



18 GAUGE STAINLESS STEEL

FE SERIES - FABRICATED SINKS

Three & Four Compartments



**Rolled Rim
Edge For
Additional
Strength**



K-700
Removable Side
Splashes Fits Left
OR Right Side

Item #: _____ **Qty #:** _____

Model #: _____

Project #: _____

	MODEL #	Length L	Width W	Bowl Size A & B	Bowl Depth	Drbd. Length C	# of Drbrds.	Drbrd. Location	Wt	Aprox. Cubes
3 COMP.	FE-3-1515-X	50"	20 3/4"	15"x15"	12"	N/A	0	None	95 lbs.	25
	FE-3-1515-15RorLX	62 1/2"	20 3/4"		12"	15"	1	R or L	105 lbs.	31
	FE-3-1515-15RLX	75"	20 3/4"		12"	15"	2	R & L	115 lbs.	31
	FE-3-1620-X	53"	25 3/4"	16"x20"	12"	N/A	0	None	88 lbs.	25
	FE-3-1620-18RorLX	68 1/2"	25 3/4"		12"	18"	1	R or L	96 lbs.	38
	FE-3-1620-18RLX	84"	25 3/4"		12"	18"	2	R & L	105 lbs.	42
	FE-3-1812-X	59"	23 3/4"	18"x18"	12"	N/A	0	None	90 lbs.	22
	FE-3-1812-18RorL-X	74 1/2"	23 3/4"		12"	18"	1	R or L	102 lbs.	29
	FE-3-1812-18RLX	90"	23 3/4"		12"	18"	2	R & L	110 lbs.	42
	FE-3-1812-24RLX	102"	23 3/4"		12"	24"	2	R & L	149 lbs.	46
	FE-3-1824-18RLX	90"	29 3/4"	18"x24"	14"	18"	2	R & L	240 lbs.	47
	FE-3-1824-24RorLX	80 1/2"	29 3/4"		14"	24"	1	R or L	242 lbs.	50
	FE-3-1824-24RLX	102"	29 3/4"		14"	24"	2	R & L	250 lbs.	54
4 COMP.	FE-3-2424-X*	79"	29 3/4"	24"x24"	14"	N/A	0	None	300 lbs.	47
	FE-3-2424-24RorL-X*	98 1/2"	29 3/4"		14"	24"	1	R or L	328 lbs.	67
	FE-3-2424-24RLX*	120"	29 3/4"		14"	24"	2	R & L	340 lbs.	67
SPACE SAVER	FE-4-1812-18RL-X*	108"	23 3/4"	18"x18"	12"	18"	2	R & L	250 lbs.	67
	FE-3-1014-X	35"	19 3/4"	10"x14"	10"	N/A	0	None	85 lbs.	18
	FE-3-1014-15RLX	60"	19 3/4"		10"	15"	2	R & L	98 lbs.	22
	FE-3-1416-12RLX	66"	21 3/4"	14"x16"	12"	12"	2	R & L	92 lbs.	42

* Requires Two Faucets

FEATURES:

Backsplash has tile edge for ease of installation.
Sink bowls are 3/4" coved corner and meet NSF requirements.
Rolled Rim Edge for additional strength.
10"x14 Sink Bowls are 10" deep.
14"x16", 15"x15", 16"x20" & 18"x18" Sink Bowls are 12" deep.
18"x24" & 24"x24" Sink Bowls are 14" deep.
9" Backsplash.

CONSTRUCTION:

All TIG welded.
Welded areas blended to match adjacent surfaces and to a satin finish.
Gussets welded to a die-embossed reinforced plate.

MATERIAL:

1 5/8" diameter galvanized legs with
1" adjustable plastic bullet feet.
Entire unit is 18 gauge 304 stainless steel.
Gussets - galvanized steel.

MECHANICAL:

- Supply is 1/2" IPS hot & cold.
- Faucet holes on 8" centers.
- Faucets are not included (**see accessories**).
- Waste drains are 1 1/2" IPS S/S basket type, located in center of sink bowl, and are included.

OPTIONAL:

- **FE-SS-12** S/S Leg Upgrade For Sinks w/ 12" Deep Bowls
- **FE-SS-14** S/S Leg Upgrade For Sinks w/ 14" Deep Bowls



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Perfect! We found a match for "FE-3-1014-15RL"

FE-3-1014-15RL-X \$2242

Lite Series Fabricated NSF Sink, 3-compartment, 15" right & left drainboards, bowl size 10" x 14" x 10" deep, 18 gauge 304 series stainless steel, tile edge splash, rolled edge, faucet holes on 8" centers, galvanized legs, 1" adjustable plastic bullet feet, NSF, overall 19.5" F/B x 60" L/R
Weight: 75 Cubes: 22

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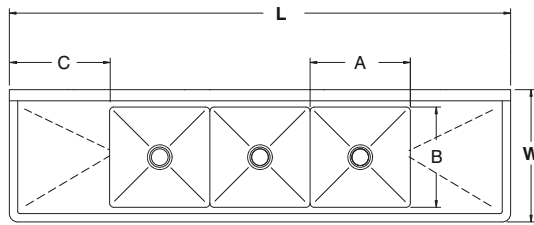
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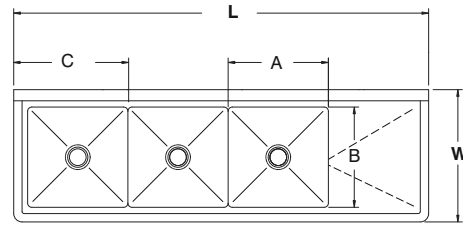
DIMENSIONS and SPECIFICATIONS

TOL Overall: $\pm .500"$ Interior: $\pm .250"$

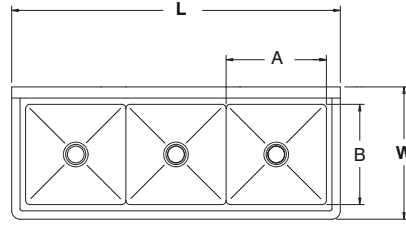
ALL DIMENSIONS ARE TYPICAL



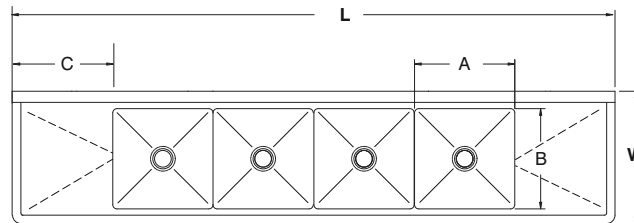
3 COMP - 2 DRBD



3 COMP - 1 DRBD



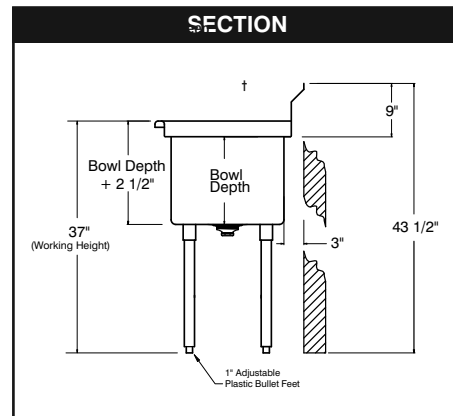
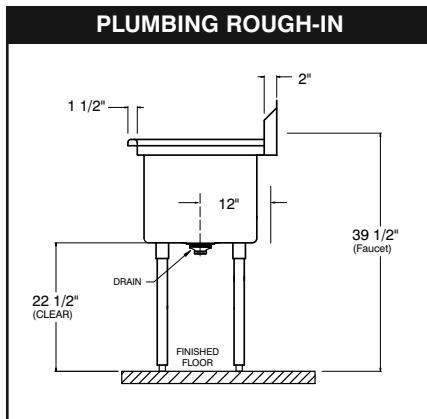
3 COMP



4 COMP - 2 DRBD

ACCESSORIES

	Model #	Qty
DRAINS		
FAUCETS		





X*PERT™ Series Classic Countertop 12" x 20" Warmer

MODELS: □ W-3Vi

PRODUCT:

QUANTITY:

ITEM #:

Designed Smart

- The W-3Vi warmer has an energy efficient design that keeps hot food at the perfect serving temperature.
- The unique serpentine shaped heating element evenly distributes heat throughout the unit.
- The warmer is provided with insulation to protect interior parts and countertops from heat build-up.
- Designed to run either with water (best option) or dry (will not harm warmer).

Built Solid

- Constructed with heavy-duty stainless steel for excellent durability.
- Inside liner made with stainless steel.
- Steel "element support" stabilizes heating elements and reflects heat toward food.

Reliability backed by APW Wyott's Warranty

All APW Wyott warming equipment is backed by a 1-year parts and labor warranty, including our "Enhanced Warranty" service that replaces new units with certain product issues through the convenience of direct/factory shipments.

Certified by the following agencies:



APW Wyott Design Features

- 22 qt. capacity
- All Stainless steel well pan and housing
- Superior element configuration
- Heavy-duty wiring extends element life
- Bottom-insulated
- Infinite temperature control
- Accepts all APW Wyott steam table pans and accessories

See riverside side for product specifications



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Rev. 11/29/11bd



A Standex Company

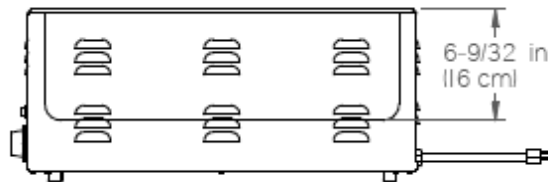
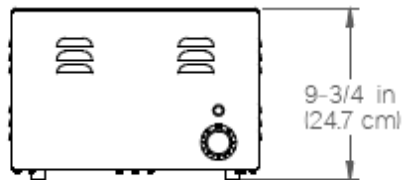
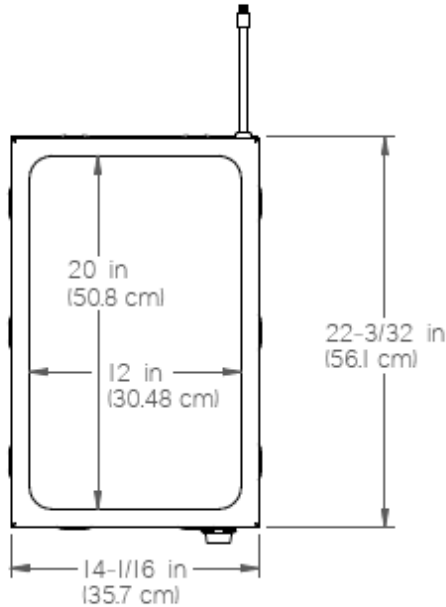
X*PERT™ Series Classic Countertop 12" x 20" Warmer

MODELS: □ W-3VI

PRODUCT:

QUANTITY:

ITEM #:



Product Specifications

Construction:

Stainless steel well pan and housing; fiberglass insulation

Dimensions:

9 3/4"H x 14 1/16" W x 22 3/32" D
(24.7 cm x 35.7 cm x 56.1 cm)

Electrical Information:

Each unit is equipped with a 60" three wire grounded power cord which terminates with a standard three pronged male plug. The 120V unit uses a NEMA 5-15 plug.

Electrical Specifications:

120V, 1200 W, 10 Amps
240V, 1200W, 5 Amps
230V, 1100W, 4.8 Amps

Capacity:

22 qts (21L)

Shipping Information:

30 Lbs (10.9 kg)

Freight Class: 92 1/2

FOB: Arizona, 85621

*APW Wyott Reserves the right to modify specifications or discontinue models without incurring obligation.



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Rev. 11/29/11bd

SPA-310 • SFA-291 Ice Dispensers

Model



SPA-310



SFA-291

SPA Model

Designed for ice bucket filling in hotels, motels, and resorts

Ice only dispense, with coin-op and room card dispensing control options



Indigo Series 450 Ice Machine
SPA-310 Ice Dispenser



Indigo Series 450 Ice Machine
SFA-291 Ice & Water Dispenser

SFA Model

Designed for "large" container ice filling.

Accepts up to 10.5" (26.67 cm) high container

Built-in water valve



Standard Features

- 180 lbs. (82 kgs.) ice storage capacity. Accepts 22" (55.88 cm) or 30" (76.2 cm) wide Manitowoc ice machine.
- Only 30" (76.2 cm) wide, 32" (81.28 cm) deep, and 82" high (208.28 cm).
- Patented rocking chute dispense mechanism reduces in-flight ice and ice spillage with quick on/off activation.
- Efficient built-in agitator assures 100% dispensing. Oversized drain pan collects larger quantity of ice overflow.
- DuraTech™ exterior provides superior corrosion resistance. Stainless finish with innovative clear-coat resists fingerprints and dirt.

Warranty

- 5-year parts and 5-year labor coverage on ice machine evaporator.
- 5-year parts and 3-year labor coverage on ice machine compressor.
- 3-year parts-and-labor coverage on all other ice machine and dispenser components.

Ice Shape



Half Dice
3/8" x 1 1/8" x 7/8"
(.95 x 2.86 x 2.22 cm)

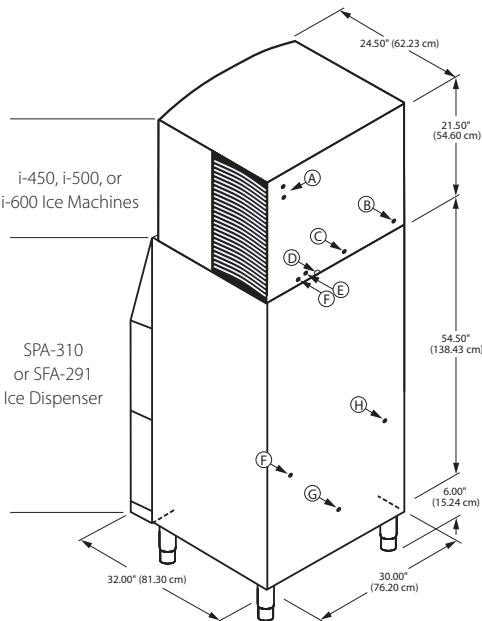


Dice
7/8" x 7/8" x 7/8"
(2.22 x 2.22 x 2.22 cm)





SPA-310 • SFA-291 Ice Dispensers



- A Electrical Entrance (2) Options
 B 3/8" (0.95 cm) F.P.T. Water Condenser Inlet (water-cooled units)
 C 1/2" (1.27 cm) F.P.T. Water Condenser Outlet (water-cooled units)
 D 3/8" (0.95 cm) F.P.T. Ice Making Water Inlet
 E 1/2" (1.27 cm) F.P.T. Ice Making Water Inlet
 F Water Inlet: SFA-291 only
 G 1/2" (1.27 cm) F.P.T. Melting Tray Pan Drain Floor To Drain Distance = 13" (With 6 legs)
 H Dispenser Electrical Entrance

Installation Note - Dispensers have no minimum clearance, when installing an ice machine/dispenser combination follow the clearance requirements for the ice machine being installed.

Ice Machine Electric

Note: Dispenser will accept single 22" or 30" wide ice machine.* Ice machine ordered separately. Choose Dice or Half Dice cube size. Refer to ice machine specification sheet for electrical and complete AHRI standard ratings.

Dispenser Electric:

115/60/1. (208-230/60/1 and 230/50/1 also available.)

Maximum Circuit Fuse Size:

15.0 amps. HACR-type circuit breakers can be used in place of fuses.

Dispenser Electrical Connection:

6' power cord, rated 125 VAC, 16-3 conductors with standard 3-prong, straight-blade, ground-type plug (NEMA configuration 5-15P).

Motor:

1.6 amps maximum. Permanently lubricated.

Service Access:

Dispenser door removes easily to access components.

Model Options:

SPA-310 push-for-ice rocking chute, SCA-330 coin-op and SRA-340 room card control available. To field-convert SPA-310 to SRA-340, call factory for information. SFA-291 has a water valve option.

*22" wide ice machines on 30" wide dispensers require K-00365 Adapter & K-00348 Baffle.

Series 300 (115 volt)

Model	Ice Shape	Ice Production 24 Hours			
		70°Air/50°F Water		90°Air/70°F Water	
		lbs.	kgs.	lbs.	kgs.
ID-0302A	dice	310	141	225	102
ID-0303W	dice	300	136	260	118
IY-0304A	half-dice	310	141	235	107
IY-0305W	half-dice	300	136	260	118

Series 450 (115 volt)

Model	Ice Shape	Ice Production 24 Hours			
		70°Air/50°F Water		90°Air/70°F Water	
		lbs.	kgs.	lbs.	kgs.
ID-0452A	dice	420	191	320	145
ID-0453W	dice	430	195	360	163
IY-0454A	half-dice	450	204	335	152
IY-0455W	half-dice	450	204	360	163

Series 500 (115 volt)

Model	Ice Shape	Ice Production 24 Hours			
		70°Air/50°F Water		90°Air/70°F Water	
		lbs.	kgs.	lbs.	kgs.
ID-0502A	dice	530	240	390	177
ID-0503W	dice	550	249	430	195
IY-0504A	half-dice	560	254	410	186
IY-0505W	half-dice	550	249	440	200

Series 600 (208-230 volt)

Model	Ice Shape	Ice Production 24 Hours			
		70°Air/50°F Water		90°Air/70°F Water	
		lbs.	kgs.	lbs.	kgs.
ID-0602A	dice	650	295	475	215
ID-0603W	dice	650	295	560	254
IY-0604A	half-dice	650	295	500	227
IY-0605W	half-dice	650	295	610	277

LuminIce™ Growth Inhibitor reduces yeast and bacteria growth for a cleaner ice machine.



Options for SPA-310:



Room Card
SRA-340



Coin-Op
SCA-330
25-cent coin standard.

Standard Exterior Features

- 60-3/4" wide open top with stainless steel front, sides and removable shelf.
- 28,000 BTU NAT (24,000 BTU LP) **PATENTED**, one-piece cast iron, non-clog burners with Lifetime Warranty.
- Stainless steel front, sides and removable shelf.
- 1/2" smooth, polished steel griddle plate with raised sides on 24" and 36" wide griddles [available in manual or thermostatic, left (L) or right (R)]
- 1" smooth, polished steel griddle plate with raised sides on 48" wide griddles
- 4" Stainless steel front rail with closed, welded end caps
- Individual, removable cast iron grate tops (rear holds up to 14" stock pot).
- Two (2) removable, one-piece crumb drawer under burners
- Metal knobs w/ red stripe
- Hinged, lower valve panel
- Quadrant spring doors with ergonomic chrome handle
- 6" stainless steel, adjustable legs
- Factory installed pressure regulator

Standard Oven Features (D)

- 35,000 BTU space saver oven with snap action thermostat adjustable for 175°F to 550°F
- U-shaped heavy duty oven burner
- Equipped with flame failure safety device
- Large 26" wide X 26-1/2" deep oven with all oven cavity parts enameled
- Four sides and top of oven insulated with heavy, self-supporting block type rock wool with oven baffle assembly
- 2-position rack guides with one removable rack

Convection Oven Features (A)

- 35,000 BTU space saver oven with snap action thermostat adjustable for 175°F to 550°F
- U-shaped heavy duty oven burner.
- Equipped with flame failure safety device
- Large 26" wide X 26-1/2" deep oven with all oven cavity parts enameled
- Four sides and top of oven insulated with heavy, self-supporting block type rock wool with oven baffle assembly
- 1/2 hp, 1710 rpm, 60 cycle, 115V AC high efficiency, permanent split phase motor.
- On/Off switch to allow CO base to operate as a standard oven.
- 5-position rack guides with two (2) removable racks

Cabinet Base Features (C)

- Aluminized cabinet base. Optional no-charge doors that open from the center available.

- S60DD-2G/T** - 6 Burners, 24" Griddle, 2 Standard Ovens
- S60AA-2G/T** - 6 Burners, 24" Griddle, 2 Convection Ovens
- S60AD-2G/T** - 6 Burners, 24" Griddle, 1 Convection Oven, 1 Standard Oven
- S60DC-2G/T** - 6 Burners, 24" Griddle, 1 Standard Oven, 1 Cabinet
- S60AC-2G/T** - 6 Burners, 24" Griddle, 1 Convection Oven, 1 Cabinet
- S60CC-2G/T** - 6 Burners, 24" Griddle, 2 Cabinets
- S60DD-3G/T** - 4 Burners, 36" Griddle, 2 Standard Ovens
- S60AA-3G/T** - 4 Burners, 36" Griddle, 2 Convection Ovens
- S60AD-3G/T** - 4 Burners, 36" Griddle, 1 Convection Oven, 1 Standard Oven
- S60DC-3G/T** - 4 Burners, 36" Griddle, 1 Standard Oven, 1 Cabinet
- S60AC-3G/T** - 4 Burners, 36" Griddle, 1 Convection Oven, 1 Cabinet
- S60CC-3G/T** - 4 Burners, 36" Griddle, 2 Cabinets
- S60DD-4G/T** - 2 Burners, 48" Griddle, 2 Standard Ovens
- S60AA-4G/T** - 2 Burners, 48" Griddle, 2 Convection Ovens
- S60AD-4G/T** - 2 Burners, 48" Griddle, 1 Convection Oven, 1 Standard Oven
- S60DC-4G/T** - 2 Burners, 48" Griddle, 1 Standard Oven, 1 Cabinet
- S60AC-4G/T** - 2 Burners, 48" Griddle, 1 Convection Oven, 1 Cabinet
- S60CC-4G/T** - 2 Burners, 48" Griddle, 2 Cabinets



(S60DD-3GR shown)

BIDDING SPECIFICATION

The unit shall be a 60-3/4" wide, S-Series Restaurant Range with the exterior constructed of stainless steel and shall have a 4" stainless steel front rail with closed, welded end caps. The unit shall have 6" stainless steel, adjustable legs. The unit shall come with a 22.5" high stainless steel flue riser with single shelf. The unit shall come with a factory installed regulator.

OPEN TOP - The unit shall have 28,000 BTU NAT (24,000 BTU LP) open top burners with individual, removable cast iron grate tops.

2G/T - The unit shall have a 24", smooth, polished 1/2" thick steel griddle plate with raised sides, to include three (3) 16,000 BTU burners. [specify left (L) or right (R) side]

3G/T - The unit shall have a 36", smooth, polished 1/2" thick steel griddle plate with raised sides, to include four (4) 16,000 BTU burners. [specify left (L) or right (R) side]

4G/T - The unit shall have a 48", smooth, polished 1" thick steel griddle plate with raised sides, to include five (5) 16,000 BTU burners.

D - The unit shall have a 35,000 BTU standard oven with snap action thermostat, adjustable from 175°F to 550°F. The interior shall be enameled and measure 26" wide X 26.5" deep X 14" high, and includes 2-position rack guides with one removable rack.

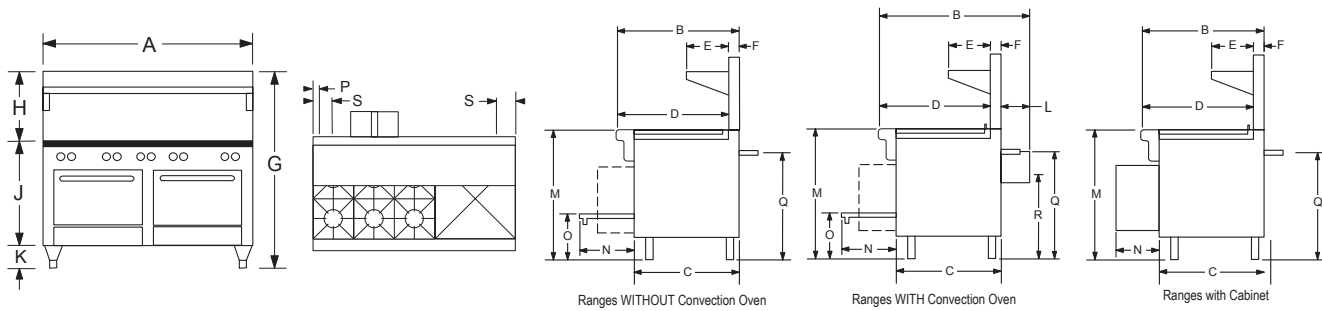
A - The unit shall have a 35,000 BTU convection oven with snap action thermostat, adjustable from 175°F to 550°F. The unit shall include a 1/2 hp split phase motor with on/off switch to allow CO base to operate as a standard oven. The interior shall be enameled and measure 26" wide X 24" deep X 14" high, and includes 5-position rack guides with two removable racks.

C - The unit shall have an aluminized cabinet base without doors. Optional, no-charge doors that open from the center available.



Models: ☐S60DD-2G/T ☐S60AA-2G/T ☐S60AD-2G/T ☐S60DC-2G/T ☐S60AC-2G/T ☐S60CC-2G/T
☐S60DD-3G/T ☐S60AA-3G/T ☐S60AD-3G/T ☐S60DC-3G/T ☐S60AC-3G/T ☐S60CC-3G/T
☐S60DD-4G/T ☐S60AA-4G/T ☐S60AD-4G/T ☐S60DC-4G/T ☐S60AC-4G/T ☐S60CC-4G/T

Dimensions - in (mm)



MODEL	EXTERIOR											COOK TOP	DOOR OPENING	OVEN BOTTOM	3/4" GAS CONN.		ELECTRIC	
	Width A	Depth B	C	D	E	F	G	H	J	K	L	M	N	O	P*	Q	R	S
S60DD - 2G/T, 3G/T, 4G/T	60.75" (1543)	34.00" (864)	29.75" (756)	31.00" (787)	10.00" (254)	2.75" (70)	59.50" (1511)	22.50" (572)	31.00" (787)	6.00" (152)	-	37.00" (940)	15.50" (394)	13.00" (330)	3.25" (83)	30.25" (768)	-	-
S60AA - 2G/T, 3G/T, 4G/T	60.75" (1543)	41.75" (1060)	29.75" (756)	31.00" (787)	10.00" (254)	2.75" (70)	59.50" (1511)	22.50" (572)	31.00" (787)	6.00" (152)	8.25" (210)	37.00" (940)	15.50" (394)	13.00" (330)	3.25" (83)	30.25" (768)	24.00" (610)	6.00" (152)
S60CC - 2G/T, 3G/T, 4G/T	60.75" (1543)	34.00" (864)	29.75" (756)	31.00" (787)	10.00" (254)	2.75" (70)	59.50" (1511)	22.50" (572)	31.00" (787)	6.00" (152)	-	37.00" (940)	13.50" (343)	-	3.25" (83)	30.25" (768)	-	-

MODEL	OVEN INTERIOR			CRATE SIZE			CUBIC VOLUME	CRATED WEIGHT
	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
S60DD - 2G/T, 3G/T, 4G/T	26.00" (660)	26.50" (673)	14.00" (356)	67.00" (1702)	45.50" (1158)	75.00" (1905)	132.3 cu. ft. 3.75 cu.m.	860 lbs. 390 kg.
S60AA - 2G/T, 3G/T, 4G/T	26.00" (660)	24.00" (610)	14.00" (356)	67.00" (1702)	45.50" (1158)	75.00" (1905)	132.3 cu. ft. 3.75 cu.m.	860 lbs. 390 kg.
S60CC - 2G/T, 3G/T, 4G/T	-	-	-	67.00" (1702)	45.50" (1158)	75.00" (1905)	132.3 cu. ft. 3.75 cu.m.	860 lbs. 390 kg.

NOTES:

*Gas convection will be located on opposite side of griddle location (if griddle is located on the left the gas connection will be moved to the right side).

UTILITY INFORMATION

Gas Type	BURNERS (BTU/EACH)					
	OPEN TOP BURNER	STANDARD OVEN	CONVECTION OVEN	GRIDDLE		
				24"	36"	48"
Natural	28K	35K	35K	3 @ 16K	4 @ 16K	5 @ 16K
LP	24K	35K	35K	3 @ 16K	4 @ 16K	5 @ 16K

- Each unit has a 3/4", male, rear gas connection.
- Minimum inlet pressure - Natural Gas is 7" W.C.
- Propane Gas is 11" W.C.
- Each convection oven is standard 115/60/1 furnished with 6' cord with 3-prong plug. Total max amps is 5.9.
- Optional - 208/60/1, 50/60/1 phase. Supply must be wired to junction box with terminal block located at rear. Total max amps is 2.7.
- For installation on combustible floors (with 6" high legs or casters) and adjacent to combustible walls, allow 10" clearance.

- Check local codes for fire, installation and sanitary regulations.
- Clearance to noncombustible construction is 0" for all tops and bases.
- If using Flex-Hose, the I.D. should not be smaller than the I.D. of the manifold of the unit to which it is being connected.
- If casters are used, a restraining device should be used to eliminate undue strain on the flex hose.
- Install under vented hood.
- If the unit is connected directly to the outside flue, an A.G.A approved down draft diverter must be installed at the flue outlet of the oven.

Notice: Southbend reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions, or replacements for previously purchased equipment.

OPTIONS AND ACCESSORIES

- ☐ Casters - all swivel - front with locks
- ☐ 10" flue riser
- ☐ 3/4" quick disconnect with flexible hose - complies with ANSI Z 21.69 (Specify 3ft, 4ft or 5ft).
- ☐ Restraining device
- ☐ Extra oven racks
- ☐ Auxiliary griddle plates
- ☐ Cabinet base doors (No charge)
- ☐ Various salamander & cheesemelter mounts available (Please contact factory)

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



1100 Old Honeycutt Road, Fuquay-Varina, NC 27526
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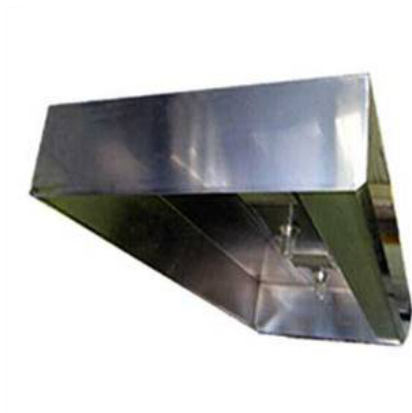
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Superior Hoods HEAT48-4 4 Ft Stainless Restaurant Pizza Oven Heat Hood

Superior Hoods HEAT48-4

**Sale Price: \$746.32**Qty:

add

Original Retail Price ~~\$995.00~~

Availability: In Stock

Condition: **New**[Be the first to write a review](#)

Estimate Shipping Cost

Enter Your ZipCode: Shipped from
Tucker, GA 30084

Inventory #: 79337

[Superior Hoods](#)[Ask a Question](#)

Add-On Items & Accessories

[Captive-Aire Systems, Inc.
DR30HFA Commercial High Speed
Downblast Exhaust Fan .25HP](#)
\$413.39[Product Specifications](#) [Reviews](#) [Related Items Accessories](#)

Product Specifications

Mfg.: [Superior Hoods](#)

Model: Superior Hoods HEAT48-4

**CALL 404-752-6715 TO SPEAK
TO A HOODS SPECIALIST TODAY!**

Please note: local ordinances may require additional accessories to meet fire and safety codes. Check with local code departments before purchasing. Please call us directly with more questions about necessary accessories.

Hoods are manufactured to order. They are usually manufactured and shipped out within 10 business days. Delivery times vary depending on your location. Thank you for your understanding and patience.

This is NOT the entire Hood System that you would need. This is only for the major components as they apply to NFPA 96 Codes. To the right we have listed specific accessories for this model. Please check with your local code department for specific items that you will need.

This hood is 4 feet wide x 4 feet deep x 16 inch tall. Suitable for most wall mount commercial hood applications. **This is a HEAT Hood, not a Grease Hood.** There is a Single, Mesh Filter that needs to be mounted after the hole for the Exhaust has been cut.

Manufacturer Information	
Manufacturer:	Superior Hoods
Model:	HEAT48-4
List price:	\$995.00
Dimensions	
Weight:	210 lbs.
Width:	48 in.
Depth:	48 in.
Height:	18 in.
Shipping Information	
Shipped from	Tucker, GA 30084
Packing Charge:	\$0.00
Customer Pick Up	
Not Available (Shipping Only)	

- 100% Stainless Steel Construction, not just what is seen. Unlike hoods that are made of Stainless Steel ("where exposed") and Galvanized Metal, these will stand the test of time and regular cleaning.

PLEASE NOTE: This listing is for a Heat Hood as described above. The picture is of a Grease Hood with the applicable grease filters and trough, is representative of the style of hood and is from the same manufacturer.

If you are in need of an exhaust fan or lights to accompany this hood, please add to your order from the recommended Accessories listed right.

Product Reviews

There are currently no reviews for this item. [Be the first to write one.](#)

Suggested Additional Accessories and Parts



[Captive-Aire Systems, Inc. DR30HFA Commercial High Speed Downblast Exhaust Fan .25HP](#)

\$413.39

Services

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[Home \(http://www.turboairinc.com/index.php/\)](http://www.turboairinc.com/index.php/) > JRF-45

Reach-Ins

(<http://www.turboairinc.com/ins.html>)

Food Prep Tables

(<http://www.turboairinc.com/prep-tables.html>)

Buffet Display
Tables

(<http://www.turboairinc.com/display-tables.html>)

Undercounters

(<http://www.turboairinc.com/undercounters.html>)

Worktops

(<http://www.turboairinc.com/worktops.html>)

Chef Bases

(<http://www.turboairinc.com/bases.html>)

Glass Door
Merchandisers

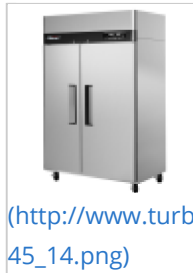
(<http://www.turboairinc.com/door-merchandisers.html>)

Ice Cream Freezers

(<http://www.turboairinc.com/cream-freezers.html>)



(http://www.turboairinc.com/media/catalog/product/cache/1/image/800x800/9df78eab33525d08d6e5fb8d2745_14.png)



(http://www.turboairinc.com/media/catalog/product/cache/1/image/800x800/9df78eab33525d08d6e5fb8d2745_14.png)



(http://www.turboairinc.com/media/catalog/product/cache/1/image/800x800/9df78eab33525d08d6e5fb8d2745_14.png)



(http://www.turboairinc.com/media/catalog/product/cache/1/image/800x800/9df78eab33525d08d6e5fb8d2745_14.png)

JRF-45

Open Display Merchandisers
<http://www.turboairinc.com/display-merchandisers.html>

Display Cases
<http://www.turboairinc.com/cases.html>

Sushi Cases
<http://www.turboairinc.com/cases.html>

Underbar Equipment
<http://www.turboairinc.com/equipment.html>

Milk Coolers
<http://www.turboairinc.com/cooler.html>

Serving Equipment
<http://www.turboairinc.com/equipment.html>

J Series Solid Dual Temperature, Two section, Top mount, 35% of freezer & 65% of refrigerator, 16.4 cu. ft. (F)/22.8 cu. ft.(R), Stainless steel front & coated AL side walls, Galvanized top & back of the cabinet, Coated AL interior and door liners, (2) stainless steel hinged solid doors w/recessed handles, (6) PE coated wire shelves, Exterior LED digital thermometer, 4" swivel casters, Door locks, 1/2HP(F), 1/3HP(R), 115v/60/1, 8.8 Amps, NEMA 5-15P

Warranty :

2 Year Parts & Labor

Additional 3 Year Compressor

Documents

CAD

<http://www.turboairinc.com/index.php/lanotattachmer>

<http://www.turboairinc.com/index.php/lanotattachmer>

<http://www.turboairinc.com/index.php/lanotattachmer>

Product Description

Digital temperature control system

Provides precise and constant temperature. This level of precision allows food products to remain fresh over an extended period of time.

High-tech monitor

The monitor digitally displays present cabinet temperatures. You can easily change the temperature by adjusting the thermostat.

Hot gas condensate system

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

Two separate refrigeration system

J series dual temp model is designed with two separate compressors for refrigerator & freezer. Single section model is built as refrigerator on top half and freezer on the bottom half. For two section model, 35% of freezer is built on the left and 65% of refrigerator is on the right. For three section model, 1/3 (one section) freezer is built on the left and 2/3 (two sections) refrigerator is on the right.

Door pressure release device

Pressure relief doors are designed to eliminates vacuum pressure and allows easy, instant door opening.

LED interior lighting system**Turbo Freeze features for faster freezing**

The Turbo Freeze function, located on the control panel, allows the compressor to run continuously for up to two hours. When this function is activated, the temperature inside the cabinet quickly decreases and cools or freeze products much faster. An ideal time to use the Turbo Freeze function is when the unit is stocked with new products.

Efficient refrigeration system

Turbo Air's J series dual temp models are designed with oversized and balanced (CFC Free R-134A and R-404A) refrigeration systems. These include efficient evaporators and condensers for faster cooling and greater efficiency.

Adjustable, heavy duty, PE(polyethylene) coated wire shelves**Automatic evaporator fan motor delays**

When the door is opened the evaporator fan will stop, preventing the circulation of hot and moist air from escaping into the refrigerator. This increases energy efficiency and lengthens the life of the compressor.

Exterior & interior of cabinet construction

Stainless steel exterior (galvanized steel top, bottom and back) and stainless steel interior with AL inside walls and door liners. It guarantees the utmost in cleanliness and long product life. Unlike other companies' products, the sharp corners and edges have been rounded to reduce the risk of injury.

High-density polyurethane insulation

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

Refrigerator holds 33 °F ~ 38 °F , and freezer holds -10 °F ~ 0 °F

Option

Door locks standard

Self-contained system

Standard 4" swivel casters with locks on the front set

Solid and sturdy grille design

Legs available for all models (optional)

REFRIGERATOR MANUFACTURER
Turbo air
 more durable, efficient, beautiful

4184 E. Conant St.
 Long Beach, CA 90808
 Tel. 310-900-1000
 Fax. 310-900-1077
www.turboairinc.com

Project :

Model # :

Item # :

Qty :

Available W/H :

Approval :

Solid Dual Temperature

Reach-In Top Mount
 J Series

Model : JRF-45

FEATURES & BENEFITS

■ Digital temperature control system

Provides precise and constant temperature. This level of precision allows food products to remain fresh over an extended period of time.

■ High-tech monitor

The monitor digitally displays present cabinet temperatures. You can easily change the temperature by adjusting the digital temperature controller.

■ Hot gas condensate system

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Refrigerator holds 33°F ~ 38°F,
 and freezer holds -10°F ~ 0°F



Model	Swing Door	CU./FT.	#of Shelves	HP	AMPS	Crated Weight (lbs.)	L x D* x H† (inches)
JRF-45	2	16.4(F)/22.8(R)	6	1/3(F) 1/4(R)	8.8	415	49 5/8 x 31 1/2 x 72

Solid Dual Temperature

Reach-In Top Mount
J Series

Model : JRF-45

ELECTRICAL DATA	
Voltage	115/60/1
Plug Type	Ⓢ NEMA 5-15P
Full Load Amperes	8.8
Compressor HP	1/3(F) 1/4(R)
Feed Wires with Ground	3
Cord Length ft.	9
Refrigerant	R-134A(F) / R-134A(R)
DIMENSIONAL DATA	
# of Doors	2
Net Capacity cu. ft.	16.4(F) / 22.8(R)
Ext. Length Overall in.	49 5/8 (1260mm)
Ext. Depth Overall in.*	31 1/2 (800mm)
Ext. Height Overall in.†	72 (1829mm)
Int. Demension (LXDxH) (F)	25 1/4 x 27 3/8 x 56
Int. Demension (LXDxH) (R)	18 1/8 x 27 3/8 x 56
Gross Weight lbs.	331
Net Weight lbs.	415
# of Shelves	6
Self Size	17 x 24 (F) / 24 x 24 (R)

Design and specifications subject to change without notice.

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

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

† Height does not include 5" for caster height.

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

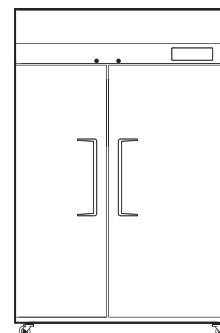
- Door locks standard
- Self-contained system
- Standard 4" swivel casters with locks on the front set
- Solid and sturdy grille design
- Legs available for all models (optional)

■ OPTIONAL ACCESSORIES :

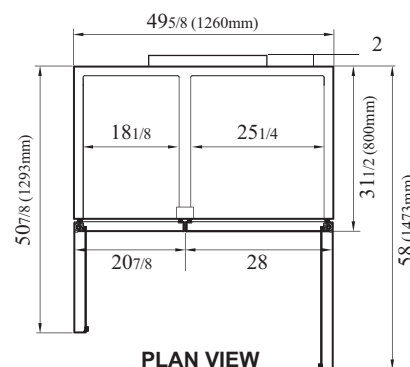
- ☐ 2.5" Diameter casters
- ☐ 5" Diameter casters
- ☐ 6" ABS plastic legs
- ☐ Additional PE coated wire shelves

PLAN VIEW

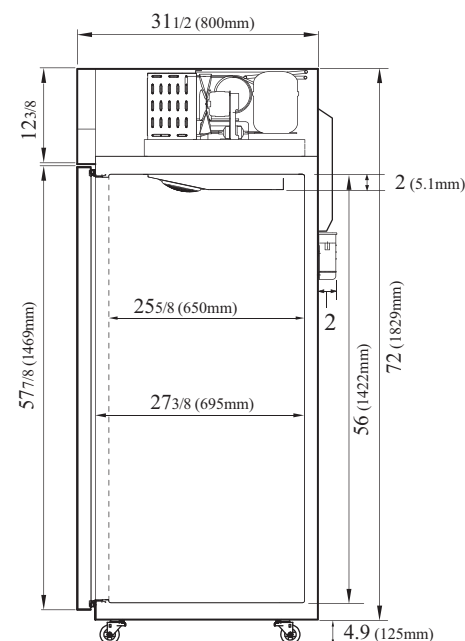
(unit : inch)



FRONT VIEW



PLAN VIEW



SIDE VIEW

Ver.201501



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

REFRIGERATOR MANUFACTURER
Turbo air

GERMAN
KNIFE

RADIANCE

GREEN WORLD

AIR CONDITIONER MANUFACTURER
Turbo air



Turbo Air Speeds up the Pace of Innovation

J-Series

Refrigerators & Freezers

Installation and Operation Manual

Please read this manual completely before attempting to install or operate this equipment!

SOLID DUAL TEMPERATURE

JRF-19 JRF-45
JRF-65

BUFFET DISPLAY TABLES

JBT-36 JBT-48
JBT-60 JBT-72

SANDWICH / SALAD UNITS

JST-36 JST-48
JST-60 JST-72

UNDERCOUNTER REFRIGERATORS / FREEZERS

JUR-36 JUF-36
JUR-48 JUF-48
JUR-60 JUF-60
JUR-72

JUR-48-G JURF-48
JUR-60-G JURF-60
JUR-72-G JURF-72



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INSTALLATION NOTE	12
CLEANING	13
PRECAUTIONS	13
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SERIAL NUMBER

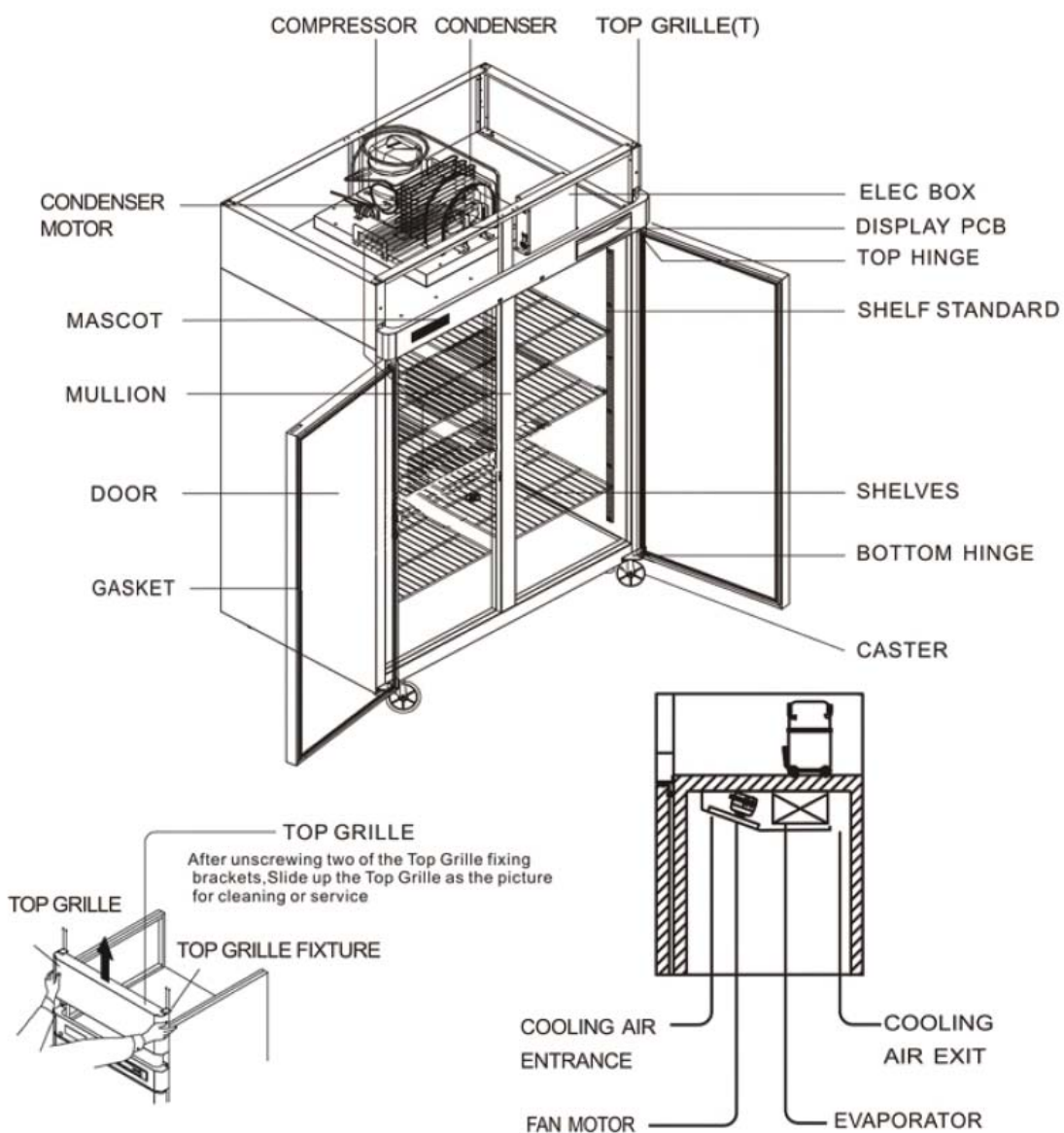
- The Serial number is located on the data label inside
- Please retain the unit's serial number for service purpose

PART NAME AND FUNCTION

TOP MOUNT(REFRIGERATOR, FREEZER)

1. FRAMEWORK

- To maintain proper refrigeration performance the condenser coil must be free of dust, dirt, and grease
- This will require periodic cleaning. Condenser fins should be cleaned at least every three months(90days)



DISPLAY PANEL OF DUAL TEMP

BASIC OPERATION

1. Plug in and turn on the power switch located on the right side of top grille.

The Display panel will be lighted and make a beep sound. The compressor will begin to run.

2. The default temperature setting is No. "4".

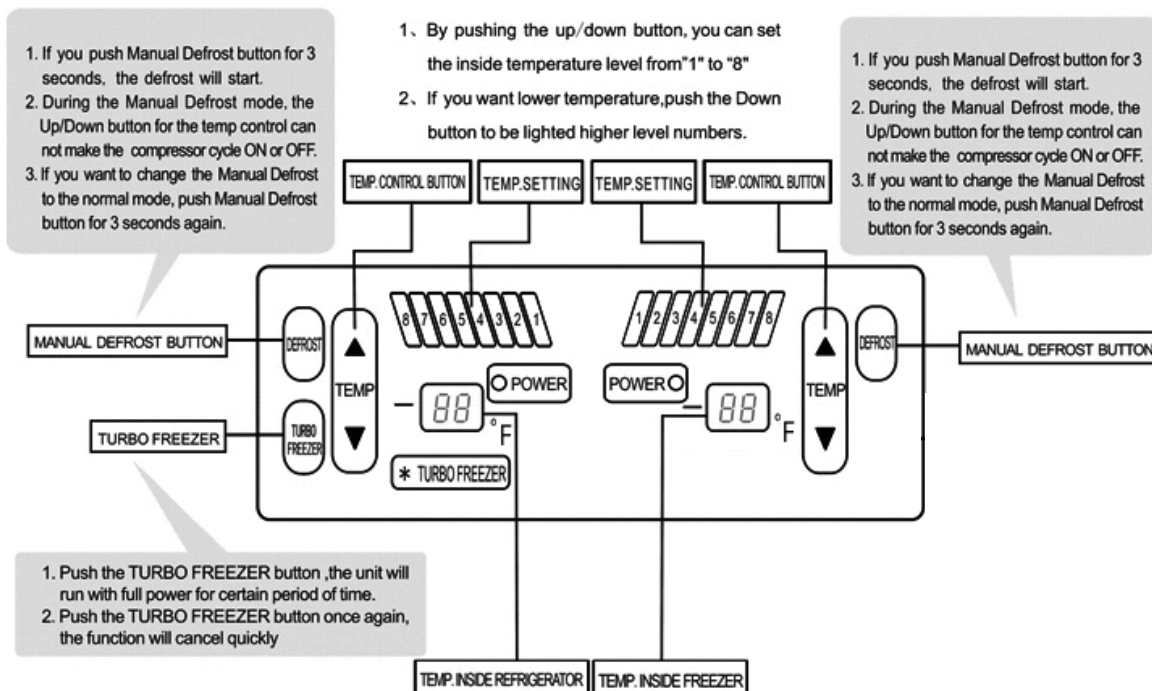
3. The compressor is automatically cycled by the electronic controller(PCB).

4. The Defrost cycle is automatically controlled by the PCB.

5. Set level toward "1" for higher temperature and "8" for lower temperatures.

6. Good Air Flow in freezer/refrigerator unit is critical.

Be careful to load product so that it neither presses against the back wall, nor reaches within four inches from the evaporator compartment.



1. It displays inside temperature.

2. When the inside temperature is lower than -49°F the panel will display 'LO'.

LO

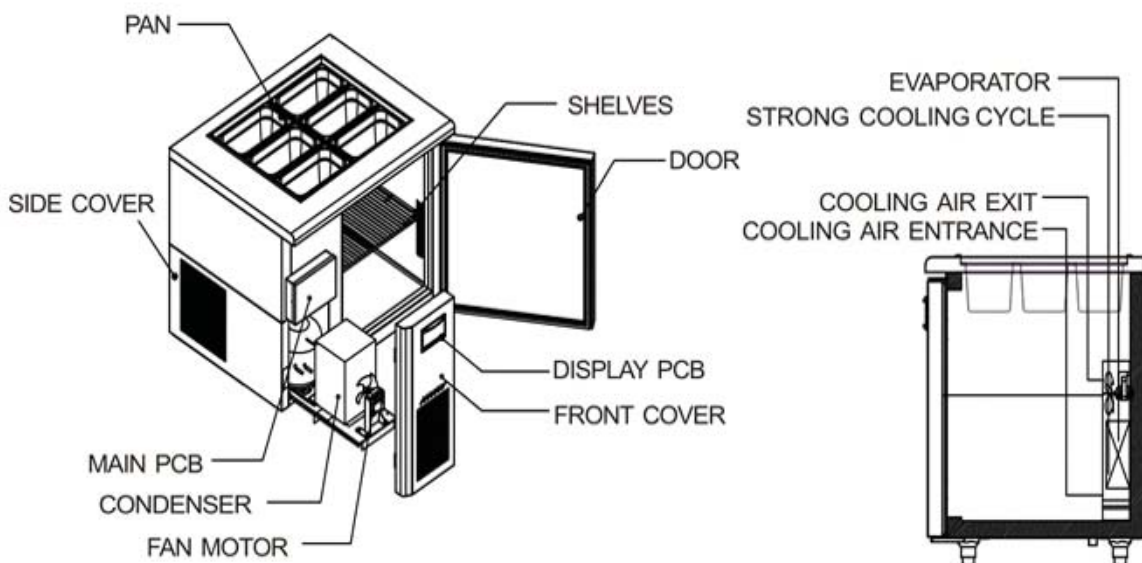
and higher than $+64.4^{\circ}\text{F}$, the panel will display 'HI'.

HI

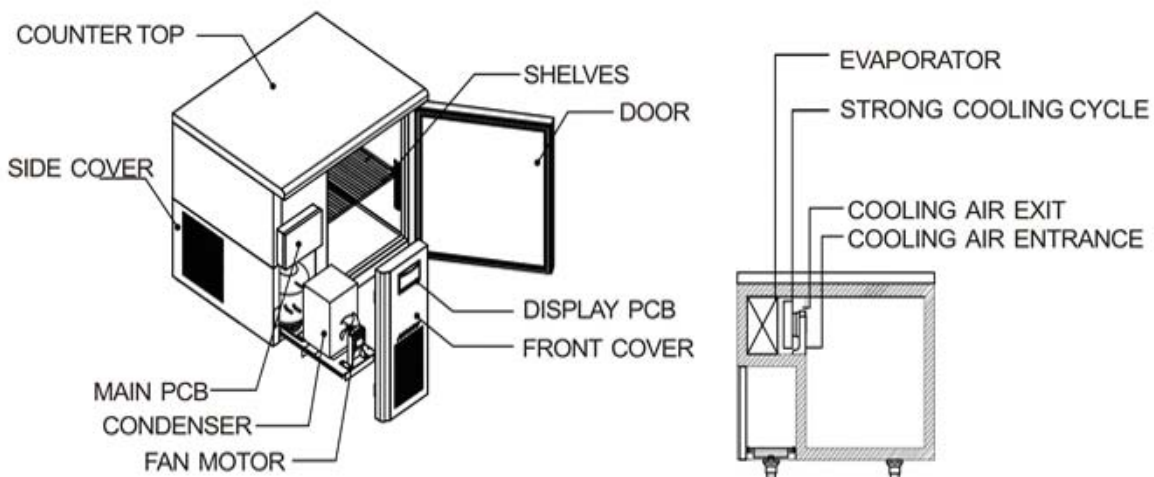
PART NAME AND FUNCTION

SALAD/UNDERCOUNTER

1. THE STRUCTURE OF SALAD



2. THE STRUCTURE OF UNDERCOUNTER

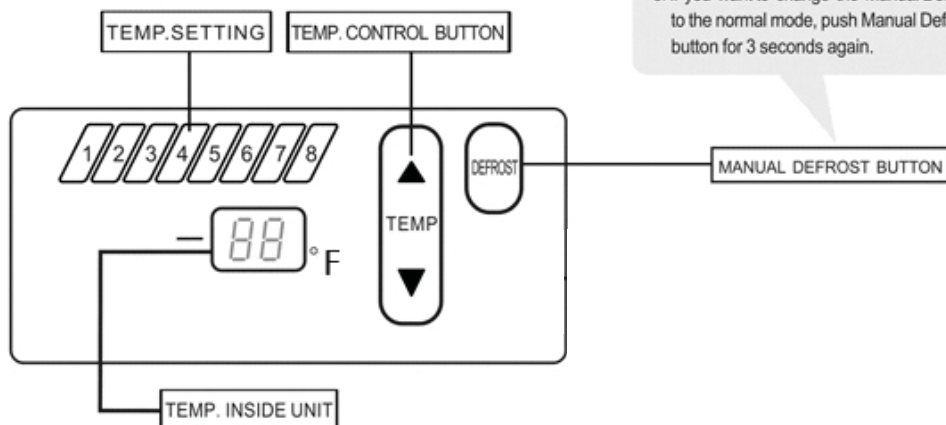


DISPLAY PANEL OF REFRIGERATOR

BASIC OPERATION

1. Plug in and turn on the power switch located on the top side of the unit front cover.
The Display panel will be lighted and make a beep sound. The compressor will begin to run.
2. The default temperature setting is No. "4".
3. The compressor is automatically cycled by the electronic controller(PCB).
4. The Defrost cycle is automatically controlled by the PCB.
5. Set level toward "1" for higher temperature and "8" for lower temperatures.
6. Good Air Flow in refrigerator unit is critical.
Be careful to load product so that it neither presses against the back wall, nor reaches within four inches from the evaporator compartment.

1. By pushing the up/down button, you can set the inside temperature level from "1" to "8"
2. If you want lower temperature, push the Down button to be lighted higher level numbers.



1. It displays inside temperature.
2. When the inside temperature is lower than -49°F the panel will display 'LO'.

LO

and higher than $+64.4^{\circ}\text{C}$, the panel will display 'HI'.

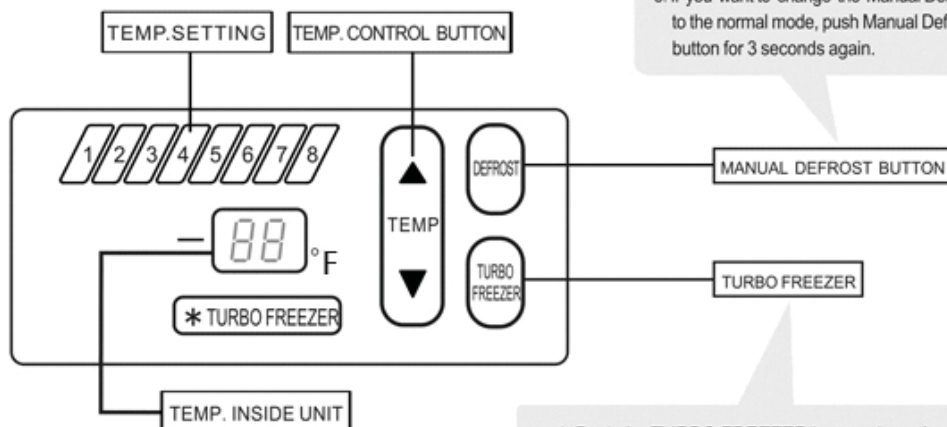
HI

DISPLAY PANEL OF FREEZER

BASIC OPERATION

1. Plug in and turn on the power switch located on the top side of the unit front cover.
The Display panel will be lighted and make a beep sound. The compressor will begin to run.
2. The default temperature setting is No. "4".
3. The compressor is automatically cycled by the electronic controller(PCB).
4. The Defrost cycle is automatically controlled by the PCB.
5. Set level toward "1" for higher temperature and "8" for lower temperatures.
6. Good Air Flow in freezer unit is critical.
Be careful to load product so that it neither presses against the back wall, nor reaches within four inches from the evaporator compartment.

1. By pushing the up/down button, you can set the inside temperature level from "1" to "8"
2. If you want lower temperature, push the Down button to be lighted higher level numbers.



1. It displays inside temperature.
2. When the inside temperature is lower than -49°F the panel will display 'LO'.

LO

and higher than $+66.4^{\circ}\text{F}$, the panel will display 'HI'.

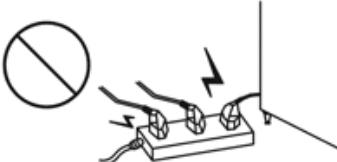
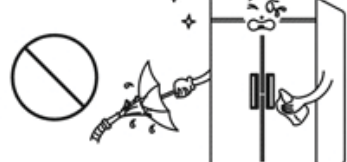
HI

CAUTION

■ MARK AND NOTE

 WARNING It is dangerous for people	 PROHIBITION
	 NO SCREW
 CAUTION It will cause injury to human or lost of property	 NO TOUCH
	 OBEY
	 PLUG OFF



Be sure not to put more plug in the socket. Overheated wire will cause fire! 	Please use a dedicated socket! 	Wet hands off the power. Life is in danger 
Be sure not to spray flammable aerosol around the product! Explosion, Fire etc. 	Be sure not to allow children to enter the product! Life is in danger! 	Please do not water product ! Fire, electric shock etc. 

CAUTION



Do not put bottled drinks in the refrigerator for a long time

- Frost crack



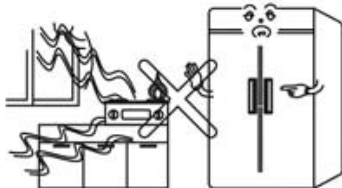
Please do not disassemble, repair or alter products!

- fire, electric shock etc



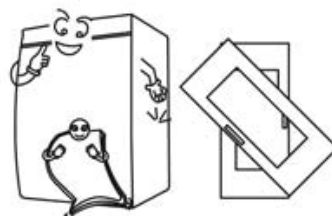
Be sure not touch the power When the gas leak!

- Leave the scene quickly after opening the windows



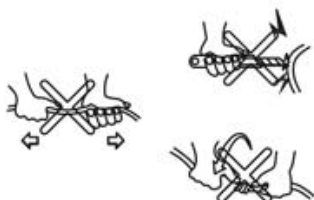
Disassemble all the switch gear before scrap!

- It hides danger when the children play in the unit!



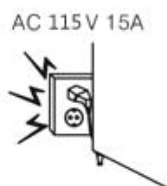
Please do not damage the power cord!

- Fire, electric shock etc.



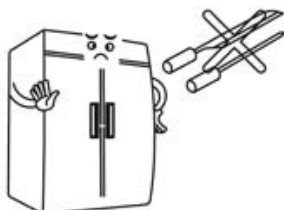
Please do not squeeze the power so that it is damaged !

- Fire, electric shock etc

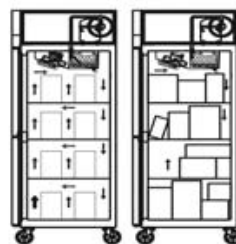


Be sure not to use abrasive cleaner!

- It will scratch the surface of product!



Be sure to avoid any partition and object which may stop air flow!



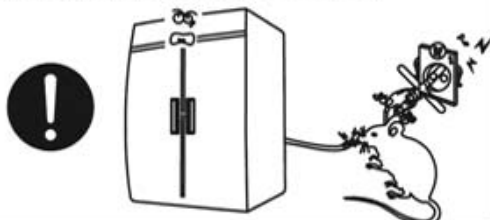
(GOOD) (NOT GOOD)

CAUTION

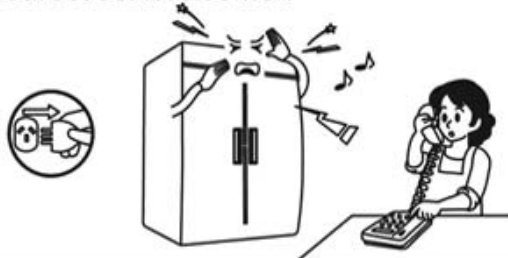


Please choose the environment without rat to set the product

- Damage the power that will cause fire!

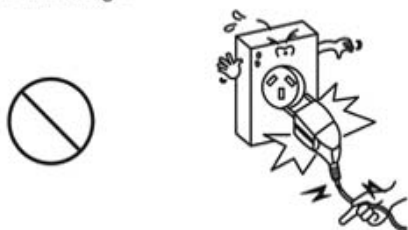


When the abnormal situation occurs, unplug the power then contact the nearest service center.



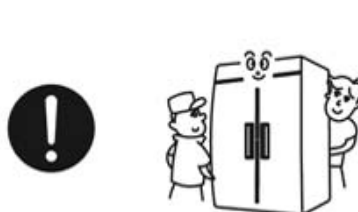
Do plug the power without dragging!

- Wire breakage



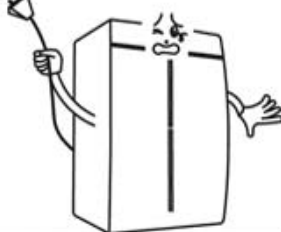
Please ask more people to carry the unit!

- No tilt!



Be sure not to disassemble or replace the power which is damaged!

- Please contact the after sale service or ask a professional repairman in time



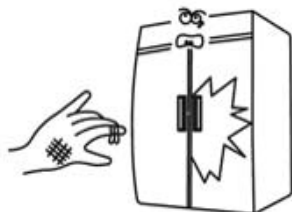
No objects on top of unit!

- Electric shock, fire, explosion etc.



Do hold the door handle to open or close the door!

- It may cause injury when operator hold other parts!



Be sure not to put too many objects in the refrigerator!

- The objects will fall to hit the operator with opening the door!



CAUTION



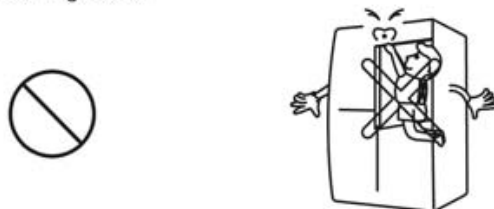
Be sure not to put pharmaceuticals and chemicals!

- It will result in an explosion!



Be sure to avoid the children touching the unit!

- It is dangerous!

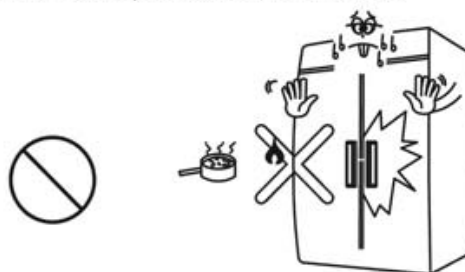


Please keep the plug clean!

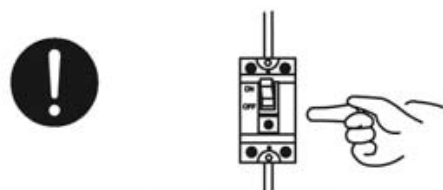
- The dust and water will cause short circuit!



Be sure not to put hot food in the unit!



Please use the leakage protector to prevent the short circuit!



Be sure not to plug in the loose socket!

- Electric shock, fire etc.



Not touch the top and bottom of unit!

- It will cause injury!



Be sure not to store volatiles and combustibles!

- It is dangerous!

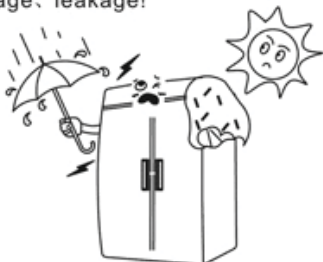


INSTALLATION AND OPERATION

■ INSTALLATION NOTE

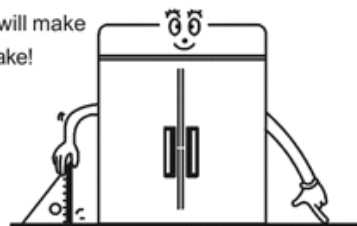
Be sure to set the unit in door!

- To prevent damage, leakage!



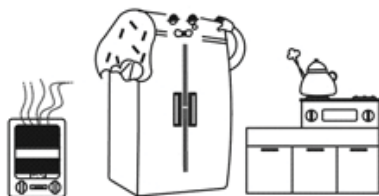
Be sure that the location be chosen has a strong enough floor to support total weight of the cabinet and any other contents.

- The uneven will make noise and shake!



Be sure to avoid corrosive environment!

- It will shorten the life of the unit!



Be sure no objects is on top of the product!

- The objects will fall to hit the unit !



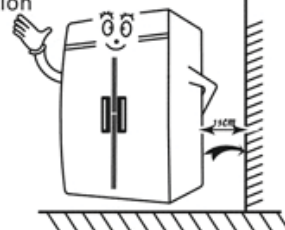
Be sure to avoid damp and dusty environment!

- Electric shock



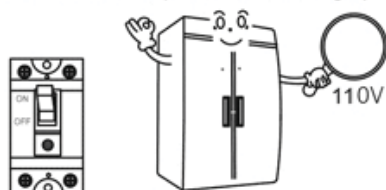
Be sure the unit is away from the wall at least 15cm!

- Good air circulation

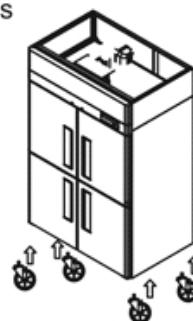


Be sure the power cord is connected to the proper voltage!

- The product is special for 110V
- It can't be used with the voltage of 220V
- Please connect the power with leakage protector!



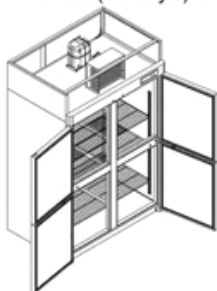
Please use the casters or legs.



INSTALLATION AND OPERATION

CLEANING unplug the refrigerator

- To maintain proper refrigerator performance, the Condenser coil must be free of dust, dirt, and grease.
- This will require periodic cleaning. Condenser fins should be cleaned at least every three months (90 days) or needed.



CLEANING THE INTERIOR AND EXTERIOR

- Please clean the product with a soft damp cloth! When the product is too dirty, please use the cloth with a little of neutral detergent!
- Pull out the shelves to clean!
- Be sure not to use thinner, oil, water, iron brush, abrading agent, hydrochloric acid and other things to clean



CLEAN THE GASKET

- Much grease, food wastes etc will destroy the surface of gasket, especially the bottom side!
- Please use the cloth with neutral detergent to wipe the gasket.



CHECK AFTER CLEANING

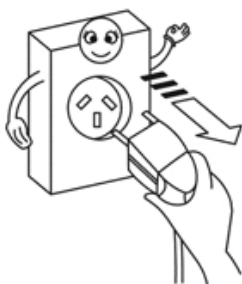
- Check the unit again for safety
- Check that the unit is operating properly.
- Make sure both power and plug are normal.
- Please read the operation manual carefully before operating the product.
- Please make sure the product is well sealed.
- Please place the product for a while to make it dry before use.



PRECAUTIONS

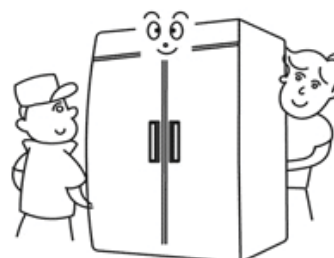
THE UNIT WITHOUT USE FOR A LONG TIME

- Please empty the refrigerator then unplug it.
- Please lock the door to prevent the man from entering the unit.



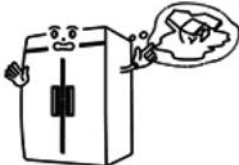
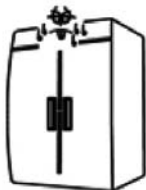
TRANSIT OR MOVE

- Please unplug the refrigerator before transit or move
- Please ask more people to work when the product is heavier.
- Please reread the manual after moving then use the unit.



TROUBLESHOOTING

If the product is abnormal in the course of use, check it as follows, if you can not solve the problem, please contact the after sale service, and provide product information (such as model, serial number etc.)

	SYMPTOMS	CHECK AND SOLUTIONS
	1.The unit does not refrigerate at all	• Check that the power cord and plug in correctly • Be sure the power cord is connected to the proper voltage • Be sure the power switch is turned on
	2.The unit does not refrigerate well	• Be sure the temp setting is on the correct position • Check the partition of stored food • The unit door is opened too frequently or left open too long • Be sure the unit is away from heater • The condenser isn't clean for a long time
	3.There is loud noise	• The floor is uneven or the caster isn't set correctly • Be sure the unit is away from any other objects • Be sure nothing fall into the condensing unit
	4. There is peculiar smell	• The smelled food isn't completely covered • Be sure the food is under guarantee • The unit isn't clean for a long time

TWO YEAR WARRANTY

Turbo Air warrants to the original purchaser of every new Turbo Air refrigerated unit, the cabinet and all parts thereof, to be free from defects in material or workmanship, under normal use and service, for a period of two (2) year from the date of original installation or 27 months after shipment date from Turbo Air, whichever occurs first.

Any parts covered by this warranty that are examined and determined by Turbo Air to have been defective within two (2) year of original installation or twenty seven (27) months after shipment date from manufacturer, whichever occurs first, shall be repaired or replaced as stated below. Turbo Air shall be deemed to have fully complied with its obligation under the foregoing warranties by electing either one of the following procedures, at the sole discretion of Turbo Air.

1. Furnishing a replacement part, freight collect, in even exchange for the returned part, freight collect.
2. Receiving the defective part, freight collect; repairing it; and returning it, freight collect.

ADDITIONAL THREE YEAR COMPRESSOR WARRANTY

In addition to the (2) two year warranty stated above, Turbo Air warrants its hermetically and semi-hermetically sealed compressor to be free from defects in both material and workmanship under normal use and service for a period of three (3) additional years from the date of original installation but not to exceed five (5) years and three (3) months after shipment from manufacturer.

Compressors determined by Turbo Air have been defective within this extended time period will, at Turbo Air's option, be either repaired or replaced with a compressor or compressor parts of similar design and capacity.

The three (3) year extended compressor warranty applies only to hermetically and semi-hermetically sealed parts of the compressor and does not apply to any other parts or components, including, but not limited to, cabinet, paint finish, temperature control, refrigerant, metering device, driers, motor starting equipment, fan assembly any other electrical component, etcetera.

134A(404A) COMPRESSOR WARRANTY

The five year compressor warranty detailed above will be voided if the following procedure is not carefully adhered to:

1. This system contains R134A refrigerant and polyol ester lubricant. The Polyol ester lubricant has rapid moisture absorbing qualities. If long exposure to the ambient conditions occur, the lubricant must be removed and replaced with new. Listed below are the approved lubricants for the Tecumseh compressors.

- 1 ICI-Emkarate RL 184
- 2 Emery-2927-A
- 3 Mobile Artic 22A

Failure to comply with recommended lubricant specification will void the compressor warranty.

2. Dryer replacement is very important and must be changed when a system is opened for servicing. dryer must be used with XH-9 desiccant.
3. Micron level vacuums must be achieved to insure low moisture levels in the system. 500 microns or lower must be obtained.

What is NOT covered by this warranty

Turbo Air's sole obligation under this warranty is limited to either repair or replacement of parts, subject to the additional limitations below. This warranty neither assumes nor authorizes any person to assume obligations other than expressly covered by this warranty.

1. **WARRANTY IS NOT TRANSFERABLE.** This warranty is not assignable and applies only in favor of the original purchaser/user to whom delivered. ANY SUCH ASSIGNMENT OR TRANSFER SHALL VOID THE WARRANTIES HEREIN MADE AND SHALL VOID ALL WARRANTIES, EXPRESS OR IMPLIED, INCLUDING ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.
2. **NO CONSEQUENTIAL DAMAGES.** TURBO AIR IS NOT RESPONSIBLE FOR ECONOMIC LOSS; PROFIT LOSS OR SPECIAL, INDIRECT, OR CONSEQUENTIAL DAMAGES, INCLUDING WITHOUT LIMITATION, LOSSES OR DAMAGES ARISING FROM FOOD OR PRODUCT SPOilage CLAIMS WHETHER OR NOT ON ACCOUNT OF REFRIGERATION FAILURE.
3. **ALTERATION, NEGLIGENCE, ABUSE, MISUSE, ACCIDENT, DAMAGE DURING TRANSIT OR INSTALLATION, FIRE, FLOOD, ACTS OF GOD.** TURBO AIR is not responsible for the repair or replacement of any parts that Turbo Air determines have been subjected after the date of manufacture to alteration, neglect, abuse, misuse, accident, damage during transit or installation, fire, flood, or an Act of God.
4. **NO IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.** THERE ARE NO OTHER WARRANTIES, EXPRESS, IMPLIED OR STATUTORY, EXCEPT THE TWO(2) YEAR WARRANTY AND THE ADDITIONAL THREE (3) YEAR COMPRESSOR WARRANTY AS DESCRIBED ABOVE. THESE WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, INCLUDING IMPLIED WARRANTY AND MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. THERE ARE NO WARRANTIES WHICH EXTEND BEYOND THE DESCRIPTION ON THE FACE HEREOF.
5. **TRANSPORTATION COSTS.** Turbo Air will accept parts covered under this warranty freight collect, provided that shipment has received prior approval. Turbo Air is not responsible for any other transportation costs, but will ship freight collect parts either repaired or replaced under these warranties.
6. **WARRANTY CLAIMS.** All claims should include: model number of the cooler, the serial number of the cabinet, proof of purchase, date of installation, and all pertinent information supporting the existence of the alleged defect. Any action or breach of these warranty provisions must be commenced within two (2) year after that cause of action has accrued.



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Long Beach, CA 90808
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FAX : 310-900-1077
TOLL FREE : 1-800-627-0032
(U.S.A. & Canada)
Website : www.turboairinc.com

Warranty Claims...

All claims for parts or labor must be made directly thorough Turbo Air.

All claims should include: model number of the unit, the serial number of the cabinet, proof of purchase, date of installation, and all pertinent information supporting the alleged defect.

In case of compressor replacement under warranty, either compressor or compressor tag must be returned to Turbo Air along with above listed information.

Failure to comply with warranty policies will result in voiding claims.

Two Year Parts & Labor Warranty...

Turbo Air warrants all new refrigerated components, the cabinet and all parts, to be free from defects in materials or workmanship, under normal and proper use and maintenance service as specified by Turbo Air and upon proper installation and start-up in accordance with the instruction packet supplied with each Turbo air unit. Turbo Air's obligation under this warranty is limited to a period of two (2) year from the date of original installation or 27 months after shipment date from Turbo Air, whichever occurs first.

Any part, covered under this warranty, that are by Turbo Air to have been defective within two (2) year of original installation or twenty seven (27) months after shipment date from manufacturer, whichever occurs first, is limited to the repair or replacement, including labor charges, of defective parts or assemblies. The labor warranty shall include standard straight time labor charges only and reasonable travel time, as determined by Turbo Air.

Additional Three Year Compressor Warranty...

In addition to the two (2) year warranty stated above, Turbo Air warrants its hermetically sealed compressor to be free from defects in both material and workmanship under normal and proper use and maintenance service for a period of three (3) additional years from the date of original installation, but not to exceed five (5) years and three(3) months after shipment from the manufacturer.

Compressor determined by Turbo Air to have been defective within this extended period will, at Turbo Air's discretion, be either repaired or replaced with a compressor or compressor parts of similar design and capacity.

The three (3) year extended compressor warranty applies only to hermetically sealed parts of the compressor and does not apply to any other parts or components, including, but not limited to, cabinet, paint finish, temperature control, refrigerant, metering device, driers, motor starting equipment, fan assembly or and other electrical components, etcetera.

404A / 134a Compressor Warranty...

The five-year compressor warranty detailed above will be void if the following procedure is not carefully adhered to:

1. This system contains R404A or R134a refrigerant and polyol ester lubricant. The polyol ester lubricant has rapid moisture absorbing qualities.
2. Drier replacement is very important and must be changed when a system is opened for servicing. A620 copper drier or better is highly recommended.
3. Micron level vacuums must be achieved to insure low moisture levels in the system. 500 microns or lower must be obtained.
4. When compressor is grounded, suction drier and 620 drier or better must be replaced.
5. Compressor must be obtained through Turbo Air, unless otherwise specified in writing, through Turbo Air's warranty department.

404A / 134a Compressor Warranty...

Turbo Air's sole obligation under this warranty is limited to either repair or replacement of parts, subject to the additional limitations below. This warranty neither assumes nor authorizes any person to assume obligations other than those expressly covered by this warranty.

NO CONSEQUENTIAL DAMAGES. TURBO AIR IS NOT RESPONSIBLE FOR ECONOMIC LOSS; PROFIT LOSS; OR SPECIAL, INDIRECT, OR CONSEQUENTIAL DAMAGES, INCLUDING WITHOUT LIMITATION, LOSSES, OR DAMAGES ARISING FROM FOOD OR PRODUCT SPOILAGE REGARDLESS OF WHETHER OR NOT THEY RESULT FROM REFRIGERATION FAILURE.

WARRANTY IS NOT TRANSFERABLE, This warranty is not assignable and applies only in favor of the original purchaser/user to whom delivered. ANY SUCH ASSIGNMENT OR TRANSFER SHALL VOID THE WARRANTTIES HEREIN AND SHALL VOID ALL WARRANTIES, EXPRESS OR IMPLIED, INCLUDING ANY WARRANTY OF MERCHANTABILITY OR LABOR COVERAGE FOR COMPONENT FAILURE OR OTHER THE WARRANTY PACKET PROVIDED WITH THE UNIT.

ALTERATION, NEGLIGENCE, ABUSE, MISUSE, ACCIDENT, DAMAGE DURING TRANSIT OR INSTALLATION, FIRE, FLOOD, ACTS OF GOD. Turbo Air is not responsible for the repair or replacement of any parts that Turbo Air determines have been subjected after the date of manufacture to alteration, neglect, abuse, misuse, accident, damage during transit or installation, fire, flood, or act of GOD.

IMPROPER ELECTRICAL CONNECTIONS. TURBO AIR IS NOT RESPONSIBLE FOR THE REPAIR OR REPLACEMENT OF FAILED OR DAMAGED COMPONENTS RESULTING FROM ELECTRICAL POWER FAILURE, THE USE OF EXTENSION CORDS, LOW VOLTAGE, OR VOLTAGE DROPS TO THE UNIT. NO IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE; THERE ARE NO OTHER WARRANTIES, EXPRESSED, IMPLIED OR STATUTORY, EXCEPT THE TWO (2) YEAR PARTS & LABOR WARRANTY AND THE ADDITIONAL THREE (3) YEAR COMPRESSOR WARRANTY AS DESCRIBED ABOVE. THESE WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, INCLUDING IMPLIED WARRANTY AND MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. THERE ARE NO WARRANTIES, WHICH EXTEND BEYOND THE DESCRIPTION ON THE FACE HEREOF.

Outside U.S.and Canada; This warranty does not apply to, and Turbo Air is not responsible for, any warranty claims made on products sold or used outside the continent of the United States and Canada.