Food Service Equipment for Government/Military

• Ice
• Cooking
• Holding
• Frying
• Dish Washing
• Desserts
• Beverages
• Coffee
• Monitoring
**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

**AFNAF Contract:** F41999-11-D-0021

---

**PRODUCTS & SERVICES**
- 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-07F-9302G
GS-03F-0033Y
F41997-11-D-0021 (Selected Brands)

**AFNAF NUMBERS**
GS-07F-9302G
GS-07F-0461W

**BUSINESS DESIGNATION**
SMALL BUSINESS
SMALL BUSINESS

**WEB SITE**
www.1stequipment.com
www.taylor-equipment.com

**CAGE CODE**
SRXJ9
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 Hortons, Carvel, Marriott, Hilton, Maccaroni Grill, Red Robin, Costco, Walmart, Giant Food, Safeway, Wawa, Aramark, Sodexo

**RECENT PAST PERFORMANCE**
Call for a complete list of approved Energy Star products

**MILITARY/DOD**
- U.S. Army
- U.S. Air Force
- U.S. Navy
- 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

*Installation Name Available Upon Request*
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

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.

Optional Auto Lift Basket

GSA Contract: GS-07F-0461W
First Equipment, Inc.
ph: 301-773-4340
cfax: 301-773-4041
info@1stequipment.com
**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 chemicals

- 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**

**Standard Features**

- Chef’s Touch® 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

**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

**SPACESAVER™ 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 USB port are standard.

**AFNAF Contract: F41999-11-D-0021**
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

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.

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, counter top
- 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

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.

AFNAC Contract: F41999-11-D-0021

AFNAC Contract: F41999-11-D-0021
**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 Yogurt
- Non-Fat & No Sugar Added Yogurt
- Frozen Custard
- Fruit Sorbet & Soft Gelato

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.

**Available As Countertop or Console**

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**Frozen Beverages**

- Real Fruit Smoothies
- Cappuccinos, Mochas, Lattes
- Frozen Margaritas, Daiquiris, 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.

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

Taylor GSA Contract: GS-07F-9302G

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GSA Contact: GS-07F-9302G
Taylor Equipment Distributors, Inc.
Phone: 800-999-2422
Fax: 301-773-4041
sales@taylor-equipment.com
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

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

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.

GSA Contract:
GS-07F-9305W
Taylor Equipment Distributors, Inc.
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GSA Contract:
GS-07F-0461W
First Equipment, Inc.
ph: 301-773-4340
toll-free: 301-773-4340
info@1stequipment.com
Warewashing

Rack Machines
- Energy Star Qualified
- Established Military & Government Reliability
- High Water Volume with Low Consumption Rates
- Exclusive Dual Rinse® Technology
- Multiple Capacities for Many Applications

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 conveyer warewashing machine
- Offers corner configurations

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

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-lipped
- 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

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.

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)
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

Conveyor Systems

For custom warehandling 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.

First Equipment, Inc.
ph: 301-773-4340
fax: 301-773-4041
info@1stequipment.com

GSA Contract: GS-03F-0033Y

Outdoor Grills

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: 6
- 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

GSA Contract: GS-07F-0461W

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: 6
- 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
### Outdoor Equipment

**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

**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

---

### 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

---

**Outdoor Equipment Specifications**

<table>
<thead>
<tr>
<th>Model</th>
<th>Burners</th>
<th>Capacity</th>
<th>Preheat Time</th>
<th>Accessories</th>
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<tr>
<td>CV-2650</td>
<td>6</td>
<td>280</td>
<td>5-7 minutes</td>
<td>Roll Domes, Removable Shelves</td>
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<tr>
<td>CV-3050-NG</td>
<td>6</td>
<td>280</td>
<td>5-7 minutes</td>
<td>Roll Domes, Removable Shelves</td>
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</tbody>
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---

**Outdoor Equipment GSA Contact**
- **GSA Contract:** GS-07F-9302G
- **Taylor Equipment Distributors, Inc.**
  - **ph:** 800-999-2422
  - **fax:** 301-773-4041
  - **sales@taylor-equipment.com**
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, 35°F for refrigerators and -4°F 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

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

GSA Contract:
GS-07F-9302G
Taylor Equipment Distributors, Inc.
ph: 800-999-2422
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sales@taylor-equipment.com

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Taylor Equipment Distributors, Inc.
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sales@taylor-equipment.com

AFS GSA Catalog 2014e  6/6/14  1:25 PM  Page 20
### Solid Door Upright Reach-In Dual

<table>
<thead>
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<th>Model</th>
<th>Ref/ Fzr</th>
<th># of Doors</th>
<th>Capacity (Cu. Ft.)</th>
<th>HP</th>
<th>Refrigerant</th>
<th># of Shelves</th>
<th>Power (V-Hz-Ph)</th>
<th>Amps</th>
<th>Crated Weight (LBS)</th>
<th>Exterior Dimensions (Inches)</th>
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</table>

*Height does not include 5" for caster. Ref = Refrigerator  Fzr = Freezer  Dual = Ref & Fzr Combo  H = Half Door  F = Full Door

### Undercounter Refrigerators

<table>
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<th>Model</th>
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<th># of Shelves</th>
<th>Power (V-Hz-Ph)</th>
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<th>Crated Weight (LBS)</th>
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<td>18.3</td>
<td>1/3</td>
<td>R-134A</td>
<td>6</td>
<td>115-60-1</td>
<td>5.20</td>
<td>337</td>
<td>71 1/2 31 1/2 29 1/4</td>
</tr>
</tbody>
</table>

### Glass Door Upright Reach-In Refrigerators

<table>
<thead>
<tr>
<th>Model</th>
<th>Ref/ Fzr</th>
<th># of Doors</th>
<th>Capacity (Cu. Ft.)</th>
<th>HP</th>
<th>Refrigerant</th>
<th># of Shelves</th>
<th>Power (V-Hz-Ph)</th>
<th>Amps</th>
<th>Crated Weight (LBS)</th>
<th>Exterior Dimensions (Inches)</th>
</tr>
</thead>
<tbody>
<tr>
<td>ESRF1</td>
<td>Ref</td>
<td>1</td>
<td>23</td>
<td>1/3</td>
<td>R-134A</td>
<td>3</td>
<td>115-60-1</td>
<td>4.71</td>
<td>311</td>
<td>29 1/4 31 3/4 74 1/4</td>
</tr>
<tr>
<td>ESRF2</td>
<td>Ref</td>
<td>2</td>
<td>46</td>
<td>1/2</td>
<td>R-404A</td>
<td>6</td>
<td>115-60-1</td>
<td>7.97</td>
<td>434</td>
<td>49 3/4 31 3/4 74 1/4</td>
</tr>
<tr>
<td>ESRF3</td>
<td>Ref</td>
<td>3</td>
<td>71+ x 2</td>
<td>1/3</td>
<td>R-134A</td>
<td>9</td>
<td>115-60-1</td>
<td>9.49</td>
<td>585</td>
<td>75 31 3/4 74 1/4</td>
</tr>
</tbody>
</table>

### Glass Door Merchandiser Refrigerator

<table>
<thead>
<tr>
<th>Model</th>
<th>Ref/ Fzr</th>
<th># of Doors</th>
<th>Capacity (Cu. Ft.)</th>
<th>HP</th>
<th>Refrigerant</th>
<th># of Shelves</th>
<th>Power (V-Hz-Ph)</th>
<th>Amps</th>
<th>Crated Weight (LBS)</th>
<th>Exterior Dimensions (Inches)</th>
</tr>
</thead>
<tbody>
<tr>
<td>EMGR24</td>
<td>Ref</td>
<td>1</td>
<td>24</td>
<td>1/3</td>
<td>R-134A</td>
<td>4</td>
<td>115-60-1</td>
<td>4.07</td>
<td>240</td>
<td>28 1/2 33.12&quot; 79 1/4</td>
</tr>
<tr>
<td>EMGR33</td>
<td>Ref</td>
<td>2(Sliding)</td>
<td>33</td>
<td>1/3</td>
<td>R-134A</td>
<td>8</td>
<td>115-60-1</td>
<td>4.16</td>
<td>403</td>
<td>39 1/2 30 3/4 79 1/4</td>
</tr>
<tr>
<td>EMGR69</td>
<td>Ref</td>
<td>3(Sliding)</td>
<td>69</td>
<td>1/2</td>
<td>R-134A</td>
<td>12</td>
<td>115-60-1</td>
<td>11.00</td>
<td>670</td>
<td>73 31 3/4 80</td>
</tr>
</tbody>
</table>

*Exterior Depth of swing door units include 1 1/2" of door handle. Ref = Refrigerator  Fzr = Freezer  Dual = Ref & Fzr Combo  H = Half Door  F = Full Door

---

Taylor Equipment Distributors, Inc.
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High Volume Ice

VOGT
• Since 1937
• High Volume Ice (2,000-170,000 lbs/day)
• Bulk Ice Storage
• 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.

Spika Undercounter Cube Ice Machines

<table>
<thead>
<tr>
<th>Model</th>
<th>NG 125</th>
<th>NG 175</th>
<th>NG 215</th>
<th>NG 285</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ice Production (lb.)</td>
<td>143</td>
<td>214</td>
<td>239</td>
<td>239</td>
</tr>
<tr>
<td>Ice Storage (lb.)</td>
<td>44</td>
<td>81</td>
<td>81</td>
<td>81</td>
</tr>
<tr>
<td>Width</td>
<td>24 1/8&quot;</td>
<td>28&quot;</td>
<td>28&quot;</td>
<td>28&quot;</td>
</tr>
<tr>
<td>Depth</td>
<td>23 3/8&quot;</td>
<td>27 5/8&quot;</td>
<td>27 5/8&quot;</td>
<td>27 5/8&quot;</td>
</tr>
<tr>
<td>Height</td>
<td>33&quot;</td>
<td>33&quot;</td>
<td>33&quot;</td>
<td>33&quot;</td>
</tr>
</tbody>
</table>

Modular Ice Machines and Dispensers

<table>
<thead>
<tr>
<th>Model</th>
<th>MS 440</th>
<th>MS 880</th>
<th>HD 300-30</th>
<th>IQ 300C</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ice Production (lb.)</td>
<td>347</td>
<td>949</td>
<td>-</td>
<td>360</td>
</tr>
<tr>
<td>Ice Storage (lb.)</td>
<td>-</td>
<td>169</td>
<td>132</td>
<td></td>
</tr>
<tr>
<td>Width</td>
<td>30&quot;</td>
<td>30&quot;</td>
<td>30.3&quot;</td>
<td>20 1/4&quot;</td>
</tr>
<tr>
<td>Depth</td>
<td>27 5/8&quot;</td>
<td>24 5/8&quot;</td>
<td>23 1/4&quot;</td>
<td>21 3/4&quot;</td>
</tr>
<tr>
<td>Height</td>
<td>19 3/4&quot;</td>
<td>29 7/8&quot;</td>
<td>54.5&quot;</td>
<td>53 3/8&quot;</td>
</tr>
</tbody>
</table>

Ice Storage Bins

<table>
<thead>
<tr>
<th>Model</th>
<th>S500</th>
<th>S750</th>
<th>S900</th>
<th>SBB-705</th>
</tr>
</thead>
<tbody>
<tr>
<td>Capacity (lb.)</td>
<td>510</td>
<td>742</td>
<td>858</td>
<td>581</td>
</tr>
<tr>
<td>Width</td>
<td>30&quot;</td>
<td>42&quot;</td>
<td>48&quot;</td>
<td>30&quot;</td>
</tr>
<tr>
<td>Depth</td>
<td>32 1/4&quot;</td>
<td>32 1/4&quot;</td>
<td>32 1/4&quot;</td>
<td>34&quot;</td>
</tr>
<tr>
<td>Height</td>
<td>42 1/16&quot;</td>
<td>42 1/16&quot;</td>
<td>42 1/16&quot;</td>
<td>38&quot;</td>
</tr>
</tbody>
</table>

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.

Ice Machines

Fast ice production, quick to cool drinks through vertical evaporating design with patented water distribution that produces full or half dice cubes. Energy star certification and ARHI guarantee maximum energy efficiency. Top and modular models available to meet your needs.
Monitoring

TempGenius™ is the simplest and most affordable commercial monitoring system with automatic tracking and logging of:
- Temperature
- Humidity
- Power
- Pressure/Differential
- CO2
- Voltage/Power
- Door Open/Close

TempGenius™ takes readings in real time, fills out the required log forms, and provides alerting, 24 hours a day, whenever critical control points are out of preset ranges.

Applications Include:
- Refrigerators
- Freezers
- Walk-Ins
- Ultra-Low
- Incubators
- Server Rooms
- Operating Rooms
- Water/Leaks/Floods
- Proximity
- Vibration
- Light
- People Counting

Monitoring Sites Include:
- Building Management
- Galleries/Cafeterias
- Hospitals
- Commissaries
- Crime Labs
- Exchanges
- Museums & Libraries
- Warehouses
- Biotechnology Research
- Warehousing/Distribution

Automatic Coffee

JURA

Fully Automatic Coffee
At The Push Of A Button
- Regular & Decaf
- Latte
- Cappuccino
- Espresso
- Macchiato
- Use Any Brand of Coffee
- Whole Beans and Fresh Milk
- No Water Line or Drain Required

Automatic, Consistent, Quality Coffee
- 20 Different Programmable Coffee Specialties
- Display Dialogue System Including Graphics Display
- Intelligent Pre Brew Aroma System
- Auto-Cappuccino Without Shifting the Cup
- 2 Separate Spouts for Steam and Hot Water
- 2 Coffee Grinders
- Active Bean Monitoring
- Automatic Cleaning Program

Jura Impressa X9
Jura GIGA X7

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