



HEAT, HOLD, PROOF



2019 Product Guide
www.BevLes.com

Dear Valued Customer,

The BevLes Company was founded in Southern California in 1946 with a dedicated mission to produce the strongest, most durable proofers, cabinets and racks for the Food Service industry. Since that time, BevLes has expanded its equipment lines and has emerged as an industry leader, renowned for placing performance-driven quality above price when it matters most.

Our world-class manufacturing facilities, innovation and optimized supply chain management insure that our customers always receive top-quality products at competitive prices.

At BevLes, we realize that customer feedback is an invaluable tool in developing and maintaining the high quality products you have come to know and expect.

Thank you for considering us as a trusted supplier of your cooking equipment solutions.





CORPORATE:
3355 Enterprise Avenue
Suite 160
Ft. Lauderdale, FL 33331

Tel: 954.202.7419
Fax: 954.202.7337

FACTORY:
1525 East Lake Road
Erie, PA 16511

Toll Free: (844) 265-0250
Fax: (800) 548-9392

www.BevLes.com

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TERMS AND CONDITIONS

All prices are quoted in \$US dollars and are subject to change without notice. Prices do not include Federal, State or other sales or use taxes, nor does it include freight charges.

BevLes reserves the right to review, accept or reject all purchase orders. Purchase orders are considered valid only after written acknowledgment is received by customer.

BevLes objects to and rejects any additional or different terms or conditions offered or proposed by any party other than BevLes.

BevLes reserves the right to change or modify the design, specification or substitute materials in the construction of any products manufactured without notice.

All product dimensions are nominal and are subject to change.

**1525 East Lake Road
Erie, PA 16511**

Toll Free: (844) 265-0250
Fax: (800) 548-9392

FREIGHT & SHIPPING

BevLes recommends that customers arrange shipping with the carrier of their choice and have freight charges billed direct. This provides our customers with optimum control over their shipments.

BevLes will, however, arrange shipping as a courtesy to our customers with 3rd party billing or pre-pay and added to invoice.

BevLes will ship orders by a method it deems advisable to meet delivery requirements unless otherwise instructed by the customer in writing. Lift gate deliveries are an additional charge.

Any shortage, loss, or damage in shipment must be reported to BevLes and delivering common carrier immediately on receipt of shipment and noted on delivery receipt. Shipments should be inspected and any concealed damage should be reported by consignee to common carrier within 10 days. Freight claims are the responsibility of the consignor.

RETURNS

Products may not be returned by purchaser for credit without prior written approval from The Legacy Companies. All returned goods are subject to a restock charge, plus transportation charges. Custom-made products cannot be canceled or returned. Only standard, currently manufactured products, unopened and properly packaged in their original packaging will be considered for return. All returns are subject to inspection and BevLes reserves the sole right to determine the amount of credit. Request for return merchandise must be submitted within 90 days of original shipment.

ORDERING GUIDE

To ensure prompt and accurate service, please include the following information for each item with your order:

PRICING All orders must include net pricing.

EQUIPMENT

Model #, Description, Gas Type, Electrical Specifications (voltage, phase, cycles, with or without neutral), Quantity and CE Approval as required/available.

ACCESSORIES & OPTIONS

For which Model or Model #, Description and Quantity.

SHIPPING INFORMATION

Ship To, Ship Via, Date Required, Contact, Address, City/State/Country and Phone #.

BILLING INFORMATION

Bill To, PO #, Contact, Address, City/State/Country and Phone #.

— ALL ORDERS MUST BE IN WRITING —

CERTIFICATIONS



Edison Testing Laboratory



Edison Testing Laboratory Safety (US)



Edison Testing Laboratory Safety
(Canada & US)



Underwriters Laboratories



National Sanitation Foundation



US & Canadian Standards Association



Canadian Standards Association
certified to applicable U.S. standards



Canadian Standards
Certified to applicable NSF standards



National Fire Protection Association



American National Standards Institute



UL Sanitation



Canadian Standards Association
certified to applicable Canadian gas standards



Underwriters Laboratories
certified to applicable Canadian standards



Canadian Standards Association electric standards



Community European



British Standards Institute



Energy Star



The BevLes Company was founded in Southern California in 1946 with a dedicated mission to produce the strongest, most durable proofers, cabinets and racks for the bakery industry.

The successful business ultimately grew as food service customers recognized BevLes' high quality and detailed construction, prompting requests for the company to build other types of cabinets and ovens that meet the high standards of chefs everywhere.

Since that time, BevLes has expanded its equipment lines and has emerged as an industry leader, renowned for placing performance-driven quality above price when it matters most.

More than 20,000 BevLes patented convection airflow system cabinets are currently in operation.

Since the 1960s, BevLes proofers can be found in some of the largest chains in the world. Donut shops, bakeries and Euro-style cafes rely on the unique humidity system to keep products hot and moist to retain that just baked taste.

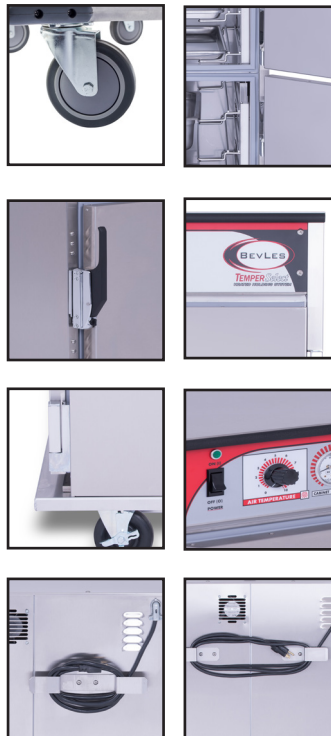
BevLes introduced the first microprocessor-controlled, low temperature roasting feature in the mid 1980s in their Roast & Hold ovens.

Times may have changed, but BevLes has never wavered from its original plan to make the finest equipment for the job.

HEATED HOLDING CABINETS

SELECT LINE

CLIMATE ■ TEMPER ■ ROAST & HOLD



ALL MODELS FEATURE

- Reversible hinge
- Push/pull recessed handles
- Cool-to-touch latch
- Magnetic gasket
- 5" Casters
- Adjustable Set Point

The new BevLes **Select Line** offers the latest roasting, heating & holding technology designed to keep your food hot and fresh. Developed with your operation in mind.

Temper Select continues the BevLes tradition of excellence in holding cabinet technology by providing gentle convection heat that completely surrounds food for even heat and holding and adds just a touch of humidity when you really need it.

Climate Select offers a wide selection of holding environments to handle any menu by providing independent, operator-controlled, convection heat and moisture settings. Heat and moisture completely and gently surround food, reducing waste and increasing holding time while keeping food hot, fresh, and appetizing. Batch cooking also increases profits through scheduling efficiencies.

AVAILABLE

Roast & Hold combines roasting and holding capabilities for labor-saving overnight cooking using a timer or food probe that automatically switches the oven to the holding cycle. Food safety is enhanced with audible and visual alarms. Achieve natural browning and succulent, tender texture through sophisticated slow-roasting technology

HEATED HOLDING CABINETS

TEMPER SELECT

FULL SIZE ▪ HALF SIZE ▪ 3/4 SIZE ▪ UNDER COUNTER

Temper Select cabinets are constructed of stainless steel inside-and-out, and feature fully insulated top, side, and doors. Top mounted convection heating system produces uniform temperature distribution down both sides and features solid state controls with a temperature range of 70° to 215°F (21° to 102°C).

Standard features include field reversible, lift-off, self-closing hinges, magnetic door gasket and latch, cool-touch handles and turn-knob locking device, radius corners, front and rear pull grips, heavy-duty plate casters with 5" (127mm.) rubber wheels and water pan for added moisture.

Options include left or right hand hinges, 120v, or 208/230v 15 amp service and more.

"P" models have solid non-adjustable racks that can be used on 1.5" spacing.

"W" models have universal adjustable wire pan supports that can be adjusted on 1.5" centers.



HTSS74W12

FULL SIZE

Accessories & Options page 17

Model	Capacity			Overall Dimensions (HxWxD)		Ship Wt.		Electrical	
	# Positions	# Shelves	SPC"G*	in.	mm.	lbs.	kilos	volts	amps
HTSS74P16	32	16	3"	73.75 x 25 x 34	1873 x 635 x 863	302	137	120 208 230	15
HTSS74W12	32	12	4.5"	73.75 x 28 x 34	1873 x 714 x 863	355	162	120 208 230	15

3/4 SIZE

Accessories & Options page 17

Model	Capacity			Overall Dimensions (HxWxD)		Ship Wt.		Electrical	
	# Positions	# Shelves	SPC"G*	in.	mm.	lbs.	kilos	volts	amps
HTSS60P12	26	12	3"	58.5 x 25 x 34	1486 x 635 x 863	280	127	120 208 230	15
HTSS60W9	26	9	4.5"	58.5 x 28 x 34	1486 x 714 x 863	305	139	120 208 230	15

HALF SIZE

Accessories & Options page 17

Model	Capacity			Overall Dimensions (HxWxD)		Ship Wt.		Electrical	
	# Positions	# Shelves	SPC"G*	in.	mm.	lbs.	kilos	volts	amps
HTSS44P8	16	8	3"	43.50 x 25 x 34	1105 x 635 x 863	240	108	120 208 230	15
HTSS44W6	16	6	4.5"	43.50 x 28 x 34	1105 x 714 x 863	265	121	120 208 230	15

UNDER COUNTER

Accessories & Options page 17

Model	Capacity			Overall Dimensions (HxWxD)		Ship Wt.		Electrical	
	# Positions	# Shelves	SPC"G*	in.	mm.	lbs.	kilos	volts	amps
HTSS34P6	12	6	3"	33.63 x 25 x 34	855 x 635 x 863	151	69	120 208 230	15
HTSS34W4	12	4	4.5"	33.63 x 28 x 34	855 x 714 x 863	172	78	120 208 230	15



NEMA 5-15
120v/60/1

Dimensions nominal

Shipping Class #85*

Wire Pan supports are adjustable on 1.5" centers for "W" models only

Additional support available for "W" models only

Right-hand hinging standard — left-hand hinging available — specify when ordering
208v/230v 50/60 Hz Available

HEATED HOLDING CABINETS

TEMPER SELECT – PASS THRU

FULL SIZE ▪ HALF SIZE

Temper Select cabinets are constructed of stainless steel inside-and-out, and feature fully insulated top, side, and doors. Top mounted convection heating system produces uniform temperature distribution down both sides and features solid state controls with a temperature range of 70° to 215°F (21° to 102°C).

Standard features include field reversible, lift-off, self-closing hinges, magnetic door gasket and latch, cool-touch handles and turn-knob locking device, radius corners, front and rear pull grips, heavy-duty plate casters with 5" (127mm.) rubber wheels and water pan for added moisture.

Options include left or right hand hinges, 120v, or 208/230v 15 amp service and more.

"P" models have solid non-adjustable racks that can be used on 1.5" spacing.

"W" models have universal adjustable wire pan supports that can be adjusted on 1.5" centers.



HTSS74W12

FULL SIZE

Accessories & Options page 17

Model	Capacity			Overall Dimensions (HxWxD)		Ship Wt.		Electrical	
	# Positions	# Shelves	SPC'G*	in.	mm.	lbs.	kilos	volts	amps
HTSS74P16-PT	32	16	3"	73.75 x 25 x 34	1873 x 635 x 863	302	137	120 208 230	15
HTSS74W12-PT	32	12	4.5"	73.75 x 28 x 34	1873 x 714 x 863	355	162	120 208 230	15

HALF SIZE

Accessories & Options page 17

Model	Capacity			Overall Dimensions (HxWxD)		Ship Wt.		Electrical	
	# Positions	# Shelves	SPC'G*	in.	mm.	lbs.	kilos	volts	amps
HTSS44P8-PT	16	8	3"	43.50 x 25 x 34	1105 x 635 x 863	240	108	120 208 230	15
HTSS44W6-PT	16	6	4.5"	43.50 x 28 x 34	1105 x 714 x 863	265	121	120 208 230	15



NEMA 5-15
120v/60/1

*Dimensions nominal
Shipping Class #85**

Wire Pan supports are adjustable on 1.5" centers for "W" models only

Additional supports available for "W" models only

*Right-hand hinging standard — left-hand hinging available — specify when ordering
208v/230v 50/60 Hz Available*

HEATED HOLDING CABINETS

CLIMATE SELECT

FULL SIZE ■ HALF SIZE ■ 3/4 SIZE ■ UNDER COUNTER

Climate Select cabinets feature a 4-gallon water reservoir with low water alarm for hours of uninterrupted service. Humidity is operator-controlled for maximum flexibility and maximum holding time.

Constructed of stainless steel inside-and-out. Pan supports are stainless steel. Features include fully insulated top, side, base and doors. Top mounted convection heating system produces uniform temperature distribution down both sides and features controls with a temperature range of 70° to 215°F (21° to 102°C).

Climate Select may be used as a proofer. Standard features include field reversible, lift-off, self-closing hinges, magnetic door gasket and latch, cool-touch handles and turn-knob locking device, radius corners, front and rear pull grips, HD plate casters with 5" (127mm.) rubber wheels.

Options include left or right hand hinges, 120v 20 amp, or 208/230v 15 amp service and more.



HCSS74W12

FULL SIZE

Accessories & Options page 16

Model	Capacity			Overall Dimensions (HxWxD)		Ship Wt.		Electrical	
	# Positions	# Shelves	SPC'G*	in.	mm.	lbs.	kilos	volts	amps
HCSS74W12	32	12	4.5"	73.75 x 28 x 34	1873 x 714 x 863	385	175	120 208 230	20 15

3/4 SIZE

Accessories & Options page 16

Model	Capacity			Overall Dimensions (HxWxD)		Ship Wt.		Electrical	
	# Positions	# Shelves	SPC'G*	in.	mm.	lbs.	kilos	volts	amps
HCSS60W9	26	9	4.5"	58.5 x 28 x 34	1486 x 714 x 863	335	151	120 208 230	20 15

HALF SIZE

Accessories & Options page 16

Model	Capacity			Overall Dimensions (HxWxD)		Ship Wt.		Electrical	
	# Positions	# Shelves	SPC'G*	in.	mm.	lbs.	kilos	volts	amps
HCSS44W6	16	6	4.5"	43.50 x 28 x 34	1105 x 714 x 863	295	134	120 208 230	20 15



NEMA 5-20
120v/60/1

Dimensions nominal

*Shipping Class #85**

Wire Pan supports are adjustable on 1.5" centers

Additional supports available

Right-hand hinging standard — left-hand hinging available — specify when ordering

208v/230v 50/60 Hz Available

ROAST & HOLD OVENS AND SMOKERS

TENDER TOUCH

HALF SIZE ■ 3/4 SIZE

Bevies Tender Touch Roast & Hold Ovens and Smokers feature all stainless steel construction, insulated tops, sides, and doors. Magnetic Gaskets, and Cool-Touch door latch. HRHS smokers are equipped with removable chip box for up to 4 hr smoke cycles.

User friendly top mounted touch screen controls allows cooking by time, or with internal temperature cooking probe. Gentle convection heating system utilizes side-to-side even air flow heating for superior results.

Temperature range from 80° to 300°F (27° to 150°C). Flashing power loss alarm alerts operator should unattended cooking cycle be interrupted.

Standard pan {18" x 26"} "P" models are supplied with stainless steel non-adjustable pan racks, while universal (12"x20" and/or 18"x26") "W" models use welded-wire pan supports that are adjustable on 1 1/2" centers.

All interior components are easily removable for cleaning. An

8' cord and plug are provided. 5" (127mm) rubber plate-type swivel casters (2) with brakes are included.

TOUCH
SCREEN
CONTROL

ALL
STAINLESS
STEEL



HRHS44P7

3/4 SIZE



Accessories & Options page 17

	Capacity			Overall Dimensions (HxWxD)		Ship Wt.		Electrical	
	# Positions	# Shelves	SPC'G*	in.	mm.	lbs.	kilos	volts	amps
HRHO60W9	26	9	4.5"	58.50x28x34	149x63.5x122	280	127	120 208 230	16 9.7 8.7
HRHO60P12	26	12	3"	58.50x25x34	111x71x87	264	120	120 208 230	16.7 10.1 8.8
HRHS60W8	24	8	4.5"	58.50x28x34	149x71x87	305	138	120 208 230	16.7 10.1 8.8
HRHS60P11	24	11	3"	58.50x25x34	149x63.5x87	280	127	120 208 230	16.7 10.1 8.8

HALF SIZE

Accessories & Options page 17

HRHO44W6	16	6	4.5"	43.50x28x34	111x71x87	265	120	120 208 230	16 9.7 8.7
HRHO44P8	16	8	3"	43.50x25x34	111x64x87	240	109	120 208 230	16 9.7 8.7
HRHS44W5	14	5	4.5"	43.50x28x34	1486 x 714 x 863	285	130	120 208 230	16.7 10.1 8.8
HRHS44P7	14	7	3"	43.50x25x34	111x64x87	240	120	120 208 230	16.7 10.1 8.8



NEMA 5-20
120v/60/1

Dimensions nominal
Shipping Class #85*

Wire Pan supports are adjustable on 1.5" centers
Additional supports available

Right-hand hinging standard — left-hand hinging available — specify when ordering
208v/230v 50/60 Hz Available

PROOFING & HOLD CABINETS

PICA & PHC

PROOFER ■ COMBINATION PROOFER/HOLDER
NON-INSULATED ■ INSULATED
UNDER COUNTER ■ EXTRA DEEP



BevLes Proofers can be found in some of the largest chains in the world, from donut shops and bakeries to cinnamon roll stores in Eurostyle cafes. Standard features, such as separate temperature and humidity controls, were available on the first proofers produced by BevLes. A wide range of models for proofing are available. For added versatility, our combination cabinets allow you to proof dough products or, keep a variety of foods hot and ready to eat.

PICA "A" Proofers are all aluminum construction and are available in insulated and, non-insulated, full sized to under counter models. Full-length seethrough Lexan doors with heavy-duty hinges positive closing latches and full perimeter gaskets are standard, (2) 1/2 sized doors are optional. Universal extruded pan supports are supplied to accommodate a wide variety of pans and screens

PICA "AED" (extra-deep) Proofers are all aluminum construction and are available in insulated and, non-insulated. Full-length see-through Lexan doors with heavy-duty hinges positive closing latches and full perimeter gaskets are standard, (3) 1/3 sized doors are optional. Universal extruded pan supports are supplied to accommodate a wide variety of pans and screens

PHC Proofer/Holders are all aluminum construction and are available in insulated and, non-insulated, full sized to under counter models. Full-length seethrough Lexan doors with heavy-duty hinges, positive closing latches and, full perimeter gaskets are standard, (2) 1/2 sized doors are optional. Universal extruded pan supports are supplied to accommodate a wide variety of pans and screens.

PROOFER

PICA

FULL SIZE ■ HALF SIZE ■ 3/4 SIZE ■ UNDER COUNTER

BevLes Proofing cabinets are all aluminum construction and are available in insulated and non-insulated models. Universal extruded pan supports accommodate a wide variety of pans and screens while see-through Lexan doors with heavy-duty hinges feature positive closing latches and full perimeter gaskets. User-friendly, bottom mounted controls feature independent heat and humidity adjustment. Temperatures range from 60° to 120°F (16° to 49°C) while the water reservoir holds up to 5 quarts (4.7 liters). Our "cast-in" humidity system prevents element burnout while providing added safety for the operator. All BevLes proofing cabinets have a self-draining feature for excess moisture collection below the cabinet base into a standard 18"x26" bun pan - pan not included. Heavy-duty swivel-type casters with 5" (127mm.) rubber wheels, two with locks, provided.

ALUMINUM



PICA70-32-A

FULL SIZE A

Accessories & Options page 17

Model (1) or (2) Doors	Capacity			Overall Dimensions (HxWxD)		Ship Wt.		Electrical	
	# Positions	# Shelves	SPC"G*	in.	mm.	lbs.	kilos	volts	amps
PICA70-32-A	32	16	3"	71.5 x 29 x 33.5	1816 x 737 x 851	265	121	120 208 230	15
PICA70-32INS-A	32	16	3"	71.5 x 29 x 33.5	1816 x 737 x 851	295	134	120 208 230	15

FULL SIZE AED

Accessories & Options page 17

Model (1) or (3) Doors	Capacity			Overall Dimensions (HxWxD)		Ship Wt.		Electrical	
	# Positions	# Shelves	SPC"G*	in.	mm.	lbs.	kilos	volts	amps
PICA70-32-AED	32	16	3"	71.5 x 29 x 39	1816 x 737 x 991	290	132	120 208 230	15
PICA70-32INS-AED	32	16	3"	71.5 x 29 x 39	1816 x 737 x 991	335	152	120 208 230	15

3/4 SIZE

Accessories & Options page 17

Model (1) Door	Capacity			Overall Dimensions (HxWxD)		Ship Wt.		Electrical	
	# Positions	# Shelves	SPC"G*	in.	mm.	lbs.	kilos	volts	amps
PICA60-24-A	24	12	3"	56.5 x 29 x 33.5	1435 x 737 x 851	235	107	120 208 230	15
PICA60-24INS-A	24	12	3"	56.5 x 29 x 33.5	1435 x 737 x 851	260	118	120 208 230	15

HALF SIZE

Accessories & Options page 17

Model (1) Door	Capacity			Overall Dimensions (HxWxD)		Ship Wt.		Electrical	
	# Positions	# Shelves	SPC"G*	in.	mm.	lbs.	kilos	volts	amps
PICA44-16-A	16	8	3"	46.06 x 29 x 33.5	1094 x 737 x 851	205	93	120 208 230	15
PICA44-16INS-A	16	8	3"	46.06 x 29 x 33.5	1094 x 737 x 851	225	102	120 208 230	15

UNDER COUNTER

Accessories & Options page 17

Model (1) Door	Capacity			Overall Dimensions (HxWxD)		Ship Wt.		Electrical	
	# Positions	# Shelves	SPC"G*	in.	mm.	lbs.	kilos	volts	amps
PICA32-10-A	10	5	3"	31.50 x 29 x 33.5	801 x 737 x 851	180	82	120 208 230	15
PICA32-10INS-A	10	5	3"	31.50 x 29 x 33.5	801 x 737 x 851	190	87	120 208 230	15



NEMA 5-15
120v/60/1

Dimensions nominal

Shipping Class #85*

Wire Pan supports are adjustable on 1.5" centers

Additional supports available

Right-hand hinging standard — left-hand hinging available — specify when ordering

208v/230v 50/60 Hz Available

PROOFING & HOLD CABINETS

PHC

FULL SIZE ■ HALF SIZE ■ 3/4 SIZE ■ UNDER COUNTER

BevLes Combination Holding & Proofing cabinets are all aluminum construction and are available in insulated and non-insulated models. Universal extruded pan supports accommodate a wide variety of pans and screens while see-through Lexan doors with heavy-duty hinges feature positive closing latches and full perimeter gaskets.

User-friendly, bottom-mounted controls feature independent heat and humidity adjustment. Temperatures range from 80° to 180°F (27° to 82°C) and the water reservoir holds up to 5 quarts (4.7 liters). Our "cast-in" humidity system prevents element burnout while providing added safety for the operator.

All BevLes proofing and holding cabinets have a self-draining feature for excess moisture collection below the cabinet base into a standard 18"x26" bun pan - pan not included.

Heavy-duty swivel-type plate casters with 5" (127mm.) rubber wheels, two with locks, provided.



PHC70-32-A

FULL SIZE

Accessories & Options page 17

Model (1) or (2) Doors	Capacity			Overall Dimensions (HxWxD)		Ship Wt.		Electrical	
	# Positions	# Shelves	SPC'G*	in.	mm.	lbs.	kilos	volts	amps
PHC70-32-A	32	16	3"	71.5 x 29 x 33.5	1816 x 737 x 851	265	121	120 208 230	15 20
PHC70-32INS-A	32	16	3"	71.5 x 29 x 33.5	1816 x 737 x 851	295	134	120 208 230	15 20

3/4 SIZE

Accessories & Options page 17

Model (1) Door	Capacity			Overall Dimensions (HxWxD)		Ship Wt.		Electrical	
	# Positions	# Shelves	SPC'G*	in.	mm.	lbs.	kilos	volts	amps
PHC60-24-A	24	12	3"	56.5 x 29 x 33.5	1,435 x 737 x 851	235	107	120 208 230	15 20
PHC60-24INS-A	24	12	3"	56.5 x 29 x 33.5	1,435 x 737 x 851	260	118	120 208 230	15 20

HALF SIZE

Accessories & Options page 17

Model (1) or (2) Doors	Capacity			Overall Dimensions (HxWxD)		Ship Wt.		Electrical	
	# Positions	# Shelves	SPC'G*	in.	mm.	lbs.	kilos	volts	amps
PHC44-16-A	16	8	3"	43.06 x 29 x 33.5	1094 x 737 x 851	205	93	120 208 230	15 20
PHC44-16INS-A	16	8	3"	43.06 x 29 x 33.5	1094 x 737 x 851	225	102	120 208 230	15 20

UNDERCOUNTER

Accessories & Options page 17

Model (1) Door	Capacity			Overall Dimensions (HxWxD)		Ship Wt.		Electrical	
	# Positions	# Shelves	SPC'G*	in.	mm.	lbs.	kilos	volts	amps
PHC32-10-A	10	5	3"	31.50 x 29 x 33.5	801 x 737 x 851	180	82	120 208 230	15 20
PHC32-10INS-A	10	5	3"	31.50 x 29 x 33.5	801 x 737 x 851	190	87	120 208 230	15 20



NEMA 5-20
120V/60/1

Dimensions nominal
Shipping Class #85*

Wire Pan supports are adjustable on 1.5" centers
Additional supports available

Right-hand hinging standard — left-hand hinging available — specify when ordering
208v/230v 50/60 Hz Available

HEATER PROOFER

HPC FULL SIZE ■ UNDER COUNTER

BevLes Full Size Heater Proofers are manufactured using the highest quality materials and components. The cabinets are constructed of anodized 6063 aluminum extrusion and sit on a .08" thick aluminum base with formed channels providing additional support. Doors are constructed using miter cut aluminum extrusion and .08" thick clear polycarbonate or double layer aluminum sheet. Heavy duty stainless steel hinges are standard. Bottom heating/proofing modules are made from .063 die formed aluminum and are easily removed for cleaning. Controls are simple to operate, and the bright LED display is easy to read. All full sized models come with corner bumpers and 5" swivel casters, the front two are equipped with locks to keep the cabinet in place during use. All under counter models come with corner bumpers and 3" swivel casters, the front two are also equipped with locks to keep the cabinet in place during use.



HPC-6836



HPC-3414

FULL SIZE

Model	# Positions	SPC'G*	Overall Dimensions (HxWxD)		Ship Wt.		Electrical	
			in.	mm.	lbs.	kilos	volts	amps
HPC-6836	36	1.5"	22.83 x 33.27 x 67.64	57.99 x 84.51 x 171.81	133	60.33	120	12.5
HPIC-6836	36	1.5"	22.83 x 33.27 x 67.64	57.99 x 84.51 x 171.81	152	68.95	120	12.5
HPIS-6836	36	1.5"	22.83 x 33.27 x 67.64	579.9 x 845 x 831.6	165	74.84	120	12.5
HPIDS-6834	34	1.5"	22.83 x 33.27 x 67.64	579.9 x 845 x 831.6	165	74.84	120	12.5
HPC-7125-A	25	2	24 x 32 x 6 x 70.8	610 x 813 x 1778	235	106	120	13

HALF SIZE

Model	# Positions	SPC'G*	Overall Dimensions (HxWxD)		Ship Wt.		Electrical	
			in.	mm.	lbs.	kilos	volts	amps
HPC-3414	14	1.5"	22.83 x 33.27 x 32.74	1816 x 737 x 851	92	41.73	120	12.5
HPIC-3414	14	1.5"	22.83 x 33.27 x 32.74	1816 x 737 x 851	102	46.27	120	12.5
HPIS-3414	14	1.5"	22.83 x 33.27 x 32.74	579.9 x 845 x 831.6	107	48.53	120	12.5



NEMA 5-15
120v/60/1

SINKS, PREPARATION TABLES

FOLDING SPACE SAVER PREPARATION TABLES

STANDARD ▪ HEAVY-DUTY
ECONOMY ▪ PREMIUM ▪ BACKSPLASH



BevLes is one of the leading manufacturers of durable and affordable work tables for commercial use. We have an unbeatable commitment to quality making us a trusted name. We offer an expansive line of sinks and preparation tables so that your busy kitchen can keep making its most popular foods. Each of

our products is made specifically for long-lasting durability, giving you the most for your buy. We build our products to last, delivering service you can rely on and value you can count on, day-in-and-day-out.

PREPARATION TABLES WITH 4" BACKSPLASH

Our stainless steel commercial preparation tables with a 4" high backsplash and undershelf are constructed from durable and easy-to-clean 430 stainless steel 18 gauge, or 304 stainless steel 16 gauge. These work tables provide additional space for preparation or other tasks. The 304 stainless steel contains both nickel and chromium, which offers superior corrosion resistance compared to typical tables in this price range. The adjustable undershelf is constructed from galvanized or stainless steel and secured with set screws.

The durable top shelf and under shelf can hold approximately 900 and 700 lbs. of evenly distributed weight, respectively.

ECONOMY AND PREMIUM



BT184B3060G

430 STAINLESS STEEL ■ 4" BACKSPLASH ■ ECONOMY MODELS *Accessories & Options page 16*

Model	Overall Dimensions (WxDxH)							
	Gauge	SS Material	Undershelf	Outside Diameter Galv. Legs Plastic Bullet Feet in.	in.	mm.	lbs.	kilos
BT184B3036G	18	430	Galv. Steel	1-5/8	36 x 30 x 34	914 x 762 x 864	50	23
BT184B3048G	18	430	Galv. Steel	1-5/8	48 x 30 x 34	1219 x 762 x 864	68	31
BT184B3060G	18	430	Galv. Steel	1-5/8	60 x 30 x 34	1524 x 762 x 864	82	37
BT184B3072G	18	430	Galv. Steel	1-5/8"	72 x 30 x 34	1829 x 762 x 864	90	41

304 STAINLESS STEEL ■ 4" BACKSPLASH * PREMIUM MODELS *Accessories & Options page 16*

Model	Overall Dimensions (WxDxH)							
	Gauge	SS Material	Undershelf	Outside Diameter SS Legs SS Bullet Feet in.	in.	mm.	lbs.	kilos
BT163B3036S	16	304	430 SS	1-5/8	36 x 30 x 34	914 x 762 x 864	72	33
BT163B3048S	16	304	430 SS	1-5/8	48 x 30 x 34	1219 x 762 x 864	89	40
BT163B3060S	16	304	430 SS	1-5/8	60 x 30 x 34	1524 x 762 x 864	107	49
BT163B3072S	16	304	430 SS	1-5/8	72 x 30 x 34	1829 x 762 x 864	125	57



90 Day Warranty

FOLDING SPACE SAVER PREPARATION TABLE

Our stainless steel folding space saver commercial preparation table is constructed from durable and easy-to-clean 430 stainless steel 18 gauge. These tables will provide additional space for preparation or other tasks and are easy-to-store.

ECONOMY SPACE SAVER



BT184F3048F

30" DEPTH ■ FOLDING SPACE SAVER ■ ECONOMY MODEL *Accessories & Options page 16*

Model	Overall Dimensions (WxDxH)						
	Gauge	SS Material	Outside Diameter SS Legs in.	in.	mm.	lbs.	kilos
BT184F3048F	18	430	1	48 x 30 x 30.875	1219 x 762 x 784	46	21



DIMENSIONS NOMINAL SHIPPING CLASS #125 90 Day Warranty

PREPARATION TABLES WITH UNDER SHELF

Our stainless steel commercial preparation tables with undershelf are constructed from durable and easy-to-clean 430 stainless steel 18 gauge, or 304 stainless steel 16 gauge. These durable work tables will provide additional space for preparation or other tasks. The 304 stainless steel contains both nickel and chromium, which offers superior corrosion resistance compared to typical tables in this price range. Its adjustable undershelf is constructed from galvanized or stainless steel and secured with set screws. The legs of this work table are 1 5/8" in diameter and are also made of galvanized steel, with plastic bullet feet that are adjustable up to 1-5/8".

ECONOMY AND PREMIUM



BT184F3060G

430 STAINLESS STEEL ■ 24" DEPTH ■ ECONOMY MODELS

Accessories & Options page 16

90 Day Warranty				Overall Dimensions (WxDxH)				
Model	Gauge	SS Material	Undershelf	Outside Diameter Galv. Legs Plastic Bullet Feet in.	in.	mm.	lbs.	kilos
BT184F2436G	18	430	Galv. Steel	1-5/8	36 x 24 x 34	914 x 610 x 864	38	17
BT184F2448G	18	430	Galv. Steel	1-5/8	48 x 24 x 34	1219 x 610 x 864	53	24

430 STAINLESS STEEL ■ 30" DEPTH ■ ECONOMY MODELS

Accessories & Options page 16

Overall Dimensions (WxDxH)								
Model	Gauge	SS Material	Undershelf	Outside Diameter Galv. Legs Plastic Bullet Feet in.	in.	mm.	lbs.	kilos
BT184F3036G	18	430	Galv. Steel	1-5/8	36 x 30 x 34	914 x 762 x 864	43	20
BT184F3048G	18	430	Galv. Steel	1-5/8	48 x 30 x 34	1219 x 762 x 864	61	28
BT184F3060G	18	430	Galv. Steel	1-5/8	60 x 30 x 34	1524 x 762 x 864	75	34
BT184F3096G	18	430	Galv. Steel	1	96 x 30 x 34	2438 x 762 x 864	170	77

304 STAINLESS STEEL ■ 30" DEPTH ■ PREMIUM MODELS

Accessories & Options page 16

Overall Dimensions (WxDxH)								
Model	Gauge	SS Material	Undershelf	Outside Diameter SS Legs SS Bullet Feet in.	in.	mm.	lbs.	kilos
BT163F3060S	16	304	430 SS	1-5/8	60 x 30 x 34	1524 x 762 x 864	89	40
BT163F3096S	16	304	430 SS	1-5/8	96 x 30 x 34	2438 x 762 x 864	166	75



DIMENSIONS NOMINAL SHIPPING CLASS #125 90 Day Warranty

OPEN BASE PREPARATION TABLES WITH 4" BACKSPLASH

Our stainless steel commercial preparation tables with a 4" high backsplash are constructed from durable and easy-to-clean 304 stainless steel 16 gauge. These durable work tables will provide additional space for preparation or other tasks.

The legs of this work table are 1-5/8" in diameter and are also made of stainless steel, with stainless steel bullet feet that are adjustable up to 1-5/8". These work tables durable top shelf can hold approximately 900 and 700 lbs.

OPEN BASE WITH BACKSPLASH



BT163B3060O

16GA 304 SERIES OPEN BASE – 4" BACKSPLASH

Accessories & Options page 16

Model	Gauge	SS Material	Outside Diameter SS Legs SS Bullet Feet in.	Overall Dimensions (WxDxH)			
				in.	mm.	lbs.	kilos
BT163B3048O	16	304	1-5/8	48 x 30 x 34	1219 x 762 x 864	75	34
BT163B3060O	16	304	1-5/8	60 x 30 x 34	1524 x 762 x 864	89	40



DIMENSIONS NOMINAL SHIPPING CLASS #125 90 Day Warranty

OPEN BASE PREPARATION TABLES

Our stainless steel commercial preparation tables are constructed from durable and easy-to-clean 304 stainless steel 16 gauge. These durable work tables will provide additional space for preparation or other tasks.

The legs of this work table are 1-5/8" in diameter and are also made of stainless steel, with stainless steel bullet feet that are adjustable up to 1-5/8". These work tables durable top shelf can hold approximately 900 and 700 lbs.

OPEN BASE WITH FLAT TOP



BT163F3048O

16GA 304 SERIES OPEN BASE – FLAT TOP

Accessories & Options page 16

Model	Gauge	SS Material	Outside Diameter SS Legs SS Bullet Feet in.	Overall Dimensions (WxDxH)			
				in.	mm.	lbs.	kilos
BT163F3048O	16	304	1-5/8	48 x 30 x 34	1219 x 762 x 864	72	33
BT163F3060O	16	304	1-5/8	60 x 30 x 34	1524 x 762 x 864	85	39



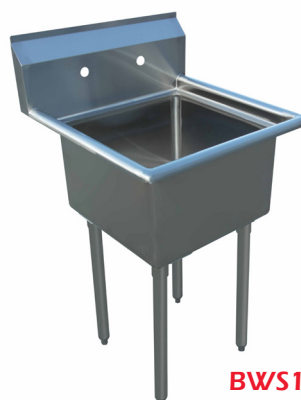
DIMENSIONS NOMINAL SHIPPING CLASS #125 90 Day Warranty

STAINLESS STEEL WORK SINKS

Wash, rinse and sanitize in your kitchen or dishroom. BevLes offers commercial sinks in a wide range of sizes to suit your kitchen needs.

The legs of this work table are 1-5/8" in diameter and are also made of stainless steel, with stainless steel bullet feet that are adjustable up to 1-5/8".

STANDARD HEAVY DUTY



BWS184121

1 COMPARTMENT WORK SINK

Accessories & Options page 16

Model	Sink Dimensions				Overall Dimensions (WxDxH)		Drain Basket			
	Gauge	SS Material	in.	mm.	in.	mm.	in.	mm.	lbs.	kilos
BWS184121	18	430	(1) 18 x 18 x 13	(1) 457 x 457 x 330	21.5 x 21 x 43.75	546 x 533 x 1111	3.5	89	42	19



DIMENSIONS NOMINAL SHIPPING CLASS #125 90 Day Warranty

EQUIPMENT STANDS

18 GAUGE GALVANIZED UNDERSHELF

BevLes Equipment Stands are perfect for holding small equipment in your commercial restaurant kitchen to raise up ovens, slicers, mixers, and other large items, so the controls can be reached without having to bend down. Each stand features a strong, 18-gauge, 430-series stainless steel top for a durable, heavy duty design. For additional storage space, BevLes Equipment Stands provide an 18-gauge galvanized steel adjustable undershelf that is secured with set screws to the galvanized legs for greater stability.



BES184U3036G

EQUIPMENT STANDS

Accessories & Options page 16

Model	Gauge	SS Material	Undershelf Gauge	Upturn On Sides & Back In.	Undershelf	Overall Dimensions (WxDxH)			
						in.	mm.	lbs.	kilos
BES184U3024G	18	430	18	2	Galvanized	24 x 30 x 24	610 x 762 x 610	51	23
BES184U3036G	18	430	18	2	Galvanized	36 x 30 x 24	914 x 762 x 610	68	31
BES184U3048G	18	430	18	2	Galvanized	48 x 30 x 24	1219 x 762 x 610	85	39



DIMENSIONS NOMINAL SHIPPING CLASS #125 90 Day Warranty

MOBILE PAN RACK

For more than 50 years, BevLes racks have established a reputation within the bakery and foodservice industries for being the best-built units on the market.

Unlike economy brands that need constant replacement, our racks are constructed to provide years of smooth, dependable performance.

No other company works harder or puts more attention into producing high-quality racks and dollies that keep your kitchen rolling.

We build our products to last, delivering service you can rely on and value you can count on, day-in-and-day-out.



BPR20

STANDARD PAN SIZES

Accessories & Options page 16

Model	Capacity				Overall Dimensions (WxDxH)		Ship Wt.	
	Slides	# Positions	# Shelves	SPC*G*	in.	mm.	lbs.	kilos
BPR10	S	18	10 half	3"	20.25 x 26 x 38	514 x 660 x 965	13	6
BPR20	S	18	20 full	3"	20.25 x 26 x 69	514 x 660 x 1753	29	13
BPRN30	S	18	30 nesting	3"	18 x 28.25 x 69	457 x 718 x 1753	45	20



*Dimensions nominal
Shipping Class #125
* Adjustable on 1.5" centers*

FULL SIZE ENCLOSED MOBILE PAN RACK

FULL SIZE

BevLes Full Size Mobile Pan Racks stores, transports goods, and slows dehydration. This rack is made with reinforced, non-insulated aluminum that is sanitary and rustproof. Also, comes with heavy-duty plate-type casters with 5" hard neoprene wheels, front two with brakes. Extruded and anodized aluminum frame will not dull. Mechanical lock for easy door operation.



PR-6840

FULL SIZE

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Model (1) or (2) Doors	# Positions	SPC'G*	Overall Dimensions (HxWxD)		Ship Wt.	
			in.	mm.	lbs.	kilos
PR-6840	40	1.5"	70.5 x 20.87 x 29	1790 x 530 x 736.5	119	54



Intertek

ACCESSORIES & OPTIONS

ACCESSORIES & OPTIONS

ALL MODELS		
Feature	Part Number	Quantity
Corner Bumpers	720842	set of 4
HD plate-type grey balloon tire swivel caster - 6"x2"	780177	1
HD plate-type grey balloon tire swivel caster w brake - 6"x2"	781261	1
HD plate-type grey balloon tire swivel caster w posi-lock brake - 6"x2"	780149	1
HD plate-type grey balloon tire rigid caster - 6"x2"	780178	1
Stainless steel cord wrap	720841	set of 2
HD Wire Shelf - 18" x 26"	784012	1
HD 6" adjustable leg - stationary use	784696	1
SELECT SERIES MODELS - Temper, Climate, Roast & Hold		
Pass-Thru design — Coming Soon	—	—
Key lock magnetic latch	781298	1
Stainless steel push/pull handles vertically mounted on rear of cabinet - not on pass-thru models	720839	set of 2
Additional Stainless steel (rod style) pan supports for universal width models	720840	set of 2
PROOFING & PROOFING/HOLDING CABINET MODELS		
No additional options available at this time	—	—
CASTERS: PAN RACKS - For Models: BPR10, BPR20, BPR30		
<ul style="list-style-type: none"> (4) 5" casters with square shank for bun pan rack, (2) w/out brake and (2) with brake Shipping dimensions: 14.96"L x 11.42"W x 3.54"H, Weight: 8.38 lbs Wheel center made of polypropylene, tread made of PU Carton box packing 	PRC5-5B	Set of 4
CASTERS: TABLES/SINKS		
<ul style="list-style-type: none"> (4) 5" caster with 1-2/5" plastic expanding stem, (2) w/out brake and (2) with brake Shipping dimensions: 14.17"L x 9.84"W x 3.54"H, Weight: 9.7 lbs Expand for 1-5/8"OD pipe & tubing Wheel center made of polypropylene, tread made of PU Carton box packing 	TC5-5B	Set of 4

Some options are only valid when ordered and shipped with unit. Extra Heavy Duty Crating for Half and Full-size models for export or demanding shipping requirements available - consult factory when ordering.

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BevLes LIMITED WARRANTY

CORPORATE: 3355 Enterprise Avenue - Suite 160 - Ft. Lauderdale, FL 33331

Tel: 954.202.7419 • Fax: 954.202.7337

FACTORY: 1525 East Lake Road • Erie, PA 16511

Toll Free: (800) 840-9577 • Fax: (800) 548-9392

WHAT IS COVERED

This warranty covers defects in material and workmanship under normal use, and applies only to the original purchaser providing that:

- ☐ The equipment has not been accidentally or intentionally damaged, altered or misused.
- ☐ The equipment is properly installed, adjusted, operated and maintained in accordance with National and local codes, and in accordance with the installation and operating instructions provided with this product.
- ☐ The serial number rating plate affixed to the equipment has not been defaced or removed.

WHO IS COVERED

This warranty is extended to the original purchaser and applies only to equipment purchased for use in the U.S.A.

COVERAGE PERIOD

- ☐ Warranty claims must be received in writing by BevLes within one (1) year from date of installation or within one (1) year and three (3) months from date of shipment from the factory, whichever comes first.
- ☐ BevLes Products: One (1) Year parts and labor.
- ☐ Warranty period begins the date of dealer invoice to customer or ninety (90) days after shipment date from BevLes - whichever comes first.

EXCLUSIONS

- ☐ Negligence or acts of God
- ☐ Thermostat calibrations after (30) days from equipment installation date
- ☐ Light bulbs
- ☐ Glass doors and door adjustments
- ☐ Fuses
- ☐ Tightening of screws or fasteners
- ☐ Failures caused by erratic voltages or gas suppliers
- ☐ Unauthorized repair by anyone other than a BevLes Factory Authorized Service Center
- ☐ Damage in shipment
- ☐ Alteration, misuse or improper installation
- ☐ Thermostats and safety valves with broken capillary tubes
- ☐ Freight - other than standard ground shipping charges
- ☐ Ordinary wear and tear
- ☐ Failure to follow installation and/or operating instructions
- ☐ Events beyond control of the company

INSTALLATION

Leveling, as well as proper installation and check out of all new equipment - per appropriate installation and use materials - is the responsibility of the dealer or installer, not the manufacturer.

This Warranty is in lieu of all other warranties, expressed or implied, and all other obligations or liabilities on the manufacturers part. BevLes shall in no event be liable for any special, indirect or consequential damages, or in any event for damages in excess of the purchase price of the unit. The repair or replacement of proven defective parts shall constitute a fulfillment of all obligations under the terms of this warranty.

NOTES



BevLes Food Service Equipment Company
1525 East Lake Road, Erie, PA 16511 • Toll Free: (844) 265-0250 • Fax: (800) 548-9392

www.BevLes.com