

AXIOM® Dual-Voltage Airpot Coffee Brewer

ITEM#

PROJECT

DATE



AXIOM-DV-APS with Airpot

(airpot sold separately)

Dimensions: 23.6" H x 9" W x 18.5" D
(59.9cm H x 22.9cm W x 47cm D)

Features

AXIOM Dual-Voltage Airpot Coffee Brewer

- Easily convertible by flipping a switch to:
 - 120 volt, 12.5 amp
 - 120/208 volt, 13 amp
 - 120/240 volt, 15 amp
- Brews 4.2 to 7.5 gallons (15.7 to 28.4 litres) of perfect coffee per hour.
- For high lime areas, BrewLOGIC® technology calculates flow rate and adjusts brew time to maintain consistent pot levels.
- BrewWIZARD® technology simplifies brewer programming with a LCD display. Set brew level, cold brew lock-out and tank temperature from the front of the machine.
- Convenient airpots keep coffee hot and fresh for hours.
- Airpots are easily transported to remote meeting rooms, breakfast bars, etc.
- Brews directly into 1.9 to 3 liter airpots.
- Ensures coffee brew quality with cold brew lock out capability.
- Electronic diagnostics and built in tank drain make service easier.
- Coffee extraction controlled with programmable pre-infusion, pulse brew and digital temperature control.
- Hot water faucet.
- SplashGard® funnel deflects hot liquids away from the hand.
- Energy-saver mode reduces tank temperature during idle periods.

For current specification sheets and other information, go to www.bunn.com.

Related Products

Easy Clear® EQ-17-TL

Product No. : 30200.1000

Easy Clear® ED-17-TL

Product No. : 30201.1001

Paper Filter Pack

Product No. : 20115.0000

Packed per case: 1,000

Dimensions: 4 1/4" Base x 2 3/4" Sidewall
10.8 cm Base x 6.98 cm Sidewall



2.2 liter Push-Button Airpot

Product No. : 28696.0002

Capacity: 74 oz. (2.19 L)

2.5 liter Push-Button Airpot

Product No. : 13041.0001

Capacity: 84 oz. (2.48 L)

2.5 liter Lever-Action Airpot

Product No. : 32125.0000

Capacity: 84 oz. (2.48 L)

3.0 liter Lever-Action Airpot

Product No. : 32130.0000

Capacity: 102 oz. (3.0 L)



Universal Airpot Racks

for push-button and lever-action airpots.

See page A3.9 for more information.



Gourmet C Funnel

Product No.: 34559.0000 (7.12 inch width)

34559.0001 (7.62 inch width)

- Universal design – handle may be moved to appropriate side
- Allows brewing with heavier throw weights of coffee.
- Paper Filter Pack
Product No. : 20157.0000
Packed per case: 1,000



Model

AXIOM-DV-APS

Agency Listing



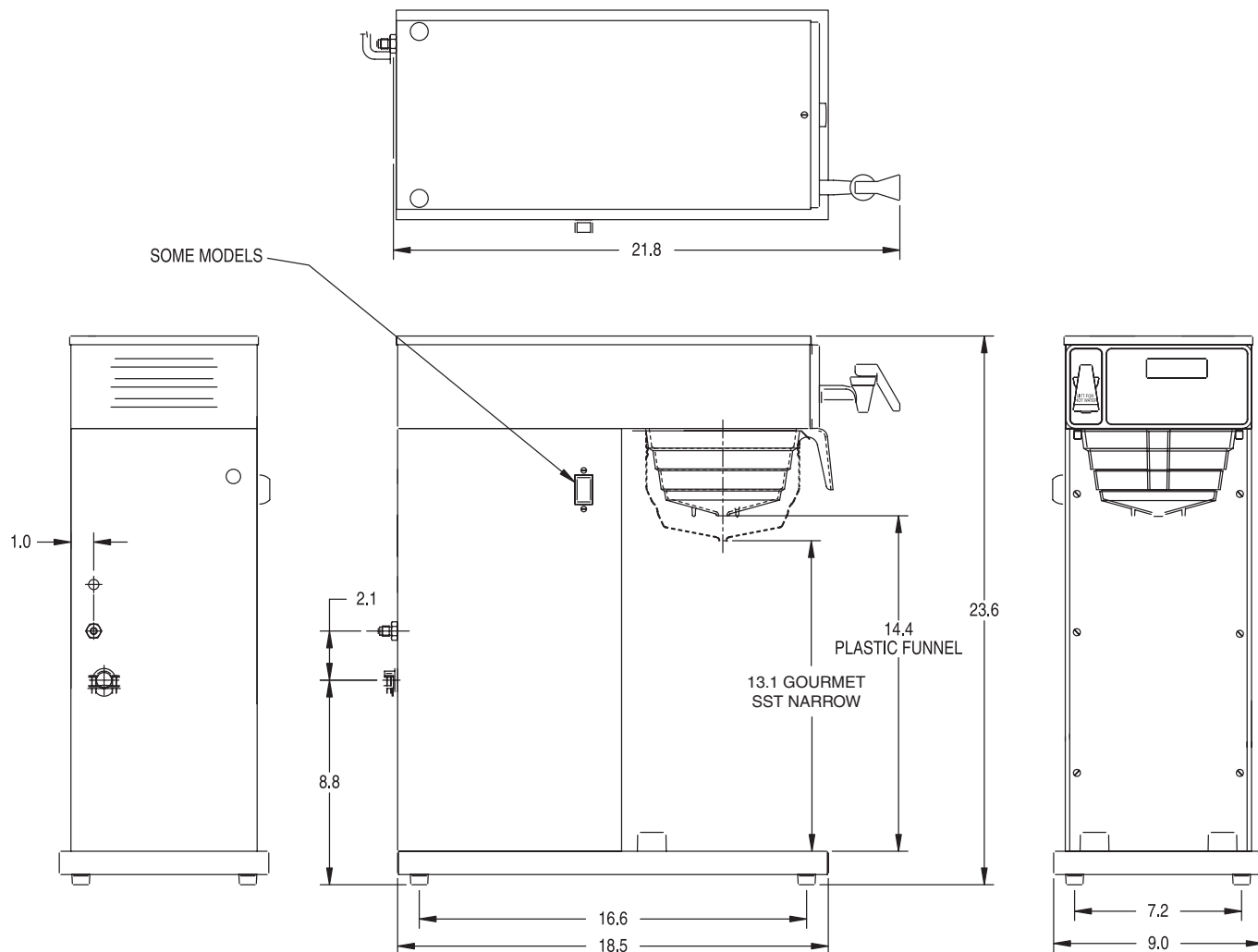
Dimensions & Specifications

Model	Product #	Volts	Amps	Tank Heater Watts	Total Watts	Brewing Capacity	Cu. Ft.	Shipping Weight	Cord Attached
AXIOM-DV-APS (plastic funnel)	38700.0010	120	12.5	1425	1500	4.2 gal./hr.	5.2	36 lbs.	Yes
		120/208	13	2620	2680	7.5 gal./hr.			
		120/240	15	3500	3550	7.5 gal./hr.			
AXIOM-DV-APS (gourmet funnel)	38700.0034	120	12.5	1425	1500	4.2 gal./hr.	5.2	36 lbs.	Yes
		120/208	13	2620	2680	7.5 gal./hr.			
		120/240	15	3500	3550	7.5 gal./hr.			

Brewing capacity: based upon incoming water temp of 60°F (140°F rise) per 1/2 gallon brew time of 4 minutes.

Electrical: If wired for 120V, requires 2-wires plus ground service rated 120V, single phase, 60 Hz.
If wired for 120/208V or 120/240V, requires 3-wires plus ground service rated 120/208V or 120/240V, single phase, 60 Hz.

Plumbing: 20-90 psi (138-621 kPa). Supplied with ¼" male flare fitting. Tank capacity: 200 ounces (5.9 L)





COFFEE GRINDERS

MODELS DHG; SHG; SLG; ISLG; ILG



DHG



SLG



ISLG



SHG



ILG

Take the "grind" out of grinding coffee beans with Curtis Portion Control Coffee Grinders.

Available in Full-Size and Low-Profile Single Hopper and Dual Hopper models, these superior grinding systems feature fully automatic operation. A host of intelligent design features

are incorporated to give you the most efficient, dependable and easy-to-operate coffee grinders you can buy.

A Warranty That Out-Performs The Rest.

40
40

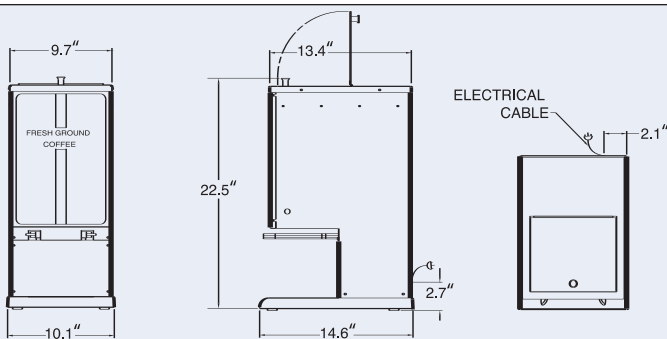
Curtis Provides the Best Coffee Grinder Warranty in the Business... Full One-Year Warranty on all components...and 40 months or 40,000 lbs. of coffee on grinding burrs.

Performance Features Unmatched By Any Other Grinder

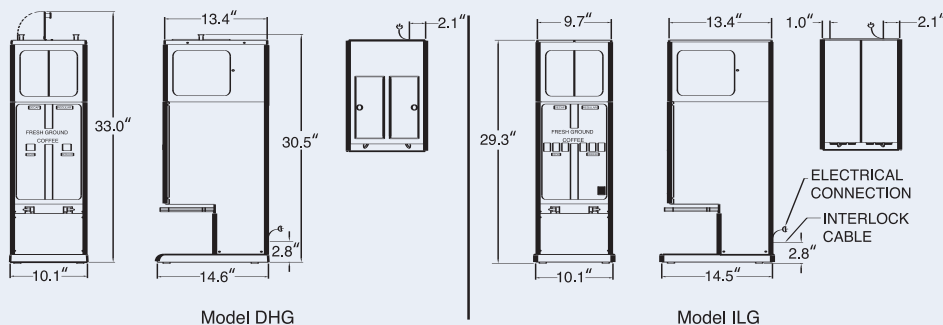
- **Fully Automatic Operation.**
- **Solid State, Dual Range Timers** – Ensures precise portion control in all portion sizes.
- **Models ILG & ISLG "Interlock" with Gemini Systems** – To create a fool-proof fresh-grind/fresh-brew coffee center.
- **Infinitely Adjustable Grind Settings** – From extra-coarse to extra-fine grinding.
- **Fully Adjustable Portion Size** – 1 oz. to 27 oz. (20 oz. on ILG and ISLG).
- **Larger Hopper Capacity than Competitive Models** – Reduces labor costs with less frequent refills.
- **Full-Size Models:**
 - SHG: Single 6 lb. Hopper
 - DHG/ILG: Dual 7.5 lb. ea. Hopper
- **Low-Profile Models:**
 - SLG: Single 5 lb. Hopper
 - ISLG: Single 5 lb. Hopper
- **One-Button Grinding** – Automatically stops when portion is fully distributed.
- **Dual Hopper Models** – Lighted select/start buttons begins grinding process as hopper is selected. No "two step" process!
- **Single Hopper Models** – Single select/start switch.
- **Positive Flow Auger** – For uninterrupted coffee dispensing.
- **Self-Adjusting Brew Rails** – Easily handle large Gemini brew baskets and all other basket models and sizes.
- **Gemini Match Profile** – Wider base than competitive models. Brew rails never extend beyond housing with large baskets.
- **Large Grinding Burrs** – Provide faster more efficient operation.
- **Highly Accurate and Consistent Throw** – For even distribution, dust reduction.
- **Uniform Grind.**
- **Powerful 1/2 hp Motor** – Equipped with safety circuit breaker.
- **Standard 120VAC Operation.**



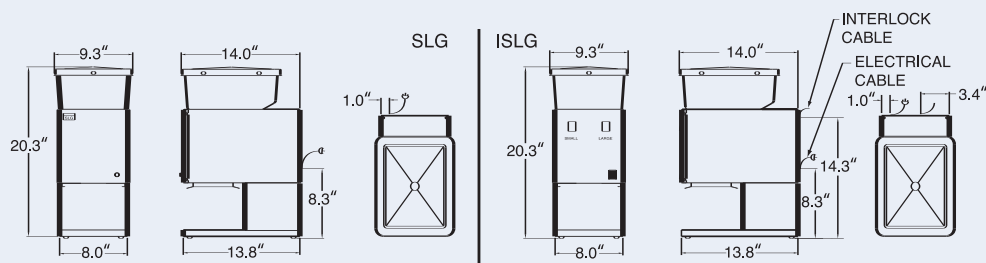
SHG



DHG ILG



SLG ISLG



SPECIFICATIONS	SHG	DHG	ILG	SLG	ISLG
Hopper Capacity (Whole Beans)	6 lbs	7.5 lbs ea. side	7.5 lbs ea. side	5 lbs.	5 lbs.
Timer	Dual Range/Solid State	Dual Range/Solid State	Solid State Interlock	Dual Range/Solid State	Solid State Interlock
Portion Range	1 oz. to 27 oz.	1 oz. to 27 oz.	1 oz. to 27 oz.	1 oz. to 27 oz.	1 oz. to 20 oz.
Dimensions (H x W x D)	22.5" x 10.1" x 14.6"	30.5" x 10.1" x 14.6"	29.3" x 10.1 x 14.5"	20.3" x 8.0" x 13.8"	20.3" x 8.0" x 13.8"
Voltage	120VAC/60Hz	120VAC/60Hz	120VAC/60Hz	120VAC/60Hz	120VAC/60Hz
Power Requirements	8.0A	8.0A	8.0A	8.0A	8.0A
Motor	.5 hp	.5 hp	.5 hp	.5 hp	.5 hp
Weight (lbs.)	42	52	52	43	43
Shipping Weight (lbs.)	47	58	58	44	44
Cube (cu. ft.)	3.3	4.4	4.4	3.3	3.3



WILBUR CURTIS COMPANY, INC.

6913 Acco Street, Montebello, CA 90640-5403

Telephone: 800-421-6150 • 323-837-2300

Fax: 323-837-2406

www.wilburcurtis.com



406P & 406CAP Undercounter

406P & 406CAP Undercounter Series

Models

- 406P Undercounter refrigerator single section on legs
- 406CAP Undercounter refrigerator single section on casters



406CAP

Standard Features

- Features Delfield's exclusive ABS interior. ABS is extremely durable - it won't dent, chip or corrode and is backed by a limited lifetime warranty
- Stainless steel front and sides
- One epoxy coated wire shelves
- Environmentally friendly R290 refrigerant
- Foamed in place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane cuts energy costs
- Black recessed quick grip handle
- Rugged 6" high heavy duty metal legs (models 406P only). Units with a "CAP" suffix are standard on 3" diameter (3.75" ride height) casters
- All units come standard hinged right and may be changed at the factory at no charge. Indicate when order is placed
- 6' cord and plug supplied
- Interior thermometer
- Three year parts and labor warranty and an additional two year compressor parts warranty

Options & Accessories

- Stainless steel back
- Plastic laminate on front
- Additional shelf
- Stainless steel single-tier overshell
- 2" diameter (2.5" ride height) casters
- 5" diameter (6" ride height) casters
- Model 409 stacking collar
- Door lock

Specifications

Exterior bottom shall be heavy-gauge galvanized metal. Exterior ends shall be heavy-gauge stainless steel.

Base interior shall be one-piece thermoformed ABS plastic material, with integral shelf supports. ABS interior is backed by a limited lifetime warranty. Base shall be fully insulated with high-density foamed-in-place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane.

Door shall have a heavy-gauge stainless steel exterior, with a thermoformed ABS plastic interior liner, and shall be fully insulated with foamed-in-place polyurethane. Door handle shall be black, recessed ABS. Cabinet shall have (1) adjustable epoxy-coated wire shelves installed.

REFRIGERATION SYSTEM: Refrigeration system shall use R290 refrigerant. Compressor shall be 1/5 h.p., with condenser coil and hot gas condensate evaporator mounted on rear of cabinet. Evaporator coil shall be mounted on the interior rear wall of the cabinet. Temperature control is mounted to the exterior rear of the cabinet. Refrigerant flow shall be controlled by a capillary tube. Cabinet shall maintain 36°F to 40°F (2°C to 4°C) interior cabinet temperature.

System is controlled using Delfield's ACT-Advanced Control Technology electronic temperature control, which provides improved pull down times, reduces compressor cycling and longer compressor life with lower energy consumption.

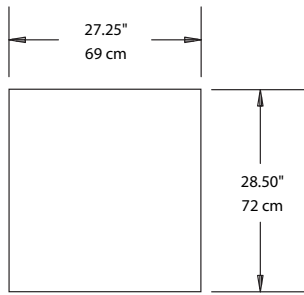
Electrical connections shall be 115 volt, 60 Hertz, single phase. Unit shall have a 6' (1.8m) long electrical cord and NEMA 5-15P plug. Cord and plug shall be located on rear of cabinet, 16" (40.6cm) above floor, 5" from the left side.

406P: Equipment is shipped with loose 6" (15.2cm) high metal legs with black enamel finish unless mounting is specified on original sales order. Exterior top shall be one-piece, heavy-gauge stainless steel with front edge turned down to form nosing and rear edge turned down.

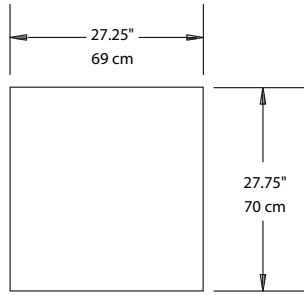
406CAP: Equipment is shipped with loose 3" diameter (3.75" ride height) casters high casters (two locking and two non-locking) unless mounting is specified on original sales order. Exterior top shall be one-piece, heavy-gauge aluminum with all edges turned down.



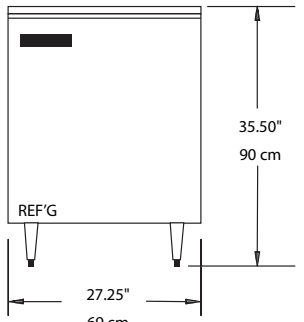
406P & 406CAP Undercounter Series



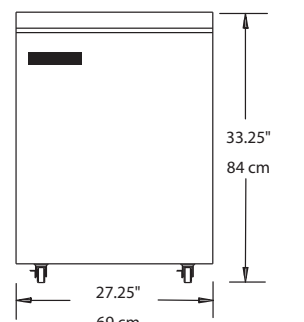
Plan View 406P



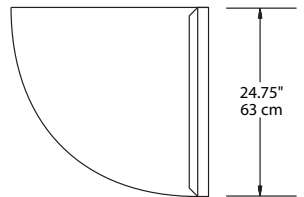
Plan View 406CAP



Elevation View 406P

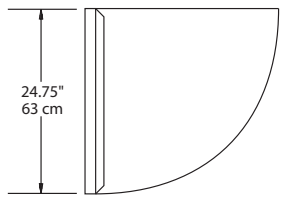


Elevation View 406CAP



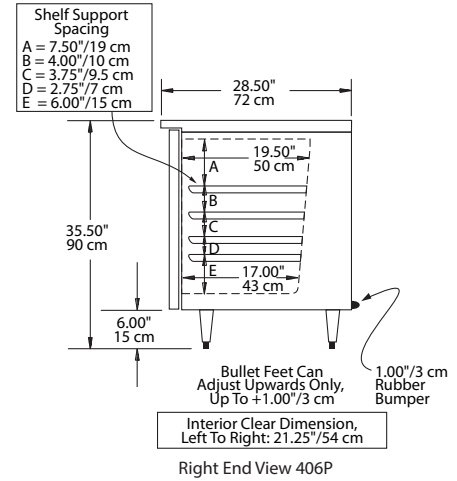
Standard Door Hinging Is On Right

Door Clearance Detail 406P

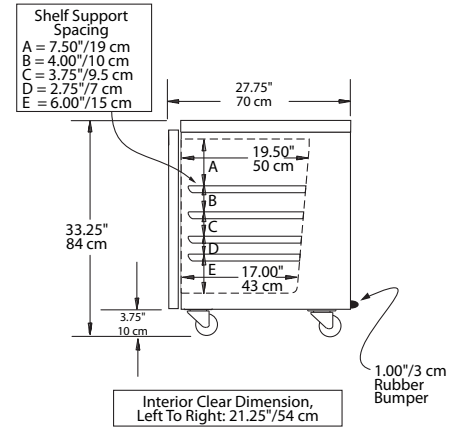


Standard Door Hinging Is On Left

Door Clearance Detail 406CAP



Right End View 406P



Right End View 406CAP

Installation Note For All Models:
Refrigeration system is designed so that air will flow under the unit, through the compressor area, and out the top rear of the unit. Any restriction to this air flow path will void the warranties.

Specifications

Model	# of Shelves	Shelf Area	Volume	H.P.	V/Hz/Ph	Amps	NEMA Plug	Ship Weight	Energy (KWH/Day)
406P	1	4.6ft ²	5.7ft ³	1/5	115/60/1	4.0	5-15P	176lbs (80kg)	1.16
406CAP	1	4.6ft ²	5.7ft ³	1/5	115/60/1	4.0	5-15P	168lbs (76kg)	1.16

Delfield reserves the right to make changes to the design or specifications without prior notice.



Regency 1 Bowl Underbar Hand Sink - 14 1/2" x 18 3/4"

#600B11014



Technical Data

Length	14 1/2 Inches
Width	18 3/4 Inches
Height	33 Inches
Bowl Depth	5 Inches
Backsplash Height	3 Inches
Backsplash	With Backsplash
Bowl Front to Back	14 Inches
Bowl Left to Right	10 Inches
Compliances	Commonwealth of Massachusetts
Features	NSF Listed

Features

- Includes 4" centers
- 2" drain (1 1/2" IPS) with drain basket included
- Durable stainless steel construction with galvanized legs and bullet feet
- Perfect for bars or prep areas
- Backsplash limits messes

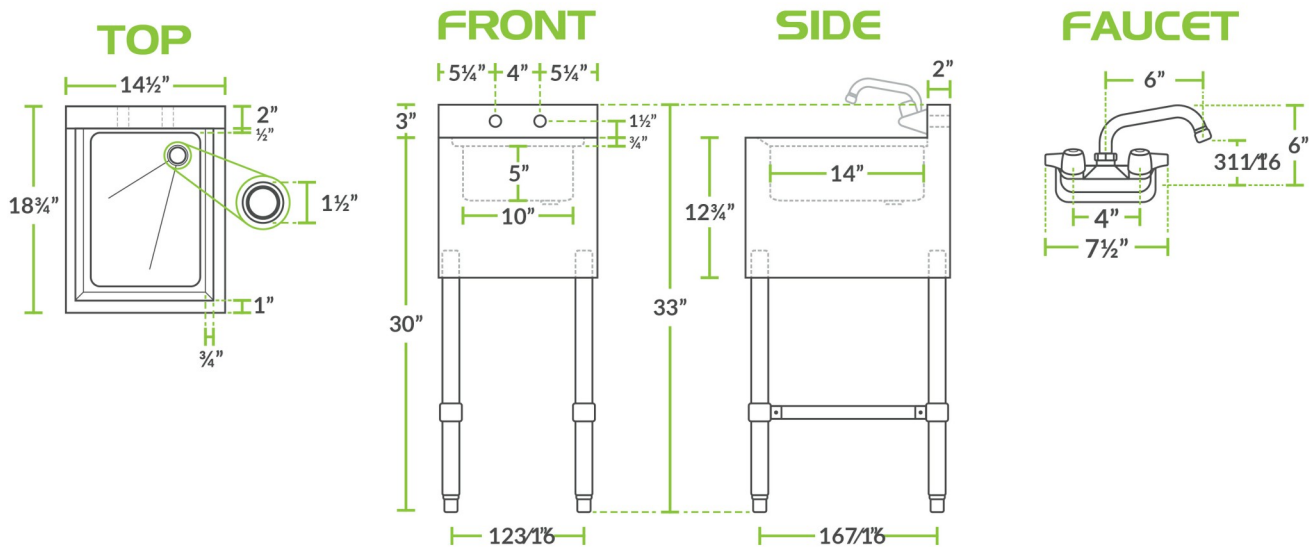
Certifications



Technical Data

Gauge	18 Gauge
Leg Construction	Galvanized Steel
Material	Stainless Steel
Number of Bowls	1 Bowl
Number of Compartments	1 Compartment
Number of Drainboards	None
Stainless Steel Type	Type 304
Type	Hand Sinks

Plan View



Notes & Details

Add a reliable sink to your business with this Regency one bowl underbar hand sink. It's made of durable, 18-gauge type 304-series stainless steel, making it great for busy prep areas and bars.

This underbar sink comes standard with a 3" high backsplash to help prevent messes. Two holes are punched on 4" centers, while the galvanized legs and bullet feet provide additional stability for reliable use on a daily basis.

WARNING: This product can expose you to chemicals including Nickel and Lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to www.p65warnings.ca.gov.

REGENCY
Tables and Sinks

Regency 18" x 24" Underbar Ice Bin - 77 lb.

#600IB1824



Technical Data

Length	24 Inches
Width	18 Inches
Height	33 Inches
Ice Bin Length	22 Inches
Ice Bin Width	15 1/4 Inches
Ice Bin Depth	12 Inches
Backsplash Height	3 Inches
Work Surface Height	30 Inches
Backsplash	With Backsplash
Capacity	77 lb.

Features

- 20 gauge stainless steel bin; 77 lb. capacity
- Galvanized steel legs and adjustable plastic bullet feet provide stability
- Insulated with polyurethane foam
- 2 plastic bottle holders and a 3" backsplash limits messes
- 1" I.D. brass drain pipe with 1 1/4" connection and 3" tailpiece

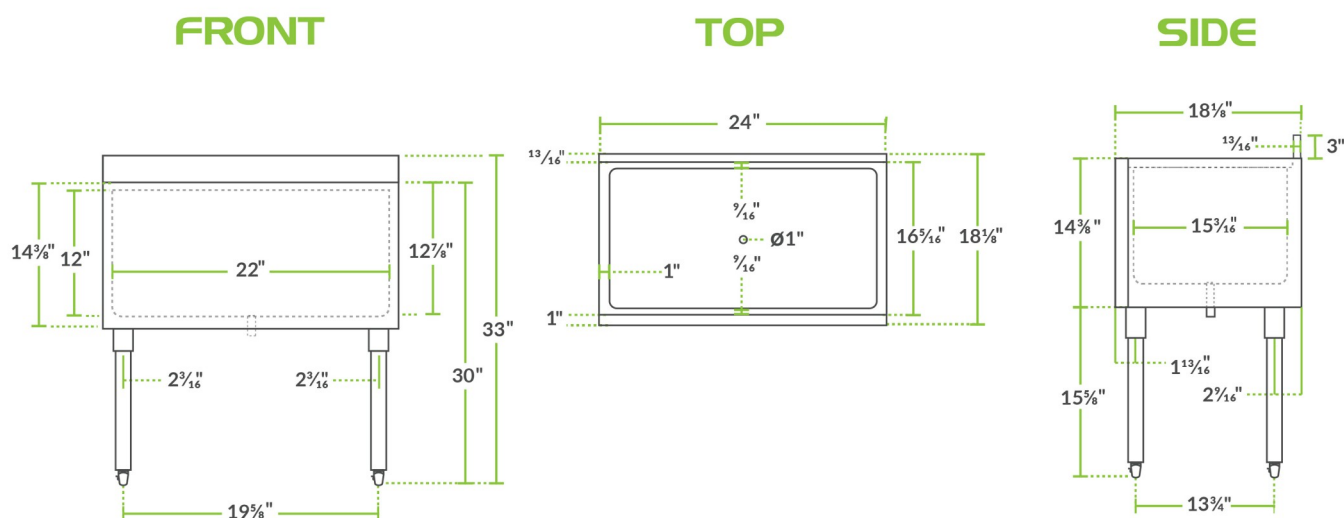
Certifications



Technical Data

Color	Silver
Features	Bottle Storage NSF Listed
Installation Type	Freestanding
Leg Construction	Galvanized Steel
Material	Stainless Steel
Type	Ice Bins Without Cold Plate

Plan View



Notes & Details

Keep ice right where you need it, when you need it with this Regency 18" x 24" 77 lb. ice bin. Its compact size makes it perfect for use at your bar, pub, club, or restaurant. Featuring a 20-gauge type 304 stainless steel design, it is extremely durable and easy to clean. It rests atop galvanized steel legs and adjustable plastic bullet feet for ultimate stability. A 1" I.D. brass drain pipe with 1 1/4" connection and 3" tailpiece safely drains melted ice water from the unit so you're only left with solid pieces.

To keep your bar protected from potential water damage, this ice bin is built with a 3" backplash. The poly foam insulation helps keep this ice bin's contents cool, saving you money by wasting less ice. As an added bonus, it includes two plastic bottle holders with removable dividers to keep your drinks or mixers nice and cold throughout your busy shifts.

WARNING: This product can expose you to chemicals including Nickel and Lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to www.p65warnings.ca.gov.

STIEBEL ELTRON

Simply the Best

SMALL, EFFICIENT AND RELIABLE



**Made in
the USA**

Mini™ Series

POINT-OF-USE

TANKLESS ELECTRIC WATER HEATERS



ISO 9001
CERTIFIED



- » PROVEN RELIABILITY
- » TWO NEW 120V MODELS
- » COMPACT DESIGN SAVES SPACE
- » MAJOR ENERGY SAVINGS
- » UNLIMITED SUPPLY OF HOT WATER

800.582.8423

www.stiebel-eltron-usa.com

For all point-of-use water heating applications!

STIEBEL ELTRON Mini™ tankless electric water heaters are the ideal choice for all point-of-use applications in the following settings:

Commercial › Industrial › Institutional

- » Office buildings
- » Stores
- » Malls
- » Warehouses
- » Restaurants
- » Gas stations
- » Schools
- » Hotels/Motels
- » Commercial condominiums
- » Manufacturing facilities

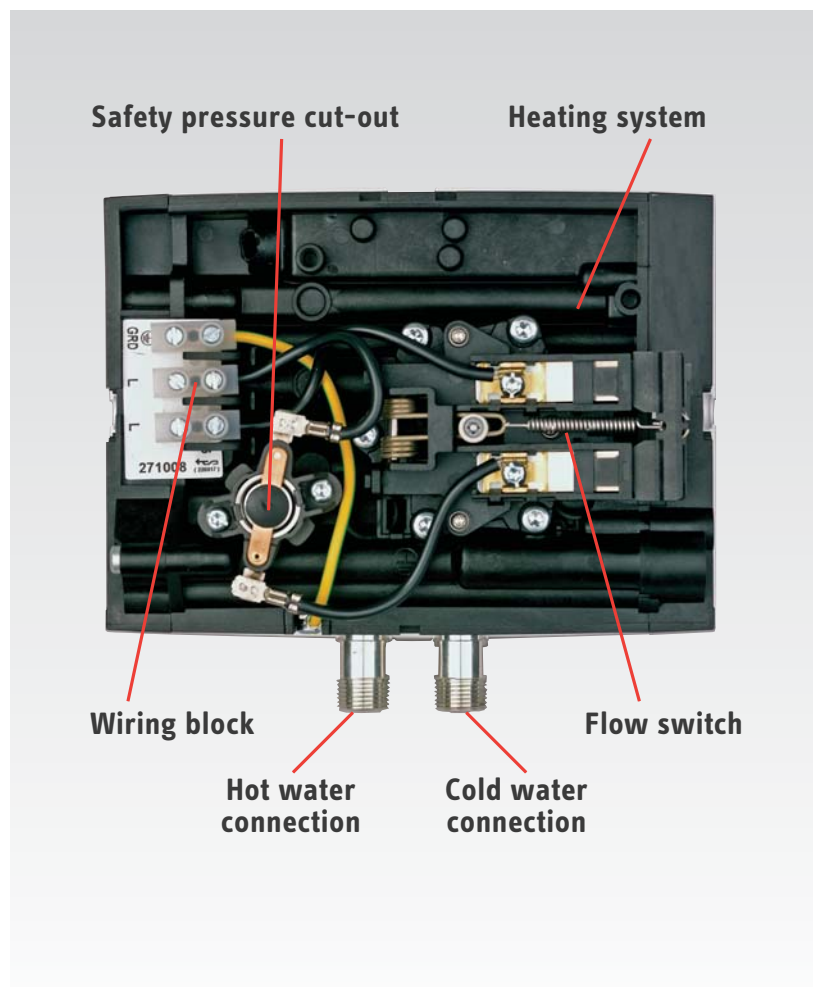
Residential

- » Bathroom sinks
- » Kitchen sinks
- » Laundry areas
- » Cabins/cottages

The Stiebel Eltron Mini™ tankless water heaters are designed for installation at the point-of-use. The Mini™ heats water instantaneously as it flows through the unit. Stand-by heat-losses are completely eliminated.

The efficient heating elements are controlled by a flow switch. Additionally, all Mini™ water heaters are equipped with a safety high-limit with manual reset. The combination of meticulous German engineering and the best available materials ensure that every Mini™ is of the highest quality and designed for many years of trouble-free service. Nobody can compare with our exceptional reliability record and customer support services!

All models except the Mini™ 6 ship with a pressure compensating flow reducer / aerator that fits most faucets. The Mini™ 2, 2.5, and 3 models ship with a 0.5 GPM aerator. The Mini™ 3.5 and 4 model ships with a 0.66 GPM aerator. Faucet aerators or other flow controls are highly recommended in conjunction with tankless water heaters. No pressure relief valve, drains, or circulating pumps are needed.



Engineer's Specifications: The tankless electric water heater shall be equipped with a bare wire nichrome type heating element housed in fiberglass reinforced high temperature plastic containment. The housing of the unit shall be made of high impact polycarbonate plastic. The flow switch that operates the heating element shall be of the mechanical pressure differential type. The unit shall be equipped with a safety high-limit switch with manual reset. The water connections shall be designed for standard 3/8" O.D. flexible braided stainless steel hose type connectors. The unit shall be mounted with water connections facing either top or bottom only. The units shall ship with a AWG #12 wire harness with a length of 2 ft.





Mini™ Tankless Electric Water Heater Sizing Guide¹

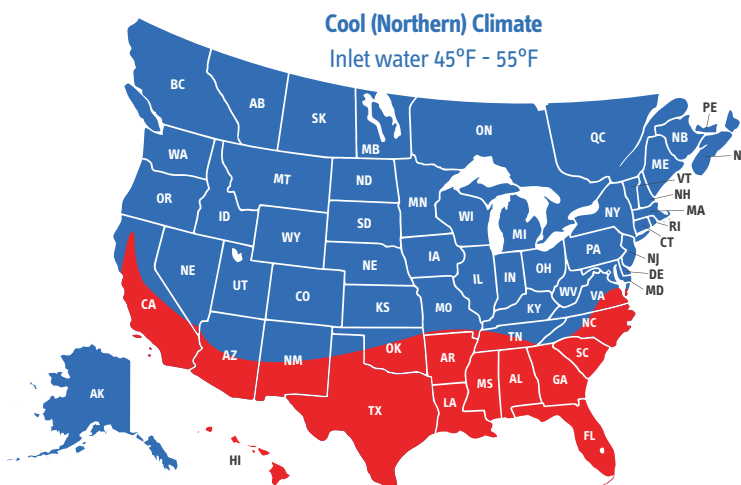
Flow	GPM	MINI™ MODEL					
		Mini™ 2*	Mini™ 2.5	Mini™ 3	Mini™ 3.5	Mini™ 4	Mini™ 6
Ultra-Low	0.32	Red					
Ultra-Low	0.32	Blue					
Standard	0.50		Red	Red			
Standard	0.50		Blue	Blue			
Standard	0.66				Red	Red	
Standard	0.66				Blue	Blue	
High	1.0						Red

*Mini™ 2 is internally restricted to 0.32 GPM

¹These recommendations are for 240 V units installed at that voltage. Increase one model size if unit will be installed with 208 V service.



Stiebel Eltron's main plant in Holzminden, Germany



Warm (Southern) Climate
Inlet water 55°F - 70°F



The Mini™ series is tested and certified by WQA against NSF/ANSI 372 for "lead free" compliance.

ISO 9001
CERTIFIED



www.stiebel-eltron-usa.com

Mini™ Series Tankless Electric Water Heaters

Technical Data



The Mini™ series is tested and certified by WQA against NSF/ANSI 372 for "lead free" compliance.

ISO 9001
CERTIFIED

Mini™ Model	Mini™ 2 ¹	Mini™ 2.5	Mini™ 3	Mini™ 3.5	Mini™ 4	Mini™ 6
Item Number	231045	232098	220816	232099	222039	220817
Phase	1	1	1	1	1 1	1 1
Voltage	120 v	120 v	120 v	120 v	208 v 220 - 240 v	208 v 220 - 240 v
Wattage	1.8 kW	2.4 kW	3.0 kW	3.5 kW	2.9 kW 3.5 kW	4.7 kW 5.7 kW
Amperage Draw (see below for recommended breaker size)	16 A	21 A	25 A	31 A	13.8 A 15.2 A	22.4 A 24.7 A
Min. required circuit breaker size ²	20 A	30 A	30 A	40 A	20 A 20 A	30 A 30 A
Recommended wire size ³	12 AWG	10 AWG	10 AWG	10 AWG	12 AWG 12 AWG	10 AWG 10 AWG
Minimum water flow to activate unit	0.21 GPM / 0.8 l/min	0.40 GPM / 1.5 l/min	0.40 GPM / 1.5 l/min	0.40 GPM / 1.5 l/min	0.40 GPM / 1.5 l/min	0.77 GPM / 2.9 l/min
Degree of protection according to IEC 529	IP 24					
Weight	3.44 lbs / 1.56 kg					
Dimensions (Height/Width/Depth)	6.5" (16.5 cm) / 7.5" (19.0 cm) / 3.25" (8.2 cm)					
Working Pressure	150 psi / 10 bar					
Tested to Pressure	300 psi / 20 bar					
Volume of water in unit	0.026 gal. / 0.1 l					
Water connections ⁴	for 3/8" O.D. flexible braided stainless steel hose connectors					

¹ Mini™ 2 models are internally restricted to 0.32 GPM.

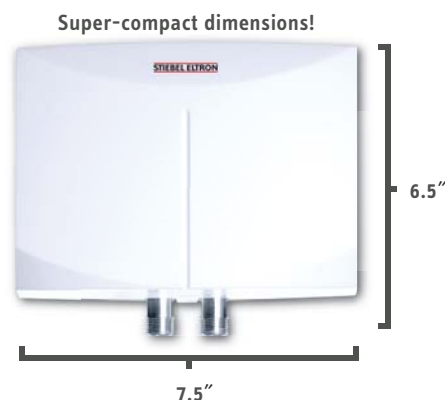
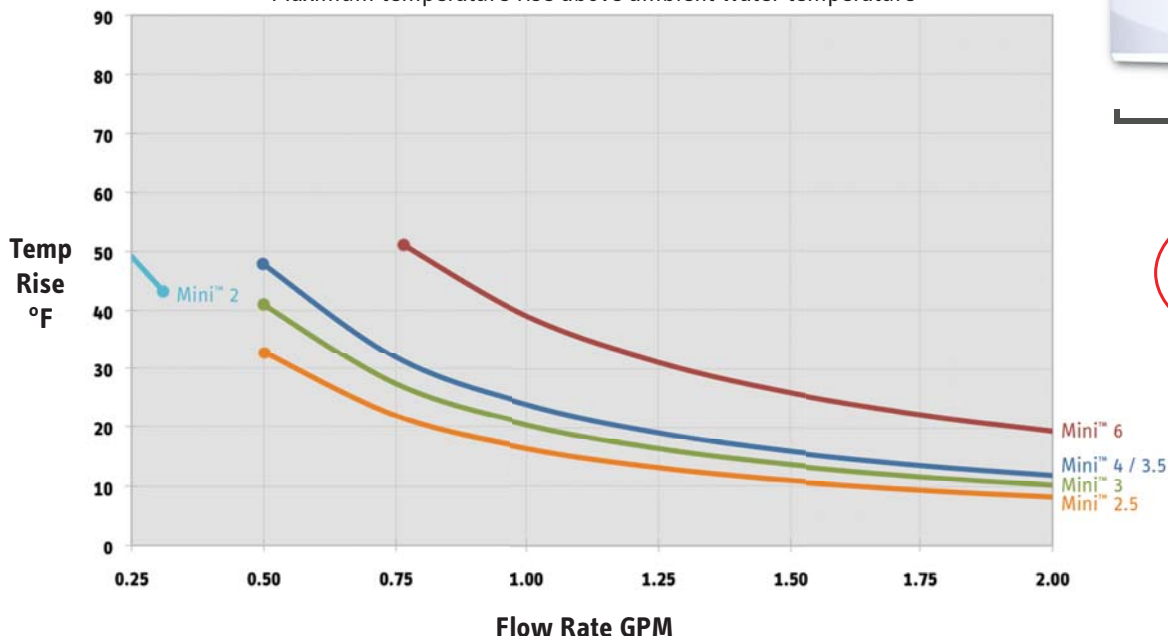
² This is our recommendation as the manufacturer. Check local codes for compliance if necessary. Tankless water heaters are considered a non-continuous load.

³ Copper must be used. Conductors should be sized to maintain a voltage drop of less than 3% under load.

⁴ For use with cold water supply only

Limited Warranty (Excerpt): Stiebel Eltron, Inc. warrants to the original owner that the Mini™ Series Tankless Electric Water Heater will be free from defects in workmanship and materials for a period of THREE (3) YEARS from the date of purchase. Should any part(s) prove to be defective during this period, Stiebel Eltron, Inc. will be responsible for replacement of the defective part(s) only. STIEBEL ELTRON, Inc. is not responsible for labor charges.

Temperature Rise versus Flow Rate @ 240V
Maximum temperature rise above ambient water temperature



**Made in
the USA**

Distributed by:

STIEBEL ELTRON

17 West Street
West Hatfield, MA 01088

TOLL FREE 800.582.8423

PHONE 413.247.3380

FAX 413.247.3369

info@stiebel-eltron-usa.com

www.stiebel-eltron-usa.com

Due to our continuous process of engineering and technological advancement, specifications may change without notice.

Printed on recycled chlorine-free paper with soy-based inks. 18-10.2012



Solwave Stainless Steel Commercial Microwave with Push Button Controls - 120V, 1000W

#180MW1000SS

Item #: 180MW1000SS Qty: _____

Project: _____

Approval: _____ Date: _____



Features

- Durable stainless steel exterior and interior
- 0.9 cu. ft. capacity accommodates (1) 1/2 size 6" deep food pan with cover
- 10 programmable memories, including defrost
- 1000W of power with 4 settings provide a variety of cooking options
- See-through door and lighted interior to monitor cooking

Certifications



ETL Sanitation



5-15P



UL Listed

Technical Data

Width	20 Inches
Depth	18 1/2 Inches
Height	12 Inches
Interior Width	13 Inches
Interior Depth	13 1/4 Inches
Interior Height	8 Inches
Amps	8.3 Amps
Hertz	60 Hertz
Phase	1 Phase
Voltage	120 Volts

Technical Data	
Wattage	1000 Watts
Capacity	0.9 cu. ft.
Control Type	Push-Button
Features	Digital Display ETL Sanitation Fits Half Size Pans Programmable UL Listed
Microwave Usage Level	Light Duty
Microwave Wattage	Less Than 1200 Watts
Number of Power Levels	4
Plug Type	NEMA 5-15P
Power Type	Electric
Usage Per Day	Less Than 50 Times

Notes & Details

This Solwave commercial microwave with push button control is a perfect way to save time and provide quick heating capabilities at your concession stand, lunch room, snack bar, coffee shop, or other quick-serve establishment. This easy-to-use, light duty unit boasts 1000 watts of microwave power that is ideal for warming soups, sandwiches, prepackaged lunches, beverages, and more.

Designed with operator convenience in mind, this unit features 10 programmable memories, including defrost, and a sturdy door handle that is easy to quickly grab during busy times in your establishment. The durable stainless steel exterior and interior will withstand repeated use in busy kitchens, and the spacious 0.9 cu. ft. cavity provides ample room to handle an array of items. 4 power settings provide a variety of unique cooking options. Plus, the automatic cool down feature operates the fan for 60 seconds after each use to ensure continued peak performance without overheating!

It sits on four, 1 3/4" legs and requires a 120V electrical connection for operation.

 **WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to www.p65warnings.ca.gov.



Regency 24" x 48" 16-Gauge 304 Stainless Steel Commercial Open Base Work Table

#600WT24X48SS



Technical Data

Length	48 Inches
Width	24 Inches
Height	34 Inches
Backsplash Height	Without Backsplash
Backsplash	Without Backsplash
Configuration	Straight
Features	Customizable Height NSF Listed
Gauge	16 Gauge
Leg Construction	Stainless Steel

Features

- 16-gauge type 304 stainless steel top offers greater durability and corrosion-resistance than type 430
- Stainless steel cross bracing adds stability
- 560 lb. weight capacity
- Perfect for a variety of prep tasks
- Adjustable stainless steel bullet feet

Certifications



Technical Data

Number of Legs	4 Legs
Size	24" x 48"
Stainless Steel Type	Type 304
Table Style	Open Base
Tabletop Material	Stainless Steel
Top Capacity	560 lb.
Usage	Standard Duty

Notes & Details

This Regency 24" x 48" commercial open base work table is constructed from durable, easy-to-clean 16-gauge type 304 stainless steel. It is designed to provide additional space for food preparation and other tasks within your commercial kitchen. Due to its all-stainless steel construction, this work table is corrosion-resistant and even suited for damp environments.

The four legs and adjustable feet of this work table are also made of tubular stainless steel, ensuring long-lasting performance under heavy use for years to come. The table has a maximum weight capacity of approximately 560 lb. of evenly distributed weight.

 **WARNING:** This product can expose you to chemicals including Nickel and Lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to www.p65warnings.ca.gov.



Regency 24" x 84" 18-Gauge 304 Stainless Steel Commercial Work Table with Galvanized Legs and Undershelf

#600T2484G



Technical Data

Length	84 Inches
Width	24 Inches
Height	34 Inches
Work Surface Height	34 Inches
Backsplash	Without Backsplash
Base Style	Undershelf
Features	Customizable Height NSF Listed With Undershelf
Gauge	18 Gauge

Features

- 18-gauge type 304 stainless steel top offers greater durability and corrosion-resistance than type 430
- Includes a galvanized undershelf and legs
- Features a 24" x 84" work top
- Adjustable feet provide stability
- 650 lb. top shelf weight capacity; 450 lb. undershelf weight capacity

Certifications



Technical Data

Leg Construction	Galvanized Steel
Number of Legs	6 Legs
Size	24" x 84"
Stainless Steel Type	Type 304
Table Style	Undershelf
Tabletop Material	Stainless Steel
Top Capacity	650 lb.
Undershelf Capacity	450 lb.
Undershelf Construction	Galvanized Steel
Usage	Light Duty

Notes & Details

This Regency 24" x 84" stainless steel commercial work table with undershelf provides additional work space in your busy kitchen. Great for prepping entrees, sides, and desserts, it's constructed from 18-gauge, 304 series stainless steel which offers greater durability and corrosion resistance than type 430 stainless steel. It has a smooth, easy-to-clean surface which makes this work table an ideal addition to your establishment. With the ability to hold up to 650 lb. of evenly distributed weight on the top shelf and 450 lb. on the undershelf, this work table provides additional storage options in crowded kitchens or tight work spaces.

The adjustable, galvanized steel undershelf should be placed 6" off of the ground when used in food service applications to comply with food safety regulations. Plus, a height of 34" allows you to can create a comfortable work station for your employees. For increased stability, the legs of this work table are 1 5/8" in diameter and are also made of tubular galvanized steel, with plastic feet that are adjustable up to 1" to best fit your needs!

 **WARNING:** This product can expose you to chemicals including Nickel and Lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to www.p65warnings.ca.gov.



Regency 18" x 36" 18-Gauge 304 Stainless Steel Commercial Work Table with Galvanized Legs and Undershelf

#600T1836G



Technical Data

Length	36 Inches
Width	18 Inches
Height	34 Inches
Work Surface Height	34 Inches
Backsplash	Without Backsplash
Base Style	Undershelf
Features	Customizable Height NSF Listed With Undershelf
Gauge	18 Gauge

Features

- 18-gauge type 304 stainless steel top offers greater durability and corrosion-resistance than type 430
- Galvanized steel undershelf and legs
- Aluminum corner brackets on undershelf
- 370 lb. top shelf weight capacity; 280 lb. undershelf weight capacity
- Adjustable plastic bullet feet

Certifications



Technical Data

Leg Construction	Galvanized Steel
Number of Legs	4 Legs
Size	18" x 36"
Stainless Steel Type	Type 304
Table Style	Undershelf
Tabletop Material	Stainless Steel
Top Capacity	370 lb.
Undershelf Capacity	280 lb.
Undershelf Construction	Galvanized Steel
Usage	Light Duty

Notes & Details

This stainless steel commercial 18" x 36" work table with undershelf is constructed from durable and easy-to-clean 18-gauge type 304 series stainless steel. This durable stainless steel work table offers additional space for preparation or other tasks, providing superior corrosion resistance for a long service life.

This work table's adjustable undershelf is constructed from 18-gauge galvanized steel and is secured with set screws for easy assembly. With this undershelf, you'll have the storage space you need to store items like cutting boards and small counter equipment within easy reach.

The legs of this work table are 1 5/8" in diameter and are made of tubular galvanized steel. They are equipped with adjustable plastic bullet feet that help level the table on uneven floors. This work table's durable top can hold approximately 370 lb. of evenly distributed weight, and the undershelf can hold approximately 280 lb.

 **WARNING:** This product can expose you to chemicals including Nickel and Lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to www.p65warnings.ca.gov.

Avantco CO-14 Quarter Size Countertop Convection Oven, 0.8 Cu. Ft. - 120V, 1440W

Item #177CO14



Technical Data

Width	18 3/4 Inches
Depth	18 Inches
Height	15 Inches
Interior Width	14 Inches
Interior Depth	11 1/2 Inches
Interior Height	8 1/2 Inches
Amps	12 Amps
Hertz	60 Hertz
Phase	1 Phase
Voltage	120 Volts

Features

- 1/4 size interior holds up to (3) 1/4 size sheet pans on included wire shelves or using guides
- Fully adjustable heat settings from 150-500°F to cook a variety of dishes and foods
- Cool-touch dual pane glass door keeps the heat inside while checking on the cooking progress
- Heavy-duty stainless steel construction for easy cleaning
- Ideal for light-duty use; 120V, 1440W, 0.8 Cu Ft

Certifications



CE Listed



5-15P



ETL US



ETL Sanitation



Technical Data

Wattage	1.44 Kilowatts 1440 Watts
Capacity	0.8 cu. ft.
Control Type	Thermostatic
Door Type	Glass
Hinge Location	Bottom
Installation Type	Countertop
Number of Chambers	1
Number of Controls	2
Number of Doors	1 Doors
Oven Interior Style	Standard Depth
Oven Shelf Spacing	1 15/16 Inches
Plug Type	NEMA 5-15P
Power Type	Electric
Rack Capacity	3
Size	1/4 Size
Temperature Range	150 - 500 Degrees F
Temperature Settings	Adjustable

Notes & Details

Perfectly sized to cook a 12" pizza, the Avantco CO-14 quarter size convection oven is a great way to make baked goods, snacks, warm sandwiches and more right on your countertop. This 0.8 cu. ft. oven boasts 1440 watts of heating power and forced-air heat circulation for even cooking, and can hold up to three, 1/4 size sheet pans at one time. Three chrome wire shelves are included so you can begin baking right away! Plus, cooking temperature can be adjusted up to 500 degrees Fahrenheit, and a built-in timer lets you know when food is cooked to perfection for maximum ease of use.

This oven's interior and exterior are fully constructed of heavy duty stainless steel, and the cool-touch dual pane glass door window keeps heat in while preventing operator burns on the exterior side. The powerful convection fan is located at the rear of the unit for efficient heat and air distribution. The Avantco CO-14 requires a 120V electrical connection for operation.

⚠ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to www.p65warnings.ca.gov.

APPLICATION:		PRODUCT NAME: PEDESTAL GLASS FILLER	
JOB NAME:		☐ SPECIAL CONFIGURATION ☐ CHECK BASE MODEL AND OPTIONS	
QUANTITY:	ITEM NO.	MODEL:	
		☐ 1007 WITH 8" PEDESTAL ☐ 1008 WITH 10" PEDESTAL ☐ 12513 WITH 12" PEDESTAL ☐ 12726 WITH 14" PEDESTAL	
		OPTIONS OR MODIFICATIONS:	
		☐ SUPPLY LINES (24" OR 36") CIRCLE LENGTH ☐ OTHER _____	
		FEATURES	
		* REPLACEABLE STAINLESS STEEL HEAD * MEETS NSF 61/SEC.9** * TAMPER PROOF VOLUME CONTROL * HANDLES BOTH PAPER & GLASS CUPS * NON-MARRING DELRIN PRONG * STAINLESS STEEL SEAT SCREW * STAINLESS STEEL STREAM STRAINER ** TESTED UNDER NSF-CSA ALLIANCE PROGRAM	
		SYSTEM LIMITS	
		* TEMP: 40°F MIN. TO 140°F MAX. * PRESSURE: 100 PSI MAX. STATIC * 2.2 GPM AT 80 PSI	
		SHIPPING WEIGHT	
		* 4.0 LBS	
ROUGH-IN:			
ANSI/A112.18.1M		FISHER FISHER MANUFACTURING COMPANY TOLL FREE: 800-421-6162 - FAX: 800-832-8238 information@fisher-mfg.com - www.fisher-mfg.com	

EVERPURE® QL2 SINGLE HEAD

FILTER HEAD EXCLUSIVELY FOR EVERPURE REPLACEMENT CARTRIDGES

QL2 Single Head: EV9272-18



APPLICATIONS

Foodservice
Vending
OCS

FEATURES • BENEFITS

Commercial quality filter head is designed exclusively to fit Everpure filter cartridges

Excludes 3/8" FPT fittings

All wetted parts have passed NSF® extraction tests

Corrosion resistant hardware

Does not include water shutoff

Solid durable construction is ideal for foodservice and vending applications

Engineered for durability, strength and longevity

INSTALLATION TIPS

Mounts directly onto flat surface

Install vertically so cartridge hangs down

Allow 2-1/2" (6.35 cm) clearance below the cartridge for easy cartridge replacement

Flush filter by running water through filter according to cartridge instructions

OPERATION TIPS

Change cartridges on a regular six (6) month preventative maintenance program

Change cartridges when capacity is reached or when pressure decreases

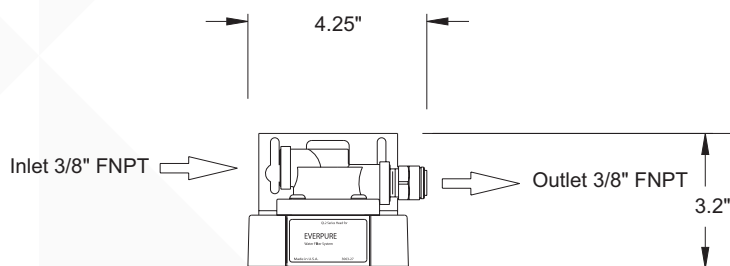
Always flush the filter cartridge at time of installation and cartridge change

SIZING

Rated Capacity: Varies according to filter cartridge used

EVERPURE® QL2 SINGLE HEAD

EV9272-18



SPECIFICATIONS

Overall Dimensions

3.2" H x 4.25" W x 4.5" D
(8.1 x 10.8 x 11.4 cm)

Rated Capacity

Varies according to filter cartridge used

Electrical Connection

None

The contaminants or other substances removed or reduced by this drinking water system are not necessarily in your water. Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system. Systems certified for cyst reduction may be used with disinfected water that may contain filterable cysts.

WARRANTY

Everpure water treatment systems by Pentair® (excluding replaceable elements) are covered by a limited warranty against defects in material and workmanship for a period of five years after date of purchase. Everpure replaceable elements (filter cartridges and water treatment cartridges) are covered by a limited warranty against defects in material and workmanship for a period of one year after date of purchase. See printed warranty for details. Pentair will provide a copy of the warranty upon request.



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EV9617-11

4CB5 Filter Cartridge

Delivers quality water for foodservice, vending and OCS applications



4CB5 Replacement Cartridge:
EV9617-11

BENEFITS

Carbon block filter finely polishes water for high quality beverage and food applications

Reduces chlorine taste and odor and other offensive contaminants that can adversely affect the taste of water and beverages

Reduces extra fine dirt and particles as small as 5 micron in size

Does not remove fluoride

Sanitary cartridge replacement is simple, quick and clean. Internal filter parts are never exposed to handling or contamination

NSF Certified under NSF Standard 42

INSTALLATION TIPS

Never use saddle valve for connection

Use 3/8" water line

Install vertically with cartridge hanging down

Allow 2-1/2" clearance below the cartridge for easy cartridge replacement

Flush 4CB5 cartridge by running water through filter for 5 minutes at full flow

OPERATION TIPS

Change cartridges on a regular 6 month preventative maintenance program

Change cartridges when capacity is reached or when pressure falls below 10 psi

Service flow rate must not exceed 1.67 gpm

Always flush the filter cartridge at time of installation and cartridge change

APPLICATION/SIZING

Ideal for problem water areas

For foodservice, vending machine and office coffee service applications

Rated Capacity: 6,000 gallons (22,710 L)

SPECIFICATIONS

Overall Dimensions:

14.5"H x 3.25"Diameter

Service Flow Rate:

Maximum 1.67 gpm (6.3 Lpm)

Rated Capacity: 6,000 gallons

Pressure Requirements:

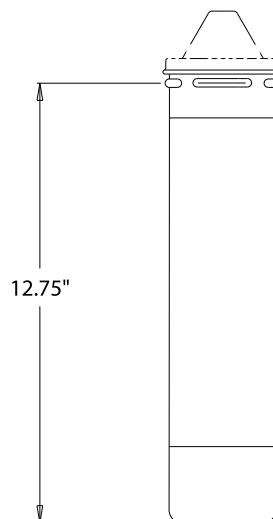
10 - 125 psi (0.7 - 8.6 bar), non-shock

Maximum Temperature: 35 - 100°F (2 - 38°C)

No electrical connection required

The contaminants or other substances removed or reduced by this drinking water system are not necessarily in your water. Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system. Systems certified for cyst reduction may be used with disinfected water that may contain filterable cysts.

4CB5 Filter Cartridge



WARRANTY

Everpure water treatment systems (excluding replaceable elements) are covered by a limited warranty against defects in material and workmanship for a period of five years after date of purchase. Everpure replaceable elements (filter cartridges and water treatment cartridges) are covered by a limited warranty against defects in material and workmanship for a period of one year after date of purchase. See printed warranty for details. Everpure will provide a copy of the warranty upon request.



System Tested and Certified by NSF International against NSF/ANSI Standard 42 for the reduction of:

Standard No. 42: Aesthetic Effects
Chemical Unit
Taste and Odor Reduction
Chlorine Reduction



EVERPURE, LLC
1040 Muirfield Drive
Hanover Park, Illinois 60133
Toll Free (800) 323-7873
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Fax (630) 307-3030
<http://www.everpure.com>

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FILTER PURE SYSTEMS, INC.
5405 BORAN PLACE
TAMPA, FL 33610
Ph: 813-626-9600 Fax: 813-626-4800



Diaphragm Pump 33 Series

Features & Benefits

- Positive displacement pump
- Can run dry
- Quiet operation
- Demand pump
- Low amp draw
- Industry standard mount pattern
- Built in check valve
- Thermally protected
- Easy connect fittings

Typical Applications

- Agricultural Spraying
- General Industrial
- Automotive
- Marine/RV

PUMP

Type
3 chamber positive displacement diaphragm pump, self priming, capable of being run dry

Mode
demand

Liquid Temperature
140°F (60°C) Max.

Priming Capabilities
6 feet (1.8 m) suction lift

Max Pressure
45 PSI (3.1 bar)

Inlet/Outlet Ports

1/2"-14 MNPT

Weight

2.5 lbs (1.14 kg)

MOTOR

Duty Cycle

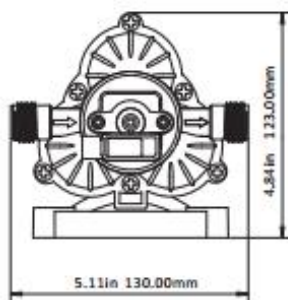
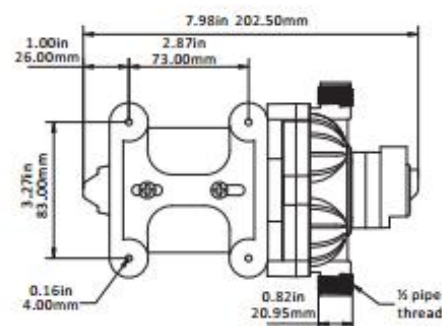
Intermittent

Leads

16 AWG, 4.5" long with 2-Pin connector/Leads

Voltage

12v/24v



STANDARD PUMP CONFIGURATIONS

Model	Switch	GPM/LPM	PSI/BAR	Max Draw(A)	Valves	Diaphragm	Ports	Voltage	Wire Connections
SFDP1-030-045-33	Demand	3.0/11.6	45/3.1	8.0	EPDM	Santoprene	1/2"-14 MNPT	12V	2-Pin/Leads
SFDP2-030-045-33	Demand	3.0/11.6	45/3.1	4.0	EPDM	Santoprene	1/2"-14 MNPT	24V	2-Pin/Leads
SFDP1-028-045-33	Demand	2.8/10.6	45/3.1	6.0	EPDM	Santoprene	1/2"-14 MNPT	12V	2-Pin/Leads
SFDP2-028-045-33	Demand	2.8/10.6	45/3.1	3.5	EPDM	Santoprene	1/2"-14 MNPT	24V	2-Pin/Leads

FOLLETT ICE

★★★★★ (0)

Follett Undercounter Refrigerator, 4.5 cu. ft., Stainless Steel

Your Price:

\$5,226.95

- This product is only available to ship via freight and will require additional freight charges that will be calculated and applied to the order after checkout.

1

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Follett Undercounter
Refrigerator EXTRA KEY,
ONLY
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Fisher Scientific General-
Purpose Undercounter
Refrigerator/Freezer, 5.6
cu. ft.
\$1,104.95



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Description

This high-quality, medical-grade refrigerator delivers outstanding reliability, consistent temperatures and user-valued features. Whether you're storing critical lab supplies, valuable medications, or patient snacks, this refrigerator will safely maintain your products at the right temperature day after day, year after year.

Specifications:

- Cu. Ft.: 4.5
- Door(s): single, stainless steel
- Temperature Range: +2°C to +10°C (+36°F to +50°F); factory preset +4°C (+40°F)
- Exterior Dimensions: 34"H x 23.75"W x 25.62"D
- Interior Dimensions: 21.54"H x 19.75"W x 18.32"D
- Alarm: standard
- Casters: optional
- Shelves: 2 adjustable, drawers optional
- Door Lock: standard
- Electrical Requirements: 115V, 60Hz, 1PH; 4.1 amps; 5-15P NEMA Plug
- Shipping Weight: 205 lbs

Standard Features:

Superior temperature performance

- Custom-designed microprocessor temperature controller
- Air-cooled refrigeration system with heavy duty 1/5 horsepower compressor
- Environmentally friendly, non-CFC R134a refrigerant
- Programmed automatic defrost every 8 hours
- Cabinet-wide temperature remains within +/- 1 C (1.8 F), even with frequent door openings

Convenience and security

- Fits below 36.00" (91.4 cm) standard countertops without casters
- Refrigeration system settings accessed through door-mounted controls
- Exterior LED digital temperature display available in user-programmable C or F with choice of product or air temperature
- User-programmable audible and visual high/low alarms
- Mechanical lock – mounted on side of door
- Lockable controller so set points cannot be inadvertently changed
- Dry (NO and NC) contacts for connection to remote alarm systems
- Flexible internal storage configuration (drawers and shelves interchangeable)
- Agion® antimicrobial and UV product protection added to molded plastic façade1

Durability and serviceability

- Stainless steel construction on exterior and interior
- Two epoxy-coated wire shelves standard
- Back wall evaporator and front ventilation (no top, back or side clearance required)
- Heavy-duty edge-mount self-closing hinges
- Field-reversible door
- Integral handle and magnetic gasket door closure

Warranty

- 2 year parts and labor on refrigeration system
- 5 year parts on compressor

Optional Features:

- Glass door (Please contact us for more information)
- Keypad and electronic lock for LED controls (Please contact us for more information)
- Temperature alarm with dry contact for remote alarming (Item #: 00112185)
- Temperature surveillance module which includes temperature display, high/low alarm, chart recorder and remote contacts (Item #: 00168674)
- Stacking kit, factory installed (Item #: 01054006)
- Touchscreen digital data logger accessory kit for continuous temperature monitoring at programmable intervals (Item #: 01057561)
- Replacement probe for digital data logger with one-point NIST traceable calibration (Item #: 01057595)
- Stainless pedestal base, factory installed, 17"H x 23 3/4"W x 24"D (Item #: 00931154)
- Seismic wall mounting bracket kit(Item #: 01059104)
- Glycerine, 16 oz (Item #: 00959296)
- Replacement charts for surveillance module, box of 60, -50 to +50 (Item #: 00162099)
- Replacement pens for surveillance module, box of 6 (Item #: 00162081)
- Extra key (Item #: 01059112)
- Universal ADC-compatible bracket for all medication dispensing system locks (Item #: 01059096)
- 1 drawer accessory kit, glide hardware and flush front panel (Item #: 01053644)
- 2 drawer accessory kit, glide hardware and flush front panel (Item #: 01067750)
- Additional epoxy-coated shelf (Item #: 01059484)
- Casters, set of 4 with spacers (Item #: 01053636)

Review (0)

WRITE A REVIEW

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FOLLETT ICE
Follett Undercounter
Refrigerator EXTRA KEY,
ONLY
\$33.95



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SERIES 100

La San Marco



SM

SERIES 100



STILE ITALIANO, QUALITÀ LA SAN MARCO.

La Serie 100 è la macchina da caffè espresso La San Marco più apprezzata nel mondo grazie all'inconfondibile design e all'alta qualità riconosciuta dal mercato. Tre modelli, infinite le possibilità di personalizzazione con luci e colori.

Serie 100: ogni ambiente è ideale per un prodotto così.

ITALIAN STYLE, LA SAN MARCO QUALITY PROMISE.

The 100 series is the La San Marco espresso coffee machine most appreciated throughout the world for its unmistakable design and high quality, recognised by the market. Three models, endless possibilities for personalised lighting and colours. 100 series: every space is perfect for a product like this.

SERIE 100

La Serie 100 dispone di tre modelli, Touch, Elettronico e Semiautomatico, in sei versioni da 1 a 4 gruppi più due versioni da 2 gruppi compatte mod. Sprint.

Le finiture estetiche dell'intera gamma sono impreziosite dall'uso di acciaio inox anti-impronta e pannelli cromati, che conferiscono all'insieme un effetto di finitura a specchio. La perfetta illuminazione del piano di lavoro in opzione crea un effetto scenico che si adatta armoniosamente ad ogni situazione d'arredo.

I materiali utilizzati per la componentistica interna (come ottone, rame e acciaio inox) e carrozzeria sono durevoli, funzionali e di facile pulizia e rispecchiano da sempre gli alti standard di qualità certificata delle macchine per caffè espresso La San Marco.

I gruppi elettronici permettono la regolazione della temperatura attraverso il variatore di portata.

Agendo sul singolo gruppo erogatore è possibile la regolazione indipendente della temperatura consentendo all'operatore una personale messa a punto della macchina.

La Serie 100 può essere impreziosita con vari accessori disponibili a catalogo.

100 SERIES

The 100 series features three different models, Touch, Electronic and Semi-automatic, in 6 versions with 1 to 4 groups, plus 2 compact versions with 2 groups, Sprint model.

All finishes in the range are enhanced by the use of smudge-proof stainless steel and chrome-plated panels, which when combined create a mirror-finish effect. The optional perfectly illuminated work surface creates a scenic effect that harmoniously blends in with all types of interior décor.

The materials used for the internal components (including brass, copper and stainless steel) and body are long-lasting, functional and easy to clean, remaining faithful to the certified high-quality standard of La San Marco espresso coffee machines.

The electronic groups allow the temperature to be adjusted by varying the flow rate. By acting on the individual dispenser group, the temperature can be independently adjusted which allows the operator to fine tune the machine to his liking.

The 100 series can be enhanced with various listed options.

100 T
TOUCH

100 E
ELECTRONIC

100 S
SEMI-AUTOMATIC



100 T TOUCH



100 T 3GR.

GIOIELLO DI TECNOLOGIA E DI DESIGN.

Il modello 100 T Touch dispone di una elettronica di ultima generazione che arricchisce un prodotto già vincente. La tastiera capacitiva racchiude un concept innovativo e un design personalizzato finalizzato a un semplice e immediato utilizzo. La retroilluminazione con tecnologia LED garantisce una grafica attraente che concretizza utilità ed estetica prestandosi ad un'ampia libertà espressiva nel design.

A GEM OF TECHNOLOGY AND DESIGN.

The 100 T Touch model features latest generation electronics, which enhance an already winning product. The capacitive touch keypad is based on an innovative concept and features a personalised design, geared towards simple and immediate use. The LED technology back lighting guarantees attractive graphics, combining practicality of use and aesthetics to represent freedom of expression in terms of design.





100 PRACTICAL T



100 SPRINT T



100 T 2GR.



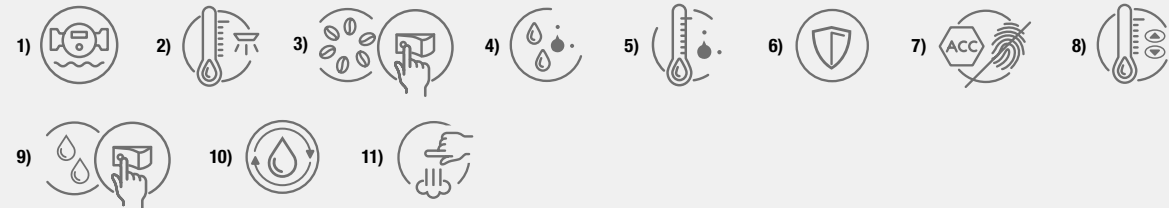
100 T 3GR.

100 T

CARATTERISTICHE TECNICHE:

Versioni: da 1 a 4 gruppi più 2 versioni a 2 gruppi compatte mod. Sprint

- 1) Motore pompa di carico acqua interno
- 2) Indicatore livello acqua a LED
- 3) Tastiera con 6 dosi di caffè programmabili più tasto start/stop
- 4) Miscelatore per regolazione temperatura acqua (per mod. 2, 3, 4 gruppi)
- 5) IGTS Regolatore di temperatura per singolo gruppo con variatore di portata
- 6) Protezioni laterali del piano di lavoro
- 7) Superficie in acciaio inox anti-impronta
- 8) Regolazione temperatura acqua caldaia tramite sistema PID
- 9) Nr. 2 dosi acqua programmabili più tasto start/stop
- 10) Ciclo di lavaggio automatico
- 11) Nr. 2 lance vapore ad azionamento manuale a levetta



TECHNICAL FEATURES:

Versions: with 1 to 4 groups plus 2 compact versions with 2 groups, Sprint model

- 1) Internal water filling motor-pump
- 2) LED water level indicator
- 3) Keypad with 6 programmable coffee doses, plus one start/stop button for each group
- 4) Mixer for water temperature regulation (for 2, 3, 4 group models)
- 5) IGTS Temperature regulator for each single group with flow variator
- 6) Side protection for work surface
- 7) Smudge-proof stainless steel surfaces
- 8) PID System for boiler temperature regulation
- 9) No. 2 programmable water doses plus start/stop button
- 10) Automatic wash cycle
- 11) No. 2 manual steam delivery levers

FUNZIONI DISPLAY

- Visualizzazione temperatura caldaia
- Regolazione temperatura acqua in caldaia
- Indicazione numero totale caffè erogati dalla macchina
- Indicazione numero totale caffè erogati per ogni selezione
- Indicazione numero totale caffè erogati per ogni gruppo
- Programmazione quantità in cm³ (ml) per ogni singola dose caffè
- Possibilità di attivare la funzione di preinfusione per ogni singolo gruppo

ADDITIONAL DISPLAY FUNCTIONS

- Boiler temperature display
- Boiler water temperature regulation
- Indication of total number of coffees brewed by the machine
- Indication of total number of coffees brewed for each selection
- Indication of total number of coffees brewed by each group
- Quantity programming in cm³ (ml) for each coffee dose
- Possibility to activate pre-infusion for each group

IN OPZIONE

- 12) Sistema DTC, dual temperature control
- 13) Motore pompa di carico acqua esterno (per mod. 2, 3, 4 gruppi)
- 14) Resistenze potenziate (per mod. 2, 3, 4 gruppi)
- 15) Scaldatazze elettrico con termostato (per mod. 2, 3, 4 gruppi)
- 16) Illuminazione del piano di lavoro con tecnologia LED (modifica istantanea illuminazione con un milione di combinazioni colori)
- 17) Nr. 1 lancia vapore automatica (Autosteam)
- 18) App per controllo da remoto via Bluetooth
- 19) Lancia vapore fredda con terminale in PEEK
- 20) Sistema FTL, regolazione di precisione del vapore

OPTIONAL

- 12) Dual Temperature Control (DTC) system
- 13) External water filling motor-pump (for 2, 3, 4 group models)
- 14) Enhanced heating elements (for 2, 3, 4 group models)
- 15) Electric cup warmer with thermostat (for 2, 3, 4 group models)
- 16) Work surface with LED technology lighting (instant lighting modifications with millions of colour combinations)
- 17) 1 x automatic steam wand (Autosteam)
- 18) Bluetooth remote control app
- 19) Cool touch steam wand with PEEK terminal
- 20) Fine Tuning Lever (FTL) system





100 T

100 E ELECTRONIC



ELETTRONICA AL SERVIZIO DELLA VERSATILITÀ.

Il modello 100 E Elettronico ha le stesse funzioni di serie del modello Touch da cui differisce per la tastiera di tipo elettronico e non capacitiva. L'ottimo compromesso di prestazioni e qualità del modello La San Marco più diffuso nel mondo.

ELECTRONICS AT THE SERVICE OF VERSATILITY.

The 100 E Electronic model has the same standard functions as the Touch model, differentiated only by its keypad, which is electronic rather than capacitive. The excellent compromise between performance and quality of La San Marco's most popular model worldwide.



100 PRACTICAL E



100 SPRINT E



100 E 2GR.



100 E 3GR.



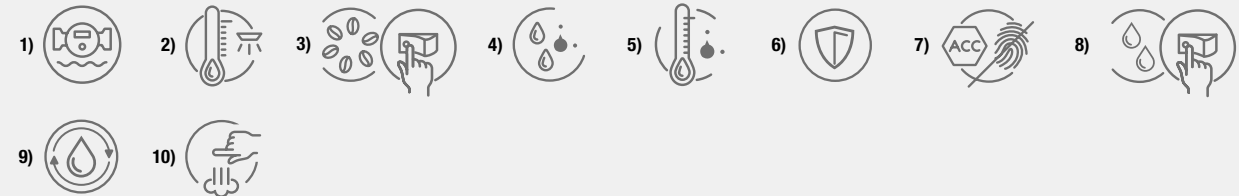
100 E 2GR.

100 E

CARATTERISTICHE TECNICHE:

Versioni: da 1 a 4 gruppi più 2 versioni a 2 gruppi compatte mod. Sprint

- 1) Motore pompa di carico acqua interno
- 2) Indicatore livello acqua a LED
- 3) Tastiera con 6 dosi di caffè programmabili più tasto start/stop
- 4) Miscelatore per regolazione temperatura acqua (per mod. 2, 3, 4 gruppi)
- 5) IGTS Regolatore di temperatura per singolo gruppo con variatore di portata
- 6) Protezioni laterali del piano di lavoro
- 7) Superficie in acciaio inox anti-impronta
- 8) Nr. 2 dosi acqua programmabili più tasto start/stop
- 9) Ciclo di lavaggio automatico
- 10) Nr. 2 lance vapore ad azionamento manuale a levetta



IN OPZIONE

- 11) Sistema DTC, dual temperature control
- 12) Motore pompa di carico acqua esterno (per mod. 2, 3, 4 gruppi)
- 13) Resistenze potenziate (per mod. 2, 3, 4 gruppi)
- 14) Scaldatazze elettrico con termostato (per mod. 2, 3, 4 gruppi)
- 15) Illuminazione del piano di lavoro con tecnologia LED
- 16) Nr. 1 lancia vapore automatica (Autosteam)
- 17) Lancia vapore fredda con terminale in PEEK
- 18) Sistema FTL, regolazione di precisione del vapore



TECHNICAL FEATURES:

Versions: with 1 to 4 groups plus 2 compact versions with 2 groups, Sprint model

- 1) Internal water filling motor-pump
- 2) LED water level indicator
- 3) Keypad with 6 programmable coffee doses, plus one start/stop button for each group
- 4) Mixer for water temperature regulation (for 2, 3, 4 group models)
- 5) IGTS Temperature regulator for each single group with flow variator
- 6) Side protection for work surface
- 7) Smudge-proof stainless steel surfaces
- 8) No. 2 programmable water doses plus start/stop button
- 9) Automatic wash cycle
- 10) No. 2 manual steam delivery levers

OPTIONAL

- 11) Dual Temperature Control (DTC) system
- 12) External water filling motor-pump (for 2, 3, 4 group models)
- 13) Enhanced heating elements (for 2, 3, 4 group models)
- 14) Electric cup warmer with thermostat (for 2, 3, 4 group models)
- 15) Work surface with LED technology lighting
- 16) 1 x automatic steam wand (Autosteam)
- 17) Cool touch steam wand with PEEK terminal
- 18) Fine Tuning Lever (FTL) system

100 S SEMI-AUTOMATIC



100 S 2GR.

PRATICITÀ IN BELLA FORMA.

Il modello 100 S Semiautomatica dispone di un tasto start/stop per gruppo. Anche la Serie 100 S utilizza il sistema a circolazione termosifonica con preinfusore e variatore di portata (regolabile direttamente dall'esterno della carrozzeria) che permette di variare la temperatura di erogazione per ogni singolo gruppo in funzione della miscela di caffè.

Ciò lascia inalterata la temperatura in caldaia e quindi la capacità di produrre acqua calda e vapore.

PRACTICALITY IN A BEAUTIFUL FORM.

The 100 S Semi-automatic series features one start/stop button for each group. The 100 S also uses the thermosiphoning system with pre-infuser and flow variator (adjustable from the external body), which allows the brewing temperature of each single group to be varied depending on the coffee mix used, without altering the boiler temperature and therefore the capacity to produce hot water and steam.



100 PRACTICAL S



100 SPRINT S



100 S 3GR.

100 S

CARATTERISTICHE TECNICHE:

Versioni: da 1 a 4 gruppi più 2 versioni a 2 gruppi compatte mod. Sprint

- 1) Motore pompa di carico acqua interno
- 2) Indicatore livello acqua a LED
- 3) Tasto start/stop per gruppo
- 4) Miscelatore per regolazione temperatura acqua (per mod. 2, 3, 4 gruppi)
- 5) IGTS Regolatore di temperatura per singolo gruppo con variatore di portata
- 6) Protezioni laterali del piano di lavoro
- 7) Superficie in acciaio inox anti-impronta
- 8) Nr. 1 lancia erogazione acqua calda ad azionamento manuale a levetta
- 9) Nr. 2 lance vapore ad azionamento manuale a levetta



TECHNICAL FEATURES:

Versions: with 1 to 4 groups plus 2 compact versions with 2 groups, Sprint model

- 1) Internal water filling motor-pump
- 2) LED water level indicator
- 3) Start/stop button for each group
- 4) Mixer for water temperature regulation (for 2, 3, 4 group models)
- 5) IGTS Temperature regulator for each single group with flow variator
- 6) Side protection for work surface
- 7) Smudge-proof stainless steel surfaces
- 8) No. 1 manual water delivery lever
- 9) No. 2 manual steam delivery levers

IN OPZIONE

- 10) Sistema DTC, dual temperature control
- 11) Motore pompa di carico acqua esterno (per mod. 2, 3, 4 gruppi)
- 12) Resistenze potenziate (per mod. 2, 3, 4 gruppi)
- 13) Scaldatasse elettrico con termostato (per mod. 2, 3, 4 gruppi)
- 14) Illuminazione del piano di lavoro con tecnologia LED
- 15) Nr. 1 lancia vapore automatica (Autosteam)
- 16) Lancia vapore fredda con terminale in PEEK
- 17) Sistema FTL, regolazione di precisione del vapore

OPTIONAL

- 10) Dual Temperature Control (DTC) system
- 11) External water filling motor-pump (for 2, 3, 4 group models)
- 12) Enhanced heating elements (for 2, 3, 4 group models)
- 13) Electric cup warmer with thermostat (for 2, 3, 4 group models)
- 14) Work surface with LED technology lighting
- 15) 1 x automatic steam wand (Autosteam)
- 16) Cool touch steam wand with PEEK terminal
- 17) Fine Tuning Lever (FTL) system



SERIES 100

TECNOLOGIA IN EVIDENZA TECHNICAL HIGHLIGHTS



TASTIERA CON TECNOLOGIA TOUCH CAPACITIVA (MODELLO 100 T)

La tecnologia touch capacitiva permette la gestione di comandi senza parti in movimento creando un ambiente multisensoriale e un nuovo rapporto con la quotidianità. La sostituzione di componenti tradizionali con altri innovativi touch screen permette di eliminare gli attuatori meccanici e metallici delle tastiere tradizionali assicurando maggiore affidabilità, durata e protezione da problemi di natura meccanica. Intuitiva e semplice, personalizzabile e programmabile, alla sua praticità la tastiera touch unisce il fascino e la versatilità di comunicazione dei device odierni. Il principio elettronico che presiede alla tecnologia touch screen capacitiva adottata nelle tastiere si basa sul controllo della variazione del campo elettrico che agisce sullo schermo in modo analogo al funzionamento degli smartphone e tablet di ultima generazione.

KEYBOARD WITH CAPACITIVE TOUCH TECHNOLOGY (100 T MODEL)

Capacitive touch technology allows the management of commands without moving parts, creating a multi-sensory environment and a new relationship with everyday life. The replacement of traditional components with other innovative touch screens allows the elimination of the mechanical and metal actuators of traditional keyboards, ensuring greater reliability, durability, and protection from mechanical problems. Intuitive and simple, customizable and programmable, to its practicality the touch keyboard combines the charm and the communication versatility of today's devices. The electronic principle behind the capacitive touch screen technology adopted in keyboards is based on the control of the variation of the electric field that acts on the screen in a similar way to the functioning of the latest generation smartphones and tablets.



GESTIONE DA REMOTO TRAMITE APP VIA E-MAIL E BLUETOOTH (MODELLO TOUCH)

Il modello 100 Touch dispone di un APP dedicata (scaricabile da questa pagina del sito) per gestire la macchina da remoto in maniera immediata, semplice ed intuitiva. Attraverso l'App l'utente, che dispone di una username ed una password assegnata, non solo può configurare, gestire e controllare la macchina in prima persona via Bluetooth, ma anche far monitorare e ottimizzare il funzionamento e l'efficienza della stessa attraverso l'analisi di dati operativi e statistici registrati, a sua disposizione, anche da grandi distanze da destinatari autorizzati tramite e-mail.

REMOTE CONTROL THROUGH APP VIA E-MAIL AND BLUETOOTH (TOUCH MODEL)

The 100 Touch model has a dedicated APP to manage the machine remotely in an immediate, simple, and intuitive way. Through the App, the users, who have an assigned username and password, can not only configure, manage, and control the machine by himself via Bluetooth, but also to monitor and optimize its operation and efficiency through the analysis of recorded operational and statistical data at their disposal even from great distances by authorized recipients via e-mail.

TECNOLOGIA DTC (IN OPZIONE)

La tecnologia DTC (Dual Temperature Control) utilizzata nei gruppi elettronici con pompa volumetrica, è un sistema a circolazione termosifonica con pre-infusore e con doppio scambiatore, uno all'interno della caldaia con diametro maggiorato ed uno all'interno di ogni gruppo: si tratta di un sistema di controllo della temperatura particolarmente indicato per locali alto consumanti e per i picchi di consumo. La tecnologia DTC è alternativa al sistema di regolazione della temperatura del singolo gruppo con variatore di portata.

DTC TECHNOLOGY (OPTIONAL)

The DTC (Dual Temperature Control) technology, used in the electronic groups with volumetric pump, is a thermosyphon-based system with pre-infuser and dual heat exchanger – one inside the boiler with a larger diameter and one inside each group. This temperature control system is particularly suitable for coffee shops with high consumption rates and peak moments. DTC technology is an alternative to installing a temperature regulation system for each group with a flow controller.



IGTS: REGOLATORE DI TEMPERATURA PER SINGOLO GRUPPO

La tecnologia La San Marco che, tramite regolatori di portata a fori calibrati, consente al barista di far esprimere al meglio ogni miscela impostando le temperature dei gruppi singolarmente.

IGTS: INDIVIDUAL GROUP TEMPERATURE SETTING

This La San Marco technology uses calibrated orifice flow rate adjustment devices, enabling the barista to get the best out of each coffee blend by setting group temperatures individually.



LANCIA VAPORE FREDDA

Disponibile come accessorio, la nuova lancia vapore "fredda" in acciaio inox rappresenta uno dei componenti più apprezzati dagli operatori. La tecnologia di nuova generazione e l'insuperabile terminale in PEEK garantiscono l'isolamento termico dell'intera superficie della lancia vapore, evitando qualsiasi rischio di scottatura per il barista, sia durante la montatura del latte sia durante le fasi di pulizia. La lancia fredda è intercambiabile con il modello di lancia standard e può essere utilizzata sia con il classico azionamento del vapore a levetta sia con il nuovo sistema di azionamento FTL.

COOL TOUCH STEAM WAND

Available as an accessory, the new cool touch stainless steel steam wand is one of the components baristas appreciate the most. The new-generation technology is combined with the unbeatable PEEK nozzle to guarantee thermal insulation along the entire length of the wand, preventing any risk of burns for the barista, both when frothing milk and during cleaning. The cool-touch steam wand is interchangeable with the standard model and can be used both with the classic lever steam control and with the new FTL system.

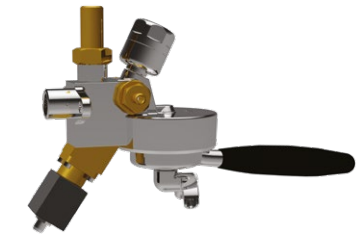


FTL: IL NUOVO SISTEMA DI CONTROLLO PER L'EROGAZIONE DEL VAPORE.

Fine Tuning Lever (FTL) è l'innovazione brevettata per il controllo misto dell'erogazione del vapore. Costituito da una leva di controllo dal design rivisitato che offre notevoli possibilità di regolazione del flusso di vapore, FTL comprende in un unico meccanismo entrambi i sistemi per l'erogazione del vapore già presenti sulle macchine La San Marco: con rotazione dell'impugnatura, e a leva, con movimento verticale e orizzontale. Il nuovo dispositivo consente al barista di controllare, in modo estremamente accurato, la portata di vapore durante la preparazione dei prodotti a base latte. L'estrema precisione nella regolazione della portata è stata resa possibile grazie all'utilizzo di un dispositivo a camme che ha sostituito la semplice regolazione tramite vite-madrevite.

FTL: THE NEW STEAM DELIVERY CONTROL SYSTEM.

Fine Tuning Lever (FTL) is the patented innovation for the unified control of the steam delivery system. FTL presents as a lever with a revamped design, and offers remarkable possibilities for steam flow regulation. A single mechanism drives both steam delivery systems already found on La San Marco machines: either by rotating the handgrip, or using the lever, which works with both vertical and horizontal movement. The new device offers the barista extremely precise control over the amount of steam delivered during the preparation of milk-based products. Ultra-high precision steam delivery is achieved using a cam device, which replaces the classic male-female screw regulation system.



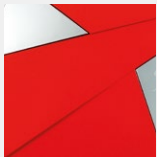


GAMMA COLORI

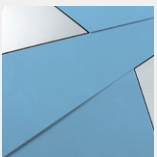
Look aggressivo, ampia gamma di colori disponibili di serie o su richiesta, finiture cromate: sono queste le caratteristiche estetiche della Serie 100 che esaltano l'originalità della linea e l'unicità del design di una macchina molto apprezzata nel mondo.

COLOUR RANGE

An aggressive look, a broad range of available colours, either standard or on request, chrome-plated finishes: these are the aesthetic characteristics of the 100 series, highlighting the originality of the line and the uniqueness of the design, in a machine highly appreciated throughout the world.



ROSSO MT
RED MT



AZZURRO MT
SKY BLUE MT



BIANCO LUCIDO
GLOSSY WHITE



GRIGIO MT
GREY MT



ANTRACITE MT
ANTHRACITE MT



NERO OPACO
MATT BLACK



BAUREIHE 100

Italianischer Stil, Qualität La San Marco. Aufgrund des unverwechselbaren Designs und die von den Kunden anerkannte hohe Qualität ist die Baureihe 100 die beliebteste Espresso-Kaffeemaschine von La San Marco. Drei Modelle und unzählige Gestaltungsmöglichkeiten mittels Licht und Farben. Baureihe 100: Jede Umgebung eignet sich für ein Produkt dieser Art. Die Baureihe 100 verfügt über drei Modelle: Touch, Elettronico (Elektronisch) und Semiautomatico (Halbautomatisch) mit sechs Versionen: 1 bis 4 Gruppen und 2 Versionen mit 2 kompakten Gruppen Mod. Sprint. Die ästhetische Veredelung der gesamten Baureihe wird noch einmal durch die Verwendung von Edelstahl gegen Fingerabdrücke und verchromten Platten, die einen Spiegeleffekt erzeugen, verstärkt. Die optimale Beleuchtung der Arbeitsfläche (Sonderausstattung) schafft eine malerische Wirkung, die sich harmonisch in jeden Einrichtungsstil passt. Die für die inneren Komponenten verwendeten Materialien (wie Messing, Kupfer oder rostfreiem Stahl) haben eine lange Lebensdauer, sind funktionell und leicht zu reinigen und erfüllen immer die hohen Qualitätsstandards für die sich die Espresso-Kaffeemaschinen von La San Marco auszeichnen. Die Baureihe 100 kann mit verschiedenen, im Katalog verfügbaren Zubehörteilen ausgestattet werden.

Farbpalette. Ansprechende Optik, eine breite serienmäßig oder auf Anfrage verfügbare Farbpalette und eine verchromte Veredelung sind die ästhetischen Merkmale der Baureihe 100. Diese Originalität der Linie und die Einzigartigkeit des Designs sind auch ein Grund dafür, dass sie sich weltweit großer Beliebtheit erfreut.

DTC-Technologie. Die Technologie DTC (Dual Temperature Control) ist ein Thermosiphon-Wasserkreislaufsystem mit Vorbrühgruppe und doppeltem Austauscher, einer mit vergrößertem Durchmesser im Inneren des Kessels und einer innerhalb jeder Gruppe. Es handelt sich hierbei um ein System zur Temperaturkontrolle, das sich besonders für Lokale mit hohem Verbrauch oder bei Verbrauchsspitzen eignet. Die DTC-Technologie ersetzt das System der Temperaturregulierung der einzelnen Gruppe mittels Durchflussregler.



SÉRIE 100

Style italien, qualité La San Marco. La Série 100 est la machine à café expresso La San Marco la plus appréciée au monde grâce à son design unique et à sa grande qualité reconnue sur le marché. Trois modèles, et des possibilités de personnalisation infinies à travers les lumières et les couleurs. Série 100: chaque lieu est idéal pour accueillir ce produit. La Série 100 dispose de trois modèles, Touch, Électronique et Semi-automatique, en six versions de 1 à 4 groupes plus 2 versions compactes de 2 groupes, mod. Sprint. Les finitions esthétiques de toute la gamme sont enrichies par l'acier inox qui ne laisse pas de traces et les panneaux chromés qui donne à l'ensemble un effet miroir. L'éclairage parfait du plan de travail, fourni en option, crée un effet optique qui s'adapte harmonieusement à tous les aménagements. Les matériaux employés pour les composants internes (laiton, cuivre et acier inox) et la carrosserie sont durables, fonctionnels et faciles à nettoyer et ils répondent depuis toujours aux hauts standards de qualité certifiée des machines pour café expresso La San Marco. La Série 100 peut être enrichie avec de nombreux accessoires disponibles sur catalogue.

Gamme des couleurs. Style agressif, vaste gamme de couleurs disponibles en version standard ou sur demande, finitions chromées: voici les caractéristiques esthétiques de la série 100 qui exaltent l'originalité de la ligne et l'unicité du design d'une machine très appréciée au monde.

Technologie DTC. La technologie DTC (Dual Temperature Control) est un système à circulation à thermosiphon avec préinfuseur et avec double échangeur, un à l'intérieur de la chaudière avec un diamètre augmenté et un à l'intérieur de chaque groupe: il s'agit d'un système de contrôle de la température particulièrement indiqué pour les locaux à grande consommation et pour les pics de consommation. La technologie DTC remplace le système de réglage de la température du groupe individuel avec un variateur de débit.



SERIES 100

Estilo italiano, calidad La San Marco. La Serie 100 es la máquina de café espresso La San Marco más apreciada del mundo gracias al inconfundible diseño y a la alta calidad reconocida por el mercado. Tres modelos, infinitas las posibilidades de personalización con luces y colores. Serie 100: cada ambiente es ideal para un producto de este tipo. La Serie 100 cuenta con tres modelos, Touch, Electrónico y Semiautomático, en seis versiones: de 1 a 4 grupos más 2 versiones de 2 grupos compactas mod. Sprint. Los acabados estéticos de toda la gama son embellecidos por el uso de acero inoxidable anti huella y paneles cromados, que aportan al conjunto un efecto de acabado tipo espejo. La iluminación perfecta de la superficie de trabajo opcional crea un efecto escénico que se adapta armoniosamente a todo tipo de decoración. Los materiales utilizados para los componentes internos (como latón, cobre y acero inoxidable) y carrocería son duraderos, funcionales y fáciles de limpiar y reflejan desde siempre las normativas de calidad certificada de las máquinas para café espresso La San Marco. La Serie 100 puede ser embellecida con diferentes accesorios disponibles en el catálogo.

Gama de colores. Look agresivo, amplia gama de colores disponibles de serie o bajo pedido, acabados cromados: estas son las características estéticas de la serie 100 que exaltan la originalidad de la línea y la unicidad del diseño de una máquina muy apreciada en el mundo.

Tecnología DTC. La tecnología DTC (Dual Temperature Control) es un sistema con circulación termosifónica con preinfusor y con doble intercambiador, uno dentro de la caldera con diámetro aumentado y uno dentro de cada grupo: se trata de un sistema de control de la temperatura especialmente indicado para locales con un alto consumo y para los picos de consumo. La tecnología DTC va a sustituir el sistema de regulación de la temperatura de cada grupo con variador de capacidad.

VERSIONEN: 1 BIS 4 GRUPPEN UND 2 VERSIONEN MIT 2 KOMPAKTEN GRUPPEN MOD. SPRINT

- 1) Innenliegende Wasserladepumpe einschl. Motor
- 2) LED-Wasserstandanzeige
- 3) Tastatur mit 6 programmierbaren Kaffeedosierungen sowie eine Start-/Stopp-Taste für die Gruppe (Start-/Stopp-Taste nur für das Modell S)
- 4) Mischer zur Temperaturregelung des Wassers (für die Mod mit 2-3-4 Gruppen)
- 5) IGTS Temperaturregler mittels Durchflussregler für jede einzelne Gruppe
- 6) Seitliche Schutzabdeckungen für die Arbeitsfläche
- 7) Edelstahloberfläche gegen Fingerabdrücke
- 8) Temperaturregulierung des Wassers im Kessel
- 9) Nr. 2 programmierbare Kaffeedosierungen sowie eine Start-/Stopp-Taste (für die Mod. T und E)
- 10) Automatischer Reinigungszyklus (nur für die Modelle T und E)
- 11) Nr. 2 manuell mit Hebel betätigte Dampfhähne

SONDERZUBEHÖR

- 12) DTC-System, dual temperature control
- 13) Außenliegende Wasserladepumpe einschl. Motor (für Mod. mit 2-3-4 Gruppen)
- 14) Verstärkte Widerstände (für Mod. mit 2-3-4 Gruppen)
- 15) Elektrischer Tassenwärmer mit Thermostat (für Mod. mit 2-3-4 Gruppen)
- 16) Beleuchtung der Arbeitsfläche mittels LED-Technologie
- 17) Nr. 1 automatischer Dampfhahn (Autosteam)
- 18) Carbon look Oberflächen
- 19) Kalte Dampfspritze mit Endstück aus PEEK
- 20) System FTL, Präzisionseinstellung für Dampf

VERSIONS: DE 1 À 4 GROUPES PLUS 2 VERSIONS À 2 GROUPES COMPACTES MOD. SPRINT

- 1) Moteur pompe de chargement eau interne
- 2) Indicateur niveau eau à LED
- 3) Clavier avec 6 doses de café programmables plus une touche start/stop pour chaque groupe (seulement touche start/stop pour le modèle S)
- 4) Mélangeur pour réglage température eau (pour mod. 2-3-4 groupes)
- 5) IGTS Régulateur de température pour chaque groupe avec variateur de débit
- 6) Protections latérales du plan de travail
- 7) Surface en acier inox qui ne laisse pas de traces
- 8) Réglage de la température de l'eau dans la chaudière
- 9) N. 2 doses eau programmables plus touche start/stop (pour mod. T et E)
- 10) Cycle de lavage automatique (seulement pour modèles T et E)
- 11) N. 2 lances vapeur à actionnement manuel par levier

EN OPTION

- 12) Système DTC, dual temperature control
- 13) Moteur pompe de chargement eau externe (pour mod. 2-3-4 groupes)
- 14) Résistances potentialisées (pour mod. 2-3-4 groupes)
- 15) Chauffe-tasses électrique avec thermostat (pour mod. 2-3-4 groupes)
- 16) Éclairage du plan de travail avec technologie LED
- 17) N. 1 lance vapeur automatique (Autosteam)
- 18) Finitions carbon look
- 19) Lance vapeur froide avec extrémité en PEEK
- 20) Système FTL, réglage de précision de la vapeur

VERSIONES: DE 1 A 4 GRUPOS MÁS 2 VERSIONES CON 2 GRUPOS COMPACTOS MOD. SPRINT

- 1) Motor de la bomba de carga de agua interna
- 2) Indicador del nivel de agua a LED
- 3) Teclado con 6 dosis de café programables más tecla start/stop por grupo (solo tecla start/stop para el modelo S)
- 4) Mezclador para regulación de la temperatura de agua (para mod. 2-3-4 grupos)
- 5) IGTS Regulador de la temperatura para cada grupo con variados de capacidad
- 6) Protecciones laterales de la superficie de trabajo
- 7) Superficie de acero inoxidable anti-huella
- 8) Regulación de la temperatura de agua en la caldera
- 9) 2 dosis de agua programables más tecla de start/stop (para mod. T y E)
- 10) Ciclo de lavado automático (solo para modelos T y E)
- 11) 2 lanzas de vapor con accionamiento manual con palanca

OPCIONAL

- 12) Sistema DTC, dual temperature control
- 13) Motor bomba de carga de agua externa (para mod. 2-3-4 grupos)
- 14) Resistencias potenciadas (para mod. 2-3-4 grupos)
- 15) Calentador de tazas eléctrico con termostato (para mod. 2-3-4 grupos)
- 16) Iluminación de la superficie de trabajo con tecnología LED
- 17) 1 lanza vapor automática (Autosteam)
- 18) Acabado carbon look
- 19) Lance vapeur froide avec extrémité en PEEK
- 20) Sistemas FTL, regulación de precisión del vapor



серия 100

ИТАЛЬЯНСКИЙ СТИЛЬ, КАЧЕСТВО LA SAN MARCO.

Серия 100 – это самая популярная кофемашина для приготовления эспрессо La San Marco в мире благодаря неповторимому дизайну и высокому качеству, признанному на рынке. Это три модели с неограниченными возможностями персонализации за счет цветовой гаммы и подсветки. Такой продукт идеально подойдет для любого пространства. Серия 100 включает три модели: сенсорную, электронную и полуавтоматическую в версиях от 1 до 4 групп, а также две версии с 2 компактными группами мод. Sprint. Внешняя отделка всего ассортимента дополнена элементами из нержавеющей стали и хромированными панелями с эффектом зеркальной отделки, на которых не остается отпечатков пальцев. Идеальная подсветка рабочей поверхности (опция) создает изумительный эффект, который гармонично смотрится в любом интерьере. Внутренние компоненты и корпус кофемашины выполнены из прочных, функциональных материалов (таких как латунь, медь и нержавеющая сталь), которые легко чистятся и соответствуют высоким стандартам сертифицированного качества кофемашин La San Marco. Серия 100 может быть дополнена различными принадлежностями, которые представлены в каталоге.

Цветовая гамма. Агрессивный дизайн, богатая цветовая гамма как в стандартной комплектации, так и по запросу, хромированная отделка – все это особенности серии 100, подчеркивающие оригинальность этой линейки и уникальность дизайна машины, пользующейся популярностью во всем мире.

100系列是

意大利风格·LA SAN MARCO品质。

100系列是La San Marco在世界范围内最受欢迎的意式咖啡机，这得益于其独特的设计和市场认可的高品质。三种模式，灯光和颜色均可无限制制。该产品是每个环境的理想选择。100系列具有3种型号，分别是触摸式，电子式和半自动式，分为1至4组的版本；还有型号为Sprint的带有2个紧凑组的两个版本。整个系列的外观，通过使用防指纹不锈钢和镀铬面板，使整体呈现出镜面效果。可选购的台面，照明效果完美，营造出一种场景化的效果，和谐地适应任何装修环境。内部组件（如黄铜、铜和不锈钢）和机身所使用的材料经久耐用、功能齐全、易于清洁，始终体现了La San Marco意式咖啡机的高标准认证质量。100系列可以通过产品目录中的各种附件来增强其性能。

颜色范围。

霸气的外观，多种颜色可作为标准配置或根据要求提供，镀铬处理：这些都是100系列的外观特征，增强了该系列的原创性和机器设计的独特性，在全世界范围内受到高度赞赏。



طرازات 100

الإصدارات: من 1 إلى 4 مجموعات بالإضافة إلى نسختين مع مجموعتين مدمجتين موديل سبرينت SPRINT.

- 1) محرك مضخة تحميل المياه الداخلية
- 2) مؤشر LED لمستوى الماء
- 3) لوحة مفاتيح بها 6 جرعات بن قابلة للبرمجة بالإضافة إلى زر بدء / إيقاف لكل مجموعة (زر بدء / إيقاف فقط لموديل S)
- 4) خلاط لتنظيم درجة حرارة الماء (لموديلات 2، 3، 4 مجموعات)
- 5) منظم درجة الحرارة لكل مجموعة على حده بنظام IGTS
- 6) الحماية الجانبية لسطح العمل
- 7) سطح من الصلب المقاوم للبقع
- 8) تعديل درجة حرارة مياه الغلاية التي يتم التحكم فيها إلكترونياً (لموديل T)
- 9) عدد 2 جرعة من الماء قابلتين للبرمجة بالإضافة إلى مفتاح بدء / إيقاف (لموديلات T و E)
- 10) دورة الغسيل الأوتوماتيكي (لموديلات T و E)
- 11) عدد 2 فوهات بخار تعمل يدوياً برافعة

في الخيارات

- 12) انظام DTC (تحكم مزدوج في درجة الحرارة)
- 13) محرك مضخة لشحن المياه الخارجية
- 14) المقاومات المحسّنة (لموديل 2، 3، 4 مجموعات)
- 15) جهاز تسخين الفناجين الكهربائي مع ثرموستات (لموديل 2، 3، 4 مجموعات)
- 16) إضاءة سطح العمل بتقنية LED
- 17) عدد 1 فوهة بخار أوتوماتيكية (أوتوستيم)
- 18) تشطيب بمظهر الكربون
- 19) رمح بخار بارد مع طرف نهائي من PEEK
- 20) نظام FTL ضبط دقيق للبخار

VERSIONI: OT 1 DO 4 GRUPPI PIÙS 2 VERSIONI S 2 COMPATTI GRUPPI MOD. SPRINT

- 1) Двигатель насоса внутренней заливки воды
- 2) Светодиодный индикатор уровня воды
- 3) Клавиатура с 6 программируемыми дозами кофе плюс кнопка пуск/стоп для каждой группы (только кнопка пуск/стоп для модели S)
- 4) Смеситель для регулировки температуры воды (для мод. с 2, 3, 4 группами)
- 5) Регулятор температуры для отдельных групп с системой IGTS
- 6) Боковая защита рабочей поверхности
- 7) Поверхность из нержавеющей стали, на которой не остается отпечатков пальцев
- 8) Регулятор температуры горячей воды в бойлере с электронным управлением (для мод. T)
- 9) 2 программируемых дозы воды плюс кнопка старт/стоп (для мод. T и E)
- 10) Цикл автоматической мойки (для мод. T и E)
- 11) 2 насадки выпуска пара с ручным рычажным приводом

OPZIONI

- 12) Система DTC (Dual Temperature Control, двухтемпературное управление)
- 13) Внешний двигатель насоса заливки воды
- 14) Усиленные нагреватели (для мод. с 2, 3, 4 группами)
- 15) Электрический подогреватель чашек с термостатом (для мод. с 2, 3, 4 группами)
- 16) Светодиодная подсветка рабочей поверхности
- 17) 1 автоматическая насадка выпуска пара (Autosteam)
- 18) Угльно-черная отделка (carbon look)
- 19) Холодная насадка выпуска пара с наконечником из ПЭК
- 20) Система FTL, точная регулировка пара

版本：从1到4组，加上2个版本的2个紧凑组SPRINT型号

- 1) 内部充水泵电机
- 2) LED水位指示器
- 3) 键盘上有6个可编程的咖啡剂量和每组的启动/停止按钮（S机型只有启动/停止按钮）
- 4) 水温调节混合器（适用于2、3、4组机型）
- 5) 带IGTS系统的单机温度调节器
- 6) 工作台面的侧面保护
- 7) 防指纹不锈钢表面
- 8) 电控锅炉水温调节（适用于T机型）
- 9) 2个可编程水剂量外加启动/停止按钮（适用于T和E机型）
- 10) 自动清洗循环（适用于T和E机型）
- 11) 2个带手动杠杆操作的蒸汽棒

选项项

- 12) DTC（双温控）系统
- 13) 外置装水泵电机
- 14) 增强型加热元件（适用于2、3、4组机型）
- 15) 带温控器的电子暖杯器（适用于2、3、4组机型）
- 16) 采用LED技术的工作台面照明
- 17) 1个自动蒸汽棒（Autosteam）
- 18) 碳纤维外观处理
- 19) 配有PEEK端头的冷触式蒸汽管
- 20) 蒸汽精确调节FTL系统

الأسلوب الإيطالي ، جودة LA SAN MARCO (لا سان ماركو).

طرازات 100 هي ماكينة صنع قهوة الإسبريسو لا سان ماركو الأكثر شهرة في العالم بفضل تصميمها المميز الذي لا تخطؤه العين والجودة العالية التي يعترف بها السوق. ثلاثة موديلات تحتوي على ما لا يحصى من إمكانيات الشخصية بالأضواء والألوان. أي بيئة تعتبر مثالية لمثل هذا المنتج. تحتوي السلسلة 100 على ثلاثة موديلات، تاتش Touch والكترونيك Eletttronico وسيمي اوتوماتيكي Semiautomatico بأصدارات من 1 إلى 4 مجموعات بالإضافة إلى نسختين بمجموعتين مدمجتين، موديل سبرينت Sprint. يتم تحسين اللمسات النهائية الجمالية للمجموعة بأكملها من خلال استخدام الصلب المقاوم للصدأ المقاوم للبقع والألواح المطلية بالكروم، والتي تعطي تأثير المرأة الحقيقي. تخلق الإضاءة المثالية لسطح العمل، كخيار، تأثيراً خلائياً يتكيف بشكل متناغم مع أي أسلوب في التأثيث. والخامات المستخدمة للمكونات الداخلية (مثل النحاس الأحمر والنحاس الأصفر والصلب المقاوم للصدأ) والهيكल متينة وعملية وسهلة التنظيف وتعكس دائماً المعايير العالية للجودة المعتمدة لماكينات قهوة الإسبريسو من لاسان ماركو. يمكن تزيين طرازات 100 بمختلف الملحقات المتوفرة في الكتالوج. نطاق الألوان. مظهر جريء، ومجموعة واسعة من الألوان المتاحة بشكل قياسي أو عند الطلب، وتشطيبات مطلية بالكروم: هذه هي الخصائص الجمالية لسلسلة 100 التي تعزز أصالة خط الإنتاج وتقرّد تصميم ماكينة تحظى بتقدير كبير في العالم.

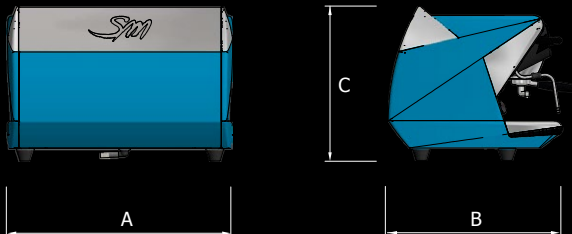
SERIES 100

Dati tecnici / Technical data

Modello Model	N. gruppi No. of brewing units	Capacità caldaia (litri) Boiler capacity in litres	Potenza assorbita (w) Power consumption (w)				Peso (kg) Weight (kg)		
			Coll. alla rete Power connection		Pompa Pump	Scaldatazze (optional) Cup heater (optional)			
			Monof. Single ph.	Trifase Tri-ph.			S	E	T
100 PRACTICAL	1	3	2000	-	275	-	38	39	40
100 SPRINT	2	5	3000	4500	275	-	48	51	51
100 SPRINT	2	10	2800	4200	275	-	53	54	54
100 2	2	12	3500-4500	3500-4500	275	100	57	60	60
100 3	3	19	5500	5500-7000	275	125	72	73	73
100 4	4	25	-	7000-9000	275	150	93	95	95

SERIES 100

Dimensioni / Dimensions

Modello Model	N. gruppi No. of brewing units			
		A mm	B mm	C mm
100 PRACTICAL	1	410	570	515
100 SPRINT	2	650	570	515
100 SPRINT	2	650	570	515
100 2	2	735	570	515
100 3	3	975	570	515
100 4	4	1215	570	515



Company with certified quality and health
and safety management system according to
UNI EN ISO 9001
UNI EN ISO 14001
UNI ISO 45001

La San Marco S.p.A.

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