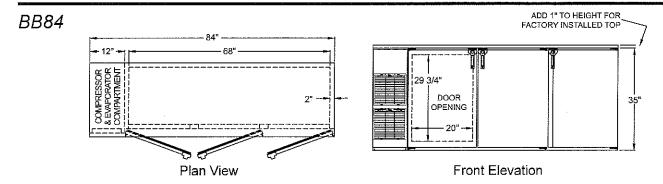
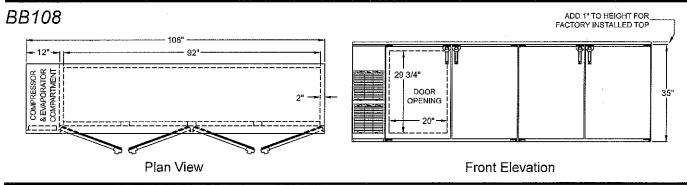
Self-Contained Back Bar Coolers

Front Elevation

BB36 ADD 1" TO HEIGHT FOR FACTORY INSTALLED TOP ADD 1" TO HEIGHT

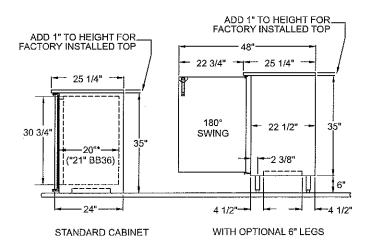
Plan View





Side View All Models

Plan View



Note: Available with compressor left or right. Compressor left model shown. Use Model Number Key to specify location when ordering.

Front Elevation

Model	Capacity: 12 oz. bottle / 1/2 barrels/ 750ml wine bottles	Refrigeration	Voltage	Amps
BB36	7 cases / 1 half barrel/ 78 750ml wine bottles	1/6 H.P. / R134a	120v / 60 Hz / 1 phase	8.2 full load
BB60	15.2 cases / 2 half barrel/ 162 750ml wine bottles	1/4 H.P. / R134a	120v / 60 Hz / 1 phase	6.5 full load
BB84	23.7 cases / 4 half barrels/ 246 750ml wine bottles	1/4 H.P. / R134a	120v / 60 Hz / 1 phase	6.5 full load
BB108	32.2 cases / 5 half barrels/ 330 750ml wine bottles	1/4 H.P. / R134a	120v / 60 Hz / 1 phase	6.5 full load

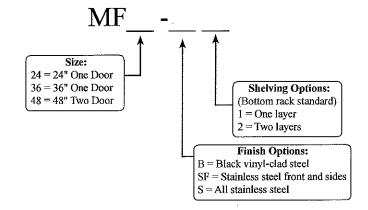






Project:	AIA#
Item #:Qty:	SIS#
Model #:	

Mug Frosters



Standard Features

- Self-contained refrigeration
- All stainless steel interior construction with radius corners for easy cleaning
- · Perfect exterior dimensions: 24" front to back and 24", 36", or 48" left to right
- · CFC free foamed-in-place insulation
- Two Defrost Cycles: automatic occurs every six hours without affecting normal operation, manual - user selected for complete six-hour defrost with automatic restart
- 3-3/4" casters or 6" legs are available
- Three exterior options: black vinyl-clad steel, stainless steel front & sides, or all stainless steel
- Three shelving options: standard (bottom), one additional layer, or two additional layers
- Six-foot grounded cord & plug included (exits left rear)
- Automatic condensate evaporator no drain connection required
- · One-piece integral top and mullion design

Specifications

Electrical

- 120V, 1 phase, 60 Hz, 8.2 full load amps
- · Dedicated 15 amp circuit is recommended
- Includes a 6-foot grounded cord and plug which exits the left rear of the refrigeration compartment

Refrigeration

- 1/3 HP, 404A refrigerant
- Operating range: 0°F to 35°F
- Fin & tube evaporator with forced air circulation Plumbing
- · Interior floor drain and condensate drain to automatic evaporator. No drain connection required Capacity
 - 24" Model: 105 10-oz mug total capacity; 41 bottom shelf, 41 middle shelf, 23 top shelf
 - 36" Model: 175 10-oz mug total capacity; 64 bottom shelf, 64 middle shelf, 47 top shelf
 - 48" Model: 252 10-oz mug total capacity; 90 bottom shelf, 90 middle shelf, 72 top shelf

Legs

- 1-5/8" diameter
- · Stainless steel bullet feet

Materials

- 20 gauge stainless steel parts include: top, door, interior floor, back*, front*, and sides* (*if all stainless finish is specified)
- 20 gauge black vinyl-clad steel parts include: sides, front, and back (if black vinyl-clad steel exterior is specified)
- 22 gauge stainless steel parts include: interior walls
- 16 gauge stainless steel parts include: legs* (* if specified)
- 16 gauge galvanized steel parts include: base

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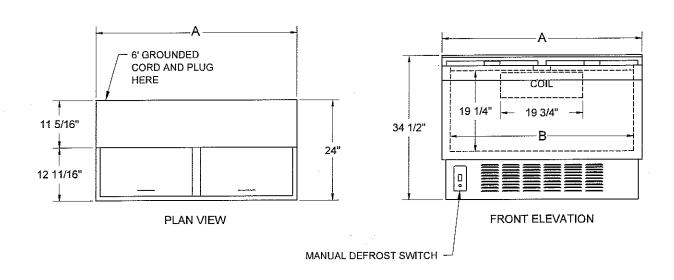
Specifications subject to change without notice. For current specifications please visit our website.

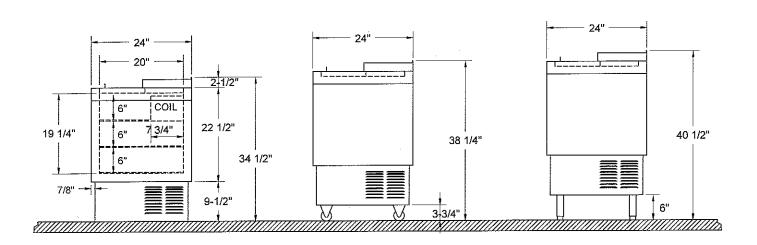
Approval/Notes:

Rev. 11-06-07

Dimensional Information

Model	A	В	No. of Doors
MF24	24"	20"	1
MF36	36"	32"	1
MF48	48"	44"	2





Standard Base Showing Optional Shelving

Optional Casters

Optional 6" Legs

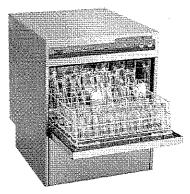
TYPICAL END VIEWS





FV 40.2 G

HOT WATER SANITIZING UNDERCOUNTER GLASS WASHER



Meiko's new FV 40.2 G combines the advanced features of the Point 2 Series with the smaller package required by many coffee houses, bars and kiosks. Only 29-1/2" tall, the FV 40.2 G is small enough to allow a standard 20x20" glass rack to be placed on top of the machine for loading between cycles. The machine can also be placed on a countertop, as the load stage stands only 11-1/4" high. And the smaller door provides less of an obstruction for high-traffic areas.

Standard features include an internal booster heater, power rinse pump, the exclusive "Mike 2" programmable controller for simple operation and service diagnostics, "Active Plus" wash tank filtration, "Soft Start" fine china and glassware protection system, "Aqua-Stop" water leakage protection system, and "Auto Safe" temperature control for a *guaranteed* hot water sanitizing rinse temperature,

regardless of the incoming water temperature - even using a cold water supply.

As with all products synonymous with the name "Meiko," engineering excellence, manufacturing quality and performance come to the forefront in the FV 40.2 G.

Special Features:

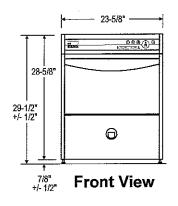
- Reduced size optimized for use as a glasswasher in smaller, space-restricted areas
- Mike 2 Programmable Controller advanced microcomputer technology for service diagnostics and end-user dishmachine settings
- Active Plus Double filtration of wash water removes food soil, improving washing efficiency and saving detergent while easing cleaning chores
- Auto Safe Guarantees minimum required wash and rinse temperatures regardless of incoming water temperature
- Soft Start Wash Pump Protects dishes and glasses from chipping or breaking
- Aqua-Stop Automatically turns off incoming water supply should leakage occur
- Built-in Booster Heater with Power Rinse Pump -Guarantees constant final rinse pressure and temperature
- Built-in Liquid Detergent and Rinse Aid Pumps

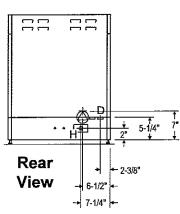
Standard Features:

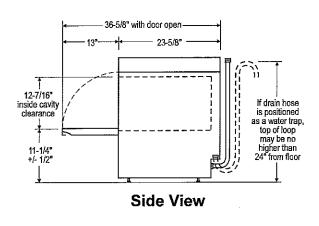
- Accommodates coated wire glass rack (included) as well as normal 20x20" racks
- Variable programmed time cycles 110, 150 and 210 seconds
- · Maximum rack capacity of 32 racks per hour
- Utilizes only 0.75 gallons of rinse water per rack
- Fully automatic automatic fill, automatic start, and automatic reset
- Pumped drain for both floor and wall drain applications
- Self cleaning cycle automatic cleaning of the wash chamber following machine shutdown
- · Stainless steel non-clogging wash and rinse arms
- Sloped ceiling is safer for the user and prevents dripping of soiled water onto sanitized ware
- Front mounted controls with digital cycle and temperature displays
- 3/4 Hp wash pump
- All 304 and 316L stainless steel construction for corrosion resistance. Double wall construction on sides and top
- · Type A air gap system eliminates need for vacuum breaker

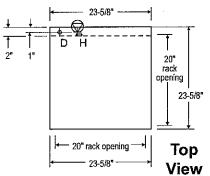
Technical Specifications:
Optimum Capacity:
Racks per hour32
Dishes per hour 800
Glasses per hour1152
Optimum Cycle Time (Seconds):
Wash Cycle 81
Dwell / Drain Time22
Rinse Cycle7
Total Cycle110
Water Requirements:
Gallons per Rack 0.75
Gallons per Hour (max.)24.0
Flow Pressure (psi)8.7-72.5
Incoming Waterline 3/4" Male Garden Hose
Drain line Size3/4" OD Flexible Hose
Required Operating Temperatures: Incoming Water (Optimum)
Tank Capacities:
Wash Tank
Booster Heater 1.71 Gallons
Electrical Requirements:
Wash Tank Heat 4 kW
Booster Heater
Wash Pump
Approximate Total Load Amps: - 208-230/60/1 39.0A @ 208V, 42.6A @ 230V
Dimensions:
Overall (HxWxD)
Ware Clearances (including rack):
LxWxH20" x 20" x 12-7/16"
Machine / Shipping Details: Machine Weight148 lbs.

Dimensions









H - Fresh water connection

Requires hookup to 3/4" male garden hose fitting. Supplied hose extends 4'7" from machine connection.

D - Drain hose connection

Requires indirect connection to 1-1/2" drain pipe (wall or floor). Supplied drain hose extends 4"7" from machine connection.

- Electrical supply connection

Strain relief is provided at lower rear of machine. Terminal block is accessed by removing rear panel. Adequate slack in the wiring connection should be provided to allow the machine to be removed for servicing.

"Auto Safe" Feature

The FV 40.2 G guarantees that the minimum NSF temperature requirements of 150°F during the wash and 180°F during the final rinse are achieved regardless of the incoming water temperature, even if the dishmachine is installed to a cold water line. Listed rack capacity assumes use of recommended 140°F water supply. Exact rack capacity is dependent upon the incoming water temperature and on the electrical supply voltage.

Specification

FV 40.2 G Item Number _____

Dishmachine shall be an NSF and UL-approved Meiko FV 40.2 G hot water sanitizing undercounter glasswasher. Operating voltage shall be 208-230 V / 60 Hz / 1 Ph.

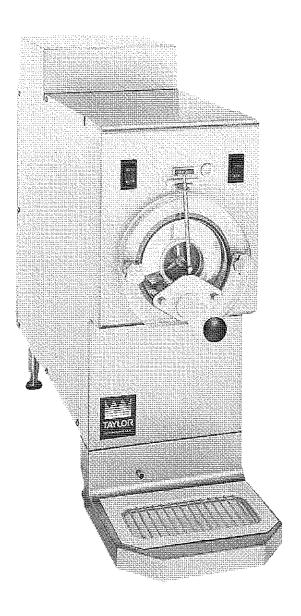
Unit shall have front mounted microcomputer controls, a 110 second total time cycle, and utilize 0.75 gallons fresh rinse water per cycle. Dishmachine shall utilize a fresh water pumped rinse for constant pressure and temperature every cycle. Unit shall have integral wash tank soil removal system to maintain clean wash water and have built-in temperature safeguards to guarantee washing and rinsing at minimum required temperatures. Wash pump shall be equipped with a smooth start feature to eliminate chipped and broken dishware. Unit shall also incorporate features to stop operation and shut off water flow to the machine should leakage occur. Machine shall have variable time cycles for heavier than normal soil loads.

Note: All specifications are subject to change without notice based on Meiko's dedicated product improvement program.









Item No.

RD30

Frozen Uncarbonated Beverage (FUB) Dispenser

Single Flavor

Features

Serve non-dairy frozen beverages, like frozen lemonade, fruit drinks, exotic frozen cocktails and non-alcoholic drinks.

Requires separate remote refrigeration and mix supply systems for operation. The RC25 remote refrigeration system is recommended to be installed with the RD30 for efficient operation. (See RC25 specification for further details.) Mix is stored in a remote location or walk-in cooler and delivered to the dispenser automatically. Customized mix delivery systems are available based on volume needs for Bag-in-Box, other post-mix or pre-mix products.

Freezing Cylinder

One, 7 quart (6.6 liter).

Indicator Light

When the Mix Out light flashes, refrigeration shuts down automatically to prevent damage. Beater continues to operate, allowing the finished product to be dispensed until mix can be replenished.

Automatic Consistency Control

Refrigeration is regulated by monitoring viscosity. Adjustable control allows the operator to serve a wide variety of frozen beverages from regular slush to cocktails, pre-mix or neutral base, all at the desired thickness.

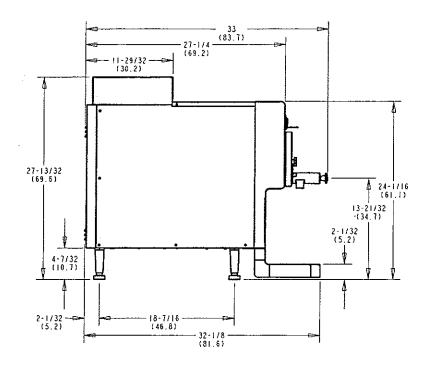
Continuous Auto Fill System

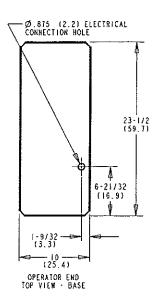
Mix supply to the dispenser is continuously replenished automatically.



e-mail: info@taylor-company.com

RD30Frozen Uncarbonated Beverage (FUB) Dispenser





Weights	lbs.	kgs.
Net	135	61.2
Crated	175	79.4
	cu. ft.	cu. m.
Volume	10.8	0.31

Dimensions	in.	mm.
Width	10	254
Depth	33	838
Height	27-13/32	696
Counter Clearance	4-1/4	108

^{*}Mounted on standard legs

Electrical	Maximum Fuse Size	Minimum Circuit Ampacity	Poles (P) Wires (W)
115/60/1	15	11	2P 3W
208-230/60/1	15	4	2P 3W
220-240/50/1	8	5	2P 3W

This unit may be manufactured in other electrical characteristics. Refer to the local Taylor Distributor for availability.

(For exact electrical information, always refer to the data label of the unit.)

Electrica	il: Volt			Hz		ph	
	Neutral: 🗆	Yes	□No	Cooling:	□ Air	□ Water	

Specifications

Electrical

One dedicated connection required. Manufactured to be permanently connected. See the Electrical chart for proper electrical specifications.

Beater Motor

One, 1/2 HP.

RC25 Refrigeration System

One, 16,500 BTU/hr compressor. R404A. (BTUs may vary depending on compressor used.) See RC25 Specification for further details.

For maximum capacity, connect one dispenser to each RC25. Two dispensers may be connected to one refrigeration system; capacity may be reduced. The maximum total length of refrigeration suction line is 150 feet (45.7 m).

Clearance

No air clearance is required.

Additional Requirements

- Customized Mix Delivery System
- Remote Refrigeration System (see Model RC25 specification)

Continuing research results in steady improvements; therefore, these specifications are subject to change without notice.







Project:		AIA#
Item #:	Qty:	SIS#
Model #: _		

Drainboards

See reverse side for model number key

Standard Features

- · All stainless steel construction
- · Adjustable stainless steel bullet feet
- Exclusive design with drain pan and separate perforated insert for better air circulation
- One piece, seamless top and backsplash featuring 1/4" radius corners for easy cleaning
- Standard models available in 6" incremental lengths from 12" to 48" (Custom sizes also available)
- 24" deep models provide a larger drainboard storage area not just a deck extension on the back of 19" deep model
- · All storage is on a level plane
- A 4" by 4" by 6-1/2" high tubing chase is available. Specify model number "TC" as an accessory
- Also available with flat stainless steel fillerboard top in lieu
 of drainboard top. Substitute an "F" for the "D" in the model
 number when ordering



Specifications

Drain

• 1 1/2" I.P.S. Threaded drain will fit Dearborn part #8033 slipnut and part #W-573P washer

Legs

- 1-5/8" diameter, 16 gauge stainless steel
- · Stainless steel bullet feet

Materials

• 20 gauge stainless steel

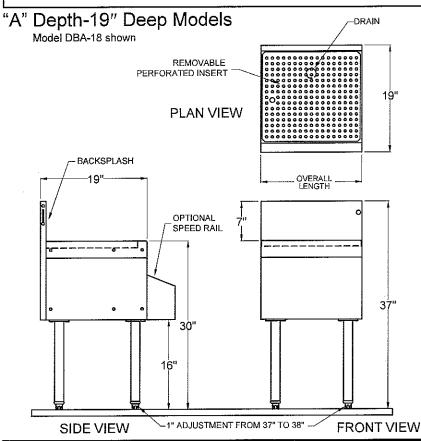
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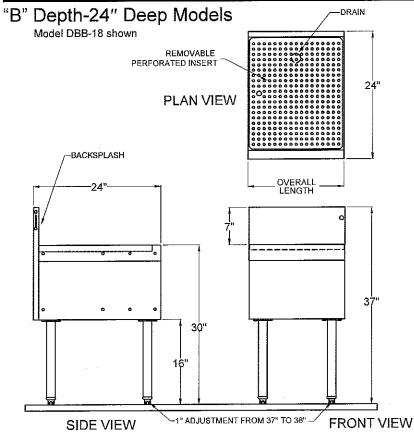
Approval/Notes:

Rev. 11-02-07

Dimensional Information



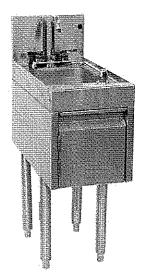
Model Number	Overall Length
DBA-12	12"
DBA-18	18"
DBA-24	24"
DBA-30	30"
DBA-36	36"
DBA-42	42"
DBA-48	48"



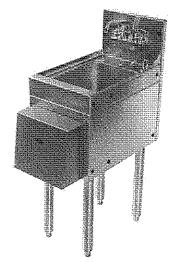
Model Number	Overall Length
DBB-12	12"
DBB-18	18"
DBB-24	24"
DBB-30	30"
DBB-36	36"
DBB-42	42"
DBB-48	48"











HSA-12-D

Project: Qty: _ Item #: SIS# Model #:

Single Bowl Sinks

Hand Sink Models: HSA-12, HSA-12-D, HSA-18, HSB-12, HSB-12-D, HSB-12-AD, HSB-18, DHSA-18, DHSB-12, DHSB-18 Wet Waste Sink Models: SWA-12, SWA-18, SWB-12, SWB-18

Standard Features

- Manufactured with total welded construction to meet NSF® standards
- All stainless steel construction
- One-piece seamless top and backsplash featuring 1/4" radius corners for easy cleaning
- · Adjustable stainless steel bullet feet
- 9-1/4" by 11-1/2" by 6" deep sink bowl with hot and cold water gooseneck faucet
- Faucets are standard and ship mounted
- Models HSA-12-D, HSB-12-D and HSB-12-AD feature a soap dispenser and front skirt mounted C-fold paper towel
- Models DHSA-18, DHSB-12 and DHSB-18 feature a soap dispenser and hinged front access door to conceal C-fold paper towel
- All wet waste sink models include a lift-out perforated plastic wet waste strainer
- · Soap dispenser is easy refilled from above, no need to crawl under equipment

Specifications

Drain

• 1-1/2" I.P.S. Threaded drain will fit Dearborn part #8033 slipnut and part #W-573P washer.

• Deck mount on 4" centers, accepts 3/8" sink leads, hot and cold water connections required

Sink Bowl Dimensions

9-1/4" by 11-1/2" by 6" deep

- 1-5/8" diameter, 16 gauge stainless steel
- · Stainless steel bullet feet

Materials

- 20 gauge stainless steel parts include: all components unless otherwise noted
- 18 gauge stainless steel parts include: leg pads on DHS models

Product Information

Single bowl sinks are available as hand sinks and wet waste sink models. Hand sink models HSA-12, HSA-18, HSB-12 and HSB-18, feature a standard stainless steel bowl and mounted faucet.

Hand sink models HSA-12-D, HSB-12-D and HSB-12-AD include a soap dispenser and front skirt mounted C-fold paper towel dispenser.

Hand sink models DHSA-18, DHSB-12 and DHSB-18 feature a soap dispenser and hinged front access door to conceal C-fold paper towel dispenser. Paper towels are easily accessed below the door. The access door is only opened for re-loading paper towels into the dispenser.

Wet waste sink models SWA-12, SWA-18 and SWB-18 include a lift-out perforated plastic wet waste strainer.

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Approval/Notes:

Rev.11-05-07