



MISCELLANEOUS

1. Commercial Microwaves, Steamer, Combination Ovens
2. Cup, Lid, Straw, Napkin Dispensers and Condiment Organizers
3. Bulk Condiment Dispensers
4. Cleaning Products
5. Tools

Amana® Commercial Microwaves, Steamers and Combination Ovens

Ovens are tested to higher standards for a commercial rating, which is required by most commercial insurance policies and health inspectors. Interlock safety switch is tested to 4 times the standard of residential ovens. Commercial ovens are more powerful for faster heating and better quality results than residential ovens, and are engineered for a simple, "self-service" operation.

Amana offers a full line of heavy-duty, high performing commercial microwaves to fit your volume and work flow needs. Some microwave models include special features such as...

- Multiple quantity pad calculates the proper cooking times for multiple portions
- Removable air filter with clean filter reminder and easy front access protects components from grease laden air
- Up to 100 programmable menu items simplifies cooking and ensures consistent results
- Automatic voltage sensor adjusts to the power supply for easy installation
- Unique method of energy distribution (two magnetrons, each with a rotating antenna) provides superior even heating throughout the microwave cavity
- Self diagnosis message "call service alert" will appear on the display when service is needed
- 4-stage cooking allows you to defrost, cook and hold any menu item with a push of a button
- Braille touch pads
- Stackable to save valuable counter space

The Amana Steamer Express® steams foods without the extra costs, setup and complications of equipment requiring plumbing or de-liming. This innovative steamer rapidly steams foods to seal in more flavor, color and moisture than traditional steam cooking.

Combination ovens combine cooking technologies to allow chefs to perform almost any kind of cooking, baking, toasting or roasting in a shorter amount of time while obtaining a higher quality of food than conventional equipment can typically provide.



Commercial microwave ovens



Cup, lid, straw, condiment and silverware dispensers and organizers



Condiment dispensers



Condi-Kart with two Mini Tower stations



Amana® Commercial Microwaves



| Model | Std. Features | Typical Uses | Watts | Electrical | Dimensions | Other |
|-----------|--|---|--------|--|--|--------------------------------|
| LD10D2 | - 6-minute dial timer - 1.0 cu. ft. interior - Ceramic shelf | Break rooms, c-stores, wait stations | 1000 W | 120 V, 15 Amp, 60 Hz, NEMA 5-15 | H: 12-3/8" W: 20-7/8" D: 15-1/2" | Low volume, medium speed |
| LD10MP | - Programmable touch control - 3 cooking stages - Braille touch pads - Ceramic shelf - X2 quantity pad | Break rooms, c-stores, wait stations | 1000 W | 120 V, 15 Amp, 60 Hz, NEMA 5-15 | H: 12-3/8" W: 20-7/8" D: 15-1/2" | Low volume, medium speed |
| ALD10D | - 10-minute lighted dial timer - Stainless steel interior/exterior | Break rooms, c-stores, wait stations, front-of-house | 1000 W | 120 V, 15 Amp, 60 Hz, NEMA 5-15 | H: 13-1/2" W: 22" D: 19" | Medium volume, medium speed |
| ALD10T | - 20 program memory - Programmable touch control - Stainless steel interior/exterior | Break rooms, c-stores, wait stations | 1000 W | 120 V, 15 Amp, 60 Hz, NEMA 5-15 | H: 13-1/2" W: 22" D: 19" | Medium volume, medium speed |
| RCS10DA | - 6-minute dial timer - 1.2 cu. foot interior | Break rooms, vending areas, c-stores | 1000 W | 120 V, 15 Amp, 60 Hz, NEMA 5-15 | H: 14-1/4" W: 21-3/4" D: 20-1/4" | Medium volume, medium speed |
| RCS10MPA | - 5 power levels - Touch control programming - Air filter with reminder - 1.2 cu. foot interior - Time entry option | Ideal for wait stations, coffee shops, c-stores and vending areas | 1000 W | 120 V, 15 Amp, 60 Hz, NEMA 5-15 | H: 14-1/4" W: 21-3/4" D: 20-1/4" | Medium volume, medium speed |
| RCS10MPSA | - Stainless steel interior/exterior - Touch control - X2 quantity pad - 100 program memory | Ideal for wait stations, coffee shops, c-stores and vending areas | 1000 W | 120 V, 15 Amp, 60 Hz, NEMA 5-15 | H: 14-1/4" W: 21-3/4" D: 20-1/4" | Heavy volume, high speed |
| RFS12MPSA | - Stainless steel interior/exterior - Touch control - X2 quantity pad - 100 program memory - Removable air filter | Ideal for wait stations, coffee shops, c-stores and vending areas | 1200 W | 120 V, 15 Amp, 60 Hz, NEMA 5-15 | H: 14-1/4" W: 21-3/4" D: 20-1/4" | Heavy volume, high speed |
| RFS18MPS | - Stainless steel interior/exterior - Touch control - X2 quantity pad - 100 program memory - Automatic voltage sensor | Ideal for medium to high-volume kitchens, sandwich stations, snack bars, dessert stations | 1800 W | 208-240 V, 20 Amp, 60 Hz, NEMA 6-20 | H: 14-1/4" W: 21-3/4" D: 20-1/4" | Heavy volume, high speed |
| HDC12A | - Compact, stackable - 11 power levels - 100 program memory - X2 multiple quantity pad - Stainless steel interior/exterior | Ideal for single portion throughput | 1200 W | 120 V, 15 Amp, 60 Hz, NEMA 5-15 | H: 13-1/2" W: 16-3/4" D: 22" | Heavy volume, high speed |



MISCELLANEOUS



Amana® Commercial Microwaves and Steamer



HDC18



HDC18SD



HDC21



RC17S



RC22S



RC30S

| Model | Std. Features | Typical Uses | Watts | Electrical | Dimensions | Other |
|---------|---|---|--------|-------------------------------------|--|-------------------------|
| HDC18 | <ul style="list-style-type: none"> - Compact, stackable - 11 power levels - 100 program memory - X2 multiple quantity pad - Stainless interior/exterior - Automatic voltage sensor | Ideal for fast, single portion throughput in busy sites | 1800 W | 208-240 V, 20 Amp, 60 Hz, NEMA 6-20 | H: 13-1/2" W: 16-3/4" D: 22-3/4" | High volume, high speed |
| HDC18SD | <ul style="list-style-type: none"> - Compact, stackable - 11 power levels - 100 program memory - X2 multiple quantity pad - Stainless interior/exterior - Solid door - Automatic voltage sensor | Ideal for fast, single portion throughput in busy sites | 1800 W | 208-240 V, 20 Amp, 60 Hz, NEMA 6-20 | H: 13-1/2" W: 16-3/4" D: 22-3/4" | High volume, high speed |
| HDC21 | <ul style="list-style-type: none"> - Compact, stackable - 11 power levels - 100 program memory - X2 multiple quantity pad - Stainless interior/exterior - Automatic voltage sensor | Ideal for fast, single portion throughput in busy sites | 2100 W | 208-240 V, 20 Amp, 60 Hz, NEMA 6-20 | H: 13-1/2" W: 16-3/4" D: 22-3/4" | High volume, high speed |
| RC17S | <ul style="list-style-type: none"> - X8 multiple quantity pad - Stainless interior/exterior - Automatic voltage sensor - 100 program memory - Double stirrer microwave distribution system - 1.0 cu. foot interior - Self Diagnostic | Ideal for bulk and single portions, FAST boost-heating, rethermalizing & steaming | 1700 W | 208-240 V, 20 Amp, 60 Hz, NEMA 6-20 | H: 18-1/4" W: 19-1/4" D: 26-1/4" | High volume, high speed |
| RC22S | <ul style="list-style-type: none"> - X8 multiple quantity pad - Stainless interior/exterior - Automatic voltage sensor - 100 program memory - Double stirrer microwave distribution system - 1.0 cu. foot interior - Self Diagnostic | Ideal for bulk and single portions, FAST boost-heating, rethermalizing & steaming | 2200 W | 208-240 V, 20 Amp, 60 Hz, NEMA 6-20 | H: 18-1/4" W: 19-1/4" D: 26-1/4" | High volume, high speed |
| RC30S | <ul style="list-style-type: none"> - X8 multiple quantity pad - Stainless interior/exterior - Automatic voltage sensor - 100 program memory - Double stirrer microwave distribution system - 1.0 cu. foot interior - Self Diagnostic | Ideal for bulk and single portions, FAST boost-heating, rethermalizing & steaming | 3000 W | 208-240 V, 20 Amp, 60 Hz, NEMA 6-20 | H: 18-1/4" W: 19-1/4" D: 26-1/4" | Steamer Express |

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Amana® Commercial Combination Ovens



ACE14



AXP20

| Model | Std. Features | Typical Uses | Watts | Electrical | Dimensions | Other |
|-------|---|---|--|-------------------------------------|--|---------------------|
| ACE14 | <ul style="list-style-type: none"> - Combination 475° F convection w/ 1400 Watts microwave cooking - 4 stage cooking - Stackable - Store up to 100 menu items - Stainless exterior/Teflon-coated stainless steel interior - 1.2 cu. foot capacity | <ul style="list-style-type: none"> - Combination cooking for FAST baking, browning and crisping - Excellent for appetizers, pizzas, sandwiches and desserts | Convection: 2700 W Microwave: 1400 W | 208-240 V, 20 Amp, 60 Hz, NEMA 6-20 | H: 18-1/4" W: 19-1/4" D: 26-1/4" | Convection Express™ |
| AXP20 | <ul style="list-style-type: none"> - 15 x faster than conventional oven - Certified for ventless installation - Automatic voltage sensor - Store up to 360 menu items - Stainless interior/exterior | <ul style="list-style-type: none"> - Combination cooking for FAST toasting browning, baking and crisping - Excellent for toasted sandwiches, meats, baked goods and pizza | Convection: 2000 W Infrared Radiant: 3000 W Microwave: 2200 W | 208-240 V, 30 Amp, 60Hz, NEMA 6-30 | H: 20-1/4" W: 25" D: 25-5/8" | Amana Express™ |

Combination Oven Accessories

| Part # | Accessory | Description |
|--------|----------------------|---|
| DR10 | Drip Tray | Teflon tray helps reduce grease buildup and makes cleanup easier. (Convection Express™ only) |
| OV10 | Oven Liner | Place on oven floor. Aids in cleaning. 12 3/4" x 14 1/2" x 1/2" (Convection Express™ only) |
| PA10 | Oven Paddle | Aids in removal of sandwiches and pizza. (Convection Express™ and AXP only) |
| PS10 | Pizza Stone & Rack | Aids in browning and crisping. Perfect for baking pizza, subs and garlic bread. Comes with rack. (Convection Express™ only) |
| ST10X | Pizza Stone | Aids in browning and crisping. Sits right upon the AXP oven rack. 14-3/8" x 14-3/8" (AXP only) |
| RA10 | ACE Rack | Optimizes the space inside your Convection Express™ oven. Sold with extra rack guides. (Convection Express™ only) |
| SB10 | Sm. Non-Stick Basket | Aids in browning and crisping of food. 6" x 12" x 3/4" (2 per box) (Convection Express™ and AXP only) |
| TB10 | Non-Stick Basket | Aids in browning and crisping of food. 10" x 12" x 1" (2 per box) (Convection Express™ and AXP only) |
| LG10 | Leg Kit | 4" Leg Kit. (AXP only) |
| CA24 | 24" H Cart | Cart with stainless steel top, aluminum frame and castors 24" H x 26" W x 26" D |
| CA30 | 30" H Cart | Cart with stainless steel top, aluminum frame and castors 30" H x 26" W x 26" D |



In-Counter Cup Dispensers

All dispensers are designed to dispense paper, plastic or foam cups, only one cup at a time. Both "F" (foam cups) and "P" (paper cups) compression springs are included. Dispensers can be mounted in a vertical, horizontal or angled position.

STL Series in-counter dispensers have a precision adjustment mechanism that allows simple and fast adjustment for cup sizes from 8-44 oz. Quality plastic construction provides an economical dispensing solution. SLR Series in-counter dispensers have an interchangeable baffle system to accommodate a full range of cup sizes from 8-44 oz. SLR dispensers are also made with quality plastic.

ADJ Series are stainless steel in-counter dispensers with an exclusive adjustment mechanism to accommodate cup sizes from 4-64 oz. Stainless ring bezels are standard. BFL Series in-counter dispensers feature DISPENSE-RITE's interchangeable baffle system to accommodate a full range of cup sizes from 8-64 oz. Stainless ring bezels are standard.

Lid dispensers are for use with 8-44 oz. flat slotted cold drink cup lids. The mounting collar fully supports the dispenser in a horizontal position.
***Note:** Tightly nested or deeply extruded lids may not be compatible. Not intended for coutoured hot cup lids or dome lids. To verify lid compatibility please furnish a full sleeve of lids prior to ordering.



STL Series



SLR Series



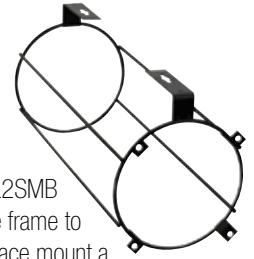
ADJ Series



BFL Series



Lid Series



STL2SMB wire frame to surface mount a STL2 or SLR2 dispenser



UCMB2 faceplate bracket to mount an ADJ2 dispenser to any flat surface.

| Part # | Description | Cup/Lid Rim" | Under Counter" | Hole Cut-Out" | Ring Bezel" | Optional Ring Bezel |
|---------|--|----------------|----------------|---------------|-------------|-------------------------------------|
| STL2 | Precision adjustable, black plastic | 3-1/8 to 4-1/2 | 22" long | 5-1/4 | 7-1/8 | "Silver Satin" stainless |
| STL2S | Precision adjustable, black plastic | 3-1/8 to 4-1/2 | 17" long | 5-1/4 | 7-1/8 | "Silver Satin" stainless |
| STL2L | Precision adjustable, black plastic | 3-1/8 to 4-1/2 | 28" long | 5-1/4 | 7-1/8 | "Silver Satin" stainless |
| SLR2 | Self-adjusting, 4 silicone baffles, blk plastic | 3 to 4-1/2 | 22" long | 5-1/4 | 7-1/8 | "Silver Satin" stainless |
| SLR2S | Self-adjusting, 4 silicone baffles, blk plastic | 3 to 4-1/2 | 17" long | 5-1/4 | 7-1/8 | "Silver Satin" stainless |
| SLR2L | Self-adjusting, 4 silicone baffles, blk plastic | 3 to 4-1/2 | 28" long | 5-1/4 | 7-1/8 | "Silver Satin" stainless |
| ADJ1 | Precision adjustable, stainless steel | 2-1/2 to 3-1/2 | 22" long | 4 | 5-3/8 | "Black Ridge" black matte |
| ADJ2 | Precision adjustable, stainless steel | 3 to 4-5/8 | 22" long | 5-1/4 | 6-7/8 | Black matte, black gloss, red gloss |
| ADJ2S | Precision adjustable, stainless steel | 3 to 4-5/8 | 19" long | 5-1/4 | 6-7/8 | Black matte, black gloss, red gloss |
| ADJ3 | Precision adjustable, stainless steel | 4-1/2 to 5-1/4 | 22" long | 5-3/4 | 7-3/8 | "Black Ridge" black matte |
| BFL2 | Self-adjusting, 4 silicone baffles, stainless steel | 3 to 4-1/2 | 22" long | 5-1/4 | 6-7/8 | "Black Ridge" matte or red gloss |
| BFL2S | Self-adjusting, 4 silicone baffles, stainless steel | 3 to 4-1/2 | 19" long | 5-1/4 | 6-7/8 | "Black Ridge" matte or red gloss |
| BFL3 | Self-adjusting, 4 silicone baffles, stainless steel | 4-1/2 to 5-1/4 | 22" long | 5-3/4 | 7-3/8 | "Black Ridge" matte or red gloss |
| LID1SS* | Stainless 8-24 oz. lid disp., stainless bezel | 3 to 3-7/8 | 22" long | 5-1/4 | 6-7/8 | N/A |
| LID1BB* | Stainless 8-24 oz. lid disp., black matte bezel | 3 to 3-7/8 | 22" long | 5-1/4 | 6-7/8 | N/A |
| LID2SS* | Stainless 32-44 oz. lid disp., stainless bezel | 3-3/4 to 4-5/8 | 22" long | 5-3/4 | 7-3/8 | N/A |
| LID2BB* | Stainless 32-44 oz. lid disp., black matte bezel | 3-3/4 to 4-5/8 | 22" long | 5-3/4 | 7-3/8 | N/A |
| STL2SMB | Wire bracket for undercounter or surface mounting STL2 or SLR2 cup dispensers, 7-1/8" x 6" x 15-3/4" | N/A | N/A | N/A | N/A | N/A |
| UCMB2 | Stainless steel undercounter faceplate bracket to mount ADJ2 to any flat surface, 1-5/8" maximum counter lip, 9-1/8 x 7-3/4 x 4-3/4" | N/A | N/A | N/A | N/A | N/A |



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Plastic One-Size-Fits-All Cup Dispensing Cabinets



| Part # | Description | # and Type Dispensers | Cup Location | Cup Sizes" | Cup Rim Range" | Size" H x W x D |
|------------|---------------------------------|-----------------------|--------------|-------------|----------------|----------------------|
| STLS1BT | Cups only, 1 high | 1, STL2 | Middle | 8 to 44 oz. | 3-1/8 to 4-1/2 | 8-1/4 x 8 x 23 |
| STLS2BT | Cups only, 2 high | 2, STL2 | Middle | 8 to 44 oz. | 3-1/8 to 4-1/2 | 16-1/4 x 8 x 23 |
| STLS3BT | Cups only, 3 high | 3, STL2 | Middle | 8 to 44 oz. | 3-1/8 to 4-1/2 | 24-1/4 x 8 x 23 |
| STLS4BT | Cups only, 4 high | 4, STL2 | Middle | 8 to 44 oz. | 3-1/8 to 4-1/2 | 32-1/4 x 8 x 23 |
| STLSL2X1BT | Cups, lids and misc, 2 wide | 2, STL2 | Right & left | 8 to 44 oz. | 3-1/8 to 4-1/2 | 14-1/4 x 16-1/2 x 24 |
| STLSL2BT | Cups, lids and misc, 2 high | 2, STL2 | Middle | 8 to 44 oz. | 3-1/8 to 4-1/2 | 22-1/4 x 8-1/2 x 24 |
| STLSL3BT | Cups, lids and misc, 3 high | 3, STL2 | Middle | 8 to 44 oz. | 3-1/8 to 4-1/2 | 29-1/4 x 8-1/2 x 24 |
| STLSL2X2BT | Cups, lids and misc, 4 high | 4, STL2 | Right & left | 8 to 44 oz. | 3-1/8 to 4-1/2 | 22-1/4 x 16-1/2 x 24 |
| STLC4RBT | Cups, lids, straws, 4 high | 4, STL2 | Right | 8 to 44 oz. | 3-1/8 to 4-1/2 | 32-1/4 x 13 x 23 |
| STLC4LBT | Cups, lids, straws, 4 high | 4, STL2 | Left | 8 to 44 oz. | 3-1/8 to 4-1/2 | 32-1/4 x 13 x 23 |
| STLC3RBT | Cups, lids, straws, 3 high | 3, STL2 | Right | 8 to 44 oz. | 3-1/8 to 4-1/2 | 24-1/4 x 13 x 23 |
| STLC4LBT | Cups, lids, straws, 3 high | 3, STL2 | Left | 8 to 44 oz. | 3-1/8 to 4-1/2 | 24-1/4 x 13 x 23 |
| STLDL3BT | Cups, dome lids, straws, 3 high | 3, STL2 | Left | 8 to 44 oz. | 3-1/8 to 4-1/2 | 24-1/4 x 13 x 23 |
| SLRS1BT | Cups only, 1 high | 1, SLR2 | Middle | 8 to 44 oz. | 3 to 4-1/2 | 8-1/4 x 8 x 23 |
| SLRS2BT | Cups only, 2 high | 2, SLR2 | Middle | 8 to 44 oz. | 3 to 4-1/2 | 16-1/4 x 8 x 23 |
| SLRS3BT | Cups only, 3 high | 3, SLR2 | Middle | 8 to 44 oz. | 3 to 4-1/2 | 24-1/4 x 8 x 23 |
| SLRS4BT | Cups only, 4 high | 4, SLR2 | Middle | 8 to 44 oz. | 3 to 4-1/2 | 32-1/4 x 8 x 23 |
| SLRSL2X1BT | Cups, lids and misc, 2 wide | 2, SLR2 | Right & left | 8 to 44 oz. | 3 to 4-1/2 | 14-1/4 x 16-1/2 x 24 |
| SLRSL2BT | Cups, lids and misc, 2 high | 2, SLR2 | Middle | 8 to 44 oz. | 3 to 4-1/2 | 22-1/4 x 8-1/2 x 24 |
| SLRSL3BT | Cups, lids and misc, 3 high | 3, SLR2 | Middle | 8 to 44 oz. | 3 to 4-1/2 | 29-1/4 x 8-1/2 x 24 |
| SLRSL2X2BT | Cups, lids and misc, 2w x 2h | 4, SLR2 | Right & left | 8 to 44 oz. | 3 to 4-1/2 | 22-1/4 x 16-1/2 x 24 |
| SLRC4RBT | Cups, lids, straws, 4 high | 4, SLR2 | Right | 8 to 44 oz. | 3 to 4-1/2 | 32-1/4 x 13 x 23 |
| SLRC4LBT | Cups, lids, straws, 4 high | 4, SLR2 | Left | 8 to 44 oz. | 3 to 4-1/2 | 32-1/4 x 13 x 23 |
| SLRC3RBT | Cups, lids, straws, 3 high | 3, SLR2 | Right | 8 to 44 oz. | 3 to 4-1/2 | 24-1/4 x 13 x 23 |
| SLRC4LBT | Cups, lids, straws, 3 high | 3, SLR2 | Left | 8 to 44 oz. | 3 to 4-1/2 | 24-1/4 x 13 x 23 |
| SLRDL3BT | Cups, dome lids, straws, 3 high | 3, SLR2 | Left | 8 to 44 oz. | 3 to 4-1/2 | 24-1/4 x 13 x 23 |



Plastic One-Size-Fits-All Cup Dispensing Cabinets



| Part # | Description | # and Type Dispensers | Cup Location | Cup Sizes" | Cup Rim Range" | Size" H x W x D |
|---------|------------------------------|-----------------------|--------------|-------------|----------------|-------------------------|
| CTCS2BT | Cups only, 2 high | 2, ADJ2 | Middle | 8 to 44 oz. | 3 to 4-5/8 | 16-1/4 x 8 x 23 |
| CTCS3BT | Cups only, 3 high | 3, ADJ2 | Middle | 8 to 44 oz. | 3 to 4-5/8 | 24-1/4 x 8 x 23 |
| CTCS4BT | Cups only, 4 high | 4, ADJ2 | Middle | 8 to 44 oz. | 3 to 4-5/8 | 32-1/4 x 8 x 23 |
| CTCC2BT | Cups, lids, straws, 2 high | 2, ADJ2 | Left | 8 to 44 oz. | 3 to 4-5/8 | 16-1/4 x 13 x 23 |
| CTCC3BT | Cups, lids, straws, 3 high | 3, ADJ2 | Left | 8 to 44 oz. | 3 to 4-5/8 | 24-1/4 x 13 x 23 |
| CTCC4BT | Cups, lids, straws, 4 high | 4, ADJ2 | Left | 8 to 44 oz. | 3 to 4-5/8 | 32-1/4 x 13 x 23 |
| CTCM3BT | Cups, lids, straws, 3 high | 3, ADJ2 | Middle | 8 to 44 oz. | 3 to 4-5/8 | 32-1/4 x 11 x 23 |
| BFLS2BT | Cups only, 2 high | 2, BFL2 | Middle | 8 to 44 oz. | 3 to 4-1/2 | 16-1/4 x 8 x 23 |
| BFLS3BT | Cups only, 3 high | 3, BFL2 | Middle | 8 to 44 oz. | 3 to 4-1/2 | 24-1/4 x 8 x 23 |
| BFLS4BT | Cups only, 4 high | 4, BFL2 | Middle | 8 to 44 oz. | 3 to 4-1/2 | 32-1/4 x 8 x 23 |
| BFLC2BT | Cups, lids, straws, 2 high | 2, BFL2 | Left | 8 to 44 oz. | 3-1/8 to 4-1/2 | 16-1/4 x 13 x 23 |
| BFLC3BT | Cups, lids, straws, 3 high | 3, BFL2 | Left | 8 to 44 oz. | 3-1/8 to 4-1/2 | 24-1/4 x 13 x 23 |
| BFLC4BT | Cups, lids, straws, 4 high | 4, BFL2 | Left | 8 to 44 oz. | 3-1/8 to 4-1/2 | 32-1/4 x 13 x 23 |
| PLCT2BT | 2 section dispensing cabinet | N/A | Middle | 6 to 44 oz. | 2-5/8 to 4-3/4 | 11 x 5-1/2 x 20-1/4 |
| PLCT3BT | 3 section dispensing cabinet | N/A | Middle | 6 to 44 oz. | 2-5/8 to 4-3/4 | 16-1/4 x 5-1/2 x 20-1/4 |
| PLCT4BT | 4 section dispensing cabinet | N/A | Middle | 6 to 44 oz. | 2-5/8 to 4-3/4 | 21-1/4 x 5-1/2 x 20-1/4 |
| PLCT5BT | 5 section dispensing cabinet | N/A | Middle | 6 to 44 oz. | 2-5/8 to 4-3/4 | 26-3/4 x 5-1/2 x 20-1/4 |



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Stainless One-Size-Fits-All Cup Dispensing Cabinets



*Optional "Black Ridge" (black matte), red gloss or black gloss ring bezels are available.

| Part # | Description | # and Type Dispensers | Cup Location | Cup Sizes" | Cup Rim Range" | Size" H x W x D |
|------------|---------------------------------|-----------------------|--------------|------------|----------------|--------------------------|
| STLR3SS | Cups only, 3 high | 3, STL2 | Middle | 8 to 44 oz | 3-1/8 to 4-1/2 | 24-1/4 x 8 x 23 |
| STLR4SS | Cups only, 4 high | 4, STL2 | Middle | 8 to 44 oz | 3-1/8 to 4-1/2 | 32-1/4 x 8 x 23 |
| STLC4RSS | Cups, lids, straws, 4 high | 4, STL2 | Right | 8 to 44 oz | 3-1/8 to 4-1/2 | 32-1/4 x 13 x 23 |
| STLC4LSS | Cups, lids, straws, 4 high | 4, STL2 | Left | 8 to 44 oz | 3-1/8 to 4-1/2 | 32-1/4 x 13 x 23 |
| SLRR3SS | Cups only, 3 high | 3, SLR2 | Middle | 8 to 44 oz | 3 to 4-1/2 | 24-1/4 x 8 x 23 |
| SLRR4SS | Cups only, 4 high | 4, SLR2 | Middle | 8 to 44 oz | 3 to 4-1/2 | 32-1/4 x 8 x 23 |
| SLRC4RSS | Cups, lids, straws, 4 high | 4, SLR2 | Right | 8 to 44 oz | 3 to 4-1/2 | 32-1/2 x 13 x 23 |
| SLRC4LSS | Cups, lids, straws, 4 high | 4, SLR2 | Left | 8 to 44 oz | 3 to 4-1/2 | 32-1/2 x 13 x 23 |
| CTCR2SS* | Cups only, 2 high | 2, ADJ2 | Middle | 8 to 44 oz | 3 to 4-5/8 | 16-1/2 x 8-1/8 x 23 |
| CTCR3SS* | Cups only, 3 high | 3, ADJ2 | Middle | 8 to 44 oz | 3 to 4-5/8 | 24-1/2 x 8-1/8 x 23 |
| CTCR4SS* | Cups only, 4 high | 4, ADJ2 | Middle | 8 to 44 oz | 3 to 4-5/8 | 32-1/2 x 8-1/8 x 23 |
| CTCL2SS* | Cups, lids, misc, 2 high | 2, ADJ2 | Middle | 8 to 44 oz | 3 to 4-1/2 | 22-3/4 x 8-3/8 x 23-1/2 |
| CTCL3SS* | Cups, lids, misc, 3 high | 3, ADJ2 | Middle | 8 to 44 oz | 3 to 4-1/2 | 29-3/8 x 8-3/8 x 23-1/2 |
| CTCL2X2SS* | Cups, lids, misc, 2 wide 2 high | 4, ADJ2 | Right & left | 8 to 44 oz | 3 to 4-1/2 | 22-1/2 x 16-1/2 x 23-3/4 |
| CTCC4RSS | Cups, lids, straws, 4 high | 4, ADJ2 | Right | 8 to 44 oz | 3 to 4-5/8 | 32-1/2 x 13 x 23 |
| CTCC4LSS | Cups, lids, straws, 4 high | 4, ADJ2 | Left | 8 to 44 oz | 3 to 4-5/8 | 32-1/2 x 13 x 23 |
| CTCC3RSS | Cups, lids, straws, 3 high | 3, ADJ2 | Right | 8 to 44 oz | 3 to 4-5/8 | 24-1/2 x 13 x 23 |
| CTCC3LSS | Cups, lids, straws, 3 high | 3, ADJ2 | Left | 8 to 44 oz | 3 to 4-5/8 | 24-1/2 x 13 x 23 |
| BFLR2SS* | Cups only, 2 high | 2, BFL2 | Middle | 8 to 44 oz | 3 to 4-1/2 | 16-1/2 x 8-1/8 x 23 |
| BFLR3SS* | Cups only, 3 high | 3, BFL2 | Middle | 8 to 44 oz | 3 to 4-1/2 | 24-1/2 x 8-1/8 x 23 |
| BFLR4SS* | Cups only, 4 high | 4, BFL2 | Middle | 8 to 44 oz | 3 to 4-1/2 | 32-1/2 x 8-1/8 x 23 |
| BFL2SS* | Cups, lids, misc, 2 high | 2, BFL2 | Middle | 8 to 44 oz | 3 to 4-1/2 | 22-3/4 x 8-3/8 x 23-1/4 |
| BFL3SS* | Cups, lids, misc, 3 high | 3, BFL2 | Middle | 8 to 44 oz | 3 to 4-1/2 | 29-3/8 x 8-3/8 x 23-1/2 |
| BFL2X2SS* | Cups, lids, misc, 2 wide 2 high | 4, BFL2 | Right & left | 8 to 44 oz | 3 to 4-1/2 | 22-1/2 x 16-1/2 x 23-3/4 |
| BFLC4RSS | Cups, lids, straws, 4 high | 4, BFL2 | Right | 8 to 44 oz | 3 to 4-1/2 | 32-1/2 x 13 x 23 |
| BFLC4LSS | Cups, lids, straws, 4 high | 4, BFL2 | Left | 8 to 44 oz | 3 to 4-1/2 | 32-1/2 x 13 x 23 |
| BFLC3RSS | Cups, lids, straws, 3 high | 3, BFL2 | Right | 8 to 44 oz | 3 to 4-1/2 | 24-1/2 x 13 x 23 |
| BFLC3LSS | Cups, lids, straws, 3 high | 3, BFL2 | Left | 8 to 44 oz | 3 to 4-1/2 | 24-1/2 x 13 x 23 |



Surface or Stand Mounted Cup and Lid Dispensers

Stainless steel ADJ-NW Series pull-type (gravity-fed) adjustable cup dispensers are designed to dispense a variety of 6-44 oz. paper, plastic or foam cups and containers with rim diameters ranging from 2-5/8" to 4-3/4". ADJ-NW Series cup dispensers can be mounted to any vertical surface as well as an ARS or EZ countertop dispensing stands. Dispensers are shipped with two sets of stainless steel mounting brackets and hardware.

ADJ-NS Series dispensers are the same as the ADJ-NW Series, however dispensers are spring-loaded rather than gravity-fed.

Stainless steel portion cup and lid dispensers are ideal for condiment and dressing cups. Mount to wall, any flat surface, or countertop stand. Dispensers are shipped with two sets of stainless steel mounting brackets and hardware.

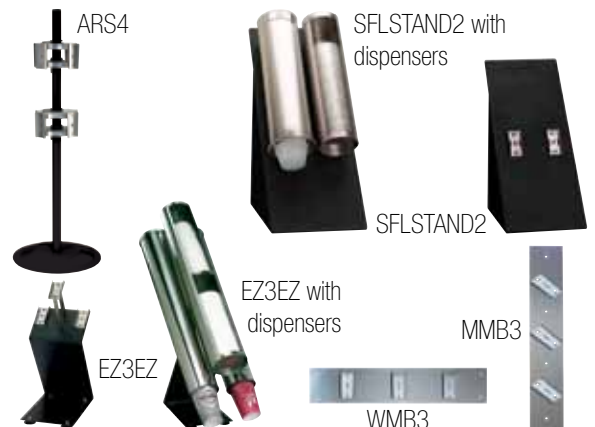


| Part # | Description | Cup Rim Diam. Range" | Tube Diameter" | Tube Length" | Paper/Plastic Cup Sizes | Foam Cup Sizes |
|----------|--|----------------------|----------------|--------------|-------------------------|-----------------|
| ADJNW21 | Pull cup dispenser, gravity-feed | 2-5/8 to 3-3/32 | 3-5/16 | 25-1/2 | 6 to 12 oz. | 6 to 8 oz. |
| ADJNW31 | Pull cup dispenser, gravity-feed | 2-7/8 to 3-1/2 | 3-11/16 | 25-1/2 | 12 to 22 oz. | 8 to 12 oz. |
| ADJNW81 | Pull cup dispenser, gravity-feed | 3-1/4 to 3-7/8 | 4-1/8 | 25-1/2 | 14 to 24 oz. | 12 to 24 oz. |
| ADJNW101 | Pull cup dispenser, gravity-feed | 3-3/4 to 4-5/16 | 4-5/8 | 25-1/2 | 32 oz. | 32 oz. |
| ADJNW151 | Pull cup dispenser, gravity-feed | 4-1/8 to 4-3/4 | 4-7/8 | 25-1/2 | 44 oz. | 32 to 44 oz. |
| ADJNS21 | Pull cup dispenser, spring-loaded | 2-5/8 to 3-3/32 | 3-5/16 | 25-1/2 | 6 to 12 oz. | 6 to 8 oz. |
| ADJNS31 | Pull cup dispenser, spring-loaded | 2-7/8 to 3-1/2 | 3-11/16 | 25-1/2 | 12 to 22 oz. | 8 to 12 oz. |
| ADJNS81 | Pull cup dispenser, spring-loaded | 3-1/4 to 3-7/8 | 4-1/8 | 25-1/2 | 14 to 24 oz. | 12 to 24 oz. |
| ADJNS101 | Pull cup dispenser, spring-loaded | 3-3/4 to 4-5/16 | 4-5/8 | 25-1/2 | 32 oz. | 32 oz. |
| ADJNS151 | Pull cup dispenser, spring-loaded | 4-1/8 to 4-3/4 | 4-7/8 | 25-1/2 | 44 oz. | 32 to 44 oz. |
| SFLADJ | Self-adjusting, pull portion cup dispenser | 2-3/8 to 2-7/8 | 3-5/8 | 12 | 2 to 6 oz. | 2 to 6 oz. |
| SFLTLD | Self-adjusting, pull lid dispenser | 2 to 3 | 3-1/8 | 12 | 2 to 6 oz. lids | 2 to 6 oz. lids |
| TLD22 | Tubular lid dispenser, 2 sections | 4-1/8 | 4-1/4 | 25-1/2 | 6 to 24 oz. lids | N/A |
| TLD33 | Tubular lid dispenser, 3 sections | 4-3/4 | 4-7/8 | 25-1/2 | 12 to 44 oz lids | N/A |

Countertop Cup and Lid Dispensing Stands and Brackets

Dispensers sold separately.

| Part # | Description | Size" H x W x D |
|-----------|---|---------------------|
| ARS4 | Rotating stand for 4 ADJNW or TLD dispensers | 40 x 15 x 15 |
| ARS6 | Rotating stand for 6 ADJNW or TLD dispensers | 40 x 15 x 15 |
| EZ3EZ | Stationary stand for 3 ADJNW or TLD dispensers | 29 x 15 x 15 |
| SFLSTAND1 | Stationary stand for 1 SFL portion cup/lid dispenser | 15 x 5 x 11-1/4 |
| SFLSTAND2 | Stationary stand for 2 SFL portion cup/lid dispensers | 15 x 7-1/2 x 11-1/4 |
| WMB3 | Wall mount brackets for ADJNW or TLD dispensers | 4 x 17-3/8 x 1 |
| MMB3 | Machine mount brackets for ADJNW or TLD disp. | 21 x 3 x 1 |

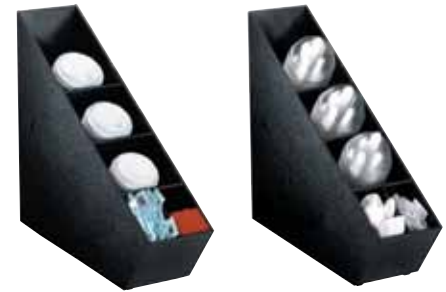




Countertop Lid, Straw and Condiment Organizers

Countertop organizers provide ample storage while using minimal counter space.

CTC lid dispensers are for use with 8-44 oz. flat slotted cold drink cup lids. The mounting collar fully supports the dispenser in a horizontal position. ***Note:** Tightly nested or deeply extruded lids may not be compatible. Not intended for coutoured hot cup lids or dome lids. To verify lid compatibility please furnish a full sleeve of lids prior to ordering.



PLCTLID

PLCTDOME

| Part # | Description | Size" H x W x D |
|------------|--|---------------------|
| PLCTLID | Black 5 Section lid and condiment organizer | 17-1/2 x 5-1/2 x 19 |
| PLCTDOME | Black 5 Section dome lid and condiment organizer | 17-1/2 x 5-1/2 x 19 |
| TLODL3BT | Black 3 section dome lid and straw organizer | 24-1/4 x 6-1/2 x 14 |
| TLODL4BT | Black 4 section dome lid and straw organizer | 32-1/4 x 6-1/2 x 14 |
| HVCD3BT | Black 3 section condiment organizer | 24-1/2 x 6-1/2 x 14 |
| HVCD4BT | Black 4 section condiment organizer | 32-1/4 x 6-1/2 x 14 |
| TLO2BT | Black 2 section dome lid and straw organizer | 16-1/4 x 6-1/2 x 14 |
| TLO3BT | Black 3 section dome lid and straw organizer | 24-1/4 x 6-1/2 x 14 |
| TLO4BT | Black 4 section dome lid and straw organizer | 32-1/4 x 6-1/2 x 14 |
| TLO2SS | Stainless 2 section dome lid and straw organizer | 16-1/2 x 6-1/2 x 14 |
| TLO3SS | Stainless 3 section dome lid and straw organizer | 24-1/2 x 6-1/2 x 14 |
| TLO4SS | Stainless 4 section dome lid and straw organizer | 32-1/2 x 6-1/2 x 14 |
| CTLD15 | Stainless 3 section adjustable organizer | 8 x 15-1/2 x 5 |
| CTLD19 | Stainless 4 section adjustable organizer | 8 x 19-1/2 x 5 |
| CTLD22 | Stainless 5 section adjustable organizer | 8 x 22-1/2 x 5 |
| CTLD15A | Stainless 3 section adjustable organizer w SH1 | 8 x 19-5/8 x 5 |
| CTLD19A | Stainless 4 section adjustable organizer w SH1 | 8 x 23-5/8 x 5 |
| CTLD22A | Stainless 5 section adjustable organizer w SH1 | 8 x 26-5/8 x 5 |
| SH1 | Stainless, optional square straw holder for CTLD | 5 x 4-1/8 x 5 |
| TSD1S | Stainless, surface mounted round straw holder | 6 x 3-1/2 diameter |
| CTCLID1SS* | Stainless, stackable cabinet with LID1SS | 8-1/2 x 8-1/8 x 23 |
| CTCLID2SS* | Stainless, stackable cabinet with LID2SS | 8-1/2 x 8-1/8 x 23 |



TLODL3BT



HVCD3BT



TLO3BT



TLO3SS



TSD1S



SH1



CTLD22



CTLD22A

Stackable
CTCLID1SS
CTCLID2SS





MISCELLANEOUS



Countertop Lid, Straw, Silverware and Condiment Organizers

Organizers are the perfect way to display self-serve items. The NLOCR model includes a removable insulated storage container to maintain safe temperatures for individual creamers. CDC and DSCD creamer and condiment organizers provide cold storage if the optional refreezable ice pack is used.

| Part # | Description | Size" H x W x D |
|-----------|---|--------------------------|
| NLO1B | Black polystyrene narrow organizer | 16-1/2 x 8 x 20-1/2 |
| NLOCR | Black polystyrene organizer, insulated creamer section | 16-1/2 x 8 x 20-1/2 |
| WLO1B | Black polystyrene wide organizer | 16-1/2 x 15 x 20-1/2 |
| NLS1 | Stainless steel narrow organizer | 11-3/8 x 8-1/2 x 22-7/8 |
| WLS1 | Stainless steel wide organizer | 11-3/8 x 16-1/2 x 22-1/4 |
| NLOCTL | Black polystyrene organizer | 20 x 13-1/2 x 22-1/2 |
| NLOWWL | Black polystyrene organizer | 20-1/4 x 11-1/2 x 21-3/4 |
| MICRO1 | Black polystyrene organizer | 4-5/8 x 8 x 11-7/8 |
| NLS1BT | Black polystyrene narrow organizer | 9-1/2 x 8-1/2 x 23-1/2 |
| WLS1BT | Black polystyrene wide organizer | 9-1/2 x 16-1/2 x 23 |
| NSLC1BT | Black polystyrene with napkin organizer | 15-3/4 x 8-1/2 x 24-1/2 |
| NLOLDNH | Black polystyrene with napkin organizer | 14-1/2 x 8-1/2 x 17 |
| NLOADNH | Black polystyrene with napkin organizer | 14-1/2 x 8-1/2 x 17 |
| NLOSWNH | Black polystyrene with silverware & napkin organizer | 14-3/4 x 10 x 17 |
| CTSH8BT | Black polystyrene 8 compartment silverware organizer | 15-3/4 x 10-1/8 x 18-3/4 |
| CTSH6BT | Black polystyrene 6 compartment silverware organizer | 13 x 10-1/8 x 15-3/8 |
| CTCD9BT | Black polystyrene 9 compartment condiment organizer with 1 pint inserts | 7-1/2 x 10-1/4 x 18 |
| CDCD1BT | Black polystyrene condiment/creamer organizer | 11 x 5 x 12-1/4 |
| SDCD2BT | Black polystyrene stackable condiment/creamer org. | 11 x 5-1/2 x 12-1/4 |
| ICE-PACK | Optional refreezable ice pack for CDCD1BT/SDCD2BT | 9 x 4-1/4 x 1-1/2 |
| NLOSTK1BT | Black polystyrene stackable org., use with STLSTK1BT | 7-1/8 x 8 x 19-1/8 |
| STLSTK1BT | Black polystyrene stackable cup dispensing cabinet | 8-1/4 x 8 x 18-1/2 |
| CCTL1 | Black polystyrene coffee items organizer | 2-1/2 x 10 x 14 |
| VCO3 | Black polystyrene 3 section vertical organizer | 16 x 5-1/4 x 6-5/8 |
| VCO4 | Black polystyrene 4 section vertical organizer | 21 x 5-1/4 x 6-5/8 |
| HLCO3BT | Black polystyrene cup, lid, straw & condiment organizer | 11-3/4 x 17 x 7-1/2 |
| FDL3 | Black polystyrene 3 section flat dome lid dispenser | 9 x 5 x 14-1/2 |
| ADL3 | Black polystyrene 3 section angled dome lid dispenser | 11-3/4 x 5-1/2 x 14-1/2 |
| SLVH1CL | Clear acrylic coffee sleeve dispenser | 10 x 6-1/2 x 4-1/2 |
| SLVH1BT | Black polystyrene coffee sleeve dispenser | 10 x 6-1/2 x 4-1/2 |
| SLV1OBT | Black polystyrene spring loaded coffee sleeve disp. | 10 x 5-3/4 x 3-3/4 |



**Built-In Lid, Straw and Condiment Organizers
Built-In Stainless Steel Holders and Trash Chute**



| Part # | Description | Size" H x W x D | Cut-Out" |
|---------|---|-------------------------|----------------|
| FMVL1 | Built-in 1 section lid organizer, textured black polystyrene | 7 x 7 x 5-1/2 | 5-3/4 x 5-5/8 |
| FMVL2 | Built-in 2 section lid organizer, textured black polystyrene | 18 x 7 x 5-1/2 | 16-3/4 x 5-5/8 |
| FMVL3 | Built-in 3 section lid organizer, textured black polystyrene | 26 x 7 x 5-1/2 | 24-5/8 x 5-5/8 |
| FMVL4 | Built-in 4 section lid organizer, textured black polystyrene | 33-3/4 x 7 x 5-1/2 | 32-3/8 x 5-5/8 |
| FML2 | Built-in 2 section lid organizer, gloss black acrylic | 7-1/4 x 11 x 5-3/8 | 6-1/4 x 10 |
| FML3 | Built-in 3 section lid organizer, gloss black acrylic | 7-1/4 x 16 x 5-3/8 | 6-1/4 x 15 |
| FML4 | Built-in 4 section lid organizer, gloss black acrylic | 7-1/4 x 21 x 5-3/8 | 6-1/4 x 20 |
| FMVDL3 | Built-in 3 section dome lid & straw organizer, textured black polystyrene | 26 x 7 x 8 | 24-5/8 x 5-5/8 |
| FMTS1BT | Built-in 1 section straw organizer, middle grab, textured black polystyrene | 6-1/4 x 11-5/8 x 5-1/2 | 5-1/2 x 10-7/8 |
| FMVS1 | Built-in 1 section straw organizer, end grab, textured black polystyrene | 6 x 7 x 12-1/4 | 4-5/8 x 5-5/8 |
| FMS1 | Built-in unwrapped single straw dispenser, gloss black acrylic | 7-1/4 x 10-1/2 x 5-3/8 | 6-1/4 x 9-1/2 |
| FMC4 | Built-in 4 section condiment organizer, gloss black acrylic | 7-1/4 x 11 x 5-3/8 | 6-1/4 x 10 |
| FMC7 | Built-in 7 section condiment organizer, gloss black acrylic | 7-1/4 x 16 x 5-3/8 | 6-1/4 x 15 |
| FMN1BT | Built-in dispenser for 4-1/2" x 5" x 6-1/2" napkins, textured black polystyrene | 5-1/4 x 8-1/2 x 5-1/2 | 5-1/4 x 7-1/2 |
| FMN1 | Built-in dispenser for 4-1/2" x 5" x 6-1/2" napkins, gloss black acrylic | 6-1/4 x 8-1/2 x 5-1/4 | 5-1/4 x 7-1/2 |
| FMN2 | Built-in dispenser for 3-1/2" x 4" x 6-1/2" napkins, gloss black acrylic | 5-1/4 x 8-1/2 x 5-1/4 | 4-1/2 x 7-1/2 |
| CMND1V | Built-in vertical napkin dispenser, stainless steel | 6-1/8 x 8-1/8 x 12-7/8 | 5-1/4 x 7 |
| CMND1 | Built-in horizontal napkin dispenser, stainless steel | 6-1/8 x 8-1/8 x 12-7/8 | 5-1/4 x 7 |
| TSD1C | Built-in round straw holder, end grab, stainless steel | 6 x 5-3/8 diameter | 4 diameter |
| TCD1 | Drop-in small condiment holder, stainless steel | 6 high x 6-3/4 diameter | 5-3/8 diameter |
| TCD2 | Drop-in large condiment holder, stainless steel | 6 high x 7-5/8 diameter | 6-1/4 diameter |
| TCD2NB | Drop-In round trash chute, stainless steel | 6 high x 7-5/8 diameter | 6-1/4 diameter |



MISCELLANEOUS

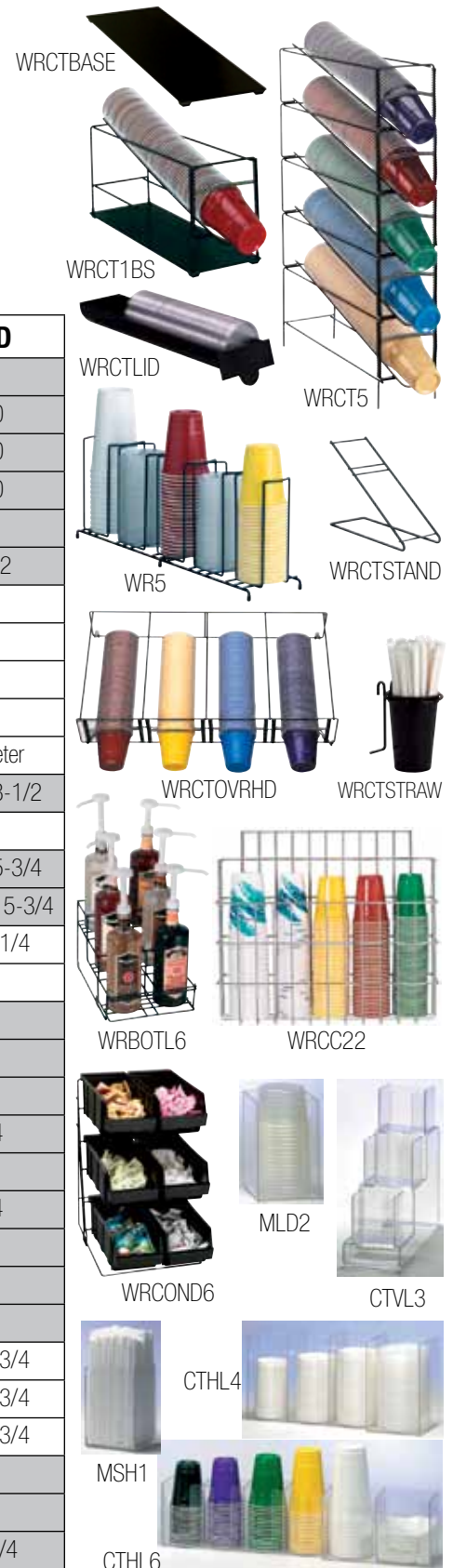


Miscellaneous Wire and Acrylic Dispensers and Organizers

Wire racks have a powder coated black finish. Cup and lid dispensers feature the EZ-Twist adjustment mechanism, and hold 6-44 oz. paper, plastic or foam cups with rim diameters ranging from 2-5/8" to 4-3/4". Wire condiment and bottle organizers can be attached together to create multiple dispensing configurations.

Clear acrylic organizers come in stairstep and horizontal configurations. All CTHL models can be used in a surface mounted or countertop application.

| Part # | Description | Size" H x W x D |
|-----------|--|--------------------------|
| WRCT1BS | Countertop 1 section vertical cup wire dispensing rack w base | 8-1/2 x 6-1/4 x 20 |
| WRCT3 | Countertop 3 section vertical cup wire dispensing rack | 19-1/4 x 6-1/4 x 20 |
| WRCT4 | Countertop 4 section vertical cup wire dispensing rack | 24-3/4 x 6-1/4 x 20 |
| WRCT5 | Countertop 5 section vertical cup wire dispensing rack | 29-3/4 x 6-1/4 x 20 |
| WRCTLID | Countertop 1 section optional lid chute | 3-1/4 x 6-1/8 x 20 |
| WRCTBASE | Optional weighted base for wire countertop dispensing rack | 1-2 x 6-1/4 x 18-1/2 |
| WR3 | Countertop, wire 3 sections: (1) 3-1/2, (1) 4-1/2, (1) 4-3/4 | 8-1/2 x 14-1/2 x 5 |
| WR4 | Countertop, wire 4 sections: (4) 4-1/8 | 8-1/2 x 18-1/2 x 5 |
| WR5 | Countertop, wire 5 sections: (1) 3-1/2, (2) 4-1/2, (2) 4-3/4 | 8-1/2 x 23 x 5 |
| WRSTAND | Optional angled stand for WR3, WR4 or WR5 | 11 x 5-3/4 x 15 |
| WRSTRAW | Optional straw holder that hangs on wire rack | 4-5/8 x 3-1/8 diameter |
| WRCTOVRHD | Overhead surface mount wire cup dispensing rack | 6-1/8 x 26-1/4 x 18-1/2 |
| WRCC22 | Stainless steel surface mounted wire cup caddy | 19 x 22 x 5-1/2 |
| WRCOND3 | Countertop 3 section wire condiment organizer | 18-3/8 x 5-3/4 x 15-3/4 |
| WRCOND6 | Countertop 6 section wire condiment organizer | 18-3/8 x 11-1/2 x 15-3/4 |
| WRBOTL3 | Countertop 3 section wire bottle holder | 7-1/2 x 4-1/4 x 13-1/4 |
| WRBOTL6 | Countertop 6 section wire bottle holder | 7-1/2 x 9 x 13-1/4 |
| MSH1 | Countertop clear acrylic 4" modular straw holder | 6 x 4 x 4 |
| MLD1 | Countertop clear acrylic 4" modular lid holder | 8 x 4 x 4 |
| MLD2 | Countertop clear acrylic 5" modular lid holder | 8 x 5 x 5 |
| CTVL2 | Countertop clear acrylic 2 section holder: (1) 4" and (1) 5" | 11-1/4 x 6 x 12-1/4 |
| CTVL3 | Countertop clear acrylic 3 section holder: (1) 4" and (2) 5" | 16 x 6 x 18-1/4 |
| CTVL4 | Countertop clear acrylic 4 section holder: (2) 4" and (2) 5" | 20-1/2 x 6 x 24-1/4 |
| CTHL3 | Countertop clear acrylic 3 section holder: (2) 4" and (1) 5" | 8 x 13-1/4 x 5-1/8 |
| CTHL4 | Countertop clear acrylic 4 section holder: (3) 4" and (1) 5" | 8 x 17-3/8 x 5-1/8 |
| CTHL6 | Countertop clear acrylic 4 section holder: (4) 4" and (2) 5" | 6 x 26-1/2 x 5-1/8 |
| CTLOWBS | Countertop 1 sided SS dispenser, low fold 4-7/8 x 3-1/2 napkins | 5-5/8 x 4-5/8 x 11-3/4 |
| CTMINIBS | Countertop 1 sided SS dispenser, mini fold 3-3/4 x 6-1/2 napkins | 4-1/2 x 7-5/8 x 11-3/4 |
| CTBULLBS | Countertop 1 sided SS dispenser, full fold 4-1/2-5 x 6-1/2 napkins | 5-5/8 x 7-5/8 x 11-3/4 |
| TTLOWBS | Tabletop 2 sided SS dispenser, low fold 4-7/8 x 3-1/2 napkins | 5-5/8 x 4 x 4-3/4 |
| TTMINIBS | Tabletop 2 sided SS dispenser, mini fold 3-3/4 x 6-1/2 napkins | 4-1/2 x 7-1/2 x 6 |
| TTFULLBS | Tabletop 2 sided SS dispenser, full fold 4-1/2-5 x 6-1/2 napkins | 5-5/8 x 7-1/2 x 6-1/4 |





Bulk Condiment Dispensers

You can save as much as 30% on your condiment costs! High volume restaurants that use 10 gallons per day in portion packs can save as much as \$2,200 a year by switching to a Wunder-Bar condiment dispenser.

A wide variety of stainless steel dispensers are available for any application, including manually operated counter-top models and powered dispensers that provide product at the push of a button. Mobile carts are available for stadiums, banquets, outdoor use, and much more. Wunder-Bar systems dispense a wide variety of products including ketchup, mustard, mayonnaise, BBQ sauce, salad dressings, cheese, fudge and much, much more.

All Wunder-Bar condiment dispensers are Clean-In-Place, which means there's no need to disassemble anything to clean and sanitize. Simple, cost effective and fast!

Countertop

Stainless steel countertop dispenser Includes hinged lid, removable front panel and black vacuum-formed drip tray. Uses 1 to 3-gallon bags or pouches and requires no installation. Labels sold separately (see picture) Custom graphics are available. One year warranty.

| Part Number | Description | Product Bag |
|-------------|--|-------------|
| WBSCD13SSCT | 1-product countertop manual dispenser | 3 gallon |
| WBSCD12TT | 1-station, 2-product Tee Tower system | 1-3 gallon |
| WBSCD22TT | 2-station, 2-product Tee Tower system | 1-3 gallon |
| WBSCD32TT | 3-station, 2-product Tee Tower system | 1-3 gallon |
| WBSCD42TT | 4-station, 2-product Tee Tower system | 1-3 gallon |
| WBSCD13TT | 1-station, 3-product Tee Tower system | 1-3 gallon |
| WBSCD23TT | 2-station, 3-product Tee Tower system | 1-3 gallon |
| WBSCD33TT | 3-station, 3-product Tee Tower system | 1-3 gallon |
| WBSCD43TT | 4-station, 3-product Tee Tower system | 1-3 gallon |
| WBSCD14TT | 1-station, 4-product Tee Tower system | 1-3 gallon |
| WBSCD24TT | 2-station, 4-product Tee Tower system | 1-3 gallon |
| WBSCD34TT | 3-station, 4-product Tee Tower system | 1-3 gallon |
| WBSCD44TT | 4-station, 4-product Tee Tower system | 1-3 gallon |
| WBSCD11GT | 1 Gooseneck Tower, 1 product to 1 tower | 3-gallon |
| WBSCD21GT | 2 Gooseneck Towers, same product to 2 towers | 3-gallon |
| WBSCD22GT | 2 Gooseneck Towers, 2 products to 2 towers | 3-gallon |
| WBSCD42GT | 4 Gooseneck Towers, 2 products to 4 towers | 3-gallon |
| WBSCD33GT | 3 Gooseneck Towers, 3 products to 3 towers | 3-gallon |
| WBSCD63GT | 6 Gooseneck Towers, 3 products to 6 towers | 3-gallon |
| WBSCD44GT | 4 Gooseneck Towers, 4 products to 4 towers | 3-gallon |
| WBSCD84GT | 8 Gooseneck Towers, 4 products to 8 towers | 3-gallon |

CO₂ Powered Dispensers

The system installs into existing cabinets and takes up little space. Bag-in-box storage uses 1 to 3-gallon bags or pouches and includes a dispenser for each station, product pump for each condiment flavor, high pressure CO₂ regulator, individual low pressure regulator for each product, sliding product bag holder storage rack to accommodate 3-gallon condiment bags, bag disconnects, clean-in-place sanitizing system and all tees, fittings, seals, clamps, etc. for a complete and operational system. Every system is pre-assembled and wet-checked prior to shipment and includes a one year parts warranty.

The Tee Tower condiment dispensing system offers 2, 3 and 4 button models. The sleek Euro Tower design dispenses up to four different condiments per tower, whereas the Goose Neck dispenses only one product per tower.

When ordering, please specify bag-in-box connector type.



Countertop manual dispenser

Labels

- Ketchup: CTOPBH010K
- Mustard: CTOPBH010MU
- Mayonnaise: CTOPBH010MA
- 3 label set: CTOPBH010
- Custom label: CTOPBH010C



Tee Tower comes with 2, 3 or 4 product buttons



Gooseneck Tower single button dispenser



Easy to load bins. 3 gallon bags = fewer changes = better productivity



Quick disconnect bag connectors make bag changes fast and easy



Bulk Condiment Dispensers

For specifications or more information please visit <http://www.wunderbar.com/products/food-sauce/condiment>

CO₂ powered Mini and Euro Towers dispense up to four condiments from one compact tower. Exclusive passive drawback valve prevents condiment drips between dispenses, and built-in spill containment rim around the base helps keep your serving area clean.

Flex-Hose hand-held condiment dispensers have built-in spill containment rim around the perimeter of base. 34" plastic protective sheath is standard. Hose hanger and mounting hardware included.

Please specify which products will be dispensed when ordering so the appropriate sized tubing will be included (1/4" for ketchup, mustard and sauces; 3/8" for mayonnaise).



Mini Tower

Euro Tower

Condiment Dispenser Accessories

| Part Number | Description |
|-------------|--|
| MCPRR | Red Sticker-Condiment Product Rack |
| MCPRY | Yellow Sticker-Condiment Product Rack |
| MCPRW | White Sticker-Condiment Product Rack |
| MCPRB | Blue Sticker-Condiment Product Rack |
| MCPR12D | 12" Floor Mount Drawer Slides |
| MCPR24D | 24" Floor Mount Drawer Slides |
| MCPR26D | 26" Floor Mount Drawer Slides |
| MCPR12WD | 12" Wall Mount Drawer Slides (Pair) |
| MCPR14WD | 14" Wall Mount Drawer Slides (Pair) |
| MCPR24WD | 24" Wall Mount Drawer Slides (Pair) |
| MCPR26WD | 26" Wall Mount Drawer Slides (Pair) |
| MCPR1 | Molded Rack Assy-1 Product Complete |
| MCPR2 | Molded Rack Assy-2 Product Complete |
| MCPR3 | Molded Rack Assy-3 Product Complete |
| MCPR4 | Molded Rack Assy-4 Product Complete |
| CDSA17A | 2-gallon clean-in-place sanitizing tank assembly |

| Part Number | Description | Product Bag |
|-------------|--|-------------|
| WBCD12MT | 1-station, 2-product Mini Tower system | 1-3 gallon |
| WBCD22MT | 2-station, 2-product Mini Tower system | 1-3 gallon |
| WBCD32MT | 3-station, 2-product Mini Tower system | 1-3 gallon |
| WBCD42MT | 4-station, 2-product Mini Tower system | 1-3 gallon |
| WBCD13MT | 1-station, 3-product Mini Tower system | 1-3 gallon |
| WBCD23MT | 2-station, 3-product Mini Tower system | 1-3 gallon |
| WBCD33MT | 3-station, 3-product Mini Tower system | 1-3 gallon |
| WBCD43MT | 4-station, 3-product Mini Tower system | 1-3 gallon |
| WBCD14MT | 1-station, 4-product Mini Tower system | 1-3 gallon |
| WBCD24MT | 2-station, 4-product Mini Tower system | 1-3 gallon |
| WBCD34MT | 3-station, 4-product Mini Tower system | 1-3 gallon |
| WBCD44MT | 4-station, 4-product Mini Tower system | 1-3 gallon |
| WBCD12ET | 1-station, 2-product Euro Tower system | 1-3 gallon |
| WBCD22ET | 2-station, 2-product Euro Tower system | 1-3 gallon |
| WBCD32ET | 3-station, 2-product Euro Tower system | 1-3 gallon |
| WBCD42ET | 4-station, 2-product Euro Tower system | 1-3 gallon |
| WBCD13ET | 1-station, 3-product Euro Tower system | 1-3 gallon |
| WBCD23ET | 2-station, 3-product Euro Tower system | 1-3 gallon |
| WBCD33ET | 3-station, 3-product Euro Tower system | 1-3 gallon |
| WBCD43ET | 4-station, 3-product Euro Tower system | 1-3 gallon |
| WBCD14ET | 1-station, 4-product Euro Tower system | 1-3 gallon |
| WBCD24ET | 2-station, 4-product Euro Tower system | 1-3 gallon |
| WBCD34ET | 3-station, 4-product Euro Tower system | 1-3 gallon |
| WBCD44ET | 4-station, 4-product Euro Tower system | 1-3 gallon |
| WBCD11 | 1-station, 1-product Flex-Hose system | 1-3 gallon |
| WBCD12 | 1-station, 2-product Flex-Hose system | 1-3 gallon |
| WBCD13 | 1-station, 3-product Flex-Hose system | 1-3 gallon |
| WBCD14 | 1-station, 4-product Flex-Hose system | 1-3 gallon |
| WBCD21 | 2-station, 1-product Flex-Hose system | 1-3 gallon |
| WBCD22 | 2-station, 2-product Flex-Hose system | 1-3 gallon |
| WBCD23 | 2-station, 3-product Flex-Hose system | 1-3 gallon |
| WBCD24 | 2-station, 4-product Flex-Hose system | 1-3 gallon |



Bulk Condiment Dispensers

Remote Countertop

These sleek stainless steel designs offer the same fresh product from an under the counter storage bin without the need for electricity or CO₂ to power them. 3/4 oz. nominal pour size per full pump stroke.

Each tower includes a wall mount type bag holder to accommodate 1 to 3-gallon condiment bags, a bag connector for each product, sanitizing adapter, seals, clamps, etc. for a complete system. Choose from 1, 2, 3 or 4-product dispensers. Towers are available in 10 finishes.

Replace XX in part number with finish code:

- SS=stainless
- PR=red
- PW=white
- PO=orange
- PG=green
- BL=black
- PB=blue
- PY=yellow
- PP=purple
- BR=brown

| Part Number | Description | Product Bag |
|--------------|---|-------------|
| CDSA17A | 2-gallon clean-in-place sanitizing tank assembly (mandatory with first Remote Tower shipment) | N/A |
| WBCD13XXRCT | 1 Remote Tower, 1 product to 1 tower | 3-gallon |
| WBCD23XXRCT | 1 Remote Tower, 2 products to 1 tower | 3-gallon |
| WBCD33XXRCT | 1 Remote Tower, 3 products to 1 tower | 3-gallon |
| WBCD43XXRCT | 1 Remote Tower, 4 products to 1 tower | 3-gallon |
| WBCD21XXRCT | 1 Remote Tower, 2 products to 1 tower | 1-gallon |
| WBCD31XXRCT | 1 Remote Tower, 3 products to 1 tower | 1-gallon |
| WBCD41XXRCT | 1 Remote Tower, 4 products to 1 tower | 1-gallon |
| URCT1X1SLIDE | Remote system, optional slide rack bracket, one 1-gallon bag holder | 1-gallon |
| URCT1X3SLIDE | Remote system, optional slide rack bracket, one, 3-gallon bag holder, | 3-gallon |
| URCT2X1SLIDE | Remote system, optional slide rack bracket, two, 1-gallon bag holder | 1-gallon |
| URCT2X3SLIDE | Remote system, optional slide rack bracket, two, 3-gallon bag holder | 3-gallon |
| URCT3X1SLIDE | Remote system, optional slide rack bracket, three, 1-gallon bag holder | 1-gallon |
| URCT3X3SLIDE | Remote system, optional slide rack bracket, three, 3-gallon bag holder | 3-gallon |
| URCT4X1SLIDE | Remote system, optional slide rack bracket, four, 1-gallon bag holder | 1-gallon |
| URCT4X3SLIDE | Remote system, optional slide rack bracket, four, 3-gallon bag holder | 3-gallon |

For specifications or more information please visit <http://www.wunderbar.com/products/food-sauce/condiment>



Remote 4 product tower



Remote 3 product tower



Remote 2 product tower



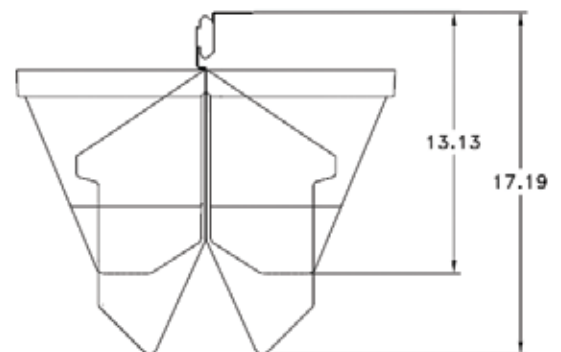
Remote 1 product tower



Easy to load bins.
3 gallon bags = fewer changes = better productivity



Quick disconnect bag connectors make bag changes fast and easy



Two 3-gallon bag holder slide assembly for underside of counter mounting



“Condi-Kart” Bulk Condiment Dispensers

The CO₂ powered Condi-Kart is perfect for large food service establishments such as parks, stadiums, fairs, zoos, banquet facilities, themeparks, racetracks, golf courses, etc. Inside or outside, this cart provides fast and easy access to all types of condiments including ketchup, mustard, mayonnaise, BBQ sauce, vinegar, relish, salsa and much more.

- Large cart: 1-4 products at 3 or 4 separate self-serve towers. Dimensions: 72" long, 34" high and 30" wide
- Small cart: 1-4 products at 1 or 2 separate self-serve towers. Dimensions: 48" long, 34" high and 30" wide

All carts include roll-out holders for 3-gallon bags that make changing the condiment supply quick and easy. They also include a dispenser for each station, product pump for each condiment flavor, high pressure CO₂ regulator, low pressure regulator for each product, bag disconnects, swivel casters (two locking), clean-in-place sanitizing system, and all tees, fittings, seals, clamps, etc. for a complete system. Every cart is pre-assembled and wet-checked prior to shipment from the factory and includes a one year parts warranty.

***Replace “XX” in part number to specify tower style:**

- MT = Mini Tower
- ET = Euro Tower
- TT = Tee Tower
- GT = Gooseneck Tower

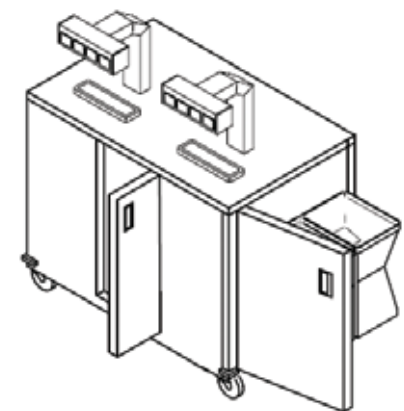


Condi-Kart with two Mini Tower stations



2-station, 4-product Tee Tower, Condi-Kart system

| Part Number | Description | Product Bag |
|-------------|--|-------------|
| WBCDC12XX* | 1-station, 2-product Condi-Kart system, 48" long | 1-3 gallon |
| WBCDC22XX* | 2-station, 2-product Condi-Kart system, 48" long | 1-3 gallon |
| WBCDC32XX* | 3-station, 2-product Condi-Kart system, 48" long | 1-3 gallon |
| WBCDC42XX* | 4-station, 2-product Condi-Kart system, 48" long | 1-3 gallon |
| WBCDC13XX* | 1-station, 3-product Condi-Kart system, 48" long | 1-3 gallon |
| WBCDC23XX* | 2-station, 3-product Condi-Kart system, 48" long | 1-3 gallon |
| WBCDC33XX* | 3-station, 3-product Condi-Kart system, 72" long | 1-3 gallon |
| WBCDC43XX* | 4-station, 3-product Condi-Kart system, 72" long | 1-3 gallon |
| WBCDC14XX* | 1-station, 4-product Condi-Kart system, 48" long | 1-3 gallon |
| WBCDC24XX* | 2-station, 4-product Condi-Kart system, 48" long | 1-3 gallon |
| WBCDC34XX* | 3-station, 4-product Condi-Kart system, 72" long | 1-3 gallon |
| WBCDC44XX* | 4-station, 4-product Condi-Kart system, 72" long | 1-3 gallon |



2-station, 4-product Tee Tower, Condi-Kart system



Cleaners and Cleaning Equipment

Liquid sugar below 75° F forms sugar crystals. Syrup and juice sugar crystals build up and impair the performance of beverage dispensers, bag-in-box adapters, pumps, circulating coils, valves, mixing chambers and nozzles. Micro-organisms grow in any area exposed to sugar, water and air and can flush into drinks. Over time moving parts with sugar crystal and bacteria build-up fail to work properly and affect the quality of the drink.

Without Cleaning

- Quality suffers, customers are dissatisfied, drinks are often repoured or discarded, profits decrease
- Syrup or juice concentrate can be mistakenly blamed for poor quality and good boxes of syrup or concentrate are returned or discarded
- Dispensing may be stopped depending on the severity of the problem, and service agents may not be able to respond quickly
- Brush cleaning will help but cannot reach all build-up areas
- Brix is sometimes recalibrated to compensate for the poor performance, creating a temporary fix

With Regular Cleaning

- Consistent quality drinks are poured and customers are satisfied, profits increase
- Sugar crystals and bacteria are removed from the entire system, including areas brush cleaning can't reach
- Flow controls and metering stems operate at optimum performance
- BevClean's inhibitor prevents growth and deposits for 60-90 days after cleaning
- Cleaning time is scheduled during off hours
- Service calls are reduced; replacement parts and labor costs decrease

U.S. Dept. of Health and Human Services, Public Health Service, FDA 2001 Food Code Cleaning Requirement, updated April 2004:

4-701.10 Sanitization of Equipment and Utensils:

"Equipment food-contact surfaces and utensils shall be sanitized."

4-601.11(C) Cleaning of Equipment and Utensils:

"Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris."

4-602.11 (E-4) Cleaning Frequency:

"In equipment such as ice bins and beverage dispensing nozzles and enclosed components of equipment such as ice makers ... beverage and syrup dispensing lines or tubes ... and water vending equipment:

- (a) At a frequency specified by the manufacturer, or
- (b) Absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold."

BevClean™ No Rinse Bag-in-Box Beverage System Cleaner



Cleans everything from the rack to the dispensing point, one line at a time, or up to 8 lines at a time with the BevClean manifold.



BevClean manifold assembled

No More buckets, mixing, waiting for powders to dissolve in the correct temperature of water, waiting for the cleaner to work and then flushing, which can take up to 1 hour per line.

Simply hook the bag connector to the BevClean BIB box, open the dispensing valve until clear BevClean is detected, re-attach the syrup BIB and dispense until the line is full of syrup again. With the manifold assembly you can clean up to 8 lines simultaneously in 15-20 minutes!

BevClean works on contact, is completely safe, leaves no residuals, and inhibits growth and deposits for 60-90 days after cleaning.

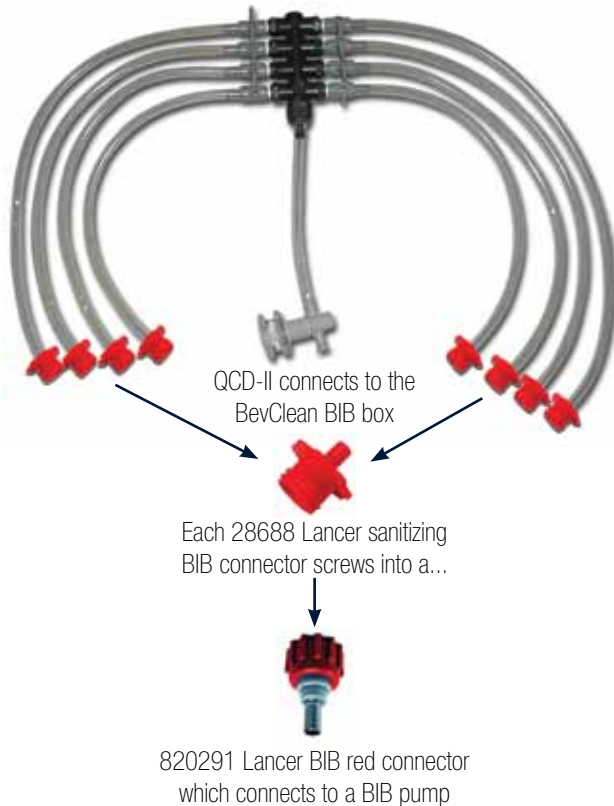
Before and After Cleaning





Cleaners and Cleaning Equipment

Assembled BevClean Manifold with CC Adapters



Assembled BevClean Manifold with GB Adapters



There are multiple GB connection options. Please specify which adapters and connectors you need.



Each 33235 Encore fitment valve connects to a...



33230 Encore connector which connects to a BIB pump

OR



Each 33019 Liqui-Box flush adapter connects to one of these...



QCD-II, PCS or PCSS BIB connector which connects to a BIB pump

| Part # | Description |
|---------------|--|
| 216578 | BevClean BIB cleaner, 3 gallon box |
| 219000 | BevClean BIB cleaner, 55 gallon drum |
| 216701 | WinterBev solution, 5 gallons |
| LCMC-CC | Sanitizing manifold kit with CC adapters |
| LCM8-LIQUIBOX | Sanitizing manifold kit with GB adapters, please specify which adapters: QCD-II, PCS, PCSS or Encore |
| 146529 | BevClean manifold only |
| 33019 | Liqui-Box flush adapter |
| 33020 | Liqui-Box QCD-II connector |
| 050501501A | Raypak PCS connector - new style |
| 050900901A | Raypak PCSS connector - old style |
| 33230 | Encore connector |
| 33235 | Encore fitment valve |
| 28688 | Lancer sanitizing BIB adapter |
| 820291 | Lancer BIB red connector, 3/8" |
| 17.0706R | Oetiker stepless clamp, SS |
| 2000610x100 | Tubing, clear BIB PVC, 3/8" x 5/8", 100' |

Each CC and GB kit contains a BevClean manifold, 1 QCD-II connector, 8 sanitizing/flush adapters, 8 BIB connectors, 18 Oetiker stepless clamps and 50' of clear PVC BIB tubing to create a manifold assembly as shown above.



WinterBev is a beverage system antifreeze (propylene glycol base) packaged in 5 gallon BIB boxes, ideal for seasonal equipment, or equipment in cold storage. Protects to -11° F. Available in stronger concentrate for extreme low temperatures.



MISCELLANEOUS

Cleaners and Cleaning Equipment



1842: 1 quart cleaning kit includes 1841 cleaner, 905W 3/4" faucet brush, 904A 3/16" ID hose brush, 4350 faucet coupling nut, spanner wrench, BLC cleaning solution, Draft Beer booklet, ball lifter, and FT584 pump

1844: 2 quart cleaning kit has the same contents as 1842.



8005913289



C157



C360



905W



C237



C148



C169



C170



C248



902



4352



4353



C156



FT85117



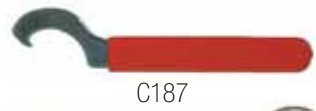
FT108



FT110AB



FT874C



C187



FT109S



FT116 & FT8612



FT101L



FT938



C123

| Part # | Description |
|------------|--|
| 1842 | 1 qt. cleaning kit with FT584 pump |
| 1844 | 2 qt. cleaning kit with FT584 pump |
| 8005913289 | Electric pump, beer cleaning system |
| C157 | Faucet cleaning jumper hose assembly, 2.5' long |
| 1032 | Nozzle brush |
| 220017 | Brush, valve nozzle |
| 904A | Hose brush, 3/16" x 66" long |
| 904B | Hose brush, 1/4" x 66" long |
| 904C | Hose brush, 3/8" x 66" long |
| 905W | Faucet brush, nylon, 3/4" x 3" x 8-1/2" long |
| C237 | Faucet and shank brush, double sided |
| C360 | Glass rinser assembly for drip tray |
| C148 | Jet Carboy bottle washer |
| C169 | Carboy handle, 5 gallon |
| C170 | Carboy handle, 6.5 gallon |
| C248 | Faucet adapter for Jet Carboy washer |
| 902 | Duplex cleaning coupler |
| 4352 | Cleaning attachment, nickel plated, use with #901 or #901R slip coupling |
| 4352T | Same as 4352 but with male beer thread on spout |
| 4353 | Cleaning attachment, 5/16" barb |
| C156 | Faucet and shank cleaning attachment |
| FT115BA | Series cleaning adapter |
| FT85117 | Keg coupler check ball lifter |
| FT108 | Single flusher for single hole keg valve taps |
| FT110AB | Double flusher for single hole keg valve taps |
| FT109S | Double flusher adaptor. Beer thread ends permit 2 single flushers to be coupled to form a double flusher |
| FT874C | Cap and washer, used on male beer thread end of a single flusher to convert to series tap cleaning |
| FT101L | Probe lubricant, tasteless and odorless, 1 oz. tin, use sparingly after cleaning |
| FT938 | Probe lubricant, tasteless and odorless, 8 oz. tin |
| FT8612 | Wrench, probe and beer hex nut |
| FT116 | Wrench for Taprite and Perlick probes |
| C123 | Wrench, faucet |
| C187 | Wrench, faucet |



MISCELLANEOUS

Cleaners and Cleaning Equipment

Beer line cleaner is sold in case quantities, 12 bottles per case. Price breaks for 2-5 cases, 6-20 cases, and 21 or more cases.

Hazardous material shipping charges apply when shipping UPS, FedEx, or LTL.



1055389

107035
24041

19065312

39617

39617
39618

| Part # | Description |
|----------|--|
| 1055389 | ScaleKleen deliming cleaner, 7 oz., 24 packs/case |
| 107035 | Kay-5 sanitizer, 10 lbs., 160 packets |
| 24041 | Kay-5 sanitizer, 8 packets, each 1 oz. |
| 19065312 | Clear 1 ice machine scale remover, 16 oz. |
| 428734 | Ice machine cleaner, 16 oz. |
| 39617 | Draftec beer line cleaner, clear, 32 oz., case of 12 |
| 39620 | Draftec beer line cleaner, clear, 50 gal. drum |
| 39619 | Draftec beer line cleaner, blue, 32 oz., case of 12 |
| 39622 | Draftec beer line cleaner, blue, 50 gal. drum |
| 39618 | Draftec beer line cleaner, acid, 32 oz., case of 12 |
| 39621 | Draftec beer line cleaner, acid, 50 gal. drum |



39620
39621
39622

Tank Disconnects and Plugs

| Part Number | Application | Description |
|-------------|-------------|----------------------------------|
| 21110227 | CC | Gas socket, 1/4" barb, long |
| 21110229 | CC | Liquid socket, 1/4" barb, long |
| 21117027 | CC | Gas socket, 1/4" flare, long |
| 21117029 | CC | Liquid socket, 1/4" flare, long |
| 21120257 | CC | Gas socket, 1/4" barb, short |
| 21120259 | CC | Liquid socket, 1/4" barb, short |
| 21127057 | CC | Gas socket, 1/4" flare, short |
| 21127059 | CC | Liquid socket, 1/4" flare, short |
| 27110077 | GB | Gas socket, 1/4" flare, gray |
| 27110099 | GB | Liquid socket, 1/4" flare, gray |
| 27110277 | GB | Gas socket, 1/4" barb, gray |
| 27110299 | GB | Liquid socket, 1/4" barb, black |
| 27110399 | GB | Liquid socket, 3/8" barb, black |
| 2KG720 | GB | Tank Plug, gas, 1/4" FFL |
| 2KL720 | GB | Tank Plug, liquid, 1/4" FFL |
| 2KGF15 | GB | Tank Plug, gas, SS, 1/4" MPT |
| 2KLF15 | GB | Tank Plug, liquid, SS, 1/4" MPT |
| 2KGCC | CC | Tank Plug, gas |
| 2KLCC | CC | Tank Plug, liquid |



21110227

21117027

2KGF15

2KLF15

27110077

27110099

27110277

27110299



MISCELLANEOUS

STOW 'N GO™ Tool Boxes

Durable Stow 'N Go™ Organizers are ideal for tools and small parts. Individual locking trays are partitioned for organization, and slide out for easy access.

135430 and 136430 Pro Racks

- Includes four ProLatch™ StowAway® organizers
- Bulk tool storage under the lid
- Graphite gray with sandstone accents



135430 Pro Rack

523201

- Removable dividers allow for 16-50 adjustable compartments
- 2-Sided convenience
- Bulk storage on both sides
- Lockjaw™ latches
- Porsche red w clear lids



136430 Pro Rack

523101

- Removable dividers allow for 15-52 adjustable compartments
- Double cover offers additional storage
- Large bulk storage area
- Lockjaw™ latches
- Porsche red w clear top



523201

523002

- Removable dividers allow for 8-25 adjustable compartments
- Large bulk storage area
- Lockjaw™ latches
- Porsche red w clear lid



523101

532430

- 24 Fixed Compartments
- Portable Organizer
- Clear



523002

| Part # | Description | Size" |
|--------|-------------------------------|---------------------|
| 135430 | Stow 'N Go Pro Rack, graphite | 11 x 7.25 x 10 |
| 136430 | Stow 'N Go Pro Rack, graphite | 13.375 x 10 x 14 |
| 523201 | Stow 'N Go 2-Sided, red | 14.5 x 4.63 x 11.75 |
| 523101 | Stow 'N Go 1-Sided, red | 14.5 x 3.38 x 11.75 |
| 523002 | Stow 'N Go 1-Sided, red | 14.5 x 2.38 x 11.75 |
| 523002 | Stow 'N Go 1-Sided, clear | 14.25 x 2.25 x 11.5 |

532430





MISCELLANEOUS

Brix Tools

Having the proper ratio of syrup and carbonated water makes a big difference in the flavor of soft drinks. Over time dispensing valves can get out of adjustment. Measuring the brix is an important step in the process of ensuring the right amount of sweetness in soft drinks to keep customers coming back for more.

The quality assurance kit can be modified to your specifications. Multiples of any component can be added for an additional charge.

| Part Number | Application | Description |
|-------------|-------------|---|
| 161054 | McCann's | Quality assurance kit |
| 050090 | Lancer | Brix cup, universal, graduated marks |
| 050085 | Lancer | Brix cup, 4.4:1 |
| 050088 | Lancer | Brix cup, 5.4:1 |
| 999012 | McCann's | Brix cup, 5:1 and 5.5:1, 8 oz. |
| 999430 | McCann's | Brix cup, 4.4:1 and 5.4:1 |
| 999450 | McCann's | Brix cup, 4.5:1 and 5.5:1, 8 oz. |
| 999475 | McCann's | Brix cup, 4.75:1 and 5.5:1, 8 oz. |
| 540031/02SP | Lancer | Syrup separator, yellow, 2 prong for LEV 3.0 |
| 540201/02SP | Lancer | Syrup separator, black, 3 prong for LEV 4.5 |
| 822014/02 | Lancer | Syrup separator, Lancer 145, 4.5 valve |
| 823457 | Lancer | Syrup separator, Lancer FS |
| PH1083 | Wunder-Bar | Syrup separator, all Wunder-Bar valves |
| 1090 | Flomatic | Syrup separator, Flomatic syrup valves |
| 1091 | Flomatic | Syrup separator, Flomatic juice valves |
| 108900 | Flomatic | Syrup separator, Flomatic "S" bypass tube |
| 108902 | Flomatic | Syrup separator, Flomatic "S" tube seal |
| 1010859 | Cornelius | Syrup separator, Cornelius "S" bypass |
| 101062 | Dole | Syrup separator, Dole fast flow valve |
| 2701 | Pepsi | Pepsi carbonation tester, complete assembly* |
| 540007/01 | Lancer | Lancer carbonation tester, complete assembly* |
| RHB32 | All | Refractometer, 0-32% sugar/brix |
| 220018/01 | Lancer | Screwdriver, long |
| 220086 | Lancer | Nozzle wrench, LEV 3.0 |
| 521950 | Lancer | Extractor tool assembly |

* Carbonation tester parts can be found in the Water Systems section with carbonator parts and accessories.

See Installation Products for beverage line cleaners and equipment.





MISCELLANEOUS

Tubing Tools

| Part Number | Description |
|-------------|---|
| 29 | Vice grip pinch-off tool |
| 95101 | Bundle tubing slicer |
| 95401 | Bundle tubing cutter |
| 95603 | Replacement blade for bundle cutter |
| 95901 | Accu-cutter |
| 95903 | Replacement blade for Accu-cutter |
| 95801 | Hose cutter |
| 452304006 | Hose cutter |
| PI251612S | Tube/hose splitter |
| C200 | SS tube ID sizing rod: 3/16, 1/4, 5/16, 3/8" |
| 9530100000 | Jumbo bundle cutter, cuts 2.5" diameter bundles |
| C100 | Economy pincers |
| 14100082 | Oetiker pincers |
| 14100083 | Oetiker side-jaw pincers |



14100083



14100082



29



953-01000-00



C200 tube sizing rod



Lubricant



| Part Number | Description |
|-------------|--------------------------|
| HLFT | 4oz food grade lubricant |
| FT101L | 1oz can lubricant |

Amana, Convection Express and Steamer Express are a trademarks of Whirlpool Corporation, Benton Harbor, Michigan.

Dispense-Rite is a registered trademark of Diversified Metal Products, Inc., Northbrook, Illinois.

Wunder-Bar and Condi-Kart are a trademarks of Automatic Bar Controls, Inc., Vacaville, California.

BevClean is a registered trademark of Very Fresh Juice Company, Dayton, Ohio.

Stow 'N Go, ProLatch, StowAway and Lockjaw are trademarks of Plano Molding Company, Plano, Illinois.