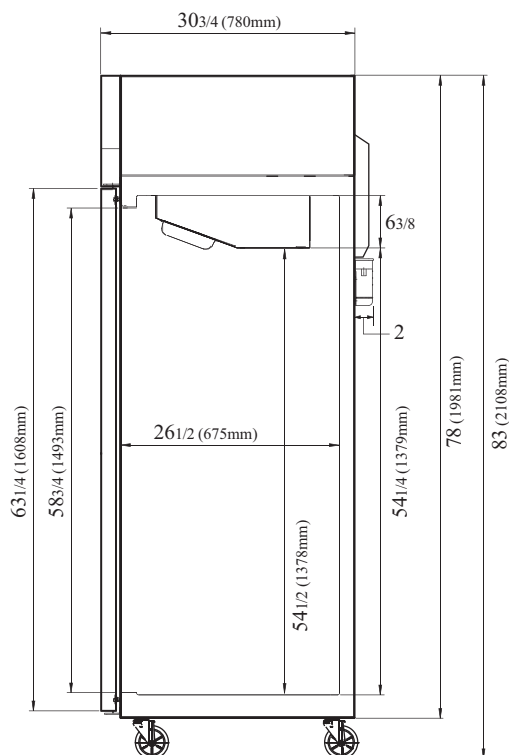
- 5" caster, 1/2" diameter & 13 TPI: M726500100 (non-brake), M726500200 (w/ brake)
- 6" stainless steel leg: 30221M0600
- Additional PE coated wire shelf: G8F1800101
- Half door bun tray rack: TSP-2224 (each holds up to six 18"L x 26"D sheet pans)
- Full door bun tray rack: TSP-2250 (each holds up to fifteen 18"L x 26"D sheet pans)

## PLAN VIEW

(unit : inch)



## TOP VIEW



## SIDE VIEW

Ver.20210212



- Turbo Air : 800-627-0032 ■ GK : 800-500-3519
- Warranty : 800-381-7770 ■ AC : 888-900-1002



Continued product development may necessitate specification changes without notice.

## H10X-80-208

Height: 34.4" Width: 10.2" Depth: 24.5"  
(87.4cm) (25.9cm) (62.2cm)



- Dispenses up to 24gal (90.85L) of boiling water per hour for food prep and cleaning
- Precise temperature (212°F / 100°C) ensures consistent, high quality results
- Includes dry-plug prevention for easy installation
- Prepare large amounts of mashed potatoes, gravy, cheese sauce, gelatin, oatmeal, and many more foods

Agency:



## Specifications

**Product #:** 26300.0001

**Temp. Setting:** 212°F (100.000°C)

**Water Access:** Plumbed

**Finish:** Stainless

**Faucet:** Upper

## Additional Features

## Electrical & Capacity

Volts*	Amps	Watts	Cord Attached	Plug Type	8oz cups/hr 236ml cups/hr	Input H <sub>2</sub> O Temp.	Phase	# Wires plus Ground	Hertz
208	38.7	8050	No	-	-	60°F (15.5°C)	1	2	50/60

\*When a BUNN is machine rated 120/208-240V, 120/208V or 120/240V, the higher voltage is the supply voltage needed to power the machine. The 120V is there to supply power to some components rated 120V in the machine, but it is not the supply voltage and would not power the machine if the machine is marked with the before mentioned ratings.

## Plumbing Requirements

PSI	kPa	Fitting Supplied	Water Flow Required (GPM)
20-90	138-621	1/4" Male Flare Fitting	-

## CAD Drawings

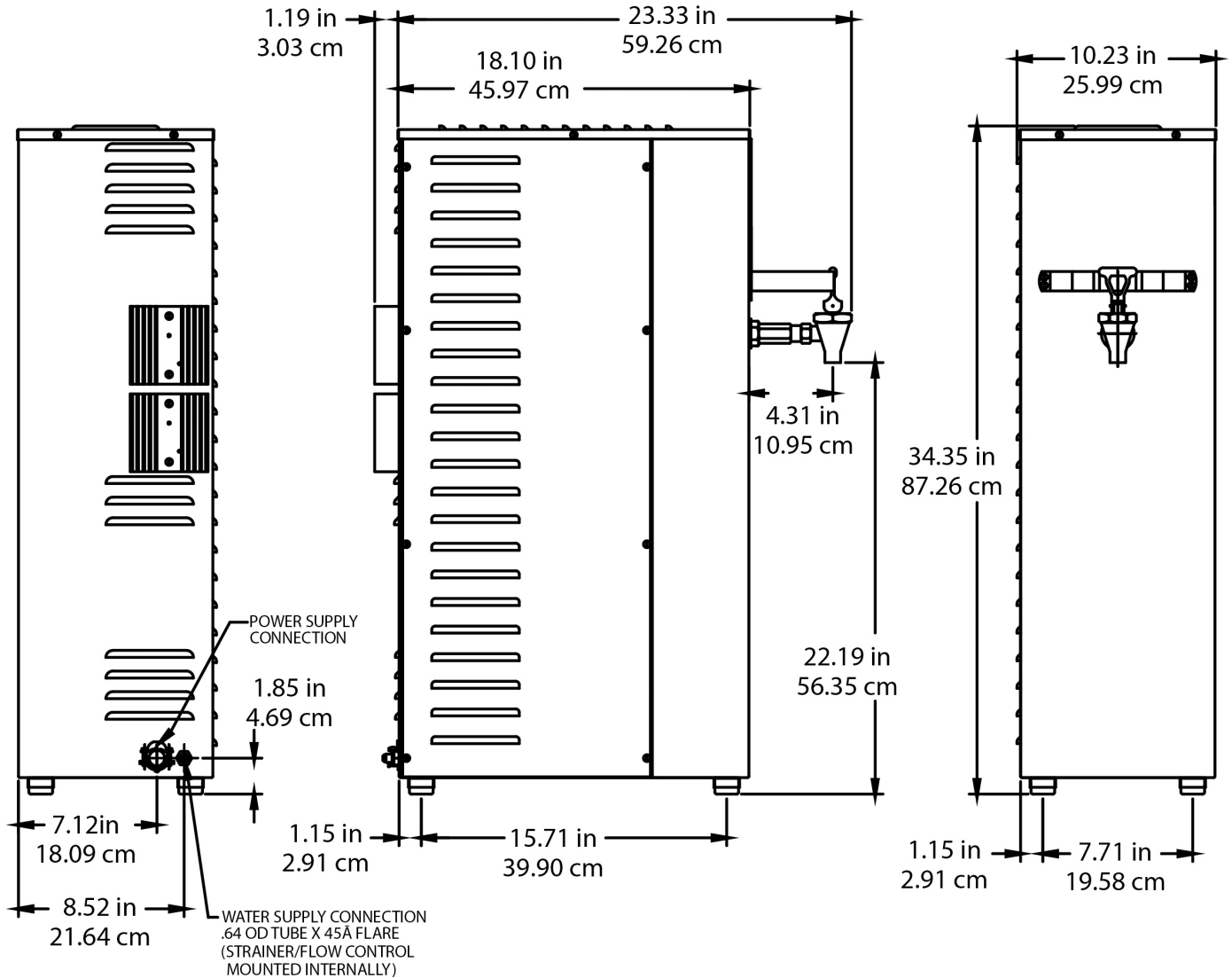
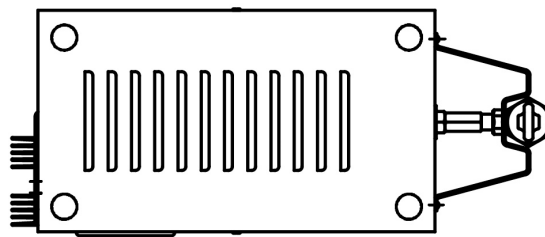
2D	Revit	KLC
●		

**WARNING:**



BUNN® reserves 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. For most current specifications and other info visit [bunn.com](http://bunn.com).

**Last Updated:**  
07/09/2021



Unit				Shipping				
	Height	Width	Depth	Height	Width	Depth	Weight	Volume
English	34.4 in.	10.2 in.	24.5 in.	39.0 in.	13.6 in.	27.5 in.	66.850 lbs	8.457 ft <sup>3</sup>
Metric	87.4 cm	25.9 cm	62.2 cm	99.1 cm	34.6 cm	69.9 cm	30.323 kgs	0.239 m <sup>3</sup>



BUNN® reserves 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. For most current specifications and other info visit [bunn.com](http://bunn.com).

Last Updated:  
07/09/2021

Related Products & Accessories:H10X-80-208(26300.0001)





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Project:  
 Model #:  
 Item #:  
 Available W/H: Qty:  
 Approval:  
 AIA #: SIS #:  
 CSI Section 11400

## Solid Door Refrigerator

Reach-In Top Mount  
 M3 Series

### FEATURES & BENEFITS

#### Self-Cleaning Condenser

The accumulation of dust in the condenser can cause the failure or breakdown of refrigerators. Refrigerators run normally until they reach a certain level of accumulation. At some point, when they are over the limit, their performance drops quickly resulting in damage to, or disposal of the stored products inside. The Self-Cleaning Condenser device keeps the condenser clean and prevents system failure by automatically brushing daily.

#### Digital temperature control & monitor system

- Keep food products safe by maintaining constant temperatures.
- Alarms that sound when doors are not sealed shut; protect against food spoilage that originates from cold air leaks.
- Early warning alarm program detects issues before malfunction occurs.
- Digital display allows for easy monitoring.
- Programs interpret the condition of refrigeration systems by self-diagnosis.
- Rapid cool-down function (Turbo cooling).
- Automatic evaporator fan motor delays.

#### Hydrocarbon refrigerants (R-290)

With innovative and eco-friendly technology, Turbo Air brings you hydrocarbon refrigerators designed to meet DOE's Energy Conservation Standards in 2017 and to use EPA's SNAP Program approved HC refrigerants. Hydrocarbon refrigerants do not deplete the ozone layer and have very low contribution to global warming (ODP-0, GWP-3).

#### Hot gas condensate system

Through Turbo Air's creative innovation, the condensate system surfaces have been specially treated to resist corrosion. This not only increases efficiency without the risk of refrigerant leakage from corrosion, but also thoroughly prevents the overflow of condensate water.

#### Stainless steel exterior

The Turbo Air M3 refrigerator model boasts a stainless steel exterior (galvanized steel top, bottom and back) and AL interior with stainless steel floor. It guarantees the utmost in cleanliness and long product life. Sharp corners and edges have been rounded to reduce the risk of injury. The M3 adds a touch of style to the most refined setting.

#### Door pressure release device

Pressure relief doors are designed to eliminate vacuum pressure and allow easy, instant door opening.

#### LED interior lighting

#### Adjustable, heavy duty, PE (polyethylene) coated wire shelves

#### High-density polyurethane insulation

The entire cabinet structure and solid doors are foamed-in-place using high density, CFC free polyurethane insulation.

#### Top mount compressor

**Model : M3R47-2-N**  
**M3R47-2-N-AL(-AR)**



#### Patented Self-Cleaning Condenser



This product is equipped with a fine mesh filter to the front of the condenser to catch dust, and a rotating brush that moves up and down daily to remove excess buildup outward and away.

#### Refrigerator holds 33°F ~ 38°F for the best in food preservation

- M3R47-2-N: Left hinged + Right hinged
- M3R47-2-N-AL: All left hinged
- M3R47-2-N-AR: All right hinged

NATURAL  
 Refrigerant




ENERGY STAR®  
 Qualified  
 (Standard hinged only)

Model	Swing Door	CU./FT.	#of Shelves	HP	AMPS	Crated Weight (lbs.)	L x D* x H† (inches)
M3R47-2-N(-AR)(-AL)	2	42.3	6	1/3	2.8	401	51 3/4 x 30 3/4 x 78

# Solid Door Refrigerator

Reach-In Top Mount  
M3 Series

## Model : M3R47-2-N(-AL)(-AR)

ELECTRICAL DATA	
Voltage	115/60/1
Plug Type	 NEMA 5-15P
Full Load Amperes	2.8
Compressor HP	1/3
Feed Wires with Ground	3
Cord Length (ft.)	9
Refrigerant	R-290
DIMENSIONAL DATA	
# of Doors	2
# of Racks Accepted	2
Net Capacity (cu. ft.)	42.3
Ext. Length Overall (in.)	51 3/4 (1314mm)
Ext. Depth Overall (in.)*	30 3/4 (780mm)
Ext. Height Overall (in.)†	78 (1981mm)
Int. Length Overall (in.)	47 3/4 (1213mm)
Int. Depth Overall (in.)	26 1/2 (675mm)
Int. Height Overall (in.)	54 1/2 (1378mm)
# of Shelves	6
Shelf Size (L x D) (in.)	23 x 23 1/2
Gross Weight (lbs.)	401

Design and specifications subject to change without notice.

Actual shipping weight may differ due to extra packing materials for product protection.

\* Depth does not include 2" for rear condensate enclosure.

† Height does not include 5" for caster height.

### ■ WARRANTY : 3 Year Parts and Labor Warranty Additional 2 Year Warranty on Compressor

### ■ STANDARD FEATURES

- Anti-corrosion coated evaporator
- Self-contained system
- Standard 4" dia. swivel casters with locks on the front set
- Door locks standard
- Magnetic door gaskets
- Solid and sturdy grille design

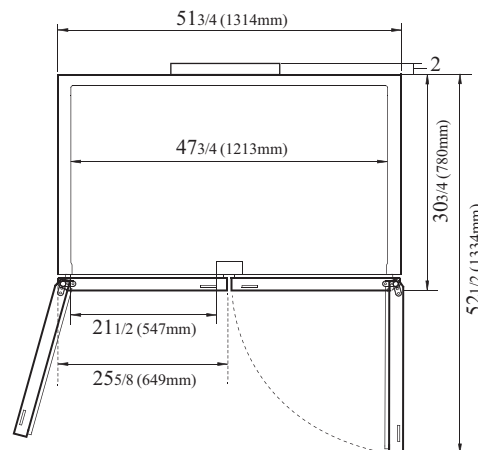
### ■ OPTIONAL ACCESSORIES

- 5" caster, 1/2" diameter & 13 TPI: M726500100 (non-brake), M726500200 (w/ brake)
- 6" stainless steel leg: 30221M0600
- Additional PE coated wire shelf: G8F1800101
- Half door bun tray rack: TSP-2224 (each holds up to six 18"L x 26"D sheet pans)
- Full door bun tray rack: TSP-2250 (each holds up to fifteen 18"L x 26"D sheet pans)

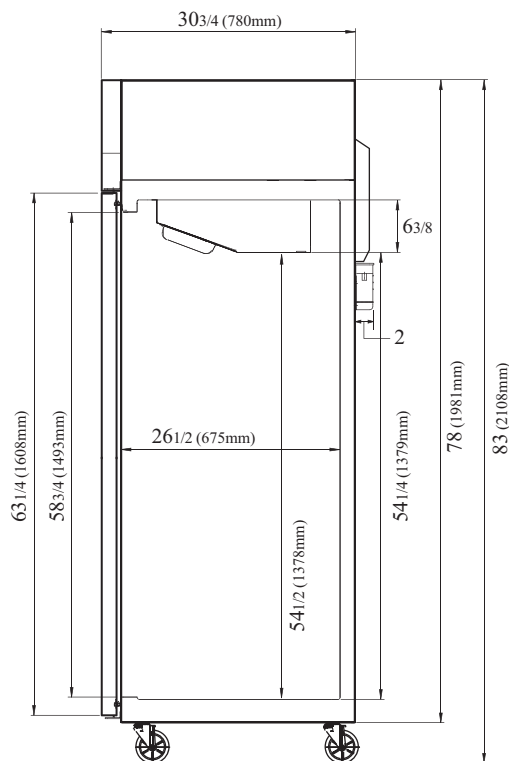
Ver.20210212

## PLAN VIEW

(unit : inch)



TOP VIEW



SIDE VIEW



- Turbo Air : 800-627-0032 ■ GK : 800-500-3519
- Warranty : 800-381-7770 ■ AC : 888-900-1002




Continued product development may necessitate specification changes without notice.

# TB6Q, 29" Trunk

Height: 34.2" Width: 21.1" Depth: 23.2"  
(86.9cm) (53.6cm) (58.9cm)



- Color coded decals help the operator properly align the brew basket, dispenser and choose the correct selection
- Includes rotating brew basket, base platform adapter, dedicated dilution nozzles and brew selection switch
- Specifically designed to accommodate and brew into two BUNN 3.5gal Narrow Tea Dispensers (can also brew directly into standard tea dispensers)
- SplashGard® funnel deflects hot liquids away from the hand

 Server(s) sold separately

Agency:



## Specifications

**Product #:** 36700.0301

**Water Access:** Plumbed

**Finish:** Stainless

**Funnel:** Translucent Tea Funnel

## Additional Features

Quickbrew Funnel Tip

Quick Brew

## Electrical & Capacity

Volts*	Amps	Watts	Cord Attached	Plug Type	8oz cups/hr 236ml cups/hr	Input H <sub>2</sub> O Temp.	Phase	# Wires plus Ground	Hertz
120	14.4	1730	Yes	NEMA 5-15P	336	60°F (15.5°C)	1	2	60

\*When a BUNN is machine rated 120/208-240V, 120/208V or 120/240V, the higher voltage is the supply voltage needed to power the machine. The 120V is there to supply power to some components rated 120V in the machine, but it is not the supply voltage and would not power the machine if the machine is marked with the before mentioned ratings.

## Plumbing Requirements

PSI	kPa	Fitting Supplied	Water Flow Required (GPM)
20-90	138-621	1/4" Male Flare Fitting	-

 **WARNING:**

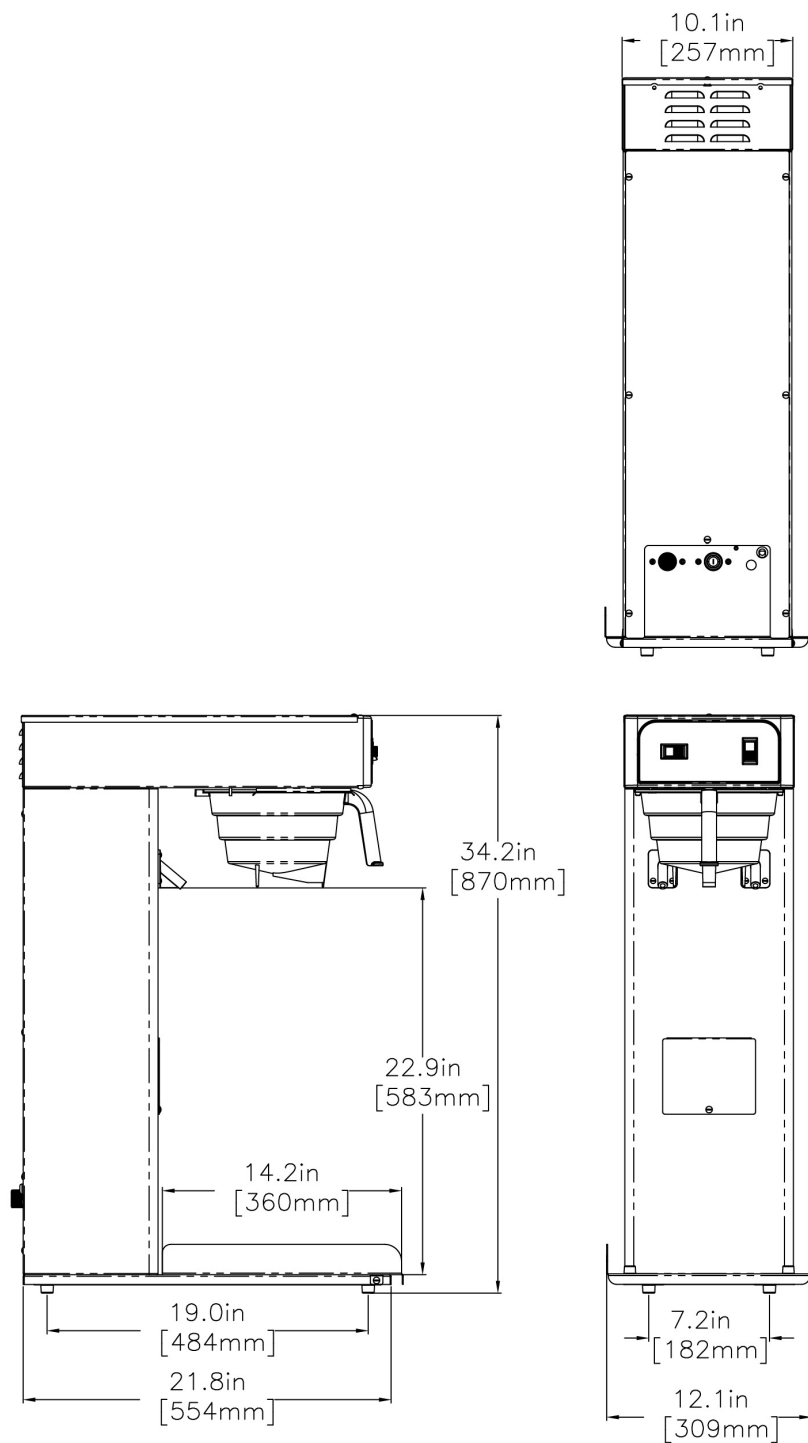
## CAD Drawings

2D	Revit	KLC
●		



BUNN® reserves 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. For most current specifications and other info visit [bunn.com](http://bunn.com).

Last Updated:  
06/28/2021



Unit				Shipping				
	Height	Width	Depth	Height	Width	Depth	Weight	Volume
English	34.2 in.	21.1 in.	23.2 in.	38.0 in.	13.3 in.	27.4 in.	42.150 lbs	7.976 ft³
Metric	86.9 cm	53.6 cm	58.9 cm	96.5 cm	33.7 cm	69.5 cm	19.119 kgs	0.226 m³



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Last Updated:  
06/28/2021

Related Products & Accessories:TB6Q, 29" Trunk(36700.0301)



FUNNEL ASSY, SMOKE-  
TEA TB6Q

Product #: 03021.0014



FILTERS TEA/SYS2  
500PK/1 50/CL

Product #: 20100.0000



DRIP TRAY KIT, ITB W/2  
TDO-N-3.5

Product #: 38029.1002



Serving & Holding Options: TB6Q, 29" Trunk(36700.0301)



TDO-N-3.5, RSVR

Product #:39600.0001



TDO-N-3.5, RSVR W/  
LIFT HANDLE

Product #:39600.0031



TDO-N-3.5, RSVR W/  
PINCH TUBE

Product #:39600.0047



TD3T-N, RSVR BREW  
THRU LID BUNN

Product #:43900.0001



TD3T-N, RSVR SOLID  
LID BUNN

Product #:43900.0002





## THE i3™

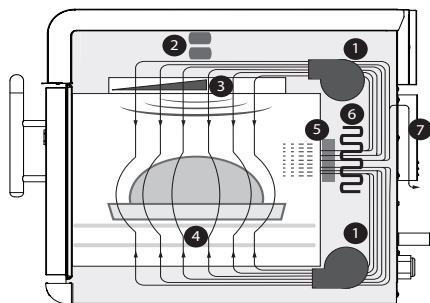


### PERFORMANCE

Utilizing TurboChef's patented technology to rapidly cook food without compromising quality, the i3 oven provides superior cooking performance while requiring less space and consuming less energy.

### VENTILATION

- UL (KNLZ) listed for ventless operation.<sup>†</sup>
- EPA 202 test (8 hr):
  - Product: Pepperoni Pizzas
  - Results: 0.32 mg/m<sup>3</sup>
  - Ventless Requirement: <5.00 mg/m<sup>3</sup>
- Internal catalytic filtration to limit smoke, grease, and odor emissions.



1. Blower Motors
2. Microwave System
3. Stirred Impinged Air (Top) and Microwave
4. Impinged Air (Bottom)
5. Catalytic Converter
6. Impingement Heater
7. Vent Tube Catalyst

Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

### EXTERIOR CONSTRUCTION

- Two-tone stainless steel front, top and sides
- 304 stainless steel removable grease collection pan
- Ergonomic door handle
- Rubber seal for surface mounting
- Side hand grips for lifting

### INTERIOR CONSTRUCTION

- 304 stainless steel
- Fully insulated cook chamber
- Removable rack
- Top and bottom jetplates

### STANDARD FEATURES

- Integral recirculating catalytic converter for UL (KNLZ) listed ventless operation
- Independently-controlled dual motors for vertically-recirculated air impingement
- Top-launched microwave system
- Stirrer to help ensure even distribution of air and microwave
- External air filtration
- Smart menu system capable of storing up to 200 recipes
- Flash software updates via smart card
- Single or multiple-temperature interface
- Smart Voltage Sensor Technology\* (U.S. only)
- Vent catalyst to further limit emissions
- Built-in self-diagnostics for monitoring oven components and performance
- Stackable (requires stacking stand)
- Field-configurable for single or 3-phase operation
- Includes plug and cord (6 ft. nominal)
- Warranty – 1 year parts and labor

### COMES WITH STANDARD ACCESSORIES

- 1 Aluminum Paddle (NGC-1478)
- 1 Bottle Oven Cleaner (103180)
- 1 Bottle Oven Guard (103181)
- 2 Trigger Sprayers (103182)
- 2 PTFE Baskets (NGC-1331)



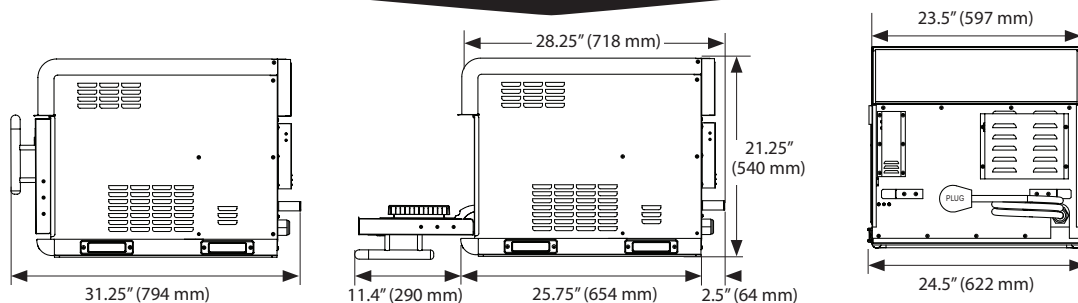
This product conforms to the ventilation recommendations set forth by NFPA96 using EPA202 test method.

\* Smart Voltage Sensor Technology does not compensate for lack of or over voltage situations. It is the responsibility of the owner to supply voltage to the unit according to the specifications on the back of this sheet.

<sup>†</sup> Ventless certification is for all food items except for foods classified as "fatty raw proteins." Such foods include bone-in, skin-on chicken, raw hamburger meat, raw bacon, raw sausage, steaks, etc. If cooking these types of foods, consult local HVAC codes and authorities to ensure compliance with ventilation requirements.

Ultimate ventless allowance is dependent upon AHJ approval, as some jurisdictions may not recognize the UL certification or application. If you have questions regarding ventless certifications or local codes please email [ventless.help@turbochef.com](mailto:ventless.help@turbochef.com)

TurboChef reserves the right to make substitutions of components or change specifications without prior notice.



### DIMENSIONS

Single Units		
Height	21.25"	540 mm
Width	24.5"	622 mm
Depth	31.25"	794 mm
Weight	245 lb.	111 kg
Cook Chamber		
Height	6.9"	175 mm
Width	19.4"	493 mm
Depth (Door Open / Closed)	14.75" / 12.75"	375 mm / 324 mm
Volume	1.14 cu.ft.	32.3 liters
Wall Clearance (Oven not intended for built-in installation)		
Top	19"	483 mm
Sides	2"	51 mm

### ELECTRICAL SPECIFICATIONS-SINGLE PHASE

i3 US Model (i3-9500-1) - United States		
Voltage	208/240 VAC	
Frequency	60 Hz	
Current (Max Circuit Requirement)	40 amp (50 amp)	
Max Input	8300/9600 watts	
i3 UK Model (i3-9500-2-UK) - United Kingdom		
Voltage	230 VAC	
Frequency	50 Hz	
Current (Max Circuit Requirement)	40 amp (62 amp)	
Max Input	9200 watts	
i3 BK Model (i3-9500-6-BK) - Brazil		
Voltage	220 VAC	
Frequency	60 Hz	
Current (Max Circuit Requirement)	40 amp (50 amp)	
Max Input	8800 watts	
i3 LA Model (i3-9500-7-LA) - Latin America		
Voltage	220 VAC	
Frequency	60 Hz	
Current (Max Circuit Requirement)	40 amp (50 amp)	
Max Input	8800 watts	
i3 JK Model - 50 Hz (i3-9500-8-JK) - Japan 60 Hz (i3-9500-10-JK) - Japan		
Voltage	200 VAC	
Frequency	50 Hz or 60 Hz	
Current (Max Circuit Requirement)	40 amp (50 amp)	
Max Input	8000 watts	

### ELECTRICAL SPECIFICATIONS-MULTI PHASE

i3 DL Model (i3-9500-14-DL) - United States		
Voltage	208/240 VAC	
Frequency	60 Hz	
Current (Max Circuit Requirement)	24 amp (30 amp)	
Max Input	8600/9900 watts	

TurboChef recommends installing a type D circuit breaker for European installations.  
 TurboChef reserves the right to substitute components or change specifications without notice.  
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i3 ED Model (i3-9500-3-ED) - International		
Voltage	230 VAC	
Frequency	50 Hz	
Current (Max Circuit Requirement)	24 amp (32 amp)	
Max Input	9500 watts	
i3 EW Model (i3-9500-4-EW) - International		
Voltage	400 VAC	
Frequency	50 Hz	
Current (Max Circuit Requirement)	14 amp (20 amp)	
Max Input	9500 watts	
i3 AU Model (i3-9500-5-AU) - Australia		
Voltage	400 VAC	
Frequency	50 Hz	
Current (Max Circuit Requirement)	14 amp (20 amp)	
Max Input	9500 watts	
i3 JD Model - 50 Hz (i3-9500-9-JD) - Japan 60 Hz (i3-9500-11-JD) - Japan		
Voltage	200 VAC	
Frequency	50 Hz or 60 Hz	
Current (Max Circuit Requirement)	23 amp (30 amp)	
Max Input	8000 watts	
i3 KW Model (i3-9500-12-KW) - Middle East & Korea		
Voltage	400 VAC	
Frequency	60 Hz	
Current (Max Circuit Requirement)	14 amp (20 amp)	
Max Input	9500 watts	
i3 SD Model (i3-9500-13-SD) - Middle East & Korea		
Voltage	230 VAC	
Frequency	60 Hz	
Current (Max Circuit Requirement)	24 amp (30 amp)	
Max Input	9200 watts	
i3 LD Model (i3-9500-15-LD) - Latin America		
Voltage	220 VAC	
Frequency	60 Hz	
Current (Max Circuit Requirement)	24 amp (30 amp)	
Max Input	9100 watts	
i3 BD Model (i3-9500-16-BD) - Brazil		
Voltage	220 VAC	
Frequency	60 Hz	
Current (Max Circuit Requirement)	24 amp (30 amp)	
Max Input	9100 watts	

### SHIPPING INFORMATION

U.S.: All ovens shipped within the U.S. are packaged in a double-wall corrugated box banded to a wooden skid.  
 International: All International ovens shipped via Air or Less than Container Loads are packaged in wooden crates.

Box size: 34" (L) x 30" (W) x 32" (H) / 864 mm x 762 mm x 813 mm  
 Crate size: 37" (L) x 33" (W) x 34" (H) / 940 mm x 838 mm x 864 mm  
 Item class: 110 NMFC #26710 HS code 8419.81

Boxed weight: 290 lb. (132 kg)      Crated weight: 365 lb. (166 kg)

Minimum entry clearance required for box: 30.5" (775 mm)  
 Minimum entry clearance required for crate: 33.5" (851 mm)

**Scotsman®**  
UNDERCOUNTER UNITS

## UC2024 - 200 lb Cube Ice Machine

Self-Contained Undercounter Ice Machine with Storage



### Features and Benefits

#### Space Saving Design:

- Only 24" wide, this ice maker can be placed in the tightest locations
- Front breathing - No side clearance required for flexible placement
- Recessed utility chase provides clearance for tight installs
- Optional floor mount kit lowers height to 33.5"

#### Ease of Use:

- Removable external air filter for easy cleaning
- Unit specific QR code for quick access to service manuals, cleaning guides and warranty history
- Ergonomic slide back door allows easy access to ice in the bin
- Power cord, NEMA 5-15P plug, ice scoop and adjustable legs are included for quick and easy installation

#### Reliability:

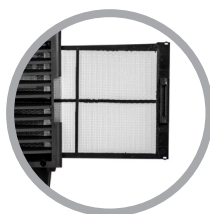
- Heavy duty, rust-free front panel and corrosion-resistant aluminum alloy side panels for maximum lifespan
- 3 Year parts and labor warranty
- Designed, engineered and assembled in the USA

#### High Production:

- Produces up to 230 lb (104 kg) per day and stores 80 lb (36 kg), maximizing ice output despite its small footprint

#### Environmentally Friendly:

- Meets new US federal energy efficiency requirements
- Meets US Safe Drinking Act low lead requirements
- Non-ozone depleting R-134A refrigerant



Front accessible external air filter for easy cleaning



Recessed utility chase provides clearance for tight installs



Ergonomic slide-back door allows easy access to ice in the bin



Unit specific QR code for quick access to service manuals, cleaning guides and warranty history



### 24 Hour Volume Production

Air Cooled			Water Cooled		
70°F/21°C 50°F/10°C	Air Water	90°F/32°C 70°F/21°C	70°F/21°C 50°F/10°C	Air Water	90°F/32°C 70°F/21°C
227/103 lb/kg		166/75 lb/kg	230/104 lb/kg		176/80 lb/kg



### Cube Ice

Common ice form, ideal for mixed drinks.



Small Cube  
7/8" x 7/8" x 3/8"  
(2.22 x 2.22 x .95 cm)



Medium Cube  
7/8" x 7/8" x 7/8"  
(2.22 x 2.22 x 2.22 cm)



### Certification



### Warranty

- 3 years parts and labor on all components
- 5 years parts on the compressor
- Warranty valid in North, South & Central America for commercial installations
- Contact factory for warranty in other regions
- Residential Applications: 1 year parts and labor

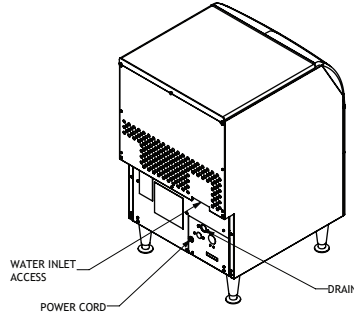
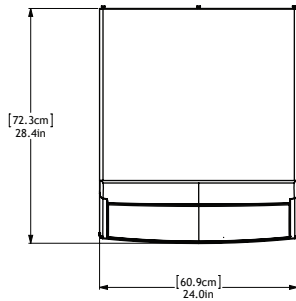
**Scotsman®**  
UNDERCOUNTER UNITS

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• 1-800-SCOTSMAN • Fax: 847-913-9844 • [www.scotsman-ice.com](http://www.scotsman-ice.com) • [customer.relations@scotsman-ice.com](mailto:customer.relations@scotsman-ice.com) •

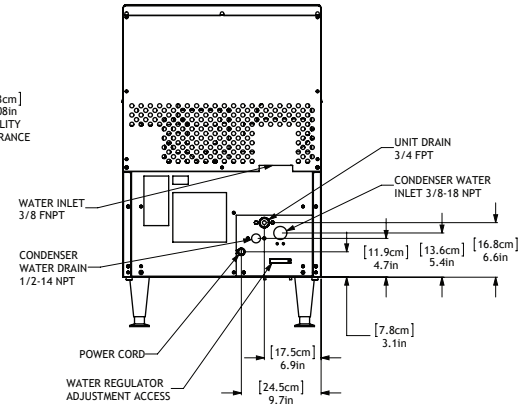
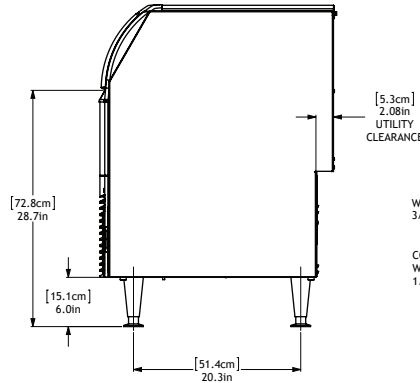
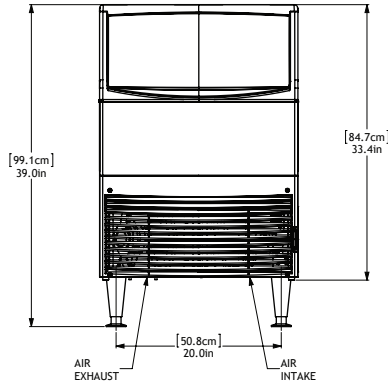
UC2024 - 200 lb Self-Contained Ice Machine

# UC2024 - 200 lb Cube Ice Machine

## Self-Contained Undercounter Ice Machine with Storage



Front breathing and no side clearance required, allowing for flexible placement



### Specifications

Model Number	Condenser Unit	Storage Capacity lb/kg	Basic Electrical Volts/Hz/Phase	Max. Fuse Size or HACR Circuit Breaker (amps)	Circuit Wires	Min. Circuit Ampacity	Energy Consumption kWh/100 lb (45.4 kg) 90°F(32°C)/70°F(21°C)	Water Usage Gallons/100 lb (liters/45.4 kg)		Energy Star®
								Potable 90°F(32°C)/70°F(21°C)	Condenser 90°F(32°C)/70°F(21°C)	
UC2024MA-1	Air	80/36	115/60/1	15	2	Cord	6.27	22.4/85.3	-	✓
UC2024MW-1	Water	80/36	115/60/1	15	2	Cord	4.91	21.8/83.0	111/422.7	
UC2024SA-1	Air	80/36	115/60/1	15	2	Cord	6.27	22.4/85.3	-	✓
UC2024SW-1	Water	80/36	115/60/1	15	2	Cord	4.91	21.8/83.0	111/422.7	



### All Models

#### Dimensions (W x D x H):

Unit: 24" X 28.5" X 39"  
(61.0 x 72.4 x 99.1 cm)

Height includes 6" (15.24 cm) adjustable legs

Shipping Carton: 29" x 39" x 39"  
(73.7 x 99.1 x 99.1 cm)

Shipping Weight: 150 lb / 68 kg

BTUs per hour: 3,900

Refrigerant: R-134A



### Accessories

Model Number	Description
KLP8S	Kit, Leg 6", Stainless Steel
KBC1	Kit, Casters
KUFM24	Floor mount kit. Lowers height to 33.5"

Scotsman recommends all ice machines have water filtration. See Scotsman water filter specification sheet for details.



### Operating Requirements

	Minimum	Maximum
Air Temperatures	50°F (10°C)	100°F (38°C)
Water Temperatures	40°F (4.4°C)	100°F (38°C)
Water Pressures	20 PSIG (1.4 bar)	80 PSIG (5.5 bar)
Electrical Voltage	-5%	+10%

Specifications and design are subject to change without notice.



## THE Single Batch™

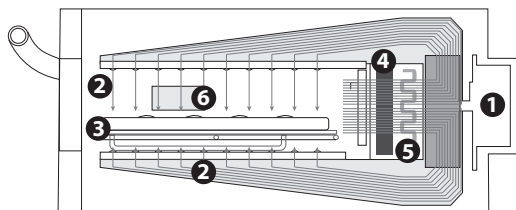


### PERFORMANCE

The TurboChef® Single Batch™ oven circulates impinged air at speeds of up to 50 mph to create high heat transfer rates and reduce cook time. The oven utilizes a variable speed blower, oscillating rack, and catalytic converter, resulting in minimal energy input, high food quality, and ventless operation.

### VENTILATION

- UL (KNLZ) listed for ventless operation<sup>†</sup>
- EPA 202 test (8 hr):
  - Product: Pepperoni Pizzas
  - Results: 0.52 mg/m<sup>3</sup>
  - Ventless Requirement: <5.00 mg/m<sup>3</sup>
- Internal catalytic filtration to limit smoke, grease, and odor emissions



1. Blower Motor
2. Impinged Air
3. Oscillating Rack
4. Catalytic Converter
5. Impingement Heater
6. Light

Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

### EXTERIOR CONSTRUCTION

- Stainless steel front, top and sides
- 4" (102 mm) legs

### INTERIOR CONSTRUCTION

- 304 stainless steel
- Fully insulated cook chamber
- Top and bottom jetplates

### STANDARD FEATURES

- Simple and intuitive touch controls
- Multi-language user interface
- Integral recirculating catalytic converter for UL (KNLZ) listed ventless operation
- Variable-speed High h recirculating air impingement system
- Oscillating rack for high heat transfer without spotting
- Half-sheet pan/16-inch pizza capacity
- Stackable design (requires stacking kit)
- Smart menu system capable of storing up to 400 recipes
- Built-in self diagnostics for monitoring oven components and performance
- USB compatible
- Wi-Fi compatible
- Free one-year subscription to TurboChef Connect menu management web portal
- Smart Voltage Sensor Technology\* (N.A. only)
- Includes plug and cord (6 ft. nominal)
- Warranty – 1 year parts and labor

### STANDARD ACCESSORIES

- 1 Aluminum Paddle (NGC-1478)
- 1 Bottle Oven Cleaner (103180)
- 1 Bottle Oven Guard (103181)
- 2 Trigger Sprayers (103182)



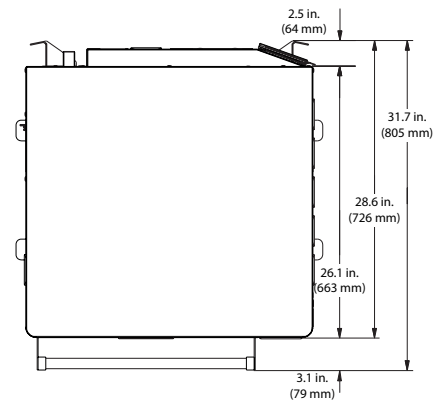
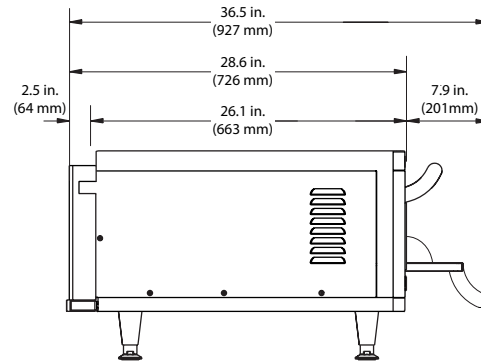
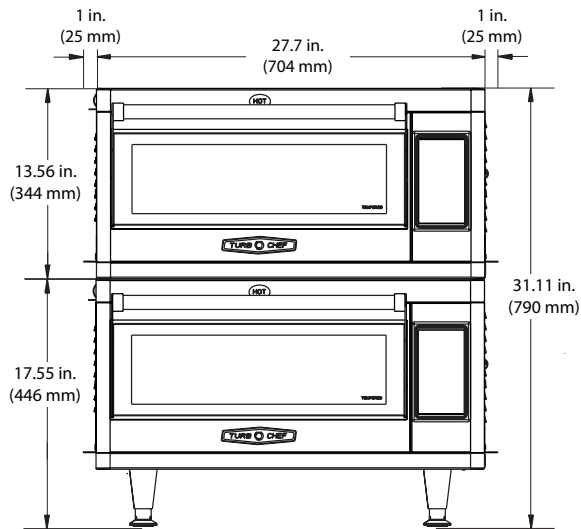
This product conforms to the ventilation recommendations set forth by NFPA96 using EPA202 test method.

\* Smart Voltage Sensor Technology does not compensate for lack of or over voltage situations. It is the responsibility of the owner to supply voltage to the unit according to the specifications on the back of this sheet.


<sup>†</sup> Ventless certification is for all food items except for foods classified as "fatty raw proteins." Such foods include bone-in, skin-on chicken, raw hamburger meat, raw bacon, raw sausage, steaks, etc. If cooking these types of foods, consult local HVAC codes and authorities to ensure compliance with ventilation requirements.

Ultimate ventless allowance is dependent upon AHJ approval, as some jurisdictions may not recognize the UL certification or application. If you have questions regarding ventless certifications or local codes please email [ventless.help@turbochef.com](mailto:ventless.help@turbochef.com)

TurboChef reserves the right to make substitutions of components or change specifications without prior notice.



DIMENSIONS		
Single Units		
Height	13.56"	344 mm
with legs	17.55"	446 mm
Width	27.70"	704 mm
Depth (Door Open/ Closed)	36.5" / 31.7"	927 mm / 805 mm
Weight	153 lb.	69 kg
Stacked Units		
Height	31.11"	790 mm
Width	27.70"	704 mm
Depth (Door Open/ Closed)	36.5" / 31.7"	927 mm / 805 mm
Weight	306 lb.	138.8 kg
Cook Chamber		
Height / Usable Height	5.5" / 4.35"	140 mm / 110 mm
Width	18.5"	470 mm
Depth / Usable Depth	16.7" / 16.25"	424 mm / 413 mm
Volume	0.99 cu.ft.	28 liters
Wall Clearance (Oven not intended for built-in installation)		
Top	2"	51 mm
Sides	2.5"	63.5 mm

ELECTRICAL SPECIFICATIONS-SINGLE PHASE		
Single Batch US Model (HHS-9500-1) - United States		 NEMA 6-30P
Voltage	208/240 VAC	
Frequency	50/60 Hz	
Current (Max Circuit Requirement)	27 amp (30 amp)	
Max Input	5,616 watts	
SHIPPING INFORMATION		
U.S.: All ovens shipped within the U.S. are packaged in a double-wall corrugated box banded to a wooden skid. International: All International ovens shipped via Air or Less than Container Loads are packaged in wooden crates.		
Box size: 35.25" x 33.88" x 19.50" (895 mm x 861 mm x 495 mm) Crate size: 36" x 37.25" x 26.38" (914 mm x 946 mm x 670 mm) Item class: 110 NMFC #26710 HS code 8419.81		
Appx. boxed weight: 193.2 lb. (87.6 kg) Appx. crated weight: 226 lb. (102.5 kg)		
Minimum entry clearance required for box: 35.5" (902 mm) Minimum entry clearance required for crate: 39.5" (1003 mm)		

*TurboChef reserves the right to substitute components or change specifications without notice.*

**TurboChef Global Operations**  
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