



HIGH TEMP UNDERCOUNTER DISHWASHER

- 30 racks/120 covers per hour
- Double walled stainless steel skin providing constant heating and quiet operation
- Removable wash and rinse arms allows for easy cleaning
- Fully automatic cycle for easy operation
- Built-in detergent and rinse chemical pumps
- Safe-T-Temp feature assures 180°F sanitizing rinse every cycle
- Stainless steel safety filters protect washing pump
- Built-in 6kW booster heater
- 2.7 kW wash tank heater
- Low 0.8 US gal. water usage per rack
- Uses standard 19 3/4" x 19 3/4" racks
- 208-230V

UC50E 23 1/6" w x 24" d x 33 1/6" h



Uses only
.96 gallons
of water per
cycle

SINGLE RACK DISHWASHERS

- 60 racks per hour
- High temperature sanitizing with built-in booster heater
- Heavy-duty stainless steel construction
- Safe-T-Temp feature assures 180°F sanitizing rinse
- Unique spray arm system features upper and lower stainless steel wash arms with reinforced end caps
- External scrap accumulator
- Includes 1 combination rack and 1 peg rack
- 25 1/2" w x 25" d x 60" h
- 208-220V



CMA-180S Straight Style
CMA-180C Corner Style



CMA-180C



HOOD-TYPE HIGH TEMPERATURE DISHWASHER

- 30 racks per hour with 2 min cycle
- Stainless steel exterior
- Built-in 9800 watt booster heater for 180°F final rinse water (40° to 50°F rise)
- Low 0.79 gal water usage per rack
- Hood operated start/stop functions
- Removable wash and rinse arms
- Straight or corner installation
- 208-240V/60/1 phase
- 208-240V/60/3 phase

D-18 28 3/8" w x 29" d x 56 7/8" h

UNDERCOUNTER DISHWASHER

- 30 racks per hour with 2 minute cycle
- 20 racks per hour with 3 minute cycle
- Stainless steel exterior
- Built-in 6530 watt booster heater for 180°F final rinse water (40° to 50°F rise)
- Low 0.6 gal water usage per rack
- Removable wash and rinse arms
- 208-240V/60/1 phase
- 208-240V/60/3 phase

UC-18 23 1/2" w x 24" d x 33 3/4" h



WAREWASHING

FRONT LOAD DISHWASHER

- 90 sec cycle (40 racks per hour) standard 20" x 20" racks
- Low-temp chemical sanitizing system which requires minimum 120°F, ideal 140°F water supply
- 75% less floor space than traditional dishwashers
- ENERGY STAR® water-saving design uses only 1.09 gallons of water per cycle
- Powerful stainless steel pump with upper and lower wash arms
- Top mounted controls with automatic 3-product dispensing system
- Built-in scrap accumulator
- Inside sump design
- 115V



EST-FL 25½"w x 25¼"d x 55½"- 56½"h



VENTLESS HIGH TEMPERATURE 3-DOOR SINGLE RACK DISHWASHER

- 40 racks per hour (based on 90-second cycle)
- All stainless steel construction
- Replaces need for independent vent hood
- Heat recovery system
- 3-door for straight or corner applications
- Door-actuated start
- Safe-T-Temp feature assures 180°F sanitizing rinse
- 12kW electrical booster heater
- Low max 0.89 gallons of water usage per rack
- Maximum clearance for dishes is 17½"
- Wash tank screens filter recirculating wash water
- Field convertible from three phase to single phase
- 208/240V



CMA-180-VL 25½"w x 29"d x 85½"h



HIGH-TEMPERATURE UNDERCOUNTER DISHWASHERS

- Stainless steel exterior
- Soap and rinse pumps included
- Booster heaters are integrated into every Lamber dishwasher
- Made in Italy

16" x 16" Rack

DSP3 30 Racks/hr, 11.81" Plate Clearance, Gravity Drain, 4 gal Tank

20" x 20" Rack

DSP4DPS 30 Racks/hr, 12" Plate Clearance, Drain Pump, 4.8 gal Tank

F99EKDPS 30/20/15 Baskets/hr, 14.57" Plate Clearance, Drain Pump, 4.8 gal Tank, 2-Year Warranty

eurolib





CUTLERY POLISHER

- Turns wet, clean cutlery into dry, spot-free, sparkling cutlery
- Reduces labor costs, risk of injury and unhygienic handling associated with hand polishing

CP-3000-D

Polishes up to 3,000 Pieces/hr



TAYLOR

TEMPRITE® DISHWASHER TEST LABELS

- Can be applied to dry item and placed in the dishwasher, then removed, signed and dated
- Color changes to verify proper sanitation
- Accuracy $\pm 2^{\circ}\text{F}$



8750

		Labels/Pk
8750	180°F	24
8751	160°F	24
8752	170°F	24
8769	160°F, 170°F, 180°F	27



CONVEYOR DISHWASHER

- 249 racks per hour
- Automatic water control system
- Power rinse heater system
- All stainless steel construction
- Automatic soil purging system filters wash water and traps plate debris into an external tray that can be easily removed for cleaning
- Auto start/stop makes operation more energy efficient
- Includes table limit switch and rack saver clutch system that protects the machine, dish racks and table from damage
- Stainless steel chemical injection chamber
- 16 gallon wash tank, 150° to 160°F (wash), 180° to 195°F (rinse)
- Large 19" opening accommodates larger items and utensils
- 208/240/480V

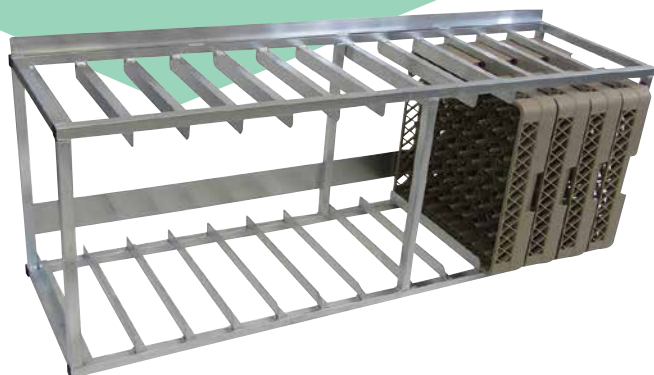
Uses only
.49 gallons
of water per
rack

EST-44

44"w x 25 $\frac{1}{8}$ "d x 55 $\frac{1}{2}$ "h



WAREWASHING



WALL-MOUNTED DISH RACK HOLDERS

- Ideal for mounting above sinks, drying stations, and work tables
- Heavy-duty, high tensile strength extruded aluminum
- Designed to accommodate 20" x 20" dish racks
- Custom sizes available

DRH-7WM 33½"w x 18"d x 25½"h
DRH-13WM 61½"w x 18"d x 25½"h



CDN

DISHWASHER THERMOMETER

- For testing water temperatures during dishwasher cycles
- Simulates a plate surface to comply with FDA Food Code 4-501.112 and 4-703.11(B)
- Waterproof (IP66)
- LED indication lights for different maximum temperatures
- Accuracy: ±0.9°F (0.5°C)

DW2 32° to 194°F



DIGITAL DISHWASHER TEMPERATURE PLATE

- Ensures proper washing and rinse temperatures in the dishwasher
- Measures surface temperature of water
- Accuracy ±1.8°F
- FDA Food Code compliant for sanitization
- IP67 rated and NIST-Traceable Certificate included

8791 Test Plate, 32° to 194°F
5265263 Storage Bracket



TAYLOR



DISH RACKS & EXTENDERS

- Available open or with compartment dividers
- Compartment racks include full-height dividers and may be used with extenders
- Rack extenders are durable strong, and feature permanent, easy clip installation



Compartment Racks

RBC9 9-Compartment Rack Base
RBC16 16-Compartment Rack Base
RBC20 20-Compartment Rack Base
RBC25 25-Compartment Rack Base
RBC36 36-Compartment Rack Base
RBC49 49-Compartment Rack Base

Plate and Tray Racks

RBPT Plate & Tray Rack, Closed End
RBPTO Plate & Tray Rack, Open End
RBOC Open Cup Rack

Cutlery Racks

RBFS Rack Base for Flatware
RCH Cutlery Holders

Rack Extenders

REO Open Rack Extender
REC9 9-Compartment Rack Extender
REC16 16-Compartment Rack Extender
REC20 20-Compartment Rack Extender
REC25 25-Compartment Rack Extender
REC36 36-Compartment Rack Extender
REC49 49-Compartment Rack Extender

CRESTWARE

DISH RACK DOLLY

- Extra thick base and heavy-duty casters
- Makes transporting dish racks quick, easy and safe

RDOLLY2 Rack Dolly w/Casters
RHANDLE Handle for Rack Dolly



BUSSING TUBS & UTILITY BOXES

- Polypropylene construction
- Virgin grade materials afford lifetime protection against bacteria, mold, mildew, and product degradation
- Easy to clean and dishwasher safe
- Built in handles (as noted) are ergonomically designed for comfortable handling and an easy grip
- Available in Black (BK), Gray (GY), and Brown (BN)



FSB-1544BK



FSB-20113BN



FSB-1295GY



FSB-20155RBL



FSB-22175BN

FSB-1544	1-Comp., Flat Bottom, 47 ¹ / ₁₆ "w x 14 ³ / ₁₆ "l x 4 ¹ / ₈ "h
FSB-1295	1-Comp., Flat Bottom, 9 ¹ / ₁₆ "w x 12 ¹ / ₁₆ "l x 5 ¹ / ₈ "h
FSB-20113	4-Comp. Cutlery Bin, 11 ³ / ₁₆ "w x 20 ⁷ / ₁₆ "l x 3 ³ / ₄ "h
FSB-21165	2-Comp., Flat Bottom, 15"w x 20"l x 5"h
FSB-20155	1-Comp., Flat Bottom, 15"w x 20"l x 5"h
FSB-20155R*	Airport-Style w/Handles, Ribbed Bottom, 15"w x 20"l x 5"h
FSB-21155	1-Comp. w/Handles, Flat Bottom, 15"w x 21"l x 5"h
FSB-21155R	1-Comp. w/Handles, Ribbed Bottom, 15"w x 21"l x 5"h
FSB-L2216*	Lid for FSB-20155R
FSB-21157	1-Comp. w/Handles, Flat Bottom, 15"w x 21"l x 7"h
FSB-21157R	1-Comp. w/Handles, Ribbed Bottom, 15"w x 21"l x 7"h
FSB-22175	1-Comp., Flat Bottom, 17"w x 22"l x 5"h
FSB-22177R*	Airport-Style w/Handles, Ribbed Bottom, 17"w x 21 ¹ / ₂ "l x 7"h

*Also Available in Blue (BL)

COMPARTMENT SINKS

- Stainless steel deck, bowl(s), legs, and end bracing
- 1/4" pitched drainboards help ensure proper drainage
- 1 1/2" rounded front and side edges
- Accommodates 8" on-center faucets
- 10" backsplash
- 18" x 18" x 14" bowl(s)
- 23 1/2" deep OA

S/S basket drains included

BK RESOURCES



BKS6-3-18-14-18TS

	Compartments	Width	Drainboard(s)
BKS6-1-18-14-18RS	1	40 ³ / ₁₆ "	(1) 18", Right
BKS6-2-18-14-18LS	2	58 ³ / ₁₆ "	(1) 18", Left
BKS6-3-18-14-18TS	3	93 ¹ / ₄ "	(2) 18", Left & Right

HEAVY-DUTY BUS TUBS & LIDS

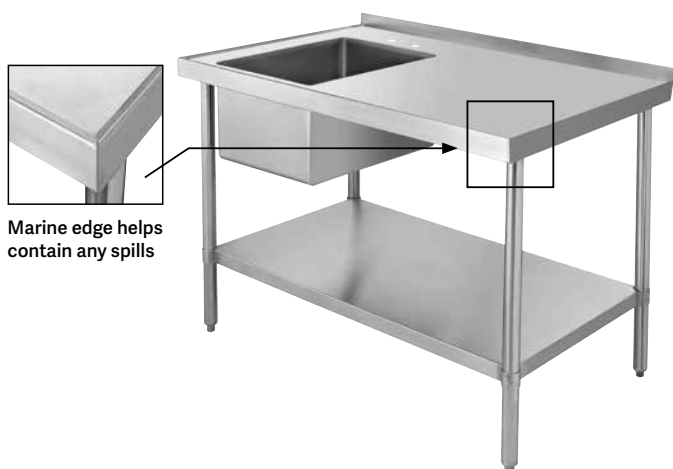
- Durable plastic
- Stackable with handles
- Ribbed interior surface
- 20 1/2" x 15 1/2"
- Colors: Black (BK), Brown (BR), Gray (GY) and White (WH)

BT5	5"d
BT7	7"d
BTLID	Fits BT5 & BT7

CRESTWARE



WAREWASHING



TABLES WITH SINK BOWL

- 304 stainless steel construction, including undershelf and bullet feet
- 2" backsplash
- Includes faucet and drain basket



14" x 16" x 11"d Bowl

Left	Right	W x D
STB2448BL	STB2448BR	48" x 24"
STB2460BL	STB2460BR	60" x 24"
STB2472BL	STB2472BR	72" x 24"
STB2484BL	STB2484BR	84" x 24"

16" x 20" x 11"d Bowl

Left	Right	W x D
STB3048BL	STB3048BR	48" x 30"
STB3060BL	STB3060BR	60" x 30"
STB3072BL	STB3072BR	72" x 30"
STB3084BL	STB3084BR	84" x 30"



CORNER SOILED DISH TABLES

- 16 gauge 304 stainless steel
- Stainless steel legs and brackets
- Bowl size: 20" x 20" x 5"d

	W x D x H	Bowl Side	Capacity
DTS-3064L	64" x 39" x 36"	Left	Holds 4 Dish Racks
DTS-3064R	64" x 39" x 36"	Right	Holds 4 Dish Racks
DTS-3084L	84" x 39" x 36"	Left	Holds 5 Dish Racks
DTS-3084R	84" x 39" x 36"	Right	Holds 5 Dish Racks
DTS-3064L-ISLAND	64" x 59" x 34 1/8"	Left	Holds 4 Dish Racks
DTS-3064R-ISLAND	64" x 59" x 34 1/8"	Right	Holds 4 Dish Racks
DTS-3084L-ISLAND	84" x 59" x 34 1/8"	Left	Holds 5 Dish Racks
DTS-3084R-ISLAND	84" x 59" x 34 1/8"	Right	Holds 5 Dish Racks



WAREWASHING BEST PRACTICES

- Don't use abrasive pads, other dishes, or flatware to remove scraps. A rubber scraper or water spray from your pre-rinse will help protect your dinnerware from damage.
- Never load loose, mixed items in dish racks. Keep like items together to help ensure the best clean.
- Handle china carefully. Cracked or chipped dishes should be removed from service; they can harbor bacteria.
- Never use an aluminum pan for presoaking flatware. Aluminum frees the chlorine present in most presoak compounds and can cause even the finest stainless steel to stain or discolor. Use only a plastic or stainless steel pan for presoaking.



EC-3105

CHECKPOINT™ ELECTRONIC SENSOR FAUCETS

- Polished chrome plated brass body
- Gooseneck spout
- 2.2 GPM vandal-resistant aerator



EC-3105	Wall Mount, 4" Centers
EC-3105-HG	Hydro-Generator Power Supply, Wall Mount, 4" Centers
EC-3101	Wall Mount, Single Hole
EC-3101-HG	Hydro-Generator Power Supply, Wall Mount, Single Hole

WALL MOUNT FAUCETS

- Polished chrome plated brass body
- 12" swing nozzle
- Lever handles
- ½" NPT eccentric flanged female inlets
- 8" centers

B-0231	w/Eterna Cartridges
B-0231-CR	Ceramic Cartridges w/Check Valves



BIG-FLO™ KETTLE & POT SINK FAUCET

- ¾" NPT model
- Removable seats
- 4 arm handles
- 8" centers



B-0290 12" Swing Nozzle



WORKBOARD FAUCET

- Forged brass body
- Removable seats
- 10⅝" swivel gooseneck
- Chrome plated escutcheon
- 1" shanks
- ½" NPT thread
- 4" centers



B-1115 6" Swing Nozzle

WALL MOUNT FAUCETS

- 8" centers, 12" swing spout

Silver Series

- Chrome-plated construction for standard-duty applications
- ¼ turn ceramic valves come standard
- 1-year warranty

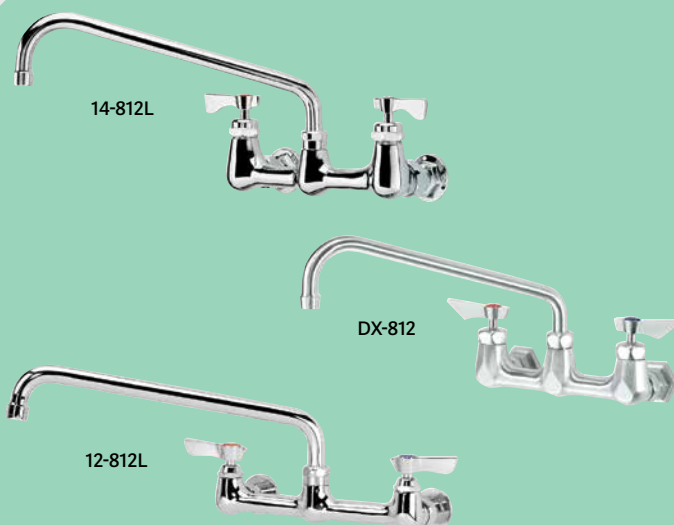
Royal Series

- Built for high-volume environments
- ¼ turn high-performance ceramic cartridge valves with integral check
- Solid chrome-plated brass construction, includes mounting hardware
- 3-year warranty

Diamond Series

- Ultra-polish satin finish on solid brass base
- ¼ turn high-performance stainless-steel ceramic cartridge valves with integral check
- Includes mounting hardware and flexible water lines with smooth-swivel end fittings
- Lifetime warranty

12-812L	Silver Series
14-812L	Royal Series
DX-812	Diamond Series



WAREWASHING

EASYINSTALL PRE-RINSE UNITS

- Polished chrome plated brass body
- Flexible stainless steel hose
- B-0133-ADF12-B: Includes spray valve, faucet with "Pop and Lock" riser and flexible stainless steel hose
- Quarter turn ceramic cartridges w/spring checks
- 6" adjustable wall bracket

B-0133-ADF12-B Wall Mount
B-0113-ADF12-B Deck Mount

B-0133-ADF12-B



EASYINSTALL HOSE REEL

- Blue high flow spray valve with swivel
- 3/8" x 35' heavy-duty non-marking hose rated to 300 PSI
- 3/8" NPT female inlet
- Adjustable hose bumper
- Open epoxy coated steel hose
- Multi-fit bracket for wall, ceiling or under counter mounting

B-7232-01



RELIABILITY BUILT IN™

EVERSTEEL™ PRE-RINSE ASSEMBLIES & FAUCETS

- Building on a heritage of customer satisfaction, the EverSteel™ line presents T&S' time-proven designs in premium, heavy-duty stainless steel
- These lead-free faucets and pre-rinse units are built for commercial sinks, with a limited lifetime warranty
- Pre-rinse assemblies include 44" flexible stainless steel hose, quarter-turn eterna compression cartridges with spring checks, and a 1.15 GPM spray valve
- Add-on faucets include nozzle with stream regulator outlet and quarter-turn eterna cartridges with spring checks

SMPM-8WLN-06 Mini Wall Mount Pre-Rinse Assembly, 8" Centers, 6" Swing Nozzle, 8" Riser
SMPK-2DLN-08 Mini Deck Mount Pre-Rinse Assembly, Single Hole, 8" Swing Nozzle, 8" Riser
S-0133-A12-BY Wall Mount Pre-Rinse Assembly, 8" Centers, 12" Swing Nozzle, 18" Riser
S-0113-A12-BY Deck Mount Pre-Rinse Assembly, Single Hole, 12" Swing Nozzle, 24" Riser
S-0231 Wall Mount Pantry Faucet, 8" Centers, 12" Swing Nozzle
S-0300 Deck Mount Pantry Faucet, Single Hole, 5 3/4" Swivel/Rigid Gooseneck



S-0113-A12-BY



S-0231

Rinse
produce &
thaw food

ULTRARINSE™ PRE-RINSE ASSEMBLIES & FAUCETS

- Pre-rinse and faucets feature the patented UltraRinse™ 1.5 GPM sprayer arm, designed for rinsing produce and thawing foods to promote food safety, reduce food damage, and reduce waste
- Angled fan spray tips maximize surface area contact, rinse more quickly, and rinse away bacteria that regular faucets leave behind
- Hands-free operation allows for efficient, two-handed processing
- Pre-rinse assemblies include 44" flexible stainless steel hose, ceramic cartridges with spring checks, and a 1.15 GPM spray valve
- Add-on faucets include nozzle with stream regulator outlet and compression cartridges with spring checks
- Sprayer arms sold by themselves can be retrofitted onto existing faucets



B-0133-U12-CR-B Wall Mount Pre-Rinse Assembly, 8" Centers, 12" Swing Nozzle, 18" Riser
B-0113-U12-B Deck Mount Pre-Rinse Assembly, Single Hole, 12" Swing Nozzle, 24" Riser
B-0231-U12 Wall Mount Faucet Assembly, 8" Centers, 12" Swing Nozzle
B-0201-U12 Deck Mount Faucet Assembly, Single Hole, 12" Swing Nozzle
U12-KIT 10" Sprayer Arm (only) for 12" Swing Nozzles
U18-KIT 16" Sprayer Arm (only) for 18" Swing Nozzles

B-0113-U12-B

U12-KIT



RELIABILITY BUILT IN™