



KM-1301S_H(3)

STACKABLE ICE CUBER



KM-1301S_H(3)
01/24/18
Item # 13232

Item #: _____
Project: _____
Qty: _____
AIA#: _____

Features

- ▶ Individual crescent cube
- ▶ Stainless steel evaporator
- ▶ CycleSaver™ design 

- Up to 1353 lbs. of ice production per 24 hours
- Stackable for 2706 lbs. per 24 hours ice production in the same floor space
- Durable stainless steel exterior
- Protected by H-Guard Plus  Antimicrobial Agent
- EverCheck™ alert system 
- Removable air filters (Air-cooled model only)
- R-404A Refrigerant

Available on Bins:

B-800 **B-1150SS** **B-1500SS** *Top kit may be required.*
B-900 **B-1300SS** **B-1650SS** *See Bin Spec Sheets.*

Warranty:

3 Year Parts & Labor on entire machine. 5 Year Parts & Labor on Evaporator. 5 Year Parts on Compressor; air-cooled condenser coil. Valid in United States, Canada, Puerto Rico and U.S. Territories. Contact factory for warranty in other countries.

W x D x H
48" x 27^{3/8}" x 27^{3/8}"

KM-1301SAH
Air-Cooled 1 Phase

KM-1301SWH
Water-Cooled 1 Phase
Shown on optional bin B-900

KM-1301SRH ★
Remote Air-Cooled 1 Phase

KM-1301SAH3
Air-Cooled 3 Phase

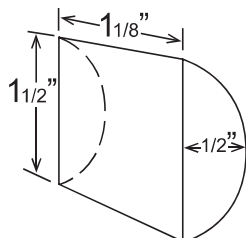
KM-1301SWH3
Water-Cooled 3 Phase

KM-1301SRH3
Remote Air-Cooled 3 Phase



		ICE PRODUCTION				WATER USAGE			ELECTRICAL			Heat Rejection BTU/hr.	Shipping Weight	ENERGY STAR®
Condenser	Model	Air / Water Temp Lbs. per 24 hours		Per Cycle		Potable Gal. per 100 lbs.	Condenser Gal. per 100 lbs.	kWh Used per 100 lbs.	Max. Fuse Size or HACR Circuit Breaker	Amperage	Voltage			
		70°/ 50°F	90°/ 70°F	Lbs.	Cubes	90°/ 70°F	90°/ 70°F	90°/ 70°F						
1 Phase	Air-Cooled	KM-1301SAH	1329	1164	29.8	1440	15.7	N/A	4.63	20A	12.4A	208-230V/60/1	20,300	315 lbs.
	Water-Cooled	KM-1301SWH	1290	1276	31.5	1440	19.6	124	3.44	20A	8.2A	208-230V/60/1	17,200	315 lbs.
	Remote Air-Cooled	KM-1301SRH	1353	1222	31.1	1440	16.6	N/A	4.1	20A	13.5A	208-230V/60/1	17,600	315 lbs. ★
3 Phase	Air-Cooled	KM-1301SAH3	1298	1159	30.4	1440	15.6	N/A	4.6	20A	9.5A	208-230V/60/3	20,200	315 lbs.
	Water-Cooled	KM-1301SWH3	1248	1251	30.3	1440	20.5	130	3.31	20A	6.1A	208-230V/60/3	16,200	315 lbs.
	Remote Air-Cooled	KM-1301SRH3	1339	1197	30.7	1440	16.0	N/A	4.3	20A	10.7A	208-230V/60/3	17,500	315 lbs.

KM Cube Dimensions*



* approximate size in inches, image not to scale

Operating Limits

- Ambient Temp Range 45 - 100°F
- Water Temp Range 45 - 90°F
- Water Pressure 10 - 113 PSIG
- Voltage Range 187 - 253V

Service

- Panels easily removed and all components accessible for service.
- Allow 6" (15cm) clearance at rear, sides, and top for proper air circulation and ease of maintenance/service.

Plumbing

- Icemaker Water Supply Line: Minimum 3/8" Nominal ID Copper Water Tubing or Equivalent
- Icemaker Drain Line: Minimum 3/4" Nominal ID Hard Pipe or Equivalent
- Water-Cooled Model (Lines Must Be Independent of Icemaker)
- Condenser Water Supply Line: Minimum 3/8" Nominal ID Copper Water Tubing or Equivalent
- Condenser Drain/Return Line: Minimum 3/8" Nominal ID Hard Pipe (open drain system) or Copper Water Tubing (closed loop system) or Equivalent



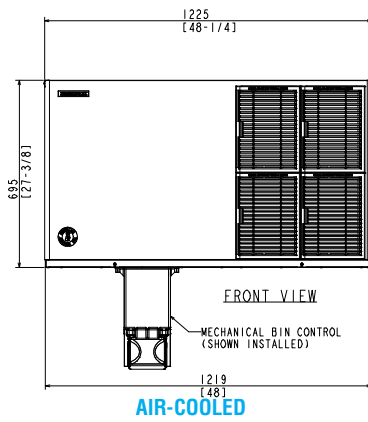
KM-1301S_H(3)

STACKABLE ICE CUBER

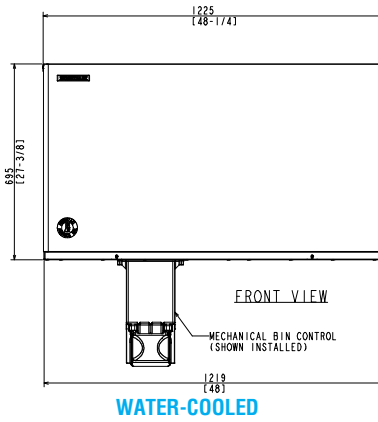


KM-3101S_H(3)
01/24/18
Item # 13232

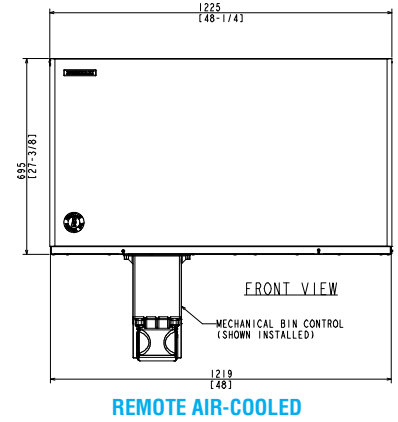
FRONT VIEW



AIR-COOLED

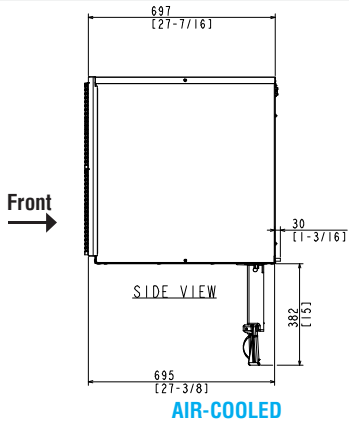


WATER-COOLED

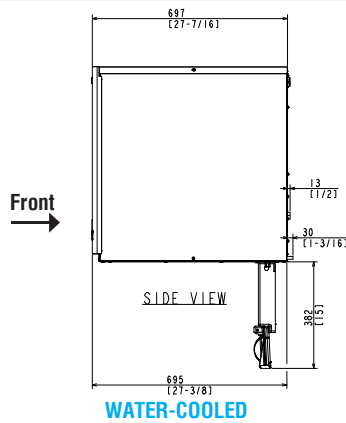


REMOTE AIR-COOLED

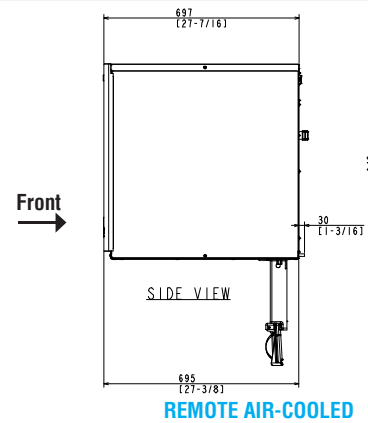
SIDE VIEW



AIR-COOLED

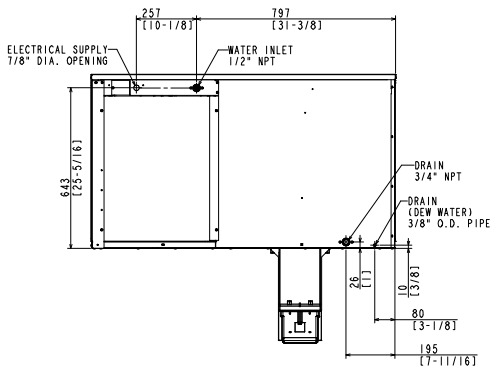


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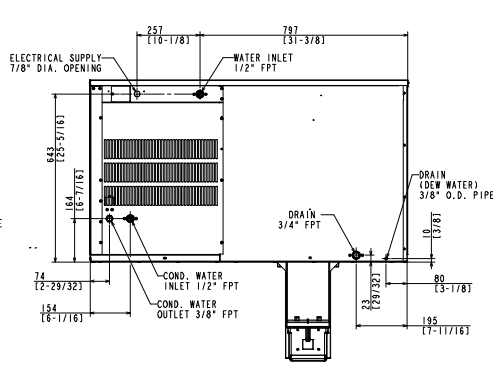


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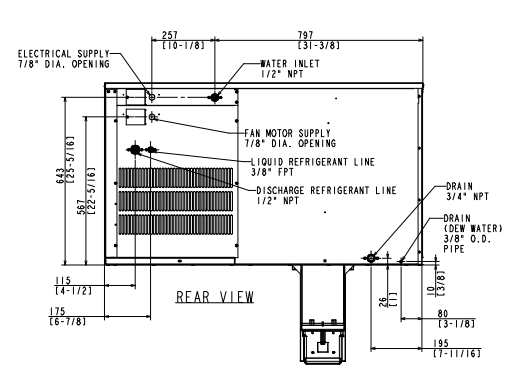
BACK VIEW



AIR-COOLED

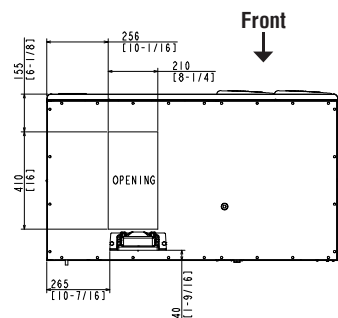


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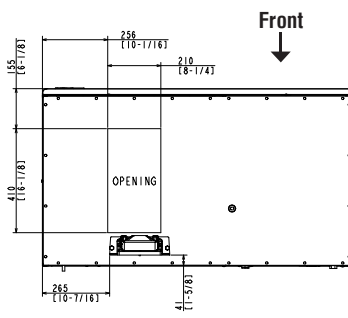


REMOTE AIR-COOLED

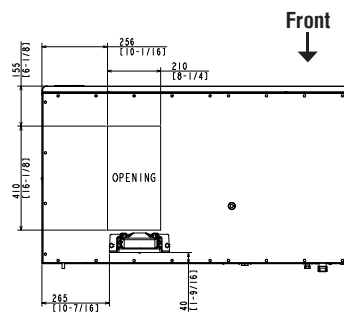
BOTTOM VIEW



AIR-COOLED

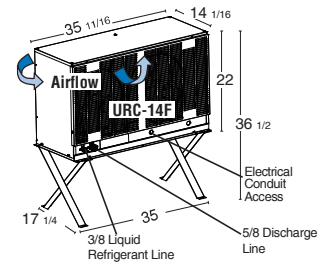


WATER-COOLED



REMOTE AIR-COOLED

URC-14F Remote Condenser (Sold Separately)
For Use with KM-1301SRH(3)



Pre-Charged Tubing Kits
(Sold Separately)
20' R404-2068-2
35' R404-3568-2
55' R404-5568-2



Voltage supply for the URC Remote Condenser is supplied from the Ice Maker. No additional circuit is required.

SPEC# _____

application: **ICE**

QUANTITY _____

models:

ICE190-S/ICE195-S



3M Models ICE190-S and ICE195-S single cartridge water filtration systems help provide consistent high quality water for commercial ice by reducing the effects of particulate, chlorine taste and odor and scale at flow rates up to 5 gpm (18.9 lpm). Built-in scale inhibition reduces the ability of calcium and magnesium to precipitate on the evaporator plates as hard scale.

- **ICE190-S** combines chlorine taste and odor reduction with cyst, bacteria¹ and particulate reduction, while reducing the effects of chlorine corrosion and scale for up to 54,000 gallons (204,412 liters).
- **ICE195-S** combines chlorine taste and odor reduction with particulate reduction from higher turbidity water, while reducing the effects of chlorine corrosion and scale for up to 54,000 gallons (204,412 liters).

PRODUCT BENEFITS

- Effectively reduces particulate and chlorine taste and odor for better equipment protection and clearer, great tasting ice.
- Revolutionary **Integrated Membrane Pre-Activated Carbon Technology ("IMPACT")** dual-zone media cartridge construction combines a membrane in series with premium activated carbon to provide superior throughput and cartridge life.
- Built-in bacteria inhibitor intended to reduce fouling of media (HF90-S replacement cartridge).
- Certified by NSF to Standard 53 for cyst reduction (HF90-S replacement cartridge).
- NSF Standard 42 and/or FDA CFR-21 compliant materials.
- Reduction of up to 99.99% of common water-borne heterotrophic bacteria by membrane filtration as tested by 3M Purification Inc. (HF90-S replacement cartridge).
- Built-in scale inhibitor reduces lime scale build-up on evaporator plates as tested by 3M Purification Inc.
- Sanitary Quick Change (SQC) encapsulated cartridge design allows for fast and easy cartridge change-outs with a 1/4 turn.
- 1/2" FNPT horizontal inlet and outlet ports allow direct or easily adaptable connections to existing plumbing lines.

PRODUCT SPECIFICATIONS

Model Number	Part Number	Reduction Claims	Nominal Micron Rating	Capacity	Service Flow Rate	Application	Replacement Cartridge	Sizing
ICE190-S	56164-03	Cyst, Bacteria ¹ , Particulate, Chlorine Taste and Odor, Scale ²	0.2 ³	54,000 gallons (204,412 liters)	5 gpm (18.9 lpm)	Most Standard Water	HF90-S: 56135-05	Low Flow Cubers to 1,450 lbs. (658 kg) High Flow Cubers to 1,000 lbs. (454 kg) Flakers to 2,400 lbs. (1,089 kg)
ICE195-S	56164-04	Particulate, Chlorine Taste and Odor, Scale ²	3.0	54,000 gallons (204,412 liters)	5 gpm (18.9 lpm)	Higher Turbidity Water	HF95-S: 56135-09	Low Flow Cubers to 1,450 lbs. (658 kg) High Flow Cubers to 1,000 lbs. (454 kg) Flakers to 2,400 lbs. (1,089 kg)

¹As tested with either E.Coli ATCC (11229) or Pseudomonas (B) diminuta ATCC (19146)

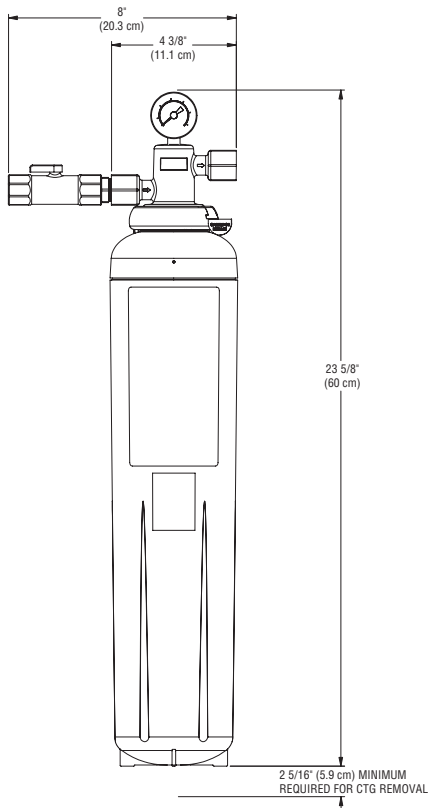
²Tested and verified by manufacturer's laboratory

³NSF Certified for Particulate, Class I

ICE190-S/ICE195-S

3M™ Water Filtration Products

SPEC# _____
QUANTITY _____
MODEL NUMBER _____
PART NUMBER _____



⚠ WARNING: To reduce the risk associated with the ingestion of contaminants:

- Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system. Systems certified for cyst reduction may be used on disinfected water that may contain filterable cysts. EPA Establishment #070595-CT-001

3M Purification Inc. Incorporated recommends regularly scheduled maintenance and replacement of the filter cartridge(s) in order for the product to perform as advertised/sold. 3M Purification Inc. shall not be liable for system failures due to improper maintenance.

LIMITED WARRANTY

3M Purification Inc. warrants ICE190-S/ICE195-S only to be free from defects in material and workmanship for five (5) years from the date of purchase. The disposable filter cartridge is warranted from defects in material and workmanship for a period of one (1) year from the date of purchase. This warranty does not cover failures resulting from abuse, misuse, alterations or damage not caused by 3M Purification Inc. or failure to follow installation and use instructions. No warranty is given as to the service life of any filter cartridge or membrane as it will vary with local water conditions and consumption. **3M PURIFICATION INC. MAKES NO OTHER WARRANTIES OR CONDITIONS, EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OR CONDITION OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR ANY IMPLIED WARRANTY OR CONDITION ARISING OUT OF A COURSE OF DEALING, CUSTOMER OR USAGE OF TRADE.** If the Product fails to satisfy this Limited Warranty during the warranty period, 3M Purification Inc., at its option, will replace the Product or refund your Product purchase price. This warranty does not cover labor. **The remedy stated in this paragraph is Customer's sole remedy and 3M Purification Inc.'s exclusive obligation.** For additional information, see the entire Limited Warranty located in the product Installation and Operation Instruction Manual.

Limitation of Liability: 3M Purification Inc. will not be liable for any loss or damage arising from this 3M Purification Inc. product, whether direct, indirect, special, incidental, or consequential, regardless of the legal theory asserted, including warranty, contract, negligence or strict liability. Some states and countries do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

PHYSICAL SPECIFICATIONS

- System includes a head assembly with pressure gauge, inlet water shut-off valve assembly, mounting bracket and a single cartridge filter.
- Inlet and outlet plumbing connections are 1/2" FNPT.
- Filter cartridges are o-ring seal type.
- System maximum operating pressure of 125 psi (862 kPa) and operating temperature of 100°F (37.8°C).
- Recommended service flow rate is up to 5 gpm (18.9 lpm).
- Filter cartridges incorporate a bacteriostatic carbon block filtration medium (HF90-S replacement cartridge) and scale inhibitor.
- System materials are NSF Standard 42 and/or FDA CFR-21 compliant.
- Cartridges are sanitary in design, requiring no contact with the filter media during cartridge change-out.
- Filter cartridges require no pre-activation.
- NSF Performance Data Sheet (PDS) is included.
- Shipping weight: 5.8 lbs. (2.6 kg) per case.
- Operating weight: 11 lbs. (5 kg) per case.
- Case quantity: 1.

IMPORTANT: INSTALLATION TIPS

These installation tips are for informational purposes only and are not intended to be used as actual installation instructions. **CAUTION: To reduce the risk associated with property damage due to water leakage:**

- **Read and follow** Use Instructions before installation and use of this system.
- Installation and use **MUST** comply with all state and local plumbing codes.
- **Protect from freezing**, remove filter cartridge when temperatures are expected to drop below 40°F (4.4°C).
- **Do not install on hot water supply lines.** The maximum operating water temperature of this filter system is 100°F (37.8°C).
- **Do not install** if water pressure exceeds 125 psi (862 kPa). If your water pressure exceeds 80 psi (552 kPa), you must install a pressure limiting valve. Contact a plumbing professional if you are uncertain how to check your water pressure.
- **Do not install** where water hammer conditions may occur. If water hammer conditions exist you must install a water hammer arrester. Contact a plumbing professional if you are uncertain how to check for this condition.
- The disposable filter cartridge **MUST** be replaced every 12 months, at the rated capacity or if a noticeable reduction in flow rate occurs.



Single door upright

ice storage bins



Model SG1010S-48 shown, other models will vary.

Industry exclusive SmartGATE ice shield



Features

Designed for safer and more sanitary ice access

- industry exclusive SmartGATE® ice shield controls the flow of ice to reduce spills and limit contact with ice
- locks in three positions and returns easily to full down position even when bin is full
- better access to loosen congealed ice
- no bending into bin means more sanitary ice removal with scoop or shovel

Fresher ice

- first ice in is first ice out

Ice compatibility

- compatible with cube ice, flake ice and customer preferred Chewblet® ice

Durable, user friendly construction

- full stainless bin exterior
- corrosion-resistant poly bin liner and top
- heavy duty "stay-open" PowerHinge™ door hinge – easy one hand open and close without door catches
- molded-in gasket never needs to be replaced

Easy installation

- comes assembled, simply screw in legs
- only 31.00" (78.7 cm) deep to fit through standard door openings by removing front door assembly (4 screws, no sealant)

Warranty

- parts and labor for corrosion repair for useful life of product
- 5 years parts and labor on all other integral components
- 3rd party ice machines must be installed and operated in accordance with the manufacturer's instructions
- visit follettice.com for complete warranty details

Includes:

- custom-cut non-corroding ABS top
- optional Flexi-Top™ ice bin top system for 48.00" (121.9 cm) and 60.00" (152.4 cm) wide models – allows many ice machines to fit one top
- 82 oz plastic ice scoop

Accessories

SmartCART™ 75 ice cart (item# 00112771)

Ice paddle and hanging bracket (item# ABICEPADDL46)

Ice rake (item# AB36RAKE)

Plastic ice shovel (item# ABICESHOVEL)

Center bin partition available on bins 48.00" (121.9 cm) wide and wider

Additional carts and accessories (refer to form# 3435)

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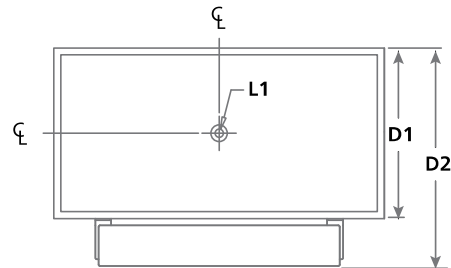
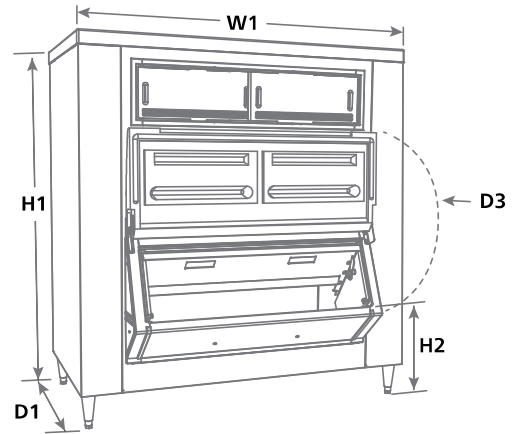
Specification

Maximum bin capacity ¹	see model table below
W1 Width	see model table below
D1 Depth	31.00" (78.7 cm)
D2 Depth with lower door assembly (easily removed for installation access)	39.00" (99.1 cm)
D3 Depth with door fully extended	49.50" (125.7 cm)
H1 Height (adjustable)	see model table below
H2 Bin sill height	19.00" (48.3 cm)
Required door access	see model table below
L1 Drain ²	1.00" FPT, center of bin bottom
Ice compatibility	cube ice, flake ice and Chewblet ice
Shipping weight	see model table below

NOTE: For indoor use only

SHORT FORM SPECIFICATION: Ice storage bin to be Follett® model _____ with industry-exclusive SmartGATE ice shield. Bin to hold approximately _____ lb (kg) of ice. Construction to be welded steel shell and frame. Exterior finish to be stainless steel front, sides, back and bottom. Bin liner to have non-corroding polyethylene walls and stainless steel bottom. Bin insulation to be CARB compliant non-HFC foam, bonded to shell and liner for added structural strength. Bin top to be ABS plastic custom-cut for specific ice machine(s) to be used. Lower door assembly to include non-corroding polyethylene ice door assembly, polyethylene lift door with PowerHinge door hinge to eliminate gasket and latches, and inner SmartGATE ice shield to positively control ice flow into ice door assembly area and reduce spillage. Entire lower door assembly to be easily removable for installation through narrow doors. Upper inspection windows to be of molded double-wall plastic to increase durability and minimize meltage and condensation. Bin to have 6.00" (15.24 cm) legs, adjustable to 7.25" (18.42 cm). Bin drain to be 1.00" FPT rigid PVC. NSF-listed.

Dimensional drawing



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Model	Maximum bin capacity lb (kg) ¹	Cubic volume cu ft (m)	Width - W1 in (cm)	Height ^{3,4} - H1 in (cm)	Required door access ³ in (cm)	Approximate ship weight lb (kg)
SG500S-30 ⁵	460 (209)	14.8 (0.41)	30.00 (76.2)	44.50 (113.0)	31.00 (78.7)	210 (96)
SG700S-30	680 (308)	21.7 (0.61)	30.00 (76.2)	60.00 (152.4)	31.00 (78.7)	212 (97)
SG1000S-36 ⁶	990 (450)	31.0 (0.88)	36.00 (91.4)	69.50 (176.5)	32.00 (81.3)	257 (117)
SG860S-48 ⁵	860 (391)	25.5 (0.72)	48.00 (121.9)	46.50 (118.1)	32.00 (81.3)	255 (116)
SG1010S-48	1000 (454)	31.9 (0.90)	48.00 (121.9)	56.00 (142.4)	32.00 (81.3)	268 (122)
SG1175S-48	1185 (538)	37.6 (1.06)	48.00 (121.9)	62.00 (157.5)	32.00 (81.3)	298 (136)
SG1300S-48	1320 (599)	41.9 (1.19)	48.00 (121.9)	65.00 (165.1)	32.00 (81.3)	277 (126)
SG1160S-56	1170 (531)	37.3 (1.06)	56.00 (142.2)	56.00 (142.2)	32.00 (81.3)	296 (135)
SG1350S-56	1360 (617)	43.2 (1.22)	56.00 (142.2)	62.00 (157.5)	32.00 (81.3)	322 (147)
SG1080S-60 ⁵	1080 (490)	34.3 (0.97)	60.00 (152.4)	46.50 (118.1)	32.00 (81.3)	355 (161)
SG1325S-60	1325 (602)	42.0 (1.19)	60.00 (152.4)	56.00 (142.2)	32.00 (81.3)	320 (145)
SG1475S-60	1490 (676)	47.4 (1.34)	60.00 (152.4)	62.00 (157.5)	32.00 (81.3)	321 (146)
SG1650S-60	1660 (754)	52.8 (1.50)	60.00 (152.4)	65.00 (165.1)	32.00 (81.3)	340 (155)
SG2000S-60 ⁷	2000 (908)	63.5 (1.80)	60.00 (152.4)	80.00 (203.2)	32.00 (81.3)	382 (173)

Notes:

- ¹ Computed on cubic volume of bin. Does not reflect voids that can occur due to pyramiding.
- ² Follett recommends installation of a floor drain with grate with all ice storage bins.
- ³ Required clearance for installation access through doors (may require removal of door assembly).
- ⁴ Special top required for ice machines weighing more than 1000 lb (454 kg). Add 0.5" (1.27 cm) to height. Contact factory.
- ⁵ SG500S-30, SG860S-48 and SG1080S-60 do not have upper inspection window.
- ⁶ SG1000S-36 standard with stainless steel top and 6.00" (15.24 cm) flanged legs. Correctional package not available.
- ⁷ 18.00" (45.7 cm) sleeve with window on 62.00" (157.5 cm) high bin.

Single door uprights





DFG-100

Full-Size, Standard Depth Dual Flow Gas Convection Oven



Shown with optional casters

OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

- **Legs, casters & stands**
 - ☐ 6" (152mm) seismic legs
 - ☐ 6" (152mm) casters
 - ☐ 4" (102mm) low profile casters (double only)
 - ☐ 25" (635mm) stainless steel stand w/rack guides
 - ☐ 29" (737mm) stainless steel, fully welded open stand with pan supports
- **Gas hose w/quick disconnect restraining device**
 - ☐ 48" (1219mm) hose
 - ☐ 36" (914mm) hose
- ☐ SSI-M - Solid state infinite control w/manual timer
- ☐ Stainless steel oven liner
- ☐ Extra oven racks
- ☐ Stainless steel solid back panel
- ☐ Gas manifold (for double sections)
- ☐ Prison package (includes security control panel and stainless steel back)
- ☐ Flue connector

OPTIONS AND ACCESSORIES

(AT NO ADDITIONAL CHARGE)

- ☐ Solid stainless steel doors

Project _____

Item No. _____

Quantity _____

Standard depth baking compartment - accepts five 18" x 26" standard full-size baking pans in left-to-right positions.

All data is shown per oven section, unless otherwise indicated.
Refer to operator manual specification chart for listed model names.

EXTERIOR CONSTRUCTION

- Stainless steel front, top, and sides
- Dual pane thermal glass windows sealed in stainless steel door frames
- Ergonomically friendly, curved aluminum door handle with simultaneous door operation
- Triple-mounted pressure lock door design with turnbuckle assembly
- Modular slide out front control panel for easy cleaning
- Solid mineral fiber insulation at top, back, sides and bottom

INTERIOR CONSTRUCTION

- Full angle-iron frame
- Easy to clean Oleophobic baking compartment liner (14 gauge)
- Aluminized steel combustion chamber
- Dual inlet blower wheel
- Five chrome-plated racks, eleven rack positions with a minimum of 1-5/8" (41mm) spacing

OPERATION

- Dual Flow Gas system combines direct and indirect heat
- Electronic spark ignition control system
- Removable dual tube burners
- Pressure regulator
- Manual gas service cut-off switch located on the front of the control panel
- Air mixers with adjustable air shutters
- Solid state thermostat with temperature control range of 200°F (93°C) to 500°F (260°C)
- Two speed fan motor
- 1/2 horsepower blower motor with automatic thermal overload protection
- Control area cooling fan
- Interior oven lights

STANDARD FEATURES

- Artisan Touchscreen Control with meat probe allows for Manual Cooking, Recipe Cooking, Cook and Hold, Core Probe Cooking, Fan Delay, and Fan Pulse.
- 25" (635mm) adjustable stainless steel legs (for single units)
- 6" (152mm) adjustable stainless steel legs (for double sections)
- Draft diverter or draft hood for venting (select one)
- Three year parts and two year labor warranty
- Five year limited oven door warranty*
- * For all international markets, contact your

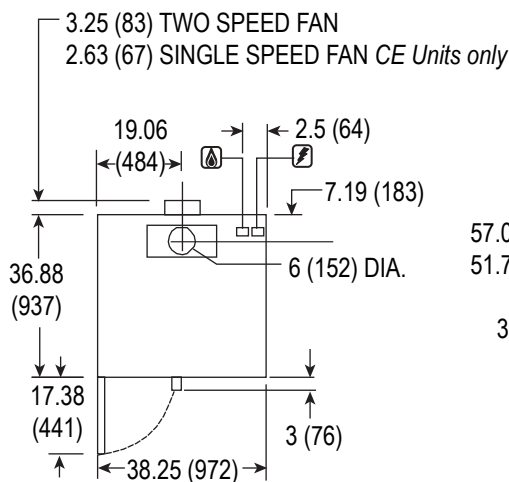
** For all international markets, contact your local distributor.*

NOTE: The company reserves the right to make substitutions of components without prior notice



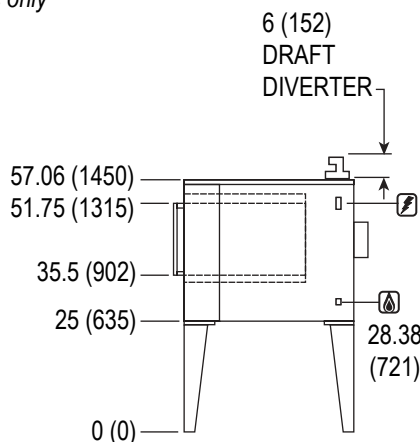
www.blodgett.com

42 Allen Martin Drive, Essex Junction, VT 05452
Phone: (802) 658-6600 | Fax: (802) 864-0183

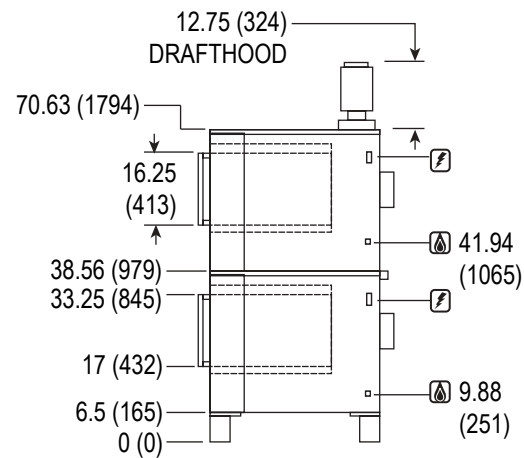


TOP VIEW

DIMENSIONS ARE IN INCHES (MM)



SINGLE



DOUBLE

SHORT FORM SPECIFICATIONS Provide Blodgett full-size, bakery depth convection oven model DFG-100, (single/double) compartment. Each compartment shall have Oleophobic 14 gauge steel liner and shall accept five 18" x 26" standard full-size bake pans in left-to-right or front-to-back positions. Stainless steel front, top and sides. Doors shall be (solid stainless steel/dual pane thermal glass windows) with single curved aluminum door handle and simultaneous operation. Unit shall be gas heated with electronic spark ignition and shall cook by means of a direct fired system with a gas shutoff switch on the front of the control panel. Air in baking chamber distributed by single inlet blower wheel powered by a two-speed, 1/2 HP motor with thermal overload protection. Each chamber shall be fitted with two halogen lamps, and five chrome-plated removable racks. Control panel shall be recessed with Artisan Touchscreen Control allowing manual and recipe cooking, cook and hold, probe cooking, fan delay, and fan pulse. Provide three years parts, two year labor and five year door warranty. Provide options and accessories as indicated.

DIMENSIONS

Floor space	38-1/4" (972mm) W x 36-7/8" (937mm) D
Interior	29" (737mm) W x 20" (508mm) H x 24-1/4" (616mm) D
If oven is on casters	
Single	Add 4-1/2" (114mm) to height
Double	Height dimensions remain the same
Double Low Profile	Subtract 2.5" (64mm) from all height dimensions

PRODUCT CLEARANCE

From combustible and non-combustible construction

Oven sides	2" (51mm)
Oven back	0" (0mm)

MINIMUM ENTRY CLEARANCE

Uncrated	32-1/16" (814mm)
Crated	37-1/2" (953mm)

SHIPPING INFORMATION

Approx. Weight

Single	600 lbs. (273 kg)
Double	1295 lbs. (589 kg)

Crate Size

37-1/2" (952mm) x 43-1/2" (1105mm) x 51-3/4" (1315mm)
(2 crates required for double)

GAS SUPPLY (per section)

3/4" NPT

Inlet Pressure

Natural Gas	7.0" W.C. min. – 10.5" W.C. max.
Propane	11.0" W.C. min. – 13.0" W.C. max.

Manifold Pressure

Natural Gas	3.5" W.C.
Propane	10" W.C.

MAXIMUM INPUT

55,000 BTU/hr (16.2 Kw) per oven section

POWER SUPPLY

115 VAC, 1 phase, 6 Amp, 60 Hz., 2-wire with ground, 1/2 H.P., 2 speed motor, 1120 and 1710 RPM
6' (1.8m) electric cord set furnished on 115 VAC ovens only.



TILTING BRAISING PAN

GAS MODELS BPM-30/40GC/GA/GC2T

Braising pan shall be a Groen gas heated manual tilting BPM Series (specify 30 or 40 gallon, Classic (C), Advanced (A) or Cook2Temp™ (C2T™) controls) model with 10" deep pan body with 3" radius corners, 5/8" thick stainless steel clad cooking surface mounted on open leg stand with height-adjustable bullet feet. CookTemp models also come with a probe.

AVAILABLE MODELS:

CLASSIC CONTROLS:

- ☐ BPM-30GC (30 GALLON)
- ☐ BPM-40GC (40 GALLON)

ADVANCED CONTROLS:

- ☐ BPM-30GA (30 GALLON)
- ☐ BPM-40GA (40 GALLON)

COOK2TEMP CONTROLS:

- ☐ BPM-30GC2T (30 GALLON)
- ☐ BPM-40GC2T (40 GALLON)

CONSTRUCTION: The pan body shall be of type 304 stainless steel, solid one-piece welded heavy-duty construction, with 10" pan depth. All exposed surfaces shall be stainless steel. The cooking surface is a heavy 5/8" thick stainless steel clad plate with specially designed welded heat transfer fins, heated by the gas burner/combustion chamber. This combination delivers more uniform heat transfer over the entire cooking surface. The heavy plate prevents warping or distortion. Controls and tilt mechanism are mounted in a stainless steel water resistant IPX6 rated housing at the right side of the pan body. Braising pan shall come standard with a mounting bracket for either right-side, left-side or right-rear faucet mounting. Graduated fill-level marks in both gallons and liters are standard.

FINISH: Interior of braising pan shall be polished to a 100 emery grit finish on C/A models, 180 emery grit on C2T models. Exterior of braising pan shall have a #3 finish, ensuring maximum ease in cleaning and maintaining appearance.

CSA DESIGN CERTIFICATION: Braising pan shall be design-certified by CSA International (formerly AGA) for use with Natural Gas or LP Gas.

SANITATION & NSF LISTING: Braising pan shall be designed and constructed to be NSF listed, meeting all known health department and sanitation codes. True open leg tubular design and 3" radius pan interior make cleaning easier.

MANUAL TILT: The braising pan shall have a smooth-action, quick-tilting body with manual crank and worm-and-gear tilt mechanism, which provides precise control during pouring. Pan body shall tilt to vertical in 24 turns and past vertical to assist in cleaning.

CONTROLS: All controls to be located in a right-front mounted water resistant (IPX6 rated) enclosure:

Classic -C Models include: Power ON-OFF switch with indicator light, temperature control knob with 175 to 400°F (79 to 204°C) range increments and HEAT(ing) indicator light;

Advanced -A Models include: Same control features as Classic models with the addition of temperature and time set knob (175 to 400°F/79 to 204°C range), LED display of set temperature or cook time, buttons for reset of Low Temp and High Temp presets, MANUAL mode button for knob-setting of pan temperature, and TIMER-set button with indicator light;

Cook2Temp -C2T Models include: Same control features as Classic and Advanced models with the addition of Auto C2T and Manual C2T buttons with core probe connection port, MANUAL mode button for knob-setting of pan temperature for manual cooking and manual C2T cooking.

PERFORMANCE FEATURES: Braising pan shall be equipped with controls that allow operation at 7 degree angle to facilitate griddling. Braising pan shall be thermostatically-controlled for automatic shut-off when desired temperature is reached and automatic power ON when temperature falls below desired setting. BPM-30GC and 30GA Models have a firing rate of 104,000 BTU/hr. BPM-40GC and -40GA Models have a firing rate of 144,000 BTU/hr. Electronic intermittent pilot ignition system is standard. Braising pans have high limit thermostat as a safety feature.

INSTALLATION: Unit requires 1/2" NPT gas connection. Requires 115 Volt, single-phase, 60 HZ, 5 AMP electric supply.

ORIGIN OF MANUFACTURE: Designed and manufactured in the United States.



PROJECT NAME:	
LOCATION:	
ITEM NO:	
QTY:	
MODEL NO:	
AIA NO:	
SIS NO:	
CSI SECTION:	



BPM-30GA Model shown

OPTIONS/ACCESSORIES:

- ☐ Single pantry water fill faucet
- ☐ Double pantry water fill faucet
- ☐ Single or double pantry faucet with spray hose assembly (48" or 60")
- ☐ Steamer pan carrier
- ☐ 2" tangent drawoff valve (option: must be ordered with unit)
- ☐ Strainer for tangent draw-off valve
- ☐ Gas quick disconnect
- ☐ Caster kit w/restraint cable
- ☐ Flanged feet
- ☐ Pouring lip strainer
- ☐ Steamer pan inserts
- ☐ Replacement core probe (on C2T models only)

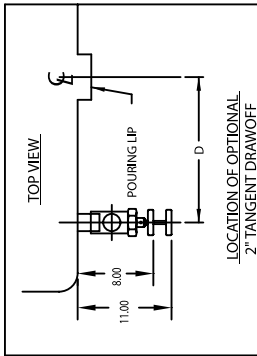


P/N 146195 REV G

TABLE OF DIMENSIONS			
MODEL	BPM-30G	BPM-40G	
DIMS.	INCH	MM	INCH
A	26.25	667	35.75
B	32.00	813	41.50
C	38.50	984	48.00
D	8.75	222	13.50
E	8.90	225	13.60
F	17.10	435	21.90
			556

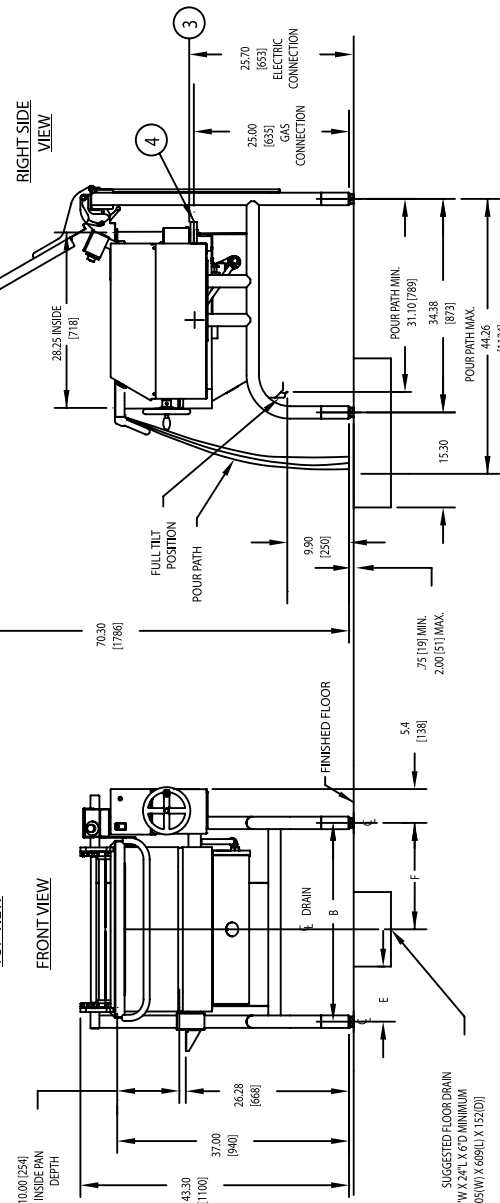
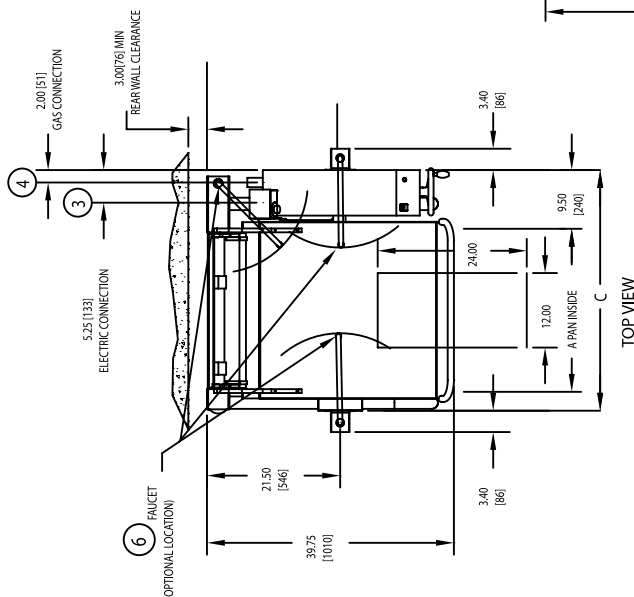
PERFORMANCE DATA			
MODEL	BPM-30G	BPM-40G	
FIRING RATE	104,000	144,000	
BTU/HR			
GALLONS	30	40	
LITERS	114	152	

GAS FEED RATE: INCHES WATER COLUMN -RECOMMENDED INCOMING-	
NATURAL GAS	4.5" W.C. MIN. 14" W.C. MAX.
PROPANE GAS	11" W.C. MIN. 14" W.C. MAX.



NOTES:

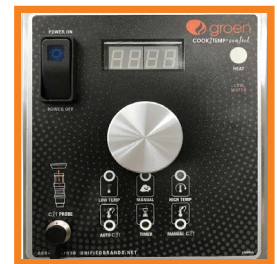
1. DIMENSIONS IN BRACKETS [] ARE MM.
2. CASTERS OR FLANGED FEET AVAILABLE AT AN EXTRA COST.
3. ELECTRICAL CONNECTION: 0.875\"/>



CLASSIC CONTROL



ADVANCED CONTROL



COOK2TEMP CONTROL



S-SERIES RESTAURANT RANGE

36" SERIES



S36D
(shown with optional casters)

- ☐ S36D - 6 Open Burners, Standard Oven
- ☐ S36A - 6 Open Burners, Convection Oven
- ☐ S36C - 6 Open Burners, Cabinet Base

Standard Features

- 36-1/2" wide open top with six (6) 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.
- 4" Stainless steel front rail with closed, welded end caps
- Six (6) removable, cast iron grate tops (rear holds up to 14" stock pot)
- 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 standard 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 convection 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.

OPTIONS & ACCESSORIES AT ADDITIONAL COST

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

BIDDING SPECIFICATION

The unit shall be a 36-1/2" wide, S-Series Restaurant Range with six (6) 28,000 BTU NAT (24,000 BTU LP) open top burners with six (6) removable cast iron grate tops.

The exterior of the unit shall be constructed of stainless steel and 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.

S36D - 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.

S36A - 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.

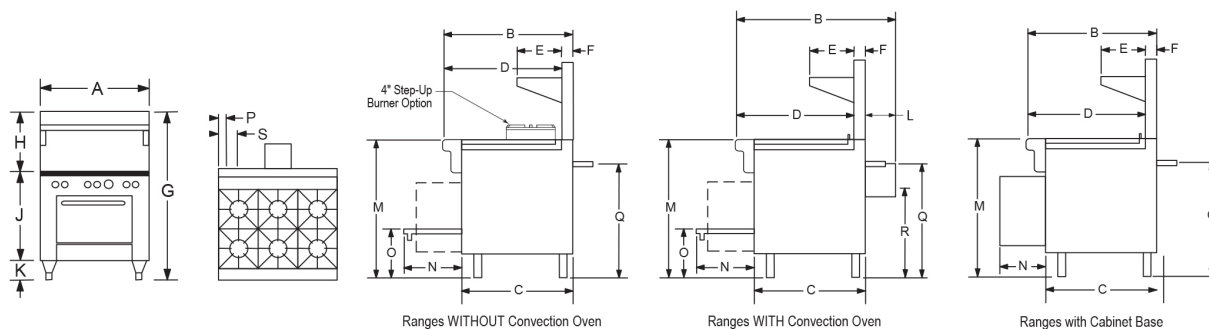
The interior shall be enameled and measure 26" wide X 24" deep X 14" high, and includes 5-position rack guides with two removable racks.

S36C - The unit shall have an aluminized cabinet base without doors. Optional, no-charge doors that open from the center available.



Approval Notes: _____

Dimensions shown in inches and (millimeters)



DIMENSIONS

MODEL	EXTERIOR											COOK TOP	DOOR OPENING	OVEN BOTTOM	3/4" GAS CONNECTION		ELECTRIC	
	WIDTH A	DEPTH B	C	D	E	F	G	H	J	K	L	M	N	O	P	Q	R	S
S36D	36.50" (927)	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)	2.50" (64)	30.25" (768)	-	-
S36A	36.50" (927)	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)	2.50" (64)	30.25" (768)	24.00" (610)	6.00" (152)
S36C	36.50" (927)	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)	-	2.50" (64)	30.25" (768)	-	-

MODEL	OVEN INTERIOR			CRATE SIZE			CUBIC VOLUME	CRATED WEIGHT
	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
S36D	26.00" (660)	26.50" (673)	14.00" (356)	44.00" (1118)	45.50" (1158)	48.00" (1219)	55.6 cu. ft 1.58 cu.m.	535 lbs. 242.7 kg.
S36A	26.00" (660)	24.00" (610)	14.00" (356)	44.00" (1118)	45.50" (1158)	48.00" (1219)	55.6 cu. ft 1.58 cu.m.	535 lbs. 242.7 kg.
S36C	-	-	-	44.00" (1118)	45.50" (1158)	48.00" (1219)	55.6 cu. ft 1.58 cu.m.	535 lbs. 242.7 kg.

Dimensions shown in inches and (millimeters)

UTILITY INFORMATION

GAS TYPE	BURNERS (BTU/EACH)		
	OPEN TOP BURNER	STANDARD OVEN	CONVECTION OVEN
NATURAL	28K	35K	35K
LP	24K	35K	35K

- 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.

MISCELLANEOUS

- For installation on combustible floors (with 6" high legs or casters) and adjacent to combustible walls, allow 10" clearance.
- 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 has a policy of continuous product research and improvement. We reserve 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.

DISCLAIMER

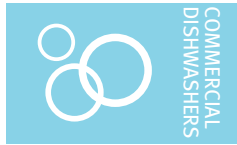
- NON-Quarry Tile Floor Policy** – "If installing on any NON-Quarry Tile floor (flooring other than quarry tile, cement or natural stone), contact the factory for installation options as damage due to improper installation is not covered under warranty.
- Oversized Cookware Use Policy** – "Oversized cookware is considered anything 12" in diameter or larger. Larger vessels may be used to straddle over open top grates (although efficiency may be lost when doing so). It is highly recommended when using oversized cookware that its use be limited to the rear portion of the range. IF oversized cookware is used on the front portion and hangs over onto the front rail, excessive heat may be driven and trapped in the front rail and can cause premature damage to the components housed there. This is easily avoided by never allowing cookware to overlap the front rail of the range. Electrical and other components housed in this area should see years of performance under normal intended use."

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





Project _____
AIA # _____ SIS # _____
Item # _____ Quantity _____ C.S.I. Section 114000



AM16-BAS BASE ELECTRIC

High Temperature Door-Style Dishwashing Machine



SPECIFIER STATEMENT

Specified unit will be a Hobart AM16 Base electric high temperature dishwashing machine. Features include 5-sided insulated hood, touchscreen controls with WiFi connectivity, NSF pot and pan rating for 2-, 4- & 6-minute cycles, 17" door opening, pumped drain, auto door start with auto fill, interchangeable stainless steel rinse arms and X-shaped wash arms, delime cycle, advanced diagnostics and service connection, up to 60 racks per hour, .67 U.S. gallons per rack pumped final rinse.

1 year parts and labor warranty.

STANDARD FEATURES

- + .67 gallons per rack pumped final rinse
- + 60 racks per hour – hot water sanitizing
- + Two stage filtration
- + Pillarless opening
- + 5-sided insulated hood
- + User-friendly smart touchscreen controls
- + Single point electrical connection standard, field convertible to dual point connection
- + 3 phase standard, field convertible to single phase
- + WiFi connectivity
- + SmartConnect app and cloud with machine status, temperature logs, error code reporting, and cost, consumption and usage analysis
- + Temperature and chemical lock outs (with Hobart equipped chemical pumps)
- + Pumped drain
- + Timed wash cycles for 1, 2, 4 or 6 minutes
- + NSF pot and pan rating for 2-, 4- & 6- minute cycles
- + Sense-A-Temp™ 70°F rise electric booster heater
- + Self-draining, high efficiency wash pump with stainless steel impeller
- + 17" door opening
- + Stainless steel drawn tank, tank shelf, chamber, trim panels, frame and feet
- + Spring counterbalanced chamber with reinforced, thermo-plastic rollers
- + X- shaped revolving, interchangeable upper and lower anticlogging wash arms
- + Revolving, interchangeable upper and lower rinse arms
- + Slanted, self-locating, one-piece scrap screen and basket system
- + Automatic fill
- + Door actuated start
- + AutoClean
- + Vent fan control
- + Service diagnostics
- + Straight-through or corner installation
- + Delime cycle with notification (field activated)

OPTIONS & ACCESSORIES (Available at extra cost)

- ☐ Peg, combination and wine rack
- ☐ Chemical pumps
- ☐ Drain water tempering kit
- ☐ Door lock kit
- ☐ Splash shield for corner installations
- ☐ Flanged and seismic feet
- ☐ Water hammer arrestor kit
- ☐ Rapid fill kit
- ☐ Sink integration kit
 - + Sink saddle & 3" leg extension
 - + Sink rail kit
 - + Fold down table
- ☐ Prison package
- ☐ Marine package
- ☐ Pumped drain air gap kit

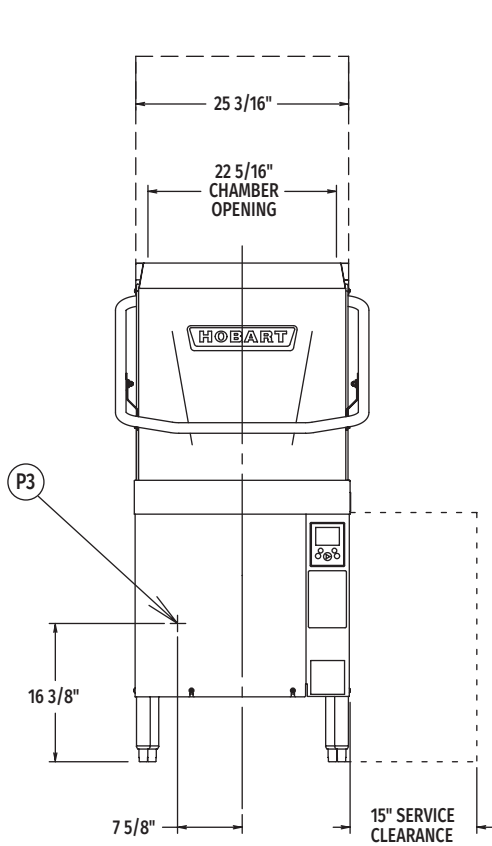
AM16 SERIES – AM16-BAS BASE ELECTRIC

Approved by _____ Date _____ Approved by _____ Date _____

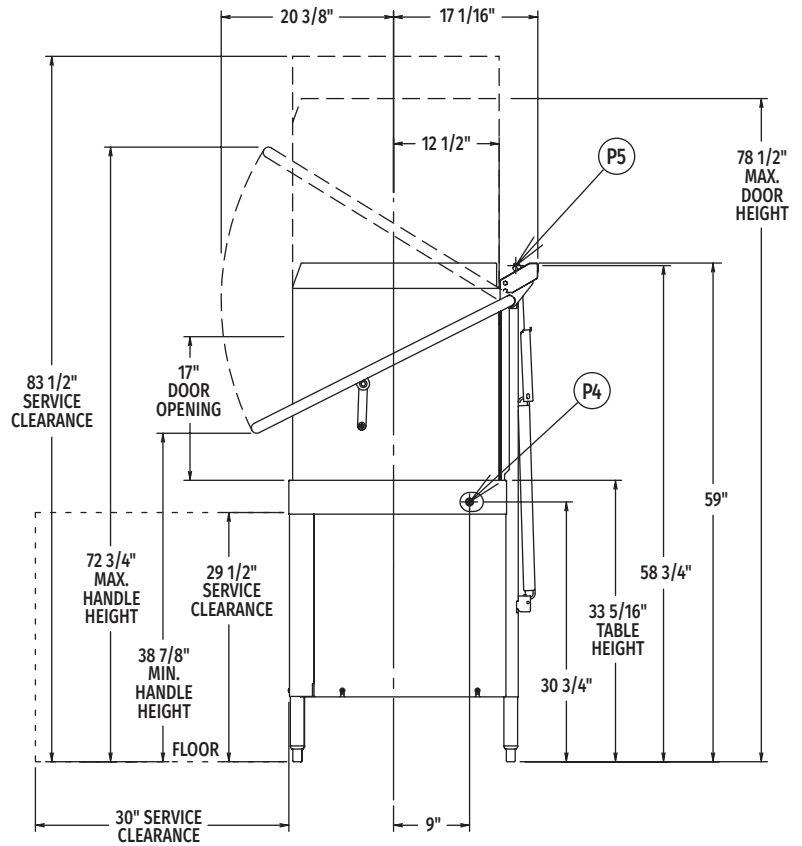


AM16-BAS BASE ELECTRIC

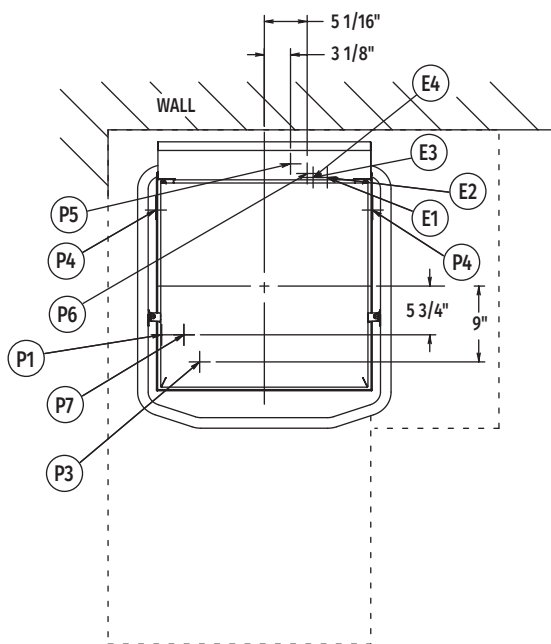
High Temperature
Door-Style Dishwashing Machine



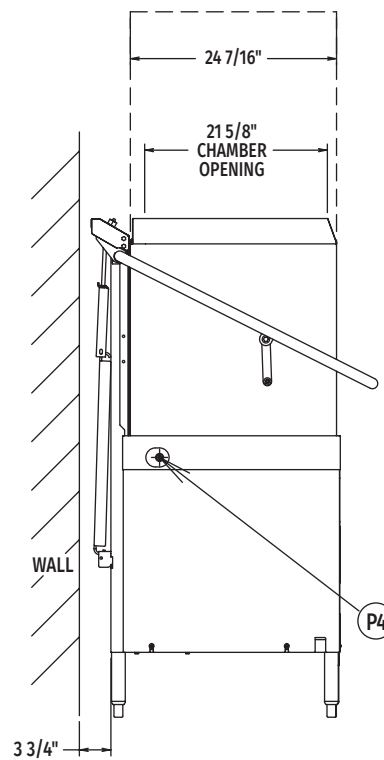
Front View



Right Side View



Top View



Left Side View

MODEL:
AM16-BAS
E-950440

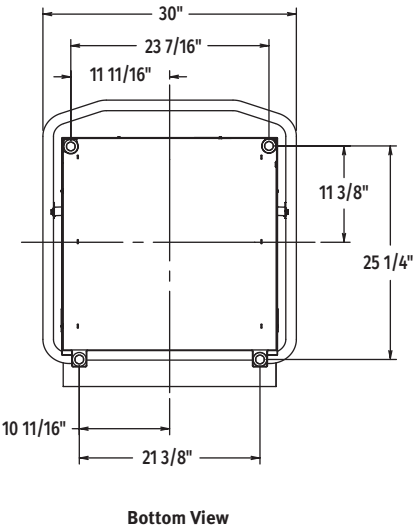
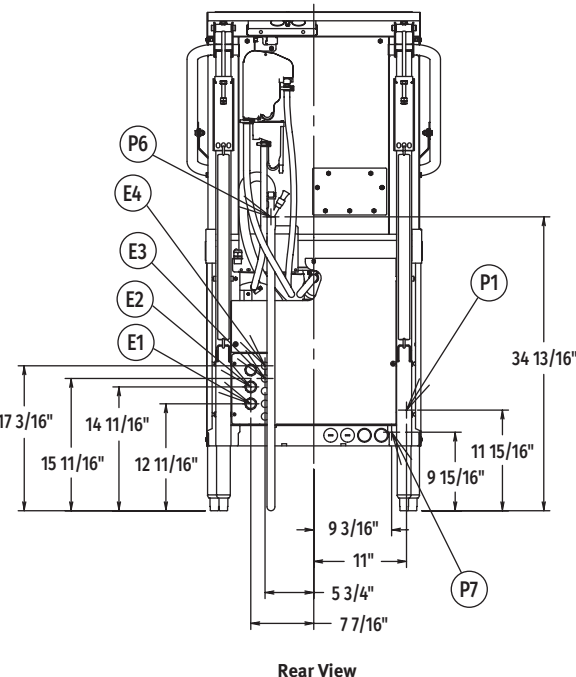


AM16-BAS BASE ELECTRIC

High Temperature
Door-Style Dishwashing Machine

WARNING: Electrical and grounding connections must comply with the applicable portion of the National Electrical Code and/or other local electrical codes.

Plumbing connections must comply with applicable sanitary, safety, and plumbing codes.



Miscellaneous Note: For optimal performance, Hobart recommends maintaining a dishroom temperature of 65°F (18°C) or higher, as lower temperatures may hinder the machine's capacity to operate effectively (with lower performance as ambient temperature decreases).

LEGEND

Electrical Connections	
E1	Electrical connection: wash pump motor & sump heater, 1" or 3/4" conduit hole; 12-11/16" AFF.
E2	Electrical connection: electric booster & controls only or single point electrical connection (3PH only), 1" or 3/4" conduit hole; 14-11/16" AFF.
E3	Electrical connection: detergent & rinse agent feeders, (DPS1 & DPS2) 1.5 amps @ nameplate supply voltage, (RPS1 & RPS2) 1.5 amps @ nameplate supply voltage; 1/2" conduit hole, 15-11/16" AFF.
E4	Electrical connection: vent fan control (VFC1 & VFC2) switching circuit only 1.5 amps @ nameplate supply voltage; 1/2" conduit hole, 17-3/16" AFF.
Plumbing Connections	
P1	Common water connection including booster heater: 110°F water minimum, 15-65 PSI recommended; 3/4" female garden hose fitting on 6' long hose supplied with machine; 11-15/16" AFF.
P3	Detergent probe sensor: remove cap and stud assembly to access 7/8" hole; 16-3/8" AFF.
P4	Detergent feeder: two locations available. Remove cap and stud assembly to access 7/8" hole; 30-3/4" AFF.
P5	Rinse agent feeder: remove 1/8" NPT pipe plug to access 1/8" NPT tapped hole; 58-3/4" AFF.
P6	Drain connection: 5/8" barb fitting with 6' long hose supplied with machine; 34-13/16" AFF. Maximum height 40" AFF.
P7	Optional – cold water connection: 55°F water minimum (drain water tempering - when ordered); 3/4" female garden hose fitting on 8' long hose; 9-5/16" AFF.

SPECIFICATIONS

Capacities

Racks Per Hour (maximum)	60
Dishes per Hour (average 25 per rack)	1,500
Glasses per Hour (average 45 per rack)	2,700
Wash Tank (U.S. gallons)	10.5

Motor Horsepower

Rinse Pump	0.18
Wash Pump	2
Drain Pump	0.21

Rinse

Gallons per Rack	0.67
Gallons per Hour (maximum consumption)	40.2

Peak Rate of Drain Flow

Gallons per Minute (initial rate with full tank)	18.5
--	------

Heating

Electric Booster (kW)	7.1
Electric Heating Unit (kW)	5.4

Exhaust Requirements 450 CFM

Shipping Weight (approximate) 312 lbs.

Crated Dimensions 65.125"H x 36.5"W x 36.5"L



AM16-BAS BASE ELECTRIC

High Temperature
Door-Style Dishwashing Machine

E1	AM16 with Electric Heat (When Field Converted to Dual Point)			
	Voltage	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Protective Device
	208-240/60/1	39.6	50	50
	208-240/60/3	26.9	30	30
	480/60/3	10.5	15	15
	200-240/50/3*	22.1	30	30
	380-415/50/3*	12.3	20	20

*These electrical specifications are not submitted for UL or CUL listing

E2	Booster & Controls (When Field Converted to Dual Point)			
	Voltage	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Protective Device
	208-240/60/1	42.3	50	50
	208-240/60/3	25.6	30	30
	480/60/3	12.9	15	15
	200-240/50/3*	25.6	30	30
	380-415/50/3*	14.7	20	20

E2	AM16 Single Point Electrical Service Connection as Shown Below			
	Voltage	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Protective Device
	208-240/60/3	52.5	60	60
	480/60/3	23.4	30	30
	200-240/50/3*	47.7	60	60
	380-415/50/3*	26.5	30	30

*These electrical specifications are not submitted for UL or CUL listing

Approximate Heat Gain to Space without Vent Hood

Type	BTU/Hr.
Latent	7,800
Sensible	4,000

Miscellaneous Notes: All dimensions taken from floor line may increase 7/8" or decrease 3/8" depending on leg adjustment.

Vent hood (if required) to provide a minimum 450 CFM exhaust (ref installation instructions).

Net weight of machine including booster: 295 lbs.

Domestic shipping weight including booster: 315 lbs.

Size of racks – 19-3/4" x 19-3/4".

Plumbing Notes: Water hammer arrestor (meeting ASSE-1010 standard or equivalent) to be supplied (by others) in common water supply line at service connection.

Recommended water hardness to be 3 grains or less for best results.

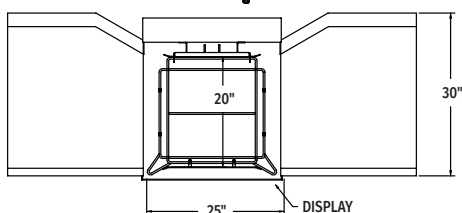
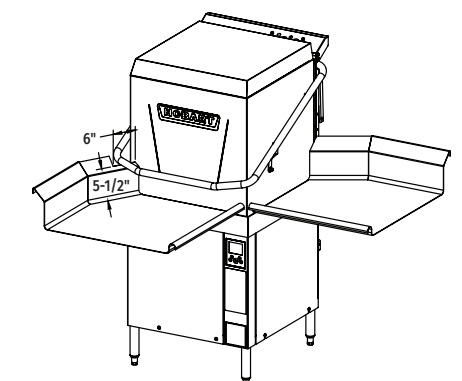
Note: Electric heating unit & booster (kW) calculated at 208V.

Recommended building flowing water pressure to the dishwasher at or above 20 PSI. Pressures lower than 20 PSI may affect machine fill/start-up times.

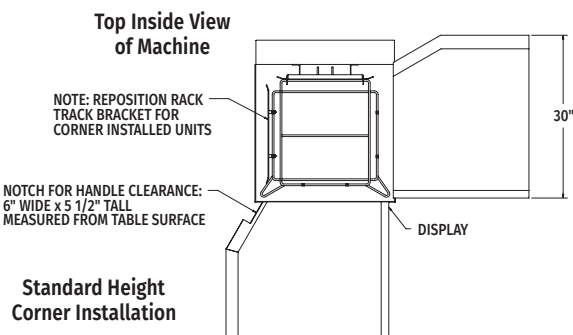
This is a pumped rinse machine. Pressure regulating valve is not necessary on hot or cold lines.

For convenience when cleaning, water tap should be installed near machine with heavy duty hose and squeeze valve.

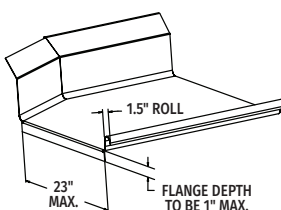
AM16-BAS TABLING CONFIGURATIONS AND TRACK DESIGN



Pass Thru Installation

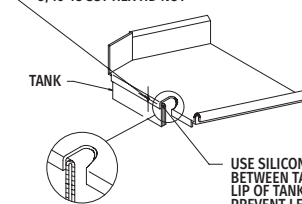


Standard Height
Corner Installation



Suggested Table Design

DRILL Ø 0.344 HOLE THRU TANK WALL
5/16-18 SST TRUSS HD SCREW
5/16-18 SST LOCKWASHER
5/16-18 SST HEX HD NUT



USE SILICONE SEALER
BETWEEN TABLE AND
LIP OF TANK TO
PREVENT LEAKAGE

As continued product improvement is a policy of Hobart, specifications are subject to change without notice.