

Warewashing



Dishwashers | Dishtables | Bar Sinks | Hand Sinks
Cocktail Stations | Pre-Rinse Sprays | Disposers | Water Heaters



JFT FLIGHT MACHINE

- Uses only 58 gallons of water per hour to clean up to 11,094 dishes
- Rainbow Rinse™ features an exclusive arched rinse arm that provides superior rinse action while reducing water usage
- Double-wall insulation keeps interior water hot, exterior surfaces cool
- Rackless two-speed conveyor
- 25" overhead clearance accommodates larger wares
- Specially designed wash arms offer non-clogging convex jets, equalized water pressure, and uniform cleanability
- Fresh-water power rinse ensures pristine results
- Single-point exhaust assures proper ventilation control
- Insulated panels and quiet pump system reduce operation noise
- Full-height, full-width doors provide easy access for removing and cleaning all parts
- Automatic fill, tank heat and water level maintenance
- Heavy-gauge stainless steel frame, body, legs, and feet provide added durability
- Reliable electromechanical controls and digital temperature readouts for each wash tank and final rinse
- Safety door feature stops machine automatically if tripped
- External drain handle eliminates reaching into a hot machine
- 3" minimum wall clearance, service access at the front of the machine
- Installation performed by professional Jackson field technicians ensures proper operation and peak performance



JFT Flight Machine



CREW® 66

CREW® 44

JACKSON CONVEYORS: CREW® SERIES CONVEYORS

- Uses only 0.32 gallons of water per rack
- Fully automatic, including auto-fill
- Double-wall insulated cabinet provides quiet operation and low heat radiation to the dish room
- WISR™ Cleaning System uses a deluge of water and heavy agitation to effectively clean the total surface of the wares - the first time!
- Rainbow Rinse™ features an exclusive arched rinse arm that provides superior rinse action while reducing water usage
- Exclusive EnergyGuard™ control system cuts idle energy use by allowing the machine to operate only when a rack is being washed or rinsed
- Specially designed, self-cleaning wash arms with non-clogging, convex jets
- Self-draining stainless steel pump
- Optional on-board booster heater available
- Adjustable vent cowl collars allow flexibility in replacement scenarios
- Large service access at front of machine for ease of maintenance
- Adjustable bullet feet

CREW® Series

- ENERGY STAR® qualified
- High temp or chemical sanitizing
- Electric or steam
- 218 racks per hour



Item No.	Description
326-CREW® 44	44" Unit
326-CREW® 66	44" Unit with 22" pre-wash

AJX Series

- ENERGY STAR® qualified
- High temp or chemical sanitizing
- Electric or steam
- High temp – 225 racks/hr.
- Chemical sanitizing – 209 racks/hr.



Item No.	Description
326-AJX-54	54" Unit
326-AJX-76	54" Unit with 22" pre-wash
326-AJX-80	44" Unit with 36" pre-wash
326-AJX-90	54" Unit with 36" pre-wash

AJ-44 Series

- High temp
- Gas only
- 248 racks/hr.



Item No.	Description
326-AJ-44	44" Unit
326-AJ-66	44" Unit with 22" pre-wash
326-AJ-80	44" Unit with 36" pre-wash

AJ-64 Series

- High temp
- Dual tank
- Electric, gas or steam
- 288 racks/hr.



Item No.	Description
326-AJ-64	64" Unit
326-AJ-86	64" Unit with 22" pre-wash
326-AJ-100	64" Unit with 36" pre-wash



DELTA® 5 GLASSWASHER

- Rated by NSF as both a glasswasher and dishwasher
- ENERGY STAR® qualified
- 90-second automatic cycle, including auto-fill
- Cleans up to 1,440 glasses per hour, using only 1.16 gallons/rack
- Integrated sustainer heater keeps wash water hot between cycles
- Three-way dispensing system for detergent, rinse aid and sanitizer
- Durable 304 stainless steel construction with adjustable bullet feet



Delta® 5



Delta® 1200



DELTA® 1200 GLASSWASHER

- 12" clearance allows cleaning of taller stemware, glasses and mugs
- Cleans up to 1200 glasses per hour
- Single switch, auto-fill operation
- Composite carousel rack prevents damage to glassware
- Three precision dispensers for detergent, rinse aid and sanitizer
- Onboard chemical storage
- Adjustable rinse control for flexible sanitizing methods
- Durable 304 stainless steel construction with adjustable bullet feet

AVENGER® UNDERCOUNTERS

- Perfect for small restaurants and healthcare facilities, coffee shops, bars, and convenience stores
- 2-minute automatic cycle, including auto-fill
- Cleans 24 racks per hour
- Dump and fill design assures washing with clean water every cycle
- Built-in chemical pumps
- Above water scrap basket
- Automatic pumped drain for floor and wall drain installations
- Labyrinth type door design with door safety switch
- Includes two dishracks (one peg, one combination)
- Durable 304 stainless steel construction



Avenger® LT



Avenger® HT

Item No.	Description
327-AVENGER® HT	High temp
327-AVENGER® LT	Low temp, ENERGY STAR® qualified

TEMPSTAR®

- High-temp door-type, ENERGY STAR® qualified
- Cleans 58 racks/hr, using only .89 gallons of water
- Field convertible from straight-through to corner and vice versa
- Field convertible from 3-phase to single phase and vice versa
- Fully automatic, including auto-fill
- Four selectable timed cycles for flexibility and performance
- Built-in 70°F rise booster heater (40°F rise booster available)
- Sani-sure™ technology ensures proper sanitation is achieved every cycle
- Built-in PRV, delime/manual switch
- Durable 304 stainless steel construction with adjustable bullet feet



TempStar®



Item No.	Description
327-TempStar®	High temp door-type, ENERGY STAR® qualified
327-TempStar® HH	Higher hood version that doubles as a pot and pan washer
327-TempStar® GPX	Gas tank heat
327-TempStar® GPX/HH	Higher hood with gas tank heat

CONSERVER® XL

- Chemical sanitizing door-type
- Cleans 37 racks per hour
- 90-second fully automatic cycle
- Three selectable timed cycles
- Electromechanical controls
- Built-in chemical pumps and priming switches
- Self-draining stainless steel pump
- Built-in low product alarm system, delimer switch
- Interchangeable upper and lower stainless steel wash/rinse arms
- Field convertible for straight-through to corner and vice versa
- Durable 304 stainless steel construction with adjustable bullet feet



Conserver® XL



Item No.	Description
327-Conserver® XL	Chemical sanitizing door-type
327-Conserver® XL2	Dual rack, ENERGY STAR® qualified
327-Conserver® XL2C	Dual rack, corner model

UNDERCOUNTER HIGH TEMPERATURE DISHWASHING MACHINE

- “Shear Energy” - a reduction in energy requirements while maximizing performance
- “Multi-Phase” - allows for infield conversion from single to three phase electrical with ease
- “Multi-Volt” - allows for infield conversion to 208-240 Volt
- Rinse Sentry - extends the cycle time to ensure 180°F final rinse water (standard 40°F or optional 70°F rise)
- Pumped drain
- Soft start wash pump
- Detergent and rinse aid pump
- Quiet double-wall construction
- 15-3/4” door opening to accept larger wares, including trays
- Stainless steel top and side panels
- 141-second total cycle time
- Wash pump, 1 HP motor
- Stainless steel construction
- Fill and dump
- Prime switch on control panel

328-UH-100B(40)

UNDERCOUNTER HIGH TEMPERATURE DISHWASHING MACHINE WITH BUILT-IN BOOSTER HEATER

- ENERGY STAR® Qualified
- NEW “Shear Energy” - a reduction in energy requirements while maximizing performance
- NEW “Multi-Phase” - allows for infield conversion from single to three phase electrical with ease
- Rinse Sentry - extends the cycle time to ensure 180°F final rinse water (standard 40°F or optional 70°F rise)
- Pumped drain
- Door safety switch
- Low-water tank heat protection
- Detergent and rinse aid pump
- Quiet double-wall construction
- Independent stainless steel interchangeable upper and lower wash and rinse arms
- Fresh water rinse
- Top mounted slide-out controls
- Stainless steel top and side panels
- 90-second total cycle time
- Extended wash for difficult ware cleaning & de-liming
- Automatic drain cycle
- 1 HP motor
- Digital thermometer
- Stainless steel construction
- Prime switch on control panel

328-UH-200B(40)

CONVEYOR DISHWASHING MACHINE WITH DUAL STAGE RINSE

- ENERGY STAR® Qualified
- Exclusive DualRinse Technology - ensures all wares are fully rinsed with more than 300 plus gallons per hour with actual fresh water consumption as low as 80 gallons per hour
- Dual-pawl cradle drive system
- One-piece cast stainless steel upper and lower spray arm assemblies
- Internal removable scrap basket and two-piece scrap screen
- Standard vertical opening accommodates 18” x 26” sheet pans
- Wide 26” leakproof doors, internally-fitted
- Anti-jam conveyor drive system
- Energy Sentinel (idle pump shut-off)
- Exclusive digital gauges and durable stainless steel start/stop switches
- Common utility connections
- Door activated drain closure
- Enclosure panels (front and sides)
- Splash shields
- Rinse-saver device
- Stainless steel heavy-gauge construction, including base and feet
- Electric tank heat
- Wash pump 2 HP motor
- Stainless steel pump and impeller
- Single-point electrical connection (two point available)

328-44DR

Champion
The Dishwashing Machine Specialists



UH-100B(40)



UH-200B(40)



44DR shown with optional vent cowl



GENESIS HIGH TEMPERATURE HOOD-TYPE DISHWASHING MACHINE

- ENERGY STAR® Qualified
- New Exclusive built-in booster for both 40° and 70° rise
- New Exclusive field convertible from single to three phase OR from straight thru to corner operation
- Rinse Sentry - ensures 180°F final rinse
- Auto start - starts unit when hood is closed
- Single point connection
- High efficiency 1 HP pump
- 53 racks per hour
- Self draining pump
- Automatic tank fill
- Detergent/chemical connections
- Interchangeable upper and lower arm
- Automatic drain valve - drains tank when power is off
- Vent fan control
- Bottom mounted digital controls
- PRV (pressure regulating valve)
- Sloped hood keeps hot vapors away from operator
- Standard and heavy-duty wash cycles

Item No.	Description
329-DH5000	Basic
329-DH5000	Direct vent
329-DH5000	Ventless/heat recovery



DH5000 Base



DH2000



VERSA-CLEAN HIGH TEMPERATURE DOOR-TYPE DISHWASHING MACHINE

- ENERGY STAR® Qualified
- Exclusive Built-in booster configured for both 40° and 70° Rise
- Exclusive Field convertible to single or three phase, 208 or 240 Volt
- Exclusive Straight-through or corner application - simple field conversion in a matter of minutes
- Rinse Sentry - ensures 180°F final rinse
- Auto Start - starts unit when doors are closed
- High temperature
- Single point water and electrical connection
- High efficiency 1 HP pump
- 55 racks per hour
- Self draining pump
- Automatic tank fill
- Detergent/chemical connections
- Interchangeable upper and lower arm
- Top mounted splash proof controls
- Automatic drain valve

329-DH2000





ROTARY TYPE FULLY AUTOMATIC GLASSWASHING MACHINE

- 12" glass clearance accepts taller stemware
- Internal upper drain screen for improved filtration and ease of cleaning
- Self flushing wash chamber reduces maintenance
- Reduced water usage
- Improved shut off mechanism
- Three-pump injection system for precise chemical dispensing
 - Injection system allows the use of separate sanitizer and rinse aid resulting in real savings
- Upper and lower wash and rinse arms produce sparkling clean glasses every time
- Double walled construction for quieter operation
- Cool final rinse water provides a cool glass ready for immediate use
- An off-the-floor shelf provides storage for three, one gallon (4 liter) containers
- Polypropylene conveyor virtually eliminates chipping of fine stemware
- 39"H x 25"W x 27"D
- UL, NSF, CSA

330-DF

GLASSWASHERS

- ENERGY STAR® Qualified
- Counter balanced door
- Reduced water usage
- Wash pump, 1 HP motor
- Single phase connection
- Stainless steel construction
- 11" glass clearance accepts taller stemware
- Dual NSF Listed as both a glasswasher and a dishwasher
- Built-in electrical booster heater for 180°F final rinse in 40°F or 70°F rise (HT only)
- Built-in detergent, and rinse-aid dispensing pumps (LT includes sanitizer pump)
- Fresh water rinse (LT, fill and dump)
- Thermostatically controlled wash tank heater maintains water at the required temperature
- Fully automatic wash/rinse cycle processes a rack of wares in 90 seconds... 30 racks an hour!
- 1-year parts and labor warranty

Item No.	Description
330-MD204LT	Low temperature glasswasher
330-MD204HT	High temperature glasswasher



UNDERCOUNTER HIGH TEMPERATURE OVERFLOW TYPE DISHWASHING MACHINE WITH BUILT-IN BOOSTER HEATER

- ENERGY STAR® Qualified
- Rinse Sentry feature - ensures proper 180°F final rinse temperature
- Counter-balanced, double skin door
- Clog-resistant filtering system
- Stainless steel rinse-arms with removable end caps
- Pumped drain
- Liquid detergent and rinse-aid dispensing pumps
- Top, side and rear panels
- 2 kW tank heater
- Flexible fill and drain
- Pressure regulating valve
- Top mounted detergent and rinse-aid prime switches
- Low 0.85 US gallon water usage per rack
- Energy efficient - 30 Amp breaker only for 40°F rise
- 120-second cycle time
- 24 racks per hour capacity
- Complete with one peg and one flat bottom rack (20" x 20")
- 33-1/2"H x 24"W x 25"D

330-351HT@40





HIGH TEMPERATURE DOOR TYPE EXTENDED HOOD WAREWASHING MACHINES

- ENERGY STAR® Qualified
- Dual NSF Listed as both a dishwasher and pot/pan washer
- Automatic tank fill
- Automatic drain valve
- Adjustable mode/time selector switch
- Built-in stainless steel electric booster or internally mounted (MDHHB only)
- Door activated cycle start
- Electric tank heat (5.2 kW)
- Low-water tank heat protection
- 2 HP drip-proof pump motor
- Stainless steel pump impeller
- Door safety switch
- Interchangeable upper and lower spray arms
- Stainless steel front and side panels
- Vented wash chamber design
- Detergent/chemical connection provisions
- Water pressure regulating valve (mounted) (MDHHB only)
- Single point electrical connection
- Vent fan control

Item No.	Description
331-MDHHB	With booster
331-MDHH	Without booster



HIGH TEMPERATURE DOOR-TYPE DISHWASHING MACHINE

- ENERGY STAR® Qualified
- 208-240/60/3 standard; field convertible to 208-240 Volt single phase
- Straight-through configuration; field convertible to corner operation
- Built-in booster for both 40°F rise and 70°F rise
- Single point electrical connection for machine and booster
- Interchangeable upper and lower wash and rinse arms
- Standard, installed, pressure regulating valve and line strainer
- Overflow type machine
- Low 0.9 US water usage per rack
- Door activated start - closing doors begins wash cycle
- Rinse Sentry - ensures 180°F final rinse
- 55 racks per hour
- High efficiency 1 HP pump
- Self draining pump
- Automatic tank fill
- Detergent/chemical connections
- Top mounted splash proof controls
- Automatic drain valve
- Vent fan control
- Low water tank heat protection

331-MD-2000



HIGH TEMPERATURE RACK CONVEYOR DISHWASHING MACHINES

- ENERGY STAR® Qualified
- Chemical connections
- Built-in diagnostics
- Energy Sentinel
- Vent cowls
- 216 racks per hour
- 144 gallons per hour/.66 gallons per rack
- Anti-jam conveyor system
- Single point electrical connection
- Single point water connection
- 2 HP wash pump
- Exhaust fan control
- Vent fan interlock connection
- Table limit switch connection
- MD44 is field convertible left to right or right to left
- Convenient top mounted controls
- Drain is a manual ball valve

Item No.	Description
331-MD44	Rack conveyor dishwashing machine
331-MD66	Rack conveyor dishwashing machine with 22" prewash





SMART-SCRUBBER WAREWASHING SYSTEM

- The Smart-Scrubber reduces labor costs up to 56% over handwashing
- Simplified design
- SMART controls- pump on/off and heat on/off
- 1 HP pump motor and a heat source that is not immersed in the water
- 16 gauge stainless steel construction with a rolled front edge and hemmed edge sides
- 11" backplash
- Available in 96", 112" and 136" widths- custom design to fit your needs
- SureFire® Start-Up & Check-Out Service
- 24/7 phone support



MASTER RC FLIGHT TYPE DISHWASHER

- Capacity is 14,300 dishes per hour
- 124 gallons per hour final rinse consumption
- Patented CrossFire™ Wash System for superior cleaning
- Insulated wide access swing-out doors for easier and more efficient daily maintenance
- Color-coded curtains for error proof replacement
- Removable polypropylene rack sections minimize downtime- no breaking apart the belt
- Interior LED lights for more efficient daily maintenance
- Optional TrueTouch Management System
- SureFire® Start-Up & Check-Out Service
- 24/7 phone support





GW-40 BARMASTER GLASSWASHER

- Batch style - 40 racks per hour
- Energy efficient - 1.4 gallons per cycle
- Built-in peri-pumps for detergent, sanitizer and rinse-aid
- No complicated menus
- EZ-Clean™ wash and rinse arms
- 115 Volt electrical connection
- SureFire® Start-up & Check-Out Service
- 24/7 phone support

333-GW-40



RL-30 UNDERCOUNTER DISHWASHER (ENERGY STAR®)

- 30 racks per hour
- Low water consumption - 0.79 gallon per rack
- 7 bayonet-style wash arms with 42 fixed wash jets
- TempGuard™ final rinse temperature control ensures sanitized ware
- Double wall construction for noise reduction and thermal insulation
- Only requires a 30 Amp circuit
- Built-in electric booster 3.5 kW (40°F or 70°F rise)
- SureFire® Start-up & Check-Out Service
- 24/7 phone support

333-RL-30



COMMANDER 18-6 DOOR TYPE DISHWASHER (ENERGY STAR®)

- RackAware™ Automatic Rack Sensing System only runs a cycle when a rack is present (Saves up to \$600 a year in energy, water and chemicals)
- Capacity - (65) 20" x 20" racks per hour or (1625) dishes per hour
- 0.72 gallons per rack final rinse consumption
- Digital temperature indicators
- Front mounted wash tank- easy cleaning and maintenance
- Easy glide door
- 2-minute extended wash cycle
- Field convertible straight thru to corner
- Optional - VaporGuard™ Condensate Removal System - No hood required; fits easily under tabling; no special space allotment required
- SureFire® Start-Up & Check-Out Service
- 24/7 phone support

333-18-6



ADMIRAL 44-4 RACK CONVEYOR DISHWASHER (ENERGY STAR®)

- Energy efficient - 0.63 gallon per rack final rinse consumption
- High rack capacity - 233 racks per hour
- Telescoping doors provide wide access into the machine for quick and efficient daily maintenance and service; they are also a problem-solver for low ceiling heights and tight aisles
- Patented CrossFire® Wash System for superior cleaning
- Front mounted tank = easy cleaning and maintenance
- Color-coded curtains
- Optional- VaporGuard™ Condensate Removal System - No hood required
- SureFire® Start-Up & Check-Out Service
- 24/7 phone support

333-Admiral 44



CONVEYOR DISH MACHINE

- Heavy stainless steel construction
 - 244 racks/hour capacity
 - .49 gallons of water per rack
 - High capacity tank heaters
 - Low profile conveyor system efficiently propels without compromising spray patterns
 - Dual rinsing system with water curtain
 - 3 HP wash pump
 - 11 gallon wash tank
 - ENERGY STAR® rated
- 334-ADC-44**



UNDERCOUNTER DISHWASHERS

- Cleans (30) racks an hour
- Automatic chemical feed
- 90 second complete time cycle
- High mounted control panel
- Available with optional pumped drain and heat
- 1-1/2 HP wash and rinse pump

Item No.	W x D x H
334-ET-AF-3	25-1/2" x 29" x 36-1/2" to 37-1/2"
334-ET-AF-M	25-1/2" x 29" x 33-1/2" to 34-1/2"



HOT WATER DISH MACHINES

- Wash, rinse and sanitize in as little as 45 seconds
- ENERGY STAR® rated at 73 racks/hour capacity
- .89 gallons of water per rack
- Increases your warewashing capacity without expanding your kitchen
- 3 HP wash pump provides powerful results
- Available with 70° rise stainless steel built-in booster

Item No.	Description
334-HT-25	Dish machine
334-HT-25	Dish machine with built-in booster



LOW TEMP DISHWASHERS

- Wash, rinse and sanitize in as little as .936 gallons per rack
- ENERGY STAR® rated at 37 racks/hour
- Top mounted controls with built-in chemical dispensing
- Convertible door design with large 20-1/2" opening
- 1-1/2 HP wash and rinse pump

Item No.	Description
334-AF-ES	Straight-thru model
334-AFC-ES	Corner model



CAMRACKS®

- Closed side walls
- Made of highly durable, long-lasting polypropylene
- Standard size to fit any commercial dishwasher
- Full: 19-3/4" x 19-3/4"; Half: 19-3/4" x 10"
- Built to withstand warewashing chemicals and high temperatures up to 200°F
- NSF Listed



Item No.	Description
335-FR258	Full flatware rack
335-8FB434	8 Compartment half flatware basket with handles
335-PR314	9" x 9" Peg rack
335-PR59314	5" x 9" Peg rack
335-OETR314	Open end tray rack
335-BR258	Base rack
335-20C414	Full size cup rack
335-25S534	25 Compartment for stemware & tumblers, 6-1/8" max. height
335-25S638	25 Compartment for stemware & tumblers, 6-7/8" max. height
335-25S738	25 Compartment for stemware & tumblers, 7-3/4" max. height
335-25S800	25 Compartment for stemware & tumblers, 8-1/2" max. height

STORE & TRANSPORT GLASSES & DISHES

- Create a self-contained, portable sanitary storage system by stacking filled Camracks® and PlateSafe™ racks on Camdollies® and covering top racks with Camrack® covers
- NSF Listed

Item No.	Description
335-DRC2020	Full rack cover
335-CDR2020	Camdolly, 350 lb. load capacity

ICEEXPRESS WATER GLASS FILLER

- Fill 25 glasses with ice simultaneously
- Ensures that ice fall directly into the glass
- NSF Listed

335-25SWGf



PLATE CRATE® WAREWASHING SYSTEM

- Complete washing, transporting and storing system
- Plate Crates consist of a TR1 base rack and wire grids that snap into TRA open extenders
- High-quality co-polymer plastic
- Each identification
- Handles on all four sides
- Double-wall construction



Item No.	Description	Dish Diameter	Max. Height	Capacity
335-PM1412-6	Plate rack with six extenders	10-3/4" to 12-5/16"	1-3/8"	14
335-PM1912-6	Plate rack with six extenders	11" to 12"	1"	19
335-PM0912-6	Plate rack with six extenders	11-1/4" to 12-1/2"	2-3/8"	9
335-PM1211-6	Plate rack with six extenders	10-3/4" to 11-3/16"	1-3/4"	12
335-PM2011-6	Plate rack with six extenders	10-3/4" to 11"	1"	20
335-PM1510-5	Plate rack with five extenders	9" to 10-3/4"	1-3/8"	15
335-PM1211-5	Plate rack with five extenders	9-3/16" to 10-3/4"	1-3/4"	12
335-PM2011-5	Plate rack with five extenders	10" to 10-3/4"	1"	20
335-PM2110-5	Plate rack with five extenders	9-3/16" to 10"	1"	21
335-PM1510-4	Plate rack with four extenders	8-3/4" to 9-3/16"	1-3/4"	12
335-PM1211-4	Plate rack with four extenders	8-3/4" to 9-3/16"	1"	21
335-PM2011-4	Plate rack with four extenders	7" to 8-3/4"	1-3/8"	22
335-PM2110-4	Plate rack with four extenders	7-5/8" to 8"	1"	32
335-PM3208-3	Plate rack with three extenders	4-3/4" to 7-5/8"	1"	32
335-PM4407-3	Plate rack with three extenders	6" to 7"	3/4"	44
335-PM2006-3	Plate rack with three extenders	4-3/4" to 6-1/2"	2"	20
335-PM2209-3	Plate rack with three extenders	7" to 7-7/8"	1-3/8"	22
335-PM4806-2	Plate rack with two extenders	5" to 6"	3/4"	48
335-PM3807-2	Plate rack with two extenders	5" to 6-1/8"	1"	38

Color	#
Red	02
Black	06
Yellow	08
Green	19
Burgundy	21
Beige (std)	32
Royal Blue	44



18-W66R-7

COCKTAIL WORKSTATION

- Complete Workstation to give bartender everything they need to make a drink
- 24" drainboard for glasses, 24" ice bin 12" deep with built in 7 circuit cold plate for soda system, 18" blender station with dump sink in rear
- 22" front to back depth (including speedrail)
- 5'6" overall
- Commercial series faucet and drain included
- NSF Listed

336-18-W66R-7**BAR SINKS**

- Large 10" x 14" x 10" deep bowls
- Corner drain to allow drop in glass washer
- Embossed drainboard to keep glasses dry
- 4" center commercial series faucet included
- Drains and overflow pipes included
- NSF Listed

Item No.	Drainboard	Length	Item No.	Drainboard	Length
336-18-43L	12" (right)	48"	336-18-63C	(2) 18"	72"
336-18-43R	12" (left)	48"	336-18-73C	(2) 24"	84"
336-18-53C	(2) 12"	60"	336-18-83C	(2) 30"	96"
336-18-64C	(2) 12" (4) bowls	72"			

ICE BINS

- Large ice capacity - choice of 12" (most popular) or 15" deep
- Optional built in 7 circuit cold plate for soda system available
- 2 removable bottle racks that hold 3 juice containers each included
- 1" drain
- NSF Listed

Item No.	Width	Depth	Ice Capacity	Cold Plate Circuits
336-18-24	24"	12"	80 lb.	-
336-18-36	36"	12"	115 lb.	-
336-18-24DP	24"	15"	100 lb.	-
336-18-36DP	36"	15"	138 lb.	-
336-18-24-7	24"	12"	80 lb.	7
336-18-30-7	30"	12"	97 lb.	7
336-18-36-7	36"	12"	115 lb.	7

BLENDER/DUMP SINKS

- Large 10" x 14" x 6" deep sink bowls with 1" drain in rear
- 22" front to back overall depth
- Unit is 4" deeper to match adjacent units with speedrails
- Blender/Shaker storage located in front
- Meets most health department requirements for a hand/dump sink and allows you to use as a blender station at the same time
- 4" center commercial series faucet with 6" spout included
- Available in 12" or 18" widths
- NSF Listed

Item No.	Width
336-18-12BD	12"
336-18-18BD	18"

DRAINBOARDS

- Embossed drainboard top to keep glasses dry
- 1" drain
- Available in 24", 30", 36" or 48" width
- NSF Listed

Item No.	Width
336-18-GS24	24"
336-18-GS30	30"
336-18-GS36	36"
336-18-GS48	48"

18-53C
(optional speed rail shown)

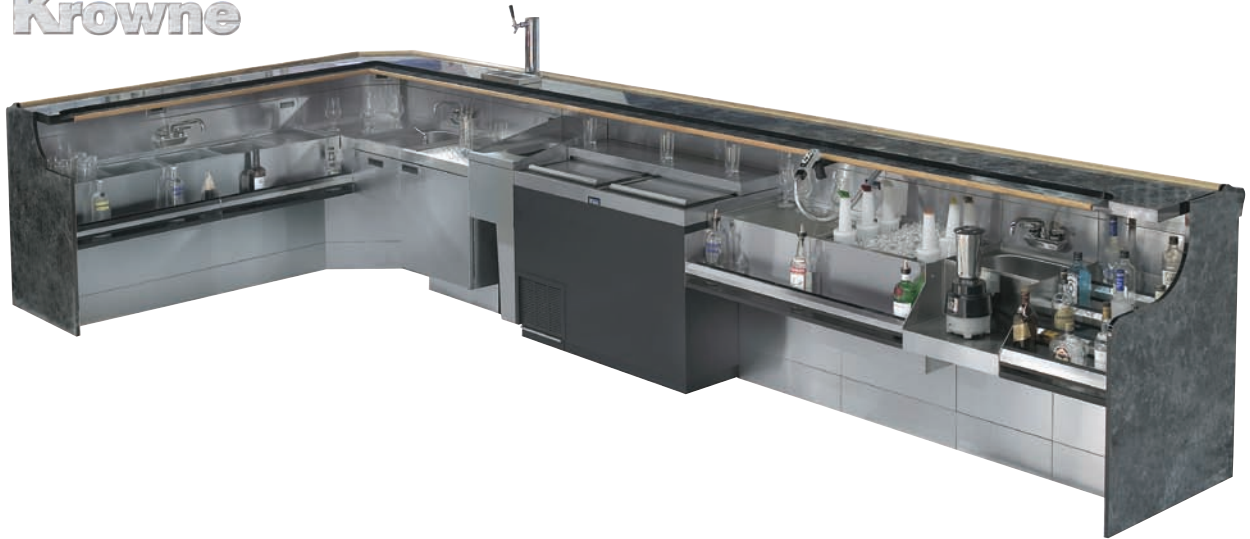
1824



18-12BD



18-GS24



LET US DESIGN YOUR BAR

- A properly designed bar can substantially increase your revenue by making the bartenders more efficient
- Full layout and design available
- Complete line of high quality Underbar, Refrigeration, and Glass Washers available
- Units pre-assembled at factory to cut installation time
- Sound deadened speedrails
- High quality faucets with ceramic cartridge valve
- See your salesperson for more details

EAGLE ICE CHESTS

- Fiberglass insulation and sliding door
- Optional stainless steel crossbraced leg assembly (two sets per unit)
- NSF Listed



1800 Series Item No.	2200 Series Item No.	Dimensions
337-B30IC-18	337-B30IC-22	20" x 30" x 8" deep
337-B36IC-18	337-B36IC-22	20" x 36" x 8" deep



B2CT-18

EAGLE COCKTAIL UNITS

- Type 304 stainless steel ice chest
- Optional stainless steel crossbraced leg assembly (two sets per unit)
- NSF Listed

1800 Series Item No.	2200 Series Item No.	Description
337-B2CT-18	337-B2CT-22	2' Cocktail ice chest
337-B2CT-18-7	337-B2CT-22-7	2' Cocktail ice chest with 7-circuit cold plate



B30IC-18

EAGLE UNDERBAR SINKS

- All stainless steel top, front and ends
- 1800 series measures 20" front to back
- 2200 series measures 24" front to back
- Faucets included
- 4-1/2" backsplash and 1-1/2" drain
- Optional stainless steel crossbraced leg assembly

1800 Series Item No.	2200 Series Item No.	Description
337-B5C-18	337-B5C-22	5' Bar sink, 3 bowls, 12-1/2" drainboards
337-B6C-18	337-B6C-22	6' Bar sink, 3 bowls, 18-1/2" drainboards
337-B6C-4-18	337-B6C-4-22	6' Bar sink, 4 bowls, 12-1/2" drainboards



B5C-18

“B-SERIES” COMPARTMENT SINKS

- 16 gauge 300 series stainless steel bowls and deck
- Stainless steel legs and bullet feet
- Includes front to back adjustable stainless bracing
- NSF Listed

1-Compartment Sinks

Item No.	Bowl	Drainboard(s)
338-1B16204-1D18L/1D18R	16" x 20" x 14" deep	18" L or R
338-1B184	18" x 18" x 14" deep	—
338-1B184-1D18L/1D18R	18" x 18" x 14" deep	18" L or R
338-1B184-2D18	18" x 18" x 14" deep	18" L and R
338-1B18244-1D18L/1D18R	18" x 24" x 14" deep	18" L or R
338-1B18244-1D24L/1D24R	18" x 24" x 14" deep	24" L or R
338-1B18244-2D24	18" x 24" x 14" deep	24" L and R

2-Compartment Sinks

338-2B16204-1D18L/1D18R	16" x 20" x 14" deep	18" L or R
338-2B184-1D18L/1D18R	18" x 18" x 14" deep	18" L or R
338-2B184-2D18	18" x 18" x 14" deep	18" L and R
338-2B18244-1D18L/1D18R	18" x 24" x 14" deep	18" L or R
338-2B18244-2D18	18" x 24" x 14" deep	18" L and R
338-2B244-1D24L/1D24R	24" x 24" x 14" deep	24" L or R
338-2B244-2D24	24" x 24" x 14" deep	24" L and R

3-Compartment Sinks

338-3B16204-1D18L/1D18R	16" x 20" x 14" deep	18" L or R
338-3B16204-1D18	16" x 20" x 14" deep	18" L and R
338-3B184-1D18L/1D18R	18" x 18" x 14" deep	18" L or R
338-3B184-2D18	18" x 18" x 14" deep	18" L and R
338-3B18244-1D18L/1D18R	18" x 24" x 14" deep	18" L or R
338-3B18244-2D18	18" x 24" x 14" deep	18" L and R
338-3B18244-2D24	18" x 24" x 14" deep	24" L and R
338-3B244-1D24L/1D24R	24" x 24" x 14" deep	24" L or R
338-3B244-2D24	24" x 24" x 14" deep	24" L and R



“E-SERIES” COMPARTMENT SINKS

- 18 gauge 300 series stainless steel bowls and deck
- Galvanized legs and bullet feet
- NSF Listed

1-Compartment Sinks

Item No.	Bowl	Drainboard(s)
338-E1S8-1620-12	16" x 20" x 12" deep	—
338-E1S8-1620-12L18/12R18	16" x 20" x 12" deep	18" L or R
338-E1S8-18-12	18" x 18" x 12" deep	—
338-E1S8-18-12L18/12R18	18" x 18" x 12" deep	18" L and R
338-E1S8-1824-14	18" x 24" x 14" deep	—
338-E1S8-1824-14L24/R24	18" x 24" x 14" deep	24" L or R
338-E1S8-24-14	24" x 24" x 14" deep	—
338-E1S8-24-14L24/14R24	24" x 24" x 14" deep	24" L and R

2-Compartment Sinks

338-E2S8-1620-12L18/12R18	16" x 20" x 12" deep	18" L or R
338-E2S8-18-12	18" x 18" x 12" deep	—
338-E2S8-18-12L18/12R18	18" x 18" x 12" deep	18" L or R
338-E2S8-18-12T18	18" x 18" x 12" deep	18" L and R
338-E2S8-24-14L24/14R24	24" x 24" x 14" deep	24" L or R
338-E2S8-24-14T24	24" x 24" x 14" deep	24" L and R

3-Compartment Sinks

338-E3S8-1014-10T15	10" x 14" x 10" deep	15" L and R
338-E3S8-1620-12L18/12R18	16" x 20" x 12" deep	18" L or R
338-E3S8-1620-12T18	16" x 20" x 12" deep	18" L and R
338-E3S8-18-12	18" x 18" x 12" deep	—
338-E3S8-18-12L18/12R18	18" x 18" x 12" deep	18" L or R
338-E3S8-18-12T18	18" x 18" x 12" deep	18" L and R
338-E3S8-18-14T18	18" x 18" x 14" deep	18" L and R
338-E3S8-1824-14L24R24	18" x 24" x 14" deep	24" L or R
338-E3S8-1824-14T24	18" x 24" x 14" deep	24" L and R
338-E3S8-24-14L24/14R24	24" x 24" x 14" deep	24" L or R
338-E3S8-24-14T24	24" x 24" x 14" deep	24" L and R



314 & 414 SERIES SINKS

- Three deep drawn, seamless covered corner sink bowls of all units have a generous radius and are rectangular for maximum capacity
- Legs are galvanized, 1-5/8" diameter and welded adjacent to sink bowl for maximum support and stability
- 414 Series features all heavy gauge type 304 sink bowls with type 430 drainboards, backsplash, and rolled rims
- 314 Series features all heavy gauge type 304 construction
- Many additional models and sizes available
- NSF Listed



414 Series
Item No.
339-414-16-3
339-414-16-3-18R or L
339-414-16-3-18

314 Series
Item No.
339-314-16-3
339-314-16-3-18R or L
339-314-16-3-18

Bowl Size	W x L
20" x 16"	27-1/2" x 58-3/4"
20" x 16"	27-1/2" x 74-3/8"
20" x 16"	27-1/2" x 90"

Overall Drainboards
 None
 (1) 18", R or L
 (2) 18"



REGALINE SINKS

- Advance Tabco Regaline Sinks are available in 1, 2, 3, and 4 compartment models with your choice of 18", 24", and 36" drain boards
- Standard bowl sizes are 16" x 20", 20" x 20", 18" x 24", 24" x 24" and 20" x 28" with 12" and 14" water levels
- In addition each Advance Tabco Regaline Sink has a price point that will fit any budget
- Please ask your salesperson for all models and sizes



FC ECONOMY SINKS

- The best overall value
- This economy sink is only that in name
- Constructed from 16 gauge 304 stainless steel, this unit comes standard with stainless steel legs, bullet feet and cross bracing
- Bowl sizes 15" x 15", 18" x 18", 18" x 24" and 24" x 24" are available with 0, 1 or 2 drain boards and 14" deep bowls
- Units are all individually packed
- Please ask your salesperson for all models and sizes



18 GAUGE UNDERBAR SINKS

- 18 gauge type 300 series stainless steel construction
- 10" x 14" x 10" deep fabricated bowls with corner drains
- Raised ribbed drainboards
- Raised marine edge on front and sides
- Economy faucet and overflow stand pipes included
- Galvanized legs and feet
- Front-to-back adjustable bracing

Item No.	Description	Drainboard(s)	L x W
339-EUB2S36-1RD-1LD	2-Compartment	1 right or left	36" x 21"
339-EUB2S48-1RD/1LD	2-Compartment	1 right or left	48" x 21"
339-EUB3S48-1RD/1LD	3-Compartment	1 right or left	48" x 21"
339-EUB3S60-2D	3-Compartment	2	60" x 21"
339-EUB3S72-2D	3-Compartment	2	72" x 21"
339-EUB4S72-2D	4-Compartment	2	72" x 21"

STAINLESS STEEL COMPARTMENT SINKS

- High quality stainless steel finish
- Coved corners
- Recessed 3-1/2" center drain comes standard
- 9-1/2" Splash guard
- Sinks come standard with galvanized legs and bullet feet
- Conforms to CSA standards B45.0-02
- All sinks supplied with stainless steel wall bracket
- Ask your salesperson for all available configurations
- NSF Listed



STAINLESS STEEL WALL MOUNT HAND SINK

- Welded and polished 304 stainless steel
- 18 Gauge stainless steel construction
- Offset design wall mounting brackets
- 9" Splash guard
- Drain assembly included
- Faucet optional
- 1/2" IPS hot and cold water
- 1-1/2" IPS drain outlet
- NSF Approved





HS-2



HS-26



HS-7



HS-9



HS-1515

HAND SINKS

- One piece 304 series stainless steel
- All seams are tig welded
- 4" OC faucet and drain supplied (wall or deck)
- NSF

Item No.	Description
340-HS-2	Wall mount hand sink, 16" wide
340-HS-26	Wall mount hand sink, 16" wide with side splashes
340-HS-7	Soap & towel hand sink, 16" wide
340-HS-9	Space Saver® hand sink with wall mount faucet, 12" wide

DROP-IN SINKS

- One piece 304 series stainless steel
- Faucet and drain included
- 1-1/2" drain

Item No.	Dimensions
340-HS-1515	15" x 15" x 5-1/2" deep 13-1/2" x 11" x 5-1/2" deep bowl
340-HS-1317	13" x 17" x 5-1/2" deep 11" x 13-1/4" x 5-1/2" deep bowl

**HAND SINKS WITH MICROGARD®
ANTIMICROBIAL PROTECTION**

- Features positive drain, deep drawn seamless stainless steel design
- All models are wall mounted and include faucets
- MICROGARD® is an antimicrobial agent which contains built-in protection to retard the growth of a broad range of bacteria, mold and mildew on the surface of bowl that cause stains, odors and degradation
- The protection will not wash out, while organic bactericides may
- To order MICROGARD® on hand sink: add suffix "-MG" to model number



7-PS-51



7-PS-62



7-PS-23



HSA-10-F



HSA-10-FDPS-T



HSA-10-FDPE



7-PS-20

Item No.	Description
340-HSA-10-F	Basic hand sink with basket drain
340-HSAN-10-F	Narrow hand sink, 12" from side to side
340-HSA-10-FL	Basic hand sink with lever drain
340-HSA-10-FA	Basic hand sink with P'trap and overflow
340-HSA-10-FDP	With towel and soap dispenser
340-HSA-10-FLDP	With towel and soap dispenser, and lever drain
340-HSA-10-FE	Basic hand sink with electronic eye
340-HSA-10-FDPE	With electronic eye on sink, towel and soap dispenser
340-HSA-10-FDPS-T	With towel & soap dispenser, waste receptacle, drain

HANDWASHING SINKS

- Featuring one-piece stainless steel deep drawn design sink bowls
- Over 40 styles to chose from, with options including paper towel holders, soap dispensers, lever drains electronic faucets and side splashes
- 12" wide space saver units are also available for those tight spaces
- Please ask your salesperson for all models and sizes

HAND SINKS

- 20 gauge 304 stainless steel
- Includes wall mount clip, gooseneck faucet and 1-1/2" drain basket
- Drain basket included
- NSF Listed



ROY HS 12



ROY HS 15



ROY HS 15 SP

Item No.	Description	Bowl
341-ROY HS 12	12" Space saver hand sink	9" x 9" x 5"
341-ROY HS 12 SP	12" Hand sink with splash guard	9" x 9" x 5"
341-ROY HS 15	15" Hand sink	10" x 12-3/4" x 6"
341-ROY HS SP	12" Hand sink with side splashes	10" x 12-3/4" x 6"

Patriotwares

STAINLESS STEEL DISHTABLES

- 18 gauge stainless steel
- Designed for right or left configuration
- Wall mounting brackets included
- Durable stainless steel 1" adjustable bullet feet
- 30" wide table with four different lengths to choose from
- Available lengths : 36", 48", 60", 72"
- Backsplash is 8" high with 20" opening standard for dishwashers
- Slanted top edge polished smooth with 1-1/2" diameter rolled corner edge around the front and side
- Deep 6" stainless steel sink bowl on soiled dishtables
- Undercounter, clean and soiled units available
- Ask your salesperson for all available sizes



MKW-UDT-60R



MKW-SDT-36R



MKW-CDT-60L

CLEAN & SOILED DISHTABLES

- Features a polished stainless steel work surface, a 20-1/2" opening to accept dishwasher, crossbraced legs, rolled edges, 8" backsplash, and left or right operation
- Also furnished with adjustable non-marking bullet feet
- Working height adjustable from 34-1/2" to 35-1/2"
- L and R in model numbers indicate left or right hand models
- Available in 16/4, 16/3 and 14/3 stainless steel
- NSF Listed



Shown with optional accessories



Clean Dishtables

Item No.	Model	Item No.	Model	L x D x H
341-CDTL-24	Left hand	341-CDTR-24	Right hand	24" x 30" x 34-1/2"
341-CDTL-30	Left hand	341-CDTR-30	Right hand	30" x 30" x 34-1/2"
341-CDTL-36	Left hand	341-CDTR-36	Right hand	36" x 30" x 34-1/2"
341-CDTL-48	Left hand	341-CDTR-48	Right hand	48" x 30" x 34-1/2"
341-CDTL-60	Left hand	341-CDTR-60	Right hand	60" x 30" x 34-1/2"
341-CDTL-72	Left hand	341-CDTR-72	Right hand	72" x 30" x 34-1/2"

Soiled Dishtables: 20" x 20" x 5" pre-rinse sink

Item No.	Model	Item No.	Model	L x D x H
341-SDTL-36	Left hand	341-SDTR-36	Right hand	36" x 30" x 34-1/2"
341-SDTL-48	Left hand	341-SDTR-48	Right hand	48" x 30" x 34-1/2"
341-SDTL-60	Left hand	341-SDTR-60	Right hand	60" x 30" x 34-1/2"
341-SDTL-72	Left hand	341-SDTR-72	Right hand	72" x 30" x 34-1/2"
341-SDTL-96	Left hand	341-SDTR-96	Right hand	96" x 30" x 34-1/2"

DISHTABLES

- With standard clean and soiled dishtables available in straight, corner, island dishlanding and U-shaped styles, the modification and accessory page completes the process of creating a design that fits your customer's specific needs
- Please ask your salesperson for all models and sizes



12-812

WALL MOUNT FAUCETS

- Designed for commercial use
- 8" centers
- Replacement parts available

Item No.	Description
342-12-808	8" Center, 8" spout
342-12-812	8" Center, 12" spout
342-12-814	8" Center, 14" spout



14-812

HEAVY-DUTY WALL MOUNT FAUCETS

- Heavy-duty faucet for durability and high performance
- High quality 1/4 turn ceramic cartridge valves
- Replacement parts available
- Mounting set fits most brands

Item No.	Description
342-14-808	8" Center, 8" spout
342-14-812	8" Center, 12" spout
342-14-814	8" Center, 14" spout

ADD ON FAUCET FOR PRE-RINSE

- Heavy-duty
 - 12" spout
 - Fits most brands
- 342-21-139



21-139

PRE-RINSE HOSE

- Heavy-duty
 - Fits most brands
 - 44" long with grip
- 342-21-133L



21-133L

SPRAY HEAD

- Heavy-duty
 - Fits most brands
 - Water saver
- 342-21-129



21-129

WALL MOUNT PRE-RINSE WITH ADD-ON FAUCET

- Heavy-duty
 - Built for high volume
 - Add-on faucet with 12" spout
 - Wall bracket
 - Most popular model
 - High quality 1/4 turn ceramic cartridge valves
 - Mounting set fits most brands
- 342-17-109W



17-109W

DECK MOUNT PRE-RINSE

- Deck mount
 - Fits in 1-1/8" hole
 - High quality 1/4 turn ceramic cartridge valves
 - Mounting set fits most brands
- 342-17-202W



17-202W

WALL MOUNT PRE-RINSE

- Heavy-duty
 - Built for high volume
 - High quality 1/4 turn ceramic cartridge valves
 - Wall bracket included
 - Mounting sets fits most brand
- 342-17-108W



17-108W



P-WS8B-AF12

POWERFORCE WALL MOUNT PRE-RINSE UNIT

- Chrome plated finish with solid brass construction
 - 1/4 turn on all valves
 - 100% factory tested
 - 8" base with 12" add-on faucet
 - 2-year warranty
- 342-P-WS8B-AF12

POWERFORCE WALL MOUNT FAUCET

- Chrome plated finish with solid brass construction
 - 1/4 turn on all valves
 - 100% factory tested
 - 8" adjustable center with 12" swivel spout
 - 2-year warranty
- 342-F-WST8-S12S



F-WST8-S12S

POWERFORCE PRE-RINSE UNIT REPLACEMENT PARTS

- | Item No. | Description |
|-------------|----------------------|
| 342-PRH-G44 | 44" Replacement hose |
| 342-PRSH-S | Spray head assembly |



PRH-G44

PRSH-S



SPRAY VALVE & HOSE ASSEMBLY

- Designed for heavy-duty use in industrial kitchens
- Automatic shut-off valve with spray head (B-0107)
- 3 ft. flexible stainless steel hose
- 1/2" NPT male inlet
- 48" overall length of unit
- Any length hose supplied upon request

Item No.	Description
343-B-0100	Pre-rinse spray with flexible stainless steel hose
343-B-0044-H	44" Flexible stainless steel hose only



PRE-RINSE SPRAYS

- A complete pre-rinse unit with mixing faucet to provide the correct water temperature
- Recommended where it is necessary to have no obstructions on sink top
- The spring-action type gooseneck gives the user a wide range of coverage
- B-0133 is 35-1/2" high with 15" overhang and measures 8-1/4" from bottom of spray valve to C/L of faucet
- Longer length hoses furnished on request

Item No.	Description
343-B-0113	Deck mount spray
343-B-0133	Wall mount spray



JETSPRAY PRE-RINSE SPRAY VALVES

- EPAct 2005 Compliant
- Forged brass body
- Fast action stainless steel trigger
- Retrofits most commercial pre-rinse units and hoses
- Heat insulated touch points on handle with crush resistant grip
- Vandal resistant valve cap
- Smart one-handed trigger lock
- Removable screen filter
- Quick change replacement parts

Item No.	Description
343-B-0108	Pre-rinse spray, 1.48 gpm
343-B-0108-C	Pre-rinse spray, 0.65 gpm



PRE-RINSE SPRAY VALVES

- EPAct 2005 Compliant
- New spray pattern provides low flow with effective cleaning
- Spray face displays "EPAct 2005 Compliant" for customer assurance
- Testing for the ASTM* F2324 standard proves effectiveness
- Connects directly to T&S flexible stainless steel hose or handle assembly
- Designed for heavy use in industrial kitchens
- Shuts off when handle is released

Item No.	Description
343-B-0107	Pre-rinse spray, 1.42 gpm
343-B-0107-C	Fan-jet pre-rinse spray, 0.65 gpm



SWING NOZZLES

Item No.	Length
343-059X	6"
343-060X	8"
343-061X	10"
343-062X	12"

DIPPERWELL BOWL

- Keeps ice cream scoops and paddles clean and sanitized
- Stainless steel internal cup, outer container & tail washer
- 4" length of 1-1/2" brass tubing
- Sits flush with table top
- Drains quickly & easily



WATER STATION & GLASS FILLER

- Designed to provide an economical and easy installation
- Can be placed on counter, shelf, etc.
- Drip pan is one-piece 18-gauge stainless steel 10-5/8" x 12-5/8"
- Normally furnished with a B-1210 push back glass filler with 8" clearance from tip to pan, other heights available on request
- Includes coupling nut, 1/4" sweat tailpiece for copper tube connection and 2-1/4" diameter grid drain

Item No.	Description
343-B-1210	8" Glass filler
343-B-1230	Water station



ENCLOSED HOSE REEL

- EB-0107 blue spray valve with heat-resistant handle
- Enclosed reel with epoxy coated steel finish
- 30' of heavy-duty blue hose, 3/8" I.D.
- Ratcheting system holds the length of hose until a slight tug; retracts automatically
- 3/8" NPT female inlet
- Adjustable hose bumper
- Multi-fit bracket for wall, ceiling or under counter mounting

343-B-7222-C01

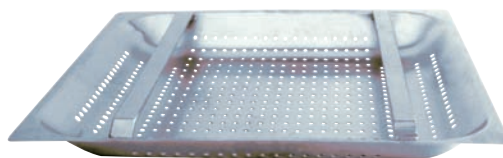
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WATER TEST STRIPS

- 100 Strips per vial
- Waterproof vial with color coded test charts

Item No.	Description
344-85-1244	For quaternary ammonia compounds
344-85-1242	For Chlorine



PRE-RINSE BASKETS

- Fits standard 20" x 20" pre-rinse sink
- 22 gauge stainless steel

Item No.	Depth
344-102-1125	2-1/4"
344-102-1151	4"



DRAIN STRAINERS

Item No.	Description
344-32-1422	6-1/2" square, 3" high, fits most deep floor drains, has 3/16" holes
344-32-1391	8-1/2" square, 2-1/2" high, fits most deep floor drains, has 1/8" holes
344-32-1392	11-3/4" top flange, 8-1/2" basket width, 4" high, 3/16" holes



SIDE MOUNTED DIPPERWELL

- Can be attached to the side of an ice cream cabinet or soda fountain
 - 5/8" OD rubber bumper allows excess water to be tapped off
 - Includes 1" NPS drain and overflow tube
 - 1/4" inlet tube with adaptor
 - Stainless steel, lead free
 - 10"W x 6"H x 3"D
- 344-117-1339



FLOOR TROUGHS

- Floor troughs are now available in standard widths of 12", 18" and 24", all offered up to 10 feet long
- Additional widths from 7" up to 30" are available on request
- Troughs are offered with both stainless steel and fiberglass grates
- A 12" x 12" stainless steel floor sink is also available
- As part of Advance Tabco's Smart Fabrication capabilities, these items may be specified with an optional anti-splash feature
- Advance Tabco handles floor troughs and sinks as quick-ship items so they arrive at a job site quickly and do not delay installation of flooring
- Please ask your salesperson for all models and sizes

SANI-MAID QUATERNARY SANITIZER TABLETS

- Kills germs and viruses that could be spread on glassware
 - An economical and easy to use tablet sanitizer requiring only one tablet per gallon of water (three tablets for a standard three gallon, three compartment bar sink)
 - Sold in cases of six bottles of 150 tablets
 - Sani-Maid can also be diluted into a spray bottle for sanitizing food contact surfaces
- 344-DIS-201



LOSUDS DETERGENT

- An important part of your glass cleaning system
 - Sparkling clean glasses and pans are free of residue, film or spotting
 - Completely neutral
 - Use only one ounce per three gallons of water
 - Sold in case lots, four gallons per case
- 344-DET200



BAR MAID TEST STRIPS

- Ensuring the effectiveness of your sanitizing solution is critical and required by most Health Boards
- Easy to use
- Come in a convenient dispenser to protect the test paper from getting wet
- Color match chart on the dispenser quickly tells you when to change your sanitizer

Item No.	For
344-DIS-202	Quaternary sanitizers
344-DIS-302	Chlorine sanitizers



FOOD WASTE DISPOSERS

- Water cooled motor runs cooler than ordinary types for maximum efficiency and longer life
- Heavy-duty, corrosion resistant aluminum housing retains sanitary, handsome chrome-like finish
- Water controls save thousands of dollars on water and sewer costs
- Larger mixing chamber ensures a better water-to-waste ratio, allowing water consumption control and smooth sewer flow
- Water-tight controls ensure safety in wet dishroom climate
- Safety is assured for product liability
- Standard short body on 3/4 - 2 HP units allow for easy installation under deep sinks
- Short top housing permits installation of any unit (3-10 HP), under a 14" deep sink
- Disposers are available as complete assemblies either as sink/trough mount assembly or as disposer and cone assembly
- Assembly kits include disposer, sink collar or cone, fixed nozzle, vacuum breaker, solenoid valve, sink stopper or scrap ring and controls
- Electrical specs: 115V/1 phase, 208V/1 phase, 230V/1 phase, 208V/3 phase, 230V/3 phase, or 460V/3 phase
- Models 300, 500, and 750 only available as 208-230-460V/3 phase
- UL and CSA Listed



Item No.	HP	Shredder/Rotor
345-75	3/4	6-3/4" diameter
345-100	1	6-3/4" diameter
345-150	1-1/2	6-3/4" diameter
345-200	2	8" diameter
345-300*	3	9" diameter
345-500*	5	10" diameter
345-750*	7-1/2	10" diameter

*Leg supports furnished with models 300, 500, and 750.



TROUGH COLLECTOR

- May also be used where disposers are prohibited
- Recirculated water used for scrapping typically reduces water and sewer costs dramatically
- The Collector S419 consumes only 2 gallons of new water per minute
- Trough water velocity with the Collector S419 is 70 gallons per minute
- This velocity swiftly propels food waste down the trough and into the Collector S419 with no additional hand movement, leaving both hands free for high volume scrapping

345-S419

SCRAP COLLECTOR

- An economical pulper alternative
- The Collector S914 washes soluble food waste harmlessly through the sewer, reducing bulk food waste by as much as 50% and weight by as much as 75%
- Recirculated water used for pre-flushing typically reduces water and sewer costs dramatically
- The Collector S914 consumes only 2 gallons of water per minute while the pre-flushing water plume recirculates at a 30 gallon rate

345-S914

POT/PAN COLLECTOR

- Pot and pan scrapping speed is doubled with the Pot/Pan Collector compared to a pre-rinse spray since both hands are left free for scrapping while a plume of recirculated water runs continually over the cookware
- Flat sheet pans as large as 26" x 18" fit into the Collector
- Design compatibility means the Pot/Pan Collector speeds any scrapping operation whether or not a pre-rinse or powered soak sink is being used

345-P914



POWERMITE® GAS BOOSTER WATER HEATERS

- The Powermite® Gas Booster Water Heater provides 180°F sanitizing hot water and long life dependability
- Designed to fit under the dishtable, near the dishwasher, which minimizes the heat loss that can occur when heaters are installed in a remote location
- All models can be supplied to operate on either natural or propane gas and feature a burner system that utilizes both primary and secondary air for consistent ignition
- Available for US and Canada only

Item No.	BTU/Hr.	Output	W x D x H
346-PMG-60	58,000	46,000 = 13.4 kW	24-3/8" x 28-3/8" x 24-3/8"
346-PMG-100	105,000	84,800 = 24.8 kW	27-1/2" x 20-3/4" x 31"
346-PMG-200	195,000	156,000 = 45.7 kW	36" x 20-3/4" x 31"

COMPACT ELECTRIC BOOSTER WATER HEATERS

- Compact models provide all the 180°F final rinse water required to sanitize and flash-dry dishes and flatware
- All models include stainless steel front panel, silver gray hammertone body, black base and standard 6" legs
- Slide brackets for mounting under a dishtable are available
- The Castone® lined tank is standard on all models and has a six gallon capacity
- Additional models, voltages and phase available

Item No.	kW	W x D x H
346-C-9	9	13" x 20-3/4" x 19-3/4"
346-C-12	12	13" x 20-3/4" x 19-3/4"



IMPERIAL ELECTRIC BOOSTER WATER HEATERS

- Imperial booster water heaters combine quality construction and rugged dependability to provide up to 573 gph of 180°F sanitizing rinse water
- All models include stainless steel front panel, silver gray hammertone body, black base and standard 6" legs
- The Castone® line tank is standard on all models and has a 16 gallon capacity
- Additional models, voltages and phase available

Item No.	kW	W x D x H
346-S-36	36	23-5/8" x 22-3/4" x 31-1/8"
346-S-45	45	23-5/8" x 22-3/4" x 31-1/8"