

**Project:**  
NORTH SLOPE SCHOOL DIST.  
ELIZABETH

**From:**  
Bargreen Ellingson- Alaska  
Myia Palepale  
365 Industrial Way  
Anchorage, AK 99501  
(907)644-9080

Job Reference Number: 10179

**\*\*All Non Stock items require a signed quote and 100% deposit before order is placed.**

**\*ALL NON STOCK ITEMS ARE DEEMED "NON-RETURNABLE" WITHOUT EXPLICIT FACTORY RETURN AUTHORIZATION\***


**\*\*Returned items will need to be in original packaging and will require a 40% restocking fee and freight back to factory. Returns must take place within 30 days from invoice date.**

**\*END USER IS RESPONSIBLE FOR CONFIRMING ALL RELEVANT SPECIFICATIONS ARE CORRECT AND ACCURATE FOR THEIR APPLICATION. SPECIFICATIONS INCLUDE BUT ARE NOT LIMITED TO: DIMENSIONS , ELECTRICAL, PLUMBING, AND VENTING REQUIRMENTS.\***

**\*\*Please note Bargreen Ellingson is not responsible for electrical, plumbing and gas hook up\*\***

\*QUOTE VALID FOR 30 DAYS\*

Item	Qty	Description	Sell	Sell Total
1	1 ea	<b>PLANETARY MIXER</b> Hobart Model No. HL120-1STD 100-120/50/60/1; Bench type mixer; with bowl, beater, & whip; US/EXP configuration - Mixer, Planetary, Bench, 12 quart capacity, (3) fixed speeds plus stir speed, gear-driven transmission, 15-Minute SmartTimer™, #12 taper attachment hub, manual bowl lift, stainless steel bowl, aluminum "B" beater, stainless steel "D" wire whip, stainless steel bowl guard, 1/2 hp, cord with plug	\$8,492.57	\$8,492.57
	1 ea	Standard warranty - 1-Year parts, labor & travel time during normal working hours within the USA		
			<b>ITEM TOTAL:</b>	<b>\$8,492.57</b>
2	1 ea	<b>FOOD SLICER, ELECTRIC</b>	\$14,274.39	\$14,274.39

Item	Qty	Description	Sell	Sell Total
		Hobart Model No. HS9-1 Heavy Duty Meat Slicer, automatic, 13" CleanCut™ removable knife with removal tool, anodized finish with (6) interlocks, (3) stroke lengths & (4) stroke speeds, removable meat grip assembly, removable ring guard cover, product fence, single action top mounted sharpener with Borazon™ stones, manual lift lever, 1/2 hp motor, 120v/60hz/1-ph NSF cETLus		
	1 ea	Standard warranty - 1-Year parts, labor & travel time during normal working hours within the USA		
			<b>ITEM TOTAL:</b>	<b>\$14,274.39</b>
3	1 ea	<b>MOBILE HEATED CABINET</b> Vulcan Model No. VHFA18 Heated Cart, mobile, non-insulated, capacity (18) 18" x 26" x 1" sheet pans or (36) 12" x 20" 2-1/2" steam table pans, fan & air tunnel, fixed tray slides 3" OC, glass door, stainless steel construction, 5" casters; 2 swivel, 2 rigid with locks, 120v/60/1-ph, 2.0kW, 16.7 amp, cord with NEMA 5-20P, cULus, UL EPH	\$3,607.43	\$3,607.43
	1 ea	1 year limited parts & labor warranty, standard		
	1 ea	10 year warranty on heating elements, standard		
			<b>ITEM TOTAL:</b>	<b>\$3,607.43</b>
4	1 ea	<b>BUN / SHEET PAN RACK</b> Advance Tabco Model No. PR10-3W Pan Rack, half size, mobile, end loading, 20-1/4"W x 26"D x 38-1/2"H, (10) 18" x 26" sheet pan capacity, slides on 3" centers, 1-1/2" ribbed angles, open sides, all-welded aluminum construction, 5" swivel casters, NSF	\$591.44	\$591.44
			<b>ITEM TOTAL:</b>	<b>\$591.44</b>
			Total	\$26,965.83

**CUSTOMER COMMITMENT:** In foodservice, things don't always go as planned. When those things happen, Bargreen Ellingson is committed to make it right. Our staff is given the power to resolve your issue. If they cannot, or if you are not completely satisfied, we encourage you to call our President, David Ellingson, at (253) 234-1400. Thank you for the opportunity to serve you!

**ENGAGEMENT CLIENT:** En restauration, les choses ne se passent pas toujours comme prévu. Lorsque ces choses se produisent, Bargreen Ellingson s'engage à y remédier. Notre personnel a le pouvoir de résoudre votre problème. S'ils ne peuvent pas, ou si vous n'êtes pas entièrement satisfait, nous vous encourageons à appeler notre président, David Ellingson, au (253) 234-1400. Merci pour l'opportunité de vous servir!

Acceptance: \_\_\_\_\_ Date: \_\_\_\_\_

Printed Name: \_\_\_\_\_

Project Grand Total: \$26,965.83



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



## HL120 LEGACY+ 12-Quart Maximum Heavy-Duty Mixer



### SPECIFIER STATEMENT

Specified mixer will be an NSF rated 12-quart maximum heavy-duty, all-purpose mixer with Hobart PLUS System, three fixed speeds plus a stir speed. Mixer has ½ HP output at the planetary shaft and all-gear transmission. Features include automatic time recall, swing-out bowl, Shift-on-the-Fly™ controls and manual bowl lift. Mixer finished with a metallic gray hybrid powder coat and has a stainless steel bowl guard.

### MODEL

- HL120** 12-Quart Maximum Heavy-Duty Mixer

### STANDARD FEATURES

Features in bold are exclusive to Hobart

- + **PLUS System**
  - **VFDadvantage** variable frequency drive
  - **Maximum capacity** overheat protection
  - **Reinforced planetary shaft system**
- + **Triple interlock system with MagnaLock technology**
- + Heavy-duty ½ HP motor
- + Gear transmission
- + Three fixed speeds, plus stir speed
- + **Shift-on-the-Fly™ controls**
- + Soft start agitation technology
- + **15-minute SmartTimer™**
- + Automatic time recall
- + Large, easy-to-reach controls
- + **Single point bowl installation**
- + **Ergonomic swing-out bowl**
- + #12 taper attachment hub
- + Open base
- + Metallic gray hybrid powder coat finish
- + Stainless steel removable bowl guard

### ACCESSORY PACKAGE

Featuring Hobart Quick Release™ Agitators

- HL120-1STD Standard Accessory Package includes:
- + 12-quart stainless steel bowl
  - + 12-quart "B" beater
  - + 12-quart "D" wire whip

HL120 LEGACY+ 12-QUART MAXIMUM HEAVY-DUTY MIXER

Approved by \_\_\_\_\_ Date \_\_\_\_\_ Approved by \_\_\_\_\_ Date \_\_\_\_\_



## HL120 LEGACY+ 12-Quart Maximum Heavy-Duty Mixer

### SOLUTIONS/BENEFITS

#### PERFORMANCE

##### VFDadvantage Variable Frequency Drive

- + All-gear, direct drive system
- + Ensures superior mixing consistency, motor protection and long life

##### Quick Release™ Agitators

- + Eliminates the up/down play of bayonet-style agitators
- + Consistent agitator-to-bowl ratio delivers superior mixing performance

##### Four Mixing Speeds

- + Can handle virtually any mixing job
- + Includes stir speed

##### Reinforced Planetary Shaft System

- + Rugged durability under the most challenging mixing conditions

##### Maximum Capacity Overheat Protection

- + Extreme-duty wiring and connections handle more power, reducing thermal cycling impact

#### EASE OF USE

##### Ergonomic Swing-Out Bowl

- + Easily swing bowl to the side to remove/add ingredients
- + Adds convenience and saves time

##### Single-Point Bowl Installation

- + Easy-to-mount bowl uses only one point to install
- + Reduces risk of spills, speeds up mixing process

##### Bowl Lift

- + Ergonomic, smoothly moves bowl into mixing position

##### Shift-on-the-Fly™ Controls

- + Allows safe, convenient speed changes while the motor is running
- + Pulse and jog as needed

##### 15-Minute SmartTimer™

- + Automatic recall of time and speed

#### SANITATION & CLEANING

##### Stainless Steel Removable Bowl Guard

- + Easy to remove without tools for cleaning
- + Dishwasher-safe for easy cleaning and sanitizing

##### Soft Start Agitation Technology

- + Gradually delivers electricity to the mixer
- + Minimizes the risk of ingredient splash out

#### OPERATOR ASSURANCE

##### Triple Interlock System with MagnaLock Technology

- + Prevents mixer from operating unless the bowl is fully up and locked in place and the bowl guard is secured

### HL120 MIXER CAPACITY CHART

Recommended Maximum Capacities – dough capacities based on 70°F water and 12% flour moisture.

Product	Agitators Suitable for Operation	HL120
Capacity of Bowl (Qt. Liquid)		12
Egg Whites	D	1¼ pt.
Mashed Potatoes	B & C	10 lb.
Whipped Cream	D or C	2½ qt.
Cakes	B	12 lb.
Cookies, Sugar		10 lb.
Dough, Bread or Roll ★ (Lt.-Med.) 60% AR	ED	13 lb. ●
Dough, Heavy Bread 55% AR ★	ED	8 lb. ●
Dough, Thin Pizza 40% AR ★ (max. mix time 5 min.)	ED	5 lb. ●
Dough, Thick Pizza 60% AR ★	ED	11 lb. ●
Dough, Whole Wheat 70% AR	ED	11 lb. ●
Icing, Fondant	B	7 lb.
Icing, Marshmallow	C or I	1¼ lb.
Pasta, Basic Egg Noodle (max. mix time 5 min.)	—	—

**Note:** % AR (% Absorption Ratio) – Water weight divided by flour weight. Capacity depends on moisture content of dough. Above capacities based on 12% flour moisture at 70°F water temperature.

● 1st Speed

■ 2nd Speed

▲ 3rd Speed

★ If high gluten flour is used, reduce above dough batch size by 10%.

2nd speed should never be used on 50% AR or lower products.

Use of ice requires a 10% reduction in batch size.

1 gallon of water weighs 8.33 lbs.

**Note:** Attachment hub should not be used while mixing.



## HL120 LEGACY+ 12-Quart Maximum Heavy-Duty Mixer

### SPECIFICATIONS

**Motor:** ½ HP high torque, 3-phase motor.

100-120/50/60/1 – 8.0 Amps

200-240/50/60/1 – 5.0 Amps

**Electrical:** 100-120/50/60/1, 200-240/50/60/1 – UL Listed.

**Controls:** Magnetic contactor and thermal overload protection. Internally sealed “Start-Stop” push buttons. A 15-minute SmartTimer™ is standard. SmartTimer™ includes:

- **Automatic Time Recall**, which remembers the last time set for each speed.
- **Transmission:** Gear-driven. Gears are constant mesh heat-treated hardened alloy steel along with anti-friction ball bearings. Grease lubricants furnished to all gears and shafts.

Speeds	Agitator (RPM)	Attachment (RPM)
Stir	59	33
First (Low)	107	61
Second (Intermediate)	198	113
Third (High)	365	207

**Bowl Guard:** Heavy-duty stainless steel wire front and solid rear portion. Front portion of guard rotates easily to add ingredients and install or remove agitator. It detaches in seconds for cleaning in dishwasher or sink. Rear portion of guard can be quickly cleaned in position. Guard must be in closed position before mixer will operate. Bowl support interlock provides further protection.

**Bowl Lift:** Ergonomic style, manual operated, self-locking in top and bottom position.

**Finish:** Metallic gray hybrid powder coat finish.

**Attachment Hub:** Comes with front-mounted Hobart standard #12 taper attachment hub for use with Hobart #12 size attachments.

**Warranty:** Unit has full one-year warranty on parts, labor and mileage against manufacturer's defects. Service contracts are available.

### Attachments and Accessories:

The following are available at extra cost:



Attachment / Accessory	Device #
Stainless Steel Bowl	BOWL-HL12
“B” Flat Beater	BBEATER-HL12
“C” Wing Whip	CWHIP-HL12
“D” Wire Whip	DWHIP-HL12
“ED” Dough Hook	EDDOUGH-HL12
“P” Pastry Knife	PPASTRY-HL12
Mixer Table	TABLEHW-HL2012
Bowl Splash Cover (lexan)	SPLASH-LEX012
Bowl Scraper	SCRAPER-HL12
Ingredient Chute	CHUTE-HL12
9" Vegetable Slicer	VS9
Meat Chopper Attachment	12TIN-C/EPAN
Attachment Tray Support	TRAY-HL2012

### Plugs and Receptacles:

Dependent on local power codes

X - Cord and Plug Standard

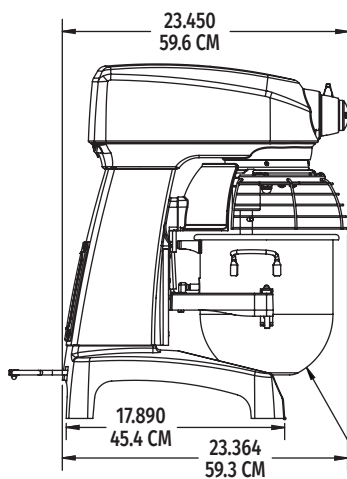
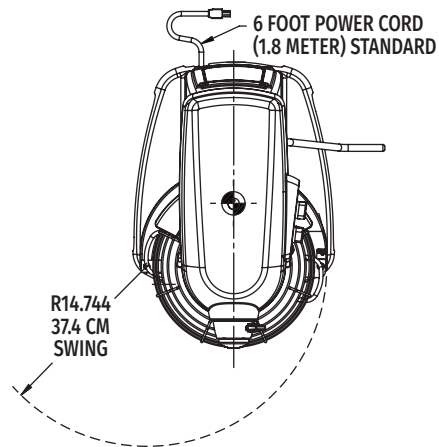
✓ - Available at specified voltage, no plug and cord required

	Machine Voltages		
	HL120	120/60/1	230/60/1
<b>Service Current Requirement if Plug Connected</b>	120/60/1	230/60/1	
	15 Amp.	15 Amp.	
<b>Terminal Designation of Plug</b>	2 Pole 3 Wire Grounding	2 Pole 3 Wire Grounding	
<b>NEMA Plug Configuration</b>	5-15P	6-15P	
<b>Plug Configuration</b>			
<b>Molded Plug on Cord</b>	Yes	Yes	
<b>Plug - Straight/Angle</b>	Straight	Straight	
<b>NEMA Receptacle or Connector Configuration</b>	5-15R	6-15R	
<b>Power Cord Included</b>	Yes	Yes	

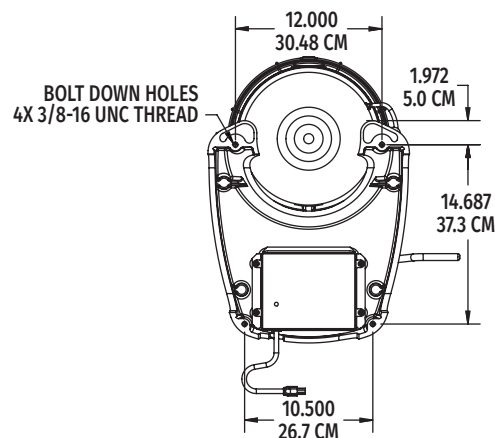
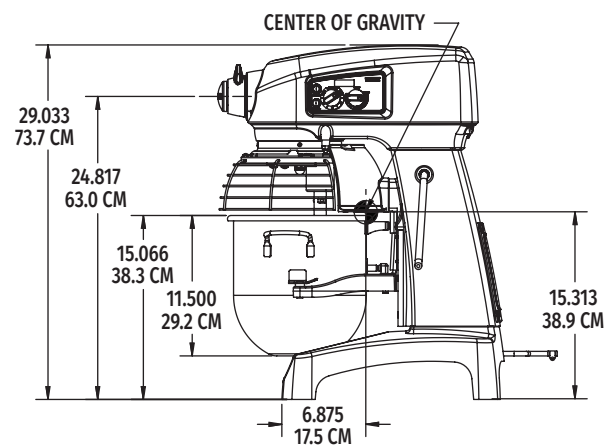
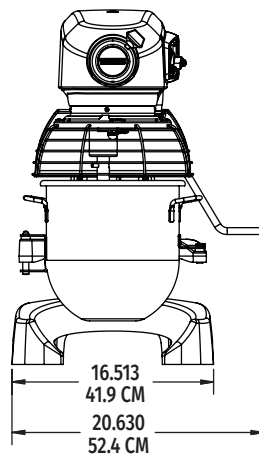


## HL120 LEGACY+ 12-Quart Maximum Heavy-Duty Mixer

### DETAILS AND DIMENSIONS



12 QUART STAINLESS BOWL  
OUTSIDE DIAMETER: 11.875 (30.2 CM)  
INSIDE DIAMETER: 10.750 (27.3 CM)



**WARNING:** Electrical and grounding connections must comply with the applicable portions of the National Electrical Code and/or other codes in force.

**NOTE:**  
Machine Weight (Less Bowl): 187 lbs. (84.8 kg)  
Shipping Weight: 202 lbs. (91.6 kg)  
Bowl Weight: 7.5 lbs. (3.4 kg)



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



## HS9/HS9N

### Automatic Heavy-Duty Slicer



### SPECIFIER STATEMENT

Specified slicer will be an NSF rated heavy-duty automatic HS slicer with a patented removable knife option and 13" CleanCut™ knife. CleanCut™ knife with cobalt alloy edge increases yield and improves slice quality. Slicer offers zero knife exposure, removable ring guard cover and a stainless steel knife cover. Tilting, removable carriage provides complete access for deep cleaning. Base is constructed from sanitary anodized aluminum to limit crevices and allow for easy cleanup. Features ½ HP knife drive motor, 4 carriage speeds and 3 stroke lengths.

### MODELS

- HS9** Automatic slicer with removable knife\*
- HS9N** Automatic slicer with non-removable knife
- HS9N-HV50C** High-voltage automatic slicer with non-removable knife
- HS9N-HV60C** High-voltage automatic slicer with non-removable knife

### STANDARD FEATURES

Features in bold are exclusive to Hobart

- + ½ HP knife drive motor
- + **13" CleanCut™ knife with cobalt alloy edge**
- + **Zero knife exposure**
- + **Removable knife option\***
- + **Top-mounted Borazon® sharpening system**
- + Variable 4-speed automatic product carriage with front-mounted controls
- + Three stroke lengths
- + **Tilting and removable carriage system**
- + **Double-action indexing system**
- + Six interlocks

### ACCESSORIES (Available at extra cost)

- + Full fence
- + Food chute
- + Debris deflector

HS SLICER SERIES – HS9/HS9N

Approved by \_\_\_\_\_ Date \_\_\_\_\_ Approved by \_\_\_\_\_ Date \_\_\_\_\_





## HS9/HS9N Automatic Heavy-Duty Slicer

### SOLUTIONS / BENEFITS

#### PERFORMANCE

##### 13" CleanCut™ Knife

- + Super alloy edge stays sharp longer
- + Lasts 2 to 3 times longer than carbon coated or stainless steel knives.

##### Machined Grooves on Gauge Plate and Knife Cover

- + Reduces drag for smooth slicing motion

##### Double-Action Indexing Cam

- + First full revolution of the indexing knob provides precise control of shaving, chipping and thin slicing
- + Second revolution opens the gauge plate quickly for thicker slicing
- + Gauge plate holds position for consistent, precision slicing

##### ½ HP Knife Drive Motor

- + The power needed to slice cheese and meat with no shredding

##### Variable Speed Automatic Product Carriage

- + 4 speeds, 3 stroke lengths to handle a wide variety of products

##### Top-Mounted Borazon® Sharpening System

- + Hones in 15 seconds

#### EASE OF USE

##### Lift Assist

- + Helps user get underneath slicer to clean

##### Removable Meat Grip Assembly

- + Opens for unobstructed loading

##### Tilting and Removable Carriage

- + Makes it easy to keep slicer clean and sanitary

##### Magnetically Secured Knife Cover

- + No loose or moving parts make operation easier

##### Variable Speed Automatic Product Carriage

- + 4 speeds, 3 stroke lengths to handle a wide variety of products

##### Top-Mounted Borazon® Sharpening System

- + Single action sharpener makes it easier for the user to operate

#### SANITATION & CLEANING

##### Sanitary One-Piece Base

- + Has fewer crevices where bacteria may grow
- + Available in anodized aluminum

##### Lift Assist

- + Makes it easy to clean underneath the slicer, saving time

##### Patented Removable Ring Guard Cover

- + Prevents debris build-up around the blade

##### Patented Removable Knife

- + Removes easily and cleans in sink or dishwasher

##### Tilting and Removable Carriage

- + Makes it easy to keep slicer clean and sanitary

##### Removable Meat Grip Assembly

- + Dishwasher safe

##### Top-Mounted Borazon® Sharpening System

- + Removes for easy cleaning

#### OPERATOR ASSURANCE

##### Zero Knife Exposure

- + Operator is protected while sharpening and cleaning

##### Top-Mounted Borazon® Sharpening System

- + Operator is protected during knife sharpening

##### Patented Removable Knife

- + Removes easily and cleans in sink or dishwasher

##### Magnetically Secured Knife Cover

- + No loose or moving parts make operation easier

##### Patented Removable Ring Guard Cover

- + Provides extra protection for operator

##### Six Interlocks

###### 1. No Volt Release (NVR)

- + Ensures slicer will not automatically turn on if power is lost

###### 2. Gauge Plate Interlock

- + Gauge plate must be closed and product tray in home position before the carriage arm can be removed

###### 3. 30-Second Shut Off

- + Slicer automatically shuts off after 30 seconds of non-use

###### 4. Close to Stop

- + Slicer turns off when gauge plate is closed

###### 5. Home to Start

- + Slicer will not turn on until carriage is in home position

###### 6. Carriage System Interlock

- + Will not tilt away or remove if gauge plate is not closed



## HS9/HS9N Automatic Heavy-Duty Slicer

### SPECIFICATIONS

**Motor:** ½ HP knife drive motor, knife is driven by a Hobart Poly V-Belt and runs at 430 RPM for optimal performance.

**Electrical:**

HS9/HS9N – 120/60/1; 5.6 amps

HS9-HV50C – 220-240/50/1; 2.8 amps

HS9-HV60C – 220-240/60/1; 2.8 amps

**Controls:** Moisture protected push button switch.

**Cord and Plug:** 6 foot, three-wire power supply cord and plug. Plug not furnished on export models.

**Construction:** One-piece, sanitary anodized aluminum base. Fewer places to harbor debris; limits crevices or holes in which food can lodge. Product tray and gauge plate also anodized aluminum. Stainless steel top cover.

**Capacity:** The carriage will take food up to 5.75" x 10.75" rectangle or 7.5" in diameter.

**Gauge Plate:** Gauge plate is a heavy aluminum extrusion with machined grooves for smooth feeding. Adjustable to cut any thickness of slice up to 1".

**Knife:** The knife is approximately 13", constructed of 304L stainless steel and high performance Stellite alloy. Knife cover is retained magnetically, and is quickly removed by pulling straight back on the top cover knob.


**Removable Ring Guard Cover:** Fits on top of ring guard to catch food debris. When removed, reveals a 0.12" space between knife and guard for easier flossing. Ring guard is made with Zytel™ plastic and can be washed in warewasher or three compartment sink.

**Top-Mounted Borazon® Sharpening System:** Single action operation utilizing two Borazon® stones to sharpen and hone in five seconds. Removable, top mounted and warewasher safe. When sharpener is removed for cleaning, knife edge is completely shielded. Borazon® stones have a lifetime guarantee.

**Warranty:** All parts and service coverage for one year including knife. Lifetime guarantee on Borazon® stones in the sharpening system.

**Shipping Weight:** 142 lb.

#### Plugs and Receptacles Dependent on Local Power Codes

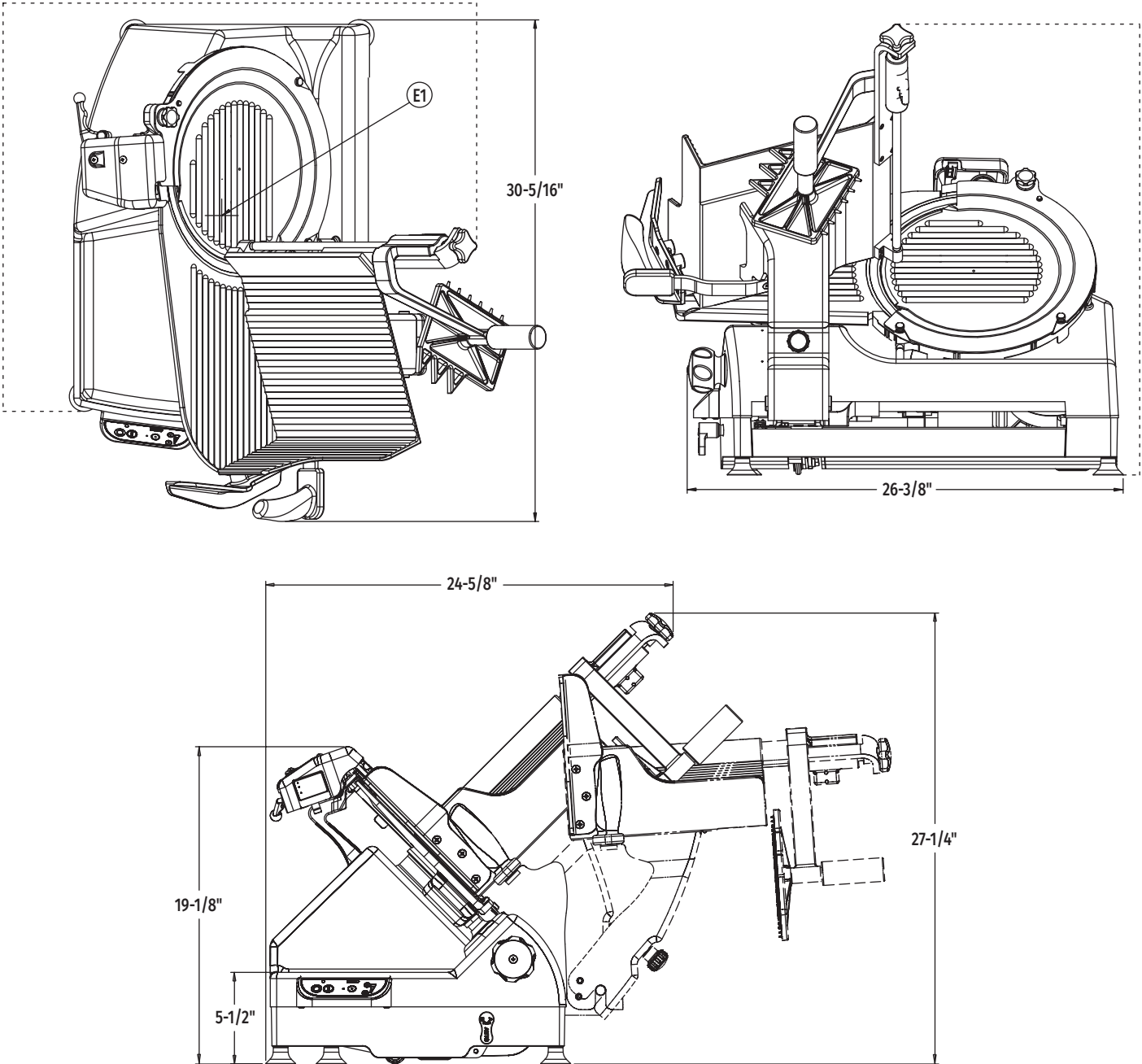
	Machine Voltages	
	120/60/1	220-240/50/1 220-240/60/1
<b>Service Current Requirement if Plug Connected</b>	15 Amp.	
<b>Terminal Designation of Plug</b>	2 Pole 3 Wire Grounding	
<b>NEMA Plug Configuration</b>	5-15P	
<b>Plug Configuration</b>		
<b>Molded Plug on Cord</b>	Yes	No
<b>Plug – Straight/Angle</b>	Straight	
<b>NEMA Receptacle or Connector Configuration</b>	5-15R	
<b>Power Cord Included</b>	Yes	Yes



# HS9/HS9N

## Automatic Heavy-Duty Slicer

### DETAILS AND DIMENSIONS



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

#### LEGEND

Electrical Connections	
E1	120/60/1; 5.6 Amps

**HEATED HOLDING****VULCAN****VHFA18  
18 PAN NON-INSULATED CABINET**

Model VHFA18

**SPECIFICATIONS**

Eighteen level holding and transport cabinet, Vulcan Model No. VHFA18. Heavy duty 20 gauge polished stainless steel cabinet. Four 5" casters, 2 swivel with brakes, 2 rigid. Glass door with heavy duty hinges, door latch mechanism, and gaskets. Interior pan supports are designed to accommodate pan covers for transporting, and are removable for easy cleaning. Accepts eighteen 18" x 26" pans or thirty-six 12" x 20" x 2<sup>3</sup>/<sub>4</sub>" pans. Top mounted, control panel includes power "on" and heater "on" indicator lights, dial thermostat adjusts from ambient to 190°F, and temperature read-out dial. Two 1,000 watt metal sheathed heating elements, 16.7 amps total draw. One year limited parts and labor warranty. After the first year, 10-year parts warranty on the heating elements. Requires 120 volt, single phase power supply. Furnished with top mounted 8 foot power cord with strain relief and NEMA 5-20 plug.

**Exterior Dimensions:**25<sup>1</sup>/<sub>4</sub>"w x 30<sup>3</sup>/<sub>4</sub>"d x 71"h

UL Listed. Classified by UL to NSF Std. #4.

**STANDARD FEATURES**

- Eighteen level holding and transport cabinet accepts eighteen 18" x 26" pans or thirty-six 12" x 20" pans, pans may be up to 2<sup>3</sup>/<sub>4</sub>" tall.
- Heavy duty 20 gauge polished stainless steel cabinet.
- Set of 5" casters, two swivel with brakes and two rigid.
- Full size glass door with field reversible heavy duty hinges, door latch mechanism, and gaskets.
- Fixed interior pan supports are designed to accommodate pan covers for transporting, and are removable for easy cleaning.
- Top mounted, control panel includes power "on" and heater "on" indicator lights, dial thermostat adjustable from ambient to 190°F, and temperature read-out dial.
- Top mounted control panel is easy to use and out of the way of brooms, mops, and feet when transporting. Control panel on top eliminates removing control panel for cleaning.
- Fan and air tunnel provide even heat distribution.
- Two 1,000 watt metal sheathed heating elements, 16.7 amps total draw.
- Requires 120 volt, single phase power supply.
- Furnished with top mounted 8 foot power cord with strain relief and NEMA 5-20 plug (except for Canada which comes with a 5-30 plug).
- One year limited parts and labor warranty. After the first year, 10-year parts warranty on the heating elements.

**VULCAN**

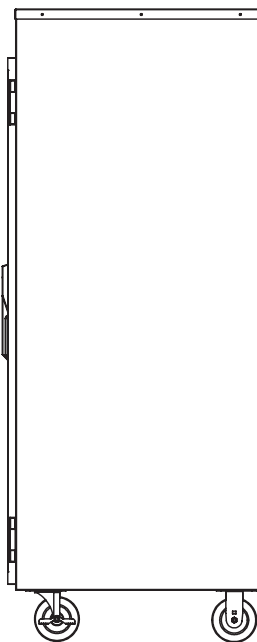
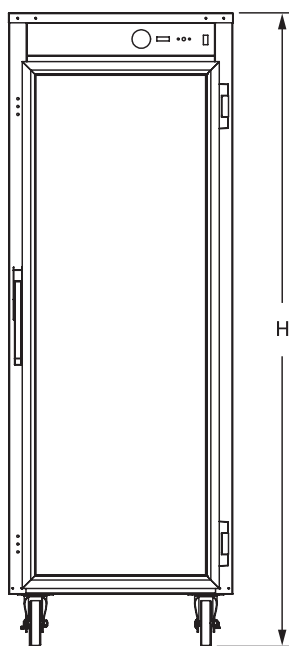
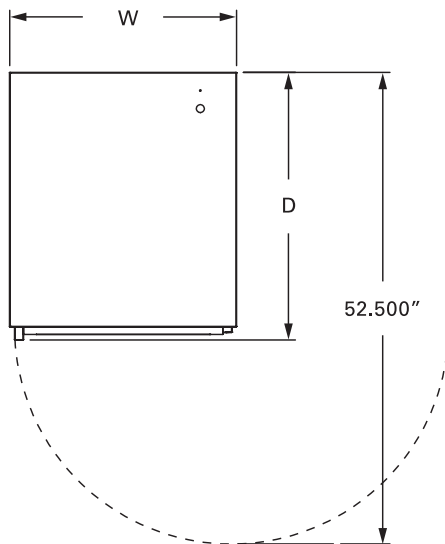
a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote &amp; Order Fax: 1-800-444-0602

HEATED HOLDING



**VHFA18**  
18 PAN NON-INSULATED CABINET



Model Number	Pan Capacity		Exterior Dimensions			Electrical Specifications			Shipping Weight lbs / kg
	18" x 26"	12" x 20"	Width	Depth	Height	Volts	Watts	Amps	
VHFA18	18	36	25 <sup>1</sup> / <sub>4</sub> "	30 <sup>3</sup> / <sub>4</sub> "	71"	120	2,000	16.7	220 / 100



a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602



ALUMINUM  
**PAN RACKS** **NSF**  
**All Welded Curved Top**



Front Load



Side Load

Item #: \_\_\_\_\_ Qty #: \_\_\_\_\_  
 Model #: \_\_\_\_\_  
 Project #: \_\_\_\_\_

**FEATURES:**

Curved top design.  
 Heavy duty welded construction with 6 cross supports.  
 1" x 1 1/2" ribbed angles.  
 Front load pan rack holds 18" x 26" pans or 18" x 13" pans. Side load pan rack holds 18" x 26" pans.  
 Heavy duty 5" stem bolted swivel casters.  
 500 lb. capacity.

**CONSTRUCTION:**

Fully welded 1" square tubing ladder assembly.  
 Angles are 1" x 1 1/2" x 20" on front load pan rack and 1" x 1 1/2" x 17 3/4" on side load pan rack.

**MATERIAL:**

6063-T52 extruded aluminum angles, upright tubing, and support pieces.

Model #	Description	Pan Capacity	Shelf Spacing (A)	Overall Size L x W x H	Approx. Weight
PR10-3W	Front Load	10 Full Size or 20 Half Size	3"	20 1/4" x 26" x 38 1/2"	25 lbs.
PR10-6W	Front Load	10 Full Size or 20 Half Size	6"	20 1/4" x 26" x 69 1/4"	27 lbs.
PR12-5W	Front Load	12 Full Size or 24 Half Size	5"	20 1/4" x 26" x 69 1/4"	28 lbs.
PR15-4W	Front Load	15 Full Size or 30 Half Size	4"	20 1/4" x 26" x 69 1/4"	31 lbs.
PR18-3W	Front Load	18 Full Size or 36 Half Size	3"	20 1/4" x 26" x 63 1/4"	34 lbs.
PR20-3W	Front Load	20 Full Size or 40 Half Size	3"	20 1/4" x 26" x 69 1/4"	35 lbs.
PR30-2W	Front Load	30 Full Size or 60 Half Size	2"	20 1/4" x 26" x 69 1/4"	43 lbs.
PR10-6WS	Side Load	10 Full Size	6"	28 1/4" x 18" x 69 1/4"	26 lbs.
PR12-5WS	Side Load	12 Full Size	5"	28 1/4" x 18" x 69 1/4"	27 lbs.
PR15-4WS	Side Load	15 Full Size	4"	28 1/4" x 18" x 69 1/4"	30 lbs.
PR18-3WS	Side Load	18 Full Size	3"	28 1/4" x 18" x 63 1/4"	27 lbs.
PR20-3WS	Side Load	20 Full Size	3"	28 1/4" x 18" x 69 1/4"	34 lbs.



**Customer Service Available To Assist You 1-800-645-3166 8:30 am - 7:00 pm E.S.T.**

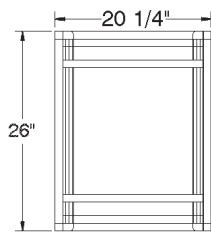
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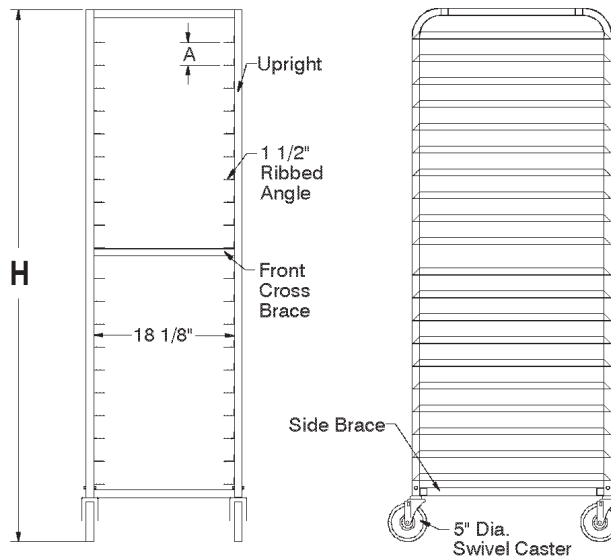
# DIMENSIONS and SPECIFICATIONS

TOL ± .500"

ALL DIMENSIONS ARE TYPICAL



Front Load



Side Load

