



RSD Operations  
20311 NE Glisan  
Fairview OR 97024  
Bob Collins  
RSD Project Manager  
rcollins@daycpm.com

## REQUEST FOR PROPOSAL- REYNOLDS HS CAFETERIA KITCHEN EQUIPMENT

**DATE:** May 11, 2015

### **Introduction:**

The Reynolds School District is inviting you to submit a proposal to provide Kitchen Equipment as shown in Areas #1 through #3 on the following exhibits attached. There is information in this RFP indicating the mobile food service appliances that will need to be provided, delivered and installed to fully functional status. The Kitchen equipment vendor may provide equal or better equipment than that specified pending District approval.

Prior to installation any installer will need to be processed through Reynolds Background Verification process which typically cost \$45 - \$75 per person. This includes fingerprinting and notary services.

### **General Scope Description of Products from Supplier**

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Specific options are noted on the following specification sheets.

- Three (3) "**Unit A**" - Metro C5 3 Series Insulation Armour Holding and Proofing Cabinets
- Two (2) "**Unit B**" - Vollrath Signature Server Classic Cold Food Stations
- Four (4) "**Unit C**" - Vollrath Signature Server Hot Food Base with SS counter
- Two (2) "**Unit D**" - True Glass Door Merchandiser (GDM-10-HC-LD)
- One (1) "**Unit E**" - Hatco GLO-RAY Merchandising Warmer 60.25"
- Four (4) 72" x 30" x 30" Stainless Steel tables w/ 4" locking casters and bottom shelf
- Three (3) Cambro ES28RL Equipment Stands

### **The successful vendor will be required to:**

- Provide Pricing good for 90 days
- Provide Submittals of products
- Provide delivery and installation of all units
- Provide Daily Housekeeping and clean up during installation
- Provide manuals, training Manufacturer standard warranties

### **The successful vendor will assume:**

- All work can take place during normal working hours
- Bid to assume retainage of no more than 5%
- No performance / payment bond required

**The successful vendor** will coordinate with Project Manager and the School District on ordering and deliveries.

### **Selection Criteria**

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The Reynolds School District may request **Best and Final** offers based upon improved understanding of the offers or changed scope of work. Based on the initial proposals, and Best and Final offers, if requested, a panel will select the proposal which best fulfills the requirements and is the best value to the District. Evaluation of the proposals is expected to be completed within 2 days after their receipt. The lowest price proposal will not necessarily be selected, proposals will be weighed on more than costs to insure that the District is procuring best value versus lowest price. Vendors who can provide all requested services in-house and as a single-point of contact, are preferred.

#### Submission Details –

Company Name:

Address:

City, State, Zip Code:

Contact Information:

Office:

Email:

Phone:

Primary contact:

Cost Breakdown:

Unit A - \$ \_\_\_\_\_

Unit B - \$ \_\_\_\_\_

Unit C - \$ \_\_\_\_\_

Unit D - \$ \_\_\_\_\_

Unit E - \$ \_\_\_\_\_

SS tables - \$ \_\_\_\_\_

Equip. Stands - \$ \_\_\_\_\_



RSD Operations  
20311 NE Glisan  
Fairview OR 97024  
Bob Collins  
RSD Project Manager  
rcollins@daycpm.com

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Signature

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Date

**Please sign** and submit **this** Proposal\Quote and return via email to Bob Collins, [rcollins@daycpm.com](mailto:rcollins@daycpm.com) **no later than....**

**May 21, 2015 at 2:00 PM**

**Delivery and installation can commence June 15, 2015**

**Thank you**

**Bob Collins**

**503 434 3650**

**District Project Manager**

**Attachments: Exhibit A – Reynolds HS Floor Plan Cafeteria Commons Mobile Serving Areas**

**Exhibit B – Reynolds HS Floor Plan Cafeteria Commons Mobile Serving Areas (enlarged)**

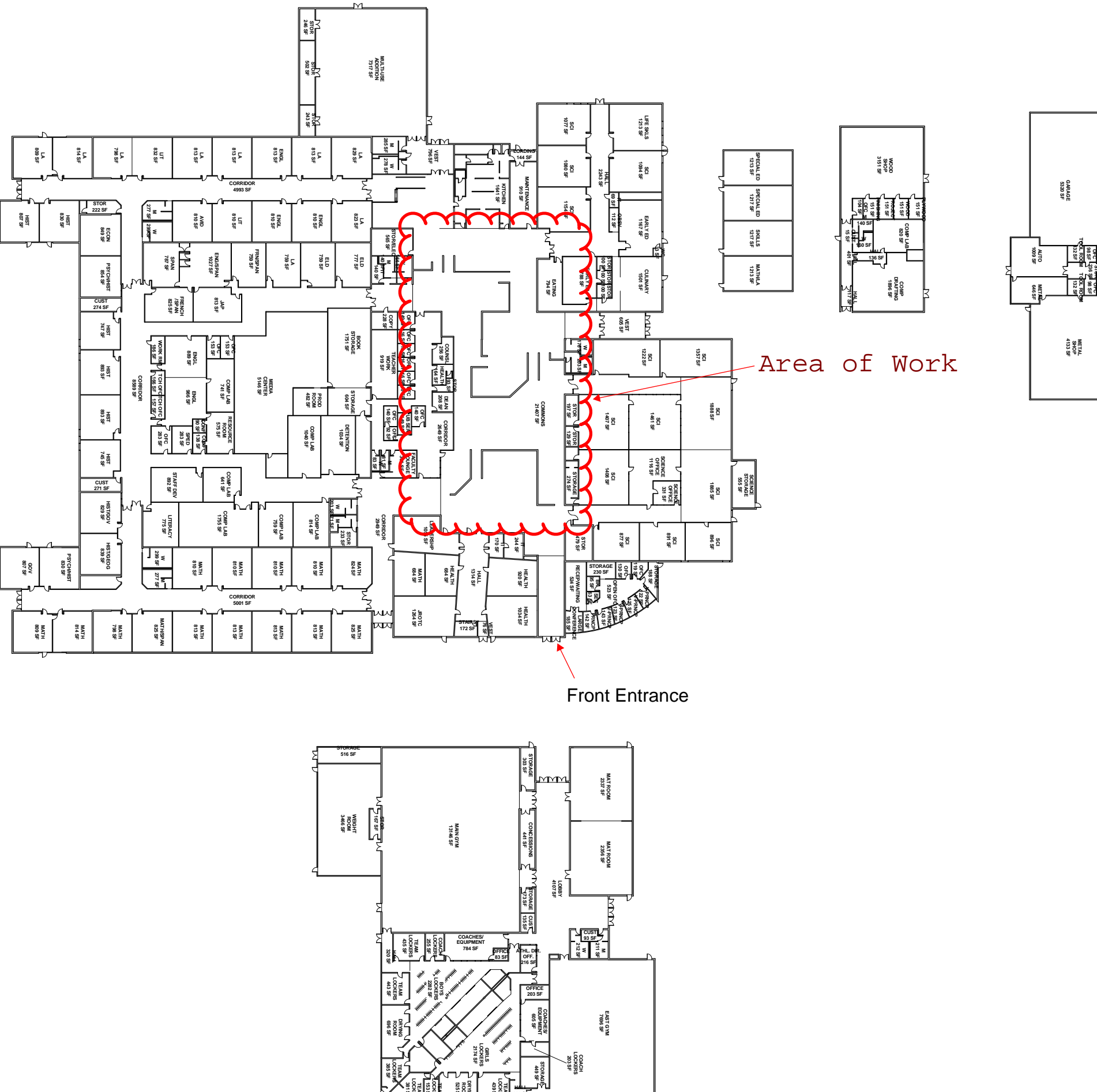
**Exhibit C – Area #1**

**Exhibit D – Area #2**

**Exhibit E – Area #3**

**Exhibit F - Equipment Specifications**

# Exhibit A - Reynolds HS Floor Plan Cafeteria Commons Mobile Serving Areas



### Exhibit B - Reynolds HS Floor Plan Cafeteria Commons Mob Serving Areas (enlarged)

Exhibit - C  
Area #1

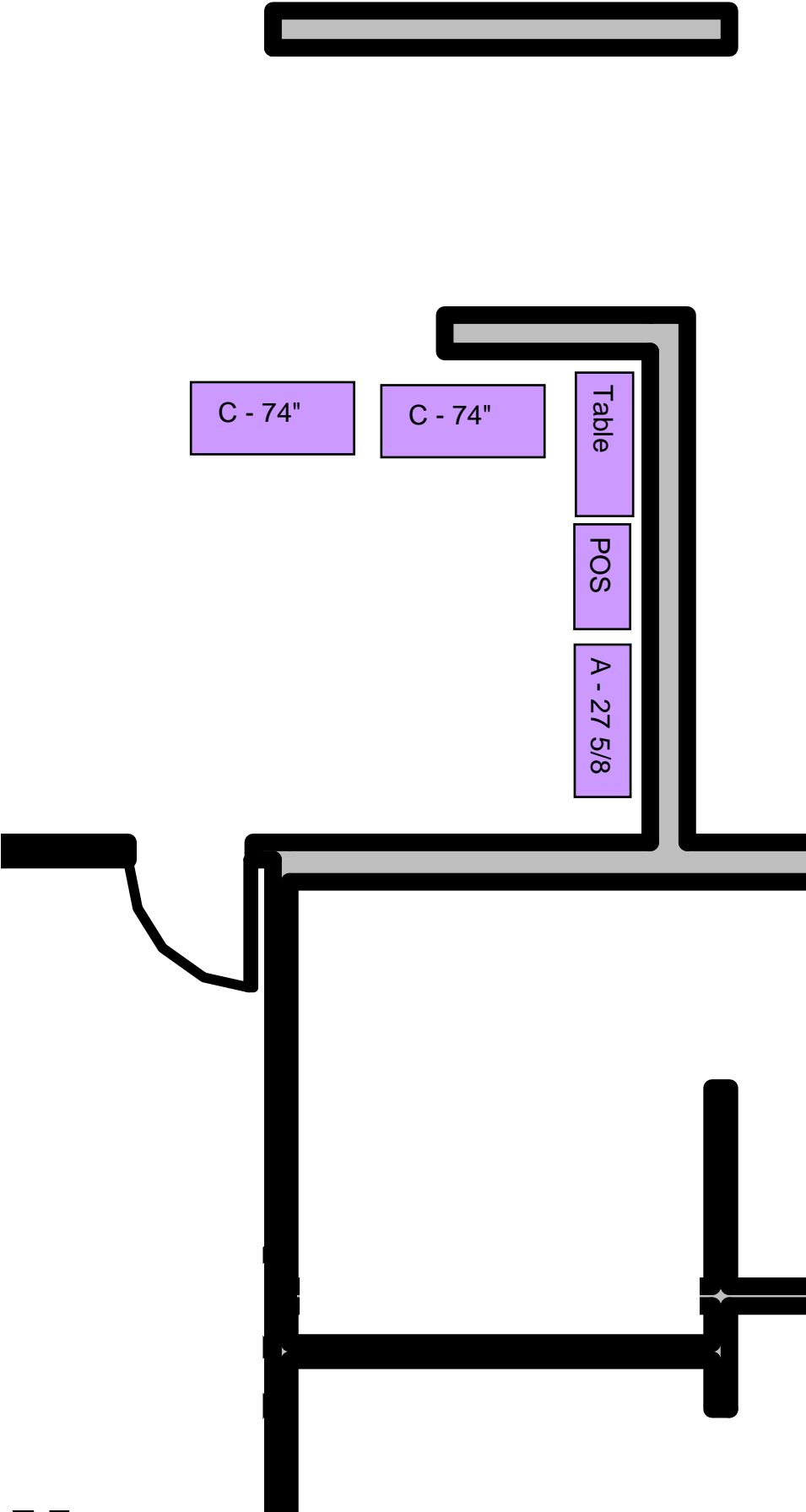


Exhibit D -  
Area #2

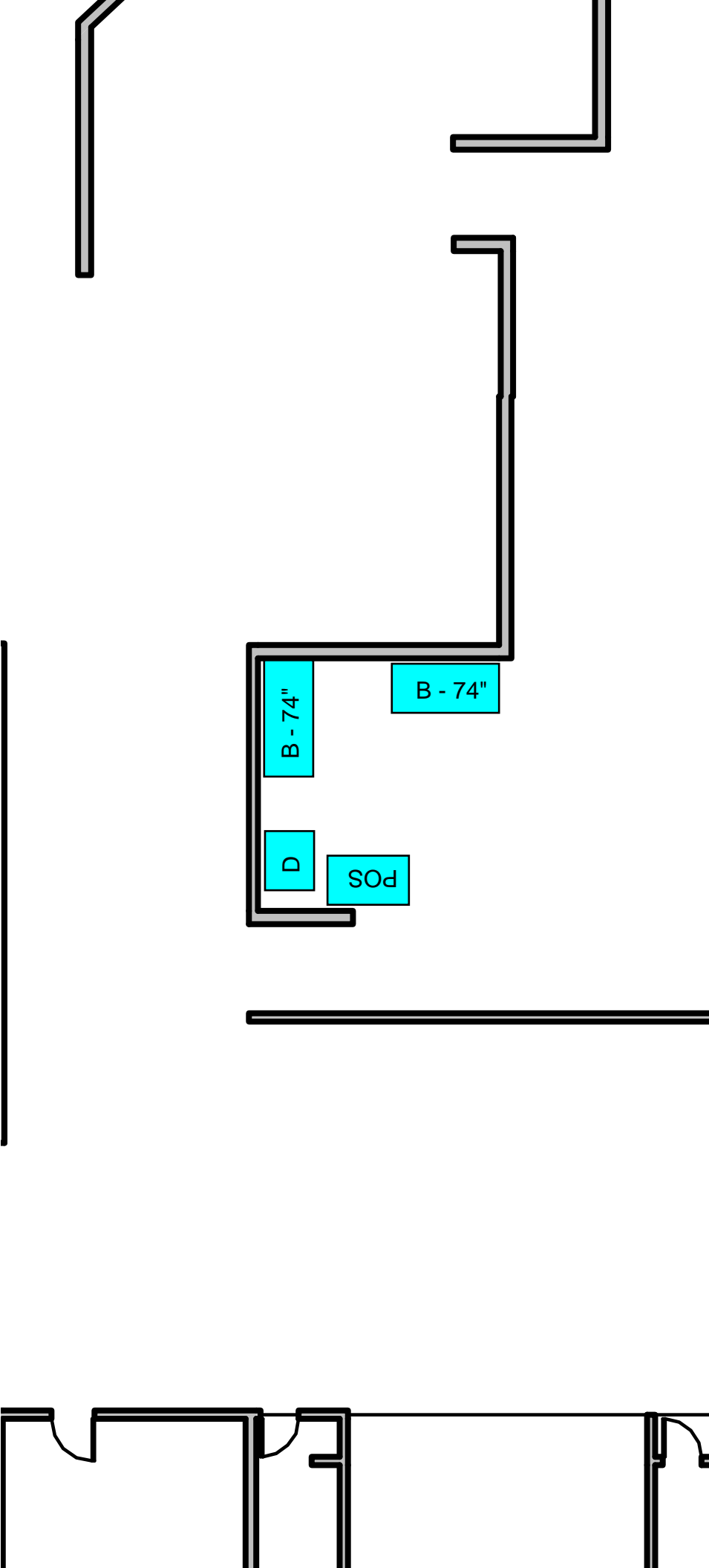
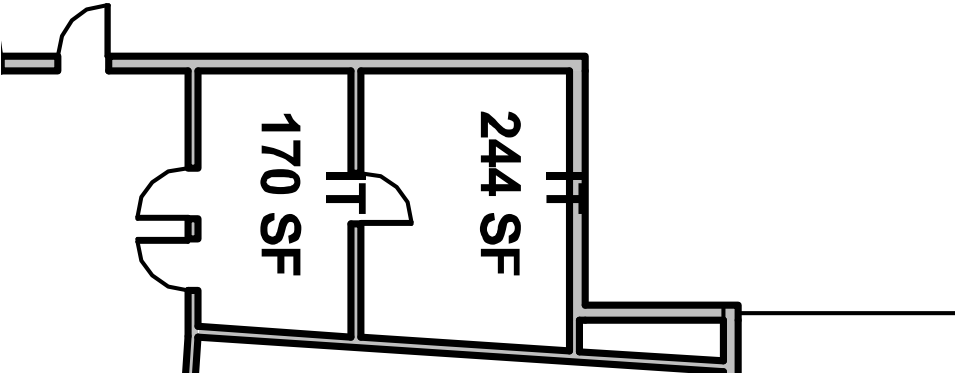
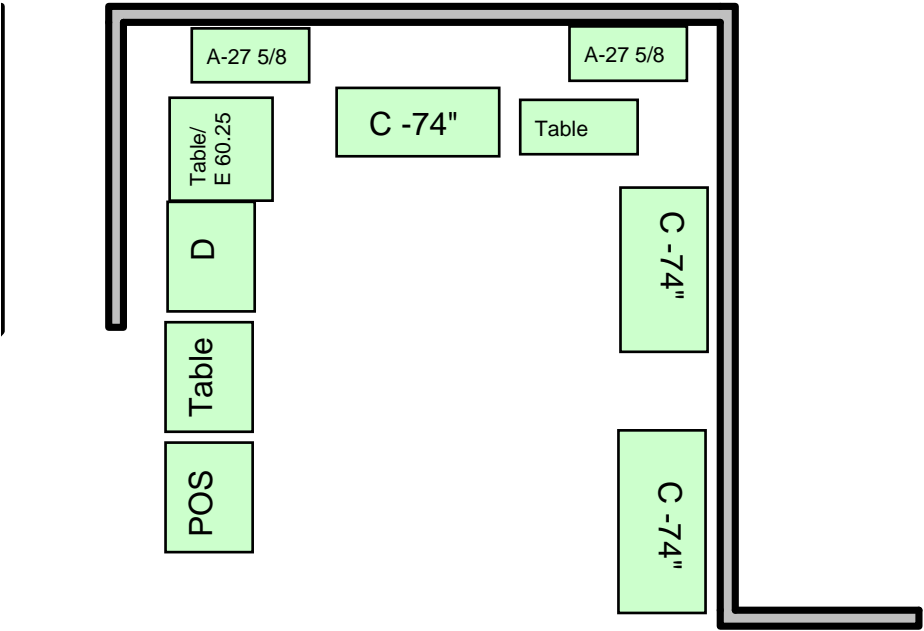
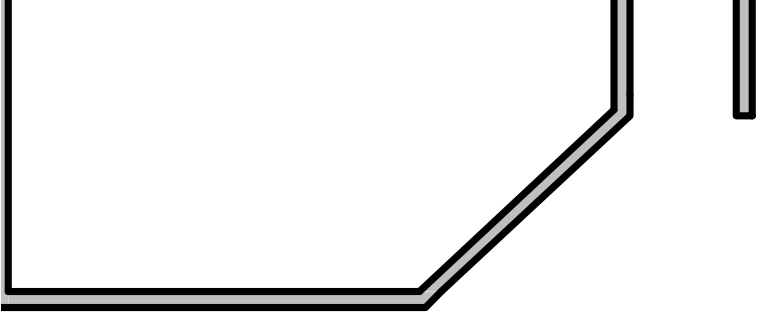
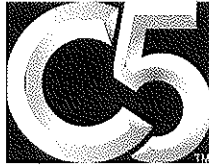


Exhibit E -  
Area #3



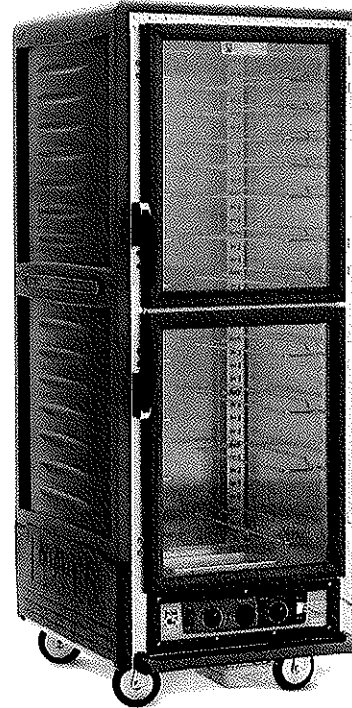


Item # \_\_\_\_\_

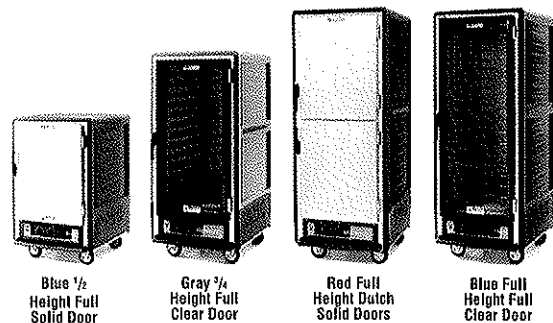
Job \_\_\_\_\_

## Metro C5 3 Series Insulation Armour™ Heated Holding and Proofing Cabinets

- **Insulation Armour™:** Patented insulation technology retains heat, saves energy, and provides a cool-to-touch exterior. Durable polymer construction is dent, impact, and stain resistant. Molded-in hand holds create vertical handles for mobile applications.
- **Colors:** Insulation Armour is available in Red, Blue, or Gray standard and in other colors on a promotional basis or upon request.
- **Control:** Three modules are available: Holding, Moisture, and Combination Proof and Hold. All feature an easy-to-read digital thermometer, recessed control dials, a master on/off switch, and power indicator lights. All are removable without tools for easy cleaning, and allow for future upgrades without replacing entire cabinet body.
- **Performance:** All modules provide fast heat-up and recovery through a thermostatically controlled, forced convection system.
- **Sizes:** C5 3 Series cabinets are available in Full Height (71", 1803mm), ¾ Height (59", 1499mm), and ½ Height (44", 1118mm) sizes.
- **Doors:** Solid insulated aluminum or clear polycarbonate doors are available. Full Height cabinets can be configured with full length or dutch-style doors. Clear doors provide visibility of the contents of the cabinet without the heat loss associated with opening the door.
- **Capacity:** Three slide styles provide maximum holding capacity. Choose from Universal Wire, Lip Load, or Fixed Wire.
- **Reliability:** Reliability and durability are designed into every C5. High-quality components provide a long life of worry free use.
- **Power Options:** Choose between standard high wattage or low wattage models based on the specific needs of the application.



Red Full  
Height Dutch  
Clear Doors

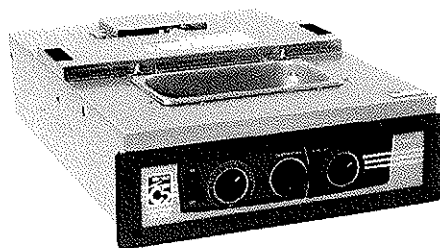


Blue ½  
Height Full  
Solid Door

Gray ¾  
Height Full  
Clear Door

Red Full  
Height Dutch  
Solid Doors

Blue Full  
Height Full  
Clear Door



### 3 Series Removable Control Modules

- **Holding Module:** Hot holding at higher temperatures without moisture control.
- **Moisture Module:** Hot holding and proofing. Moisture control at any temperature.
- **Combination Module:** Hot holding and proofing. Moisture control at lower temperatures (proofing).



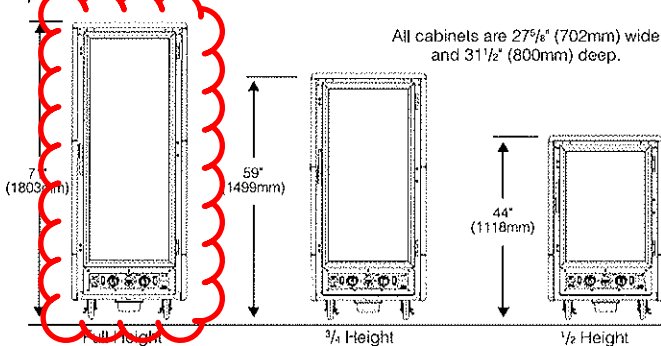
**InterMetro Industries Corporation**  
North Washington Street  
Wilkes-Barre, PA 18705  
www.metro.com





## C5 3 Series Insulation Armour™ Heated Holding and Proofing Cabinets

### Specifications



- Cabinet Material:** .063" (1.8mm) aluminum, natural interior with .125" (3.2mm) aluminum chassis.
- Insulation Armour™:** High Density Polyethylene (HDPE).
- Casters:** Four casters with 5" (127mm) donut neoprene wheel, double ball bearing swivel, ball bearing axel, nickel plated, two with brake.
- Solid Doors:** Fully insulated with 1" (25.4mm) fiberglass, double panel .063" (1.8mm) aluminum, brushed exterior, natural interior.
- Clear Doors:** Extruded aluminum powder coated frame with .090" (2.3mm) polycarbonate window.
- Hinges:** Field reversible, double hinged, 180° swing, with long-life nylon bearings.
- Gaskets:** High temperature, door mounted, Santoprene gaskets.
- Latches:** Polymer high-strength magnetic pull latch with lever-action release.
- Hand Holds:** Molded into the Insulation Armour™ on all four corners.
- Universal Slides:** 1/4" (6.4mm) dia. nickel-chrome electroplated wire, adjustable on 1 1/2" (38mm) increments.
- Lip Load Slides:** 1 1/2"x1 1/2"x.063" (38x38x1.8mm) extruded aluminum channel slides, 1 1/2" (38mm) fixed spacing.
- Fixed Wire Slides:** 1/4" (6.4mm) dia. nickel-chrome electroplated wire, welded on 3" (76mm) spacing.
- Drip Trough:** Smooth polymer drip trough with catch pan.
- Holding Modules:** Removable without tools, digital thermometer, recessed control dials, master on/off switch, "Power On" light, water pan, ball bearing blower forced air system, 7 1/2' cord, UL, CUL, and NSF Listed.

### Electrical and Performance:

- Holding Module:** 2000 Watt, 120 Volts, 60 Hz., single phase, 16.7 Amps. 80°F to 200°F operating temperature range. NEMA 5-20P plug.
- Moisture Module:** 2000 Watt, 120 Volts, 60 Hz., single phase, 16.7 Amps. 80°F to 200°F operating temperature range. 35% RH at 160°F, 95% RH at 95°F. NEMA 5-20P plug.
- Proofing Module:** 1440 Watt, 120 Volts, 60 Hz., single phase, 12 Amps. 80°F to 120°F operating temperature range. 95% RH at 95°F. NEMA 5-15P plug.
- Combination Module:** 2000 Watt, 120 Volts, 60 Hz., single phase, 16.7 Amps. 80°F to 200°F operating temperature range. 95% RH at 95°F. NEMA 5-20P plug.
- Clearance Requirements:** 18" (46cm) away from any cooking equipment. AVOID contact with surfaces that exceed 200°F (90°C). Minimum clearance from enclosures is 1 1/2" (38mm) on sides, back and top.
- Slide Capacities:**

Cabinet Size	Universal Wire Pan Capacity**				Lip Load Pan Capacity		Fixed Wire Pan Capacity	
	Slide Pairs		18"x26"	12"x20"x2.5" GN 1/1	18"x26"	12"x20"x2.5" GN 1/1	18"x26"	12"x20"x2.5" GN 1/1
	Provided	Max.*						
Full Height	18	37	18	34	35	34	18	34
Full Height Dutch	18	35	17	32	34	32	17	32
3/4 Height	14	29	14	26	27	26	14	26
1/2 Height	8	17	8	16	17	16	8	16

\*Maximum number of slide pairs @ 1 1/2" spacing. Additional slide pairs ordered separately.

\*\*Capacity based on standard number of slide pairs provided.

## Unit - A

Cabinet Height  
9 = Full Height  
7 = 3/4 Height  
5 = 1/2 Height

Module Type  
C = Combination  
M = Moisture  
H = Heated Holding

Slide Type  
U = Universal Wire  
A = Fixed Wire  
L = Lip Load Aluminum

# C539 - CDC - U



NEMA  
5-20P

For Standard Wattage Cabinets  
(120V, 16A, 60Hz, 2000W)

Door Style

FS = Full Length Solid

FC = Full Length Clear

DS = Dutch Solid \*

DC = Dutch Clear \*

\*Please note: Dutch doors only available on full-height models.  
Cabinets ordered without a color designation default to Red.

### Low Watt Model Number Description

# C539 - CLDC - U



NEMA  
5-15P

Add "L" for Lower Wattage Combination or Holding Module Cabinets  
(120V, 12A, 60Hz, 1440W)

### Export Model Number Description

# C539 - CXDC - U



NEMA  
6-15P

Add "X" for Export Cabinets  
(220-240V, 7.6-8.3A, 50/60Hz, 1681-2000W)

### Blue or Gray Model Description

# C539 - CDC - U - BU

\*\* Cabinets ordered without a color designation default to Red.

Color \*\*  
No Suffix = Red  
BU = Blue  
GY = Gray

### Models with Accessories or Options

# C539 - CDC - UA

# C539 - CDC - U - BUA

An "A" suffix indicates that accessories need to be factory assembled to the cabinet. Order accessories separately.

### Options/Accessories\*

- Small Item Shelf (C5-SHELF-S)
- Stainless Steel Legs (C5-SSLEGS)
- Universal Slide Pair, Chrome (C5-USLIDEPR-C)
- 6" Casters (C5-6CASTER)
- Rear Rigid Casters (C5-5RDGCSTR)
- Travel Latch (C5-TRVL)
- Flush Door Latch (C5-LATCHFLUSH-1)\*
- Straight Plug, 20 Amp, 120V (C5-STRPLG-20)
- Straight Plug, 15 Amp, 120V (C5-STRPLG-15)
- Factory Left-Hand Hinging (DD3768)
- Stainless Steel Universal Slides (please call)

\*Please note: (2) handles required for dutch door models

Metro Heated cabinets are for  
hot food holding applications only.

All Metro Catalog Sheets are available on our website: [www.metro.com](http://www.metro.com)



### InterMetro Industries Corporation

North Washington Street • Wilkes-Barre, PA 18705 • 570.825.2741  
Fax: 800.638.9263 (East Coast/Canada) • Fax: 800.638.3292 (West Coast)

FOR PRODUCT INFORMATION/CUSTOMER SERVICE:

U.S./Canada/Latin America: 1.800.992.1776 • Europe: +31.76.587.7550  
Asia/Pacific: +65.6567.8003 • Middle East/Africa: +971.4.811.8286

Information and specifications are subject to change without notice. Please confirm at time of order

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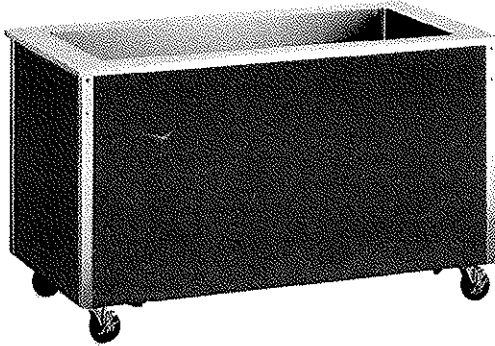
Unit - B

Project:

Item Number:

Quantity:

## SIGNATURE SERVER® CLASSIC COLD FOOD STATIONS



Signature Server® Classic Cold Food Stations

### FEATURES

- ☐ Vollrath's Signature Server® Classic Cold Food Stations are available in non-refrigerated and refrigerated models
- ☐ Reinforced stainless steel unibody construction provides extra durability in a lightweight, mobile base
- ☐ Base is 18-gauge 300 Series stainless steel clad with black laminate. Optional colors and finishes are also available.
- ☐ Top is one-piece 18-gauge 300 Series stainless steel
- ☐ Optional 14 gauge work surface available
- ☐ Well constructed of 18-gauge 300 Series stainless steel
- ☐ Foamed-in-place polyurethane insulation
- ☐ R134A refrigerant
- ☐ Drain hose on operator side of base
- ☐ Heavy-duty 4" (10 cm) swivel casters with brakes
- ☐ 8 ft. (2.4 m) cord
- ☐ Non-refrigerated models are NSF2
- ☐ Refrigerated models are not NSF
- ☐ Storage not available on 46" models

### DESCRIPTION

Signature Server® Classic is the choice when functionality and modular ease of use are your top priorities. Signature Server® Serving Equipment is an industry standard, with updated features to better serve the operator.

**Note:** Signature Server® equipment orders cannot be cancelled or returned.

**WARRANTY:** All models shown come with Vollrath's standard warranty against defects in materials and workmanship. For full warranty details, please refer to the Vollrath Equipment and Smallwares Catalog.

### MODELS AND OPTIONS

Base		Height / Item No		
Width	Style	27 (69)	30 (76)	34 (86)
46" (117)	Non-Refrig	36243	36143	37043
	Refrig	36245	36145	37045
60" (152)	Non-Refrig	36260	36160	37060
	Refrig	36265	36165	37065
74" (188)	Non-Refrig	36270	36170	37070
	Refrig	36275	36175	37075
88" (224)	Non-Refrig	—	—	98707
	Refrig	—	—	98708

Options			Breath Guards	Lighting	Accessories
Color (Black is standard)					
Matte Laminate	Wood Grain	Stainless Steel	Choose from: Progressive, Contemporary, Traditional, Classic Cafeteria, <u>Classic Economy Buffet</u> , Access <sup>®</sup> and Classic Speed Serve. See Breath Guard spec sheets for selection information.	Choose from: Incandescent, or fluorescent lights. See Breath Guard spec sheets for selection information.	Choose from: <u>plate rests</u> , cutting boards, end shelf, tray slides, <u>storage modules</u> , false bottoms, bag in box, stationary legs. See Accessories spec sheet for selection information.
36680	36687	36693			
36681	36688	36694			
36682	36689	36695			
98835	98835	93836			

Use only Vollrath accessories, including breath guards. Vollrath is not responsible for the fit or installation of custom made accessories and components. Custom accessories and components may void agency listings.

### Agency Listings



Refrigerated models  
are not NSF

Due to continued product improvement, please consult  
[www.vollrathco.com](http://www.vollrathco.com) for current product specifications.

### Approvals

### Date

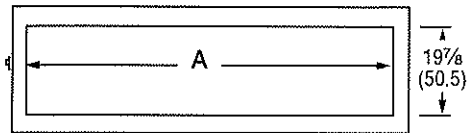


Setting  
the Standard™

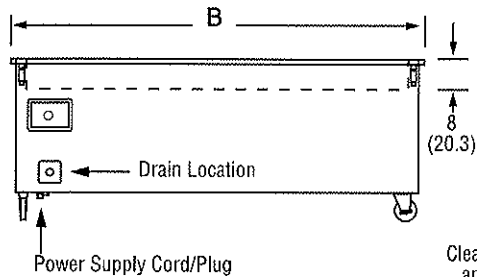
[www.vollrathco.com](http://www.vollrathco.com)

The Vollrath Company, L.L.C.  
1236 North 18th Street  
Sheboygan, WI 53081-3201 U.S.A.  
Customer Service: 800.628.0830  
Canada Customer Service: 800.695.8560  
Main Fax: 800.752.5620 or 920.459.6573

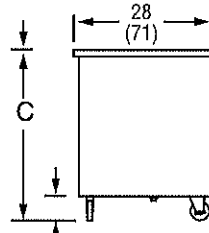
Technical Services: 800.628.0832  
Technical Services Fax: 920.459.5462

**SIGNATURE SERVER® CLASSIC COLD FOOD STATIONS****DIMENSIONS** Dimensions shown in inches (cm).

Top View



Operator Side View



End View

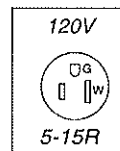
Clearance between base and floor 5 1/4 (13.3)

Model		(A) Pan Width	(B) Overall Width	(B) Height
Non-Refrig	Refrig			
36243	36245	37 3/4 (95.9)	46 (117)	27 (69)
36143	36145			30 (76)
37043	37045			34 (86)
36260	36265	50 1/4 (127.6)	60 (152)	27 (69)
36160	36165			30 (76)
37060	37065			34 (86)
36270	36275	63 (160)	74 (188)	27 (69)
36170	36175			30 (76)
37070	37075			34 (86)
--	--	75 3/4 (192.4)	88 (224)	27 (69)
--	--			30 (76)
98707	98708			34 (86)

**NON-REFRIGERATED ELECTRICAL SPECIFICATIONS**

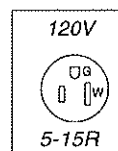
Base Unit Voltage	Lighting Choice	Width / Total Amps				Plug
		46 (117)	60 (152)	74 (188)	88 (224)	
120	Fluorescent	0.6	0.5	0.5	0.3	5-15P
	Incandescent	0.6	0.8	1	1.3	5-15P
	None	—	—	—	—	—

Receptacle

**REFRIGERATED ELECTRICAL SPECIFICATIONS**

Base Unit Voltage	Lighting Choice	Width / Total Amps				Compressor (HP)	Plug
		46 (117)	60 (152)	74 (188)	88 (224)		
120	Fluorescent	4.1	5.5	5.5	7.8	1/4	5-15P
	Incandescent	4.2	6	6.2	8.4	1/4	5-15P
	None	3.8	5.2	5.2	7.2	1/4	5-15P

Receptacle

Setting  
the Standard™

www.vollrathco.com

The Vollrath Company, L.L.C.  
1236 North 18th Street  
Sheboygan, WI 53081-3201 U.S.A.  
Customer Service: 800.628.0830  
Canada Customer Service: 800.695.8560  
Main Fax: 800.752.5620 or 920.459.6573

Technical Services: 800.628.0832  
Technical Services Fax: 920.459.5462



Outperform every day.™

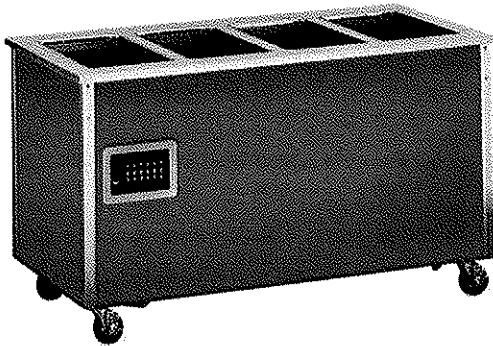
Unit - C

Project:

Item Number:

Quantity:

## SIGNATURE SERVER® HOT FOOD BASES WITH STAINLESS STEEL COUNTERS



Signature Server® with Stainless Steel Counter  
4 Well Hot Food Base

### DESCRIPTION

Signature Server® is the choice when functionality and modular ease of use are your top priorities. Signature Server® Serving Equipment is an industry standard, with updated features to better serve the operator.

### FEATURES

- Reinforced stainless steel unibody construction provides extra durability in a lightweight, mobile base
- Base is 18-gauge 400 series stainless steel clad with black laminate. Optional colors and finishes are also available.
- Top is one-piece 18-gauge 300 series stainless steel.
- Optional 14 gauge work surface available
- Wells constructed of 18-gauge 300 series stainless steel
- Wells insulated with a minimum 1½ high-density glassfiber insulation for efficient dry or moist operation
- Touch-Temp® programmable control provides individual control for each well
- Optional dial controls
- Manifold hot well drains are standard
- Energy efficient 625W elements
- Drain hose on operator side of base
- Heavy-duty 4" (10 cm) swivel casters with brakes
- 8 ft. (2.4 m) cord
- NSF4 listed

**Note:** Signature Server® equipment orders cannot be cancelled or returned.

**WARRANTY:** All models shown come with Vollrath's standard warranty against defects in materials and workmanship. For full warranty details, please refer to [www.Vollrath.com](http://www.Vollrath.com).

### BASES AND OPTIONS

Base	Height / Item No		
	27" (69)	30" (76)	34" (86)
Number of Wells			
3 Well	36230	36130	37030
4 Well	36240	36140	37040
5 Well	36250	36150	37050
6 Well	-	-	98888

Options		
Color (Black is standard)		
Matte Laminate	Wood Grain	Stainless Steel
36680	36687	36693
36681	36688	36694
36682	36689	36695
98835	98835	93836

Breath Guards	Lighting/ Heating	Accessories
<b>Choose from:</b> Progressive, Contemporary, Traditional, Classic Cafeteria, Classic Economy Buffet, Access® and Classic Speed Serve. <b>See Breath Guard spec sheets on vollrath.com for selection information.</b>	<b>Choose from:</b> Incandescent, infra-red, fluorescent, heat strips and heat strips with lights. <b>See Breath Guard spec sheets on vollrath.com for selection information.</b>	<b>Choose from:</b> <u>Plate rests</u> , cutting boards, end shelf, tray slides, storage modules, false bottoms, bag in box, stationary legs. <b>See Accessories spec sheet on vollrath.com for selection information.</b>

Selected options for this unit.

Use only Vollrath accessories, including breath guards. Vollrath is not responsible for the fit or installation of custom made accessories and components. Custom accessories and components may void agency listings.

### Agency Certifications



Due to continued product improvement, please consult [www.vollrath.com](http://www.vollrath.com) for current product specifications.

Approvals

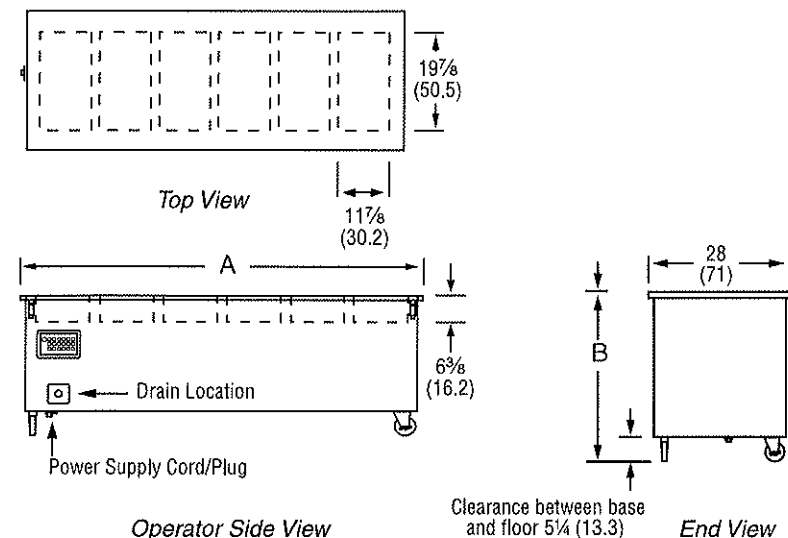
Date



Outperform every day.™  
[www.vollrath.com](http://www.vollrath.com)

The Vollrath Company, L.L.C.  
1236 North 18th Street  
Sheboygan, WI 53081-3201 U.S.A.  
Customer Service: 800.628.0830  
Canada Customer Service: 800.695.8560  
Main Fax: 800.752.5620 or 920.459.6573

Technical Services: 800.628.0832  
Technical Services Fax: 920.459.5462

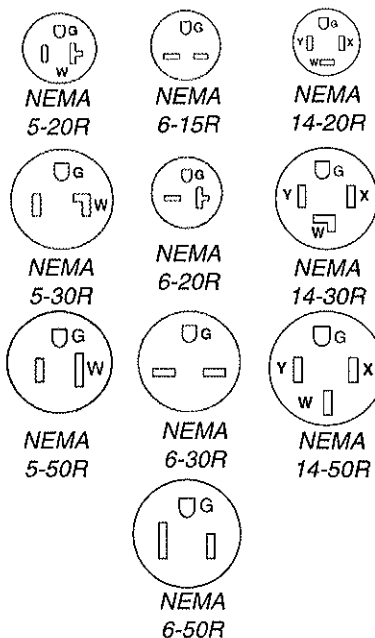
**SIGNATURE SERVER® HOT FOOD BASES WITH STAINLESS STEEL COUNTERS****DIMENSIONS** (Shown in inches (cm))

Item No.	Number of Wells	(A) Length	(B) Height
36230	3	46 (117)	27 (69)
36130			30 (76)
37030			34 (86)
36240	4	60 (152)	27 (69)
36140			30 (76)
37040			34 (86)
36250	5	74 (188)	27 (69)
36150			30 (76)
37050			34 (86)
98888	6	88 (224)	34 (86)

For breath guard and accessory dimensions, see the breath guard and accessory spec sheets on [vollrath.com](http://vollrath.com)

**ELECTRICAL SPECIFICATIONS**

Base Unit Voltage	Lighting/Heating Choice	Number of Wells							
		3 Well		4 Well		5 Well		6 Well	
		Total Amps	NEMA Plug	Total Amps	NEMA Plug	Total Amps	NEMA Plug	Total Amps	NEMA Plug
120	Heat Strip	20.8	5-30P	28.1	5-50P	Not available.			
	Heat Strip w/ lights	22.5		30.0					
	Fluorescent	16		21.4					
	Incandescent	21.9		29.2	5-50P				
	Infrared			5-30P					
	None	15.6	5-20P	20.8	5-30P				
208	Heat Strip	11.8	6-15P	15.9	6-20P	20.6	6-30P	23.9	6-50P
	None	9		12	6-15P	15	6-20P	18	
240	Heat Strip	10.4		14	6-20P	18.3	6-30P	20.7	6-30P
	None	7.8		10.4	6-15P	13	6-20P	15.6	6-20P
120/208	Heat Strip w/ lights	13.4	14-20P	18	14-30P	23.3	14-30P	26	14-50P
	Fluorescent	9.6		12.6	14-20P	15.6	14-20P	18.6	14-30P
	Incandescent	13.2		16.2	14-30P	21.3	14-30P	30.5	14-50P
	Infrared								
120/240	Heat Strip w/ lights	12.1	14-20P	16.2	14-30P	20.3	14-30P	23.6	14-30P
	Fluorescent	8.4		11	14-30P	13.6	14-20P	16.2	14-30P
	Incandescent	12		14.6		19.3	14-30P	28.1	14-50P
	Infrared								

**Receptacles**

Outperform every day.™

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

The Vollrath Company, L.L.C.  
1236 North 18th Street  
Sheboygan, WI 53081-3201 U.S.A.  
Customer Service: 800.628.0830  
Canada Customer Service: 800.695.8560  
Main Fax: 800.752.5620 or 920.459.6573

Technical Services: 800.628.0832  
Technical Services Fax: 920.459.5462



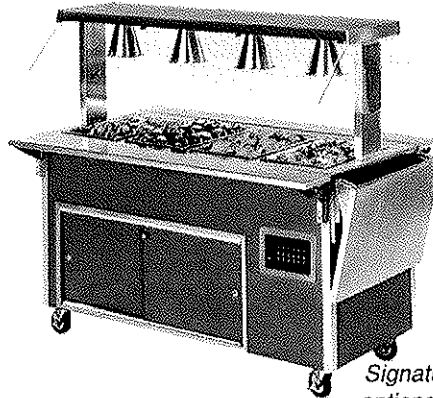
Outperform every day.™

Project:

Item Number:

Quantity:

## SIGNATURE SERVER® COUNTER ACCESSORIES AND OPTIONS



Signature Server® 4-Well Hot Food Station with optional Access® Buffet Breath Guard with lights

See Accessories and Options on the following pages for selection information.

Signature Server®	Counter Accessories and Options									
	Counter Accessories for Signature Server®					Options for Signature Server®				
	Tray Slide	Plate Rest	Cutting Board	End Shelf	Storage Module*	Bag in Box	Cash Drawer	False Bottom	Stationary Leg	
	V-Rib	Tubular	Wood	Poly						
Hot Food Stations	3 Well	X	X	X	X	X	X	-	-	X
	4 Well	X	X	X	X	X	X	-	-	X
	5 Well	X	X	X	X	X	X	-	-	X
	6 Well	X	X	X	X	X	X	-	-	X
Hot/Cold Food Stations	74"	X	X	X	X	X	X	-	X	X
Cold Food Stations	46"	X	X	X	X	X	X	-	X	X
	60"	X	X	X	X	X	X	-	X	X
	74"	X	X	X	X	X	X	-	X	X
	88"	X	X	X	X	X	X	-	X	X
NSF7 Cold Food Stations	46"	X	X	X	X	X	X	-	X	X
	60"	X	X	X	X	X	X	-	X	X
	74"	X	X	X	X	X	X	-	X	X
	88"	X	X	X	X	X	X	-	X	X
Frost Top Stations	46"	X	X	X	X	X	X	-	-	X
	60"	X	X	X	X	X	X	-	-	X
	74"	X	X	X	X	X	X	-	-	X
	88"	X	X	X	X	X	X	-	-	X
Bain Marie Stations	46"	X	X	X	X	X	X	-	-	X
	60"	X	X	X	X	X	X	-	-	X
	74"	X	X	X	X	X	X	-	-	X
	88"	X	X	X	X	X	X	-	-	X
Beverage Counters	46"	X	X	X	X	X	X	-	-	X
	60"	X	X	X	X	X	X	-	-	X
	74"	X	X	X	X	X	X	-	-	X
	88"	X	X	X	X	X	X	-	-	X
Milk Stations	60"	X	X	X	X	X	-	-	-	X
Utility Stations	74"	X	X	X	X	X	-	-	-	X
	28"	X	X	X	X	X	-	-	-	X
	46"	X	X	X	X	X	X	-	-	X
	60"	X	X	X	X	X	X	-	-	X
Cashier Station	74"	X	X	X	X	X	X	-	-	X
Entree Cart	88"	X	X	X	X	X	X	-	-	X
Corner Stations		X	X	X	-	-	X	-	-	X
Tray and Flatware Cart		-	-	-	-	-	-	-	-	X

\* Not available on Signature Server Curved Bases

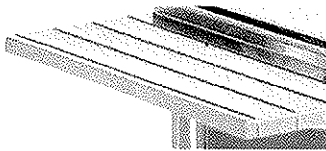


Outperform every day.™

www.vollrath.com

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 1236 North 18th Street  
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 Canada Customer Service: 800.695.8560  
 Main Fax: 800.752.5620 or 920.459.6573

Technical Services: 800.628.0832  
 Technical Services Fax: 920.459.5462

**SIGNATURE SERVER® COUNTER ACCESSORIES AND OPTIONS****COUNTER ACCESSORIES FOR SIGNATURE SERVER®****Tray Slide – V-Rib**

- 400 Series stainless steel with 4 inverted "V" ribs.
- Bracket provides 4¾" (12.1 cm) tray slide height adjustment.
- Turned down flange is 12" (30.5 cm) wide with 1" (2.5 cm).
- Locking brackets on each end to join stations together.
- Adds 4" (10.2 cm) to width of unit in folded position.
- Removable for easy transport.

Width / Item Number						Corner	
28" (71 cm)	46" (117 cm)	60" (152 cm)	74" (188 cm)	88" (224 cm)		Inside	Outside
37521	37522	37523	37524	98831		37519	37520

**Tray Slide – Tubular**

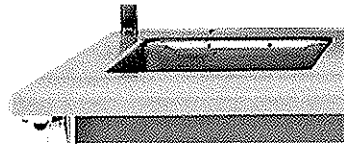
- 300 Series stainless steel.
- Bracket provides 4¾" (12.1 cm) tray slide height adjustment.
- Turned down flange is 12" (30.5 cm) wide with 1" (2.5 cm).
- Locking brackets on each end to join stations together.
- Adds 4" (10.2 cm) to width of unit in folded position.
- Removable for easy transport.

Width / Item Number						Corner	
28" (71 cm)	46" (117 cm)	60" (152 cm)	74" (188 cm)	88" (224 cm)		Inside	Outside
9882001	9882003	9882004	9882005	9882006		9882007	9882008

**Plate Rest**

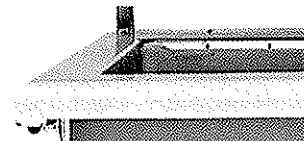
- 18-gauge 400 series stainless steel with fold-down style mounting bracket.
- Turned down flange is 7" (17.8 cm) wide with 1" (2.5 cm).
- Locking brackets on each end to join stations together.
- Adds 4" (10.2 cm) to width of unit in folded position.
- Removable without tools for easy transport.
- NSF

Width / Item Number						Corner	
28" (71 cm)	46" (117 cm)	60" (152 cm)	74" (188 cm)	88" (224 cm)		Inside	Outside
37511	37512	37513	37514	98829		37509	37510

**Cutting Board – Wood**

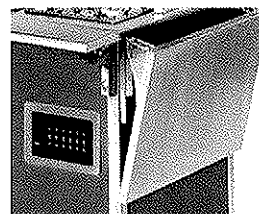
- Maple construction with fold-down style mounting brackets.
- Turned down flange is 8" (20.3 cm) wide with 1" (2.5 cm).
- Adds 4" (10.2 cm) to width of unit in folded position.

Width / Item Number						Corner	
28" (71 cm)	46" (117 cm)	60" (152 cm)	74" (188 cm)	88" (224 cm)		Inside	Outside
N/A	37551	37552	37553	98851		N/A	N/A

**Cutting Board – Poly**

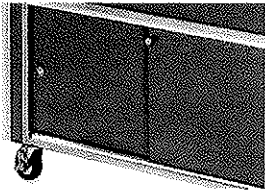
- Polyethylene construction with fold-down style mounting brackets.
- Turned down flange is 8" (20.3 cm) wide with 1" (2.5 cm).
- Adds 4" (10.2 cm) to width of unit in folded position.

Width / Item Number						Corner	
28" (71 cm)	46" (117 cm)	60" (152 cm)	74" (188 cm)	88" (224 cm)		Inside	Outside
N/A	375621-2	37562	37563	98852		N/A	N/A

**End Shelf**

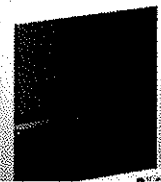
- 400 Series stainless steel with fold-down style mounting bracket.
- 18" x 28" (46 x 71 cm). 40 lb. (18.2 kg) capacity.
- Adds 4½" (11.4 cm) to length of unit in folded position.
- Must be factory installed.
- Not recommended for attachment to entree cart, cashier station or 28" utility station.
- NSF

Item Number
37570

**SIGNATURE SERVER® COUNTER ACCESSORIES AND OPTIONS****OPTIONS FOR SIGNATURE SERVER®****Storage Module**

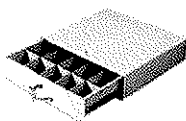
- 400 Series stainless steel and formed to allow flange to fit over exterior surface of server base.
- Doors are stainless steel, clad with black laminate or optional finish.
- With doors includes key lock.
- Opening height of module is 16½" (42 cm).
- Depth is 25½" (64.8 cm).
- Not available on Signature Server® curved bases.
- NSF.

Fits	Width In (CM)	With Doors	Without Door
2-Well Hot, 60" Cold, 46" Beverage	24 (61)	36930	36931
4-Well Hot, 46" Utility, 74" Cold, 60" Beverage	36 (91.4)	36936	36937
5-Well Hot, 60" Utility, 74" Beverage	50 (127)	36938	36939
6-Well Hot, 74" Utility	64 (162.6)	36940	36941
88" Utility	64 (162.6)	36938-2	36939-2

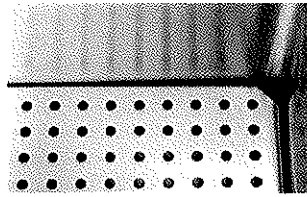
**Bag in Box**

- Available in stainless steel or galvanized shelf options.
- Stainless steel door frame.
- Open storage without doors provides easy access.
- Access Concept Configurator™ at [www.vollrath.com](http://www.vollrath.com) for a full list of accessories, including intermediate shelves.

Material	28" (71 cm)	46" (117 cm)	60" (152 cm)	74" (188 cm)	88" (224 cm)
Stainless Steel	N/A	36981	36983	36985	98790

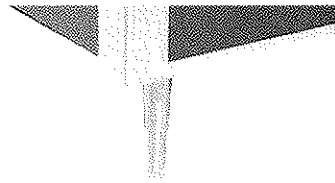
**Cash Drawer**

Cash Drawer	
Drawer	36945
Duplex Receptacle, 120V AC, 10A	36946

**False Bottoms**

- 18 gauge 400 Series stainless steel.
- Helps maintain ice longer.
- Sits 1" (2.5 cm) above well bottom.
- Perforated for easy draining.

Hot/Cold Food Stations	Cold Food Stations			
	46" (117 cm)	60" (152 cm)	74" (188 cm)	88" (224 cm)
	36913	36914	36915	98855-2

**Stationary Legs**

- Constructed of plated metal.
- Threaded insert with height adjustment of 1" (2.54 cm).

Leg	
Adjustable 4"- 5"	36921
4" Leg	2897451-2
6" Leg	2897452-2

Due to continued product improvement, please consult [www.vollrath.com](http://www.vollrath.com) for current product specifications.

**WARRANTY:** All models shown come with Vollrath's standard warranty against defects in materials and workmanship. For full warranty details, please refer to [www.Vollrath.com](http://www.Vollrath.com).

Approvals	Date

# Unit - D



## TRUE FOOD SERVICE EQUIPMENT, 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  
Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

Project Name: \_\_\_\_\_

Location: \_\_\_\_\_

Item #: \_\_\_\_\_ Qty: \_\_\_\_\_

Model #: \_\_\_\_\_

A/A #

SIS #

Model:

**GDM-10-HC-LD**

### Glass Door Merchandiser:

*Swing Door Refrigerator with Hydrocarbon Refrigerant & LED Lighting*



### GDM-10-HC-LD

- ▶ The world's #1 manufacturer of glass door merchandisers.
- ▶ 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).
- ▶ Energy efficient, factory balanced, refrigeration system holds 33°F to 38°F (5°C to 3.3°C).
- ▶ Exterior - non-peel or chip black laminated vinyl; durable and permanent.
- ▶ Interior - attractive, NSF approved, black aluminum interior liner with stainless steel floor.
- ▶ Self closing door. Positive seal, torsion type closure system.
- ▶ Door corners accented with custom carbon fiber decoral printed brackets with flat black bolt heads.
- ▶ "Low-E", double pane thermal insulated glass door assembly with mitered plastic channel frame. The latest in energy efficient technology.
- ▶ LED interior lighting provides more even lighting throughout the cabinet. Safety shielded.
- ▶ Entire cabinet structure is foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

#### Bottom mounted units feature

- ▶ "No stoop" lower shelf to maximize product visibility.
- ▶ Easily accessible condenser coil for cleaning.

## ROUGH-IN DATA

Specifications subject to change without notice.  
Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number).

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D†	H						
GDM-10-HC-LD	1	3	24 7/8 632	23 1/8 588	53 1/2 1359	1/8 N/A	115/60/1	2.0 N/A	5-15P	9 2.74	195 89

† Depth does not include 1" (26 mm) for rear bumpers.

MADE IN U.S.A. 5 YEAR WARRANTY ENERGY STAR UL NSF natural refrigerant

2/15 Printed in U.S.A.

APPROVALS:

AVAILABLE AT:

Model:

**GDM-10-HC-LD**

**Glass Door Merchandiser:**  
Swing Door Refrigerator with Hydrocarbon  
Refrigerant & LED Lighting

**True**®

## STANDARD FEATURES

### DESIGN

- True's commitment to using the highest quality materials and energy efficient refrigeration systems provides the user with colder product temperatures, and lower utility costs in an attractive merchandiser that brilliantly displays packaged food and beverages.

### 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).
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains cabinet temperatures of 33°F to 38°F (5°C to 3.3°C).
- Sealed, cast iron, self-lubricating evaporator fan motor(s) and larger fan blades give True merchandisers a more efficient low velocity, high volume airflow design. This unique design ensures faster temperature pull down of warm product, colder holding temperatures and faster recovery in high use situations.
- Bottom mounted condensing unit positioned for easy maintenance. "No stoop" lower shelf maximizes visibility by raising merchandised product to higher level.

### CABINET CONSTRUCTION

- Exterior - non-peel or chip black laminated vinyl; durable and permanent.
- Interior - attractive, NSF approved, white aluminum liner with stainless steel floor.

- Insulation - entire cabinet structure is foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Welded, heavy duty steel frame rail, black powder coated for corrosion protection.
- Frame rail fitted with leg levelers.
- Door sign decal. Variety of decal options available.

### DOOR

- "Low-E", double pane thermal insulated glass door assembly with mitered plastic channel frame. The latest in energy efficient technology.
- Door fitted with 12" (305 mm) long integrated handle.
- Self closing door. Positive seal, torsion type closure system.
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning.

### SHELVING

- Three (3) adjustable, heavy duty PVC coated wire shelves 20 3/8" L x 17 1/2" D (524 mm x 445 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

### LIGHTING

- LED interior lighting, safety shielded.

### MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- See our website [www.truemfg.com](http://www.truemfg.com) for latest color and sign offerings.
- Convenient clean-out drain built in cabinet floor.
- Listed under NSF-7 for the storage and/or display of packaged or bottled 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.



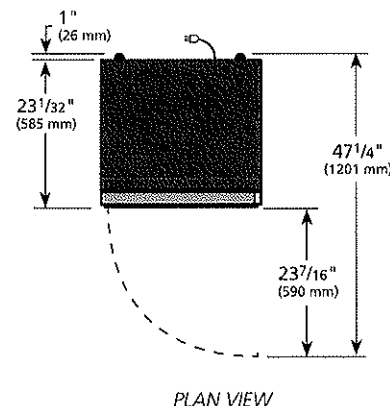
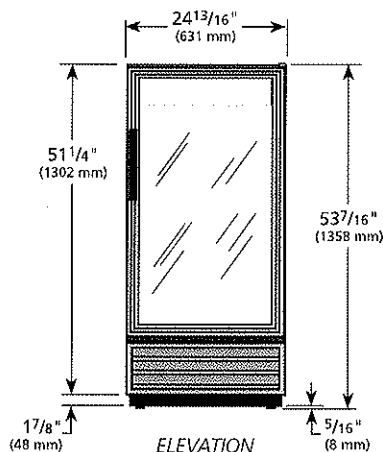
115/60/1  
NEMA-5-15R

### OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- ☐ White exterior.
- ☐ Stainless steel exterior.
- ☐ Black aluminum interior liner with black shelving.
- ☐ Stainless steel interior liner.
- ☐ 2 1/2" (64 mm) diameter castors.
- ☐ Red wine thermostat.
- ☐ White wine thermostat.
- ☐ Chocolate thermostat.
- ☐ Barrel lock (factory installed).
- ☐ Additional shelves.
- ☐ TrueFlex gravity feed organizers.
- ☐ Pricing strips.

## PLAN VIEW



### WARRANTY\*

Three year warranty on all parts and labor and an additional 2 year warranty on compressor. (U.S.A. only)

\*RESIDENTIAL APPLICATIONS: TRUE assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications. Units with R290 refrigerant are not approved by UL/EPA for use in residential applications.

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
GDM-10-HC-LD	TFDY15E	TFDY15S	TFDY15P	TFDY153	

## TRUE FOOD SERVICE EQUIPMENT

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](http://www.truemfg.com)



## GLO-RAY® DESIGNER MERCHANDISING WARMERS

Models GR2SDH-24, -30, -36, -42, -48, -54, -60  
GR2SDS-24, -30, -36, -42, -48, -54, -60

GR2SDH-24D, -30D, -36D, -42D, -48D, -54D, -60D  
GR2SDS-24D, -30D, -36D, -42D, -48D, -54D, -60D

Designed to hold hot wrapped food at optimum serving temperatures without affecting quality, the Hatco Glo-Ray® Designer Merchandising Warmers are the perfect displays to showcase hot fast foods and boost impulse sales.

Combining state-of-the-art design with performance, these warmers place the focus on the product while holding hot food safely at proper serving temperatures. The modern design is perfect for front of the house use. Designer powdercoated inset panels blend these units with the décor while providing a durable, easy-to-clean surface.

Glo-Ray Designer Merchandising Warmers have prefocused infrared top heat and a thermostatically-controlled, hardcoated heated base to extend the holding times of most food. All models are made of aluminum with tempered glass end panels. Shatter-resistant incandescent lights illuminate the food holding area.

### FLEXIBILITY

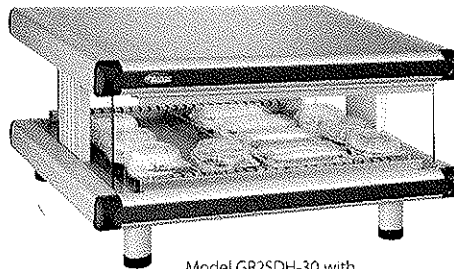
This warmer offers the convenience of self-serve and the efficiency of kitchen-to-server holding.

Available with slant or horizontal shelves, the Glo-Ray Designer Merchandising Warmers are offered in both single and dual shelf models. The Designer series warmers come standard with black inset panels and black end caps. Choose from six other color options to blend the warmer with any décor. Non-standard colors are non-returnable.

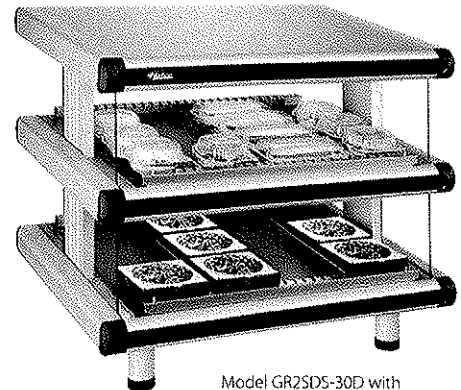
### QUALITY

The following features assure the finest performance for years to come:

- All models have prefocused infrared top heat directing heat to the outer edges of the holding surface where heat loss is the greatest.
- These warmers feature a thermostatically-controlled, hardcoated heated base, Designer color inset panels, 4" (102 mm) Designer legs, and a cord and plug set.
- Available in heated surface widths from 23.88" to 59.88" (606 to 1521 mm) with overall widths of 30.25" to 66.25" (768 to 1683 mm).
- Shatter-resistant incandescent lights enhance product display while safeguarding food products from bulb breakage.
- An optional Indicating Temperature Control enhances accurate control of temperature.



Model GR2SDH-30 with  
Designer color inset panels



Model GR2SDS-30D with  
Designer color inset panels



Unit - E

Divider Rods

Model Width	Divider Rods Provided	Average Chute Width
30.25" ( 768 mm)	5 Rods per Shelf	3.73" ( 95 mm)
36.25" ( 921 mm)	6 Rods per Shelf	4.02" (102 mm)
42.25" (1073 mm)	7 Rods per Shelf	4.23" (107 mm)
48.25" (1226 mm)	8 Rods per Shelf	4.40" (111 mm)
54.25" (1378 mm)	9 Rods per Shelf	4.54" (115 mm)
60.25" (1530 mm)	10 Rods per Shelf	4.65" (118 mm)
66.25" (1683 mm)	12 Rods per Shelf	4.36" (110 mm)



ANSI/NSF 4

ONE YEAR ON-SITE PARTS AND LABOR WARRANTY,  
PLUS ONE ADDITIONAL YEAR PARTS-ONLY  
WARRANTY ON ALL GLO-RAY METAL SHEATHED  
HEATING ELEMENTS.

HATCO CORPORATION P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A.  
(800) 558-0607 • (414) 671-6350 • Fax (800) 543-7521 • Int'l. Fax (414) 671-3976  
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Form No. GR2SD Spec Sheet

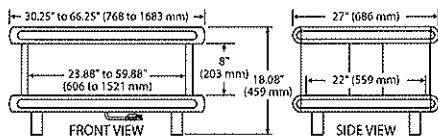
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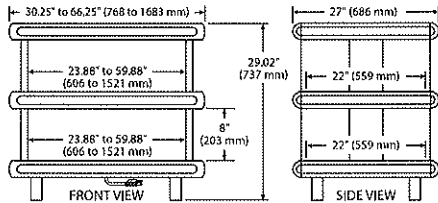
# GLO-RAY® DESIGNER MERCHANDISING WARMERS

Models GR2SDH-24, -30, -36, -42, -48, -54, -60  
GR2SDS-24, -30, -36, -42, -48, -54, -60

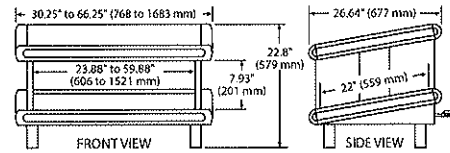
GR2SDH-24D, -30D, -36D, -42D, -48D, -54D, -60D  
GR2SDS-24D, -30D, -36D, -42D, -48D, -54D, -60D



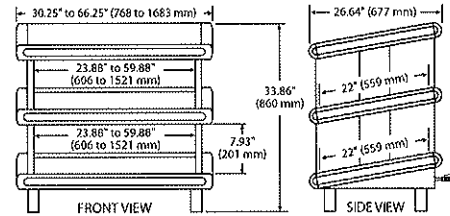
GR2SDH Models



GR2SDH-D Models



GR2SDS Models



GR2SDS-D Models

## SPECIFICATIONS

### Horizontal Models

	Model*	Watts	Amps	Width	Shipping Weight
Single Shelf	GR2SDH-24	820	6.6	30.25" ( 768 mm)	87 lbs. ( 40 kg)
	GR2SDH-30	1020	8.5	36.25" ( 921 mm)	120 lbs. ( 55 kg)
	GR2SDH-36	1220	10.2	42.25" (1073 mm)	129 lbs. ( 59 kg)
	GR2SDH-42	1490	12.4	48.25" (1226 mm)	138 lbs. ( 63 kg)
	GR2SDH-48	1690	14.1	54.25" (1378 mm)	160 lbs. ( 73 kg)
	GR2SDH-54	1890	15.8	60.25" (1530 mm)	172 lbs. ( 78 kg)
Dual Shelf	GR2SDH-60	2210	18.4	66.25" (1683 mm)	187 lbs. ( 85 kg)
	GR2SDH-24D	1640	13.7	30.25" ( 768 mm)	150 lbs. ( 68 kg)
	GR2SDH-30D	2040	8.5	36.25" ( 921 mm)	178 lbs. ( 81 kg)
	GR2SDH-36D	2440	10.2	42.25" (1073 mm)	198 lbs. ( 90 kg)
	GR2SDH-42D	2980	12.4	48.25" (1226 mm)	218 lbs. ( 99 kg)
	GR2SDH-48D	3380	14.1	54.25" (1378 mm)	238 lbs. (108 kg)
	GR2SDH-54D	3780	15.8	60.25" (1530 mm)	258 lbs. (117 kg)
	GR2SDH-60D	4420	18.4	66.25" (1683 mm)	280 lbs. (127 kg)

### Slant Models

	Model*	Watts	Amps	Width	Shipping Weight
Single Shelf	GR2SDS-24	820	6.6	30.25" ( 768 mm)	104 lbs. ( 47 kg)
	GR2SDS-30	1020	8.5	36.25" ( 921 mm)	116 lbs. ( 53 kg)
	GR2SDS-36	1220	10.2	42.25" (1073 mm)	136 lbs. ( 62 kg)
	GR2SDS-42	1490	12.4	48.25" (1226 mm)	155 lbs. ( 70 kg)
	GR2SDS-48	1690	14.1	54.25" (1378 mm)	164 lbs. ( 74 kg)
	GR2SDS-54	1890	15.8	60.25" (1530 mm)	182 lbs. ( 83 kg)
Dual Shelf	GR2SDS-60	2210	18.4	66.25" (1683 mm)	202 lbs. ( 92 kg)
	GR2SDS-24D	1640	13.7	30.25" ( 768 mm)	162 lbs. ( 74 kg)
	GR2SDS-30D	2040	8.5	36.25" ( 921 mm)	174 lbs. ( 79 kg)
	GR2SDS-36D	2440	10.2	42.25" (1073 mm)	190 lbs. ( 86 kg)
	GR2SDS-42D	2980	12.4	48.25" (1226 mm)	218 lbs. ( 99 kg)
	GR2SDS-48D	3380	14.1	54.25" (1378 mm)	240 lbs. (109 kg)
	GR2SDS-54D	3780	15.8	60.25" (1530 mm)	260 lbs. (118 kg)
	GR2SDS-60D	4420	18.4	66.25" (1683 mm)	296 lbs. (135 kg)

\* NSF requires units over 36" (914 mm) in width or weighing more than 80 lbs. (36 kg) to be either sealed, or raised on the installation surface with the 4" (102 mm) legs included.

## OPTIONS (NOT FOR RETROFIT)

- ☐ Unit and Inset Panel Designer Colors: Warm Red, Black, Gray Granite, White Granite, Navy Blue, Hunter Green, Antique Copper, non-standard colors are non-returnable on unit
- ☐ Dark Gray Corner Caps (Black is standard)
- ☐ 5" (127 mm) Sneeze Guard (Customer side only on slant models)
- ☐ Plexi-Glass Flip-up Doors
- ☐ Front Glass in lieu of channel dividers and divider rods

- ☐ Indicating Temperature Control (ITC)
- ☐ Halogen Bulbs in lieu of Standard Display Lights
- ☐ Customer Side Front Glass (in lieu of Sneeze Guards or Flip-up Doors) (Cannot have channel dividers or divider rods)

## ACCESSORIES

- ☐ Additional Stainless Steel Divider Rods
- ☐ Flip-up Control Cover
- ☐ Display Sign Holder (Signs not included)

## PRODUCT SPECS

### Designer Merchandising Warmer

The Designer Merchandising Warmer shall be a Glo-Ray® Model ... as manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The warmer shall be rated at ... watts, ... volts, and be ... inches (millimeters) in overall width. It shall consist of a thermostatically-controlled heated base, infrared heat from above, full-view tempered glass sides, Designer color inset panels, and incandescent display lights.

HATCO CORPORATION P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A. • (800) 558-0607 • (414) 671-6350  
Fax (800) 543-7521 • Int'l. Fax (414) 671-3976 • www.hatcocorp.com • E-mail: equipsales@hatcocorp.com

The infrared heating element shall be tubular metal sheathed and the warmer shall have a 6' (1829 mm) cord with plug attached.

Accessories shall include additional stainless steel dividers rods, flip-up doors, display sign holder, and control covers.

One year on-site parts and labor warranty, plus one additional year parts-only warranty on all Glo-Ray metal sheathed heating elements, with 24/7 service (U.S. and Canada only)