


Food Service Equipment for Government/Military



AFNAF

- Ice
- Cooking
- Holding
- Frying
- Dish Washing
- Desserts
- Beverages
- Coffee
- Monitoring



	FIRST EQUIPMENT, INC.	TAYLOR EQUIPMENT DISTRIBUTORS, INC.
PRODUCTS & SERVICES	<ul style="list-style-type: none"> • COMMERCIAL FOOD SERVICE EQUIPMENT • LOCAL SERVICE & INSTALLATION (CONUS & OCONUS) • REPLACEMENT PARTS 	
GSA CONTACT INFORMATION	Cabin Branch Distribution Center 1595 Cabin Branch Drive, Landover, MD 20785 (301) 773.4340 (301) 773.4041 (F) info@1stequipment.com	
GSA CONTRACT NUMBERS	GS-07F-0461W GS-03F-0033Y	GS-07F-9302G
AFNAF NUMBER	F41997-11-D-0021 (Selected Brands)	
BUSINESS DESIGNATION	SMALL BUSINESS	SMALL BUSINESS
WEB SITE	www.1stequipment.com	www.taylor-equipment.com
CAGE CODE	5RXJ9	8K116
DUNS NUMBER	019293817	041963950
YEAR ESTABLISHED	2002	1959
GEOGRAPHIC DISTRIBUTION	CONUS & OCONUS	CONUS & OCONUS
SELECT COMMERCIAL NATIONAL ACCOUNTS	Burger King, Checkers, Chick-fil-A, Chili's, Five Guys, KFC, McDonald's, Wendy's, Dunkin Donuts, Tim Horton's, Carvel, Marriott, Hilton, Macaroni Grill, Red Robin, Costco, Walmart, Giant Food, Safeway, Wawa, Aramark, Sodexo	
	Call for a complete list of approved Energy Star products	
RECENT PAST PERFORMANCE	MILITARY/DOD* U.S. Army U.S. Air Force U.S. Navy U.S. Coast Guard U.S. Special Operations Command National Guard OTHER FEDERAL* Department of Agriculture Department of Commerce Department of Education Department of Energy Department of Health and Human Services Department of Homeland Security Department of the Interior Department of Justice Department of Transportation Department of Veterans Affairs Federal Bureau of Prisons General Services Administration <i>* Installation Name Available Upon Request</i>	

Henny Penny Fryers

Key Features of All Henny Penny Fryers

Built-In Filtration

- Fast, convenient filtering for longer lasting oil and better tasting product
- Safer for employees, less handling of hot oil, easier clean-up
- No extra storage required for bulky portable filter units

Idle Mode

Automatically lowers oil temperature between periods of operation to save energy and extend oil life.

Filtration Tracking, Prompt, Lock-out

Allows manager to customize and control filter frequency per vat using actual cook cycle data to maximize oil life.

Load Compensation

Automatically adjusts cooking time to accommodate fresh or frozen products and different load sizes.

7-Year Fry Pot Warranty

Henny Penny's 7-year fry pot warranty is the best in the business.

Computron™ 1000 simple digital control.

- Programmable
- LED Time/Temp display
- Simple UP/DOWN arrows

Computron™ 8000 control (option)

- 12 programmable cook cycles
- Melt mode
- Idle mode
- Load compensation
- Proportional control
- Optional filter prompt and customizable filter tracking
- Clean-out mode
- 16-character digital display with multiple language settings

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fax: 301-773-4041
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Pressure Fryers

Commercial pressure frying is similar to open frying except that after food is placed into the hot oil, a lid is lowered over the frypot and sealed to create a pressurized cooking environment.

Cooking under pressure...

- Faster cook times at lower cook temperatures
- Seals in moisture and seals out excess cooking oil for a healthier, more flavorful product
- Reduces operating costs by promoting longer oil life and using less energy

The Velocity Series™ cooks the same industry-leading 24 lb. of fresh chicken (8-head) per load as our previous high volume fryer only in 25% less oil.

- Automatic oil top off for consistent product quality and extended oil life
- Fast, automatic filtration after every load without operator interaction
- Auto Startup mode with melt, stir, top off, polish, and idle cycles
- 4x longer oil life

VELOCITY SERIES



PXE-100



Large loads cook evenly and are handled easily with the patented counter-balance lift system. Two half racks fit on a standard sheet pan for high volume holding



PFE-500/PGF-600

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PGF-691

Open Fryers

- Filter fast, often, and easily with best of breed built-in filtering
- Induced Draft Technology uses less energy (Energy Star rated)
- Temperature recovery in only seconds saves on shortening
- Auto Lift (Optional)
- Digital Touch Pad
- Split or Full Vat(s)



Energy Saving Technology Evolution Elite® Series Open Fryers

- Cooks the same amount of product with 40% lower oil volume than standard 50 lb. per well fryer.
- Oil Guardian™ automatic oil top off – sensors continually monitor oil level and add fresh oil as needed.
- Filter vats individually as needed while frying in other vat(s)
- Convenient external drain release, no other handles or valves.
- Rinse-wave action drains crumbs.
- Complete filtration cycle without opening fryer doors.
- Hot filtered oil returned, ready for drop in less than 4 minutes.
- Filter Beacon® filtration prompt.
- iControl™
- 10 programmable cook cycles
- Idle and melt modes
- Load compensation
- Filter tracking
- Easy to switch language settings
- Full vat, split vat or combination.



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OFG-321



OFG-322



EEE-142 Gas and electric models available

Combi Ovens

Key Features of All Henny Penny Combis

4 cooking modes

- Moist heat–Steaming
- Dry heat–Convection
- Combination Cooking (Steam and Convection)
- Rethermalizing

Improved WaveClean® self-cleaning system uses 35% less water

- 2-in-1 cleaning cartridge combines detergent and rinse agent without the need for the operator to touch dangerous chemical tablets required to clean competitive combi ovens

DynaSteam2 precision boilerless steam generation with built-in energy-saving heat transfer eliminates the need for expensive de-liming, repair, and eventual replacement of the boiler as seen in most competitive combi ovens

Sustainable design – Henny Penny Healthy Planet

- Uses less than a third of the water typically consumed by boiler-style combis
- Energy efficient design with insulated cabinet, triple-pane glass doors and patented AST heat exchange system
- Compact 2-in-1 cleaning cartridge uses less detergent and generates less packaging waste

Ready2Cook one-touch preheat, cool down

Auto-reverse fan for fast, even cooking



Improved WaveClean® Self Cleaning System

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FPE-215



FPE-615



Standard Features

- Chef'sTouch™ Control System for Automatic or easy manual cooking
- Full-color touch/swipe display
- DynaSteam2 precision boilerless steam generation with built-in energy-saving heat transfer
- Auto-reverse fan for fast, even cooking



Chef's Touch control: Just tap and swipe to run automated cooking and operating apps

Popular FlexFusion™ built-in Apps:

- Cook and Hold – Automatically switches to Hold when done cooking
- Time-to-Serve – Tells you when to load different items so they are all done at the same time
- Family Mix – Shows which items can be cooked together
- Green Inside – Displays energy and water use for each cooking program
- Combi Doctor – Runs system self-diagnostics and displays results

- Overnight cooking capability
- Slow Roast and Hold low temperature cooking with rise of ratio of internal food/oven temperature
- Steam injection, manual or programmed
- Triple-pane door glass
- Steam Exhaust System (SES)
- Multi-sensor core temperature probe and USB port
- Multiple language setting

SPACE\$AVER™ COMPACT SMARTCOMBI

SmartCombi power and features in a narrow < 22 in. wide tabletop cabinet.

- SmartMenu (up to 350 customizable recipes)
- Automatic humidity control
- 5 or 6 tray capacity



The same high-quality construction and performance of FlexFusion™ Platinum with a simplified control interface allows programmability and multi-step cooking. Core temperature probe and UBS port are standard.

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ESC-610



FGE-615



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Rotisseries

KEY FEATURES COMMON TO ALL ROTISSERIES

- THERMA-VEC® Even Heat Process
- Digital-electronic controls with large LED display
- 9 programmable cook cycles per cabinet
- Programmable browning and texture control
- Probe cooking
- Easy to clean – simple three-piece drive tube and rotor disassemble easily for quick, thorough cleanup
- Spit rotation switch for easy loading and unloading
- Tempered glass doors with black matrix shading to frame product as it cooks

ACCESSORIES TO ENHANCE PERFORMANCE

- Spits, baskets and grids for a wide variety of menu items
- Mobile spit stands and work tables for prep and loading



SCR-16

Heated Merchandisers

WHY MERCHANDISERS MATTER

- Hot fresh food is only as good as it looks to the customer – visibility and presentation are key
- Keeping food at its best for as long as possible translates into less waste, better cost control, and more repeat business!

KEY FEATURES COMMON TO MERCHANDISERS

- Designed to keep freshly cooked foods at safe temperatures AND visually appealing for long periods of time
- Engineered for maximum energy efficiency and product visibility
- Temperature for each shelf or well is individually controlled to display and hold a wide range of foods
- THERMA-VEC® Even Heat Process integrates heating and airflow to maintain consistent temperatures throughout the case with no cold spots or fogging.



SCR-6 on
RMB-363



HMR-105

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Holding Cabinets

The right holding cabinet

- Improves overall product quality and consistency by maintaining taste, texture and temperature for hours
- Improves customer service by having product ready to serve at all times
- Improves equipment and labor utilization by allowing crew to cook in volume ahead of time

CONTROL

- SmartHold humidity control
- Choose and maintain any humidity level from 10 to 90% relative humidity
- Programmable Count Down Timer control
- Set each tray level with separate time and temperatures

FLEXIBILITY

Choose the right holding cabinet for the right purpose:

- Dry operation or humidity control
- Full-size, half-size, stacked, countertop
- Pass-through design, glass doors, flip-up panels
- Modular single units to stack or locate anywhere

ENERGY MANAGEMENT

Holding is a highly energy efficient way to maintain the quality of freshly cooked foods for long periods of time.

- Insulated panels, door seals, positive closure
- Accurate thermostat control



HHC-990



HHC-903



HHC-980

Express Cases

- Hold and display hot, packaged fresh-food items in high traffic areas for self-serve, impulse sales.
- High capacity from minimal floor space.
- Show off a wide range of popular hot food items while keeping product fresh and appetizing longer.
- Individually heated shelves keep product at ideal temperatures for a fresher, more appetizing hot food display.

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EPC-300



EPC-200

Soft Serve

Best of breed equipment and unparalleled field service throughout the world makes Taylor the brand of choice among the world's largest food service establishments.

Popular Soft Serve Variations:

- Rich & Creamy Ice Cream
- Low, Reduced & Non-Fat Ice Cream
- Low, Reduced & Non-Fat Yogurt
- Non-Fat & No Sugar Added Yogurt
- Fruit Sorbet & Soft Gelato
- Frozen Custard

Serve two separate soft serve flavors, or an equal combination of both in a twist.

Taylor Crown Series Features:

- Available in a variety of capacities
- Models available with Heat Treatment to enable 14 days between full cleanings
- Stand-by feature maintains safe product temperatures in the mix hopper and freezing cylinder during long no-use periods
- Draw counter allows operator to view number of servings dispensed.
- Viscosity is continually measured to dispense consistent quality soft serve desserts.
- Temperatures in the hoppers or freezing cylinders may be displayed at any point of operation
- Microprocessor touch controls
- Multiple languages are selectable

Many models available to meet customer menu offerings and volume requirements.

C723

Available As Countertop or Console



C713



C707



Frozen Beverages

- Real Fruit Smoothies
- Cappuccinos, Mochas, Lattes
- Frozen Margaritas, Daquiris, Coladas



Milk Shakes

Models available with Heat Treatment to enable 14 days between full cleanings



Frozen Carbonated Beverages

Many models available to meet customer menu offerings and volume requirements.



432



340



341



342



490



H60



C300



C303



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Taylor Equipment Distributors, Inc.
ph: 800-999-2422
fax: 301-773-4041
sales@taylor-equipment.com



TAYLOR



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Cooking

Used by the country's highest volume locations, two-sided grills cook *more than twice as fast* as standard grills.

- Hamburgers
- Chicken Cutlets & Patties
- Pork Chops
- Grilled Cheese
- Steaks
- Sausage, Pancakes & Bacon

Taylor® Grills

- Programmable one touch, push button cooking of up to 75 different recipes
- Provide accurate TIME, TEMPERATURE, and GAP settings for every product
- Fast, predictable, repeatable, and safe results with very little training
- Three separately controlled cooking positions allows cooking of different products simultaneously
- Upper platen will close automatically to the preset gap setting with the touch of one button. As a safety feature, platen will automatically open at loss of power, or if an obstruction is detected.



L810



L812



L820



L821



L828



Warewashing

Champion is singularly focused on warewashing and on improving the way your dishroom works. We spend every hour of every work day thinking about a better way to clean pots and pans, dishes, glassware ... so that you don't have to.

What makes Champion better?

- Best in Class award winner
- Kitchen Innovations award winner
- All Champion does is ware washing
- Manufacturing dish machines for over 100 years
- Made in the USA
- ENERGY STAR® in all categories
- Over half of Champion's employees are US military veterans
- Custom engineered dish room solutions



Undercounter Machines

- Compact efficiency and versatile design
- Perfect for small kitchens/galleys/bars
- Hi-temp and lo-temp models available
- Operate very quietly with the double-wall construction.
- ENERGY STAR models
- Door openings large enough to accommodate large wares and trays



UH200B



DH5000 VHR

Door Type Machines

Genesis DH5000 Ventless Heat Recovery High Temperature Hood-type Dishwashing Machine

- Energy Star® Qualified
- Rinse Sentry – ensures 180°F final rinse
- Auto start – starts unit when hood is closed
- Up to 53 racks per hour
- Self draining pump and automatic tank fill
- Detergent/chemical connections
- Automatic drain valve – drains wash tank when power is off
- Sloped hood keeps hot vapors away from operator
- Standard and Heavy Duty wash cycles
- Ventless/Heat Recovery/Condensate Removal option



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sales@taylor-equipment.com



The Dishwashing Machine Specialists



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www.gsaadvantage.gov

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ph: 301-773-4340
fax: 301-773-4041
info@1stequipment.com



Warewashing



Flight Machines

- Exclusive Dual Rinse Technology - Lowest Water/Utility/Chemical Consumption with Consistently Good Results
- Heat Recovery - redirects lost steam to heat using less energy (optional)
- SlimLine 24" wide peg belt
- Dish capacity up to 16,495 dishes per hour (NSF Listed)
- Automatic tank fill
- Chemical dispensing equipment connection provisions
- Choice of tank heat: electric, steam coils or direct steam injectors
- Door safety switch
- Electric eye energy sentinel (idle pump shut-off)
- Easy-to-reach top-mounted controls
- Push-button start-stop station - load end
- Recirculating flushing nozzles - load end with prewash
- Conveyor shut-off shelf - unload end

- Advantages of 64 Modular Rack Conveyor
- Pre-wash, wash and rinse drive modular units provide the design flexibility for any size and shape dish room with a high production fully-equipped rack conveyor warewashing machine
 - Offers corner configurations



Rack Machines

- Energy Star Qualified
- Established Military & Government Reliability
- High Water Volume with Low Consumption Rates
- Exclusive DualRinse™ Technology
- Multiple Capacities for Many Applications



LD-36

Pot, Pan & Rack Washers

Champion offers a complete line of pot, pan, utensil and rack washers engineered to provide years of trouble-free service. Operating at the lowest possible cost, these systems also improve sanitation and cleanliness. We offer roll-in, pass-through, front-feed and tunnel washers.

Standard Features

- Rugged stainless steel construction
- Self contained water heating
- Front-loading, lift door design
- Recirculating wash water
- User-friendly, push button operation
- Fresh water sanitizing rinse
- Digital Control & Information Center
- Removable, dual filtration system

Tray Dryers

The Champion free-standing Tray Dryer, the only tray dryer in the industry, can dry 1,800 trays an hour, is completely portable and easy to store while not in use.



CTD-1800H

Shipboard Washers

Champion produces shipboard models designed to meet the unique maritime and Navy requirements. These models include special features including:

- Modular construction for easy installation
- Deep tanks that contain water during 15° list
- Exhaust vents extended to table level
- Wash down duty motors
- Leak-proof doors, internally-fitted
- Manual tank fill with water level sight glass
- Easy service from front for piping and components
- One-piece door removal in only 3" clearance
- Flanged feet for deck mounting
- SST NEMA 12x style electrical box for remote mounting
- Door safety switch within machine footprint
- Manual drains plumbed to common connection
- Rinse saver device for water conservation

Waste Handling

Champion offers waste handling systems to meet your needs.

Pulpers – Champion pulpers are free-standing self-contained units designed to process food, paper and other waste into a semi-dry pulp for disposal. A strong magnet located underneath the machine keeps flatware away from the cutting assembly. (Pictured below)



P7-30

Conveyor Systems

For custom warehousing solutions, Bi-Line (Champion's conveyor systems manufactured in the Champion plant) manufactures precisely to your design requirements. Bi-Line has the only maintenance free accumulator on the market and holds weights up to three times the industry average.

Bi-Line produces the finest stainless-steel foodservice conveyors, tables, sinks, integrated racks and patient tray racks.

Bi-Line conveyor systems can be found in dining halls, galleys, health care institutions, universities, schools, corporate cafeterias, in-plant feeding cafeterias, commissaries, correctional facilities, hotels, resorts, flight kitchens and restaurants.

Best of all, when you purchase a Bi-Line/Champion preferred system, the dish machine and conveyor are assembled, then tested and inspected as a complete system at the factory.



Outdoor Equipment

Finest Available Commercial Outdoor Equipment

- Most Precise, Even Heat Distribution System on the Market
- Durable, High Grade 300 Series Stainless Steel Throughout
- 10 Year Warranty on Burners and Grates
- Available in Natural Gas (NG) or Propane (LP)
- NSF Approved
- Fully Assembled

- Outdoor Grills
- Outdoor Griddles
- Outdoor Hot Dog Steamers
- Portable Outdoor Sinks, Fryers, Steamers



BM-60

60 Inch Traditional Charcoal Grill

- Heavy Duty 14 & 16 Gauge Cold Rolled Steel
- High Heat Enamel Finish
- Up to 400 Burgers per hour
- Optional Cover Available

Pictured with Optional Roll Dome and Removable End Shelf

MCB-30PKG-NG or MCB-30PKG-LP



- Favorite for Catering, Clubs and Hotels
- Number of Burners: 8
- Includes 2, 30 lb. propane cylinders
- Up to 420 Burgers per hour

Pictured with Optional Roll Dome, End Shelf & Steam Pan Adapters

CCB-60-LP



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ph: 301-773-4340
fax: 301-773-4041
info@1stequipment.com



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Outdoor Equipment

Number of Burners: 10

- Up to 560 Burgers per hour
- High Pre-heat Temperatures in 6-7 Minutes
- Optional Roll Domes and Removable End Shelves

MCB-72-NG or MCB-72-LP



Mobile BBQ System

- Towable with Brake Lights & Reflectors
- Ample Storage for Food & Drinks
- Number of Burners: 6
- Up to 280 Burgers per hour
- Optional Sink Package
- Optional Rotisserie
- Optional Steam Pan Kit

TG-2



Crown Verity Commercial Outdoor Patio Heaters

- Wider wheel base than our competitors for improved stability while being transported
- Stainless steel emitter grids, double grate conical burners, fasteners, and machine screws
- Heaters connect the burner head directly to the hose and regulator assembly, so no other feed lines are needed
- Heavy-duty 16 gauge rigid aluminum reflectors for superior structural integrity
- Larger tank compartment - easily accommodates up to 30 lbs.
- Improved failsafe pilot system
- 100% safeguard shut off & added anti-tilt cut-off switch
- Heavy 18 gauge construction throughout

CV-2650



CV-3050-NG



Walk In Coolers

W. A. Brown is a leading manufacturer of walk in coolers and freezers.

Brown Xpress Walk-in Coolers



- Shipping in 5 days or less
- Same-day quoting
- Multiple sizes, heights, combination boxes and more.
- All panels finished with Galvalume as standard.
- Outside, top, and bottom are galvanized.

Express Line Units include:

- 2 1/2" dial thermometer
- Internal vapor proof light with safety globe
- Neon pilot light with switch
- Hydraulic door closer
- Keyed lock assembly
- All freezers include diamond aluminum floors and pressure relief port
- Coolers can be ordered with or without a floor.

Specification Product

- Six finishes or we'll customize one for you
- Can be built into any location
- Offers unlimited sizes, shapes, and accessories.
- Provide a sketch and fill out the worksheet ...
... Let our design services team do the rest.
- 15-year panel and 5-year hardware warranty

Drop-Off Product Line

- Assembled in factory by Brown's professional technicians
- Arrives at your location ready for final electrical connection
- Eliminates expense and time of on-site panel assembly and refrigeration installation



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ph: 301-773-4340
fax: 301-773-4041
info@1stequipment.com



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Refrigeration

Everest, founded on principles of continuous improvement, is committed to bringing the best of the commercial refrigeration industry to its customers around the world through its innovative products that have been designed with reliability, durability, and serviceability in mind.

Offering a full line of refrigeration equipment from solid door reach-ins to direct draw keg refrigerators, Everest Refrigeration has your needs covered.

THE EVEREST COMPLETE LINE OF REFRIGERATION EQUIPMENT INCLUDES:

- Reach-Ins Refrigerators and Freezers
- Undercounters
- Glass Door Merchandisers
- Sandwich Prep Tables
- Pizza Prep Tables
- Chef Bases
- Back Bar Coolers
- Direct Draw Keg Refrigerators
- Horizontal Bottle Coolers
- Countertop Display Cases
- Drawered Pizza Prep Tables
- Glass & Plate Chillers
- Refrigerated Display Cases

FEATURES THAT MAKE EVEREST THE BEST:

- Heavy duty 430 stainless exteriors with 304 stainless interiors
- Insulated with 2.5" thick high density foamed-in-place polyurethane foam
- Round corners for sleek and modern appearance
- Positive seal self-closing doors
- Factory pre-set temperatures, 35F for refrigerators and -4F for freezers
- Copper tube and aluminum fin evaporators with anti-corrosive coating
- Microchip digital control systems controlling electrical components
- Oversized condenser and evaporator coils
- Door heater installed around inside frames to prevent moisture build-up
- Energy efficient condensate drain pans



Drawered Pizza Prep Table
EPPR2-D2



Back Bar Cooler
EBB-59

Many models/sizes/configurations available in addition to those pictured here.



Direct Draw Keg Refrigerator
EBD1



ESR1



ESR2



ESR3

Solid Door Upright Reach-In Refrigerators

Model	Ref/ Fzr/ Dual	# of Doors	Capacity (Cu.Ft.)	HP	Refrigerant	# of Shelves	Power (V-Hz-Ph)	Amps	Crated Weight (LBS)	Exterior Dimensions (Inches)		
										L	D	H
ESR1	Ref	1	23	1/3	R-134A	3	115-60-1	4.70	284	29 1/4	31 3/4	74 1/4
ESRH2	Ref	2(H)	23	1/3	R-134A	3	115-60-1	4.70	289	29 1/4	31 3/4	74 1/4
ESR2	Ref	2	48	1/3	R-134A	6	115-60-1	5.06	384	49 3/4	31 3/4	74 1/4
ESWR2	Ref	2	55	1/3	R-134A	6	115-60-1	5.06	421	59	31 3/4	74 1/4
ESR3	Ref	3	71	1/3 x 2	R-134A	9	115-60-1	9.49	578	75	31 3/4	74 1/4



ESF1



ESF2



ESF3

Solid Door Upright Reach-In Freezers

Model	Ref/ Fzr/ Dual	# of Doors	Capacity (Cu.Ft.)	HP	Refrigerant	# of Shelves	Power (V-Hz-Ph)	Amps	Crated Weight (LBS)	Exterior Dimensions (Inches)		
										L	D	H
ESF1	Fzr	1	23	1/2	R-404A	3	115-60-1	7.57	289	29 1/4	31 3/4	74 1/4
ESFH2	Fzr	2(H)	23	1/2	R-404A	3	115-60-1	7.60	293	29 1/4	31 3/4	74 1/4
ESF2	Fzr	2	48	1/2 x 2	R-404A	6	115-60-1	15.12	448	49 3/4	31 3/4	74 1/4
ESWF2	Fzr	2	55	1/2 x 2	R-404A	6	115-60-1	15.12	503	59	31 3/4	74 1/4
ESF3	Fzr	3	71	1/3 x 2	R-134A	9	230-60-1	12.36	650	75	31 3/4	74 1/4



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Solid Door Upright Reach-In Dual

Model	Ref/ Fzr/ Dual	# of Doors	Capacity (Cu.Ft.)	HP	Refrigerant	# of Shelves	Power (V-Hz-Ph)	Amps	Crated Weight (LBS)	Exterior Dimensions (Inches)		
										L	D	H
ESRF2	Dual	2	22(Ref) 22(Fzr)	1/3(Ref) 1/2(Fzr)	R-134A(Ref) R-404A(Fzr)	6	115-60-1	12.25	456	49 1/4	31 3/4	74 1/4
ESWRF2	Dual	2	26(Ref) 26(Fzr)	1/3(Ref) 1/2(Fzr)	R-134A(Ref) R-404A(Fzr)	6	115-60-1	12.25	496	59	31 3/4	74 1/4
ESWQ3	Dual	2(H) 1(F)	39(Ref) 13(Fzr)	1/3(Ref) 1/3(Fzr)	R-134A(Ref) R-404A(Fzr)	5	115-60-1	12.08	496	59	31 3/4	74 1/4
ESRF3	Dual	3	46(Ref) 22(Fzr)	1/3(Ref) 1/2(Fzr)	R-134A(Ref) R-404A(Fzr)	9	115-60-1	12.36	589	75	31 3/4	74 1/4

*Height does not include 5" for caster.

Ref = Refrigerator Fzr = Freezer Dual = Ref & Fzr Combo H = Half Door F = Full Door



Undercounter Refrigerators

Model	Ref/ Fzr/ Dual	# of Doors	Capacity (Cu.Ft.)	HP	Refrigerant	# of Shelves	Power (V-Hz-Ph)	Amps	Crated Weight (LBS)	Exterior Dimensions (Inches)		
										L	D	H
ETBR1	Ref	1	5.6	1/5	R-134A	2	115-60-1	4.10	192	27 1/2	31 1/2	29 1/4
ETBSR2	Ref	2	7.5	1/5	R-134A	4	115-60-1	4.40	224	35 1/2	31 1/2	29 1/4
ETBR2	Ref	2	10.3	1/5	R-134A	4	115-60-1	4.40	262	47 1/2	31 1/2	29 1/4
ETBWR2	Ref	2	15	1/4	R-134A	4	115-60-1	4.70	300	59 1/2	31 1/2	29 1/4
ETBR3	Ref	3	18.3	1/3	R-134A	6	115-60-1	5.20	337	71 1/2	31 1/2	29 1/4



Glass Door Upright Reach-In Refrigerators

Model	Ref/ Fzr/ Dual	# of Doors	Capacity (Cu.Ft.)	HP	Refrigerant	# of Shelves	Power (V-Hz-Ph)	Amps	Crated Weight (LBS)	Exterior Dimensions (Inches)		
										L	D	H
ESGR1	Ref	1	23	1/3	R-134A	3	115-60-1	4.47	311	29 1/4	31 3/4	74 1/4
ESGR2	Ref	2	48	1/2	R-404A	6	115-60-1	7.57	434	49 3/4	31 3/4	74 1/4
ESGWR2	Ref	2	55	1/2	R-404A	6	115-60-1	8.35	478	59	31 3/4	74 1/4
ESGR3	Ref	3	71	1/3+ x 2	R-134A	9	115-60-1	9.49	585	75	31 3/4	74 1/4



Glass Door Merchandiser Refrigerator

Model	Ref/ Fzr/ Dual	# of Doors	Capacity (Cu.Ft.)	HP	Refrigerant	# of Shelves	Power (V-Hz-Ph)	Amps	Crated Weight (LBS)	Exterior Dimensions (Inches)		
										L	D	H
EMGR24	Ref	1	24	1/3	R-134A	4	115-60-1	4.07	240	28 1/2	33 1/2*	79 1/4
EMGR33	Ref	2(Sliding)	33	1/3	R-134A	8	115-60-1	4.16	403	39 1/2	30 3/4	79 1/4
EMSGR33	Ref	2(Swing)	33	1/3	R-134A	8	115-60-1	4.16	401	39 1/2	33 1/2*	74 1/4
EMGR48	Ref	2(Sliding)	48	1/2	R-134A	8	115-60-1	9.00	531	53 1/4	30 3/4	79 1/4
EMSGR48	Ref	2(Swing)	48	1/2	R-134A	8	115-60-1	9.00	494	53 1/4	33 1/2*	79 1/4
EMGR69	Ref	3(Sliding)	69	1/2	R-134A	12	115-60-1	11.00	650	73	30 3/4	80
EMSGR69	Ref	3(Swing)	69	1/2	R-134A	12	115-60-1	11.00	670	73	33 1/2*	80

*Exterior Depth of swing door units include 1 1/2" of door handle.

Ref = Refrigerator Fzr = Freezer Dual = Ref & Frz Combo



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NG 125 NG 175 NG 215 NG 285



MS 440 MS 880 IQ 300C
DHD 200-30 DHD 200-30

Ice Storage Bins

Provide fresh ice when and where you need it. Heavy duty sealed doors. Not refrigerated.



S500 S750 S900 SBB-705

Spika Undercounter Cube Ice Machines

Model	NG 125	NG 175	NG 215	NG 285
Ice Production (lb.)*	143	214	239	239
Ice Storage (lb.)	44	81	81	81
Width	21 1/8"	26"	26"	26"
Depth	23 3/8"	27 5/8"	27 5/8"	27 5/8"
Height‡‡	33"	33"	33"	33"

*Approximate ice production, per 24 hours, based on air-cooled condenser unit at 70°F air and 50°F water.

‡‡ Add 6" height for adjustable legs

Modular Ice Machines and Dispensers

Model	MS 440	MS 880	DHD 200-30	IQ 300 C
Ice Production (lb.)*	417	949	-	360
Ice Storage (lb.)	-	-	183	132
Width	30"	30"	30.3"	20 1/4"
Depth	24 3/8"	24 3/8"	32.9"	21 3/4"
Height ‡‡	19 3/4"	29 7/8"	54.5"	53 3/8"

*Approximate ice production, per 24 hours, based on air-cooled condenser unit at 70°F air and 50°F water.

‡‡ Add 6" height for legs

Ice Storage Bins

Model	S500	S750	S900	SBB-705
capacity (lbs.)*	510	742	858	581
Width	30"	42"	48"	30"
Depth	32 1/4"	32 1/4"	32 1/4"	34"
Height	42 1/16"	42 1/16"	42 1/16"	58"

Water Filtration

ITV filters deliver specially formulated scale control that is proven most effective in hard water environments. Single and twin kits with replaceable filters.



CS-111K CS-112K

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VOGT

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- Industrial Refrigeration
- Industrial Ice Production

Vogt revolutionized the commercial ice-making industry in 1937 when it built the first Tube-Ice Machine. Prior to this, ice was made in block form. Vogt engineers designed the unique Tube-Ice Machine specifically to freeze ice automatically in vertical tubes, momentarily thaw ice loose from the tubes and then cut it into short cylinders with a hole in the center. The hole is formed during the formation of the ice as a result of the falling film of water freezing inside the vertical tubes.



- Vogt sets the standard against which all other ice makers are measured.
- The most energy efficient ice makers available. Independent tests have shown Vogt Tube-Ice Machines to be two to three times more efficient than some other competitive ice makers.
- In a short time, the energy savings alone may pay for the entire cost of the new Vogt Tube-Ice Machine installation.
- No other ice machine operates as trouble-free and with less maintenance than a Vogt. It is common to find 30-year-old Vogt Tube-Ice machines still in operation.

Many models and configurations available to meet customer needs.



HES-20



P112



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Monitoring

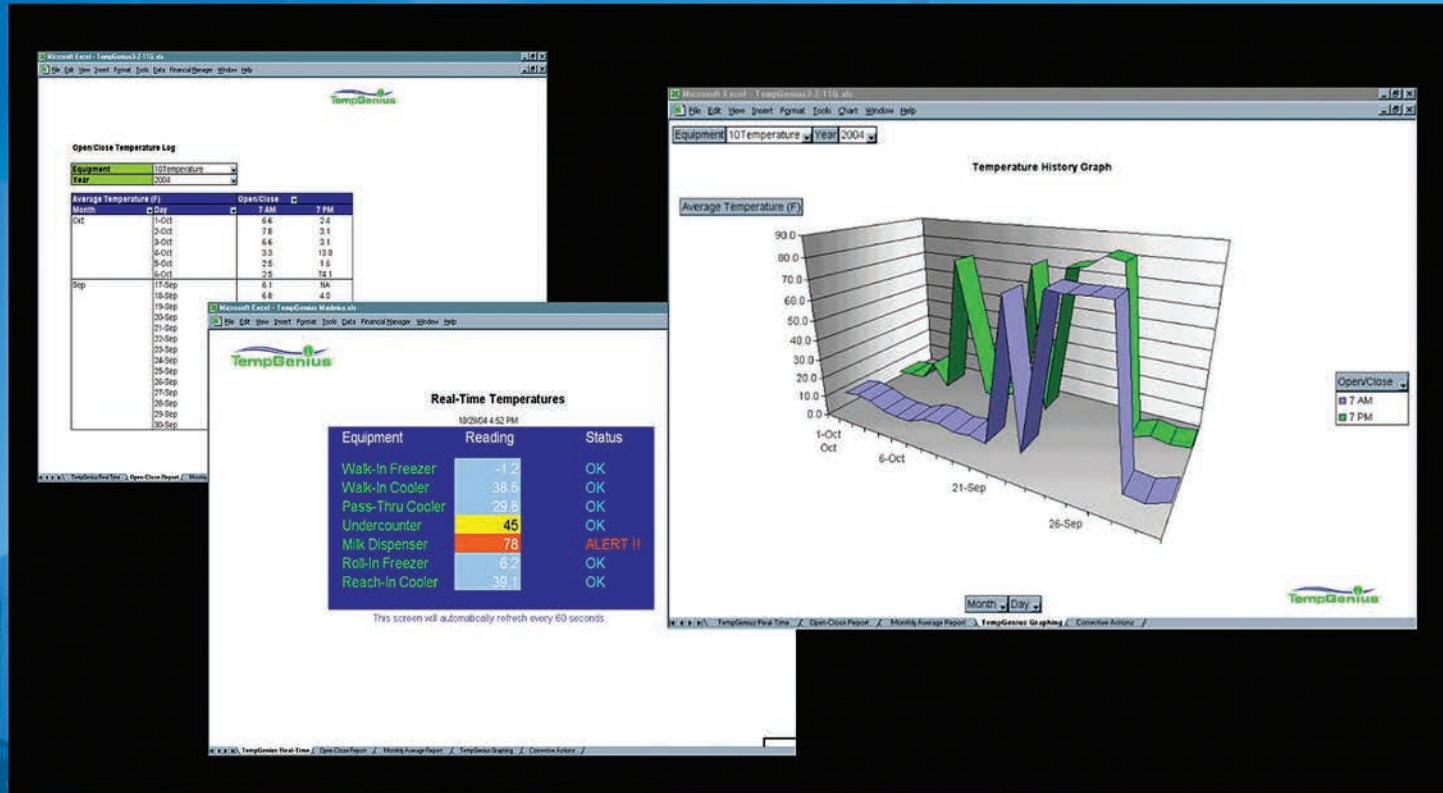
TempGenius™ is the simplest and most affordable commercial monitoring system with automatic tracking and logging of:

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- Power
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- CO2
- Voltage/Power
- Door Open/Close



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 - Vibration
 - Motion
 - Light
 - People Counting
- Monitoring Sites Include:
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 - Dining Halls/ Galleys/Cafeterias
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 - Exchanges
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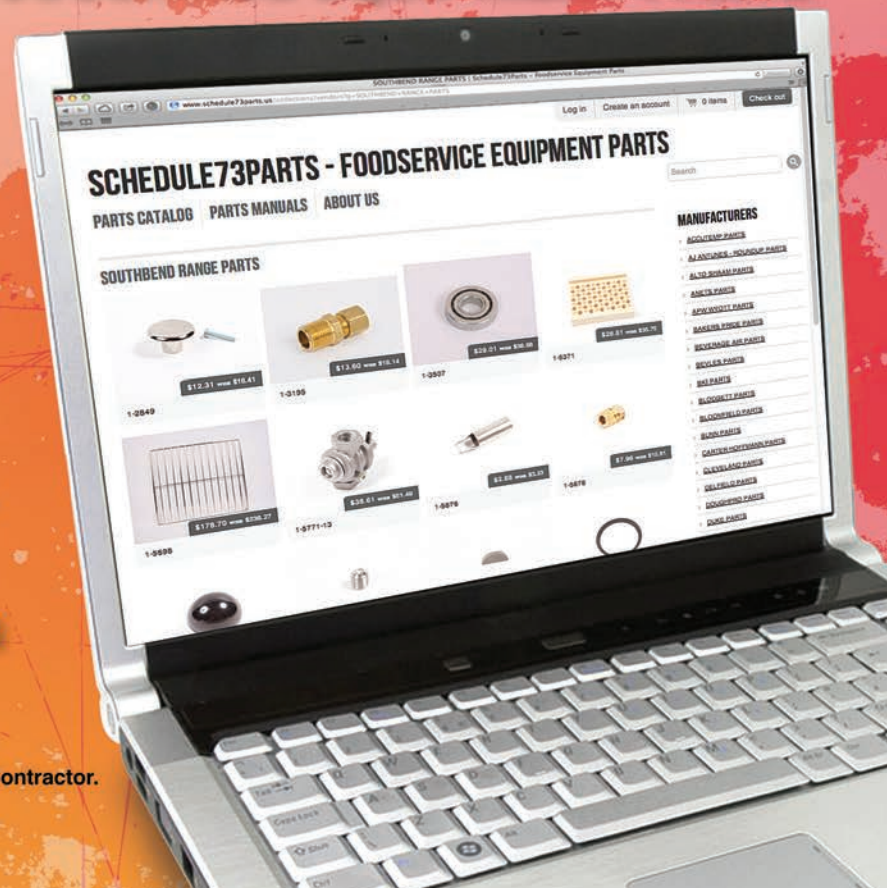
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