NOTICE AND GENERAL INSTRUCTIONS FOR BIDDERS

INTENTION

It is the intention of the Phoenix Central School District to purchase Combi Ovens and Coolers for the Phoenix Central School District.

Bids must be addressed to Phoenix Central Schools, Karl Seckner, Assistant Superintendent, 116 Volney Street, Phoenix, NY, 13135. Bids must be in a sealed envelope, plainly marked:

Combi Ovens/Coolers

BID INFORMATION

1. All bids must be received by the following date and time, and at the following location:

   Date of opening: April 20, 2022
   Time: 12:00 Noon
   Location: Phoenix Central School District
             Business Office
             116 Volney Street
             Phoenix, NY 13135

2. Bid delivery and contact information:

   ATTN: Karl Seckner, Asst. Superintendent
   Phoenix Central School District
   116 Volney Street
   Phoenix, NY 13135
   (315) 695-1512

3. The District reserves the right to award bids by total, group or individual items.

4. All bids must be submitted on and in accordance with instructions provided herein.

5. Substitutions are not permitted unless otherwise specified in the bid document. Any decision by the District deeming substitutions unqualified are final.

6. Material Safety Data Sheets are required for all chemical products.

7. All bids received after the time stated in the Notice to Bidders will not be considered and will be returned unopened to the bidder. The bidder assumes the risk of any delay in the mail or in the handling of the mail by employees of the school district. Whether sent by mail or by means of personal delivery, the bidder assumes responsibility for having his bid deposited on time at the place specified.

8. The submission of a bid will be construed to mean that the bidder is fully informed as to the extent and character of the supplies, materials, equipment, or services required and a representation that the bidder can furnish the supplies, materials, equipment, or services satisfactorily in complete compliance with the specifications.

9. Prices and information required must be legible. Illegible or vague bids may be rejected. All signatures must be written. Facsimile, printed, or typewritten signatures are not acceptable.
10. For purchases or services provided directly to the school, no charge will be allowed for federal, state, or municipal sales and excise taxes since the school district is exempt from such taxes. The price bid shall be net and shall not include the amount of any such tax.

11. Bidder must insert the price per unit and the extensions against each item in the bid. In the event of a discrepancy between the unit price and the extension, the unit price will govern. Prices shall be extended in decimals, not fractions.

12. Prices shall be net, including transportation and delivery charges fully prepaid by the successful bidder to destination indicated in the proposal. If award is made on any other basis, transportation charges must be prepaid by the successful bidder and added to the invoice as a separate item. In any case, title shall not pass until items have been delivered and accepted.

13. All bids must be sealed and submitted either in plain, opaque, envelopes, or in those furnished by the school district. Bid envelopes must be clearly marked “Combi Ovens/Coolers”. Bids must not be attached to, or enclosed in, packages containing samples. Telephone quotations or amendments will not be accepted.

14. No interpretation of the meaning of the specifications or other contract document will be made to any bidder orally. Every request for such interpretation should be in writing, addressed to the school district not later than five (5) days prior to the date fixed for the opening of bids. Notice of any and all such interpretations and any supplemental instructions will be sent to all bidders of record by the school district in the form of addenda to the specifications. All addenda so issued shall become a part of the bid document.

**AWARD**

15. Award will be made to the lowest responsible bidder, as will best promote the public interest, taking into consideration the reliability of the bidder, the quality of the materials, equipment, supplies or services to be furnished, their conformity with the specifications, the purposes for which required, and the terms of the delivery.

16. The school district reserves the right to reject all bids. Also reserved is the right to reject, for cause, any bid in whole or in part, to waive technical defects, qualifications, irregularities, and omissions if in its judgment the best interest of the district will be served. Also, reserved is the right to reject bids and to purchase items on State or County contract if such items can be obtained on the same terms, conditions, specifications, and at a lower price.

17. Where a bidder is requested to submit a bid on individual items and also on a total sum or sums, the right is reserved to award contracts on individual items or on total sums.

18. If two or more bidders submit identical bids as to price, the decision of the District to award a contract to one of such identical bidders shall be final.

**CONTRACT**

19. The placing in the mail of a notice of award or purchase order to a successful bidder, to the address given in the bid, will be considered sufficient notice of acceptance of the bid.

20. If the successful bidder fails to deliver within the time specified, or within reasonable time as interpreted by the school district, or fails to make replacement of rejected articles, when so requested, immediately or as directed by the school district, the school district may purchase from other sources to take the place of the item rejected or not delivered. The
school district reserves the right to authorize immediate purchase from other sources against rejection on any contract when necessary.

21. A contract may be canceled for non-performance.

22. No items are to be shipped or delivered until receipt of an official purchase order from the school district.

23. It is mutually understood and agreed that the successful bidder shall not assign, transfer, convey, sublet, or otherwise dispose of the contract or their right, title or interest therein, or their power to execute such contract, to any other person, company, or corporation, without the previous written consent of the school district.

GUARANTEES BY THE SUCCESSFUL BIDDER

24. The successful bidder guarantees:

   a. Their products against defective material or workmanship and to repair or replace any damages or marring occasioned in transit.

   b. That their services will be provided in the time specified.

   c. That the equipment or furniture delivered is standard, new, latest model or regular stock product or as required by the specifications, also that no attachment or part has been substituted or applied contrary to manufacturer’s recommendations and standard practice.

   d. Any merchandise provided under the contract, which is or becomes defective during the guarantee period, shall be replaced by the successful bidder free of charge with the specific understanding that all replacement shall carry the same guarantee as the original equipment. The successful bidder shall make any such replacement immediately upon receiving notice from the school district.

DELIVERY & INSTALLATION

25. Delivery must be made in accordance with the proposal and specifications. The decision of the school district as to reasonable compliance with delivery terms shall be final.

26. The school district will not accept any deliveries on Saturdays, Sundays, or legal holidays, except commodities required for daily consumption or where the delivery is for an emergency repair.

27. Items shall be securely and properly packed for shipment, storage and stocking in shipping containers according to accepted commercial practice, without extra charge for packing cases, baling or sacks.

28. The successful bidder shall be responsible for delivery of items in good condition at point of destination. They shall file with the carrier all claims for breakage, imperfections, and other losses, which will be deducted from invoices. The receiving school district will note for the benefit of successful bidder when packages are not received in good condition.

29. All items must be delivered into and placed at a point within the building as directed by the shipping instructions or the agent for the school district.

30. Bid price shall include cost for freight, delivery, set in place, installation & hook up to the point where equipment is ready for use by the district.
PAYMENTS

31. Payment for the used portion of an inferior delivery will be made by the school district on an adjusted price basis.

32. Payment will be made only after correct presentation of claim forms and/or invoices as may be required.

33. Payments of any claim shall not preclude the school district from making claim for adjustment on any item found not to have been in accordance with the specifications.

SAVING CLAUSE

34. The successful bidder shall not be held responsible for any delays caused by wars, acts of public enemies, strikes, fires, floods, acts of God, or for any other acts not within the control of the successful bidder and which, by the exercise of reasonable diligence they are unable to prevent.
NON-COLLUSION BIDDING CERTIFICATION (REQUIRED)

By submission of this bid or proposal, the bidder certifies that:

(a) This bid or proposal has been independently arrived at without collusion with any other bidder or with any competitor or potential competitor;

(b) The bid or proposal has not been knowingly disclosed and will not be knowingly disclosed, prior to the opening of bids or proposals for this project, to any other bidder, competitor or potential competitor;

(c) No attempt has been or will be made to induce any other person, partnership or corporation to submit or not to submit a bid or proposal;

(d) The person signing this bid or proposal certifies that he has fully informed himself regarding the accuracy of the statements contained in this certification, and under the penalties of perjury, affirms the truth thereof, such penalties being applicable to the bidder, as well as to the person signing in its behalf;

(e) That attached hereto (if a corporate bidder is a certified copy of resolution authorizing the execution of this certificate by the signature of this bid or proposal in behalf of the corporate bidder.

____________________________
Printed Name

____________________________
Title

____________________________
Signed

RESOLUTION – (FOR CORPORATE BIDDERS ONLY)

Resolved that ________________ be authorized to sign and submit the bid proposal of this corporation for the following project ____________________ and to include in such bid or proposal the certificate as to non-collusion required by Section one hundred-three-d of the General Municipal Law as the act and deed of such corporation, and for any inaccuracies or misstatements in such certificate this corporate bidder shall be liable under the penalties of perjury.

The foregoing is a true and correct copy of the resolution adopted by ________________ Corporation at a meeting of its Board of Directors held on ________________ day of ________________, 20 ____. And is still in full force and effect on this ________________ day of ________________, 20 ____.  

____________________________
(Secretary)

(SEAL OF THE CORPORATION)
In accordance with the provision of Section 103 of the General Municipal Law, an advertisement for bids was published in the “SYRACUSE NEWSPAPERS” on April 3, 2022. As stated in such notice, bids will be publicly opened and read in the District Office of Phoenix Central Schools, 116 Volney Street, Phoenix, New York, on April 20, 2022 at 12:00 noon.

PLEASE COMPLETE THE FOLLOWING INFORMATION:

NAME OF BIDDER ________________________
(Company or Individual if Sole Proprietorship)

COMPANY CONTACT ________________________
(Officer, Purchasing Agent, etc.)

ADDRESS OF BIDDER ________________________
Street ________________________
City ________________________
State Zip ________________________

TELEPHONE NUMBER ( ) - __________

SIGNATURE OF REPRESENTATIVE ________________________
## COMBI OVENS/COOLERS

**Bid Specification Sheet**

<table>
<thead>
<tr>
<th>Item #</th>
<th>Description</th>
<th>Quantity</th>
<th>Price per Unit</th>
<th>Total Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>UNOX #XAVC-06FS-EPLM</td>
<td>Electric Combi Oven Stacked w/ filtration</td>
<td>2</td>
<td>$</td>
<td>$</td>
</tr>
<tr>
<td>UNOX</td>
<td>Extended Warranty</td>
<td>2</td>
<td>$</td>
<td>$</td>
</tr>
<tr>
<td>Garland MCO-GS-20-ESS</td>
<td>Gas Ovens Stacked</td>
<td>2</td>
<td>$</td>
<td>$</td>
</tr>
<tr>
<td>Garland</td>
<td>Extended Warranty</td>
<td>2</td>
<td>$</td>
<td>$</td>
</tr>
<tr>
<td>True Cooler #T-49-HC</td>
<td>Reach-In Cooler</td>
<td>1</td>
<td>$</td>
<td>$</td>
</tr>
<tr>
<td>Beverage Air Cooler #SM49HC-W</td>
<td>12 Crate Milk Cooler</td>
<td>2</td>
<td>$</td>
<td>$</td>
</tr>
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<td>Beverage Air Cooler #SM34HC-W</td>
<td>8 Crate Milk Cooler</td>
<td>1</td>
<td>$</td>
<td>$</td>
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<tr>
<td>True Cooler #STG2RPT-2S-2S-HC</td>
<td>Pass Thru cooler</td>
<td>1</td>
<td>$</td>
<td>$</td>
</tr>
</tbody>
</table>

**Additional Pricing Information**

**IMPORTANT:** Bid price shall include cost for freight, delivery, set-in-place, installation & hook up to the point where equipment is ready for use by the district.
Legal Advertisement – Combi Ovens/Coolers
The Phoenix Central School District is accepting bids for the purchase of Combi Ovens/Coolers. Bids will be accepted through 12:00 Noon on Wednesday, April 20, 2022, at which time bids will be opened and publicly read. Inquiries for bid packets can be directed to Karl Seckner, Purchasing Agent at the District Office (Behind MAM Elementary), 116 Volney Street, Phoenix, NY 13135 or via telephone at 315-695-1512.
**STANDARD COOKING FEATURES**

**Programs**
- 100+ Programs
- **CHEFUNOX**: choose something to cook from the library and the oven will automatically set all the parameters
- **MULTI.TIME**: manages up to 10 cooking processes at the same time
- **MISE.EN.PLACE**: synchronises the insertion of pans so that all the dishes are ready at the same time
- **MIND.Maps™**: draw the cooking processes directly on the display
- **READY.COOK**: ready to use settings with infinite time for a quick start

**Manual cooking**
- **Temperature**: 86 °F - 500 °F
- Up to 9 cooking steps
  - **CLIMA.Control**: humidity or dry air set by 10%
  - Delta T cooking with core probe
  - **Sous-vide** cooking

**STANDARD TECHNICAL FEATURES**
- **ROTOR.Klean™**: automatic washing system
- Automatic special washing behind the fan guard
- Cooking chamber in high-resistance AISI 316L stainless steel with rounded edges
- Triple glass
- Cooking chamber lighting through LED lights embedded in the door
- Tray supports with anti-tip system
- Drip collection system integrated in the door which works even when the door is open
- High-performance heating elements
- Integrated DET&Rinse™ detergent container
- Integrated Wi-Fi
  - **Wi-Fi/USB data**: download/upload HACCP data
  - **Wi-Fi/USB data**: download/upload programs
- Fully integrated drain cooling valve (drain discharge temp. ≤ 140°F)

**ADVANCED AND AUTOMATIC COOKING FEATURES**

**Data Driven Cooking**
- Control and monitor the operating conditions of your ovens in real-time, create and share new recipes. The AI transforms the consumption data into useful information in order to increase your daily profit. Create, understand, improve

**Unox Intelligent Performance**
- **ADAPTIVE.Cooking™**: automatically regulates the cooking parameters to ensure repeatable results
- **CLIMALUX™**: total control of the humidity in the cooking chamber
- **SMART.Preheating**: automatically sets the preheating temperature and duration
- **AUTO.Soft**: manages the heat rise to make it more delicate
- **SENSE.Klean**: estimates how dirty the oven is and suggests the appropriate automatic washing cycle

**Unox Intensive Cooking**
- **DRY.Maxi™**: rapidly extracts the humidity from the cooking chamber
- **STEAM.Maxi™**: produces saturated steam
- **AIR.Maxi™**: manages fans auto-reverse and pulse function
- **PRESSURE.Steam**: increases the steam saturation and temperature

**APP & WEB SERVICES**
- Data Driven Cooking app & webapp
- Top Training app
- Combi guru app

**DESCRIPTION**

Technologically advanced combi oven for gastronomy cooking processes (dehydrating, steaming, low temperature cooking, sous vide cooking, roasting, grilling, pan frying, regeneration and plate regeneration) and for fresh or frozen baking thanks to Unox Intensive Cooking and Intelligence Performance technologies which guarantee perfect results and repeatability for any load size. Automatic management of cooking processes (CHEFUNOX) for perfect results even without trained staff.

**Specifications**
- **Model**: CHEFTOP MIND.Maps™ PLUS COUNTERTOP
- **Project**: XAVC-06FS-EPLM
- **Item**: Date
- **Quantity**: Model
- **Date**: CHEFTOP MIND.Maps™ PLUS COUNTERTOP

- Combi steamer
- Electric
- 6 trays 18"x26"
- Hinge on the right side (Left Hand Door)
- 9.5" Touch control panel

We reserve the right to make technical improvements - 5/26/2021

UNOX INC. 987 Airlie Parkway Denver, NC 28037 1-800-489-UNOX info.usa@unox.com
DIMENSIONS AND WEIGHT

<table>
<thead>
<tr>
<th>Dimension</th>
<th>Value 1</th>
<th>Value 2</th>
</tr>
</thead>
<tbody>
<tr>
<td>Width</td>
<td>33-7/8&quot;</td>
<td>860 mm</td>
</tr>
<tr>
<td>Depth</td>
<td>38-1/16&quot;</td>
<td>967 mm</td>
</tr>
<tr>
<td>Height</td>
<td>33-1/8&quot;</td>
<td>842 mm</td>
</tr>
<tr>
<td>Net Weight</td>
<td>247 lbs</td>
<td>112 kg</td>
</tr>
<tr>
<td>Tray pitch</td>
<td>3-1/8&quot;</td>
<td>80 mm</td>
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</table>

CONNECTION POSITIONS

<table>
<thead>
<tr>
<th>Position</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>2</td>
<td>Power cord</td>
</tr>
<tr>
<td>3</td>
<td>Unipotential terminal</td>
</tr>
<tr>
<td>6</td>
<td>Technical data plate</td>
</tr>
<tr>
<td>7</td>
<td>Safety thermostat</td>
</tr>
<tr>
<td>8</td>
<td>3/4&quot; female NPT water inlet</td>
</tr>
<tr>
<td>10</td>
<td>RotorKLEAN™ inlet</td>
</tr>
<tr>
<td>11</td>
<td>Chamber drain pipe</td>
</tr>
<tr>
<td>12</td>
<td>Hot fumes exhaust chimney</td>
</tr>
<tr>
<td>13</td>
<td>Accessories connection</td>
</tr>
<tr>
<td>27</td>
<td>Cooling air outlet</td>
</tr>
</tbody>
</table>
**POWER SUPPLY**

<table>
<thead>
<tr>
<th>STANDARD</th>
<th></th>
<th>OPTION A</th>
<th></th>
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</thead>
<tbody>
<tr>
<td><strong>Voltage</strong></td>
<td>240 V</td>
<td><strong>Voltage</strong></td>
<td>208 V</td>
</tr>
<tr>
<td><strong>Phase</strong></td>
<td>~3PH+PE</td>
<td><strong>Phase</strong></td>
<td>~3PH+PE</td>
</tr>
<tr>
<td><strong>Frequency</strong></td>
<td>60 Hz</td>
<td><strong>Frequency</strong></td>
<td>60 Hz</td>
</tr>
<tr>
<td><strong>Total power</strong></td>
<td>19 kW</td>
<td><strong>Total power</strong></td>
<td>14.5 kW</td>
</tr>
<tr>
<td><strong>Maximum Amp Draw</strong></td>
<td>47 A</td>
<td><strong>Maximum Amp Draw</strong></td>
<td>42 A</td>
</tr>
<tr>
<td><strong>Required breaker size</strong></td>
<td>60 A</td>
<td><strong>Required breaker size</strong></td>
<td>50 A</td>
</tr>
<tr>
<td><strong>Power cable requirements</strong></td>
<td>4 x AWG 4</td>
<td><strong>Power cable requirements</strong></td>
<td>4 x AWG 6</td>
</tr>
<tr>
<td><strong>Cord size</strong></td>
<td>1.10 in</td>
<td><strong>Cord size</strong></td>
<td>1.10 in</td>
</tr>
<tr>
<td><strong>Plug</strong></td>
<td>NOT INCLUDED</td>
<td><strong>Plug</strong></td>
<td>NOT INCLUDED</td>
</tr>
</tbody>
</table>

*Recommended size - observe local ordinance. Cable not included.

**WATER SUPPLY**

**USING A WATER SUPPLY THAT DOES NOT MEET UNOX’S MINIMUM WATER QUALITY STANDARDS WILL VOID ANY WARRANTY.**

It is the responsibility of the purchaser to ensure that the incoming water supply is compliant with the listed specifications through adequate treatment measures.

**Drinking water inlet:** 3/4" NPT*, line pressure: 22 to 87 psi; 1.5 to 6 Bar (29 psi; 2 Bar recommended)

**Inflow water specifications**

- Free chlorine ≤ 0.5 ppm
- Chloramine ≤ 0.1 ppm
- pH 7 - 8.5
- Electrical conductivity ≤ 1000 µS/cm
- Total hardness ≤ 30 °dH

**Steam circuit: inflow water specifications**

- Total hardness ≤ 8 °dH*
- Chlorides ≤ 250 ppm

*This value refers to daily steam cooking of 1-2 hours. In any case, if with a total hardness ≤ 8°dH there is still production of limescale, it is mandatory to treat the water in order to avoid limescale production. We recommend water treatment systems based on ion exchange resins. Water treatment systems based on polyphosphates are not allowed.

**ACCESSORIES**

- Ventless hood: steam condensing hood
- SMART.Drain: its functioning is based on a special two-way valve that collects any fat and cooking liquids created during the cooking program and drains them into a tank
- LIEVox: Proofer equipped with sensors capable to control and intervene automatically on the leavening process
- Neutral cabinet: recommended solution to optimize your kitchen layout and always have everything in the right place
- Stand: the multifunctional support ideal for storing trays safely and placing your oven at the perfect height to work
- Cooking Essentials: special trays
- DET&Rinse™ PLUS: cleaning and rinse agents to combine maximum cleanliness with minimum consumption and long life for your oven
- DET&Rinse™ ECO: eco formula for daily cleaning and the utmost respect for the environment. Ideal for mild level of dirt
- FINEST: resin-based filtering system that eliminates from the water all substances that contribute to the formation of limescale inside the oven cooking chamber
- SOUS-VIDE: Core probe
- Ethernet connection kit
- HYPER.Smoker: smoking box for wood chips and sawdust to smoke inside the cooking chamber without extra electrical supply

**INSTALLATION REQUIREMENTS**

Installations must comply with all local electrical systems, particularly as for minimum wire gauge required for field connection, hydraulic and ventilation supply. Exhaust and fume analysis must be performed in case of gas ovens.
End User Data & Installation Confirmation

To ensure a smooth installation process and technical service support, UNOX, Inc must obtain the following information, upon order placement, concerning the end user of the equipment. Shipment will be delayed if this form is not returned to the Orders Team at orders.usa@unox.com. This form can be completed by the Equipment Dealer or End User.

Please return completed form to UNOX, Inc. with purchase order.

*End User Name/Name of Business

*End User Phone

*Street Address

*City, State, and Zip Code

*Contact Name for Survey and Installation

*Contact phone for Survey and Installation

Dealer PO Number ____________________________

*Contact Email

*Equipment Dealer Name, Email & Phone #: ________________

*New Construction? ☐ Yes ☐ No  Estimated date site ready for pre-installation site inspection: __________

NOTE: All utilities should be in place prior to inspection. Any questions related to utility placement should be directed to Unox Technical Service Support at (800) 489-8669 x3.

*Indicates required field

Please select the appropriate box below:

☐ I/We have purchased UNOX Long.Life4 for the above end user location. An UNOX certified installation is included with the purchase of Long.Life4. The UNOX Certified Installation information sheet has been received and I/we fully understand what is included with the standard installation. I/We further acknowledge that site inspection and installation requests must be received at least ten (10) business days prior to desired date of service to allow for scheduling. It is understood that the UNOX Long.Life4 includes a parts warranty extension as outlined in the UNOX warranty policy. This warranty extension requires that the unit is connected to UNOX via an Internet connection within 30 days of installation. I/We understand that all UNOX equipment must be installed by qualified appliance installers. I/We understand that all gas powered UNOX ovens require calibration at the installation site prior to unit operation. This calibration must be performed by qualified gas technician and requires the use of a gas combustion analyzer. This service will be performed by the UNOX installer at the time of installation.

☐ I/We decline UNOX Long.Life4 and the UNOX Installation. I/We understand that by declining this service, UNOX, Inc. will not warranty service calls related to improper installation. I/We understand that an Installation Manual is delivered with every new UNOX oven. An electronic version of the manual is available by contacting UNOX at (800) 489-8669. I/We understand that all UNOX equipment must be installed by qualified appliance installers. I/We understand that all gas powered UNOX ovens require calibration at the installation site prior to unit operation. This calibration must be performed by qualified gas technician and requires the use of a gas combustion analyzer. This service is not provided by UNOX unless Long.Life4 is purchased. Customers who choose not to purchase Long.Life4 are responsible to ensure equipment is calibrated by a qualified gas technician.

Name: ____________________________  Title: ____________________________

Signature: ____________________________  Date: ____________________________

UNOX, Inc.: 987 Airlie Parkway, Denver, NC 28037  Phone (800) 489-8669  R210507SO
Let UNOX simplify your CHEFTOP MIND.Maps™ installation!

Site Inspection
Finalizes details to ensure location is set for installation day.

Installation
Manufacturer Approved Installer gets the job done right.

Professional Start-up
Manufactured approved installer ensures proper operation.

UNOX INSTALLATION INCLUDES:
- Travel within a 50-mile radius (100 miles round trip) of the UNOX approved installer (two trips).
- Pre-installation site inspection*.
- Assembly of unit and UNOX accessories.
- Placement and leveling of unit.
- Connection to utilities within 3 feet of final unit placement.
- Mechanical / Electrical start up and unit calibration.
- Operational / Functional Test.

* Note: In the event that the installation visit or Pre-installation Site visit is aborted due to “site not ready”, the customer will be responsible to pay the UNOX authorized service agent directly for any additional labor and travel charges required for additional visits.

STANDARD PRICING DOES NOT INCLUDE:
- Overtime travel or labor.
- Additional visits from the installer.
- Delivery of equipment: Unit must be within 5 feet and have clear and unobstructed path to final installation location.
- Removal of packing material and/or old equipment.
- Special licensing or permits.
- Water testing.
- Gas Line or Power cable for Electric units.

CERTIFIED INSTALLATION PRICING:
- See current UNOX price list.

UNOX INSTALLATION REQUIREMENTS:
- Installation includes connection to existing utilities, detailed on page 2, within 3 feet of final unit placement.
- It is the customers responsibility to ensure that all utility connections meet local codes.
- Flexible gas line, power cable (electric units), and other site specific installation items must be purchased / provided by the customer.
- Installation sites not conforming to required gas, electric, water, and drain connections may incur additional charges.
- Appliance must be installed in areas dedicated and conforming to commercial cooking; having adequate air ventilation; complying with local codes and laws; protected against the weather; with temperatures between 41 °F to 104 °F; having a maximum humidity of 70%.
- For complete installation requirements, see current version UNOX installation manual or contact UNOX at (800) 489-8669.
INSTALLATION LOCATION

- Oven must have at least 2 inches on all sides from any wall or other surface. There must be a minimum of 18 inches from any external heat source on the sides and 27 ½ inches to the rear or have an adequate heat shield. Unit should be installed on a level surface where the door can open freely.
- Full access to rear of unit required for installation and performance of maintenance work. Units with insufficient access to rear of unit must be moveable and installed with flexible connections that allow unit to be pulled forward while still connected to gas, electric, and water.

ELECTRIC OVENS

- An independent fused power supply required for each unit. Installer will connect customer provided power cable to UNOX oven or between fused disconnect / junction box an UNOX oven.

GAS OVENS

- 3/4" NPT connection and 3/4" flexible commercial gas line provided by customer.
- Use of 115/120 volt GFCI / RCD outlet is not advisable as random and/or nuisance trips of power circuit will likely result.

UNIT DIMENSIONS AND REQUIRED POWER SUPPLY

<table>
<thead>
<tr>
<th>Model Code</th>
<th>Width</th>
<th>Depth</th>
<th>Height</th>
<th>Weight</th>
<th>Electrical Requirement</th>
<th>Breaker/Fuse</th>
<th>Power Cable***</th>
</tr>
</thead>
<tbody>
<tr>
<td>XACC-0513-EP*</td>
<td>21 1/16&quot;</td>
<td>33 15/16&quot;</td>
<td>25 35/64&quot;</td>
<td>110 lbs</td>
<td>208 - 240V 3PH</td>
<td>25 A</td>
<td>10 AWG / 4 Wire</td>
</tr>
<tr>
<td>XAVC-0511-MP*</td>
<td>29 9/16&quot;</td>
<td>30 7/16&quot;</td>
<td>26 5/8&quot;</td>
<td>154 lbs</td>
<td>208 - 240V 1PH</td>
<td>30 A</td>
<td>8 AWG / 3 Wire</td>
</tr>
<tr>
<td>XAVC-0511-EP*</td>
<td>29 9/16&quot;</td>
<td>30 7/16&quot;</td>
<td>26 5/8&quot;</td>
<td>154 lbs</td>
<td>208 - 240V 3PH</td>
<td>35 A</td>
<td>10 AWG / 4 Wire</td>
</tr>
<tr>
<td>XAVC-0511-GP*</td>
<td>29 9/16&quot;</td>
<td>30 7/16&quot;</td>
<td>26 5/8&quot;</td>
<td>194 lbs</td>
<td>120V 1PH</td>
<td>15 A</td>
<td>8 AWG / 3 Wire</td>
</tr>
<tr>
<td>XAVC-1011-EP*</td>
<td>29 9/16&quot;</td>
<td>30 7/16&quot;</td>
<td>39 13/16&quot;</td>
<td>209 lbs</td>
<td>208 - 240V 3PH</td>
<td>50 A</td>
<td>14 AWG / 4 Wire</td>
</tr>
<tr>
<td>XAVC-1011-GP*</td>
<td>29 9/16&quot;</td>
<td>30 7/16&quot;</td>
<td>39 13/16&quot;</td>
<td>254 lbs</td>
<td>120V 1PH</td>
<td>15 A</td>
<td>14 AWG / NEMA 5-20P</td>
</tr>
<tr>
<td>XAVC-08FS-EP*</td>
<td>33 7/8&quot;</td>
<td>37 11/16&quot;</td>
<td>33 1/4&quot;</td>
<td>220 lbs</td>
<td>208 - 240V 3PH</td>
<td>35 A</td>
<td>10 AWG / 4 Wire</td>
</tr>
<tr>
<td>XAVC-08FS-GP*</td>
<td>33 7/8&quot;</td>
<td>37 11/16&quot;</td>
<td>33 1/4&quot;</td>
<td>254 lbs</td>
<td>120V 1PH</td>
<td>15 A</td>
<td>14 AWG / NEMA 5-20P</td>
</tr>
<tr>
<td>XAVC-06FS-EP*</td>
<td>33 7/8&quot;</td>
<td>37 11/16&quot;</td>
<td>45 12/16&quot;</td>
<td>287 lbs</td>
<td>208 - 240V 3PH</td>
<td>90 A</td>
<td>4 AWG / 4 Wire</td>
</tr>
<tr>
<td>XAVC-06FS-GP*</td>
<td>33 7/8&quot;</td>
<td>37 11/16&quot;</td>
<td>45 12/16&quot;</td>
<td>302 lbs</td>
<td>440 - 480V 3PH</td>
<td>60 A</td>
<td>6 AWG / 4 Wire</td>
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<tr>
<td>XAVC-10FS-EP*</td>
<td>33 7/8&quot;</td>
<td>37 11/16&quot;</td>
<td>45 12/16&quot;</td>
<td>335 lbs</td>
<td>120V 1PH</td>
<td>15 A</td>
<td>14 AWG / NEMA 5-20P</td>
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<tr>
<td>XAVC-10FS-GP*</td>
<td>33 7/8&quot;</td>
<td>37 11/16&quot;</td>
<td>45 12/16&quot;</td>
<td>350 lbs</td>
<td>440 - 480V 3PH</td>
<td>90 A</td>
<td>4 AWG / 4 Wire</td>
</tr>
<tr>
<td>XAVC-05FS-EP*</td>
<td>34 3/4&quot;</td>
<td>41 1/8&quot;</td>
<td>73 1/2&quot;</td>
<td>408 lbs</td>
<td>208 - 240V 3PH</td>
<td>150 A</td>
<td>1 AWG / 4 Wire</td>
</tr>
<tr>
<td>XAVC-05FS-GP*</td>
<td>34 3/4&quot;</td>
<td>41 1/8&quot;</td>
<td>73 1/2&quot;</td>
<td>408 lbs</td>
<td>208 - 240V 3PH</td>
<td>150 A</td>
<td>1 AWG / 4 Wire</td>
</tr>
<tr>
<td>XAVC-04FS-EP*</td>
<td>34 3/4&quot;</td>
<td>41 1/8&quot;</td>
<td>73 1/2&quot;</td>
<td>485 lbs</td>
<td>440 - 480V 3PH</td>
<td>90 A</td>
<td>4 AWG / 4 Wire</td>
</tr>
<tr>
<td>XAVC-04FS-GP*</td>
<td>34 3/4&quot;</td>
<td>41 1/8&quot;</td>
<td>73 1/2&quot;</td>
<td>485 lbs</td>
<td>440 - 480V 3PH</td>
<td>90 A</td>
<td>4 AWG / 4 Wire</td>
</tr>
<tr>
<td>XAVHC-HC11</td>
<td>29 1/16&quot;</td>
<td>37 5/8&quot;</td>
<td>9 7/16&quot;</td>
<td>55 lbs</td>
<td>208-240V 1PH</td>
<td>15 A</td>
<td>14 AWG / NEMA 5-20P</td>
</tr>
<tr>
<td>XAVHC-HCFS</td>
<td>34 3/16&quot;</td>
<td>45 1/16&quot;</td>
<td>9 7/16&quot;</td>
<td>55 lbs</td>
<td>208-240V 1PH</td>
<td>15 A</td>
<td>14 AWG / NEMA 5-20P</td>
</tr>
<tr>
<td>XAVHC-HCFL</td>
<td>21 1/16&quot;</td>
<td>45 5/8&quot;</td>
<td>9 7/16&quot;</td>
<td>55 lbs</td>
<td>208-240V 1PH</td>
<td>15 A</td>
<td>14 AWG / NEMA 5-20P</td>
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<tr>
<td>XAVHC-12FS-C</td>
<td>33 15/16&quot;</td>
<td>35 5/16&quot;</td>
<td>30&quot;</td>
<td>90 lbs</td>
<td>208-240V 1PH</td>
<td>15 A</td>
<td>14 AWG / NEMA 5-20P</td>
</tr>
</tbody>
</table>

* "R" for right-hand opening "L" for left-hand opening
** Recommended size. Always refer to the NEC, state and local codes
*** Minimum wire gauge required for field connection, ALWAYS OBSERVE LOCAL ORDINANCES

WATER CONNECTION

- ¾" NPT connection located within 3 feet of unit placement.
- Water supply must meet quality requirements outlined in UNOX specification document for equipment being installed.
- Water test not included as part of installation and is the responsibility of the customer.

SUPPLY

- Line pressure: 21 to 87 psi; 1.5 to 6 Bar
- Drinking water inlet: 3/4" NPT*, line pressure: 21 to 87 psi; 1.5 to 6 Bar
- Connection: cold water

INFLOW WATER SPECIFICATIONS

<table>
<thead>
<tr>
<th>Specification</th>
<th>Requirement</th>
</tr>
</thead>
<tbody>
<tr>
<td>Free chlorine</td>
<td>≤ 0.1 ppm</td>
</tr>
<tr>
<td>Chloramine</td>
<td>0.1 ppm</td>
</tr>
<tr>
<td>TDS</td>
<td>≤ 125 ppm</td>
</tr>
<tr>
<td>Silica</td>
<td>≤ 12 ppm</td>
</tr>
<tr>
<td>pH</td>
<td>7 ± 8.5</td>
</tr>
<tr>
<td>Total hardness</td>
<td>8 °d</td>
</tr>
<tr>
<td>Chlorides</td>
<td>≤ 25 ppm</td>
</tr>
<tr>
<td>Alkalinity</td>
<td>≤ 150 ppm as CaCO3</td>
</tr>
</tbody>
</table>

STEAM CIRCUIT: INFLOW WATER SPECIFICATIONS

- Total hardness (TH): ≤ 8 °d
- Chlorides: ≤ 25 ppm
- Alkalinity: ≤ 150 ppm as CaCO3

DRAIN

- UNOX units have a 1 1/8" diameter discharge pipe. Floor drain (not under unit) and/or high temp drain line with 2 1/2" cup allowing for a 1" air gap required within 3 feet of unit placement.

INTERNET CONNECTION

- UNOX ovens provided with standard ethernet connection, Wi-Fi available as an option. Long-Life4 extended warranty requires that the unit must be connected to the internet and remain accessible by UNOX for warranty purposes.
Master Gas Convection Oven

Models
- MCO-GS-10-ESS
- MCO-GS-20-ESS - double-stacked, energy star

Standard Features
- EasyTouch™ screen design is simple and intuitive with Press and Go interface.
  Temperature range and control with 150°F (66°C) to 500°F (260°C) and digital timer.
- Cook’n’Hold
- Electric spark ignition, including automatic pilot system with 100% safety shut off.
- 2-speed fan control (high & low) with .6 HP fan motor.
- Total of 60,000 BTU (17.6 kW) loading per oven cavity.
- Stainless steel front, sides, top, and legs.
- 60/40 dependent door design with double pane thermal window in both doors and interior lighting.
- Full Length, stainless steel positive door closure.
- Patented “Safety Door System”.
- Porcelain enameled oven interior with coved corners.
- 24” cooking cavity height w/6 chrome plated oven racks on 13-position rack guides.
- Double deck models available, suffix -20-ESS.

Warranty
- 2 year limited part & 1 year labor warranty (USA & Canada only).
- 2 year limited part & labor warranty (USA Kindergarten to grade 12 schools only).
- 5 year limited door warranty, excluding window (USA & Canada only).

Options & Accessories
- Stainless steel solid door or doors (specify) - No Charge.
- Extra oven racks.
- Swivel casters, (4) w/ front brakes.
- 4 Low profile casters, w/ front brakes (double ovens only).
- Stainless steel open base with rack guides and shelf.
- Direct connect vent.
- Back enclosure (stainless steel).
- 3/4” gas flex hose & quick disconnect.
- 208 or 240 volt, single phase motor (please specify).
- Maximum security package available contact factory for details.

Specifications
- Garland Master Full-Size Standard Depth, prefix MCO-GS or Deep Depth, prefix MCO-GD, gas convection oven.
- 60,000 BTU (17.6 kW)/cavity .6 HP fan motor with two speed fan control. Electronic spark ignition. Natural gas.
- EasyTouch™ screen.
- Porcelain enameled oven interior with coved corners. Six (6) oven racks and 13-position rack guides.
- All model interiors are 29” (735 mm) W by 24” (610 mm) H, depth is 24” (610 mm) for standard depth and 28” (715 mm) for deep depth. Stainless steel front, sides, top, and legs. 60/40 dependent door design with double pane thermal window in both doors and interior lighting.
- Models with suffix -20-ESS are double deck units. Specify voltage if other than 115 volt, 60 Hz, 1 phase.
- UL, CUL. Gas-Fired and NSF Listed.
- Energy Star approved.
INSTALLATION NOTE:
Combustible Wall Clearances:
Sides: 1" (25mm)  Back: 3" (76mm)
*Note: Installations beside units with high heat sources it is recommended to
leave 6" (152mm) on the right side of oven. Refer to the installation manual for
more details.

Entry Clearance:
Crated: 47" (1194mm)  Uncrated: 32½" (826mm)

Manifold Operating Pressure:
Natural: 4.1"  Note: Data applies only to North America

PLEASE NOTE:
Standard electrical specifications include motor requirements. (120V units) 115V, .6 HP, 2-speed motor; 1140 and 1725 rpm, 60Hz. (240V units) 200-240V, .6 HP, 2-speed motor; 1140 and 1725 rpm, 60 Hz. A 6 ft. line cord is provided for each 120V deck with a (NEMA #5-15P) plug. Garland recommends a separate 15 AMP

circuit for each 120V unit. Gas input rating shown above are for installations up to
2,000 ft. (610) m above sea level. Specify altitudes over 2,000 ft.
Model: T-49-HC

T-Series: Reach-In Solid Swing Door Refrigerator with Hydrocarbon Refrigerant

True's solid door reach-in's are designed with enduring quality that protects your long term investment.

- Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system that maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- Adjustable, heavy duty PVC coated shelves.
- Positive seal self-closing doors. Lifetime guaranteed door hinges and torsion type closure system.

Bottom mounted units feature:
- "No stoop" lower shelf.
- Storage on top of cabinet.
- Compressor performs in coolest, most grease free area of kitchen.
- Easily accessible condenser coil for cleaning.

ROUGH-IN DATA

<table>
<thead>
<tr>
<th>Model</th>
<th>Doors</th>
<th>Shelves</th>
<th>Cabinet Dimensions (inches)</th>
<th>HP</th>
<th>Voltage</th>
<th>Amps</th>
<th>NEMA Config.</th>
<th>Cord Length (total ft.) (total m)</th>
<th>Crated Weight (lbs.) (kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>T-49-HC</td>
<td>2</td>
<td>6</td>
<td>W: 54½</td>
<td>D: 29½</td>
<td>H*: 78½</td>
<td>½ HP</td>
<td>115/60/1</td>
<td>230-240/50/1</td>
<td>9</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>1375</td>
<td>750</td>
<td>1991</td>
<td>1½</td>
<td>2.4</td>
<td>▲ 5-15P</td>
<td>▲ 2.74</td>
</tr>
</tbody>
</table>

- Height does not include 5" (127 mm) for castors or 6" (153 mm) for optional legs.
- Plug type varies by country.

Specifications subject to change without notice.
Chart dimensions rounded up to the nearest ¼" (millimeters rounded up to next whole number).

APPROVALS:

AVAILABLE AT:

5/20 Printed in U.S.A.
Model: T-49-HC

T-Series: Reach-In Solid Swing Door Refrigerator with Hydrocarbon Refrigerant

STANDARD FEATURES

DESIGN
- True’s commitment to using the highest quality materials and over sized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today’s food service marketplace.

REFRIGERATION SYSTEM
- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero ozone depletion potential (ODP) and three global warming potential (GWP).
- High capacity, factory balanced refrigeration system that maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- State of the art, electronically commutated evaporator and condenser fan motors. ECM motors operate at higher peak efficiencies and move a more consistent volume of air which produces less heat, reduces energy consumption and provides greater motor reliability.
- Bottom mounted condensing unit positioned for easy maintenance. Compressor runs in coolest and most grease free area of the kitchen. Allows for storage area on top of unit.

CABINET CONSTRUCTION
- Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.

LIGHTING
- LED Interior lighting - safety shielded. Lights activated by rocker switch mounted above doors.

MODEL FEATURES
- Exterior temperature display.
- Evaporator is epoxy coated to eliminate the potential of corrosion.
- NSF/ANSI Standard 7 compliant for open food product.

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

OPTIONAL FEATURES/ACCESSORIES
Upcharge and lead times may apply.
- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 ½" (64 mm) standard legs.
- Alternate door hinging (factory installed).
- Half door bun tray racks. Each holds up to eleven 18"L x 26"W (458 mm x 661 mm) sheet pans (sold separately).
- Full door bun tray racks. Each holds up to twenty-two 18"L x 26"W (458 mm x 661 mm) sheet pans (sold separately).

PLAN VIEW

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

3 YEAR PARTS & LABOR COMPRRESSOR WARRANTY (U.S.A. only)

TRUE MANUFACTURING CO., INC.
2001 East Terra Lane • O’Fallon, Missouri 63366-4434 • (636)240-2400 • Fax (636)272-2408 • Toll Free (800)325-6152 • Intl. Fax# (001)636-272-7546 • www.truemfg.com
SCHOOL MILK COLD WALL COOLER
SM49HC Single Access Cooler
Hydrocarbon Series

3 Year Parts/Labor Warranty
Additional 4 Year Compressor Warranty

CABINET CONSTRUCTION
- White coated steel exterior
- Interior features a one-piece, stainless steel back, front, floor with galvanized side walls for maximum milk crate support
- Stainless steel lids, hinges doors and door latches
- Full electronic control
- Heavy-duty epoxy coated steel wire floor racks standard
- Floor drain is centrally located for easy cleaning, connecting to drain hose with hose adapter
- Flexible compression door gaskets ensure tight seal
- Self-latching doors/lids with safety bumpers
- Exterior thermometer
- Cylinder lock
- 4" Heavy-duty plate casters (2 with locks)
- Cold wall milk coolers are designed to hold product temperature during service. Product should be removed at the end of service and moved to long-term, refrigerated storage.

OPTIONS & ACCESSORIES
- Stainless steel interior on white models -02
- Corner bumpers
- Cafeteria tray slide
- Graphics

REFRIGERATION SYSTEM
- Uses environmentally friendly, energy efficient R290 refrigerant, and meets all regulatory requirements for CARB, SNAP, DOE & more
- Maintains product temperature between 36°F to 40°F

Specifications are subject to change without prior notice. Rev. 8/21
School Milk Cooler - Single Access
Model: SM49HC-W

Model Views

EXTERNAL DIMENSIONAL DATA
- Width Overall: 49"
- Depth Overall: 30 3/4"
- Height Overall with Casters: 41 1/4"
- Number of Lids/Doors: Single Access
- Depth with Door Open 90°: 45 5/8"

INTERNAL DIMENSIONAL DATA
- NET Capacity (cubic ft.): 20.32
- Internal Width Overall (in): 46"
- Internal Depth Overall (in): 27"
- Internal Height Usable (in): 25 3/4"

CASE CAPACITY
- 13" X 13" X 11" (inches): 12
- 19" X 13" X 11" (inches): 8

ELECTRICAL DATA
- Full Load Amperes: 2.2

REFRIGERATION DATA
- Horsepower: 1/3
- Capacity (BTU/Hr): 1367

SHIPPING DATA
- Gross Weight - Crated: 338 lbs
- Height - Crated: 47"
- Width - Crated: 52"
- Depth - Crated: 34"

ELECTRICAL CONNECTION
- Units pre-wired at factory and include 8' long cord and plug set.
SCHOOL MILK COLD WALL COOLER
SM34HC Single Access Cooler
Hydrocarbon Series

3 Year Parts/Labor Warranty
Additional 4 Year Compressor Warranty

CABINET CONSTRUCTION
- White coated steel exterior
- Interior features a one-piece, stainless steel back, front, floor with galvanized side walls for maximum milk crate support
- Stainless steel lids, hinges doors and door latches
- Full electronic control
- Heavy-duty epoxy coated steel wire floor racks standard
- Floor drain is centrally located for easy cleaning and connecting to drain hose with hose adapter
- Flexible compression door gaskets ensure tight seal
- Self-latching doors/lids with safety bumpers
- Exterior thermometer
- Cylinder lock
- 4" Heavy-duty plate casters (2 with locks)
- Cold wall milk coolers are designed to hold product temperature during service. Product should be removed at the end of service and moved to long-term, refrigerated storage.

OPTIONS & ACCESSORIES
- Stainless steel interior on white models -02
- Corner bumpers
- Cafeteria tray slide
- Graphics

REFRIGERATION SYSTEM
- Uses environmentally friendly, energy efficient R290 refrigerant, and meets all regulatory requirements for CARB, SNAP, DOE & more
- Maintains product temperature between 36°F to 40°F
School Milk Cooler - Single Access
Model: SM34HC-W

### EXTERNAL DIMENSIONAL DATA
- **Width Overall**: 34"  
- **Depth Overall**: 30 3/4"  
- **Height Overall with Casters**: 41 1/4"  
- **Number of Lids/Doors**: Single Access  
- **Depth with Door Open 90°**: 45 3/4"

### INTERNAL DIMENSIONAL DATA
- **NET Capacity (cubic ft.)**: 12.73  
- **Internal Width Overall (in)**: 31"  
- **Internal Depth Overall (in)**: 27"  
- **Internal Height Usable (in)**: 25 3/4"

### CASE CAPACITY
- 13" X 13" X 11": 8
- 19" X 13" X 11": 4

### ELECTRICAL DATA
- **Full Load Amperes**: 2.2

### REFRIGERATION DATA
- **Horsepower**: 1/3
- **Capacity (BTU/Hr)**: 1224

### SHIPPING DATA
- **Gross Weight - Crated**: 252 lbs  
- **Height**: 48"  
- **Width**: 37"  
- **Depth**: 34"

### ELECTRICAL CONNECTION
115/60/1 NEMA 5-15P
Units pre-wired at factory and include 8’ long cord and plug set.
SPEC SERIES®
PASS-THRU SOLID FRONT/SOLID REAR SWING DOORS REFRIGERATOR WITH HYDROCARBON REFRIGERANT

models | STR2RPT-2S-2S-HC | STA2RPT-2S-2S-HC | STG2RPT-2S-2S-HC

Exterior
Stainless steel door, front & sides.

Interior
Stainless steel side walls, back, floor, door liner, & ceiling.

Shelving
(1) Interior kit option included per full section.

Exterior
Stainless steel door, front & sides.

Interior
Aluminum side walls & back.
Stainless steel floor & ceiling.

Shelving
(3) Heavy duty, chrome plated, wire shelves per section.

Exterior
Stainless steel door, with matching aluminum sides.

Interior
Aluminum side walls & back.
Stainless steel floor & ceiling.

Shelving
(3) Heavy duty, PVC coated, wire shelves per section.

SPECIFICATIONS

Dimensions in. mm.
Width 52½ 1337
Depth 36½ 918
Height 77½ 1975

Electrical U.S. International
Horsepower ½ N/A
Amps 5.9 N/A
Voltage 115/60/1
NEMA 5-15P
Cord Length 9 ft. 2.74 M.

Height does not include 6½" (165 mm) for castors or 6" (153 mm) for optional legs. Height does not include ½" (13 mm) for system mechanical components.

Depth does not include 1½" for front & back door handles.

Specifications subject to change without notice. Chart dimensions are rounded up to the nearest ½" (millimeters rounded up to the next whole number).

APPROVALS

Availble at

Printed in U.S.A.
SPECS SERIES®
PASS-THRU SOLID FRONT/SOLID REAR SWING DOORS REFRIGERATOR WITH HYDROCARBON REFRIGERANT

standard features

REFRIGERATION SYSTEM
- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system that maintains cabinet temperatures of 33°F to 38°F (5°C to 3.3°C) for the best in food preservation.
- State of the art, electronically commutated evaporator and condenser fan motors. ECM motors operate at higher peak efficiencies and move a more consistent volume of air which produces less heat, reduces energy consumption and provides greater motor reliability.
- Top mounted refrigeration system with evaporator positioned out of food zone to maximize capacity.
- Electronic control.

CABINET CONSTRUCTION
- Insulation - entire cabinet structure and solid door are foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5” (127 mm) diameter plate castors - locks provided on front set.

DOORS
- Lifetime guaranteed bolt style door lock standard.
- Lifetime guaranteed heavy duty all metal working door handles.
- Positive seal self-closing doors with 120° stay open feature. Lifetime guaranteed external cam lift door hinges, four (4) per door section.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

LIGHTING
- LED interior lighting, safety shielded.

MODEL FEATURES
- Exterior digital temperature display, available with either °F or °C.
- Evaporator epoxy coated to eliminate the potential of corrosion
- Curb mounting ready.
- NSF/ANSI Standard 7 compliant for open food product.

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

OPTIONAL FEATURES/ACCESSORIES
- STR series kits factory installed at no charge. STA & STG series kits field installed, upcharge applies, lead times may apply.
  - Kit #1: Nine (9) sets of #1 type tray slides and pilasters (field installed), bottom support of one (1) 18"L x 26"D (458 mm x 661 mm) pan or two (2) 14"L x 18"D (356 mm x 458 mm) pans.
  - Kit #2: One (1) set half-section #2 steel rod tray slides and pilasters (field installed), rim support of one (1) 18"L x 26"D (458 mm x 661 mm) pan.
  - Kit #3: Six (6) sets of universal type tray slides and pilasters (field installed), bottom support of one (1) 18"L x 26"D (458 mm x 661 mm) pan or two (2) 14"L x 18"D (356 mm x 458 mm) pans or two (2) 12"L x 20"D (305 mm x 508 mm) pans.
  - Kit #4: Three (3) chrome shelves 26 ¾"L x 21 ¾"D (669 mm x 548 mm). Optional wall mounted shelf support pilasters (field installed) with four (4) shelf clips per shelf available; adjustable on ½" (13 mm) increments (must order at time of cabinet order).

WARRANTY
- 3 YEAR PARTS & LABOR
- 7 YEAR COMPRESSION

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER
SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

Model: STR2RPT-2S-2S-HC

STRENGTHS:
- True® brand quality and durability
- Energy efficient design
- Flexible shelving options
- Durable construction

APPLICATION:
- Commercial kitchens
- Hospitality venues
- Food service establishments

FEATURES:
- Factory-engineered, self-contained refrigeration system
- Environmentally friendly R290 hydrocarbon refrigerant
- High-capacity refrigeration system maintaining cabinet temperatures
- State-of-the-art ECM motors
- Electronic temperature display
- LED interior lighting
- NSF/ANSI Standard 7 compliance

ADVANTAGES:
- Longer-lasting performance
- Reduced energy consumption
- Improved food preservation
- Increased food safety
- Enhanced user experience

BENEFITS:
- Improved efficiency
- Increased productivity
- Enhanced customer satisfaction
- Reduced operational costs

APPLICATION:
- Restaurants
- Cafeterias
- Institutions
- Catering services

SPECIFICATIONS:
- Model: STR2RPT-2S-2S-HC
- Dimensions: [Provide specific dimensions]
- Capacity: [Provide specific capacity]
- Energy Consumption: [Provide specific consumption]
- Temperature Range: [Provide specific range]

CONSIDERATIONS:
- Installation:
- Site preparation
- Electrical requirements
- Plumbing connections

DELIVERY:
- Shipping:
- Lead time:
- Tracking information

CONTACT:
- Sales:
- Service:
- Parts:

OTHER INFORMATION:
- Certifications:
- Compliant with:
- Warranty:
- Service:

REQUEST QUOTE:
- Fill out the form below to receive a quote.
- Contact your local True® representative.

ENSURE OPTIMAL PERFORMANCE:
- Regular maintenance
- Proper storage
- Adequate ventilation