

**DAVIDSON & ASSOCIATES, INC.**



**APPENDIX D – PRODUCT DATA FOR FIXTURES, FURNISHINGS AND  
EQUIPMENT (FF&E) – RELOCATE PATRIOT BREW**



**DAVIDSON & ASSOCIATES, INC.**

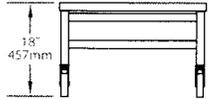


Project \_\_\_\_\_

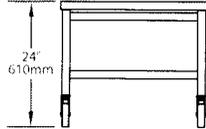
Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

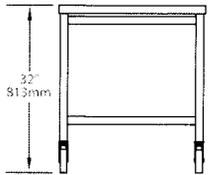
## MULTI-OVEN CARTS & STACKING STAND



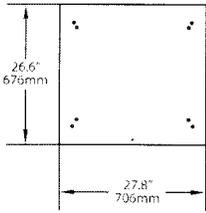
18" Oven Cart-Front



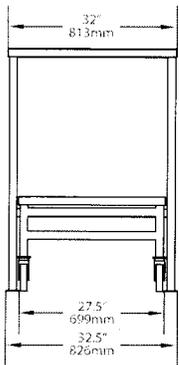
24" Oven Cart-Front



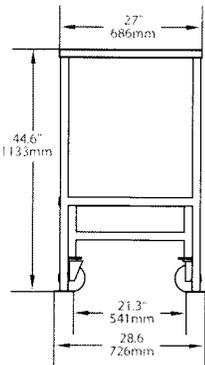
32" Oven Cart-Front



All Oven Carts-Top Shelf



Oven Stacking Stand-Front



Oven Stacking Stand-Side

### PART NUMBERS

- 18" Oven Cart: NGC-1217-2
- 24" Oven Cart: NGC-1217-1
- 32" Oven Cart: NGC-1217-3
- Stacking Stand (i3 and i5, for use with 18" cart only): i5-9369

### CONSTRUCTION

- Stainless steel top shelf and frame
- Integrated locking casters (Oven Carts only)

### COMPATIBILITY

- C3 Oven: Remove legs and attach to inner mounting holes with provided hardware
- NGC Oven: Remove legs and attach to outer mounting holes with provided hardware
- HHB Oven: Attach to outer mounting holes with HHB Oven Cart Clamp Set (see *Stacking Hardware* below)
- i5 and i3 Oven: Place oven on top shelf. Oven is sealed to the top shelf via integrated rubber-base gasket

**⚠ CAUTION:** Seals, attachments, and locking the casters will not prevent injury or oven damage if the oven is forcefully pulled or not properly attached.

### STACKING HARDWARE

**⚠ CAUTION:** Ovens cannot be safely stacked using 32" cart.

- C3 and NGC Stacking Bracket (P/N: TC3-0323)
- NGC Sorbothane Stacking Mat (P/N: NGC-1342-1)
- HHB Stacking Bracket (P/N: HHB-8165)
- HHB Oven Cart Clamp Set (P/N: HHB-8206)

NOTE: See DOC-1032 for comprehensive stacking information.

### OVEN DIMENSIONS WITH CARTS

#### Height - Single Ovens

Cart Only	NGC	C3	HHB	i5	i3
18" (457mm)	37" (940mm)	39 5/8" (1003mm)	38 5/8" (978mm)	42 3/8" (1074mm)	39 25/64" (997mm)
24" (610mm)	43" (1092mm)	45 5/8" (1156mm)	44 5/8" (1130mm)	48 3/8" (1227mm)	45 25/64" (1149mm)
32" (813mm)	51" (1295mm)	53 5/8" (1359mm)	52 5/8" (1334mm)	56 3/8" (1430mm)	53 25/64" (1353mm)

#### Height - Stacked Ovens

Cart Only	Top: i3 Bottom: i5	Top: i3 Bottom: i3	Top: i5 Bottom: i5	Top: i5 Bottom: i3	Top: NGC Bottom: NGC	Top: C3 Bottom: C3	Top: NGC Bottom: C3	Top: HHB Bottom: HHB	Top: HHB Bottom: C3	Top: NGC Bottom: HHB
18" (457mm)	65.85" (1673mm)	65.85" (1673mm)	68.9" (1750mm)	68.9" (1750mm)	56" (1422mm)	61" (1549mm)	58 5/8" (1486mm)	59" (1499mm)	60" (1524mm)	57 5/8" (1460mm)
24" (610mm)	-	-	-	-	62" (1575mm)	67" (1702mm)	64 5/8" (1638mm)	65" (1651mm)	66" (1676mm)	63 5/8" (1613mm)
32" (813mm)	-	-	-	-	-	-	-	-	-	-

#### Width - Single Ovens

Cart Only	NGC	C3	HHB	i5	i3
27 8/16" (706mm)	27 8/16" (706mm)	29" (737mm)	27 8/16" (706mm)	28.1" (714mm)	27 8/16" (706mm)

#### Width - Stacked Ovens

Cart Only	Top: i3 Bottom: i5	Top: i3 Bottom: i3	Top: i5 Bottom: i5	Top: i5 Bottom: i3	Top: NGC Bottom: NGC	Top: C3 Bottom: C3	Top: NGC Bottom: C3	Top: HHB Bottom: HHB	Top: HHB Bottom: C3	Top: NGC Bottom: HHB
27 8/16" (706mm)	32 5/8" (826mm)	32 5/8" (826mm)	32 5/8" (826mm)	32 5/8" (826mm)	27 8/16" (706mm)	29" (737mm)	29" (737mm)	27 8/16" (706mm)	29" (737mm)	27 8/16" (706mm)

#### Depth - Single Ovens

Cart Only	NGC	C3	HHB	i5	i3
26 6/16" (676mm)	28 2/16" (716mm)	32 25/64" (826mm)	31 5/16" (800mm)	31 1/16" (790mm)	31 25/64" (794mm)

#### Depth - Stacked Ovens

Cart Only	Top: i3 Bottom: i5	Top: i3 Bottom: i3	Top: i5 Bottom: i5	Top: i5 Bottom: i3	Top: NGC Bottom: NGC	Top: C3 Bottom: C3	Top: NGC Bottom: C3	Top: HHB Bottom: HHB	Top: HHB Bottom: C3	Top: NGC Bottom: HHB
26 6/16" (676mm)	31 25/64" (794mm)	31 25/64" (794mm)	31 1/16" (790mm)	31 25/64" (794mm)	28 2/16" (716mm)	32 25/64" (826mm)	32 25/64" (826mm)	31 5/16" (800mm)	32 25/64" (826mm)	31 5/16" (800mm)

TurboChef reserves the right to make substitutions of components or change specifications without prior notice.

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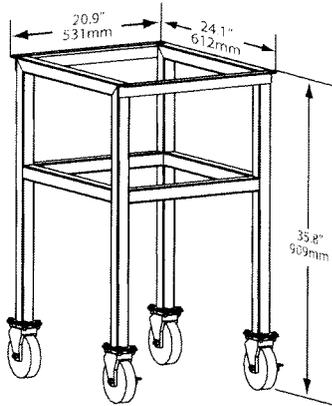
**TurboChef Global Operations**  
4240 International Pkwy, Suite 105  
Carrollton, Texas 75007 USA

US: 800.90TURBO (800.908.8726)  
International: +1 214.379.6000  
Fax: +1 214.379.6073

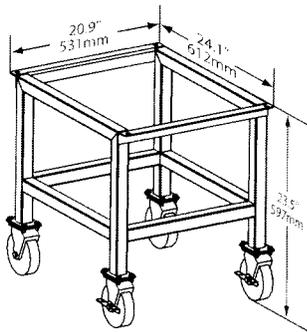
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## HhC 2020 OVEN CARTS



HhC 2020 Oven Cart (35.8")



HhC 2020 Oven Cart (23.5")

Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

### PART NUMBERS

- 35.8" Oven Cart: HCT-3004-1
- 23.5" Oven Cart: HCT-3004-2

### CONSTRUCTION

- Stainless steel frame
- Integrated locking casters

### COMPATIBILITY

- HhC 2020 Oven: Remove legs and attach to mounting holes with provided hardware
  - 35.8" Oven Cart supports one oven
  - 23.5" Oven Cart supports two stacked ovens (requires HCT-3001, HhC-2020 Stacking Bracket Kit)

**⚠ CAUTION:** Attachments and locking the casters will not prevent injury or oven damage if the oven is forcefully pulled or not properly attached.

**⚠ CAUTION:** Ovens cannot be safely stacked using 35.8" cart.

### OVEN DIMENSIONS WITH CARTS

Cart Dimensions	Width (with extensions)	Width (without extensions)	Depth	Height Single Oven	Height Stacked Ovens
Height: 35.8" (909mm) Width: 20.9" (531mm) Depth: 24.1" (612mm)	60.1" (1527mm)	48.3" (1227mm)	35.7" (907mm)	48.8" (1240mm)	-
Height: 23.5" (597mm) Width: 20.9" (531mm) Depth: 24.1" (612mm)	60.1" (1527mm)	48.3" (1227mm)	35.7" (907mm)	36.5" (927mm)	49.5" (1257mm)

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**TurboChef Global Operations**  
4240 International Pkwy, Suite 105  
Carrollton, Texas 75007 USA

US: 800.90TURBO (800.908.8726)  
International: +1 214.379.6000  
Fax: +1 214.379.6073

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89-LC01 # D PANEL 800 AMP

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

Project Name: \_\_\_\_\_ AIA # \_\_\_\_\_  
 Location: \_\_\_\_\_ SIS # \_\_\_\_\_  
 Item #: \_\_\_\_\_ Qty: \_\_\_\_\_  
 Model #: \_\_\_\_\_

Model:  
**GDM-49RL**

**Glass Door Merchandiser:**  
*Swing Door Rear Load Refrigerator*



**GDM-49RL**

- ▶ The world's #1 manufacturer of glass door merchandisers.
  - ▶ Oversized, factory balanced, refrigeration system holds 33°F to 38°F (5°C to 3.3°C).
  - ▶ Exterior - non-peel or chip white laminated vinyl; durable and permanent.
  - ▶ Interior - attractive, NSF approved, white aluminum interior liner with 300 series stainless steel floor.
  - ▶ Self closing doors. Positive seal, torsion type closure system.
  - ▶ "Low-E", double pane thermal insulated glass door assemblies with mitered plastic channel frames. The latest in energy efficient technology.
  - ▶ Patented integrated door light (IDL) system for brighter, shadow free illumination.
  - ▶ Entire cabinet structure is foamed-in-place using high density, CFC free, polyurethane insulation.
- Bottom mounted units feature**
- ▶ "No stoop" lower shelf to maximize product visibility.
  - ▶ Storage on top of cabinet.
  - ▶ Easily accessible condenser coil for cleaning.

*ROUGH-IN DATA*

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

Model	Doors	Capacity (Cu. Ft.) (liters)	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				L	D†	H						
GDM-49RL	2 fr/2 bk	49	8	54 1/8	32 3/8	78 3/8	1/2	115/60/1	7.3	5-15P	9	595
		1388		1375	823	1998	1/2	230-240/50/1	5.4	▲	2.74	270

† Depth does not include 1 1/8" (29 mm) for front door handles. Rear doors are solid/swing with recessed handles. ▲ Plug type varies by country.

	APPROVALS:	AVAILABLE AT:
	Printed in U.S.A.	

Model:  
**GDM-49RL**

**Glass Door Merchandiser:**  
*Swing Door Rear Load Refrigerator*



**STANDARD FEATURES**

**DESIGN**

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

**REFRIGERATION SYSTEM**

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) 134A refrigerant.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains cabinet temperatures of 33°F to 38°F (5°C to 3.3°C).
- Sealed, cast iron, self-lubricating evaporator fan motor(s) and larger fan blades give True merchandisers a more efficient low velocity, high volume airflow design. This unique design ensures faster temperature pull down of warm product, colder holding temperatures and faster recovery in high use situations.
- Bottom mounted condensing unit positioned for easy maintenance. "No stoop" lower shelf maximizes visibility by raising merchandised product to higher level.

**CABINET CONSTRUCTION**

- Exterior - non-peel or chip white laminated vinyl; durable and permanent.
- Interior - attractive, NSF approved, white aluminum liner with 300 series stainless steel floor.
- Insulation - entire cabinet structure is foamed-in-place using high density, CFC free, polyurethane insulation.
- Welded, heavy duty steel frame rail, black powder coated for corrosion protection.
- Frame rail fitted with leg levelers.
- Illuminated exterior sign panel. Variety of sign options available.

**DOORS**

- Front doors - "Low-E", double pane thermal insulated glass door assemblies with extruded aluminum frames. The latest in energy efficient technology.
- Each front door fitted with 12" (305 mm) long extruded handle.

- Self closing doors. Positive seal, torsion type closure system.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

**SHELVING**

- Eight (8) adjustable, heavy duty PVC coated wire shelves 24<sup>3</sup>/<sub>16</sub>" L x 22<sup>1</sup>/<sub>2</sub>" D (624 mm x 562 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

**LIGHTING**

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

**MODEL FEATURES**

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

**ELECTRICAL**

- Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



115/60/1  
NEMA-5-15R

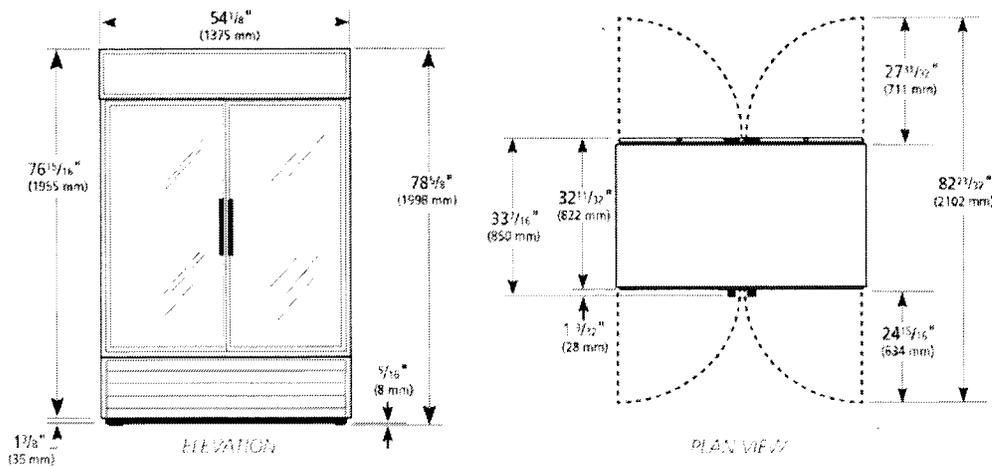
**OPTIONAL FEATURES/ACCESSORIES**

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- Black exterior.
- Rosewood exterior.
- Stainless steel exterior.
- Black aluminum interior liner with black shelving.
- Stainless steel interior liner.

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter castors.
- 4" (102 mm) diameter castors.
- Red wine thermostat.
- White wine thermostat.
- Chocolate thermostat.
- Padlock.
- Wine racks.
- Additional shelves.
- TrueFlex/TrueTrac gravity feed organizers.
- Pricing strips.
- Remote cabinets (condensing unit supplied by others; system comes standard with 404A expansion valve and requires R404A refrigerant. Consult factory technical service department for BTU information.

**PLAN VIEW**



**WARRANTY**

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

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
GDM-49RL	TFAY03E	TFAY14S	TFAY14P	TFAY143	

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## ENCORE™

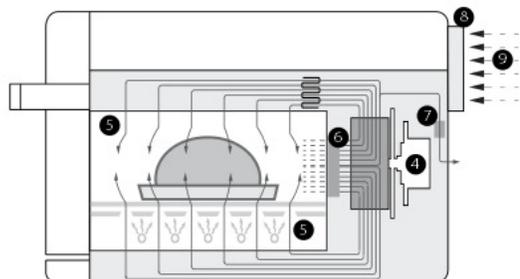
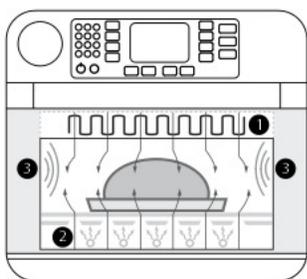


### PERFORMANCE

The TurboChef Encore oven uses radiant heat, high-speed air impingement, and side-launched microwave to cook food rapidly without compromising quality.

### VENTILATION

- UL 710B (KNLZ) listed for ventless operation.<sup>†</sup>
- EPA 202 test (8 hr):
  - Product: Pepperoni Pizzas
  - Results: 0.13 mg/m<sup>3</sup>
  - Ventless Requirement: <5.00 mg/m<sup>3</sup>
- Internal catalytic filtration to limit smoke, grease, and odor emissions.



- |                            |                          |
|----------------------------|--------------------------|
| 1. Impingement Heater      | 6. Catalytic Converter   |
| 2. Bottom Browning Element | 7. Vent Catalyst         |
| 3. Side-Launched Microwave | 8. Air Filter            |
| 4. Blower Motor            | 9. Inlet Air for Cooling |
| 5. Impinging Air           | Electrical Components    |

Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

### EXTERIOR CONSTRUCTION

- Powder coated, corrosion-resistant steel outer wrap
- Powder coated, corrosion-resistant aluminum front panels and door
- Cool-to-touch exterior; all surfaces below 122°F (50°C)
- Ergonomic door handle

### INTERIOR CONSTRUCTION

- 201 stainless steel
- Fully welded and insulated cook chamber
- Removable rack and lower jetplate

### FEATURES

- Easy to clean
- Integral recirculating catalytic converter for UL 710B (KNLZ) listed ventless operation
- Variable-speed High h recirculating impingement airflow
- Independent bottom temperature offset
- Smart menu system capable of storing up to 256 recipes
- Light ring provides visual cues for cooking
- Built-in self-diagnostics for monitoring oven components and performance
- Stackable design (requires stacking kit)
- USB and Smart card compatible
- Smart Voltage Sensor Technology\* (U.S. only)
- Includes plug and cord (6 ft. nominal)
- Warranty – 1 year parts and labor

### STANDARD ACCESSORIES

- 1 Baking Stone (ENC-3012)
- 1 Oven Rack (ENC-1279)
- 1 Aluminum Paddle (NGC-1478)
- 1 Bottle Oven Cleaner (103180)
- 1 Bottle Oven Guard (103181)
- 2 Trigger Sprayers (103182)
- 2 Non-stick Baskets (NGC-1331)



This product conforms to the ventilation recommendations set forth by NFPA96 using EPA202 test method.

\* Smart Voltage Sensor Technology does not compensate for lack of or over voltage situations. It is the responsibility of the owner to supply voltage to the unit according to the specifications on the back of this sheet.

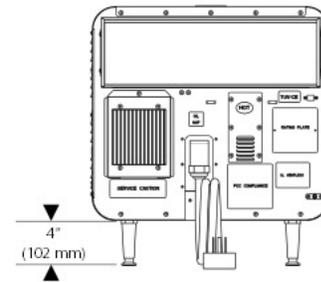
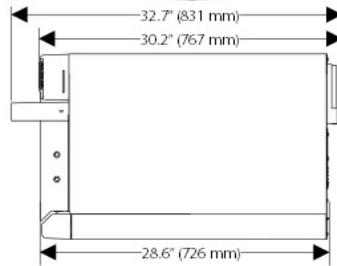
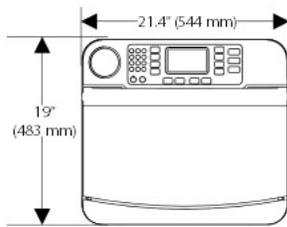
<sup>†</sup> Ventless certification is for all food items except for foods classified as "fatty raw proteins." Such foods include bone-in, skin-on chicken, raw hamburger meat, raw bacon, raw sausage, steaks, etc. If cooking these types of foods, consult local HVAC codes and authorities to ensure compliance with ventilation requirements.

Ultimate ventless allowance is dependent upon AHJ approval, as some jurisdictions may not recognize the UL certification or application. If you have questions regarding ventless certifications or local codes please email [ventless.help@turbochef.com](mailto:ventless.help@turbochef.com)

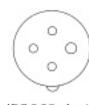
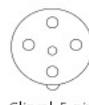
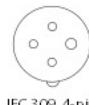
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**TURBOCHEF**

DIMENSIONS		
Single Units		
Height	19"	483 mm
with legs	23"	584 mm
Width	21.4"	544 mm
Depth (footprint)	28.6"	726 mm
with door closed	32.7"	831 mm
with door open	39.4"	1000 mm
Weight	185 lb	84 kg
Stacked Units (Stacking Kit Required)		
Height	38.5"	978 mm
with legs (bottom oven)	42.5"	1080 mm
Width	21.4"	544 mm
Depth (footprint)	28.6"	726 mm
with door closed	32.7"	831 mm
with door open	39.4"	1000 mm
Weight	370 lb	168 kg
Cook Chamber		
Height	6"	152 mm
Width	15.5"	394 mm
Depth	14.5"	368 mm
Volume	0.78 cuft.	22.1 liters
Wall Clearance (Oven not intended for built-in installation)		
Top	5"	127 mm
Sides	2"	51 mm
ELECTRICAL SPECIFICATIONS-SINGLE PHASE		
Encore US Model (ENC-9500-1) - North America		
Voltage	208/240 VAC	
Frequency	60 Hz	
Current (Max Circuit Requirement)	30 amps (30 amps)	
Max Input (MW Input)	208: 5.99 kW (3.5 kW) 240: 6.675 kW (3.5 kW)	
Encore UK Model (ENC-9500-2-UK) - Europe/Asia		
Voltage	230 VAC	
Frequency	50 Hz	
Current (Max Circuit Requirement)	30 amps (30 amps)	
Max Input (MW Input)	6.7 kW (3.5 kW)	
Encore BK Model (ENC-9500-6-BK) - Brazil		
Voltage	220 VAC	
Frequency	60 Hz	
Current (Max Circuit Requirement)	30 amps (30 amps)	
Max Input (MW Input)	6.7 kW (3.5 kW)	
Encore LA Model (ENC-9500-7-LA) - Latin America		
Voltage	220 VAC	
Frequency	60 Hz	
Current (Max Circuit Requirement)	30 amps (30 amps)	
Max Input (MW Input)	6.7 kW (3.5 kW)	

Encore JK Model 50 Hz (ENC-9500-8-JK) - Japan JK Model 60 Hz (ENC-9500-10-JK) - Japan		
Voltage	220 VAC	
Frequency	50 or 60 Hz	
Current (Max Circuit Requirement)	30 amps (30 amps)	
Max Input (MW Input)	6.7 kW (3.5 kW)	
ELECTRICAL SPECIFICATIONS-MULTI PHASE		
Encore ED Model (ENC-9500-3-ED) - Europe/Asia Delta		
Voltage	230 VAC	
Frequency	50 Hz	
Current (Max Circuit Requirement)	30 amps (30 amps)	
Max Input (MW Input)	10.5 kW (3.5 kW)	
Encore EW Model (ENC-9500-4-EW) - Europe/Asia Wye		
Voltage	400 VAC	
Frequency	50 Hz	
Current (Max Circuit Requirement)	16 amps (20 amps)	
Max Input (MW Input)	10.5 kW (3.5 kW)	
Encore AU Model (ENC-9500-5-AU) - Australia/New Zealand Wye		
Voltage	400 VAC	
Frequency	50 Hz	
Current (Max Circuit Requirement)	16 amps (20 amps)	
Max Input (MW Input)	10.5 kW (3.5 kW)	
Encore JD Model 50 Hz (ENC-9500-9-JD) - Japan Delta JD Model 60 Hz (ENC-9500-11-JD) - Japan Delta		
Voltage	200 VAC	
Frequency	50 or 60 Hz	
Current (Max Circuit Requirement)	30 amps (30 amps)	
Max Input (MW Input)	10.5 kW (3.5 kW)	
Encore KW Model (ENC-9500-12-KW) - Korea/Middle East Wye		
Voltage	400 VAC	
Frequency	60 Hz	
Current (Max Circuit Requirement)	16 amps (20 amps)	
Max Input (MW Input)	10.5 kW (3.5 kW)	
Encore SD Model (ENC-9500-13-SD) - Korea/Middle East Delta		
Voltage	230 VAC	
Frequency	60 Hz	
Current (Max Circuit Requirement)	30 amps (30 amps)	
Max Input (MW Input)	10.5 kW (3.5 kW)	
SHIPPING INFORMATION		
U.S.: All ovens shipped within the U.S. are packaged in a double-wall corrugated box banded to a wooden skid. International: All International ovens shipped via Air or Less than Container Loads are packaged in wooden crates.		
Box size: 35.8" x 26.4" x 26.3" (909 mm x 671 mm x 668 mm) Crate size: 40" x 36" x 35" (1016 mm x 914 mm x 889 mm) Item class: 85 NMFC #26770 HS code 8419.81		
Approximate boxed weight: 235 lb. (106.6 kg) Approximate crated weight: 310 lb. (140.6 kg)		
Minimum entry clearance required for box: 26.8" (681 mm) Minimum entry clearance required for crate: 35.5" (902 mm)		

**⚠ TurboChef requires installing a type D circuit breaker for all installations.**