

# Wheatley Heights Sports Complex

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Wheatley Heights Sports Complex

San Antonio, TX

Clarence Smith  
Mission Restaurant Sup - Showrm  
P.O. Box 10310  
1126 S. St. Mary's  
San Antonio, TX 78210  
(210) 354-0690 Fax: (210) 354-0746

CSWHEATC

FEB 27,2012  
CSWHEATC

Cover sheet

1

Project:  
Wheatley Heights Sports Complex  
  
San Antonio, TX

To:

From:  
Clarence Smith  
Mission Restaurant Sup - Showrm  
P.O. Box 10310  
1126 S. St. Mary's  
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ITEM NO. 1 - PASS-THRU WINDOW (2) required)  
Existing

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2

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ITEM NO. 2 - CONDIMENT COUNTERS  
Existing

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3

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ITEM NO. 3 - THREE COMPARTMENT SINK  
Existing

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4

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ITEM NO. 4 - HAND SINK  
Existing

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5

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ITEM NO. 5 - ICE BIN W/SODA SYSTEM  
TO be furnished by soda perveyor

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6

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ITEM NO. 6 - HOT DOG STEAMER (1 ea required)

Star Mfg. Model 70SSA

Hot Dog Steamer w/Juice Tray, side-by-side hot dog steamer/bun warmer, capacity 230 hot dogs & 36 buns, tempered glass doors, stainless steel construction, 1000w

1 ea. 1 Yr, parts & labor warranty, std.

1 ea. 120v/60/1-ph, 1.0 kw, std.



Star Manufacturing International, Inc.



Hot Dog Steamers

## HOT DOG STEAMERS

### Model 35SSA & 70SSA

#### Features/Benefits:

- ★ Steamers for every occasion! The 35SSA and 70SSA steamers are perfect for hot dogs and buns or a variety of other food products suitable for steaming.
- ★ Features pull down full view tempered glass door for easy, safe access and displaying of products, buns and more.
- ★ Side by side design provides more control of heat and humidity for all of your steaming needs. Hot dog compartment features a unique shelf for sectional control. Bun compartment features a humidity control system and a bun rack to keep buns warm and fresh.
- ★ Powerful tubular element for faster heat up and more consistent temperature and humidity control.
- ★ Adjustable thermostat for accurate temperature control.
- ★ Large capacity water pan for all day steaming. 35SSA holds eleven quarts and the 70SSA holds 14 quarts.
- ★ Low water indicator light is standard on both models for convenience and longer element life.
- ★ Adjustable thermostat for accurate temperature control.
- ★ Front drain valve for easy cleaning.
- ★ Hot dog juice tray (standard on both models) helps keep your water pan cleaner.
- ★ Attractive scratch resistant graphics build impulse sales.



Model 35SSA

#### Application:

Ideal for snack bars, stadiums, ball parks, arenas, convention centers, fast food chains or any other high volume foodservice application. Star's line of hot dog and bun steamers offer you just the right model for any foodservice operation.

#### Quality Construction:

Constructed of stainless steel and pull down clear tempered glass door. Equipped with powerful tubular immersion type element. Shipped with a six foot lead-in cord and NEMA 5-15 ground plug for easy "out of box" installation.

#### Warranty:

Hot dog steamers are covered by Star's one year parts and labor warranty.



Model 70SSA



Star Manufacturing International Inc. - 10 Sunnen Drive - P.O. Box 430129 - St. Louis, MO 63143-3800  
Phone: (800) 264-7827 - FAX: (800) 264-6666 - www.star-mfg.com

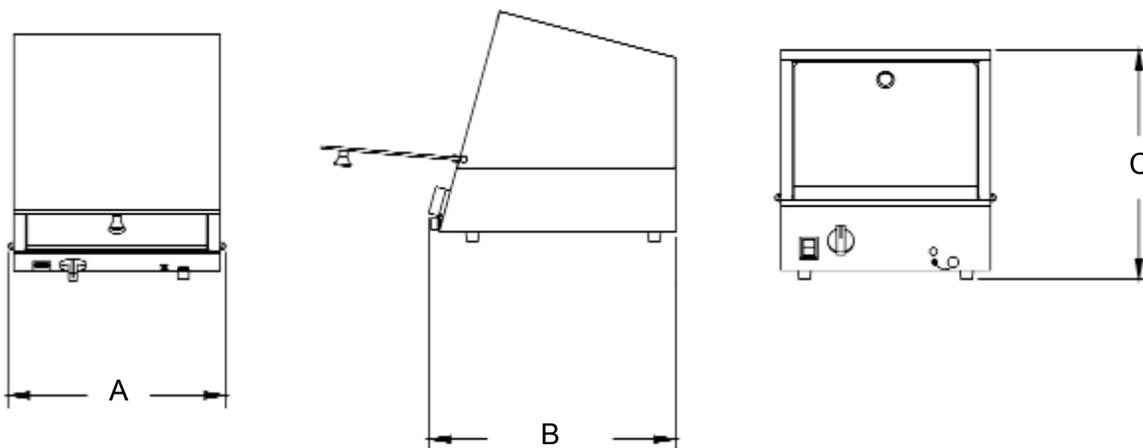
R154/0117



# Star Manufacturing International, Inc

Hot Dog Steamers

## HOT DOG STEAMERS Model 35SSA & 70SSA



### Capacity

Model No.	Hot Dogs Per Load (Standard Size)	Buns Per Load	Water Pan	Water Pan with Hot Dog Tray
35SSA	170*	18*	11 qts.	9.5 qts.
70SSA	230*	36*	4 qts.	12.5 qts.

\*Capacities will vary according to types and brands of hot dogs, bratwurst, etc.

### Specifications

Model No.	Dimensions			Voltage	Wattage	NEMA Plug #	Approximate Weight	
	(A) Width Inches (cm)	(B) Depth Inches (cm)	(C) Height Inches (cm)				Installed (kg)	Shipping (kg)
35SSA	14-3/4" (37.5)	16-1/2" (41.9)	15-5/8" (39.7)	120V 230V	800	5-15P CEE7-7	21 lbs. (9.5)	30 lbs. (13.5)
70SSA	18-3/4" (47.6)	16-1/2" (41.9)	17-5/8" (44.7)	120V 230V	1000	5-15P CEE7-7	23 lbs. (10.4)	38 lbs. (17.1)

### Accessories

Model No.	Description
35B	Bun Basket for 35SSA-(To convert unit to bun steamer <u>only</u> )
70B	Bun Basket for 70SSA-(To convert unit to bun steamer <u>only</u> )
35D	Hot Dog Tray-(To convert unit to hot dog steamer <u>only</u> )
70D	Hot Dog Tray-(To convert unit to hot dog steamer <u>only</u> )

### Typical Specifications

Hot dog steamer is constructed of corrosion resistant stainless steel and has pull down door to provide easy access to hot dogs and buns. Unit has a stainless steel water pan and is supplied with a convenient front drain valve, low water indicator, juice tray and tempered glass. The unit is equipped with powerful tubular immersion type element, adjustable thermostat, on-off switch, and 6 ft. lead in cord with grounded NEMA 5-15P (CEE7-7 for 230V). Steamer approved by ULS, UL and CUL. Printed in the U.S.A.

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7

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ITEM NO. 7 - POPCORN POPPER (1 ea required)

Star Mfg. Model G12-Y

Galaxy® Popcorn Popper, counter model, 12-oz popper kettle, (240) 1 oz. servings, w/infrared heat lamp, decorative finish with glass sides

1 ea. 1 Yr, parts & labor warranty, std.

1 ea. 120v/60/1-ph, 2136 watts, 17.8 amps, (requires 20 amp dedicated circuit) cord w/NEMA #5-20P, std.



Star Manufacturing International, Inc.



## **GALAXY POPCORN MACHINES**

**Models G8-Y, G12-Y, G14-Y & G18-Y**

### **Features/Benefits:**

- ★ Star's Galaxy popcorn machines bring smell, taste and fun to a variety of foodservice operations.
- ★ Available in 8, 12, 14 and 18 oz. kettle sizes to fit any foodservice volume requirements.
- ★ Euro style design with etched glass makes Galaxy Popcorn machines an attractive addition to any foodservice operation.
- ★ Pops 170 to 360 one ounce servings of Star's quality Chief's Choice brand popcorn per hour (Contact factory for details).
- ★ Kettle design allows safe and easy dispensing of your popped corn into the cabinet.
- ★ Heated stainless steel corn deck keeps your popcorn fresh and crisp.
- ★ Heavy-duty aluminum posts, plexiglass door and stainless steel construction provide strength, durability and maintenance free operation.
- ★ Clear two-piece plexiglass door with aluminum hinge and magnetic catch stands up to constant use.
- ★ Features stainless steel drawer for easy removal of old maids (unpopped kernels).
- ★ Top control panel has two on/off switches:  
Top switch is for kettle heat.  
Bottom is for corn deck and heat lamp.



**Model G8-Y (8 oz) &  
G12-Y (12 oz)**

### **Applications:**

The Galaxy popcorn popper brings life to every party. Perfect for convenience stores, concessions, recreational facilities and fun centers, restaurants, bars, theaters or wherever you want to pop and dispense delicious popcorn.

### **Quality Construction:**

Galaxy popcorn poppers are constructed with nickel plated steel kettle with stainless steel exterior shell. Kettle is heated by thermostatically controlled spiral sheathed elements and supported by cast aluminum alloy twin hanger arms. Infrared heat lamp with a stainless steel safety cage and a sheathed element under stainless steel deck. Popper cabinet has three full length plexiglass panels with aluminum alloy corner posts. Access doors are 3/4" plexiglass with full length aluminum alloy hinges with a clear lexan drop panel. Popper is complete with a 6' lead in cord and NEMA plug.

### **Warranty:**

Galaxy popcorn popper is covered by Star's one year parts and labor warranty.



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Phone: (800) 264-7827 - FAX: (800) 264-6666 - [www.star-mfg.com](http://www.star-mfg.com)

S262/1020

Galaxy Popcorn Machines

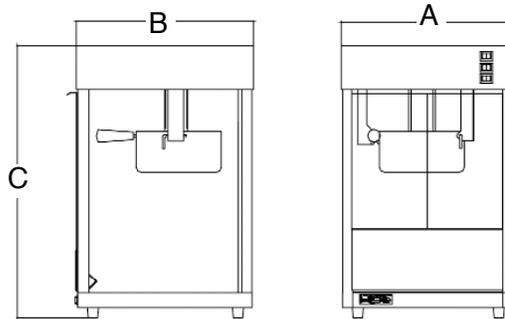


Star Manufacturing International, Inc.

Galaxy Popcorn Machines

## GALAXY POPCORN MACHINES

Model G8-Y, G12-Y, G14-Y & G18-Y



### Specifications

Model No.	Description	Popping Cap. Per Hour	Shipping Weight lbs. (kg)	Dimensions			Electrical			
				(A) Width Inches (cm)	(B) Depth Inches (cm)	(C) Height Inches (cm)	Volts	Watts	Amp.	NEMA
G8-Y	8 Oz. Popper	170 1 Oz. Servings	99 (44.9)	21-1/8 (53.6)	21-1/8 (53.6)	35-1/2 (90.1)	120*** 240	1736	14.5 7.2	5-15P*** 6-15P
G12-Y	12 Oz. Popper	240 1 Oz. Servings	99 (44.9)	21-1/8 (53.6)	21-1/8 (53.6)	35-1/2 (90.1)	120 240	2136	17.8* 8.9	5-20P*** 6-15P
G14-Y	14 Oz. Popper	280 1 Oz. Servings	125 (56.7)	28-1/8 (71.4)	24-1/8 (61.2)	35-1/2 (90.1)	120 240	2416	20.1*** 10	5-30P 6-15P
G18-Y	18 Oz. Popper	360 1 Oz. Servings	125 (56.7)	28-1/8 (71.4)	24-1/8 (61.2)	35-1/2 (90.1)	240	2816	11.7	6-15P

\*Requires 20 Amp dedicated line. \*\*Requires 30 Amp dedicated line.

\*\*\*Not CSA Approved

### Typical Specifications

Popcorn machine cabinet is constructed with aluminum alloy corner posts and tempered glass panels. The popping kettle is constructed of nickel plated steel and stainless steel shell. Kettle is heated by spiral sheath elements and is thermostatically controlled. An aluminum transfer plate is attached to bottom of kettle to provide equal heat distribution and heat retention in the popping kettle. The kettle is supported by cast aluminum alloy twin hanger arms which provide the safest operation. The kettle pivots on its own axis providing maximum utilization of cabinet and provides easy removal of popcorn.

A gearless agitator shaft with an easily removable stainless steel agitator is provided for optimum popping results. An infra-red heat lamp with a stainless steel safety cage and a sheath element under the stainless steel corn deck are provided to keep popped corn fresh and warm. A stainless steel old maid drawer is provided. Lighted switches that control the kettle, agitator motor and warming functions is standard.

Cabinet has plexiglass doors with full length aluminum alloy hinges and a clear lexan drop panel. Machine is supplied with a 6 ft. lead-in cord and plug. Units are National Sanitation Foundation approved, listed by Underwriters Laboratories or CSA approved. Optional matching carts and bases to convert to free standing units available. Printed in the U.S.A.

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8

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ITEM NO. 8 - Number Not Used

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9

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ITEM NO. 9 - REFRIG... MERCHANDISER (1 ea required)

True Food Service Equipment, Inc Model GDM-49

Refrigerated Merchandiser, two-section, (8) shelves, laminated vinyl exterior, white interior w/300 stainless steel floor, (2) Low-E thermal glass hinged doors, fluorescent interior lights, 1/2 HP, 115v/60/1-ph, 7.3 amps, NEMA 5-15P, ENERGY STAR®, MADE IN USA, cUL, CE, NSF

1 ea. Self-contained refrigeration standard

1 ea. Warranty - 5 year compressor (self-contained only), please visit [www.truemfg.com](http://www.truemfg.com) for specifics

1 ea. Warranty - 1 year parts and labor, please visit [www.truemfg.com](http://www.truemfg.com) for specifics

1 ea. Left door hinged left, right door hinged right standard

1 ea. Exterior: Permanent non-peel non-chip white vinyl, standard

1 ea. Interior: White aluminum, standard

1 ea. Illuminated sign decal: S-TS-01 "TRUE Stripe" graphic, standard



**TRUE FOOD SERVICE  
EQUIPMENT, INC.**

2001 East Terra Lane • O'Fallon, Missouri 63366  
(636)240-2400 • Fax (636)272-2408 • (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 #

S/S #

Model:  
**GDM-49**

**Glass Door Merchandiser:**  
*Swing Door Refrigerator*



**GDM-49**

- ▶ The world's #1 manufacturer of glass door merchandisers.
- ▶ Oversized, factory balanced, refrigeration system holds 33°F to 38°F (.5°C to 3.3°C).
- ▶ Exterior - non-peel or chip white laminated vinyl; durable and permanent.
- ▶ Interior - attractive, NSF approved, white aluminum interior liner with 300 series stainless steel floor.
- ▶ Self closing doors. Positive seal, torsion type closure system.
- ▶ "Low-E", double pane thermal insulated glass door assemblies with extruded aluminum frames. The latest in energy efficient technology.
- ▶ Patented integrated door light (IDL) system for brighter, shadow free illumination.
- ▶ 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.
- ▶ Storage on top of cabinet.
- ▶ 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)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.)	Crated Weight (lbs.)
			L	D†	H						
GDM-49	2	8	54 1/8	29 7/8	78 5/8	1/2	115/60/1	7.3	5-15P	9	485
			1375	759	1998	1/2	230-240/50/1	5.4	▲	2.74	214

† Depth does not include 1 1/8" (29 mm) for door handles.

▲ Plug type varies by country.



APPROVALS:

AVAILABLE AT:

Model:  
**GDM-49**

## Glass Door Merchandiser: Swing Door Refrigerator



### STANDARD FEATURES

#### DESIGN

- True's commitment to using the highest quality materials and oversized 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 (CFC free) 134A refrigerant.
- 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 white laminated vinyl; durable and permanent.
- Interior - attractive, NSF approved, white aluminum liner with 300 series 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.
- Illuminated exterior sign panel. Variety of sign options available.

#### DOORS

- "Low-E", double pane thermal insulated glass door assemblies with extruded aluminum frames. The latest in energy efficient technology.
- Each door fitted with 12" (305 mm) long extruded handle.
- Self closing doors. Positive seal, torsion type closure system.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

#### SHELVING

- Eight (8) adjustable, heavy duty PVC coated wire shelves 24<sup>5</sup>/<sub>16</sub>" L x 22<sup>1</sup>/<sub>8</sub>" D (624 mm x 562 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on <sup>1</sup>/<sub>2</sub>" (13 mm) increments.

#### LIGHTING

- Safety shielded fluorescent interior lighting. Doors utilize full-length, patented, integrated doors light (IDL) system.
- Cabinet lighting utilizes electronic ballast and T-8 bulbs for brighter illumination, longer bulb life and increased energy efficiency.

#### 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

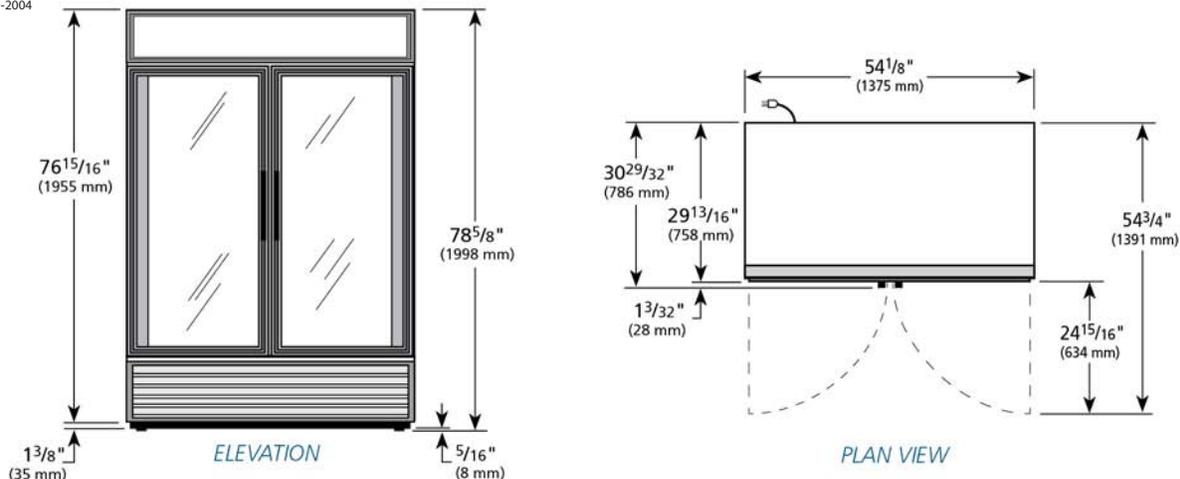
Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- Black exterior.
- Rosewood exterior.
- Stainless steel exterior.
- Black aluminum interior liner with black shelving.
- Stainless steel interior liner.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter castors.
- 4" (102 mm) diameter castors.
- Red wine thermostat.
- White wine thermostat.
- Chocolate thermostat.
- Padlock.
- Wine racks.
- Additional shelves.
- TrueFlex/TrueTrac gravity feed organizers.
- Pricing strips.
- Remote cabinets (condensing unit supplied by others; system comes standard with 404A expansion valve and requires R404A refrigerant). Consult factory technical service department for BTU information. All remote units must be hard wired during installation.

### PLAN VIEW

CUBIC FEET 49

\*Based on ANSI/AHAM HRF-1-2004



#### WARRANTY

One year warranty on all parts and labor and an additional 4 year warranty on compressor. (U.S.A. only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
GDM-49	TFAY03E	TFAY03S	TFAY03P	TFAY033	

### TRUE FOOD SERVICE EQUIPMENT

2001 East Terra Lane • O'Fallon, Missouri 63366 • (636)240-2400 • Fax (636)272-2408 • (800)325-6152 • Intl. Fax# (001)636-272-7546 • [www.truemfg.com](http://www.truemfg.com)

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ITEM NO. 10 - FOOD WARMER, NACHO CHEESE (2 ea required)

Star Mfg. Model 3WLA-HS

Lighted Food Warmer, countertop, electric, 3-1/2 quart capacity, pump & heated spout, serve from #10 tin or optional SSB, includes Chili, Chili Sauce, Cheese Sauce, Nacho, Fudge, BBQ and Soup signs, stainless steel

2 ea. 1 Yr, parts & labor warranty, std.

2 ea. 120v/60/1-ph, 545 watts, 4.54 amps, cord & plug, std.



Star Manufacturing International, Inc.



## SINGLE SPECIALTY WARMERS

### Stainless Steel & Lighted Warmers

#### Features/Benefits:

- ★ Single specialty warmers in stainless steel and lighted models warm cheese, chili, fudge or other food products from a #10 tin, 3-1/2 and 11 quart Bain Marie or 4 quart vegetable insets.
- ★ Specialty lighted and stainless front warmers have 3-1/2 and 11 quart wells for heating a variety of viscous food items.
- ★ Select from ladle serve units, portion control pumps or pumps with heated spout to match product and serving requirements.
- ★ Adjustable thermostat for precise temperature control and storing product at proper serving temperature.
- ★ Lighted units have a selection of attractive colorful signs that are easily changed (without tools) to match products and build impulse sales.
- ★ Optional stainless steel 3-1/2 and 11 quart Bain Marie or 4 quart vegetable insets with covers or serve directly from a #10 tin.

#### Applications:

Star's specialty warmers are perfect for foods such as chili, cheese, spaghetti sauces, gravies, butter, dessert toppings or any other viscous products. Use them in convenience stores, concessions, recreational facilities, restaurants, institutions or wherever you might need to easily serve condiments.

#### Quality Construction:

Single specialty warmers are constructed with stainless steel corrosion resistant heat wells. A lighted on-off switch, attractive black vinyl clad instruction panel and 6' lead in cord with NEMA plug are standard. Pump models and pump with heated spout versions accommodate a #10 tin or optional SSB stainless steel Bain Marie. Non-pump versions use 4 quart stainless inset with cover or 4 quart stainless steel inset with hinged cover.

#### Warranty:

Specialty warmers are covered by Star's one year parts and labor warranty.



Stainless Ladle Style



Lighted Pump Style



Star Manufacturing International Inc. - 10 Sunnen Drive - P.O. Box 430129 - St. Louis, MO 63143-3800

Phone: (800) 264-7827 - FAX: (800) 264-6666 - www.star-mfg.com

S162/0068

Single Specialty Warmers



# Star Manufacturing International, Inc.

Single Specialty Warmers

## SINGLE SPECIALTY WARMERS

### Stainless Steel & Lighted Warmers

#### Model Specifications

Model No.	Description	Dimensions			Voltage	Watts	Weight	
		Width Inches (cm)	Depth Inches (cm)	Height Inches (cm)			Shipping lbs. (kg)	Installed lbs. (kg)
3WSA-HS	3-1/2 Quart Warmer w/pump and heated spout Serve from #10 tin or optional SSB	9 (23)	15-1/2 (39)	15-1/2 (39)	120	515	15 (7)	12 (5)
3WLA-W	Lighted Warmer w/1 oz. ladle Includes Nacho, Fudge, Chili, Chili Dog, & BBQ signs. Serve from #10 tin or optional SSB	9 (23)	11-1/2 (29)	9-1/2 (24)	120 230	530 530	12 (5)	10 (5)
3WLA-P	Lighted Warmer w/pump Includes Nacho, Fudge, Chili Chili Dog, & BBQ signs Serve from #10 tin or optional SSB	9 (23)	15-1/2 (39)	15-1/2 (39)	120 230	530 530	15 (7)	11 (5)
3WLA-HS	Lighted Warmer w/pump and heated spout Includes Nacho, Fudge, Chili, Chili Dog, & BBQ signs Serve from #10 tin or optional SSB	9 (23)	15-1/2 (39)	15-1/2 (39)	120 230	545 545	15 (7)	11 (5)
3WLA-B	Lighted Butter Warmer with butter pump and sign (SSB optional)	9 (23)	15-1/2 (39)	15-1/2 (39)	120 230	545 545	15 (7)	12 (5)
3WLA-4H	Lighted Warmer w/1 oz. ladle and 4 quart inset & hinged cover Includes Nacho, Fudge, Chili, Chili Dog, & BBQ signs	9 (23)	11-1/2 (29)	12-1/2 (32)	120	500	16 (7)	13 (6)
11WLA-P	"Heat & Serve" Cheese Warmer w/pump	13-1/4 (34)	15-1/8 (38)	18-3/4 (48)	120 240	1630 1630	28 (13)	25 (11)
11WLA-P-CUL	"Heat & Serve" Cheese Warmer w/pump	13-1/4 (34)	15-1/8 (38)	18-3/4 (48)	120*	1630	28 (13)	25 (11)
11WLA-HS	"Heat & Serve" Cheese Warmer w/pump & heated spout	13-1/4 (34)	15-1/8 (38)	18-3/4 (48)	120 240	1655 1630	29 (13)	26 (12)
11WLA-HS-CUL	"Heat & Serve" Cheese Warmer w/pump & heated spout	13-1/4 (34)	15-1/8 (38)	18-3/4 (48)	120* 240	1655 1630	29 (13)	26 (12)
11WLA	"Heat & Serve" Cheese Warmer	13-1/4 (34)	15-1/8 (38)	11-1/2 (29)	120 240	1630 1630	26 (12)	23 (10)
11WLA-CUL	"Heat & Serve" Cheese Warmer	13-1/4 (34)	15-1/8 (38)	11-1/2 (29)	120* 240	1630 1630	26 (12)	23 (10)

\*Canadian Requirements

#### Typical Specifications

Single specialty warmers are constructed with stainless steel corrosion resistant heat wells. A lighted on-off switch, attractive black vinyl clad instruction panel and 6' lead in cord with NEMA plug are standard. Pump models and pump with heated spout versions accommodate a #10 tin or optional SSB stainless steel Bain Marie. Non-pump versions use 4 quart stainless inset with cover or 4 quart stainless steel inset with hinged cover. Printed in the U.S.A.

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Star Manufacturing exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.

**Star Manufacturing International Inc.** - 10 Sunnen Drive - P.O. Box 430129 - St. Louis, MO 63143-3800  
Phone: (800) 264-7827 - FAX: (800) 264-6666 - [www.star-mfg.com](http://www.star-mfg.com)

FEB 27,2012  
CSWHEATC

Cover sheet

11

Project:  
Wheatley Heights Sports Complex  
  
San Antonio, TX

To:

From:  
Clarence Smith  
Mission Restaurant Sup - Showrm  
P.O. Box 10310  
1126 S. St. Mary's  
San Antonio, TX 78210  
(210) 354-0690 Fax: (210) 354-0746

ITEM NO. 11 - Number Not Used

FEB 27, 2012  
CSWHEATC

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Cover sheet

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12

Project:  
Wheatley Heights Sports Complex  
  
San Antonio, TX

To:

From:  
Clarence Smith  
Mission Restaurant Sup - Showrm  
P.O. Box 10310  
1126 S. St. Mary's  
San Antonio, TX 78210  
(210) 354-0690 Fax: (210) 354-0746

ITEM NO. 12 - COFFEE BREWER FOR GLASS DECANTERS (1 ea required)

Bunn-O-Matic Model AXIOM-15-3-0000

38700.0000 AXIOM™-15-3 Coffee Brewer, 200 oz. capacity, with 1 lower brewer and 2 upper warmers, brews 4.2 gallons per hour, hot water faucet, SplashGard® funnel, LCD display, automatic warmer shut-off, 120V/60/1-ph, 1800w, 15 amps, cord attached, UL, NSF

1 cs. Model ED-17-TL-0001 30201.0001 ED-17-TL EasyClear® In-Line Water Quality System, low volume, taste/odor & chlorine reduction @ 0.5 gpm, 1,500 gallons of sediment, scale inhibitor, 5 micron, designed for one/two 1/2 gallon coffee brewers, replaces 750 In-Line filter, NSF (12

1 ea. 1 year from installation (excluding cartridges). See service manual for complete warranty statement

# BUNN®

## AXIOM™ 12 Cup Automatic Coffee Brewer

ITEM#

PROJECT

DATE



### Features

#### AXIOM Automatic Coffee Brewer

- Large 200 oz. (5.9 litres) tank provides back-to-back brewing capacity.
- Adjusts automatically to varying water pressure.
- For high lime areas, BrewLOGIC™ technology calculates flow rate and adjusts brew time to maintain consistent pot levels.
- BrewWIZARD™ technology simplifies brewer programming with a LCD display. Set brew level, cold brew lock-out and tank temperature from the front of the machine.
- Electronic diagnostics and built in tank drain make service easier.
- Ensures coffee brew quality with cold brew lock out capability.
- SplashGard® funnel deflects hot liquids away from the hand.
- Coffee extraction controlled with pre-infusion, pulse brew and digital temperature control.
- Automatic warmer shut-off.
- Energy-saver mode reduces tank temperature during idle periods.
- Hot water faucet.

#### Model AXIOM-15-3

(decanters sold separately)

Dimensions: 18.9" H x 8.5" W x 17.8" D  
(48cm H x 21.6cm W x 45.2cm D)

For current specification sheets and other information, go to [www.bunn.com](http://www.bunn.com).

### Related Products

**Easy Clear® EQ-17-TL**  
Product No. : 30200.1000



**Easy Clear® ED-17-TL**  
Product No. : 30201.1001

**Paper Filter Pack**  
Product No. : 20115.0000  
Packed per case: 1,000



**Easy Pour® black decanter**  
Product No. : 06100.0101  
Quantity: 1 (also packaged in quantities of 2, 3, 6, 12, & 24)



**Easy Pour® orange decanter (for decaf)**  
Product No. : 06101.0101  
Quantity: 1 (also packaged in quantities of 2, 3, 6, 12, & 24)



**1GPR SS Portable Server on an RWS1 Warmer**  
1GPR Product No. : 12487.0001\*  
RWS1 Product No. : 12203.0010  
*\*Also available with side handles or black decor.*



#### Model

AXIOM-15-3  
AXIOM-35-3

#### Agency Listing



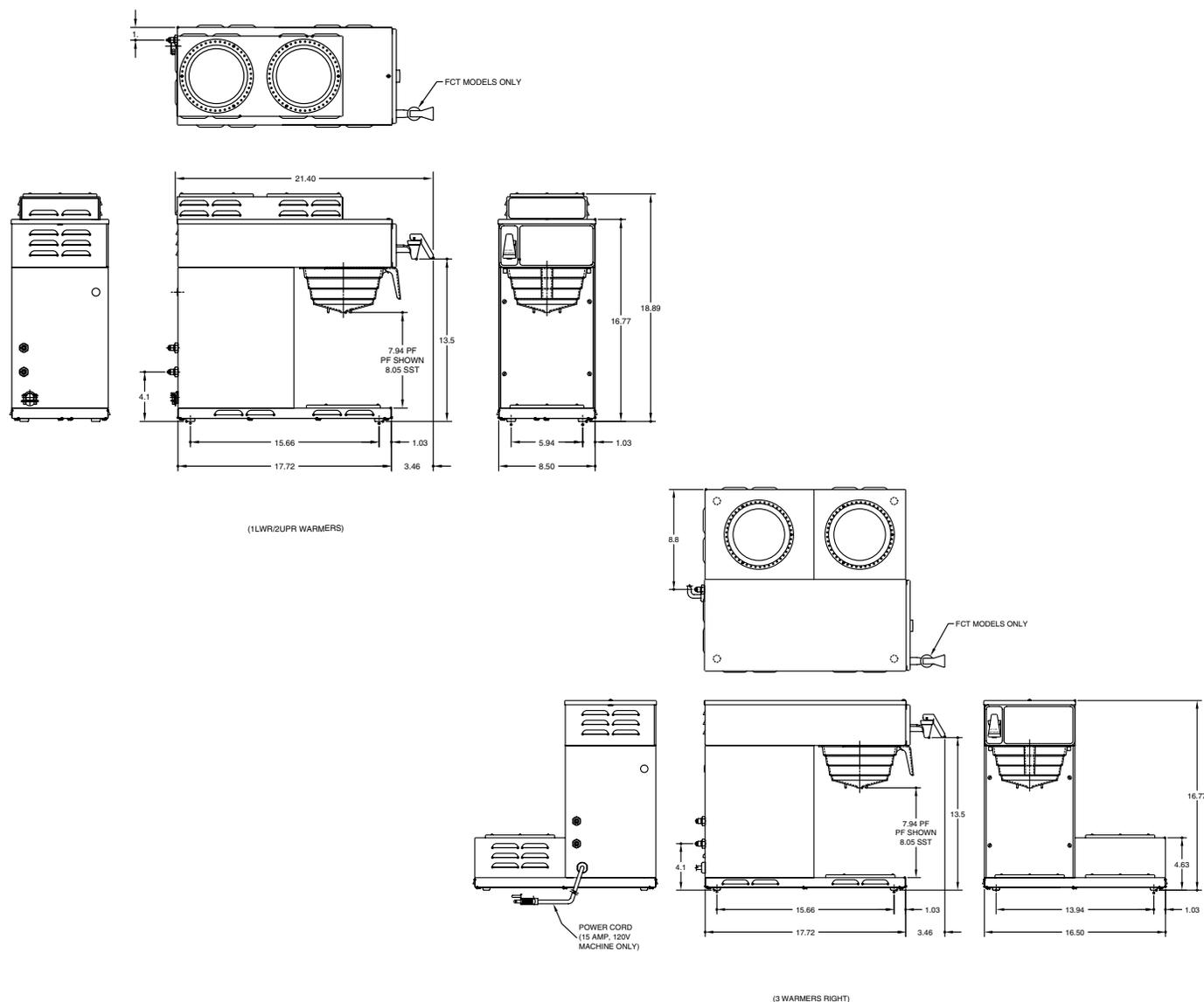
## Dimensions & Specifications

Model	Product #	Volts	Amps	Tank Heater Watts	Total Watts	Brewing Capacity	Cu. Ft.	Shipping Weight	Cord Attached
AXIOM-15-3 <i>1 lower/2 upper</i>	38700.0000	120	15	1425	1800	4.2 gal./hr.	4.0	30 lbs.	Yes
AXIOM-35-3 <i>1 lower/2 upper</i>	38700.0001	120/240	17.5	3500	3850	7.5 gal./hr.	4.0	30 lbs.	No
AXIOM-15-3 <i>3 lower warmers</i>	38700.0002	120	15	1425	1800	4.2 gal./hr.	4.0	31 lbs.	Yes
AXIOM-35-3 <i>3 lower warmers</i>	38700.0003	120/240	17.5	3500	3850	7.5 gal./hr.	4.0	31 lbs.	No

**Brewing capacity:** based upon incoming water temp of 60°F (140°F rise) per 1/2 gallon brew time of 4 minutes. Models listed as 120/240V must be connected to 240V electrical service. Please refer to the installation manual.

Electrical: 120 volt, 15 amp models require 2-wires plus ground service rated 120V, single phase, 60 Hz. 120/240 volt models require 3-wires plus ground service rated 120/240V, single phase, 60 Hz. An internal terminal block is configured for connection to a 3-wire plus ground.

Plumbing: 20-90 psi (138-621 kPa). Machines supplied with 1/4" male flare fitting.



Bunn-O-Matic® Corporation - 1400 Stevenson Drive Springfield, Illinois 62703 • 800-637-8606 • 217-529-6601 • Fax 217-529-6644 • www.bunn.com

BUNN® practices 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.

All dimensions shown in inches.

FEB 27,2012  
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13

Project:  
Wheatley Heights Sports Complex  
  
San Antonio, TX

To:

From:  
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Mission Restaurant Sup - Showrm  
P.O. Box 10310  
1126 S. St. Mary's  
San Antonio, TX 78210  
(210) 354-0690 Fax: (210) 354-0746

ITEM NO. 13 - BUN PAN RACK (1 ea required)

Kelmax Model APRE2018-3

Pan Rack, mobile, medium duty, round top, holds (20) 18"x26" bun or sheet pans, slides on 3" centers, all-welded aluminum construction, end loading, 70"H, 5" standard duty casters, NSF

1 ea. Model /BK Locking brakes (2)

# General Duty Pan Racks



## Standard Features & Benefits

- ◆ Medium duty pan racks have round tops and reinforced gussets for greater strength
- ◆ Knock down pan racks are great for freight savings, ideal for light duty, and are UPS Shippable
- ◆ Unit designed to hold both 18"x26" sheet pans and 14"x18" trays
- ◆ Custom sizes available to hold other types of trays
- ◆ All welded aluminum construction
- ◆ All units have 5" polyurethane casters
- ◆ *Lifetime Guarantee Against Rust*



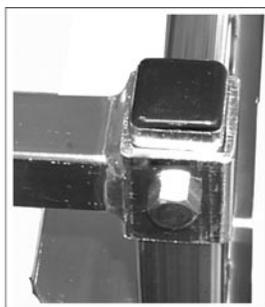
APRE2018-3



APRE2018-3/KDA

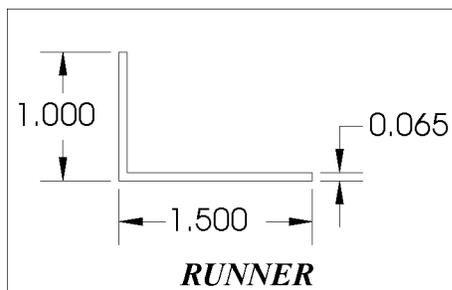
## Options for All Welded:

- /PC 5" Polyurethane Plate Casters
- /BK Locking Bakes



*Knock down rack stays rigid with Kelmax's proprietary socket construction. The most durable knock down on the market.*

KDA XBRACE AND TUBING



## Model:

- APRE
- APRE/KDA
- APRE/KD

## Job Name:

---

Qty: \_\_\_\_\_

Item: \_\_\_\_\_

814 Jordan Lane, Decatur, GA 30033  
 404-296-9080 1-800-810-9080 Fax: 404-296-3040



Website: [www.kelmax.com](http://www.kelmax.com)

### Medium Duty Specifications:

**CONSTRUCTION:**

Constructed of Heavy Duty extruded Type 6063 aluminum alloy. All uprights and runners are fully welded.

**UPRIGHTS & CROSS-BRACES:**

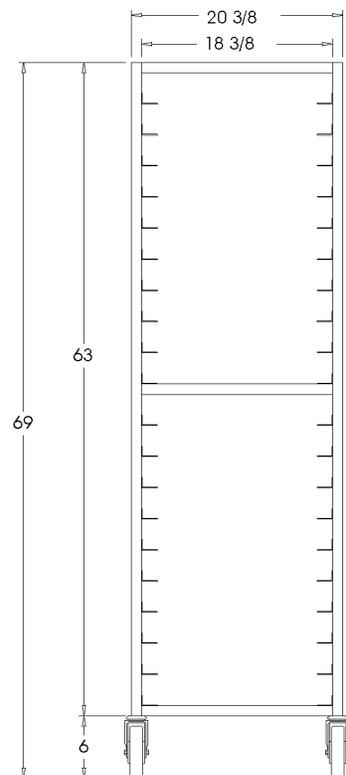
Sides/Uprights consist of two vertical posts made of 1" square aluminum tubing (.063 thick) continuously welded. Reinforced gussets at bottom for stem caster support.

**RUNNERS:**

All runners are fully welded to the uprights. Extruded runners are 1" x 1 1/2" x .063

**CASTERS:**

Units feature a standard polyurethane 5" x 1 1/2" wheel on a swivel stem caster.



**APRE2018-3  
(END LOAD)**

### Knock Down Specifications:

**CONSTRUCTION:**

Constructed of Heavy Duty extruded Type 6063 aluminum alloy. All uprights and runners are fully welded. Cross braces and casters are to be assembled to uprights by customers.

**UPRIGHTS & CROSS-BRACES:**

Sides/Uprights consist of two vertical posts made of 1" square aluminum tubing (.063 thick) continuously welded. Reinforced gussets at bottom for stem caster support.

**RUNNERS:**

All runners are fully welded to the uprights. Extruded runners are 1" x 1 1/2" x .063

**CASTERS:**

Units feature a standard polyurethane 5" x 1 1/2" wheel on a swivel stem caster.

MODEL	CAPACITY	SPACING	WxDxH	WGT	MODEL	CAPACITY	SPACING	WxDxH	WGT
<b>MEDIUM DUTY PAN RACKS</b>					<b>KNOCK DOWN PAN RACKS - ROUND TOP</b>				
APRE1218-5	12	5	21x26x69	32	APRE1218-5/KD	12	5	21x26x70	32
APRE1518-4	15	4	21x26x69	35	APRE2018-3/KD	20	3	21x26x70	42
APRE1818-3/65	18	3	21x26x65	36					
APRE1718-3.5	17	3.5	21x26x69	36					
APRE2018-3	20	3	21x26x69	42					
APRE2518-2.5	25	2.5	21x26x69	43					
APRE3018-2	30	2	21x26x69	46					
<b>KNOCK DOWN PAN RACKS - SQUARE TOP</b>									
APRE1218-5/KDA	12	5	21x26x67	31					
APRE1718-3.5/KDA	15	3.5	21x26x67	33					
APRE1818-3/65/KDA	18	3	21x26x65	37					
APRE2018-3/KDA	20	3	21x26x67	38					



814 Jordan Ln. Decatur, GA 30033

404-296-9080 1-800-810-9080 Fax: 404-296-3040

www.kelmax.com

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Cover sheet

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14.1

Project:  
Wheatley Heights Sports Complex  
  
San Antonio, TX

To:

From:  
Clarence Smith  
Mission Restaurant Sup - Showrm  
P.O. Box 10310  
1126 S. St. Mary's  
San Antonio, TX 78210  
(210) 354-0690 Fax: (210) 354-0746

ITEM NO. 14.1 - WORK TABLE, 72" LONG (1 ea required)

Custom Model

Regency model 600TS30724G - Work Table, 30" wide top, without splash, 72" long, with adjustable undershelf, 16 gauge, type 430 stainless steel top, adjustable bullet feet.



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SEARCH

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**Need an estimate on equipment?** [REQUEST A QUOTE >>](#)  
Let our team of experts do the work for you.

[Mission Restaurant Supply](#) > [Restaurant Supplies](#) > [Kitchen Supplies](#) > [Stainless Steel Worktables](#) > **Regency Tables and Sinks 600TS30724G**



## Regency Tables and Sinks 600TS30724G

**Stainless Steel Worktable, 30 x 72 Inches, NSF**

Stock Item  
\* Usually Ships Within 24 Business Hours

Price: \$275.99 Each **WEB SPECIAL**

Quantity: 1 (0 In Cart)

[Add to Cart](#)

[Add to List](#) | [Question? Ask Us!](#)

PRODUCT RATING  
☆☆☆☆ (0 reviews)  
[Write a Review](#)

0 Like 1  
0 Tweet

[Add to Cart to Calculate Shipping](#)

Brand: Regency Tables and Sinks | Item # 600TS30724G  
The 30 x 72 Inch Stainless Steel Worktable from Regency is perfect for any restaurant looking for a way to provide more room to prep or complete tasks. This work table is constructed of 16 gauge, 430 stainless steel flat top shelf and an 18 gauge galvanized undershelf (great for storage). The worktable is held up by galvanized legs, held together with aluminum undershelf corner brackets and stands on plastic feet (casters sold separately). This work table is designed to help your kitchen get its work done.

[Online - Click here to chat](#)

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15

Project:  
Wheatley Heights Sports Complex

To:

San Antonio, TX

From:  
Clarence Smith  
Mission Restaurant Sup - Showrm  
P.O. Box 10310  
1126 S. St. Mary's  
San Antonio, TX 78210  
(210) 354-0690 Fax: (210) 354-0746

ITEM NO. 15 - SHELVING, WALL-MOUNTED (5 ea required)

Eagle Group Model GWB1848C

Wall Shelf Kit, 18" x 48", wire, chrome-plated finish

2 ea. Model GWB1836C Wall Shelf Kit, 18" x 36", wire, chrome-plated finish



Profit from the Eagle Advantage®

## Specification Sheet

### Short Form Specifications

Eagle Wire Wall Shelf Kit, model \_\_\_\_\_. (Chrome, Valu-Master® Gray Epoxy, Valu-Gard® Green Epoxy) finish. Open grid wire shelf with patented Quad-Truss® design, and two stationary wire wall mounts.



#GWB1436C  
wire wall shelf kit

### Options / Accessories

- Ledges
- Dividers

### EAGLE GROUP

100 Industrial Boulevard, Clayton, DE 19938-8903 USA

Phone: 302-653-3000 • Fax: 302-653-2065

www.eaglegrp.com

Foodservice Division: Phone 800-441-8440

MHC/Retail Display Divisions: Phone 800-637-5100

For custom configuration or fabrication needs, contact our **SpecFAB® Division**.

Phone: 302-653-3000 • Fax: 302-653-3091 • e-mail: specfab@eaglegrp.com

Item No.: \_\_\_\_\_  
Project No.: \_\_\_\_\_  
S.I.S. No.: \_\_\_\_\_

## Wire Wall Shelf Kits

### MODELS:

- |  |  |   |
|--|--|---|
| <input type="checkbox"/> <b>GWB1436C</b> | <input type="checkbox"/> <b>GWB1436V</b> | <input type="checkbox"/> <b>GWB1436VG</b> |
| <input type="checkbox"/> <b>GWB1448C</b> | <input type="checkbox"/> <b>GWB1448V</b> | <input type="checkbox"/> <b>GWB1448VG</b> |
| <input type="checkbox"/> <b>GWB1836C</b> | <input type="checkbox"/> <b>GWB1836V</b> | <input type="checkbox"/> <b>GWB1836VG</b> |
| <input type="checkbox"/> <b>GWB1848C</b> | <input type="checkbox"/> <b>GWB1848V</b> | <input type="checkbox"/> <b>GWB1848VG</b> |

### Design and Construction Features

- Includes one wire shelf and two stationary wall mounts.
- Eagle wire shelf features patented QuadTruss® design (patent #5,390,803), making shelves up to 25% stronger and provides a retaining ledge for increased stability and product retention.
- Available in 14" and 18" (356 and 457mm) widths, and 36" and 48" (914 and 1219mm) lengths.
- No tools required to attach shelf to wall brackets.
- Units available in chrome, Valu-Gard® green epoxy, or stainless steel finish.

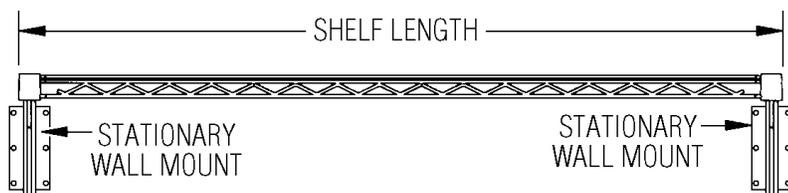




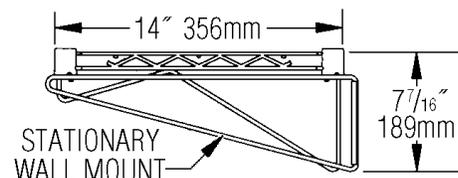
Profit from the Eagle Advantage®

Item No.: \_\_\_\_\_  
 Project No.: \_\_\_\_\_  
 S.I.S. No.: \_\_\_\_\_

## Wire Wall Shelf Kits



FRONT VIEW



SIDE VIEW

chrome model #	Valu-Master® model #	Valu-Gard® model #	shelf width		shelf length		weight	
			in.	mm	in.	mm	lbs.	kg
GWB1436C	GWB1436V	GWB1436VG	14"	356	36"	914	12	5.4
GWB1448C	GWB1448V	GWB1448VG	14"	356	48"	1219	14	6.4
GWB1836C	GWB1836V	GWB1836VG	18"	457	36"	914	14	6.4
GWB1848C	GWB1848V	GWB1848VG	18"	457	48"	1219	17	7.7

### EAGLE GROUP

100 Industrial Boulevard, Clayton, DE 19938-8903 USA

Phone: 302-653-3000 • Fax: 302-653-2065

www.eaglegrp.com

Foodservice Division: Phone 800-441-8440

MHC/Retail Display Divisions: Phone 800-637-5100

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Rev. 12/08

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Profit from the Eagle Advantage®

## Specification Sheet

### Short Form Specifications

Eagle Wire Wall Shelf Kit, model \_\_\_\_\_. (Chrome, Valu-Master® Gray Epoxy, Valu-Gard® Green Epoxy) finish. Open grid wire shelf with patented Quad-Truss® design, and two stationary wire wall mounts.



#GWB1436C  
wire wall shelf kit

### Options / Accessories

- Ledges
- Dividers

### EAGLE GROUP

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Phone: 302-653-3000 • Fax: 302-653-3091 • e-mail: specfab@eaglegrp.com

Item No.: \_\_\_\_\_  
Project No.: \_\_\_\_\_  
S.I.S. No.: \_\_\_\_\_

## Wire Wall Shelf Kits

### MODELS:

- |  |  |   |
|--|--|---|
| <input type="checkbox"/> <b>GWB1436C</b> | <input type="checkbox"/> <b>GWB1436V</b> | <input type="checkbox"/> <b>GWB1436VG</b> |
| <input type="checkbox"/> <b>GWB1448C</b> | <input type="checkbox"/> <b>GWB1448V</b> | <input type="checkbox"/> <b>GWB1448VG</b> |
| <input type="checkbox"/> <b>GWB1836C</b> | <input type="checkbox"/> <b>GWB1836V</b> | <input type="checkbox"/> <b>GWB1836VG</b> |
| <input type="checkbox"/> <b>GWB1848C</b> | <input type="checkbox"/> <b>GWB1848V</b> | <input type="checkbox"/> <b>GWB1848VG</b> |

### Design and Construction Features

- Includes one wire shelf and two stationary wall mounts.
- Eagle wire shelf features patented QuadTruss® design (patent #5,390,803), making shelves up to 25% stronger and provides a retaining ledge for increased stability and product retention.
- Available in 14" and 18" (356 and 457mm) widths, and 36" and 48" (914 and 1219mm) lengths.
- No tools required to attach shelf to wall brackets.
- Units available in chrome, Valu-Gard® green epoxy, or stainless steel finish.



EG02.04 Rev. 12/08

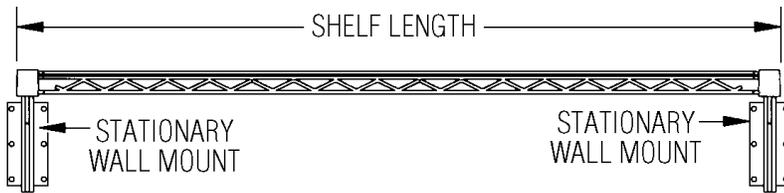
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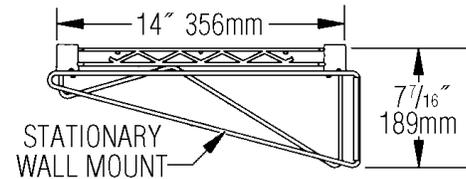


Item No.: \_\_\_\_\_  
 Project No.: \_\_\_\_\_  
 S.I.S. No.: \_\_\_\_\_

## Wire Wall Shelf Kits



FRONT VIEW



SIDE VIEW

chrome model #	Valu-Master® model #	Valu-Gard® model #	shelf width		shelf length		weight	
			in.	mm	in.	mm	lbs.	kg
<i>GWB1436C</i>	<i>GWB1436V</i>	<i>GWB1436VG</i>	14"	356	36"	914	12	5.4
<i>GWB1448C</i>	<i>GWB1448V</i>	<i>GWB1448VG</i>	14"	356	48"	1219	14	6.4
<i>GWB1836C</i>	<i>GWB1836V</i>	<i>GWB1836VG</i>	18"	457	36"	914	14	6.4
<i>GWB1848C</i>	<i>GWB1848V</i>	<i>GWB1848VG</i>	18"	457	48"	1219	17	7.7

### EAGLE GROUP

100 Industrial Boulevard, Clayton, DE 19938-8903 USA

Phone: 302-653-3000 • Fax: 302-653-2065

www.eaglegrp.com

Foodservice Division: Phone 800-441-8440

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Rev. 12/08

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Wheatley Heights Sports Complex  
  
San Antonio, TX

To:

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Mission Restaurant Sup - Showrm  
P.O. Box 10310  
1126 S. St. Mary's  
San Antonio, TX 78210  
(210) 354-0690 Fax: (210) 354-0746

ITEM NO. 16 - CASH REGISTER  
By Others

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Cover sheet

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17.1

Project:  
Wheatley Heights Sports Complex  
  
San Antonio, TX

To:

From:  
Clarence Smith  
Mission Restaurant Sup - Showrm  
P.O. Box 10310  
1126 S. St. Mary's  
San Antonio, TX 78210  
(210) 354-0690 Fax: (210) 354-0746

ITEM NO. 17.1 - WORK TABLE, 30" LONG (1 ea required)

Custom Model

Regency model 600TSE24304G - Work Table, 24" wide top, with splash, 30" long, with adjustable undershelf, 16 gauge, type 430 stainless steel top, adjustable bullet feet.



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## Regency Tables and Sinks 600TSE24304G

**Stainless Steel Worktable with Rear Edge Up, 24 x 30 Inches, NSF**

Stock Item  
\* Usually Ships Within 24 Business Hours

Price: \$144.99 Each **WEB SPECIAL**

Quantity: 1 (0 In Cart)

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PRODUCT RATING  
☆☆☆☆ (0 reviews)  
[Write a Review](#)

[Add to Cart to Calculate Shipping](#)

0 Like 1  
0 Tweet 0

Brand: Regency Tables and Sinks | Item # 600TSE24304G

The 24 x 30 Inch Stainless Steel Worktable with 2 Inch Rear Edge Up from Regency is perfect for any restaurant looking for more room and when pushed against a wall the rear edge up will help prevent food or small items from falling behind the table. This work table is constructed of 16 gauge, 430 stainless steel flat top shelf and an 18 gauge galvanized undershelf (great for storage). The worktable is held up by galvanized legs, held together with aluminum undershelf corner brackets and

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18.1

Project:  
Wheatley Heights Sports Complex  
  
San Antonio, TX

To:

From:  
Clarence Smith  
Mission Restaurant Sup - Showrm  
P.O. Box 10310  
1126 S. St. Mary's  
San Antonio, TX 78210  
(210) 354-0690 Fax: (210) 354-0746

ITEM NO. 18.1 - WORK TABLE, 36" LONG (1 ea required)

Custom Model

Regency model 600TS30364G - Work Table, 30" wide top, without splash, 36" long, with adjustable undershelf, 16 gauge, type 430 stainless steel top, adjustable bullet feet.



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## Regency Tables and Sinks 600TS30364G

**Stainless Steel Worktable, 30 x 36 Inches, NSF**

Stock Item  
\* Usually Ships Within 24 Business Hours

Price: \$167.99 Each **WEB SPECIAL**

Quantity: 1 (0 In Cart)

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PRODUCT RATING  
★★★★★ (1 review)  
[Read Reviews](#) | [Write a Review](#)

0 Like  
0 Tweet

Brand: Regency Tables and Sinks | Item # 600TS30364G

The 30 x 36 Inch Stainless Steel Worktable from Regency is perfect for any restaurant looking for a way to provide more room to prep or complete tasks. This work table is constructed of 16 gauge, 430 stainless steel flat top shelf and an 18 gauge galvanized undershelf (great for storage). The worktable is held up by galvanized legs, held together with aluminum undershelf corner brackets and stands on plastic feet (casters sold separately). This work table is designed to help your kitchen get its work done.

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19

Project:  
Wheatley Heights Sports Complex  
San Antonio, TX

To:

From:  
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P.O. Box 10310  
1126 S. St. Mary's  
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ITEM NO. 19 - Number Not Used

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ITEM NO. 20 - Number Not Used

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21

Project:  
Wheatley Heights Sports Complex  
  
San Antonio, TX

To:

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San Antonio, TX 78210  
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ITEM NO. 21 - LETTER BOARD (2 ea required)

International Patterns Model AL-3636-OF-BK

Aluminum Letter Board, 36"W x 36"H, wall mounted, open face, aluminum frame w/blue color bar, mitered corners reinforced w/steel, washable matte black letter panel, includes (795) white letters/numbers

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INS

Project:  
Wheatley Heights Sports Complex  
San Antonio, TX

To:

From:  
Clarence Smith  
Mission Restaurant Sup - Showrm  
P.O. Box 10310  
1126 S. St. Mary's  
San Antonio, TX 78210  
(210) 354-0690 Fax: (210) 354-0746

ITEM NO. INS - INSTALLATION (1 ea required)

Custom Items Model

Deliver and set equipment in place ready for final connections by others.  
Does not include any plumbing or electrical connections.