

# SPANI POOL CONCESSION

EQUIPMENT LIST - OCTOBER 4, 2024

CATEGORY	ITEM	QTY	DESCRIPTION	SUPPLY + INSTALLATION
TABLES	SS2	1	S.S. TABLE WITH DRAWER + CUP DISPENSERS	by Contractor (stainless steel supplier)
	SS4	1	S.S. TABLE WITH DRAWERS + UNDERSHELVES	by Contractor (stainless steel supplier)
	SS8	1	S.S. WORK TABLE WITH HAND SINK	by Contractor (stainless steel supplier)
SHELVING	SS1	2	S.S. OVERSHELVES	by Contractor (stainless steel supplier)
	SS3	2	S.S. OVERSHELVES	by Contractor (stainless steel supplier)
	SS6	2	S.S. OVERSHELVES	by Contractor (stainless steel supplier)
	SS7	2	S.S. OVERSHELVES	by Contractor (stainless steel supplier)
	SS9	2	S.S. OVERSHELVES	by Contractor (stainless steel supplier)
CABINETS	SS10	1	S.S. ISLAND CABINET WITH SERVICE CHASE	by Contractor (stainless steel supplier)
PLUMBING	SS5	1	S.S. 3-COMPARTMENT SINK WITH DRAINBOARDS	by Contractor (stainless steel supplier)
		1	3-Compartment Sink Faucet	by Contractor (Mechanical)
	13	1	MOP SINK	by Contractor (Mechanical)
	SS8	1	HAND SINK	by Contractor (stainless steel supplier)
		1	Hand Sink Faucet	by Contractor (Mechanical)
APPLIANCES  confirm all space requirements with Owner	1	3	POS SYSTEM	by Owner
	2	1	1-DOOR BEVERAGE COOLER	by Owner
	3	1	1-DOOR COOLER	by Owner
	4	1	2-DOOR FREEZER	by Owner
	5	1	ICE CREAM FREEZER	by Owner
	6	1	HOT BEVERAGE MACHINE	by Owner
			STEAM TABLE/HOT FOOD TABLE	
	7	1	C/W SNEEZE GUARD	by Owner
	8	1	COUNTERTOP GLASS DOOR REFRIGERATOR	by Owner
	9	1	HOT DOG MACHINE	by Owner
	10	1	SLUSH MACHINE	by Owner
	11	1	MINI DONUT OVEN	by Owner
12	1	SEMI AUTOMATIC RAPID FRYER	by Owner	
OTHER	14	1	SOAP DISPENSER - SCJohnson Stainless Steel Dispenser 98123	by Contractor
	15	1	CHEMICAL DISPENSER - Dustbane ModularFlex System	by Contractor
		1	PAPER TOWEL DISPENSER	by Owner
		1	2'x3' STAINLESS STEEL TABLE	by Owner
		1	WASTE/RECYCLING BINS (INDOOR)	by Owner

## Global Payments Smart Terminal – A920

Introducing the sleek and powerful smart terminal that does it all



**Global Payments Smart Terminal – A920** standalone POS offers the experience of an Android tablet, in a sleek handheld device. Its powerful functionality, along with the simple, elegant design of the terminal, makes it perfect to meet the daily demands of businesses—no matter your size, sector, or ambitions.

The Global Payments Smart Terminal – A920 is not your average POS terminal. The solution features an intuitive 5" touchscreen interface, thermal receipt printer, high capacity battery and WiFi and 4G connectivity for in-aisle payments. Smart Terminal – A920 supports full debit and credit chip magnetic stripe, and contactless payments acceptance.

The Smart Terminal – A920 provides a best-in-class user experience thanks to a rich interface and wealth of security features. Pay-at-the-table functionality will soon be available to serve the unique business needs of the dynamic retail and hospitality sectors.

### Why you need it

**Advanced Security** — End-to-end encryption technology and the latest PCI compliance help secure transactions and reduce your PCI scope

**Ease of Installation** — Enjoy quick, seamless set-up

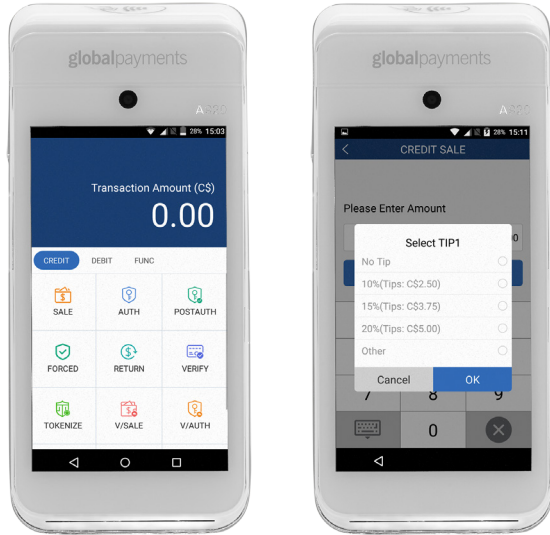
**Superior User Experience** — Large touchscreen entry offers a convenient, familiar smart device experience with a bright, coloured display

**Never Miss A Sale** — Securely accept all payment types to help improve your cash flow and profitability

**Built-To-Last Quality** — Scratch and high impact resistant with the robust Corning® Gorilla® glass technology combined with a coloured display

**Semi-integrated option available** — Integrates easily with your existing ECR, saving time and reducing integration costs

## Global Payments Smart Terminal – A920



### Key Features

The Global Payments Smart Terminal - A920 delivers the experience similar to an Android tablet in a powerful payment terminal. While it boasts a sleek, compact design, this smart terminal is jam-packed with features.

Processor	AMR Cortex A7 1.1GHz 4 core processor Cortex M-4	External Base Options	Charging Base
Memory	1 GB RAM + 8GB Flash, Micro SD Card Slot, Supports up to 32 GB	Battery	3.7V 5250 mAh Li-Ion
OS	Android open architecture OS	Physical	L x W x H (inches): 6.92 x 3.07 x 2.24 Weight: 11.3 oz (including battery)
Display	5" (720 x 1280) IPS Touchscreen Display	Dimensions (mm)	195(L) x 85(W) x 78(H) (7.7*3.3*3 inch)
Card Readers	Magnetic Card Reader- ISO 1/2/3, 500K lifespan  Smart Card Reader - EMV Level 1, 500K lifespan  Contactless - EMV Level 1 compliant	Certifications	PCI PTS 5.x SRED, EMV L1 & L2, EMV L1 Contactless
Communications Parts	Dual SIM, 1 x Micro USB		
Printer	2" Thermal Printer, 80mm Per Second		
Connectivity	4G LTE, WiFi		

Smart Terminal – A920 is available in the following configurations to meet your business needs:

- Standalone
- Semi-integrated

There's a lot more to tell you about the Smart Terminal – A920. **Contact me today!**

## Global Payments Countertop–Desk/5000

A smart terminal that puts convenience and security at your fingertips



With the **Global Payments Countertop–Desk/5000**, your business will take payment acceptance to the next level. This smart terminal features HTML5 technology and touchscreen convenience resembling characteristics of the most popular mobile device technologies.

Your customers will appreciate a seamless contactless payment experience through a dedicated card-reader zone and faster transaction flows. You will appreciate its ease of operation and large 3.5-inch colour touchscreen. The Countertop–Desk/5000 provides a best-in-class user experience thanks to a rich interface and wealth of security features.

### Why you need it

**Advanced Security** — End-to-end encryption technology, multi-level user password management and the latest PCI compliance help secure transactions and reduce your PCI scope

**Ease of Installation** — Enjoy quick, seamless set-up or pairing with your existing point of sale system, reducing set-up costs and resources

**Superior User Experience** — Facilitate data entry using fingers or the included stylus on the highly durable, colourful resistive touchscreen. Optional external PIN pad allows customers to make payments easily without passing the terminal back and forth

**Future-Proof Your Business** — Simplify access to the third-party applications you use to position your business for future growth with the robust Corning® Gorilla® glass technology combined with a coloured display

## Features



Desk/5000



Desk/1500 PIN Pad

### Abundant payment options

- EMV chip and PIN, magstripe and contactless
- Acceptance for all major debit and credit card types
- Supports digital wallets, such as Apple Pay®, Google Pay® and Samsung Pay®
- Supports HomeCurrencyPay, dynamic currency conversion
- Capable of integration with third party gift and loyalty applications

### User convenience

- Customization of transaction types on home screen
- Modification of function access based on user’s role
- Designed for IP connectivity with dial back-up
- Sleek and robust hardware design ensures longevity

Processor	Application & Crypto processor - Cortex A5
Memory	Internal - 512 MB Flash, 512 MB RAM
	External - MicroSD up to 32GB
OS	Telium Tetra OS
SAM	2 SAM
Card Readers	Magstripe - ISO 1/2/3, 500K lifespan
	Smart card - EMV Level 1, 500K lifespan
	Contactless - EMV Level 1 compliant
Display	Colour - 3.5” backlit, HVGA (480x320 pixels)
Touchscreen	Resistive - Finger & stylus (300K lifespan signature)
Keypad	16 hard top keys, raised Marking, backlit
Audio	Buzzer
	Audio Jack - Stereo
	Speaker - Mono
Video	Video accelerator- H264 codec
Thermal Printer	Speed - 20 l/s
	Paper roll cage - 58 mm width x ø 40 mm

Terminal Connectivity	Wired - Dial-up MODEM, Ethernet 10/100 base T
Terminal Connections	USB - 1 USB Host, 1 USB Slave
	Power Supply - Dedicated power Jack
	Serial - 1 RS232
Power Supply	16W or 32W
Terminal Size	187x82x68 mm (7.3x2.6x3.2x2.6”)
Weight	340 g (12 oz)
Environment	Operating Temperature - 0°C to +40°C (32°F to 104°F)
	Storage Temperature - -20°C to +55°C (-4°F to 131°F)
	Operating Humidity - 85% non-condensing at +40°C (104°F)
Accessory	Magic Box - 1xRS+1xPower+1xEth.+1xLine In
	Privacy - Field upgradable
Security	PCI PTS 5.X & 4.x Online & Offline certified

Countertop–Desk/5000 is available in the following configurations to meet your business needs:

- Standalone
- Semi-integrated

There’s a lot more to tell you about the Countertop–Desk/5000. **Contact me today!**

Corrina Cross  
 corrina.cross@globalpay.com  
 250-863-4590

## Global Payments Wireless—Move/5000

A smart approach for portable and secure payments on the move



Looking for a portable payment solution that checks all the boxes? **The Global Payments Wireless—Move/5000** connects seamlessly to your preferred wireless network(s), for convenient portable payments wherever your business takes you – at the table, on the patio, or on-the-go.

Featuring the latest in smart payment terminal technology and backed with the proven and highly secure Telium Tetra operating system, this robust payment solution is capable of standing up to the most demanding conditions. And, with the large touchscreen, bright user-friendly menu icons and backlit buttons, the Global Payments Wireless—Move/5000 makes navigation easy in any environment.

### Why you need it

**Multicom Wireless Connectivity** — Optimize successful payment transactions and minimize device communication costs using Bluetooth®, WiFi and 4G/LTE network connections

**Advanced Security** — End-to-end encryption technology, multi-level user password management and the latest PCI compliance help secure transactions and reduce your PCI scope

**Pay-at-the-Table Capability** — Speed payment and improve productivity by closing the sale remotely and printing receipts right on the spot

**Equip Your Business for the Future** — Simplify access to the third-party applications you use to position your business for future growth



## Features



### Abundant Payment Options

- EMV chip and PIN, magstripe and contactless
- Acceptance for all major debit and credit card types
- Supports digital wallets, such as Apple Pay®, Google Pay® and Samsung Pay®
- Supports HomeCurrencyPay, dynamic currency conversion
- Capable of integration with third party gift and loyalty applications

### User Convenience

- Extended battery life means less time charging and changing batteries
- Choose from Rogers™ or TELUS® wireless network coverage
- Customization of transaction types on home screen
- Advanced tipping functionality provides your customers with options, including percentage and free form
- Modification of function access based on user's role
- Sleek and robust hardware design ensures longevity

Processor	Application & crypto processor – Cortex A5
Memory	Internal – 512 MB Flash, 512 MB RAM
	External – MicroSD up to 32GB
OS	Telium Tetra OS
SAM	2 SAM
SIM	2 SIM
Card Readers	Magstripe – ISO 1/2/3, 500K lifespan
	Smart card – EMV Level 1, 500K lifespan
	Contactless – EMV Level 1 compliant
Display	Colour – 3.5” backlit, HVGA (480x320 pixels)
Touchscreen	Capacitive – Finger & stylus (300K lifespan signature)
Keypad	16 hard top keys, raised Marking, backlit
Audio	Audio Jack – Stereo
	Speaker – Mono
Video	Video accelerator – H264 codec
Thermal Printer	Speed up to 30 l/s
	Paper roll cage – 58 mm width x ø 40 mm

Terminal Connectivity	LAN – WiFi and Bluetooth Multicom – 4G/LTE, WiFi and Bluetooth
Terminal Connections	USB – 1 USB Host, 1 USB Slave
	Power Supply – Dedicated power Jack
Battery	Li-ion (2900mAh)
Terminal Size	169 x 78 x 57 mm (6.6” x 3.1” x 2.2”)
Weight	320 g (11 oz)
Environment	Operating Temperature -10°C to +50°C (14°F to 122°F)
	Storage Temperature -20°C to +55°C (-4°F to 131°F)
	Operating Humidity 85% non-condensing at +40°C (104°F)
Accessories	Bluetooth Communication Base
	Charging Base
Security	PCI PTS 5.X

Global Payments' Wireless – Move/5000 is available in the following configurations to meet your business needs:

- Standalone
- Semi-integrated
- Hospitality iPay@Table

There's a lot more to tell you about the Global Payments Wireless—Move/5000. **Contact me today!**

Corrina Cross

corrina.cross@globalpay.com

250-863-4590

**From:** [Glenn Canuel](#)  
**To:** [Kate Busby](#); [Kathy Russo](#)  
**Cc:** [Safaie, Azadeh](#)  
**Subject:** RE: [EXTERNAL EMAIL] Spani Pool Concession\_Follow-up Equipment List Questions  
**Date:** June 3, 2024 4:55:14 PM  
**Attachments:** [image005.png](#)

# 1-DOOR BEVERAGE COOLER

Kate this is the single door cooler

Thanks

Glenn



CD26  
COOLING DECK  
pepsi  
QBD

\*Shown with optional organizer shelves

Dimensions (L x D x H)	30.625 x 29.75 x 78.125 inches
	778 x 756 x 1984 mm
Net Internal Volume	23.67 Cu-ft / 670 L
Fiat Shelf Size (L x D)	25.75 x 23.37 inches
Number of Shelves	5
Packout - Bottles 20oz (600mL) Flat Shelves	360
Facings - Flat Shelf 20oz (Rows x Levels)	9 x 5
Packout - Bottles 20oz (600mL) Organizer Shelves	320
Facings - Organizer Shelf 20oz (Rows x Levels)	8 x 5
Voltage - US (Intl.)	115 (220)
Amps - US (Intl.)	4.8 (2.9)
Compressor HP	1/3
Door Style	Hinged Reversible
Shipping Weight	364 lbs / 165 Kg
No. of Coolers / 40 ft Container	30
No. of Coolers / 53 ft Trailer	60

**From:** Kate Busby <k.busby@faulknerbrowns.com>  
**Sent:** Monday, June 3, 2024 4:33 PM  
**To:** Kathy Russo <Kathy@canuelcaterers.ca>  
**Cc:** Safaie, Azadeh <ASafaie@coquitlam.ca>; Glenn Canuel <Glenn@canuelcaterers.ca>  
**Subject:** Spani Pool Concession\_Follow-up Equipment List Questions

Hi Kathy,

~~1. **Food warmer**~~

~~Glo-Ray® Slant Merchandising Display Warmers (several models included on cut sheet) GRSDS-24 -24" x 24.19" x 18.65" (610 x 614 x 474 mm) on 1" (25 mm) legs~~

~~Can you confirm Electrical Requirements Volts/Watts/Amps – is it the 120V option with standard plug (NEMA 5-15P)?~~

		Hoods							
GRSDS-24	2, 5	24" x 24.19" x 18.65" (610 x 614 x 474 mm) on 1" (25 mm) legs	22.5" x 24" (571 x 533 mm)	3.75" (95 mm)	120	695	5.8	NEMA 5-15P	80 lbs. (36 kg)
					220	629	2.9	CEE 7/7 Schuko, BS-1363	
					240	749	3.1	BS-1363, AS 3112	
					220-230 (CE)	629-688	2.9-3.0	CEE 7/7 Schuko, BS-1363	
					230-240 (CE)	688-749	3.0-3.1	BS-1363	

~~2. **2-DOOR BEVERAGE COOLER or 1 DOOR BEVERAGE COOLER**~~

~~Still waiting on specs from beverage supply company?~~

~~For design – base on Efi Glass Door Mechandiser Refrigeration models?~~

Thanks,

**Kate Busby** | Partner (Canada) | Architect AIBC AAA CPHD

**FAULKNERBROWNS  
ARCHITECTS**

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This email is subject to the terms and conditions set out [here](#).

**From:** Kathy Russo <Kathy@canuelcaterers.ca>

**Sent:** Monday, June 3, 2024 3:24 PM





Equipment for the Foodservice Industry

value + quality + service

## Bottom Mount Reach-in Refrigeration

C1-27VC-R



### C1-27VC-R

### Features

#### Features:

- Bottom-mounted cooling unit is easy to remove and clean
- Environmentally friendly R290 refrigerant
- Exterior & interior stainless steel construction
- Dixell digital temperature control system
- Heavy duty Embraco compressor
- Self-closing and stay open door
- Auto evaporation of defrosting water
- Recessed door handles
- Safe lock for safe and secure use
- Removable gasket that is easy to clean and replace
- Adjustable/removable plastic coated wire shelves
- Shelves can be set-up to hold standard full size hotel pans
- Casters for easy movement

#### Available Configuration:

- C1-27VC-L - Hinge Left
- C1-27VC-R - Hinge Right

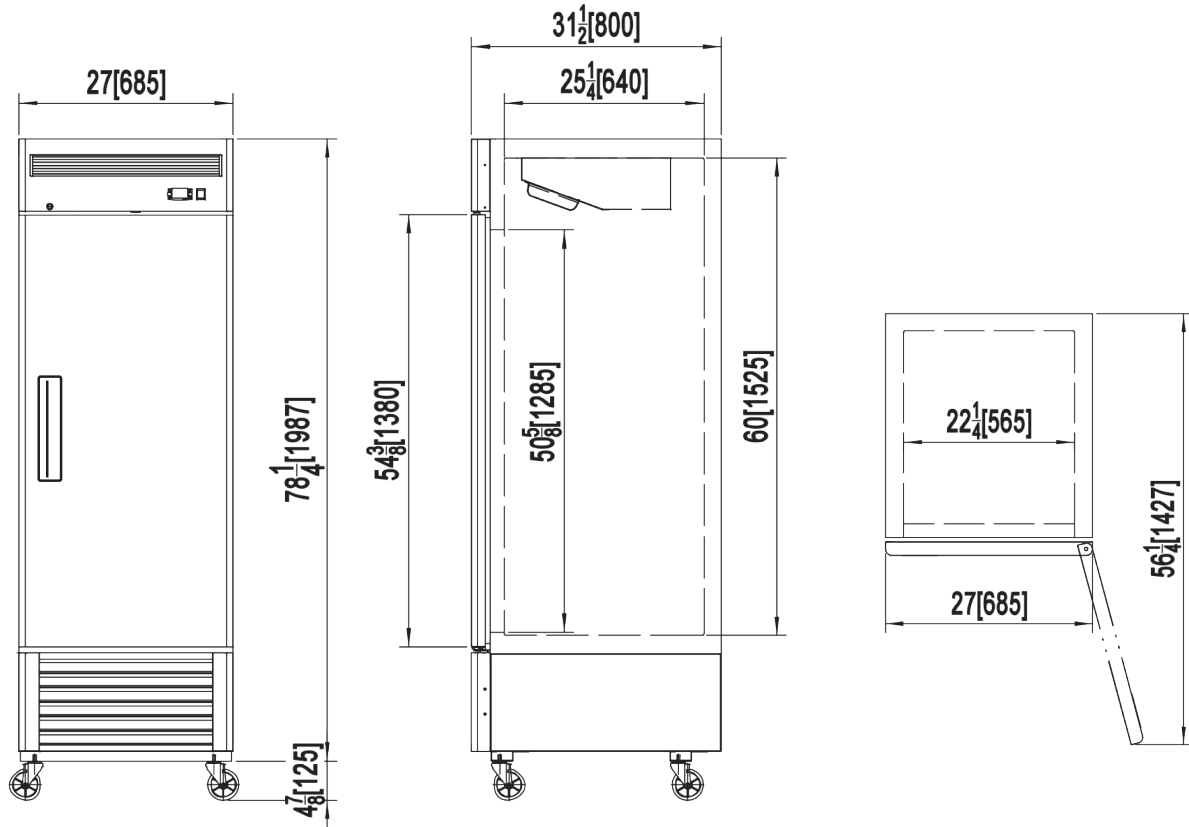
#### Warranty:

- Two year parts and labour; Five years on compressor.
- For full warranty details visit <https://www.efifoodequip.com/warranty-info.php>*



**C1-27VC-R**

**Specifications**



Model	Refrigerant	Doors	Shelves	Dimension (mm) (inch)			HP	Voltage	Amps	Capacity (L) (Cu Ft.)	Net Weight (KG) (LBS)	Temperature Range
				L	D	H						
C1-27VC-R	R290	1	3	685	800	2135	1/6	115/60	2.1	541	113	1 ~ 8°C
				27.0	31.5	84.1				19.1	249	33 ~ 45°F

Equipped with one NEMA 5-15P plug 

**Shipping Information**

Crate Dimensions (mm) (inch)			Net Weight (KG) (LBS)	Gross Weight (KG) (LBS)
L	D	H		
739	861	2154	113	128
29.1	33.9	84.8	249	282

Specifications subject to change without notice.

## 2-DOOR FREEZER

**efi** sales Ltd.

Equipment for the Foodservice Industry

value + quality + service

### Bottom Mount Reach-in Freezer

F2-54VC



#### F2-54VC

#### Features

##### Features:

- Bottom-mounted cooling unit is easy to remove and clean
- Environmentally friendly R290 refrigerant
- Exterior & interior stainless steel construction
- Dixell digital temperature control system
- Heavy duty Embraco compressor
- Self-closing and stay open door
- Auto evaporation of defrosting water
- Recessed door handles
- Safe lock for safe and secure use
- Removable gasket that is easy to clean and replace
- Adjustable/removable plastic coated wire shelves
- Shelves can be set-up to hold standard full size hotel pans
- Casters for easy movement

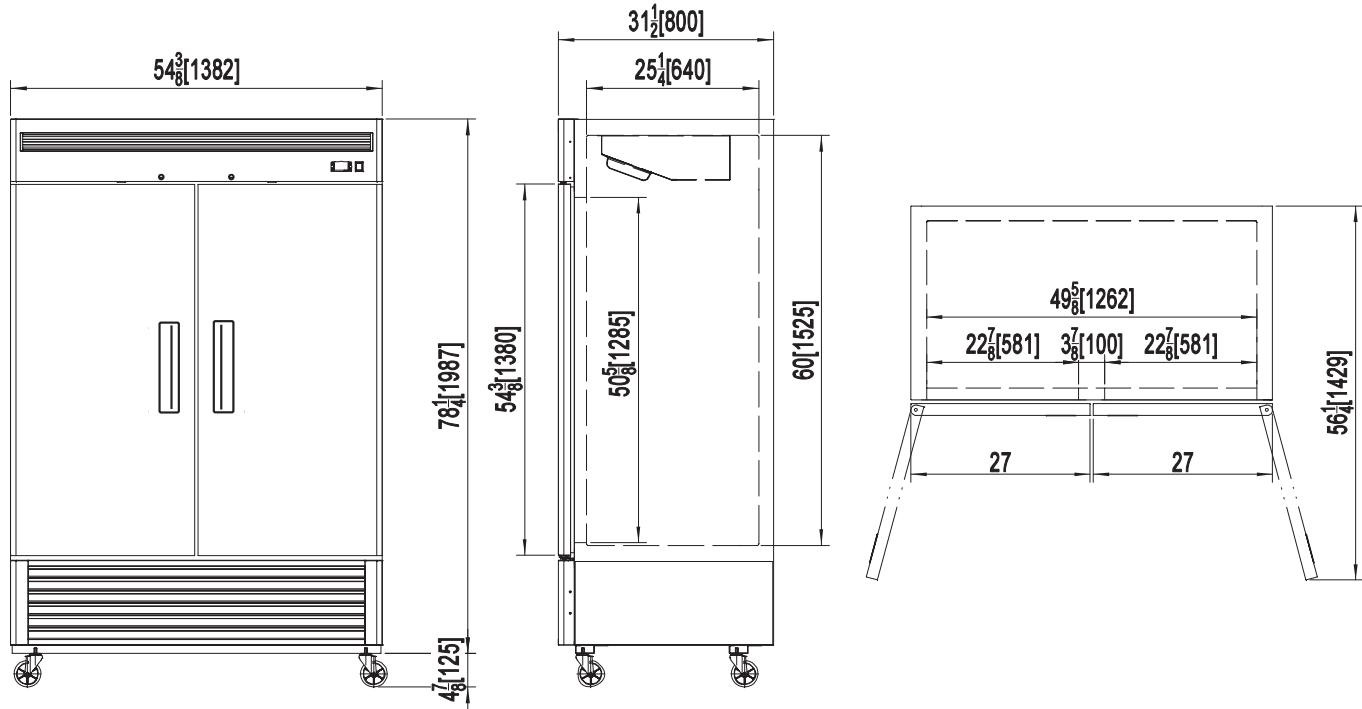
##### Warranty:

- Two year parts and labour; Five years on compressor.
- For full warranty details visit <https://www.efifoodequip.com/warranty-info.php>*



**F2-54VC**

**Specifications**



Model	Refrigerant	Doors	Shelves	Dimension (mm) (inch)			HP	Voltage	Amps	Capacity (L) (Cu Ft.)	Net Weight (KG) (LBS)	Temperature Range
				W	D	H						
F2-54VC	R290	2	6	1328	800	2135	3/4	115/60	8.6	1268	186	-8 ~ -1°F
				54.4	31.5	84.1						

Equipped with one NEMA 5-15P plug 

**Shipping Information**

Crate Dimensions (mm) (inch)			Net Weight (KG) (LBS)	Gross Weight (KG) (LBS)
W	D	H		
1435	861	2154	186	211
56.5	33.9	84.8	410	465

Specifications subject to change without notice.

ICE CREAM FREEZER

**RIO S**

Curved Lid Freezer



**RIO S** 150



Profit from the Power of Partnership.

800.441.4014

[www.excellenceindustries.com](http://www.excellenceindustries.com)

# RIO Curved Lid Freezer



## Technical Summary

Model	Size			Electrical			Refrigeration		Other			
	Dimensions (inches) Length x Depth x Height	Cubic Feet	Net Weight (lbs.)	Shipping Weight (lbs.)	Voltage/Hz/Phase	Running Amps	KWh/24hr	Compressor HP	Refrigerant	Temperature	No. of Baskets	Container Quantity
RIO S-68	26 3/4 x 25 1/2 x 34 3/4	3.6	112	117	120/60/1	4.9	4.0	1/4	R-404a	+7° to -9°F	2	149
RIO S-100	39 1/2 x 25 1/2 x 34 3/4	6.7	134	139	120/60/1	4.9	4.6	1/4	R-404a	+7° to -9°F	4	99
RIO S-125	49 1/4 x 25 1/2 x 34 3/4	9.1	152	157	120/60/1	6.0	5.1	1/4	R-404a	+7° to -9°F	5	81
RIO S-150	59 x 25 1/2 x 34 3/4	11.6	170	174	120/60/1	6.0	7.1	1/2	R-404a	+7° to -9°F	6	72
RIO S-175	69 x 25 1/2 x 34 3/4	14.0	194	198	120/60/1	5.8	7.2	1/2	R-404a	+7° to -9°F	7	51

### SPECIAL FEATURE

- Single layer heat reflective glass
- Low energy consumption
- Adjustable thermostat
- Prepainted galvanized steel interior
- Casters standard-2 locking
- Baskets & dividers included
- Optional:
  - Lock and key
  - Light bar



Profit from the Power of Partnership.

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Distribution  
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www.excellenceindustries.com

**From:** [Kathy Russo](#)  
**To:** [Glenn Canuel](#); [Kate Busby](#); [Safaie, Azadeh](#); [Arkoulis, Saarah](#)  
**Subject:** [EXTERNAL EMAIL] Hot Beverage Machine Specs  
**Date:** May 29, 2024 1:00:54 PM  
**Attachments:** [image001.png](#)

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Hi All,

Please see below specs for the hot beverage machine.

## HOT BEVERAGE MACHINE

**Space Requirements**

Height 94.9cm (38")  
Width 51.2 cm (21")  
Depth 66.5 cm (27")

**Electrical/Water**

Volts: 120V  
Breaker: 15 amp  
Water Supply line: 3/8  
NEMA: 5-15P



Thank you,

Kathy Russo  
*Canuel Caterers*  
*Director of Operations*  
C: 604-617-4013



---

**From:** Glenn Canuel <Glenn@canuelcaterers.ca>  
**Sent:** Wednesday, May 29, 2024 12:22 PM  
**To:** Kate Busby <k.busby@faulknerbrowns.com>; Safaie, Azadeh <ASafaie@coquitlam.ca>; Arkoulis, Saarah <SArkoulis@coquitlam.ca>  
**Cc:** Kathy Russo <Kathy@canuelcaterers.ca>  
**Subject:** FW: specs

Hot food warmer specs

Please note I'm waiting for the specs for our POS and what is needed for Data

Thank you

Glenn Canuel

---

**From:** Steve Poloway <[steve@budgetfoodequipment.com](mailto:steve@budgetfoodequipment.com)>  
**Sent:** Monday, May 27, 2024 3:55 PM  
**To:** Glenn Canuel <[Glenn@canuelcaterers.ca](mailto:Glenn@canuelcaterers.ca)>



# FOOD EQUIPMENT

SERVING THE FOOD INDUSTRY SINCE 1951

## 44-INCH STAINLESS STEEL ELECTRIC OPEN WELL HOT FOOD TABLE WITH 3 PANS CAPACITY, CUTTING BOARD AND UNDERSHELF

Item: 46574 Model: FW-CN-0003-H

**KEEP YOUR HOT FOODS  
READILY AVAILABLE AT  
SAFE TEMPERATURE**

*Perfect for buffet and catering services, Omcan's 44-inch Stainless Steel Electric Open Well Hot Food Table with Cutting Board and Undershef is designed to keep your hot foods readily available at safe temperature. With a durable stainless steel construction, this food warmer has a convenient undershef where you could store extra serving utensils, food pans, or any other kitchen tools that you need, as well as a polycarbonate cutting board as an extra work space in case you need to fill out food pans or plates.*

**STEAM TABLE**



*Pans not included.*



**WARRANTY**  
PARTS AND LABOR



Authorized Dealer



### TECHNICAL SPECIFICATIONS

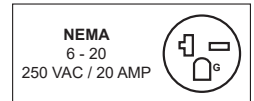
ITEM NUMBER	46574
MODEL	FW-CN-0003-H
MAX. TEMPERATURE	Approximately 212°F / 100°C
POWER	2250W   3000W
ELECTRICAL	208V   240V / 60Hz / 1Ph
AMPS	10.82   12.5
MATERIAL	Stainless Steel
CUTTING BOARD MATERIAL	Polyethylene
NUMBER OF PANS	3 (Pans not included)
PAN SIZE	20.78" x 12.8" x 6" (full size)
UNDERSHELF SIZE	42" x 18" x 2"   1058 x 462 x 50 mm
CUTTING BOARD SIZE	44" x 7.9" x 0.5"   1119 x 200 x 12 mm
DIMENSIONS (WDH)	44" x 30" x 34"   1119 x 772 x 870 mm
GROSS DIMENSIONS	48" x 25" x 20"   1210 x 640 x 520 mm
WEIGHT	45kg.   99lbs.
GROSS WEIGHT	60kg.   132lbs.

### FEATURES

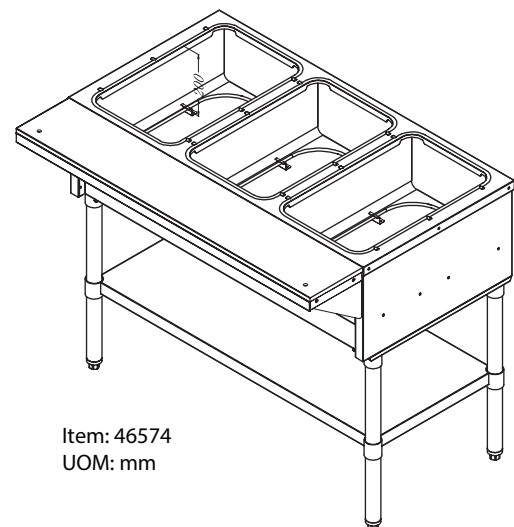
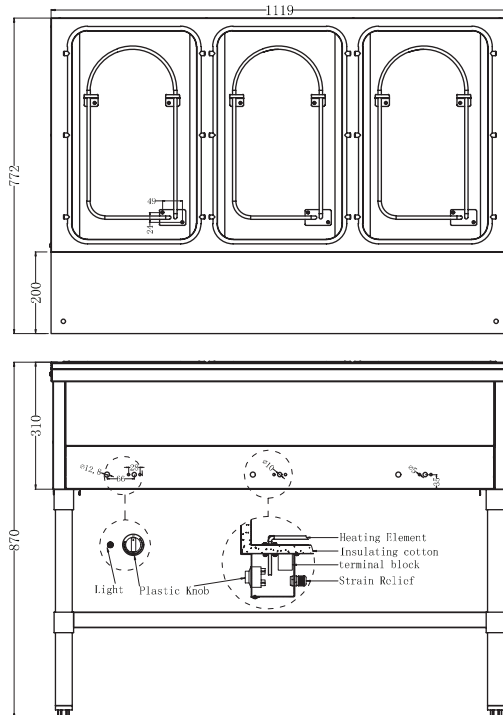
- Stainless steel structure with individual control
- Adjustable stainless steel undershelf and removable Polyethylene cutting board
- Adjustable stainless steel feet
- Stainless steel heating element
- 3 independent infinite controls
- Pans not included

### OPTIONAL ACCESSORIES

- Full Size Pan (Item 80259)
- Spillage Pan (Item 80907)



### TECHNICAL DRAWINGS AND DIMENSIONS



**OMCAN INC.**

Telephone: 1-800-465-0234  
 Fax: (905) 607-0234  
 Email: sales@omcan.com  
 Website: www.omcan.com



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*SERVING THE FOOD INDUSTRY SINCE 1951*

## SNEEZE GUARDS FOR STEAM PAN TABLES

Item: 47021 | 47022 | 47023 | 47024



Item	47021	47022	47023	47024
For Steam Table With	2 Pans	3 Pans	4 Pans	5 Pans
Net Weight	14.1lbs   6.4 kg	18.1 lbs   8.2 kg	22 lbs   10 kg	26.5 lbs   12 kg
Net Dimensions (DWH)	12" x 30" x 15"	12" x 44" x 15"	12" x 58" x 15"	12" x 72" x 15"
Compatible Steam Tables	Item 46646 Item 47342 Item 47362	Item 46574 Item 47343 Item 47363	Item 46674 Item 47344 Item 47364	Item 46648 Item 47345 Item 47365



**WARRANTY**



Authorized Dealer

# COUNTERTOP FRIDGE

**efi** sales Ltd.

Equipment for the Foodservice Industry  
value + quality + service

## COUNTERTOP GLASS DOOR REFRIGERATOR

C1-68GDCT



### C1-68GDCT

### Features

#### Features:

- 68 L countertop display refrigerator
- Tempered glass door for maximum product visibility
- Black exterior with white interior
- Digital temperature control
- Adjustable temperature range between 0°C - 10°C

- LED interior lighting
- Adjustable shelves

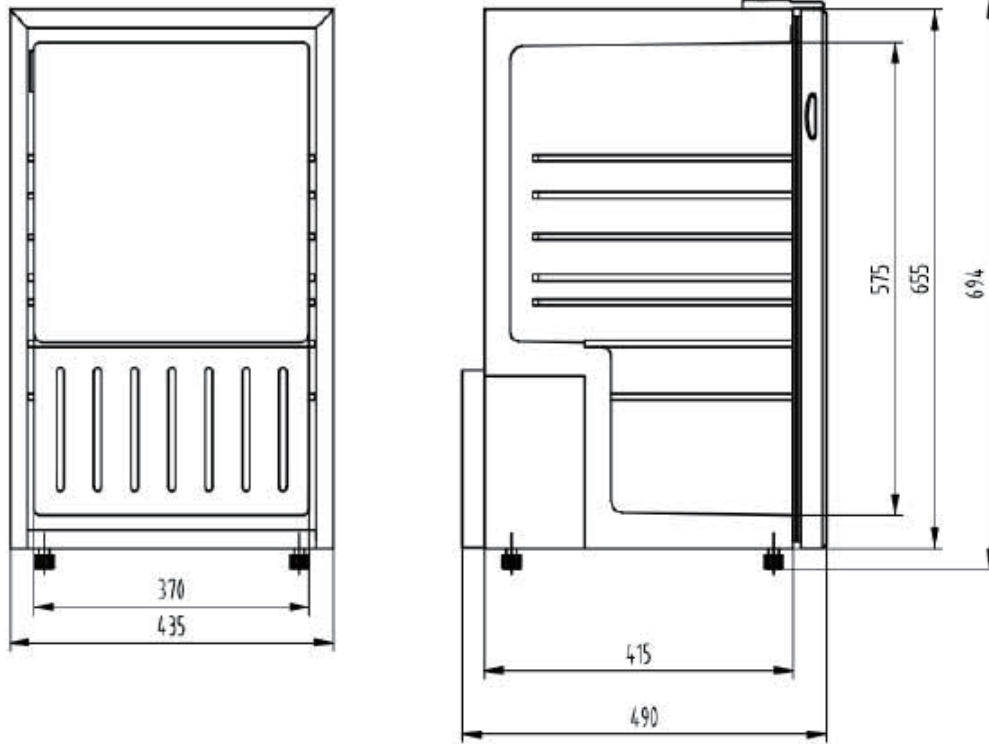
#### Warranty:

- One year parts and labour; Five years on compressor. For full warranty details visit <https://www.efifoodequip.com/warranty-info.php>



**C1-68GDCT**

**Specifications**



Model	Refrigerant	Door Type	Shelves	Dimension (mm / inch)			Voltage	Power	Capacity	Net Weight (KG / LBS)	Temperature Range
				W	D	H					
C1-68GDCT	R600a	Swing	3	435	500	686	110/60	80 W	68 L	24	0 ~ 10°C
				13.8	16.5	27.0				52.9	32 ~ 50°F

Equipped with one NEMA 5-15P plug 

**Shipping Information**

Crate Dimensions (mm / inch)			Net Weight (KG / LBS)	Gross Weight (KG / LBS)
W	D	H		
521	581	744	24	26
20.5	22.9	29.3	52.9	57.3

Specifications subject to change without notice.



**HOT DOG MACHINE**

**HOTDOG & SNEEZE GUARDS (OPTIONAL)**

Item: 44131  
Model: FW-CN-0005-E

Item: 44132  
Model: FW-CN-0007-E

Item: 44133  
Model: FW-CN-0009-E

Item: 44152  
(Sneeze guard for 44131)

Item: 44153  
(Sneeze guard for 44132)

Item: 44154  
(Sneeze guard for 44133)

**FEATURES**

- Made of stainless steel
- Individual temperature control knobs (0-250°C) for front and back
- Removable drip tray for excessive oil and food
- Non-skid rubber feet prevent sliding
- Easy to use and clean
- Perfect for movie theater, snack bar, farmer market, sport events, concessions stand and even your kitchen



**WARRANTY**  
PARTS AND LABOR



Authorized Dealer



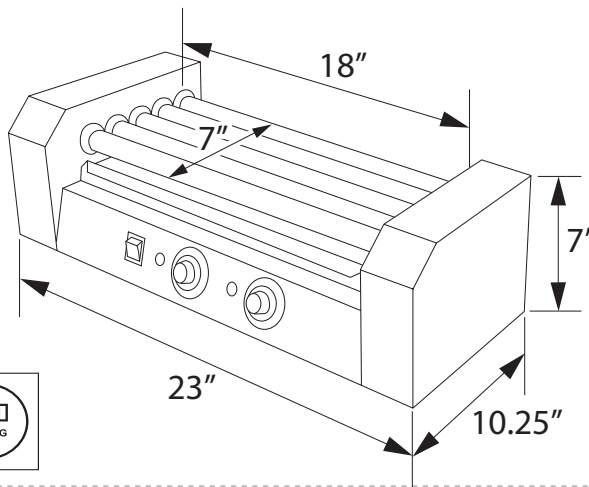
# COOKING EQUIPMENT

HOTDOG ROLLER - 5 ROLLERS



Rear side

TECHNICAL DRAWING WITH DIMENSIONS



NEMA  
5 - 15  
125 VAC / 15 AMP



Individual temperature controls



5 Stainless steel rollers



Optional sneeze guard

## TECHNICAL SPECIFICATION

ITEM NUMBER	44131
MODEL	FW-CN-0005-E
NUMBER OF ROLLERS	5
CAPACITY (QTY. OF HOTDOG)	12
LENGTH OF ROLLERS	17" / 431.8 mm
TEMPERATURE (FRONT & BACK)	0 - 250°C / 32 - 482°F
ELECTRICAL	110v/60hz/1ph
POWER	0.7 kW
NET WEIGHT	15 lbs/ 6.8 kg.
GROSS WEIGHT	16.5 lbs./ 7.5 kg.
NET DIMENSIONS	10.25" x 23" x 7" / 260.4 x 584 x 178 mm
GROSS DIMENSIONS	23.6" x 12" x 7" / 600 x 300 x 178 mm
OPTIONAL ITEM	44152 (Sneeze guard)

## OMCAN INC.

Telephone: 1-800-465-0234  
 Fax: (905) 607-0234  
 E-mail: sales@omcan.com  
 Website: www.omcan.com



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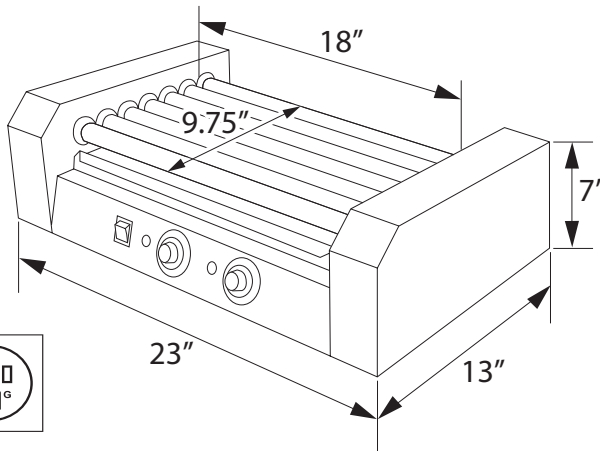
# COOKING EQUIPMENT

HOTDOG ROLLER - 7 ROLLERS



Rear side

TECHNICAL  
DRAWING WITH  
DIMENSIONS



NEMA  
5 - 15  
125 VAC / 15 AMP



Individual temperature controls



7 Stainless steel rollers



Optional sneeze guard

## TECHNICAL SPECIFICATION

ITEM NUMBER	44132
MODEL	FW-CN-0007-E
NUMBER OF ROLLERS	7
CAPACITY (QTY. OF HOTDOG)	18
LENGTH OF ROLLERS	17" / 431.8 mm
TEMPERATURE (FRONT & BACK)	0 - 250°C / 32 - 482°F
ELECTRICAL	110v/60hz/1ph
POWER	0.9 kW
NET WEIGHT	19 lbs./ 8.6 kg.
GROSS WEIGHT	20 lbs./ 9 kg.
NET DIMENSIONS	13" x 23" x 7" / 330 x 584 x 178 mm
GROSS DIMENSIONS	24" x 19" x 7" / 609.6 x 482.6 x 178 mm
OPTIONAL ITEM	44153 (Sneeze guard)

## OMCAN INC.

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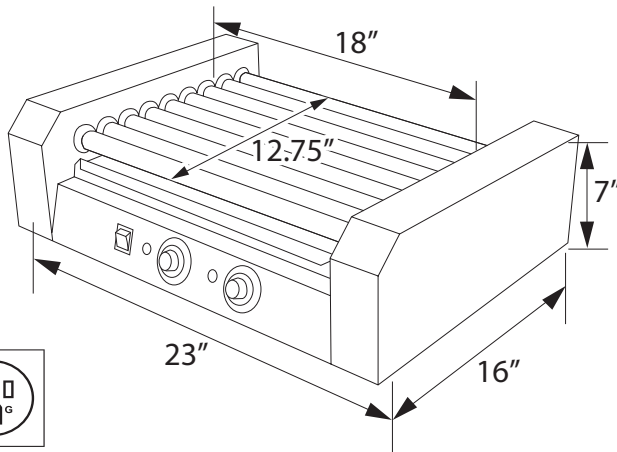
# COOKING EQUIPMENT

HOTDOG ROLLER - 9 ROLLERS



Rear side

TECHNICAL  
DRAWING WITH  
DIMENSIONS



NEMA  
5-15  
125 VAC / 15 AMP



Individual temperature controls



9 Stainless steel rollers



Optional sneeze guard

## TECHNICAL SPECIFICATION

ITEM NUMBER	44133
MODEL	FW-CN-0009-E
NUMBER OF ROLLERS	9
CAPACITY (QTY. OF HOTDOG)	24
LENGTH OF ROLLERS	17" / 431.8 mm
TEMPERATURE (FRONT & BACK)	0 - 250°C / 32 - 482°F
ELECTRICAL	110v/60hz/1ph
POWER	1.2 kW
NET WEIGHT	24 lbs. / 10.88 kg.
GROSS WEIGHT	25 lbs / 11 kg.
NET DIMENSIONS	16" x 23" x 7" / 406 x 584 x 178 mm
GROSS DIMENSIONS	24" x 19" x 7" / 609.6 x 482.6 x 178 mm
OPTIONAL ITEM	44154 (Sneeze guard)

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# SLUSH MACHINE



**ELMECO -18FC2**  
also available in 3 bowl



16.1"W x 22"D x 30.7"H  
120V 15 amp  
No Water Line Required

DONUT OVEN

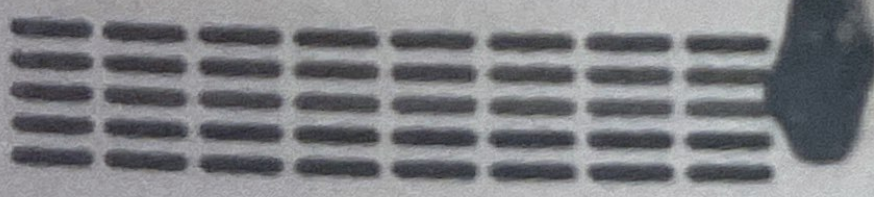
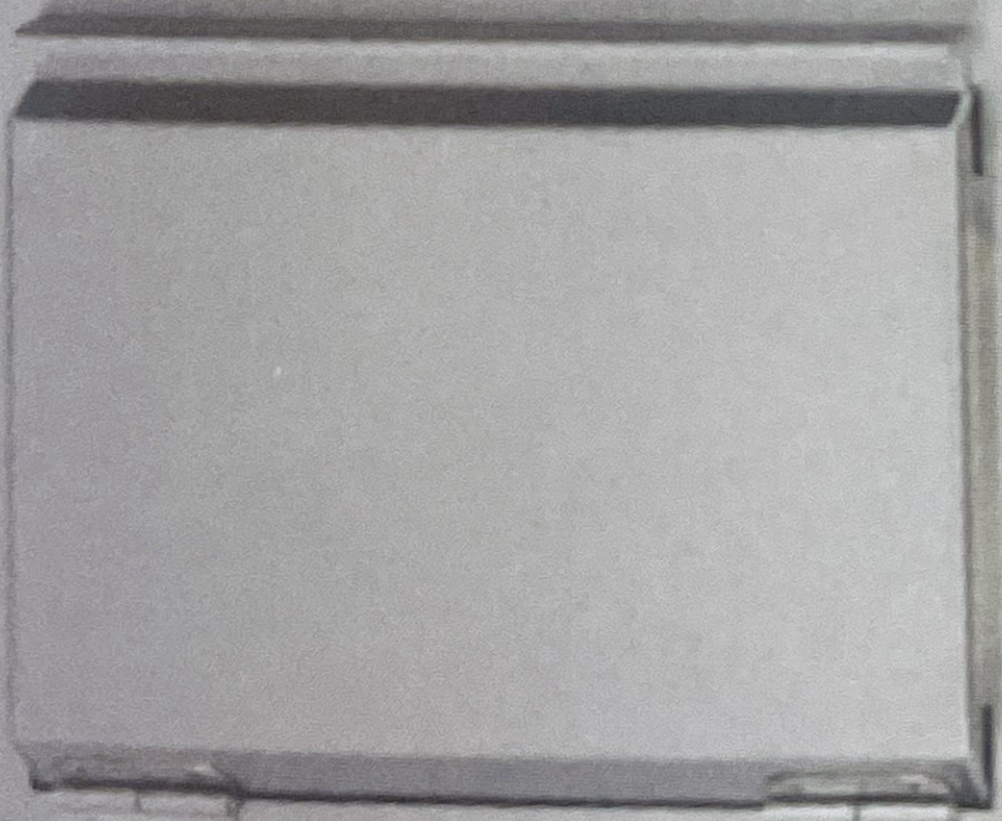


**Mini Donut Oven - 58350**



14.25"W x 20"D x 13.5"H  
120V 15 amp

RAPID FRYER



IN CASE OF FIRE



PULL HANDLE TO ACCESS THE EMERGENCY STOP

PRESETS

- 1 French Fries
- 2 Chicken Tenders
- 3 Onion Rings
- 4 Poppers
- 5 Cheese Bites
- 6 Corn Dogs
- 7 Fish Fillets
- 8 Chicken Wings
- 9 Potato Wedges

WWW.PERECTFRY.COM

**Semi Automatic Rapid  
Fryer - 38PFC5700**



17"W x 16"D x 23"H  
208V or 240V, 30 amp  
**Also available in  
38PFC5708 - 208V**

# Stainless Steel Dispenser

## SOAP DISPENSER

### PRODUCT DESCRIPTION

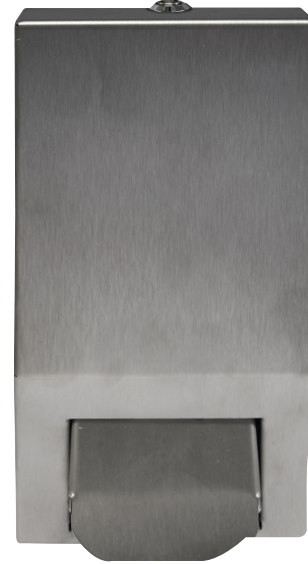
Unique stainless steel 1 liter closed, sealed cartridge dispenser that meets the distinct needs of any workplace and public facility environment.

### WHERE TO USE

For use in washrooms where a higher sense of security is required (i.e. prisons, mental institutions, schools).

### METHOD OF USE

Large, easy-push buttons dispense a controlled dose of product appropriate for the application required and empty cartridges are easily replaced in seconds.



FEATURES	BENEFITS
<b>Guaranteed for Life</b>	Dispensers are guaranteed against normal wear and tear, subject to correct installation, usage and dispenser care.
<b>Robust Design</b>	Dispenser is manufactured from durable stainless steel components and rigorously tested for high usage environments, providing assurance of quality and longevity.
<b>Large Push Buttons</b>	Minimizes the operation force required to allow easy use by hand or elbow; suitable in hygiene-sensitive areas.
<b>Fixed Product Dose</b>	Delivers the exact amount required, controlling usage and reducing waste.
<b>Security</b>	Unique metal locking mechanism helps prevent unauthorized access and product contamination.
<b>Simple Cartridge Replacement</b>	Designed for exclusive use with SC Johnson Professional skin care system products to enable cartridges to be replaced in seconds, reducing maintenance time and costs.
<b>Hygienic, Airless Cartridges</b>	The ultrasonically sealed cartridge and pump mechanisms prevent the ingress of air into the cartridge during use to help prevent product contamination and ensure 'fresh' product is dispensed every time.
<b>Minimal Waste</b>	The air-tight cartridges are designed to collapse to minimize product waste.

# Stainless Steel Dispenser



**98123**  
**No Sight Window**

## PACK SIZES

STOCK CODE	DISPENSER	CARTRIDGE CAPACITY	CASE QTY	DIMENSIONS (IN)	TO USE WITH
98123	Stainless Steel (No Sight Window)	1 Liter	10	9.5"h x 5.25"w x 4.125"d	All 1 Liter SC Johnson Professional Product Cartridges

SC Johnson Professional Inc.  
2815 Coliseum Centre Dr. #600,  
Charlotte, North Carolina, 28217  
United States  
Telephone: 800 248 7190  
www.scjp.com

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**SC Johnson**  
**PROFESSIONAL**  
A Family Company™

CHEMICAL  
DISPENSER

Systeme

ModularFlex

System



Parts & Operations Manual /  
Manuel de pièces et d'opérations

Code:

HSP9184





# Thank You For Purchasing Dustbane's ModularFlex!

Please use this equipment carefully and observe all warnings and cautions.

The package should contain:

- Proportioner unit
- Wall bracket
- Supply tube
- Metering tip kit
- Discharge tubes for each educator
- Instruction sheet
- Wall chart
- Product labels
- Install kit including:
  - (5) Screws, (5) Anchors, (3) Washers,
  - (1) Hosebarb "Y", (5) In-Line Check Valves, (4) Caps, (4) Foot Strainers,
  - (1) Hose Hook

## Important Safety Instructions:



- **WEAR** protective clothing and eyewear when dispensing chemicals or other materials or when working in the vicinity of all chemicals, filling or emptying equipment, or changing metering tips.
- **ALWAYS** observe safety and handling instructions of the chemical manufacturer.
- **ALWAYS** direct discharge away from you or other persons or into approved containers.
- **ALWAYS** dispense cleaners and chemicals in accordance with manufacturer's instructions. Exercise CAUTION when maintaining your equipment.
- **ALWAYS** reassemble equipment according to instruction procedures. Be sure all components are firmly screwed or latched into position.
- **ATTACH** only to tap water outlets (25 PSI Minimum, 85 PSI Maximum and Maximum water temperature 120° F).
- **KEEP** equipment clean to maintain proper operation.
- **NOTE** if the unit is used to fill a sink or discharge hose can be placed into a sink, the unit must be mounted so that the bottom of the cabinet is above the overflow rim of the sink.

## Installation and Maintenance:

1. Find a suitable place close to water source for the unit. Remove wall bracket from packaging, place level on wall and mark (3) mounting holes. Drill (3) 5/16" holes and install anchors in wall. Secure wall bracket to wall with screws and washers provided.
2. Place the cabinet onto the wall bracket aligning the tabs with the slots in the top of the cabinet. Also ensure the central snap on top of the wall bracket engages the cabinet. Mark the wall using the (2) lower holes, as guides, then remove cabinet from wall. Drill (2) 5/16" holes and install anchors in wall.
3. Select metering tips (up to four) for each selector valve (see metering tip chart). Push each tip firmly into a separate hose barb extending from the selector valve. A tip with no hole (clear plastic) can be used to block any valve port not being used for chemical. (This may be used for dispensing water only). (See Metering Tip Chart).
4. Cut supply tube provided into separate supply tubes for each product dispensed. Use "Y" fittings to connect both high and low flow educator to single container. Supply tubes should reach from hose barb on educator to the bottom of container for easy replacement of chemical. (See Parts Diagram). Prepare a tube for each barb of select valve. Supply tube routing to lower containers should pass through circular notch in the shelf back. **NOTE: ARROW ON CHECK VALVES SHOULD BE POINTED TOWARD THE EDUCATOR.**
5. A short discharge tube is used with the 1 GPM educator; minimum tube length is 8" (20 cm) for proper operation. Longer tubes (4') are used with a 3.5 GPM educator. Do not remove the flooding rings from inside the tubes. Install hose hook on longer tube to allow discharge tube to conveniently hang from dispenser when not in use.
6. Connect water supply hose of at least 3/8" ID to water inlet swivel. (Minimum 25 PSI pressure, with water running, is required for proper operation. Maximum pressure 85 PSI, Maximum water temperature 120° F)
7. Place the cabinet back onto the wall bracket (see #2) and secure the bottom of the cabinet to the wall with the screws provided. **NOTE: IT IS REQUIRED THAT THE BOTTOM (2) SCREWS BE INSTALLED.**
8. Install optional drip tray by aligning the four tabs on the tray with the four slots in the lower cabinet and push down.
9. If maintenance is required, remove the medallion cover from the unit by pushing inward on the two snap features located inside near the bottom of the medallion and rotate upwards. These snaps can be accessed by unlocking and opening the doors (See Parts Diagram).
10. Replace medallion cover. Insert the upper medallion tabs into the cabinet slots and swing down to engage lower medallion snaps on the inside of the cabinet. Ensure selector knobs are properly aligned. (See Parts Diagram).

## Operation:

1. Connect opposite end of water inlet hose to water supply. Turn on water supply.
2. Purge air from the system by depressing the button briefly. There may be some water discharge from the eductor vents until the air is purged.
3. To operate button fill units, depress button to dispense product, release button to stop flow. **IF YOU WISH TO BE ABLE TO LOCK THE BUTTON IN THE "ON" POSITION: Depress button and slide button lock up, TO UNLOCK, DEPRESS BUTTON AND RELEASE.**

## Tip Chart:

### Metering Tip Selection:

The final concentration of the dispensed solution is related to both the size of the metering tip opening and the viscosity of the liquid being siphoned. For water-thin products, the chart below can be used as a guideline. If product is noticeably thicker than water, consult the Measurement of Concentration Procedure below to achieve your desired water-to-product ratio. Because dilution can vary with water temperature and pressure, actual dilution achieved can only be ascertained by using the Measurement of Concentration Procedure. The clear, undrilled tip is provided to permit drilling to size not listed should you need a dilution ratio that falls between standard tip sizes.

**NOTE: A 1 GPM eductor is grey; a 3.5 GPM eductor is yellow. Refer to parts diagram if unfamiliar with names of system components.**

### Measurement of Concentration:

You can determine the dispensed water-to-product ratio for any metering tip size and product viscosity. All that is required is to operate the primed dispenser for a minute or so and note two things: the amount of dispensed solution, and the amount of concentrate used in preparation of the solution dispensed. The water-to-product ratio is then calculated as follows:

Dilution Ratio (X:1) where  $X = \frac{\text{Amount of Mixed Solution} - \text{Amount Concentrate Drawn}}{\text{Amount of Concentrate Drawn}}$

Dilution Ratio, then, equals X parts water to one part concentrate (X:1). If the test does not yield the desired ratio, choose a different tip and repeat the test. Alternative methods to this test are 1) pH (using litmus paper), and 2) titration. Contact your concentrate supplier for further information on these alternative methods and the materials required to perform them.

Dilution Ratio	Tip Colour		Ounce / CAD Gallon	mL / Litre	Ounce / US Gallon
	1 GPM	3.5 GPM			
1:08	Tan	Beige	16	100	13
1:16	Green	N/A	11	67	9
1:32	Yellow	N/A	6	34	5
1:40	Aqua	Green	4	25	4
1:80	Light Grey	Brown	2	12.5	1.6
1:160	N/A	Purple	1	6.25	0.8
1:256	Light Purple	Light Grey	0.63	4	0.5
1:520	N/A	Light Purple	0.32	2	0.25

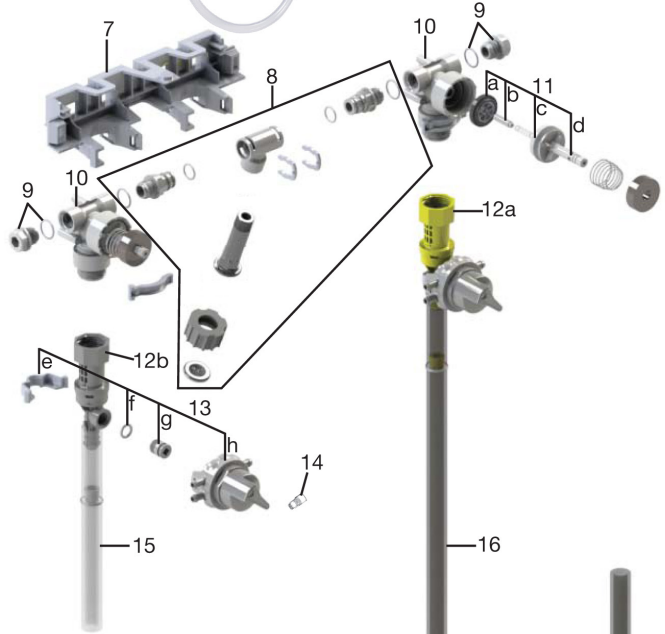
*\*Water-thin products: 40 psi*

## Troubleshooting Chart:

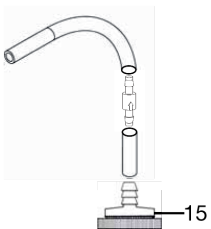
Problem	Cause	Solution
1. No discharge	<ul style="list-style-type: none"> <li>a. No water</li> <li>b. Clogged water inlet strainer</li> <li>c. Magnetic valve not functioning</li> <li>d. Eductor clogged</li> </ul>	<ul style="list-style-type: none"> <li>a. Open water supply</li> <li>b. Disconnect inlet water line and clean strainer</li> <li>c. Clean* or replace</li> <li>d. Clean* or replace</li> </ul>
2. No concentrate draw	<ul style="list-style-type: none"> <li>a. Metering tip or eductor has scale build-up</li> <li>b. Low water pressure</li> <li>c. Discharge tube not in place and/or flooding ring not in place</li> <li>d. Concentrate container empty</li> <li>e. Inlet hose barb not screwed into eductor tightly</li> <li>f. Clogged water inlet strainer</li> <li>g. Incorrect check valve installation</li> <li>h. Air leak in pick-up tube</li> <li>i. Selector out of position</li> </ul>	<ul style="list-style-type: none"> <li>a. Clean (descale)* or replace</li> <li>b. Minimum 25 PSI (with water running) required to operate unit properly</li> <li>c. Push tube firmly onto eductor discharge hose barb, or replace tube</li> <li>d. Replace with full container</li> <li>e. Tighten, but do not overtighten</li> <li>f. Disconnect inlet water line and clean strainer</li> <li>f. See parts diagram</li> <li>g. Put clamp on tube or replace tube if brittle</li> <li>h. Assure selector is in position desired</li> </ul>
3. Excess concentrate draw	<ul style="list-style-type: none"> <li>a. Metering tip not in place</li> </ul>	<ul style="list-style-type: none"> <li>a. Press correct tip firmly into barb on eductor</li> </ul>
4. Failure of unit to turn off	<ul style="list-style-type: none"> <li>a. Push button stuck</li> <li>b. Magnet doesn't fully return</li> <li>c. Water valve parts dirty or defective</li> </ul>	<ul style="list-style-type: none"> <li>a. Remove button and clean cabinet/button to remove any dirt lodged in slide recess</li> <li>b. Make sure magnet moves freely. Replace spring if short of weak</li> <li>c. Clean* or replace with valve parts kit</li> </ul>
5. Excess foaming in discharge	<ul style="list-style-type: none"> <li>a. Air leak in pick-up tube</li> </ul>	<ul style="list-style-type: none"> <li>a. Put clamp on tube or replace tube if brittle</li> </ul>
6. Door not closing properly	<ul style="list-style-type: none"> <li>a. Hinges disengaging from cabinet</li> </ul>	<ul style="list-style-type: none"> <li>a. Re-snap hinges into cabinet before closing door</li> </ul>

*\*In hard water areas, scale may form inside the discharge end of the eductor, as well as in other areas of the unit that are exposed to water. This scale may be removed by soaking the eductor in a descaling solution (deliming solution). To remove an eductor located in the cabinet, firmly grasp water valve and unthread eductor. Replace in the same manner. Alternatively, a scaled eductor can be cleaned (or kept from scaling) by drawing the descaling solution through the unit. Operate the unit with the suction tube in the descaling solution. Operate the unit until the solution is drawn consistently, then flush the unit by drawing clear water through it for a minute. Replace concentrate container and put the suction tube into concentrate.*

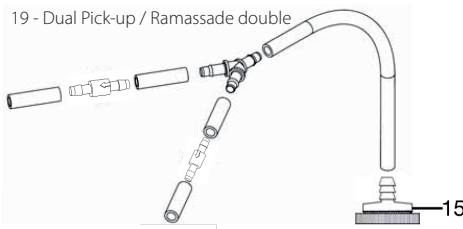
**Diagram / Diagramme :**



18 - Single Pick-up / Ramassage unique



19 - Dual Pick-up / Ramassage double



## Parts List / Liste de pièces :

Ref.	Part N. / n° de pièce	Description - EN	Description - FR
1	10098395	Door, Right Side	Porte, coté droit
	10098394	Door, Left Side	Porte, coté gauche
2	10096644	Button, Hi-Flow	Bouton, haut débit
	10096641	Button, Low-Flow	Bouton, bas débit
3	10098396	Medallion, ModularFlex	Médaillons, ModularFlex
4	10098393	Cabinet, ModularFlex	Cabinet, ModularFlex
5	10098403	Drip Tray, Dark Grey (Optional)	Ramasse-gouttes, gris foncé (optionnel)
6	90094105	Lock	Serrure
7	10098571	Kit, Bracket, Valve, 2 Button	Trousse, support, valve, 2 boutons
8	10098572	Kit, Water Inlet	Trousse, arrivée d'eau
9	10098573	Kit, Pipe Plug, 3/8 Plastic	Trousse, bouchon de tuyau, plastique de 3/8"
10	10098574	Kit, ASM Water Valve, Spring, Magnet	Trousse, ASM valve d'eau, ressort, aimant
11	10075980	Valve Parts Kit A. Diaphragm B. Armature C. Spring D. Valve Bonnet	Trousse de pièces A. Diaphragme B. Armature C. Ressort D. Capot de valve
12a	291	3.5 GPM Eductor Assembly	Assemblage d'éjecteur de 3,5 gal./min
b	290	1.0 GPM Eductor Assembly	Assemblage d'éjecteur de 1,0 gal./min
13	10094319	Select Valve Replacement Kit	Trousse de remplacement de la valve de sélection
e	10088805	Clip, E-Gap Select	Agrafe, sélection E-Gap
f	329902	O-Ring	Anneau-O
g	10061430	Suction Inlet	Entrée d'aspiration
h	10094305	Select Valve	Valve de sélection
14	690014	Metering Tip Kit	Trousse d'embouts de dosage
15	10088822	1.0 GPM Discharge Tube With Flooding Ring (8")	Tube de décharge de 1,0 gal./min avec anneau d'inondation (8")
16	90048495	3.5 GPM Discharge Tube With Flooding Ring (4')	Tube de décharge de 3,5 gal./min avec anneau d'inondation (4')
17	10080730	Hose Hook, 1/2"	Crochet de tuyau, 1/2"
18	90098774	Cap, RDI, Dustbane	Bouchon, RDI, Dustbane
-	10091920	Water Inlet Hose, 3/8" x 6'	Tuyau d'arrivée d'eau, 3/8" x 6'

# Merci d'avoir fait l'achat du ModularFlex de Dustbane!

Veuillez utiliser cet équipement avec prudence et observer toutes les précautions et mises en garde.

Cet emballage devrait contenir :

- Système de dilution
- Support mural
- Tube d'alimentation
- Trousse d'embouts
- Tubes à décharge pour chaque éjecteur
- Feuille d'instruction
- Tableau mural
- Étiquettes de produits
- La trousse d'installation comprend : (5) vis, (5) ancrés, (3) rondelles, (1) raccord cannelé «Y», (5) valves de contrôle en ligne, (4) poids, (4) pied de filtre, (1) crochet pour boyau

## Consignes de sécurité importantes :



- **PORTER** des vêtements de protection et des lunettes de sécurité lors de la distribution de produits chimiques ou d'autres matériaux; ou lorsque vous travaillez à proximité de tous les produits chimiques, remplir ou vider l'équipement, ou changer les embouts.
- Respecter **TOUJOURS** les consignes de sécurité et de manipulation du fabricant de produits chimiques.
- Vider **TOUJOURS** loin de vous, des autres personnes ou dans des contenants approuvés.
- Verser **TOUJOURS** les nettoyants et les produits chimiques en conformité avec les instructions du fabricant. Faire preuve de prudence lors de l'entretien de votre équipement.
- Remonter **TOUJOURS** le matériel conformément aux procédures d'instruction. Soyez sûr que tous les composants sont bien vissés ou verrouillés en place.
- **FIXER** qu'à des sorties d'eau de robinet (maximum 85 psi).
- **GARDER** l'équipement propre afin d'assurer un bon fonctionnement.
- **REMARQUE** : Si l'appareil est utilisé pour remplir un évier ou un boyau peut être placé dans un évier, l'appareil doit être monté de telle sorte que le fond de l'armoire est au-dessus du rebord de débordement de l'évier.

## Installation et entretien :

1. Trouver un endroit approprié près d'une source d'eau pour l'unité. Retirer le support mural de l'emballage, placer le niveau au mur et marquer trois (3) trous pour le montage. Percer trois (3) trous de 5/16" et installer des ancrages dans le mur. Fixer le support mural au mur avec les vis et les rondelles fournies. **REMARQUE: La distance entre le haut du support mural et le haut de l'armoire est de 1/8"**.
2. Placer l'armoire sur le support mural en alignant les languettes avec les fentes dans le haut de l'armoire. Assurez-vous également que le bouton central sur le dessus du support mural engage l'armoire. Marquer le mur en utilisant les deux (2) trous inférieurs comme guides, puis retirer l'armoire du mur. Percer deux (2) trous de 5/16" et installer les ancrages dans le mur.
3. Sélectionner les embouts de dosage (jusqu'à quatre) pour chaque valve de sélection (voir les deux sections suivantes). Pousser chaque extrémité fermement dans un raccord cannelé séparé s'étendant de la valve de sélection. Un embout sans trou (en plastique transparent) peut être utilisé pour bloquer tout port de la valve qui n'est pas utilisé pour des produits chimiques. (Ceci peut être utilisé pour distribuer de l'eau uniquement). (Voir le tableau des astuces de mesure ci-dessous)
4. Couper le tube d'alimentation fourni dans des tubes d'alimentation séparés pour chaque produit distribué. Utiliser les raccords en «Y» pour raccorder le débit haut et bas des éjecteurs à un seul contenant. Les tubes d'alimentation doivent passer du raccord cannelé de l'éjecteur au fond du récipient pour faciliter le remplacement de produit chimique. (Voir diagramme de pièces.) Préparer un tube pour chaque raccord cannelé de la valve de sélection. L'acheminement du tube d'alimentation vers les contenants inférieurs doit passer à travers l'encoche circulaire dans l'étagère arrière. **REMARQUE: LA FLÈCHE DES SOUPAPES DE CONTRÔLE DOIT ÊTRE POINTÉE VERS L'ÉJECTEUR.**
5. Un tube à décharge courte est utilisé avec l'éjecteur de 1 gal./min; la longueur minimale du tube est de 8" (20 cm) pour un fonctionnement correct. Les tubes plus longs (4") sont utilisés avec un éjecteur de 3,5 gal./min. Ne retirez pas les anneaux d'inondation de l'intérieur des tubes. Installer le crochet du tuyau sur le tube le plus long pour permettre au tube d'évacuation de s'accrocher commodément au distributeur lorsqu'il n'est pas utilisé.
6. Raccorder le tuyau d'alimentation d'eau d'au moins 3/8" de diamètre intérieur à l'embout d'entrée d'eau. (Une pression minimum de 25 psi, avec de l'eau courante, est requise pour un bon fonctionnement. Une pression maximale de 85 psi et une température maximale 140 °F pour de l'eau).
7. Placer l'armoire sur le support mural (voir n° 2) et fixer le bas de l'armoire au mur à l'aide des vis fournies. **REMARQUE: IL EST NÉCESSAIRE QUE LES DEUX (2) VIS DU BAS SOIENT INSTALLÉES.**
8. Installer le ramasse-gouttes optionnel en alignant les quatre (4) languettes du bac avec les quatre fentes de l'armoire inférieure et pousser vers le bas.
9. Si un entretien est nécessaire, retirer le couvercle du médaillon de l'unité en poussant vers l'intérieur sur les deux dispositifs d'encliquetage situés à l'intérieur près du bas du médaillon et tourner vers le haut. Ces boutons-pression sont accessibles en déverrouillant et en ouvrant les portes (voir le diagramme de pièces).

- Remplacer le couvercle du médaillon. Insérer les languettes du médaillon supérieur dans les fentes du cabinet et basculer vers le bas pour engager les boutons-pression du médaillon inférieur à l'intérieur de l'armoire. Assurez-vous que les boutons de sélection sont correctement alignés. (Voir le diagramme de pièces).

## Fonctionnement :

- Brancher l'extrémité opposée du tuyau d'entrée d'eau au raccord d'approvisionnement d'eau. Ouvrir l'alimentation d'eau.
- Purger l'air du système en appuyant brièvement sur le bouton. Il peut y avoir une certaine décharge d'eau des orifices d'évacuation jusqu'à ce que l'air soit purgé.
- Pour utiliser les unités de remplissage par boutons, appuyer sur le bouton pour distribuer le produit, relâcher le bouton pour arrêter le débit. **SI VOUS SOUHAITEZ POUVOIR VERROUILLER LE BOUTON À LA POSITION "ON": appuyer sur le bouton et glisser le bouton pour le verrouiller. POUR DÉVERROUILLER, DÉPRESSER LE BOUTON ET LE RELÂCHER.**

## Tableau d'embouts :

### Sélection d'embouts de dosage :

La concentration finale de la solution distribuée est liée à la fois à la taille de l'ouverture de l'embout de dosage et à la viscosité du liquide siphonné. Pour les produits minces, le tableau à la page suivante peut servir de guide. Si le produit est sensiblement plus épais que l'eau, consulter la procédure de mesure de la concentration ci-dessous pour obtenir le rapport eau/produit désiré. Comme la dilution peut varier en fonction de la température et de la pression de l'eau, la dilution réelle obtenue ne peut être déterminée en utilisant la procédure de mesure de la concentration. L'embout transparent et non percé est fourni pour permettre le forage à la taille non indiquée si vous avez besoin d'un taux de dilution compris entre les tailles de pointe standard.

**REMARQUE : Un éjecteur de 1 gal./min est gris; un éjecteur de 3,5 gal./min est jaune. Reportez-vous au schéma des pièces si vous n'êtes pas familier avec les noms des composants du système.**

### Mesures de concentration :

Vous pouvez déterminer le rapport eau/produit distribué pour toute taille de l'embout de dosage et la viscosité du produit. Tout ce qui est requis est de faire fonctionner le distributeur amorcé pendant environ une minute et de noter deux choses : la quantité de solution distribuée et la quantité de concentré utilisée dans la préparation de la solution distribuée. Le rapport eau/produit est alors calculé comme suit:

$$\text{Taux de dilution (X:1) où X} = \frac{\text{Montant de solution mélangé} - \text{Montant de produit concentré utilisé}}{\text{Montant de produit concentré utilisé}}$$

Le taux de dilution est alors égal à X parties d'eau pour une partie de concentré (X: 1). Si le test ne donne pas le ratio désiré, choisir un embout différent et répéter le test. Les méthodes alternatives à ce test sont 1) le pH (en utilisant du papier de tournesol) et 2) le titrage. Contacter votre fournisseur de produits concentrés pour plus d'informations sur ces méthodes alternatives et les matériaux nécessaires pour les réaliser.

## Tableau d'embouts :

Taux de dilution	Couleur de l'embout		Once / Gallons CAD	mL / Litre	Once / Gallons US
	1 gal./min	3.5 gal./min			
1:8	Havane	Beige	16	100	13
1:16	Vert	N/A	11	67	9
1:32	Jaune	N/A	6	34	5
1:40	Aqua	Vert	4	25	4
1:80	Gris pâle	Brun	2	12,5	1,6
1:160	N/A	Mauve	1	6,25	0,8
1:256	Mauve pâle	Gris pâle	0,63	4	0,5
1:520	N/A	Mauve pâle	0.32	2	0.25

\* Produits dilués à l'eau : 40 psi

## Tableau de dépannage :

Problème	Cause	Solution
1. Aucune décharge	<ul style="list-style-type: none"> <li>a. Aucune eau</li> <li>b. Filtre d'entrée d'eau bouché</li> <li>c. Valve magnétique ne fonctionne pas</li> <li>d. Éjecteur bouché</li> </ul>	<ul style="list-style-type: none"> <li>a. Ouvrir l'approvisionnement d'eau</li> <li>b. Débrancher la conduite d'eau d'entrée et nettoyer la passoire</li> <li>c. Nettoyer* ou remplacer</li> <li>d. Nettoyer* ou remplacer</li> </ul>
2. Aucune tirée de produits concentrée	<ul style="list-style-type: none"> <li>a. L'embout de dosage a une accumulation de tartre</li> <li>b. Basse pression d'eau</li> <li>c. Tube de décharge pas en place/ou l'anneau d'inondation n'est pas en place</li> <li>d. Contenant de produit concentré vide</li> <li>e. Tuyau flexible d'entrée non vissé fermement dans l'éjecteur</li> <li>f. Filtre d'entrée d'eau bouché</li> <li>g. Installation de clapet anti-retour incorrecte</li> <li>h. Fuite d'air dans le tube de prélèvement</li> <li>i. Sélecteur hors position</li> </ul>	<ul style="list-style-type: none"> <li>a. Nettoyer (détartrer)* ou remplacer</li> <li>b. Un minimum de 25 psi (avec de l'eau courante) est requis pour faire fonctionner l'appareil correctement</li> <li>c. Pousser le tube fermement dans le raccord cannelé de l'éjecteur ou remplacer le tube</li> <li>d. Remplacer avec un contenant plein</li> <li>e. Serrer, mais ne pas trop serrer</li> <li>f. Débrancher la conduite d'eau d'entrée et nettoyer la passoire</li> <li>g. Voir le tableau d'embouts</li> <li>h. Mettre une pince sur le tube ou remplacer si le tube est fragile</li> <li>i. Assurez-vous que le sélecteur est dans la position désirée</li> </ul>
3. Tirée excessive de produits chimiques	<ul style="list-style-type: none"> <li>a. Embout de dosage pas en place</li> </ul>	<ul style="list-style-type: none"> <li>a. Appuyer fermement sur l'embout de dosage dans le raccord de l'éjecteur</li> </ul>
4. Échec de l'unité de s'éteindre	<ul style="list-style-type: none"> <li>a. Bouton bloqué</li> <li>b. Aimant ne retourne pas complètement</li> <li>c. Pièces de la valve d'eau sales ou défectueuses</li> </ul>	<ul style="list-style-type: none"> <li>a. Retirer le bouton et nettoyer le cabinet/ bouton pour enlever toute saleté qui pourrait s'être logée dans la cavité</li> <li>b. Assurez-vous que l'aimant se déplace librement. Remplacer le ressort s'il est trop court ou faible</li> <li>c. Nettoyer* ou remplacer replace avec le kit de pièce de la valve</li> </ul>
5. Mousse excessive dans la décharge	<ul style="list-style-type: none"> <li>a. Fuite d'air dans le tube de prélèvement</li> </ul>	<ul style="list-style-type: none"> <li>a. Mettre une pince sur le tube ou remplacer si le tube est fragile</li> </ul>
6. La porte ne se ferme pas correctement	<ul style="list-style-type: none"> <li>a. Articulation se dégageant de l'armoire</li> </ul>	<ul style="list-style-type: none"> <li>a. Rattachez les articulations dans l'armoire avant de fermer les portes</li> </ul>

\* Dans les zones d'eau dure, du tartre peut se former à l'intérieur de l'extrémité de décharge de l'éjecteur, ainsi que dans d'autres zones de l'unité qui sont exposées à l'eau. Ce tartre peut être enlevé en trempant l'éjecteur dans une solution de détartrage (solution de décapage). Pour retirer un éjecteur situé dans le cabinet, saisir fermement la valve d'eau et dévisser l'éjecteur. Remplacer de la même manière. En variante, un éjecteur tartre peut être nettoyé (ou maintenu à l'écart) en tirant la solution de détartrage à travers l'unité. Faire fonctionner l'appareil avec le tube d'aspiration dans la solution de détartrage. Faire fonctionner l'appareil jusqu'à ce que la solution soit tirée uniformément, puis rincer l'appareil en aspirant de l'eau propre pendant une minute. Remplacer le récipient à concentré et placer le tube d'aspiration dans le concentré.





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