ADDENDUM
January 9, 2013

TO: ALL VENDORS

FROM: Patrick Sexton, Senior Buyer

RE: The University of Alabama Bid No. T052992 Furnish, Deliver and Set Food Service Equipment Doster Hall

Please review the attached amendments to Bid No. T052992:

AMMENDMENT 1:
ITEM 345 OPEN ITEM.

AMMENDMENT 2:
SPECIFICATIONS ARE NOT REQUIRED WITH THE BID SUMISSIONS BUT MAY BE REQUIRED DURING THE EVALUATION PERIOD UPON REQUEST.

AMMENDMENT 3:
ITEM 335 STEAMER SHOULD BE A SINGLE STEAMER WITH STAND.

AMMENDMENT 4:
- DELIVERIES MUST BE MADE FROM COLONIAL DRIVE THROUGH A SIDEWALK ENTRANCE WITH A RAMP LEADING DOWN TO A CORRIDOR, WHICH LEADS DIRECTLY TO THE FOOD SCIENCE LAB ENTRY DOORS. THERE IS A CURB AT THE COLONIAL DRIVE SIDEWALK, IF UNLOADING DIRECTLY IN FRONT OF THE RAMP ENTRANCE. A SECOND OPTION IS TO UNLOAD FURTHER SOUTH ON COLONIAL DRIVE AND UTILIZE A HANDICAP SIDEWALK AREA AT THE ALLEYWAY BETWEEN HARRIS HALL AND DOSTER HALL. THERE ARE NO STAIRS LEADING INTO THE FOOD SCIENCE LAB.
- DOSTER HALL RAMP ENTRANCE DOORS INCLUDE (1) 3'-0" W. AND (1) 2'-6" W. INACTIVE LEAF WITH A REMOVABLE MULLION.
NOTE: Bidders will still be required to quote the brand name, model and per each pricing for all required equipment where applicable on the original bid quote sheet.

This addendum is now part of Bid No. T052992.

The bid is due Friday, January 11, 2013 by 2:00PM.

Please go to www.purchasing.ua.edu – Pending Bids to view the added addendum for Bid No. T052992.
INVITATION FOR BID
ATTENTION: This is not an order. Read all instructions and terms and conditions carefully.

INVITATION NO.: T052992
Issue Date: 12/20/12
Title: Furnish, Deliver and Set Food Service Equipment
Buyer: Patrick Sexton
Phone: (205) 348-0064
Email: psexton@fa.ua.edu

THE UNIVERSITY OF ALABAMA
PURCHASING DEPARTMENT
(Street Address) 1101 Jackson Ave Suite 3000
Tuscaloosa, Alabama 35401

RETURN ALL COPIES OF BIDS TO:

OR
(Mailing Address) Box 870130
Tuscaloosa, Alabama 35487
PHONE: (205)348-5230 FAX: (205) 348-8706

Bid Responses may NOT be faxed or emailed.

IMPORTANT: SEALED BIDS MUST BE RECEIVED BY 01/11/13 @ 2:00 P.M. CST TIME

1. Pursuant to the provisions of the State of Alabama Competitive Bid Law, Section 41-16-20 and/or 39-2, rules and regulations adopted there under sealed bids will be received on the items noted herein by The University of Alabama Purchasing Department until the date and time stated above. In accordance with Alabama State Bid Law Section 41-16-27, where applicable, the University reserves the right to enter into negotiations within thirty (30) days of the bid opening.

2. The University's General Terms and Conditions and Instructions to Bidders, apply to this Solicitation and shall become a part of any contract issued hereunder.

3. For purposes of this Solicitation, the Solicitation documents shall consist of the following components:
   a) Invitation for Bid and any Addenda; b) General Terms and Conditions; c) Instructions to Bidders
   In the event that any provision of the component parts of the Solicitation conflicts with any provision of any other component parts, the component part first enumerated shall govern.

4. This Agreement and any disputes hereunder shall be governed by the laws of the State of Alabama without regard to conflict of law principles.

CERTIFICATION PURSUANT TO ACT NO. 2006-557
Alabama law (section 41-4-116, code of Alabama 1975) provides that every bid submitted and contract executed shall contain a certification that the vendor, contractor, and all of its affiliates that make sales for delivery into Alabama or leases for use in Alabama are registered, collecting, and remitting Alabama state and local sales, use, and/or lease tax on all taxable sales and leases in Alabama. By submitting a response to this solicitation, the bidder is hereby certifying that they are in full compliance with Act No. 2006-557: they are not barred from bidding or entering into a contract pursuant to 41-4-116, and acknowledges that The University of Alabama may declare the contract void if the certification is false.

DISCLOSURE STATEMENT
1. If you or any owner, officer, partner, board or director member, employee, or holder of more than 5% of the fair market value of your firm or any member of their households is an employee of The University of Alabama, this information must be included in your solicitation response. Failure to disclose this information in your response may result in the elimination of your proposal from evaluation.
2. If you or any owner, officer, partner, board or director member, employee, or holder of more than 5% of the fair market value of your firm or any member of their households is an employee of The University of Alabama; and you or your firm is awarded a contract as a result of this solicitation, then within ten (10) days after the contract is entered into, you agree to file a copy of that contract with the State of Alabama Ethics Commission in accordance with Code of Alabama, Section 36-25-11 and upon request by the University furnishing evidence of such filing.
3. By accepting payments agreed to in any purchase order resulting from this bid, Contractor certifies that to its knowledge no University employee or official, and no family members of a University employee or official, will receive a benefit from these payments, except as has been previously disclosed, in writing, to the University on the Disclosure Statement of Relationship Between Contractors/Grantees and Employees/Officials of The University of Alabama.

AUTHENTICATION OF BID AND STATEMENT OF NON-COLLUSION AND NON-CONFLICT OF INTEREST
I hereby swear (affirm) under the penalty for false swearing as provided in Code of Alabama 6-5-180 that
1. In accordance with Code of Alabama 41-16-25, amended 1975 that the attached response has been arrived at independently and has been submitted without collusion with, and without any agreement, understanding or planned common course of action with, any other vendor of materials, supplies, equipment or services described in the Invitation for Bids, designed to limit independent bidding or competition;
2. The contents of the bid or bids have not been communicated by the bidder or its employees or agents to any person not an employee or agent of the bidder or its surety on any bond furnished with the bid or bids and will not be communicated to any such person prior to the official opening of the bid or bids.
3. The bidder is legally entitled to enter into contracts with The University of Alabama and is not in violation of any prohibited conflict of interest, including those prohibited by the Code of Alabama 13A-10-62, as amended 1975.
4. I have fully informed myself regarding the accuracy of the statement made above.

THIS AREA MUST BE COMPLETED

NAME OF COMPANY:
PHONE:

ADDRESS:
FAX:

ADDRESS:
E-MAIL:

CITY, STATE & ZIP CODE:
DATE:

SIGNATURE:
Typed/Printed Name of Signor

SIGNATURE REQUIRED: This bid cannot be considered valid unless signed and dated by an authorized agent of the bidder. Type or print the information requested in the spaces provided.
Please Note New Bid Specification and Requirements Indicated Below

State of Alabama Immigration Law

If the successful bidder is located in Alabama or employs an individual or individuals within the State of Alabama, the successful bidder shall provide a copy of its Employment Eligibility Verification (E-Verify) company profile. To expedite the ordering process, this document may be submitted with the bid response.

If the successful bidder is not located in the State of Alabama and does not employ an individual or individuals within the State of Alabama, the successful bidder shall complete and return the Certification of Compliance form included with this Request for Price Quotation (E-Verify company profile is not required). To expedite the ordering process, this document may be submitted with the bid response.

If you are not currently enrolled in E-Verify, follow these instructions:
- Log onto www.uscis.gov/everify
- Click “Getting Started” for information about the program, requirements, and enrollment process.
- Click “Enroll in E-Verify” and begin enrollment process.
- When enrollment process is complete, click “Edit Company Profile” and print this one-page document.
- This one-page document must be submitted prior to a contract or purchase order being issued.
- For further assistance please consult the E-Verify Quick Reference Guide.

If you have previously enrolled in E-Verify, follow these instructions:
- Log onto www.uscis.gov/everify
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- This one-page document must be submitted prior to a contract or purchase order being issued.

The following has been added to the University of Alabama’s General Terms and Conditions

35. State of Alabama Immigration Law

Pursuant to the State of Alabama Immigration Law, by signing this contract, the contracting parties affirm, for the duration of the agreement, that they will not violate federal immigration law or knowingly employ, hire for employment, or continue to employ an unauthorized alien within the State of Alabama. Furthermore, a contracting party found to be in violation of this provision shall be deemed in breach of the agreement and shall be responsible for all damages resulting therefrom.
The University of Alabama requests sealed bids as per attached general and technical specifications or equal unless otherwise specified in the Special Conditions.

All Bidders submitting a bid must read all specifications carefully and respond accordingly. Failure to do so may eliminate your bid from consideration due to non-compliance.

1.0 GENERAL SPECIFICATIONS

1.1 All bid responses, technical information and any other attachments furnished to The University of Alabama in response to this request for quotation must be submitted in duplicate (THE ORIGINAL BID AND ATTACHMENTS WITH ORIGINAL SIGNATURE AND ONE EXACT COPY OF THE ENTIRE BID RESPONSE). Bidders who fail to follow this format may be disqualified from the evaluation and award phase of this bid.

1.2 The stated requirements appearing elsewhere in this solicitation shall become a part of the terms and conditions of any resulting contract. Any deviations there from must be specifically defined. If accepted by the University, the deviations shall become part of the contract, but such deviations must not be in conflict with the basic nature of this solicitation.

Note: Bidders shall not submit their standard terms and conditions or purchase order terms as exceptions to or modification of the terms and conditions of this solicitation. Each exception to or modification of a University term and condition shall be individually listed by the bidder. Failure to follow this instruction may result in the determination that a bid submission is non-responsive to a solicitation and the rejection of that bid.

1.3 The issuance of a University Purchase Order (P#) or a signed Contract document is required to constitute a contract between the successful Bidder and the University which shall bind the successful Bidder to furnish and deliver the commodities ordered at the prices, terms and conditions quoted and in accordance with the specifications of this Solicitation as well as the terms and conditions of the University’s Purchase Order or Contract. No shipments are to be made to The University of Alabama without the issuance of a Purchase Order (P#). (Bidders are not to accept or ship items against a requisition number “R” #.)

1.4 Any questions concerning these specifications should be directed to the Buyer listed on the signature page.

1.5 No department, school or office at the University has the authority to solicit or receive official Solicitations nor authorize Solicitation or Contract changes other than the Purchasing Department. All solicitations are issued under the direct supervision of the Associate Director for Purchasing and in complete accordance with the State of Alabama Bid Law, Section 41-16-20 and University policies and procedures.

1.6 The terms and conditions included in this Solicitation along with any addenda, any University contract and/or University purchase order(s) issued referencing this Solicitation, the University’s General Terms and Conditions, Instructions to Bidders shall constitute the entire and exclusive Contract between the University and the successful Bidder.

1.7 State of Alabama Immigration Law
If the successful bidder is located in Alabama or employs an individual or individuals within the State of Alabama, the successful bidder shall provide a copy of its Employment Eligibility Verification (E-Verify) company profile. To expedite the ordering process, this document may be submitted with the bid response.

If the successful bidder is not located in the State of Alabama and does not employ an individual or individuals within the State of Alabama, the successful bidder shall complete and return the Certification of Compliance form included with this Request for Price Quotation (E-Verify company profile is not required). To expedite the ordering process, this document may be submitted with the bid response.
If you are not currently enrolled in E-Verify, follow these instructions:

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- Click “Edit Company Profile” and print this one-page document.
- This one-page document must be submitted prior to a contract or purchase order being issued.

### 2.0 QUALIFICATIONS AND STANDARDS

Due to the importance of maintaining a safe University environment, it is imperative that the successful bidder meet certain qualifications that will guarantee The University of Alabama the successful Bidder is qualified to furnish and deliver products, equipment and services or furnish, deliver, install, service and/or repair equipment whichever is applicable as required in this Solicitation. In order for Bidders to qualify, the following requirements must be fulfilled:

#### 2.1
The Bidder must provide, in writing, a statement that the Bidder has been regularly engaged in business for a minimum three (3) years engaging in furnishing, delivering, servicing, repairing and installing, equipment, goods, or services required in this Solicitation. In lieu of the minimum number of years in business, a performance bond may be submitted in the amount of one hundred (100%) per cent of the contract price. This bond will be used to secure the completion of the project should the successful Bidder default for any reason. Failure to comply with this requirement may eliminate your bid response from consideration.

#### 2.2
Each bidder required to provide a bond, shall submit a letter from a bonding agent licensed to do business in the State of Alabama stating that if the bidding company is the successful bidder, said bonding agent will furnish a 100% performance and payment bond covering and including products and service for the duration of the contract period. Said bond shall be subject to the approval and acceptance of The University of Alabama. The bond must be furnished to the University Purchasing Department within forty-eight (48) hours after receipt of the purchase order. The premium of the bond shall be paid by the successful bidder. Failure to provide the bond letter or bond will eliminate your bid from consideration in the bid award.

### 3.0 REFERENCES

References must include at least three (3) other universities, institutions or businesses, which the bidder has successfully provided products, services or installation of equipment similar to those required in this Solicitation in terms of manufacturer, size, features, service or type of installation. The references must include company name, address, project/delivery date, contact name, phone number, and email address.

### 4.0 PRODUCT SPECIFICATIONS

Specify all terms and conditions of the warranties associated with your products with your bid response.
5.0 PRICE QUOTATION

5.1 IMPORTANT: It is required that the PRICE QUOTATION SHEET(S) furnished with this Request for Price Quotation be completed and submitted with your proposal. DO NOT send generated price lists as your bid. Failure to comply with this request may eliminate your bid from consideration in the bid award.

5.2 All prices shall be quoted furnish and install (if applicable) FOB The University of Alabama, Tuscaloosa, AL 35487 prepay and allowed. Unit prices quoted must include any and all shipping and handling charges. Any freight claims will be the responsibility of the Bidder. The successful Bidder must transport at the time of set-up, the equipment and supplies necessary for this installation to campus. No direct shipments will be accepted.

5.3 It is the Bidder’s responsibility to verify any information, measurements and obtain any clarifications prior to submitting the bid response. The University is not liable for any errors or misinterpretations made by the Bidder in response to this Solicitation.

5.4 The successful Bidder under the specifications required in this Solicitation shall furnish at its expense all equipment, labor, tools, supplies, transportation, insurance and other expenses necessary to fully perform any phase of the requirements of this Solicitation.

5.5 Quote prices firm for a period of ninety (90) days following the bid opening date unless otherwise stated in the Special Conditions. Bids that do not guarantee pricing firm for this period may be eliminated. Failure to quote the term for which your prices will remain firm may eliminate your bid from consideration.

5.6 The quoted price must include but not be limited to all cables, wires, connectors, etc. to make a complete functioning unit unless specifically stated in the special conditions.

5.7 Include with your bid response complete details of your company’s Return Merchandise policy, including, but not limited to, amount of any restocking fee required, procedures, limitations, contact person and phone number. While the University does not enter into any purchase with the intent to return items ordered, we do require this information be included with your bid response. Failure to include this information may be grounds for elimination of your bid from consideration.

6.0 DELIVERY, INSTALLATION AND TRAINING REQUIREMENTS

6.1 Proposed delivery dates shall be stated in number of calendar days after receipt of order.

6.2 All items must be delivered directly to the University by the successful Bidder and placed according to the instructions supplied by the University.

7.0 INSURANCE

7.1 See General Terms and Conditions for general Insurance Requirements, Additional Insurance requirements may be listed in the Special Conditions Section.

7.2 The successful Bidder shall provide the University Purchasing Department a certificate of insurance listing the required types of insurance and minimum liabilities specified in the General Terms and Conditions unless otherwise modified in the Special Conditions.

7.3 The certificate must be received by The University of Alabama Purchasing Department within three (3) days of request. Failure to comply with this request may eliminate your bid from consideration in the bid award.

7.4 The University reserves the right to terminate any resulting contract, if the Bidder fails to keep these policies in force for the above amounts or for the duration of the contract period.

7.5 The umbrella policy must be listed on the insurance certificate with an explanation of the coverage.
8.0 RESTRICTIONS ON COMMUNICATIONS WITH UNIVERSITY STAFF

From the issue date of this Solicitation until a Contractor is selected and a contract award is made, Bidders are not allowed to communicate about the subject of the IFB with any University administrator faculty, staff, or members of the Board of Trustees except:

- The Purchasing Department representative, any University Purchasing Official representing the University administration, or others authorized in writing by the Purchasing Office and
- University Representatives during Bidder presentations.

If violation of this provision occurs, the University reserves the right to reject the Bidder’s response to this Solicitation.
9.0 SPECIAL CONDITIONS

9.1 SCOPE: The University of Alabama is requesting sealed bids to **Furnish, Deliver and Set Food Service Equipment for the Doster Hall Food Science Lab Renovation at the University of Alabama in accordance with attached Specification Document 11400 – Section 2.1** as per the attached general and technical specifications or equal. The University of Alabama anticipates purchasing the quantities specified as listed in the plans and specifications but does not guarantee any specific quantity will be purchased. Vendor **WILL NOT** be responsible for final plumbing, piping or electrical connections.

9.2 Minority and Disadvantaged Businesses

The University of Alabama is committed in its efforts to ensure the opportunity for participation of minority and disadvantaged businesses in the procurement of goods and services. The University is required to report purchases under governmental contracts. The vendor may be required to provide detailed reports of all minorities, women-owned and disadvantaged business participation linked to the University’s purchase orders and purchasing card purchases from Vendor. Specify in your response if your company can meet this requirement. Please see quote sheet below to respond to this question.

9.3 All vendors must be factory authorized dealers. All maintenance service must be provided by the vendor with factory trained service personnel trained on the equipment bid if applicable. A letter from the manufacturer providing proof of authorized dealership and factory trained service personnel may be required in the bid evaluation and if requested by the University must be provided within 72 hours after request.

9.4 The food service equipment shall have the minimum manufacturer’s published warranty from final acceptance by the University **or as specified as per Specification Document 11400**. Service or replacement of any defective items are to be provided by the vendor at no charge to the University during the period of guaranteed warranty.

9.5 DELIVERY – ALL DATES ARE TENTATIVE AND SUBJECT TO CHANGE:

- Delivery of **Group 1, Exhaust System(s)**, is tentatively set to begin February 15, 2013. Doster Hall project supervisors will submit a schedule at a later date with coordinated milestone dates for equipment delivery.

- Delivery of **Group 2, Fabricated Equipment**, is tentatively set to begin February 22, 2013. Doster Hall project supervisors will submit a schedule at a later date with coordinated milestone dates for equipment delivery.

- Delivery of **Group 3, Buy Out Equipment**, is tentatively set to begin March 8, 2013. Doster Hall project supervisors will submit a schedule at a later date with coordinated milestone dates for equipment delivery.

- Specify your earliest possible delivery date. Upon mutual agreement between the University of Alabama and vendor(s), specific delivery dates will be set at a later time as per the above instruction. **Failure to comply with agreed upon delivery commitments may result in a monetary penalty of $500 per day.** Failure to meet delivery requirements may also be grounds for revocation of bid award and may possibly jeopardize vendor’s position on the University’s list of responsible vendors.

- After delivery, vendor will be responsible for following the **unpacking (uncrating), assembling and setting into place** instructions as per **Specification Document 11400 – Section 2.1**, for the specified food service equipment in the designated area(s) at the Doster Hall Food Science Lab Renovation. Vendor will abide by the project supervisors construction schedule and will be expected to execute these procedures based on that schedule and per the supervisors instruction. **Vendor will be responsible for proper disposal of all packing materials.**
9.6 EVALUATION AND AWARD:

The University of Alabama intends to evaluate the bid by determining the overall best price per Group and award Group by Group to the lowest overall responsible vendors. The University will award to the overall best price that is in compliance with the general and technical specifications and within the limits of compatibility as solely determined by the University. The University of Alabama reserves the right to award All Groups to the lowest overall responsible vendor if deemed to be in the best interest of the University. However, bidders must quote separate prices on all items specified.

9.7 Invitation for Bid

2.0 does not apply to this solicitation

5.5 is amended to included: Quote prices firm for a period of six (6) months following the bid opening date.

6.0 is amended to include: See Special Conditions 9.5

9.8 DOCUMENT 11400 SPECIFICATIONS

Detailed renovation specifications for the Doster Hall Food Science Lab in Document 11400 beginning next page.
PART I  GENERAL

1.1  DEFINITIONS The following definitions are intended to clarify the relationships involved in this document and are used as a definition throughout this foodservice specification.

A. Food Service Equipment Contractor (F.E.C.) – The F.E.C. is responsible for supplying, delivering (including freight, staging and local warehousing as required), assembling, setting in place, installing, cleaning, sanitizing and/or the polishing of any further foodservice item(s) included in this contract, but not limited to all required materials and labor, pursuant to the guidelines and time lines scheduled and/or rescheduled by the Owner, Architect and/or SSA, Incorporated.

B. Sub-Contractors – The F.E.C. may contract Sub-Contractors to perform any portion of the contract, but the final responsibility for the proper performance of the contract rests solely with the F.E.C.

C. General Contractor (G.C.) – The G.C. / Construction Manager (C.M.) has the responsibility for overall installation, scheduling, deliveries, coordination of various trades, rough-in and connection of utilities, including but not limited to all labor and materials for said rough-ins and connections for all equipment in this contract unless otherwise specified, by item, within the equipment data specification sections of this contract. The F.E.C. must coordinate his/her activities and needs with the G.C. / C.M. in a timely manner as not to delay the project.

D. Food Service Facility Designer / Consultant – SSA, Incorporated (SSA) is the food service designer for this project.

E. The F.E.C. is the party responsible for all taxes, tariffs, duties and/or custom fees and permits where applicable, as may be required. The F.E.C. is contracted by the General Contractor.

F. N.I.F.C. – Whenever the abbreviation N.I.F.C. is used in this contract, it shall mean the item or items are not part of the Food Service Equipment Contract.

G. The assignments and/or responsibilities as outlined in this section are subject to change at the Owner’s discretion.

1.2  RELATED DOCUMENTS

All drawings, general, special and/or supplementary conditions, Division 1, specifications and related documents apply to this specification. The Foodservice Consultant for this project is SSA. The consultant is responsible to the Project Architect and the Owner atascertainthat the F.E.C. complies with all the requirements of the section.

1.3  INTERPRETATIONS

1.  PLANS AND SPECIFICATIONS

A. Should it appear that the work intended to be described or any of the matters relative thereto are not sufficiently detailed or explained on the drawings or in the specifications, the Contractors shall apply to SSA / Architect for such drawings or explanations as maybe necessary and shall conform to them as far as they shall be consistent with original drawings.
B. If any question arises regarding the true meaning of the drawings, specifications and/or typographical errors reference shall be made to SSA / Architect whose decision shall be conclusive.

C. In no instance shall a bid be submitted or any work started with any uncertainty.

D. Before doing any work or ordering any materials, the Contractors shall verify all measurements of any work and shall be responsible for their correctness. Any differences which may be found shall be submitted to SSA / Architect for consideration before proceeding with the work.

E. Extra compensation will not be allowed because of differences between actual dimensions and measurements indicated on the working drawings.

F. Where a conflict occurs between or within standards, specifications. Codes, ordinances and/or working drawings the more stringent or higher quality requirements shall apply.

1.3.2 APPLICABLE DOCUMENTS

A. Bidding documents, Contract Forms and related materials issued by SSA, the Project Architect, G.C./C.M. and/or the Owner before awarding a contract apply to this section.

B. Architectural, Mechanical, Electrical and Structural Plans and other Specifications including all supplements issued there to and other pertinent documents issued by SSA, the Project Architect, C.M. and/or the Owner, are a part of these Specifications and the accompanying food service equipment plans and shall be complete within every respect. All the above included herewith, will be issued separately by C.M., or is on file at SSA/Project Architect's office and shall not relieve the Contractors of responsibility or be used as a basis for additional compensation due to omission(s) of Architectural, Structural, Mechanical, Plumbing or Electrical details from food service equipment documents.

1.3.3 SUBSTITUTIONS

A. Substitution requests must be supplemented by sufficient information in the form of manufacturer’s technical specifications, drawings, pictures and/or samples to evaluate equality, appearance and all other related conditions.

B. Written substitution requests must be submitted to SSA in accordance with the guidelines and time lines as set forth by the Project Architect and/or Owner. Substitutions would not be considered if not submitted within these guidelines. Substitutions will not be allowed without prior written approval from SSA.
C. All submittals for proposed substitutions must be submitted with an equipment data sheet for each item. The data sheet shall consist of the project name, the Project Architect, the Foodservice Consultant, the firm submitting, the item number, the manufacturer, the manufacturer’s model number, a complete written description of what is to be provided, an accessories and options list of what is to be provided, finishes dimensions, utility requirements as provided (i.e. gas: nat or lp, electrical: voltage/phase and amps, plumbing/mechanical: water/sewer, etc.) as well as type of connection. The data sheet shall have a blank space (3-1/2" w x 5" h) in the lower right corner of the sheet for stamping, etc. This information must be submitted not less than fifteen days from the bid due date to be considered as an alternative.

D. Where substitutions are made by the F.E.C. with the written approval of SSA / Project Architect, the F.E.C. shall be responsible for and pay all costs of any consequential modifications which may result from the substitution.

E. If the F.E.C. decides to submit an alternate manufacturer and receives a written response from SSA / Project Architect accepting this change, then all resulting expenses incurred in the changes or additions to the food service equipment work as well as other contractors work shall be the sole responsibility of the F.E.C. and shall be considered as part of the base bid with no additional compensation permitted.

F. The Manufacturer and model number of any article, device, material and/or form of construction listed in the “Itemized Specifications” as the “Primary Manufacturer” shall establish the “Basis of Design and Specification Standard”, with respect to the physical dimensions, characteristics, aspects, capacities, performance and/or quantities required herein. If F.E.C. chooses to utilize one of the approved listed manufacturer’s then they must provide submittal information to SSA's for analysis and conclusive determination with respect to that item.

G. Accepted substitutions will be noted in an addendum issued by the PA/E. No other substitutions and/or deviations from the primary manufacturer will be permitted subsequent to the date of the Bid Opening, except by specific change order and only with sufficient cause. The approval of a substitution does not approve, relieve and/or change the Contractors responsibilities as outlined herein.

1.3.4 INTENT

A. It is the intent of the Contract Documents for each and every item and/or component to be complete with all required devices and standard features necessary for that item and/or component to properly function.

B. It is the intent of the Contract Documents for each and every item and/or component to function and perform in a manner equal to the Primary Manufacturer’s intent. F.E.C. is required to notify SSA / Project Architect in writing of any or all discrepancies or omissions of any components prior to submitting bid.
C. Failure of the F.E.C. to report any discrepancies and/or omissions prior to submitting his bid shall not relieve the F.E.C. of his responsibilities for providing complete, functioning, workable systems in full accordance with the intent of the Contract Documents.

1.3.5 BASIS OF DESIGN AND SPECIFICATION STANDARDS

A. The model number and product specifications of the named primary manufacturer, where more than one manufacturer is listed, was used for the basis of design and specification standards for this project with the respect to quality, performance, capacities, physical characteristics, appearance, aspect and function.

B. All manufacturers listed for an item are subject to SSA’s approval as a manufacturer for that item; however, the specifications of the primary manufacturer whose product is listed, as the basis of design and specification standards, with a model number and/or description will set the standard for that item. Other manufacturers may modify their product(s) if necessary to comply with the standards set forth herein.

C. Bidders who wish to use products by the alternate manufacturers must provide submittals to SSA, as set forth herein, for review of conformity and determination thereof.

STATUS CODES

“A” Provided and installed by General Contractor OR Construction Manager

“B” Provided by Owner and installed by General Contractor OR Construction Manager

“C” Provided and installed by Owner

NOTES

General Contractor OR Construction Manager is to provide secured, on-site storage for all existing and/or new food service equipment items that are provided by the Owner and/or their contractor.

PART 2 SCOPE

2.1 Work Included

A. Work required under this section consists of providing all necessary services, tools, equipment, material and labor required to provide the continuous installation (the term installation shall mean the complete installation including but not limited to the delivery of all food service equipment items and necessary components complete with transportation charges and taxes prepaid by the F.E.C. to the job site's location).
as designated on the food service equipment plan, uncrated , erected, set in place, 
leveled and made ready for final connection, by G.C., to plumbing, gas, electrical
and/or steam utilities and properly anchored and/or trimmed as may be required.

B. F.E.C. is to deliver all parts and/or components, which are to be built into cast-in-
place concrete and/or masonry in ample time for inclusion in the concrete and/or
masonry work. Furnish necessary setting plans and/or instructions, oversee the
installation of all parts in the masonry and/or concrete and be responsible for the
correctness and accuracy of the location and installation.

C. F.E.C. to provide holes, ferrules and/or stainless steel chases on equipment for
pipes, drains, electrical outlets, conduits and similar items as may be required to
coordinate and accommodate the installation of the food service equipment in
connection with the work of the other contractors.

D. F.E.C. to provide the necessary materials, labor, services and incidental as necessary
for the completion of these sections of work including but not limited to adhesive,
caulking, sealing, trim strips, chases, corner guards, corner trims and/or closure
panels.

E. F.E.C. to provide items and components hereinafter specified and/or shown on plans,
completely assembled or erected in locations indicated, ready for final connections to
service, by the respective trades. The labor and material(s) required for final
connections are the responsibility of G.C. / C.M.

F. F.E.C. to provide and install where required fasteners, flashing, trim strips, filler
panels, cant strips and caulking and/or sealant required to complete the installation.

G. All roof, wall and/or floor assemblies including finishes (as specified herein)
penetrations, openings, curbs, platforms and/or dunnage pursuant to the
requirements of the food service ventilation and/or refrigeration items are to be
provided and installed by the G.C. unless specified otherwise.

H. Keep premises clean and remove from the site all crates, cartons and other debris
resulting from the work. Leave all areas “broom cleaned” and all equipment items and
furnishings “construction clean.” Final cleaning, sanitizing and polish of all equipment
items and furnishings shall be done by the F.E.C. Further, it is the F.E.C.’s
responsibility to provide protective coverings for all equipment items delivered to the
job site during construction.

2.2 RELATED WORK OF OTHER CONTRACTORS

A. General Construction by G.C.
   1. All floor assemblies including finishes, openings, depressions, sleeves, curbs
and base;
   2. All wall and/or partition assemblies including finishes, openings, recesses,
sleeves, furring and backing;
   3. All ceiling assemblies including finishes, openings, soffits, access panels, fire
separation and sleeves;
   4. All roof assemblies including finishes, openings, curbs, platforms and
dunnage;
   5. All structural supports or grounds for hanging or fastening of food service
equipment assemblies as may be described in this section;
   6. G.C. to provide on-site storage trailer(s) and security for Owner’s existing
and/or provided food service equipment to be used on this project, if
applicable.
B. Plumbing by G.C. / C.M.
   1. Water, gas and steam supply systems, as required.
   2. Sanitary and grease laden drainage systems.
   3. Final plumbing connections including mounting of drains, faucets and piping from point of connection on equipment to building plumbing systems and interconnections between equipment components.
   5. Indirect drain line runs from equipment items to nearest floor drain or floor sink as required;
   6. Gas shut off valve(s) as required for ventilator fire suppression system and gas regulators on individual pieces of gas fired equipment in accordance with the manufacturer’s recommendations are to be provide by the F.E.C and installed by the G.C.;
   7. F.E.C to furnish faucets with nipples, elbows, supply lines and valve stops, drains and/or splash mounted vacuum breakers, etc. for each equipment item as specified herein. Items to be installed by the G.C.;
   8. All exposed plumbing related to or in connection with food service items to be chrome plated;
   9. Indirect wastes shall be chrome plate and are to drip over and into drains. Where drains and/or supply lines run under equipment provide proper support from the underside of the equipment to eliminate interference with cleaning and or maintenance.

C. H.V.A.C.
   1. G.C. to provide and install all necessary components as may be required for the exhaust/make-up air system(s) and condensate make-up air system including but not limited to the fans as provided by the F.E.C., ducting. Gas shut-off valve(s), curbs, penetrations, dampers, controls and/or switches unless otherwise specified herein;
   2. G.C. to provide and install as required rated chase(s) as well as other separations as may be required.
   3. G.C. to provide and install all heating, ventilating and air conditioning systems except as otherwise specified in this section.

D. Electrical by G.C.
   1. All electrical distribution, lighting and power systems except otherwise specified in this section;
   2. Final electrical connections and inter-connections including labor and materials from point of connection on equipment to building electrical systems and required interconnections between equipment components;
   3. All electrical materials including wire, conduit, over current protection, main switches, safety cut-outs, shunt-trip breakers, disconnect switches, lightning control devices, surge protectors, uninterruptable power units and controllers;
   4. Shunt-trip breakers and/or contactors and all conduits and for shut down of electrically operated cooking equipment and/or ventilation equipment as required for ventilator fire suppression system.
   5. Empty conduit systems for refrigeration system, as specified and/or shown on food service drawings.
   6. Empty conduit system for point-of-sale system, as specified and/or shown on food service drawings.
   7. Empty conduit system for fire suppression system as specified and/or shown on food service drawings.
   8. F.E.C. shall furnish all electrically operated portable and/or moveable equipment items with factory installed 3-wire or 4-wire heavy duty insulated
cord with a grounded plug, with one leg of the cord grounded to a conductible portion of the items frame;

9. Furnish and install switches and/or disconnects within equipment, contactors combination starters with fused disconnects, controls and similar items necessary for the safe and proper operation of the equipment and for compliance with all N.E.C. and/or local AHJ requirements.

10. All switches, disconnects and/or control devices shall be safely accessible without reaching across or over any hot and/or hazardous equipment items.

11. F.E.C. to secure cords, to the underside of the equipment, on portable and/or moveable equipment as to allow ease of maintenance or as required by the Owner.

2.3 RELATED WORK BY OTHERS

Install Owner furnished equipment in accordance with the installation section of this document, unless otherwise specified herein.

PART 3 QUALITY ASSURANCE

3.1 FOOD SERVICE CONSULTANT

The Owner has employed SSA, Incorporated as the Food Service Consultant. The “chain of command” shall be the Food Service Equipment Contractor, to the General Contractor / Construction Manager, to the Project Architect (PA / E), to the Food Service Consultant, and vice versa in all matters concerning the food service equipment.

3.2 EQUIPMENT

Equipment, with the exception of “buy-out” or standard catalogue items, shall be fabricated in a plant bearing the name of a recognized food service equipment fabricator. This fabricating firm shall have been in business at least five years, with a suitable organization to design, engineer, manufacturer, deliver and install the equipment. Said installation shall be in accordance with local union conditions when applicable. Such firms shall be able to refer to other successful installations of similar operating conditions. Further the fabricator shall be able to UL classify and list the items that they fabricated. Under no circumstances shall the F.E.C. sublet any portion of the fabricated equipment to any sub-contractor without the SSA’s written approval. All fabricated food service equipment with inter-wiring and/or pre-wired equipment and/or refrigeration shall be manufactured by a fabricator that can UL list (or other applicable AHJ listing) and/or classify their work.

3.3 LABOR

All labor shall be performed by experienced mechanics in this type of work. All work on the premises shall be done at such time as to promote the proper conduct of the project. Provide a competent on-site superintendent to supervise the work and to provide other trades with such information necessary to maintain proper conduct and timely completion of the work.

3.4 FOOD SERVICE EQUIPMENT

1. Custom fabricated equipment shall be constructed in strict accordance with the contract documents

Note: All equipment items containing electrical and/or refrigeration components must be manufactured by a fabricator that can UL list and/or certify their own products (or other listings and/or certifications required by the local Authority Having Jurisdiction [AHJ]). All fabricated equipment must be manufactured by a fabricator that can NSF list and/or certify their own product.
PART 4  CODES, LAWS AND STANDARDS

4.1  GENERAL REQUIREMENTS

A. Manufacture and install equipment in conformance with the Williams-Steiger Occupational Safety and Health Act of 1970, or other Local/National safety and health regulations as applicable.

B. Except as modified by governing codes and by the Contract Documents, comply with the applicable provisions and recommendations of the following:

1. National Fire Protection Association (NFPA)

2. National Sanitation Foundation (NSF)

3. Underwriter’s Laboratories, Inc. (UL), including but not limited to UL-300

4. National Electric Manufacturer’s Association (NEMA)

5. American Gas Association (AGA)

6. American Society for Mechanical Engineers for Steam Equipment


8. Florida Administrative Code 64E-11.006

C. All electrically operated and/or heated equipment, fabricated or otherwise, shall conform to the latest standards of the National Electric Manufacturer’s Association and the Underwriter’s Laboratories, Inc., where applicable standards have been set up by that agency, or otherwise, such as to be acceptable to authorities having jurisdiction.

D. Note: For projects outside the U.S., compliance is required for any and/or all governing codes and regulations as may be required by the local AHJ.

PART 5  SUBMITTALS

5.1  GENERAL REQUIREMENTS

A. Shop Drawings, samples and brochures must be submitted at the same time, in one complete submittal, within sufficient time not to delay work on the project and/or not over 15 days after the G.C. / C.M. has been awarded a contract by the Owner. Partial submittals will not be accepted.

B. Equipment List: Submit for approval, within 15 days after notification of the Owner’s award of contract, an itemized list of equipment to be furnished under this contract, to include manufacturer’s name and model number, along with all necessary and/or required options and/or components, for each piece of equipment – necessary only if not using primary manufacturer and if prior approval for a substitute has been let.

5.2  SAMPLES

A. Provide all samples of materials requested by SSA / Architect for test purposes or comparisons.

B. Samples used for testing shall not be used on the work without written approval of SSA / Architect.
C. Samples may be retained by SSA, the Project Architect or the Owner as a matter of record without any additional compensation to the Contractors.

5.3 BROCHURES

A. Provide SSA / Project Architect, for approval, three (3) complete brochures for review showing each piece of standard manufactured equipment, only if primary manufacturer(s) are not used, complete with all details and/or descriptions of the manufacturer’s specifications. Contractors will return one (1) brochure (set) with comments noted for further action. Continue submitting until final approval from SSA / Project Architect is achieved. After approval provide ten (10) record copies in a three ring binder with such details and specifications clearly numbered with the item number as per the food service equipment plans with operators manuals, service agency information and local representative details for each item specified.

B. Record copy brochures, shall be delivered at the demonstration and start-up, are to be bound in booklet form, in three ring binders, and shall include the following:

1. A separate data sheet for each component or item of equipment indicating item number. Description, quantity, manufacturer, model number, finishes, modifications, options and utility requirements.

2. Catalog specification sheet and/or manufacturer’s specifications and drawings complete including accessories. Arrange booklets so those items are in numeric order in accord with the contract documents with each page numbered in relation to that item. Further, include with each specification sheet and/or drawings a copy of the warranty information, operations manual and service information; as well as, a completed contractor’s and the food service equipment contractor’s guarantee and warranty.

5.4 SHOP, ROUGH-IN AND/OR MECHANICAL CONNECTION DRAWINGS

A. F.E.C. is to provide SSA / Project Architect (4) sets of shop drawing prints for review and comment by SSA. One (1) print with comments noted will be returned for correction. Continue resubmitting until final approval by the PA/E or SSA is achieved. Resubmit (4) revised and (1) CADD disk of approved prints to the PA/E after final approval for distribution. Distribution to include but not be limited to the G.C. / C.M., PA/E, Owner’s Inspector/ Owner’s Representative, the Manufacturer, the F.E.C. and the plumbing and electrical contractors.

B. F.E.C. to prepare rough-in drawings locating all equipment (new, existing or as provided by Owner) shown on the contract documents. The rough-in requirement drawing included in these documents are provided as an instrument of service and are not to be used for construction and/or reproductions. Provide drawings, only if primary manufacturers are not used, in ¼”=1'-0” scale on sheets the size as the contract documents, showing, with vertical and horizontal dimensions, the required rough-ins (including sleeves and conduits) for electric, gas, water, steam, sanitary waste, refrigeration, ventilation, condensation drain lines, air and exhaust connection and wood backing for wall mounted fixtures and equipment. Show details, sections and characteristics for slab depressions and/or other features and/or installation including data for all services in each area. Locations of equipment shall allow for traps, switches, and/or other final connection requirements. All drawings shall include floor plans shown equipment as per the contract documents, elevations, details and sections as may be required-only required if not utilizing primary specified manufacturer. Provide this document if not using the primary specified manufacturer.
then provide the above plans showing only the items that have changed their respective requirements.

C. Provide complete plans with dimensions showing locations and elevations of all plumbing, electrical and mechanical rough-ins **if not using the primary specified manufacturer and item**. Use same symbols, connection numbers, and dimensioning system as indicated in Contract Documents (scale shall be ¼"=1'-0"). Provide the above plans showing only the items that have changed and their respective requirements.

D. In the event rough-ins have been accomplished before the award of the contract, the Food Service Equipment Contractor shall check the existing facility and furnish all, approved equipment to suit building conditions and utilities. No extra charges shall be allowed for utility changes to fit equipment during installation and connection.

E. Provide complete plans and details showing locations and elevations of all depressions, bases, curtain walls and hoods and any critical wall dimensions. Use same dimensioning system as indicated in Contract Documents. (scale shall be ¼"=1'-0")

F. Plumbing, electrical and mechanical rough-ins all shown on the same sheet will not be accepted.

G. Provide complete details on each piece of custom built equipment plans, elevations and sections (scale shall be ¼"=1'-0")

H. Fabrication details must identify all metal gauges, hardware, trim, electrical parts, special fitting and other components by manufacturer's name and model number.

5.5 CHECKING

Checking of all rough-in drawing, shop drawing, details and equipment by SSA is for design concept only and does not relieve the F.E.C. or G.C. / C.M. of responsibility for compliance with design drawings, details and specifications, verification of utilities with equipment requirements for conformity and location and verification of all dimensions of equipment, building conditions or reasonable adjustments due to deviations. Drawings shall be prepared on the Food Service Equipment Contractor's sheets and by his employees. Drawings of any part thereof created by photograph, paste-up, or other methods using SSA and/or Architect's drawing(s) and/or details is a violation of federal copyright laws and will be returned for re-submittal. F.E.C. will assume responsibility for the proper locations and sizing of sleeves, conduits, and depressions for the various equipment requirements. F.E.C. is responsible for making multiple field inspections to verify the rough-in locations prior to the pouring of concrete, the closing walls, etc.. F.E.C. shall compensate other trades for any relocation of rough-ins.

5.6 CHECKING

All transparencies and/or prints shall be delivered in a mailing tube. Folded transparencies and/or prints shall be returned for re-submittal. After checking, supply the specified number of distribution prints for record purposes. All CAD files shall be on compact disc (CD) or DVD with all drawings formatted as a *.dwg in AutoCAD 2004 or later.

PART 6 PRODUCTS

6.1 PREFABRICATED EQUIPMENT
A. Where reference is made to a manufacturer’s model number and/or manufacturer’s specifications, it is intended that the specifications of that primary manufacturer is utilized as a basis of design and specification standard and has become a part of these Specifications and documents.

B. Items and/or component parts of any item referred to by manufacturer’s name and model number shall be furnished complete with all standard equipment of the manufacturer used as a basis of design and specification standards plus all extras and/or modifications hereinafter specified and/or required.

C. Similar type items and/or similar components shall be the product by the same manufacturer to facilitate maintenance, convenience and reduce the Owner’s spare parts inventory.

D. Modifications to standard equipment specified shall be made by the original manufacturer, when required.

6.2 PRODUCT OR MANUFACTURER APPROVAL

A. The product of the primary manufacturer named, where more than one manufacturer is listed, was used for the basis of design and specification standard and sets the standard of quality, appearance, performance, aspect, capacities, and function for that item.

B. Only products of listed primary manufacturers will be acceptable unless requests for substitutions and/or submittals of alternate manufacturers are submitted to SSA in accordance with stated conditions. Alternate manufacturers are approved as a manufacturer; however, each item for an alternate manufacturer must be submitted to SSA for approval/rejection.

C. Other manufacturers must modify their product if necessary with the quality, physical and functional characteristics of the primary manufacturer and must be approved by SSA.

D. All manufacturers listed may not be able to supply an equipment item, pursuant to the specifications, as standardized by the primary manufacturer whose name and model number was utilized herein as the basis of design standard for this project, in which case, the listed alternate manufacturers may elect to modify an item to meet the specifications.

6.3 CONSTRUCTION

6.3.1 GENERAL

A. The materials, components and techniques describe the construction of items of the Food Service Equipment.

B. Deviation and extra refinements peculiar to any one item will be described and/or indicated.

C. It is required that all custom/fabricated items in these plans and specifications, other than by manufacturer name and model number, will be constructed of 300 series stainless steel and be manufactured by a fabricator that can UL list and/or classify their own products.

D. All exposed surfaces of equipment shall be free of bolts, screws and rivets.
Wherever these fasteners are used they shall be an approved type constructed of stainless steel.

6.3.2 TOPS

A. All table tops, counter tops, sink bowls, drain boards and troughs are to be fabricated with 14 gauge, 300 series stainless steel.

B. Where the tops are adjacent to walls, columns, equipment, enclosures, etc. they shall have a splash. The standard splash shall be 8” and will be formed by turning up with a 2-1/2” flange at 45 degrees and a 1” turndown.

C. Lights shall be installed below each shelf, with a stainless steel cover, unless specified otherwise.

D. Ends adjacent to similar equipment shall have common end post.

6.3.3 ENCLOSED BASES

A. Closed base fixtures shall have rigid welded frame.

B. Tops shall be cross-based with 1-1/2” x 1-1/2” x 1/8” galvanized angles spaced at 2’0” O.C. maximum.

C. Leg channels shall be 1” x 4” x 14 gauge galvanized channels spaced 4’0” O.C. maximum, on bottom, to receive legs.

D. Closed based fixtures shall be mounted on casters, or No. CS-58B United Show Case, Keil or Haralson stainless steel adjustable counter legs, as indicated on plans and/or specifications.

E. Shelf supports shall be continuous 1-1/2” x 1-1/2” x 1/8” galvanized angles welded to frame. There shall be no exposed galvanized steel channels or supports.

F. Utility chases shall be 18 gauge stainless steel with removable access or service panels.

G. Partitions shall be 18 gauge stainless steel.

H. Exterior panels shall be FRP plastic laminate when a part of millwork, or stainless steel with vertical grain as specified in item specifications.

I. Non-exposed panels adjacent to walls or closed base fixtures shall be 20 gauge galvanized steel.

J. Interior shelf units shall be 18 gauge stainless steel, edges turned up 1-1/2” at sides and rear, down 1-1/2” at front and where shelves butt together, corners to be welded. Construct in removable section (2’-0” maximum) for ease of removal and cleaning.

K. Compressor compartments shall have removable louvered panels with 2” x ¾” x 18 gauge stainless steel double channel perimeter frames, ½” x No. 16 Niles flat stainless steel expanded metal guards, 14 gauge galvanized steel compressor mounting channels, enclosure panels.

L. Recessed areas shall be lined with 18 gauge stainless steel.
M. Plastic laminated panels shall have a ¾” thick exterior plywood base veneered on all exposed sides and edges with Wilsonart, Formica or Westinghouse Micarta plastic applied or laminated in strict accordance with manufacturer’s recommendations. Plastic laminated panels shall be without joints and grain and pattern material, color, pattern and/or texture shall be approved by Project Architect.

N. Trim shall be 18 gauge stainless steel with vertical grain.

O. Stainless steel and brass trim shall have flush welded joints.

P. Control panel recesses, valve handle recesses and individual control knob recesses shall be 18 gauge stainless steel. Depth must be sufficient to prevent control from protruding past face of body panel.

Q. Legs shall be No. CS-688 United Show Case, Keil or Haralson. Weld to framing members of counter. Provide 3-1/2” square 12 gauge galvanized steel top plate welded on legs that are bolted onto equipment. Secure with (4) ¼-20 stainless steel bolts.

R. Cashier’s stations shall have 18 gauge stainless steel liner, cash drawer liners and 14 gauge stainless steel 30 degrees sloping foot rest with 10” wide level tops.

6.3.4 COLD PANS

A. Interior shall be 16 gauge stainless steel one (1) piece construction with all corners coved on a ¾” radius pitched to a 1” stainless steel drain fitting welded to the shell. Drain line to be piped to bottom of cabinet.

B. Exposed exteriors shall be 18 gauge stainless steel, concealed exteriors shall be 18 gauge galvanized steel.

C. Entire pan shall insulated with 2” thick urethane foam. Provide a non-toxic high-impact plastic breaker strip around the entire opening to prevent condensation.

D. Refrigerated cold pan coils shall be ½” O.D., type K copper tube with wrought copper fittings and silver soldered joints. Space runs of coil at 1-1/2” O.C. parallel to the long access of the cold pan bottom and solder in place. Runs equally spaced at 4” O.C. securing the coils to the pan. After the coils are secured to the pan, cover the entire bottom with thermal mastic and apply waterproof covering.

6.3.5 COOLER/FREEZER ASSEMBLIES

A. Wall, ceiling and floor section insulation shall be 4” thick rigid urethane. Urethane foam to have a thermal conductivity (K factor) of not more than 0.118 BTU/hr./sq. ft. per degrees Fahrenheit/inch: and an overall coefficient of heat transfer (U factor) of not more than .029 “R” factor shall be 34. Urethane foam when fabricated in panels shall be supplied with a fire hazard classification according to ASTM-E-84 as performed by Factory Mutual Insurance System test procedure. Panel cores shall have a flame spread rating of 25 or less and a smoke density of no greater than 450. Every panel shall bear a certifying Factory Mutual label.

B. Sectional assemblies: size/shapes indicated on drawings: 9’0” overall height unless otherwise specified. Door locations shall be exactly as shown, sized as specified.
C. Panel skin material/finish: Interior shall be .040” stucco-embossed aluminum with white baked on enamel. Exterior shall be .040 stucco-embossed aluminum except where exposed to the kitchen shall be 22 gauge stainless steel.

D1. Integral Floor Panels:
   1. Sandwich type panels, same construction as walls/ceilings surface, with 14 gauge stainless steel interior floor surface, sealed watertight and coved at all wall lines.
   2. Field-apply ¼” thick hard-alloy aluminum tread plate No. 6061-T6, with all joints caulked.
   3. Shop-install ¾” marine-grade plywood sub floor below the metal skin with all surfaces sealed watertight and all joints and/or seams caulked.
   4. Treat exterior panel surfaces for concrete exposure.
   5. Sloping interior floor ramp at entrance doors.

D2. Recessed Integral Floor Panels (Cooler/Freezer):
   1. F.E.C. shall provide walk in cooler and/or freezer with integral floor panels of same construction as wall panels with 14 gauge galvanized steel finish.
   2. General Contractor shall provide concrete foundation 8” below the unfinished kitchen elevation. Thickness and construction to be specified by structural engineer.
   3. General Contractor shall provide and install approved vapor barrier.
   4. General Contractor shall provide a concrete slab over insulation with adequate reinforcing to receive specified finish floor and setting materials.
   5. General Contractor shall provide and install floor finish to match kitchen floor, coved base (5") high at all wall lines, in setting bed, as specified by the architect.

E. Provide 120 volt thermostatically controlled defrosters that shall be around the perimeter to door and door openings.

F. Doors shall have self-closing hinges and hand latches with inside safety releases, (panic hardware).

G. Electric system shall be watertight installation with non-metallic conduit, fittings, junction boxes and face plates.

H. Reinforce prefabricated wall panels to rigidly support the door assemblies. Doors to be standard 34” wide. Interior door finishes in multiple compartment assemblies shall be same material as adjacent wall panels.

I. All hinged doors shall have 12” high 16 gauge stainless steel kick plates at exterior and interior.

J. Special size sections shall be constructed if changes in building dimensions, columns or other physical obstructions will not permit standard size panel sections to be assembled as indicated on plans.

K. Provide with Cole Model No. FS-7085-Sg enclosed/gasketed surface-mounted light fixtures with extended service lamps, in quantity and arrangement shown on drawings.

L. Light fixtures: Wired to interior and exterior compartments, 3-way Hubbel press switch per compartment, mounted in “FS” boxes with Hypalcon covers and pilot
lights. Compartments with multiple entrances. Provide 4-way switches.

M. Provide removable closure panel at exposed top front and sides of box as required, same material as exterior panel finish, complete with removable access panel.

N. Provide sleeves through ceiling and walls for refrigerant lines, electric sleeves and drain line, seal the balance of opening with urethane and sealant.

O. Ceiling panels where the coils are located shall be reinforced. Coils shall be located where shown on the kitchen drawings.

P. 4-1/2” diameter chrome plated, flush mounted thermometer that shall be capable of calibration. All thermometers furnished with sufficient capillary tubing to extend from exterior front of the assembly to a mounting position of the sensor bulb and glycerin container within evaporator return air-stream with tubing clipped to panel.

Q. Assembly shall be N.S.F constructed and U.L. rated and carry certifying labels (or other ratings and certifications as may be required by local AHJ).

R. Provide in freezer assembly a heated pressure relief port. Install pressure relief port in a wall panel from the direct air stream flowing from the coils.

6.3.6 COOLER/FREEZER COMPONENTS

Condensing units shall be semi-hermetic air-cooled condensing units with rigid structural bases, dual receivers. OSHA metal fan guards/shrouds with venture openings waterproof electrical system, exhaustible fusible plugs, internal inherent motor protection, liquid line shut off valves, oil pressure safety switches, crank-case heaters, pressure oil separators on low temperature units.

A. Cooler evaporating coils shall be low profile U.L./N.S.F as manufactured by Bohn or approved substitute, with in-line fans, cross-fin staggered copper tubing/aluminum fin coils, aluminum case, permanently lubricated motors with thermal overload protection, water-proof electrical system pre-wired to single connection and slotted channel hangers. Coils are to be designed to operate not above 34 degrees.

B. Freezer evaporating coils shall be low profile U.L./N.S.F. as manufactured by Bohn or equal with in-line fans, cross-fin staggered copper tubing/aluminum fin coils, aluminum case, heavy duty motors with thermal overload protection, electric defrosting system, pre-wired water-proof electric system and slotted channel hangers. Coils are to be designed to operate from 30 to minus 20 degrees temperature.

C. Refrigerant shall be type 404A in low temperature and type R-22 in high and medium temperature systems.

D. Mounting racks shall be galvanized steel angle frames with galvanized steel floor plates. Secure in place with Phillips red head anchors or equal. Rack to be wall mounted above cooler on exterior building wall with a security cover over compressors and an approved locking device.

E. Control panel housing shall be Nema-4 enclosures.

F. Freezer control panel shall be pre-wired assembly with magnetic starters, relays, condensing unit circuit breakers, dual pressure controls, liquid line pressure gauges,
suction line pressure gauges and timer.

G. Cooler control panels shall be pre-wired assembly with magnetic starters, condensing suction line pressure gauges, liquid line pressure gauges and timer.

H. Freezer timers shall be time activated, pressure terminated type with 36 to 110 pounds adjustable range, 40 amp rated switches, heavy duty self starting motors, and 1 to 6 cycle per day defrost frequency range.

I. Cooler timers shall be time activated, time terminated type with adjustable 4 to 100 minutes defrost duration, 40 amp switches and heavy duty synchronous industrial type motors.

J. Refrigerant circuits shall have liquid line sight glasses, suction line sight glasses, liquid line vibration eliminators, suction line vibration eliminators, filter dryers, automatic expansion valves, room thermostats interlocked with liquid line solenoid valves and heat exchangers.

K. Refrigerant lines shall be type ACR copper tubing with wrought copper firings assembled by silver soldering joints. Silver soldering or silver brazing shall be done in presence of nitrogen (oil pumped) in tubing to prevent oxidation and scale formation. Refrigerant systems shall be evacuated three (3) times to a pressure of 500 microns maximum and flushed between each evacuation and refrigerant.

L. Refrigerant line supports shall be hanger rods (size variable), hinged pope hangers or support channels. Grade lines to compressors and install suction line trap adjacent to coil. Adjacent lines shall be parallel and straight with plumb vertical runs.

M. Coil drains shall be ¾” I.P.S. copper. Route and pitch ½” per foot to external drain and secure to wall with ¾” I.P.S. cast brass or wrought copper hangers. Provide electric heaters on freezer drains.

N. Refrigeration line insulation shall be 1-1/2” thick Armstrong Armaflex pipe insulation sealed with adhesive foam insulation.

O. The entire system shall be cleaned and dehydrated by maintaining a vacuum of 500 microns, or lower, for a minimum period of (5) hours. The vacuum pump used shall itself be capable of developing a vacuum of 50 microns with its refrigerant and oil shall be added and each system shall be tested for performance.

6.3.7 UNDERCOUNTER REFRIGERATORS/FREEZERS

A. Refrigerators/freezers shall be all metal construction with no wood. Outer shell to be constructed with 18 gauge stainless steel and be fully welded to form a vapor proof seal. Inner shell to be no less than 20 gauge stainless steel with coved corners pitched to a 1” stainless steel drain fitting welded to the shell. Drain should be located as close as possible to the blower coil.

B. Entire compartment shall be insulated with 2” thick approved urethane insulation on all sides, top and bottom. Provide a non-toxic. High impact plastic breaker strip around the entire cabinet opening perimeter. Provide the same heaters in freezer doors. A vinyl magnetic gasket shall be installed around the full perimeter around cabinet opening for a positive seal. Flush mount a 2-1/2” diameter dial thermometer in face of cabinet.

C. Interior shelving to be stainless steel wire shelves mounted on adjustable chips
providing four point support. Shelves shall be removable for cleaning. Provide one (1) bottom shelf and one (1) intermediate shelf, unless otherwise specified.

D. Doors shall be fabricated 1-1/2" thick with approved foam urethane insulation. Outer shell shall be 18 gauge stainless steel pan type construction with flat sides for edge mounted hardware secured to internal tapping strips in door body. Provide each door with self-closing cam lift hinges. Door(s) to actuate an incandescent shatter-proof light. Light to be mounted so as not to interfere with storage space.

E. Drawers, if specified, shall be mounted on stainless steel self-closing roller bearing tracks with positive stops. A vinyl magnetic gasket is to be provided around entire perimeter of drawer front for positive seal. Drawer fronts to be 18 gauge stainless steel construction with urethane insulation. Provide condensate proof heating wires in cabinet mullion and the entire perimeter of drawer opening.

F. Refrigeration system shall be properly sized to maintain refrigerated food products at 38 degrees to 40 degrees Fahrenheit and frozen food at 0 degrees Fahrenheit.

G. Where undercounter refrigerators are specified, top is to have opening to receive stainless steel pans, the openings shall be die stamped and fitted with gasket and stainless steel lift handle.

6.3.8 UNDERCOUNTER REFRIGERATION SYSTEMS

A. Evaporator coils for fabricated undercounter refrigerator/freezers shall be blower type coils and be installed for accessibility and replacement.

B. All temperature controls, expansion valves, sight glass and solenoid valves are to be installed at the time of manufacturing and mounted for easy adjustment and service.

C. Refrigeration circuits shall have automatic expansion valves, dual high-low pressure switches, high pressure sight glass and line vibration eliminators.

D. Evaporator coils shall have the condensate drain line routed to and furnished with condensate evaporator.

E. Each condensing unit shall have a separate control switch with pilot light and an engraved phenolic plastic identification sign.

F. Refrigeration lines are to be type ACR copper with cast fittings assembled by silver soldering joints. Silver soldering or silver brazing shall be done in presence of nitrogen (oil pumped) in tubing to prevent oxidation and scale formation. Refrigeration system shall be evacuated three (3) times to a pressure of 500 microns maximum and flushed between each evacuation with refrigerant. Refrigeration lines shall be insulated with Armstrong Armaflex insulation.

G. Refrigeration systems shall operate on Freon R-22 in high and medium temperature and type 404A in low temperature applications.

H. On remote refrigeration systems, all refrigeration piping is to be pre-piped at the time of manufacturing and routed to one (1) central location ready for a one (1) point hook-up by the Refrigeration Contractor.
6.3.9 DISHTABLES

A. Tops, trough, sinks, back and end splashes shall be 14 gauge stainless steel, integral all welded construction.

B. Bases shall be open type construction, 1-5/8" O.D. stainless steel tubular legs, fitted with stainless steel bullet type, adjustable feet and enclosed conical gussets. Crossbracing shall be 1-5/8" O.D. stainless steel tubular members welded to legs as required.

6.3.10 DISPLAY SHELVES

This section not used.

6.3.11 DOORS

A. Metal doors shall have 18 gauge stainless steel exteriors and interiors. Form ¾" X 90 degree edges on all sides and weld corners. Rear panels must slip inside front panels and form double pan assembly with tight joints.

B. Insulation between panels shall be ¾" rigid fiberglass. Secure to both panels where hardware or other screw fastenings are required.

C. Metal doors shall have 12 gauge steel tap-in plates welded to inside of panels where hardware or other screw fastenings are required.

D. Sliding door tracks shall be No. 1357 Series Keil, Grant or Knape. Secure with ¼-20 stainless steel bolts.

E. Sliding door rolling assemblies shall be No. 1358-1212-1000 Keil, Grant or Knape and Vogt.

F. Sliding and hinged door pulls to be integral and shall be formed type as shown on plans.

G. Hinged doors shall be mounted on No. 2948 Series Keil 16 gauge stainless steel continuous hinges with 3/16" diameter stainless steel pins or No. 2874 Series Keil stainless steel shutter type hinges. Hinged door magnetic latches shall be No. 2930-1010-3000 Keil, Ives or Knape and Vogt.

H. Doors shall have stainless steel guide pins No. 1356-1010-3251 standard Keil.

6.3.12 DRAINBOARDS

A. Bodies shall be 14 gauge stainless steel with all horizontal and vertical corners coved on a ¾" radius with junction forming a one quarter hemispherical cove.

B. Bottom of drainboard shall slope ¼" per foot to sink tubs.

C. Rims of freestanding drainboards shall match sink rims and form straight horizontal edges.

D. Front edges of rims of freestanding drainboards shall be 3" deep at highest point.

E. Exposed corner edges of rims shall be rounded on a 3" radius.
F. Rear and endsplash of freestanding drainboards adjacent to walls or closed fixture shall be 44” above floor at rear and sloped to front at 45 degrees as shown in details.

G. Drainboards over 30” long shall have open bases. Bases shall be an integral part of free standing sink bases.

6.3.13 SINKS

A. Construct sinks of 14 gauge stainless steel forming corners with a ¾” radius, both horizontal and vertical. Sink sizes established on the drawings by SSA shall be inside measurements.

B. Provide double wall partitions between sink compartments with ¾” radius corners, ¾” radius top edge, integrally welded in place, ground smooth and polished. Fronts, bottoms and backs of multiple sinks shall be one piece with no overlapping joints and/or open crevices. The bottom of each sink shall be creased to the center and fitted with a lever operated rotary waste drain with strainer plate, brass tail piece and over flow pipe. The rotary waste drains shall be set into a ½” deep recess assuring complete draining. Over flows shall be fitted in the back of the sink to maintain a constant water level 1” below the sinks top edge.

C. Where sinks occur in tables, sinks are to be integrally welded and polished as above.

D. Provide all required holes for faucets, vacuum breakers, chemical supply lines, etc.

6.3.14 DRAWERS

A. Drawer liners shall be Ky lite ABS thermoplastic as manufactured by standard Keil. Size to be 20” x 20” x 5” deep and be set in a channel frame so as to be easily removed for cleaning without tools.

B. Supporting drawer frame shall be 16 gauge stainless steel welded channel. Drawer face to be 18 gauge stainless steel double wall construction with insulation between. Face to be welded to drawer supporting frame. Drawer frame shall be integrally formed per details.

C. All drawers shall be provided with replaceable rubber stops.

D. Drawers are to be enclosed in an 18 gauge stainless steel housing under open base tables to make them vermin proof.

E. Drawer slides shall be standard Keil No. 1452-3022-1251 and mounted to the supporting channel frame and shall be fitted with stainless steel ball bearing wheels. Slides to be of a self-closing type sufficient length to allow drawer liner to be removed without removing slides.

6.3.15 DRIP PANS

A. Drip pans shall be located below each glass filler, urn faucet, beverage dispenser, ice dispenser or draft beer spigot.

B. Drip pans shall be a recessed integral part of top with cove corner bodies that slope to 1” plug drains. Drip pan recess fitted with strainers.

C. Drip pan strainers shall be No. 1580 series Keil heavy duty stainless steel drip
plates with three (3) \( \frac{3}{4} \)" wide louvers x 90% total strainer length, two (2) No. 1586-1010-1318 Keil finishing rings in each section, 1" x 90 degree angle edges, and welded corners.

D. Drip pan strainer shall be constructed in equal length, removable sections.

6.3.16 ELECTRICAL

A. Electrical conductors shall be run in rigid conduit to a junction box on exterior of fixture and have minimum 12" pigtail.

B. Flexible conduit shall not be used except for motor connections.

C. Motors shall have a flexible conduit vibration section, at least 12" long and not over 24" long, with a ground wire running through the conduit.

D. Wiring in prefabricated and/or manufactured equipment shall be U.L. approved construction by the equipment manufacturer.

E. Wiring in custom built equipment, areas, locations or compartments where temperature may exceed 150 degrees F. shall be type A1 moisture proof range and appliance lead wire with nickel conductors, with an approved insulation and braided cover.

F. Wiring in custom built equipment, areas, locations or compartments that will be exposed to moisture or high humidity shall be type THW-75C machine wool wire with copper conductors and thermoplastic insulation. All internal wiring in custom-built equipment shall be terminated in (1) junction box that is accessible for connection and service. All wiring shall be permanently marked by color coding. A permanent wiring diagram shall be attached to each piece of equipment. Conductors connected to terminals shall have T & B Sta-Kon rings.

G. Conductors connected together shall have Buchanan Crimp connectors including splash caps and insulators.

H. Conductors of multi-wire branch circuits shall have (2) wire circuits with one (1) black and one (1) white: three(3) wire circuits with (1) black, one (1) white and one (1) blue.

I. Neutral conductors shall be white.

J. Grounding conductors shall be green.

K. Electrically operated portable equipment shall have a cord and plug.

L. Service cords shall be type SJO with grounding conductor securely fastened to body or of equipment.

M. Plugs shall be grounding type with service cord grounding conductor connected to grounding blade.

N. Receptacle grounding contacts must be clearly labeled with instructions for electrician to connect this terminal or contact to branch circuit grounding conductor.

O. Electric motors shall have control switches for starters.

P. Electric motors and electric heated equipment directly connected to the building
electric system shall have a positive disconnect that will open all conductors and meet Nema standard KS-1-1957 for type H.D. switches.

Q. Combination starters and disconnects installed in a single Nema enclosure shall have the same type components as individual starters, switch, fused switches and breakers.

R. Starters, transformers and disconnects shall have Nema enclosures in dry areas and watertight Nema 4 or 5 cast enclosures in wet areas.

S. Each light fixture or group of light fixtures in the same system shall have No. 1251-1 Hubbell or equivalent Arrow-Hart or Pass and Seymour double pole press switch.

T. All equipment specified or detailed where fluorescent light fixtures are specified shall have ballasts included. All lighting fixtures furnished as part of the food service equipment contract shall include fluorescent tubes with safety coating to prevent shattering. Bulbs and tubes are to be provided and installed by the F.E.C.

6.3.17 HANGER ASSEMBLIES

A. Framing members for hoods, hoist or other equipment with live load of 500 pounds or weighing over 500 pounds shall be 2” x 2” x ¼” steel angles spaced at 36” O.C. maximum.

B. Hangers for piping, refrigerant lines and beverage dispenser conduit shall be Power-Strut metal framing with series PS-300 channels, series PS-10 spring clamping nuts, ½” diameter hanger rods, brackets, beam clamps, conduit clamps for each pipe or line and fasteners.

C. Horizontal runs of two or more pipes or lines shall have Power-Strut trapeze hanger and/or surface mounting assemblies spaced at 60” O.C. for lines smaller than ¼” O.D., 72” O.C. for lines ¼” to 1-1/2” O.D. for lines 1-5/8” or larger.

D. Horizontal and vertical runs adjacent to building walls shall have surface mounted assemblies with same spacing and trapeze assembly.

6.3.18 OPEN BASES

A. Legs shall be constructed of 1-5/8” O.D. x 16 gauge stainless steel tubing.

B. Maximum spacing shall be 72” below worktables and 60” below dishtables, sinks and drainboards.

C. Rails shall be constructed of 1-5/8” O.D. x 16 gauge stainless steel and shall be welded to legs.

D. Install rails between legs 12” above floor.

E. Legs on stationary equipment shall have No. BF158 United Show Case (Keil or Haralson) stainless steel adjustable bullet feet.

PART 7 PROCEDURES

7.1 WORKMANSHIP

A. Entire procedure, including materials, workmanship, details, fabrication and fastening methods shall comply with applicable standards.
B. Workmanship and finishes shall be in accordance with best practices of the trade. Only skilled workers shall be employed in the fabrication and erection of the work of this section.

C. Work shall be provided complete in every detail and the finished work shall be strong, rigid, neat in appearance and free from defects as may be determined by the Owner / Project Architect and/or SSA.

7.2 WELDING

A. Joints in stainless steel shall be electrically welded using stainless steel electrodes. All welds shall be free of pits and flaws. Acetylene welding or silver soldering will not be acceptable.

B. Joints in galvanized material shall be electrically welded using electrodes designed to weld galvanized metal. All welds shall be free of pits and flaws.

C. Acetylene welding will not be acceptable. Materials spot welded together shall have welds equally spaced in straight parallel or perpendicular lines. Spot welding procedure or technique is to be in strict accordance with recommendations of material and/or welding machine manufacturer.

7.3 FINISHING

A. Joints in stainless steel that have been welded shall be ground smooth polished to a No. 4 finish. The grain shall be blended into the grain of surrounding surfaces.

B. Joints in galvanized material that have been welded shall be thoroughly cleaned and finished with one coat of zinc-rich paint (70% minimum). Galvanized steel shall be washed with mineral spirits, primed with Pratt and Lambert Effecto Primer or approved substitute, then spray painted with two (2) coats of Pratt and Lambert Effecto Enamel or approved substitute of color by SSA / Project Architect. Allow eight hours minimum drying time between coat of paint and primer.

C. Powder coated items shall have a fifteen year warranty against chipping, cracking, fading, scratching and/or damage due to temperature. Colors to be selected by Project Architect. Finish and materials to approved for foodservice use by all governing agencies.

PART 8 MATERIALS

8.1 HARDWARE

A. Hardware used in construction of custom-built equipment shall be standard products of an approved hardware manufacturer and/or as approved by SSA / Project Architect.

8.2 STAINLESS STEEL COMPONENTS

A. Flat sheets shall be type 304 with No. 3 finish, in accordance with ASTM-A-167-70 standard. Materials shall be new, of prime quality, full gauge thickness. Stainless steel shall be type 304, 18-8 series, with a content of from 17% to 19% chrome, 7% to 10% nickel and a maximum carbon content on 0.09. Exposed surface shall be interpreted to include all inside surfaces exposed to view item is open.
B. Structural shapes shall be type 304 with No. 3 finish on all exposed surfaces.

C. Hardware and fittings shall be the standard product of the manufacturer named as a standard.

D. Tubes shall be type 304, ornamental grade with No. 4 finish, 16 gauge minimum, seamless drawn.

8.3 GALVANIZED STEEL COMPONENTS

A. Flat sheets shall be type 1, class D, in accordance with FF-QQ-S-775D standard.

B. Structural shapes shall be galvanized by the hot dip process in accordance with ASTM-A-123-69 standards.

C. Tubes shall be welded steel, structural grade, with hot dipped galvanized finish applied after fabrication.


8.4 BRASS COMPONENTS

A. Flat sheets shall be 70% copper and 30% zinc alloy in accordance with ASTM B19, B36, alloy 260 half-hard surface.

B. Brass tops are to be B & S gauge as specified.

C. Structural sheets are to be B & S 18 gauge and seamless.

D. Brass flat surfaces and structural shapes are to have a mirror finish.

E. Welds are to be restored to a mirror finish and shall blend into the surface of the surrounding surface.

8.5 COPPER COMPONENTS

A. Flat sheets shall be hard copper ASTM B152, type ETP. 48 ounces per square foot.

8.6 BRASS COMPONENTS

A. Flat sheets shall be 70% copper and 30% zinc alloy in accordance with ASTM B19, B36, alloy 260 half-hard surface.

B. Brass tops are to be B & S gauge as specified.

C. Structural sheets are to be B & S 18 gauge and seamless.

8.7 CASTERS

A. Casters on prefabricated equipment shall be the equipment manufacturer’s standard product as specified under the itemized equipment list.

B. Casters on custom-built equipment shall be Jarvis N.S.F. non-marking polyurethane or approved substitute or as specified under itemized specifications.
C. Casters shall have wheel sizes indicated.

D. Standard duty (S.D.) casters shall be No. 5-25-111 swivel plate casters or No. 5-30-113.

E. Heavy duty (H.D.) casters shall be No. 5-30-113 plate casters.

F. Secure plate casters with (4) ¼-20 stainless steel bolts, stainless steel lock washers, and stainless steel nuts.

G. Where breaks are specified, they shall be adjustable, cam acting, side lever with positive brake shoe on the wheel tread.

8.8 INSULATION

A. Fiberglass bats shall be Johns-Manville, Owens-Corning or W.R. Grace Zonolite blanket insulation.

B. Plastic foam board insulation shall be Dupont urethane or approved substitute.

C. Insulation thickness indicated shall be foamed in place or constructed from multiple layers of board insulation of batts with staggered joints and perpendicular seams.

8.9 WOOD

A. Lumber shall be free from knots, pitchy seams or other imperfections, thoroughly air-seasoned and Kiln dried. Cover all unexposed surfaces with two coats of odorless waterproof coating.

B. Plywood shall be marine grade or exterior APA grade with closed grain and of thickness specified.

C. Exposed wood surfaces to be birch, interiors to be Cypress, Spruce or Northern White Pine. Frame casings and jambs to be clear Douglas Fir.

8.10 FIBERGLASS (FRP)

A. Fiberglass Reinforced Polyester (FRP) shall be molded with permanent color, minimum thickness, 1/8", glass content 33% minimum, Barcol hardness at least 55, flexural strength of 30,000 PSI minimum, tensile strength 25,000 PSI. All FRP parts shall be by manufacturer and color as specified by the Project Architect and/or Owner.

B. Where finished FRP parts are used in conjunction with casters or other metallic parts which impart concentrated stress at specific points, these points shall be reinforced with stainless steel battens, bars or other required shapes.

C. Fire ratings shall be specified by the Project Architect.

8.11 PLASTIC LAMINATING

A. Plastic laminated panels shall be constructed of ¾" thick marine grade plywood veneered on all exposed surfaces with plastic laminate of pattern and color as
selected by Architect / Interior Designer, seal all unexposed sides with 1/8” masonite.

B. Plastic and masonite shall be pressure laminated to plywood with mastic recommended by plastic manufacturer.

C. No joints shall be permitted when standard sheet size will permit panels to be constructed without joints.

D. Grain on upright surfaces shall run vertical. All inside corners to be sealed with approved sealer as per above.

PART 9 INSULATION

9.1 PLACEMENT

A. Do all fitting and fastening necessary to install fixed items or sub-items in permanent position as shown on all plans.

9.2 ERECTION

A. Work shall be erected plumb, square and unwrapped by experienced personnel.

B. Protect all metal surfaces in contact with masonry, concrete and/or dissimilar metals with an acceptable nonabsorbent tape and/or gasket material.

C. Work shall be erected in correct horizontal and vertical alignment at the locations shown on the drawings.

D. Frames shall be anchored in place with sufficient anchorage to withstand live load with no apparent movement or tendency to fail.

E. Installation screws and fasteners shall be installed carefully to avoid scratching and/or damaging adjacent surfaces and/or fastener heads and shall be stainless steel.

F. At completion of erection work, finished surfaces shall be free of hammer and tool marks, scratches, blemishes, rust and stains.

G. Equipment shall be suitably protected, by F.E.C. during installation to prevent damage by other trades.

H. Provide general and/or seismic restraining devices in areas requiring such, as per local codes.

9.3 CLEARANCE

A. Edges of splashes on open base fixtures that are adjacent to walls shall have a 3” cleaning clearance or be sealed, seal bead not to exceed 3/8” against wall.

B. Edges of splashes enclosed base fixtures that are adjacent to wall or other solid fixtures higher than the splash shall form tight hairline joints. Seal joints with transparent Geoprene, General Electric or Dow silicone sealant. All excess sealant to be cleaned out to a smooth radius fillet.

9.4 FIELD JOINTS
A. Field joints in stainless steel and/or brass tops shall be welded or fused and finished as specified herein.

9.5 UTILITY SERVICE CONNECTIONS

A. Plumbing, electrical and mechanical furnished by the F.E.C. shall be limited to that which is built-in or is an integral part of the equipment itself.

B. Final utility installation and connections shall be by related trades and is to be included in the G.C. and/or C.M. contracts.

C. Provide restraining devices with mobile cooking equipment as required.

9.6 CONTRACTOR COOPERATION

A. Cooperate with and render all necessary assistance to other Contractors concerned with roughing-in and final connection of utility services for this contract.

B. After final utility connections are made, thoroughly clean, sanitize, polish and inspect the proper function of all items.

C. Report malfunctioning, incomplete or missing items, Owner furnished equipment or components to SSA / Project Architect.

9.7 ACCEPTANCE

A. SSA will inspect the completed work connected with this section for compliance to the Contract Documents, upon notification by the Owner, Project Architect or F.E.C. which ever occurs first.

B. Prior to acceptance of the work of this section, F.E.C. shall clean, sanitize, polish and treat all stainless steel, cast iron, enamel porcelain and other type surfaces in accordance with manufacturer’s recommendations and/or procedures.

C. Prior to acceptance of this section, F.E.C. shall clean and retouch all painted surfaces, powder-coated surfaces that have been damaged must be re-finished by an established powder-coating firm.

9.8 TESTING, DEMONSTRATING AND INSTRUCTING

NOTE: In addition to the stipulated retainage of payment as required, the Owner shall retain an additional (10%) ten percent of the line item applicable to “Food Service Equipment” as listed in the Contractor’s Schedule of Values. This additional retainage will be released only after the requirements of this section of these specifications are met in their entirety and to the complete satisfaction of the Owner’s Project Manager.

A. F.E.C. shall at the completion of this work remove all debris, crating, packaging materials and implements associated with this work leaving the area broom clean.

B. F.E.C. shall provide and maintain protective covering for finished surfaces and other parts of equipment and/or cooler/freezer assemblies subject to damage during and after installation.

C. Clean, test, adjust, calibrate by a factory authorized service agency all foodservice equipment and fixtures to make ready for operation when the facility is turned over.
D. After the above is complete, all items furnished under this Contract shall be operated and thoroughly tested to insure proper safe operation. The Owner, the Food Service Consultant, the G.C. and/or C.M. shall be notified of this testing and is to be provided with a copy of the service agencies’ report.

E. When the foodservice equipment has been cleaned and tested and is operating properly, the F.E.C. shall arrange to have equipment furnished under this section of the contract demonstrated, pursuant to the availability of the Owner and its representatives, by authorized representatives who are to instruct the Owner’s designated personnel in the use, care and maintenance of the equipment. NOTE: Attendance at the demonstration meeting is required of all manufacturers’ designated representatives providing equipment under this Contract and is to occur at one meeting.

F. The F.E.C. shall be responsible for scheduling the demonstration meeting. Each manufacturer’s representative shall be present at this meeting:

1. Demonstrate to and instruct the Owner’s designated personnel as to the operation, use, care, cleaning and maintenance of all items of equipment and respond to all questions and concerns by written response.

2. Provide the Owner’s designated representative with the name, address and telephone number of a designee of each manufacturer and state which designee shall be responsible to quickly respond to warranty work 24 hours a day, 365 days a year. This is to be direct contact. The Owner may contact such warrant representatives designee directly, and such designee may respond without voiding any responsibility or warranties of the manufacturer, the F.E.C., the G.C. and/or the C.M.. Service charges for this warranty representative, no matter what the resolution of the problem may be, shall be the responsibility of the manufacturer, the F.E.C., the G.C. and/or the C.M.. In any event, the F.E.C. shall be responsible to immediately pay upon invoice, charges by the warranty representative in order to keep the warranty representative responsive. Weather the plumbing, electrical, food service equipment or other sub-contractors (or even the Owner) should be back charged will be resolved later.

3. Provide the Owner’s representative with three (3) sets of operation maintenance manuals for each item of equipment furnished under this contract. This set shall be neatly bound in a three-ring binder, by F.E.C. with the delivery of this booklet received at the time of delivery.

4. Attendance at the one demonstration meeting is required of all manufacturers’ representatives providing equipment under this contract, if for any reason an additional meeting must be scheduled the F.E.C. will be responsible for all additional fees and costs incurred.

PART 10  CORRECTION OF DEFECTS, SERVICES AND GUARANTEE

10.1 GENERAL

A. F.E.C. shall replace at the Owner’s, SSA’s and/or the Project Architect’s discretion, or make satisfactory repairs to any item of equipment that fails to conform to the requirements of the Contract documents at the time and shall remedy any defects due to faulty materials or workmanship which appear within a period of one (1) year from start-up and demonstration of equipment.

B. Items shall be tested and adjusted by skilled mechanics and this Contractor shall
guarantee the material and workmanship of the equipment furnished by him under these specifications, for a period of two (2) years after acceptance by Owner.

C. All equipment, refrigeration systems and ice makers shall have start-up and a two (2) year extended service warranty for parts and labor and five (5) year extended warranty on compressors which will start on the date of Owner’s acceptance. The cost of all warranties shall be included in the bid proposal and contract sum and shall serve as a prepaid service contract.

D. Contractors who do not normally maintain local refrigeration service personnel shall be required to provide the Owner with a refrigeration service policy in writing from a local refrigeration service company that maintains a twenty-four (24) hour call service and that is acceptable to the Owner for a period of two (2) years at no additional expense to the Owner.

E. Provide to Owner a listing of factory authorized service agencies and copies of written service and warranty agreements on all items of equipment provided under this Contract, excluding Owner furnished and/or existing items.

F. Service contracts on refrigeration systems must be contracted for by the F.E.C. with authorized local service organizations capable of providing prompt and efficient service. Submit six (6) copies of all service contracts, as specified herein, upon completion of the installation of the equipment to the Owner.

PART 11 MISCELLANEOUS REQUIREMENTS

11.1 UNIFORM QUALITY

A. Custom built items must be constructed by the same fabricator to insure uniform quality and appearance.

B. Similar type items of manufacture and/or prefabricated equipment must be the product of the same manufacturer.

11.2 IDENTIFICATION PLATES

A. Each piece of equipment must have a suitable nameplate supplied by the manufacturer that is to include the name of the manufacturer, the electrical and/or utility demands.

B. Each switch and/or control device shall have an approved nameplate indicating its function or purpose such as display shelf lights, frost plate compressor and plate warmer.

C. Indicator dials and other standard components of prefabricated equipment will be considered acceptable identification of their physical location clearly indicating the warmers and/or other equipment items that they control.

D. All nameplates must be non-corrosive metal with engraved letters and have acid etched, phenolic and/or painted letters.

END OF SECTION
10.0 QUOTATION SHEET

SCOPE: The University of Alabama is requesting sealed bids to **Furnish, Deliver and Set Food Service Equipment for the Doster Hall Food Science Lab Renovation at the University of Alabama** in accordance with attached **Specification Document 11400 – Section 2.1** as per the attached general and technical specifications or equal. The University of Alabama anticipates purchasing the quantities specified as listed in the plans and specifications but does not guarantee any specific quantity will be purchased. Vendor WILL NOT be responsible for final plumbing, piping or electrical connections.

THE MANUFACTURER AND PRODUCT NUMBER FOR EACH ITEM THAT YOU ARE QUOTING MUST BE COMPLETED FOR YOUR BID TO RECEIVE CONSIDERATION.

IMPORTANT: The COST OF EACH ITEM must include any and all transportation and delivery charges. Do NOT list these charges as a separate charge. QUOTE FOB THE UNIVERSITY OF ALABAMA, TUSCALOOSA, AL 35487.

Please provide an answer to section 9.2 “Minority and Disadvantaged Businesses” here:

Yes_______ No_______

10.2 FOOD SERVICE EQUIPMENT TO BE QUOTED

Attached to this bid package are the following in this order:

Attachment 1: Detailed Drawings Including the Food Service Equipment Schedule

Attachment 2: Group 1, Exhaust System Specifications

Attachment 3: Group 2, Fabricated Equipment

Attachment 4: Group 3, Buy Out Equipment

Attachment 5: Food Service Equipment Quote Sheet

Attachments 1 – 5 will be separated by a cover sheet notating each.

QUOTE SHEET INSTRUCTIONS:

Column A references which Group the particular line item is located. Column B references which Item Number that line item is. Column C is the quantity required for each Line Item. Columns D – F are the descriptions. Columns G – I are for the vendor quoted descriptions. Columns J – K are the vendor quoted Price Per Each and Grand Total Price columns. Some Line Items are composed of multiple pieces to create one single unit. Vendors are given the opportunity to quote accordingly.

Vendors are to read carefully all attachments to verify and identify the manufacturer brand name, description and model no. (if applicable) for each piece of equipment listed when quoting on the quote sheet. As instructed above, vendor will include any and all freight, transportation and delivery charges into the cost of each item. Do not list freight as a separate charge.

NOTE: PLEASE REVIEW SPECIFICATION DOCUMENT 11400 SECTION 1.3.3 - SUBSTITUTIONS. ANY ALTERNATES OR SUBSTITUTIONS WILL REQUIRE DETAILED PRODUCT INFORMATION. THESE WILL BE REVIEWED AND ACCEPTED OR REJECTED DURING THE POST BID REVIEW PROCESS.

Any questions concerning any portion of this bid should be submitted via email to Garnette Hatchett at g hatchett@fa.ua.edu, 205.348.5688 and copy Patrick Sexton at p sexton@fa.ua.edu, 205.348.0064. All questions must be submitted in writing via email to both recipients as listed no later than January 3, 2013.

IMPORTANT: THE UNIVERSITY OF ALABAMA WILL BE CLOSED BEGINNING DECEMBER 21, 2012 AT 5:00PM THROUGH JANUARY 1, 2013 AT 5:00PM. THE UNIVERSITY WILL REOPEN FOR NORMAL BUSINESS HOURS BEGINNING JANUARY 2, 2013 AT 8:00AM.
ATTACHMENT 1:

DETAILED DRAWINGS INCLUDING THE FOOD SERVICE EQUIPMENT SCHEDULE
UNIVERSITY OF ALABAMA
DOSTER HALL - FOOD SCIENCE LAB
TUSCALOOSA, ALABAMA

ISSUE FOR BID

SSA

UA # 047-11-057B

FS 1.1
# FOODSERVICE EQUIPMENT SCHEDULE

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**ISSUE FOR BID**

* Turners Batson
* 1950 Stonegate Drive, Suite 200
* Birmingham, Alabama 35242
* Phone: (205) 403-6201
* Fax: (205) 403-6206
* www.turnerbatson.com
UNIVERSITY OF ALABAMA
DOSTER HALL - FOOD SCIENCE LAB
TUSCALOOSA, ALABAMA

100%
ISSUE FOR BID

FS 1.4
UNIVERSITY OF ALABAMA
DOSTER HALL - FOOD SCIENCE LAB
TUSCALOOSA, ALABAMA

ISSUE FOR BID
12-12-12

SSA

FS 4.3
FOODSERVICE EQUIPMENT
REFRIGERATION SYSTEM
REQUIREMENT PLAN
ATTACHMENT 2:

GROUP 1

EXHAUST SYSTEMS
Condensate exhaust hood is to be built and installed as per plans and specifications including all labor and materials including but not limited to all ducting and access panels by a factory authorized, licensed mechanical contractor and said installation shall conform but not be limited to section 15600.

1. Exhaust fan to be interlocked with dish machine so that when dish machine is on, the exhaust fan is running.

NOTE:
1. GC to provide and install all rated chases with required access panels and all ducting. Installation shall include all ducting, chases, and fans and curbs, access panels, roof penetrations and comply with all governing agencies.
2. GC to provide continuous welded S/S ducting from condensate exhaust riser to exhaust fan.
**DESCRIPTION:** Exhaust Hood

**PRIMARY MANUFACTURER:** Halton

**MODEL NUMBER:** KVE

**QUANTITY REQUIRED:** 1 system

**ITEM DESCRIPTION:**

Exhaust System, Island type with return air plenums, size and shape per plan. System is to be built and installed as per plans and specifications including all labor and materials including but not limited to all ducting and access panels by a factory authorized, licensed contractor and said installation shall conform but not be limited to all mechanical and project documents. System shall include the following:

1. **Item #321:** KVE, (1) Hood Canopy to be size and shape per plan. 18 ga. type 304 stainless steel, single section hood with remote fire cabinet stainless steel construction, KSA stainless steel grease extraction filters, TAB pressure test port system, K6 capture-jet fan, pre-wired speed control, provide s/s ceiling closure panels as required. [120/60/1, 15 amps]
2. **Provide (1) Exhaust Volume Dampers,(MBD) size per plan**
3. **Item #321.1:** (1) Ansul R-102 fire system, hood to be factory pre-piped for Ansul-102 fire system. 3 tanks remote mounted on wall, with up to 2" mechanical gas valve, as required. Fire suppression to be engineered and installed by the exhaust system manufacturer.
4. **Provide with temperature sensing circuit to energize exhaust fan when enough heat is present and remain on for 15 minutes after heat sensor deactivates.**
5. **Provide (2) LED light fixtures.**
6. **Hood is to be hung 6'-8" above finished floor, verify the clearance of equipment under and around hood canopy.**
7. **Exhaust fan by mechanical contractor**
8. **Supply fan by mechanical contractor**
9. **All student station hoods to be on (1) fire suppression system.**

Field wiring and connections for hood canopies to be done by factory trained and authorized personnel.

**NOTE:**

1. **GC to provide and install all rated chases with required access panels and all ducting. Installation shall include all ducting, chases, and fans and curbs, access panels, roof penetrations and comply with all governing agencies. FEC shall be responsible for locating and hanging the canopy(s)**
2. **Refer to FS1-4.3, FS1-4.4, and FS1-4.5 Exhaust system detail plans for details and information.**

### ELECTRICAL REQUIREMENTS

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### PLUMBING REQUIREMENTS (WATER/STEAM)

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<th>TYPE</th>
<th>BTUS</th>
<th>CONNECTION</th>
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**ALTERNATE MANUFACTURERS SUBJECT TO APPROVAL**

**Gaylord**

ALL PLUMBING, ELECTRICAL, MECHANICAL CONNECTIONS, AND INTER-CONNECTIONS SHALL BE BY THE GENERAL CONTRACTOR UNLESS OTHERWISE SPECIFIED HEREFIN.

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FILE: tba-uafsl-321
Exhaust System, Island type with return air plenums, size and shape per plan. System is to be built and installed as per plans and specifications including all labor and materials including but not limited to all ducting and access panels by a factory authorized, licensed contractor and said installation shall conform but not be limited to all mechanical and project documents. System shall include the following:

1. Item #323: KVE, (1) Hood Canopy to be size and shape per plan. 18 ga. type 304 stainless steel, single section hood with remote fire cabinet stainless steel construction, KSA stainless steel grease extraction filters, TAB pressure test port system, K6 capture-jet fan, pre-wired speed control, provide s/s ceiling closure panels as required. [120/60/1, 15 amps]
2. Provide (1) Exhaust Volume Dampers,(MBD) size per plan
3. Item #323.1: (1) Ansul R-102 fire system, hood to be factory pre-piped for Ansul-102 fire system. 3 tanks remote mounted on wall, with up to 2" mechanical gas valve, as required. Fire suppression to be engineered and installed by the exhaust system manufacturer.
4. Provide with temperature sensing circuit to energize exhaust fan when enough heat is present and remain on for 15 minutes after heat sensor deactivates.
5. Provide (2) LED light fixtures.
6. Hood is to be hung 6'-8" above finished floor, verify the clearance of equipment under and around hood canopy.
7. Exhaust fan by mechanical contractor
8. Supply fan by mechanical contractor
9. All student station hoods to be on (1) fire suppression system.

Field wiring and connections for hood canopies to be done by factory trained and authorized personnel.

NOTE:
1. GC to provide and install all rated chases with required access panels and all ducting. Installation shall include all ducting, chases, and fans and curbs, access panels, roof penetrations and comply with all governing agencies. FEC shall be responsible for locating and hanging the canopy(s)
2. Refer to FS1-4.3, FS1-4.4, and FS1-4.5 Exhaust system detail plans for details and information.

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**Electrical Requirements**

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**Plumbing Requirements (Water/Steam)**

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**Plumbing Requirements (Gas)**

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**Other Information**

All plumbing, electrical, mechanical connections, and inter-connections shall be by the general contractor unless otherwise specified herein.

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Exhaust System, Island type with return air plenums, size and shape per plan. System is to be built and installed as per plans and specifications including all labor and materials including but not limited to all ducting and access panels by a factory authorized, licensed contractor and said installation shall conform but not be limited to all mechanical and project documents. System shall include the following:

1. Item #324: KVE, (1) Hood Canopy to be size and shape per plan. 18 ga. type 304 stainless steel, single section hood with remote fire cabinet stainless steel construction, KSA stainless steel grease extraction filters, TAB pressure test port system, K6 capture-jet fan, pre-wired speed control, provide s/s ceiling closure panels as required. [120/60/1, 15 amps]
2. Provide (1) Exhaust Volume Dampers,(MBD) size per plan
3. Item #324: (1) Ansul R-102 fire system, hoofto be factory pre-piped for Ansul-102 fire system. 3 tanks remote mounted on wall, with up to 2” mechanical gas valve, as required. Fire suppression to be engineered and installed by the exhaust system manufacturer.
4. Provide with temperature sensing circuit to energize exhaust fan when enough heat is present and remain on for 15 minutes after heat sensor deactivates.
5. Provide (2) LED light fixtures.
6. Hood is to be hung 6’-8” above finished floor, verify the clearance of equipment under and around hood canopy.
7. Exhaust fan by mechanical contractor
8. Supply fan by mechanical contractor
9. All student station hoods to be on (1) fire suppression system.

Field wiring and connections for hood canopies to be done by factory trained and authorized personnel.

NOTE:
1. GC to provide and install all rated chases with required access panels and all ducting. Installation shall include all ducting, chases, and fans and curbs, access panels, roof penetrations and comply with all governing agencies. FEC shall be responsible for locating and hanging the canopy(s)
2. Refer to FS1-4.3, FS1-4.4, and FS1-4.5 Exhaust system detail plans for details and information.

### ELECTRICAL REQUIREMENTS

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All plumbing, electrical, mechanical connections, and inter-connections shall be by the general contractor unless otherwise specified herein.

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Exhaust System, Island type with return air plenums, size and shape per plan. System is to be built and installed as per plans and specifications including all labor and materials including but not limited to all ducting and access panels by a factory authorized, licensed contractor and said installation shall conform but not be limited to all mechanical and project documents. System shall include the following:

1. Item #325: KVE, (1) Hood Canopy to be size and shape per plan. 18 ga. type 304 stainless steel, single section hood with remote fire cabinet stainless steel construction, KSA stainless steel grease extraction filters, TAB pressure test port system, K6 capture-jet fan, pre-wired speed control, provide s/s ceiling closure panels as required. [120/60/1, 15 amps]
2. Provide (1) Exhaust Volume Dampers, (MBD) size per plan
3. Item #325.1: (1) Ansul R-102 fire system, hood to be factory pre-piped for Ansul-102 fire system. 3 tanks remote mounted on wall, with up to 2” mechanical gas valve, as required. Fire suppression to be engineered and installed by the exhaust system manufacturer.
4. Provide with temperature sensing circuit to energize exhaust fan when enough heat is present and remain on for 15 minutes after heat sensor deactivates.
5. Provide (2) LED light fixtures.
6. Hood is to be hung 6'-8” above finished floor, verify the clearance of equipment under and around hood canopy.
7. Exhaust fan by mechanical contractor
8. Supply fan by mechanical contractor
9. All student station hoods to be on (1) fire suppression system.

Field wiring and connections for hood canopies to be done by factory trained and authorized personnel.

NOTE:
1. GC to provide and install all rated chases with required access panels and all ducting. Installation shall include all ducting, chases, and fans and curbs, access panels, roof penetrations and comply with all governing agencies. FEC shall be responsible for locating and hanging the canopy(s)
2. Refer to FS1-4.3, FS1-4.4, and FS1-4.5 Exhaust system detail plans for details and information.

### ELECTRICAL REQUIREMENTS

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COPYRIGHT © 2012, SSA, INC. ALL RIGHTS RESERVED. FILE: 1ba-uafsl-325
Exhaust Hood
Halton
KVE
1 system

Exhaust System, Island type with return air plenums, size and shape per plan. System is to be built and installed as per plans and specifications including all labor and materials including but not limited to all ducting and access panels by a factory authorized, licensed contractor and said installation shall conform but not be limited to all mechanical and project documents. System shall include the following:

1. Item #326: KVE, (1) Hood Canopy to be size and shape per plan. 18 ga. type 304 stainless steel, single section hood with remote fire cabinet stainless steel construction, KSA stainless steel grease extraction filters, TAB pressure test port system, K6 capture-jet fan, pre-wired speed control, provide s/s ceiling closure panels as required. [120/60/1, 15 amps]
2. Provide (1) Exhaust Volume Dampers, (MBD) size per plan
3. Item #326.1: (1) Ansul R-102 fire system, hood to be factory pre-piped for Ansul-102 fire system. 3 tanks remote mounted on wall, with up to 2” mechanical gas valve, as required. Fire suppression to be engineered and installed by the exhaust system manufacturer.
4. Provide with temperature sensing circuit to energize exhaust fan when enough heat is present and remain on for 15 minutes after heat sensor deactivates.
5. Provide (2) LED light fixtures.
6. Hood is to be hung 6’-8” above finished floor, verify the clearance of equipment under and around hood canopy.
7. Exhaust fan by mechanical contractor
8. Supply fan by mechanical contractor
9. All student station hoods to be on (1) fire suppression system.

Field wiring and connections for hood canopies to be done by factory trained and authorized personnel.

NOTE:
1. GC to provide and install all rated chases with required access panels and all ducting. Installation shall include all ducting, chases, and fans and curbs, access panels, roof penetrations and comply with all governing agencies. FEC shall be responsible for locating and hanging the canopy(s)
2. Refer to FS1-4.3, FS1-4.4, and FS1-4.5 Exhaust system detail plans for details and information.

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OTHER INFORMATION

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# FOODSERVICE
## EQUIPMENT DATA SHEET

### BASIS OF DESIGN AND SPECIFICATION STANDARD

**DESCRIPTION:** Exhaust Hood  
**PRIMARY MANUFACTURER:** Halton  
**MODEL NUMBER:** KVE  
**QUANTITY REQUIRED:** 1 system  
**OTHER:**

### ALTERNATE MANUFACTURERS

**ALTERNATE MANUFACTURERS SUBJECT TO APPROVAL:** Gaylord  

### ITEM DESCRIPTION:

Exhaust System with return air plenums, size and shape per plan. System is to be built and installed as per plans and specifications including all labor and materials including but not limited to all ducting and access panels by a factory authorized, licensed contractor and said installation shall conform but not be limited to all mechanical and project documents. System shall include the following:

1. Item #340: KVE, (1) Hood Canopy to be size and shape per plan. 18 ga. type 304 stainless steel, multiple section hood with fire cabinet stainless steel construction, KSA stainless steel grease extraction filters, TAB pressure test port system, K6 capture-jet fan, pre-speeded speed control, provide s/s ceiling closure panels as required. [120/60/1, 15 amps]
2. Item #340.1: (2) Ansul R-102 fire system, hood to be factory pre-piped for Ansul-102 fire system. 3 tanks mounted in cabinet on hood, with up to 2" mechanical gas valve, as required. Fire suppression to be engineered and installed by the exhaust system manufacturer. Fan and light switches to be located on end of fire cabinet.
3. Provide with temperature sensing circuit to energize exhaust fan when enough heat is present and remain on for 15 minutes after heat sensor deactivates.
4. Provide (6) LED light fixtures as per plan.
5. Hood is to be hung 6'-8" above finished floor, verify the clearance of equipment under and around hood canopy.
6. Exhaust fan by mechanical contractor
7. Supply fan by mechanical contractor

Field wiring and connections for hood canopies to be done by factory trained and authorized personnel.

### NOTE:

1. GC to provide and install all rated chases with required access panels and all ducting. Installation shall include all ducting, chases, and fans and curbs, access panels, roof penetrations and comply with all governing agencies. FEC shall be responsible for locating and hanging the canopy(s)
2. Refer to FS1-4.3, FS1-4.4, and FS1-4.5 Exhaust system detail plans for details and information.

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ATTACHMENT 3:

GROUP 2

FABRICATED EQUIPMENT
For Cookline:
Stainless steel wall panels, 20 gauge, type 304 with a #4 finish. Wall panels to be 48" wide and run from base moulding to 18" above the underside of the hoods. The panels are to run full length of the hood. Panels are to be attached with an approved adhesive and stainless steel screws at the butt joints. Cover the butt joints with a 2.5" wide cover strip with 3/8" returns. Cover strips to be installed using an approved adhesive. No exposed fasteners.

For Dish Room/Mop Sink
Stainless steel wall panels, 20 gauge, type 304 with a #4 finish. Wall panels to be 48" wide and run from 4" below top of dish table back splashes to 36" above counter top. Panels are to be attached with an approved adhesive and stainless steel screws at the butt joints. Cover the butt joints with a 2.5" wide cover strip with 3/8" returns. Cover strips to be installed using an approved adhesive. No exposed fasteners.

For Electrical Requirements:

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For Plumbing Requirements (Gas):

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Other Information:

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**EQUIPMENT DATA SHEET**

**DESCRIPTION:** Scullery / Pot & Pan Sink

**PRIMARY MANUFACTURER:** Custom

**MODEL NUMBER:** Fabricated

**QUANTITY REQUIRED:** 1 unit

**ITEM DESCRIPTION:**

Scullery / pot & pan sink, all stainless steel construction sized and shaped as per plans. Top is to be 14 gauge type 304 stainless steel with an 8" back and side splash with 2" return on 45 degree angle with mounting clips as per plan, stainless steel cross bracing, stainless steel legs and stainless steel adjustable feet.

1. Item #202.1: (3) 28" x 20" x 12" integrally welded stainless steel sink. Provide with Fisher #22306 waste valve with flat strainer with overflow.
2. Item #202.2: (1) Fisher #81094, faucet.
3. Item #202.3: (1) Fisher #80918, pre rinse unit.

### Electrical Requirements

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<th>Boosted Hot Water (&gt;140°F)</th>
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<tbody>
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<table>
<thead>
<tr>
<th>Cold Water Filtered/Treated</th>
<th>Hot Water Filtered/Treated</th>
<th>Direct Steam</th>
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<tbody>
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<th>Direct Waste Connection</th>
<th>Indirect Waste Connection</th>
<th>Return Steam</th>
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<tbody>
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### Plumbing Requirements (Gas)

<table>
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<tr>
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</thead>
<tbody>
<tr>
<td></td>
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</tbody>
</table>

### Alternate Manufacturers

**Subject to Approval.**

---

**Disclaimer:**

All plumbing, electrical, mechanical connections, and inter-connections shall be by the general contractor unless otherwise specified herein. Copyright © 2012, SSA, INC. All rights reserved. File: tba-utf8!
PRODUCT NAME:
8" C/C BACKSPLASH FAUCET

MODEL:
- 13234 W/ 6" SWING SPOUT
- 13242 W/ 8" SWING SPOUT
- 13250 W/ 10" SWING SPOUT
- 13269 W/ 12" SWING SPOUT
- 13277 W/ 14" SWING SPOUT
- 13218 W/ 16" SWING SPOUT

OPTIONS OR MODIFICATIONS:
- SUPPLY LINES (24" OR 36") CIRCLE LENGTH
- DJ SUB-ASSY (7-1/4" OR 13") CIRCLE LENGTH
- ELBOWS
- VANDAL RESISTANT KIT
- HANDLES (CROSS OR WRIST) CIRCLE STYLE
- OTHER #1790-1 1/2" ANGLE STOPS, QTY: 2

FEATURES:
- MAIN CONTROL VALVE
  * 8" C/C BACKSPLASH MOUNT
  * SWIVELING SEAT DISKS
  * HOT SIDE STEM - RIGHT HAND
  * COLD SIDE STEM - LEFT HAND
  * STAINLESS STEEL SEATS
  * STAINLESS STEEL SEAT SCREWS
  * STAINLESS STEEL HANDLE SCREWS
  * 1/2" SLIP JOINT

SUPPLY LINES
- STAINLESS STEEL BRAIDED JACKET

ANGLE STOPS
- STEM - RIGHT HAND
- SWIVELING SEAT DISKS
- CROSS HANDLE TYPE
- HOT AND COLD INDEX BUTTONS
- STAINLESS STEEL SEATS
- STAINLESS STEEL SEAT SCREWS
- STAINLESS STEEL HANDLE SCREWS

SYSTEM LIMITS
- TEMP: 40°F MIN. TO 140°F MAX.
- PRESSURE 200 PSI MAX. STATIC
- 2.20 GPM AT 80 PSI

SHIPPING WEIGHT
- 9.2 LBS
**SPEC. 80918**

### Features:

**Main Control Valve**
- 8" C/C Backsplash
- Internal spring loaded check valves
- Swiveling seat disks
- Hot side stem - right hand check
- Cold side stem - left hand check
- Stainless steel seats
- Stainless steel seat screws
- Stainless steel handle screws

**Add-On Control Valve**
- 10" Swing Spout
- Stem - right hand swivel
- Hot index button
- Swiveling seat disks
- Stainless steel seats
- Stainless steel seat screws
- Stainless steel handle screws

**Hose**
- 36" Length
- Stainless steel end fittings
- Stainless steel external jacket
- 3-ply fiber reinforced internal rubber hose

**Spray Valve**
- Solid brass shower head - no "O" rings to leak
- Bronze handle - not plastic - means full "on"
- Fits all brands
- 2.65 GPM at 80 PSI
- Shower spray pattern

**Wall Bracket**
- Adjusts from 2" to 12"

**Angle Stops**
- Stem - right hand
- Swiveling seat disks
- Cross handle type
- Hot and cold index buttons
- Stainless steel seats
- Stainless steel seat screws
- Stainless steel handle screws

**System Limits**
- Temp: 40°F min. to 140°F max. static
- Pressure 200 PSI max. static

**Shipping Weight**
- 21.0 LBS

---

**Application:**
- Quantity:
- Item No.: 202.3

**Model:**
- 80918 with supply lines, elbows, angle stops, wall bracket & brush

**Fisher Manufacturing Company**
TOLL FREE: 800-421-6162 - FAX: 800-832-8238
information@fisher-mfg.com - www.fisher-mfg.com

ANSI/A112.18.1M, ANSI/NSF 61.9
**DESCRIPTION:** Wall Mounted Pot Rack

**PRIMARY MANUFACTURER:** Custom

**MODEL NUMBER:** Fabricated

**QUANTITY REQUIRED:** 1 unit

**ITEM DESCRIPTION:** Stainless steel wall mounted double pot rack with utensil hooks, sized, shaped and located as per plan. Shelf to be 16 gauge type 304 stainless steel and is to be mounted using stainless steel fasteners.

**ELECTRICAL REQUIREMENTS**

<table>
<thead>
<tr>
<th>VOLTAGE</th>
<th>PHASE</th>
<th>AMPS</th>
<th>OTHER</th>
<th>KW</th>
<th>HP</th>
<th>CONNECTION</th>
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**PLUMBING REQUIREMENTS (WATER/STEAM)**

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**PLUMBING REQUIREMENTS (GAS)**

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**OTHER INFORMATION**

All plumbing, electrical, mechanical connections, and inter-connections shall be by the general contractor unless otherwise specified herein.

Copyright © 2012, SSA, Inc. All rights reserved.
Clean Dish Table, all stainless steel construction sized and shaped as per plans. Top is to be 14 gauge type 304 stainless steel with an 8" back splash with 2" return on 45 degree angle, attach with mounting clips as per plan, stainless steel cross bracing, stainless steel legs and stainless steel adjustable feet. Unit to lip into item #205, dishmachine.
Condensate exhaust hood is to be built and installed as per plans and specifications including all labor and materials including but not limited to all ducting and access panels by a factory authorized, licensed mechanical contractor and said installation shall conform but not be limited to section 15600.

1. Exhaust fan to be interlocked with dish machine so that when dish machine is on, the exhaust fan is running.

NOTE:
1. GC to provide and install all rated chases with required access panels and all ducting. Installation shall include all ducting, chases, and fans and curbs, access panels, roof penetrations and comply with all governing agencies.
2. GC to provide continuous welded S/S ducting from condensate exhaust riser to exhaust fan.
**ITEM DESCRIPTION:**

Soiled dishtable, all stainless steel construction sized and shaped as per plans. Top is to be 14 gauge type 304 stainless steel with an 8” back and side splash with 2” return on 45 degree angle with mounting clips as per plan, stainless steel cross bracing, stainless steel legs and stainless steel adjustable feet. Unit to lip into item #205, dishmachine.

1. Item #207.1: (1) 20” x 20” x 12” integrally welded stainless steel sink. Provide with Fisher #22306 waste valve with flat strainer with overflow.
2. Item #207.2: (1) Fisher #80896, pre rinse unit.
3. Provide provisions for vacuum breaker for item #207 - waste disposer.

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**ELECTRICAL REQUIREMENTS**

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**OTHER INFORMATION**

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COPYRIGHT © 2012, SSA, INC. ALL RIGHTS RESERVED. FILE: tba-uafsl-207
PRODUCT NAME:
PRE-RINSE SPRING STYLE
8" C/C BACKSPLASH MOUNT

MODEL:
- 08096 SPECIAL CONFIGURATION
- 13390 STD SPRAY VALVE w/WALL BRACKET
- 13366 STD SPRAY VALVE, NO WALL BRACKET
- 13382 ULT SPRAY VALVE w/WALL BRACKET
- 13374 ULT SPRAY VALVE, NO WALL BRACKET

OPTIONS OR MODIFICATIONS:
- SUPPLY LINES (24" OR 36") CIRCLE LENGTH
- ADD-ON FAUCET (6", 8", 10", 12", 14", 16") CIRCLE LGTH
- BACKFLOW PREVENTER
- BRUSH
- ELBOWS
- VANDAL RESISTANT KIT
- HANDLES (CROSS OR WRIST) CIRCLE STYLE
- OTHER QTY: 2, #1790-1 ANGLE STOPS 1/2"

FEATURES:
- CONTROL VALVE
  - 8" C/C BACKSPLASH MOUNT
  - INTERNAL SPRING LOADED CHECK VALVES
  - SWIVELING SEAT DISKS
  - HOT SIDE STEM - RIGHT HAND
  - COLD SIDE STEM - LEFT HAND
  - STAINLESS STEEL SEATS
  - STAINLESS STEEL SEAT SCREWS
  - STAINLESS STEEL HANDLE SCREWS
  - 1/2" SLIP JOINT KIT

- HOSE
  - 36" LENGTH
  - STAINLESS STEEL END FITTINGS
  - STAINLESS STEEL EXTERNAL JACKET
  - 3-Ply FIBER REINFORCED INTERNL RUBBER HOSE

STANDARD SPRAY VALVE
- SOLID BRASS SHOWER HEAD - NO O-RINGS TO LEAK
- BRONZE HANDLE - NOT PLASTIC - MEANS FULL "ON"
- SHOWER SPRAY PATTERN

WALL BRACKET
- ADJUSTS FROM 2" TO 12"

ANGLE STOPS
- STEM - RIGHT HAND
- SWIVELING SEAT DISKS
- CROSS HANDLE TYPE
- HOT AND COLD INDEX BUTTONS
- STAINLESS STEEL SEATS
- STAINLESS STEEL SEAT SCREWS
- STAINLESS STEEL HANDLE SCREWS

SYSTEM LIMITS
- 2.65 GPM AT 80 PSI
- TEMP: 40°F MIN. TO 140°F MAX. STATIC
- PRESSURE 200 PSI MAX. STATIC
- SHIPPING WEIGHT: 15 LBS

FISHER MANUFACTURING COMPANY
TOLL FREE: 800-421-6162 - FAX: 800-832-8238
information@fisher-mfg.com - www.fisher-mfg.com
**FOODSERVICE EQUIPMENT DATA SHEET**

**BASIS OF DESIGN AND SPECIFICATION STANDARD**

**ITEM NUMBER:** 209

**DESCRIPTION:** Wall Mounted Overshelf

**PRIMARY MANUFACTURER:** Custom

**MODEL NUMBER:** Fabricated

**QUANTITY REQUIRED:** 1 unit

**OTHER:**

**ITEM DESCRIPTION:**

Stainless steel wall mounted over shelf, sized, shaped and located as per plan. Shelf to be 16 gauge type 304 stainless steel and is to be mounted using stainless steel fasteners.

## ELECTRICAL REQUIREMENTS

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<thead>
<tr>
<th>VOLTAGE</th>
<th>PHASE</th>
<th>AMPS</th>
<th>OTHER</th>
<th>KW</th>
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**OTHER INFORMATION**

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Copyright © 2012, SSA, Inc. All Rights Reserved. File: tba-uafsl-209
Prep table, all stainless steel construction sized and shaped as per plans. Marine edge top, 14 gauge type 304 stainless steel with an 8" back splash with 2" return on 45 degree angle with mounting clips as per plan, stainless steel cross bracing, stainless steel legs and stainless steel adjustable feet.

1. Item #302.1: (2) 20" x 16" x 12" integrally welded stainless steel sink. Provide with Fisher #22306 waste valve with flat strainer with overflow.
2. Item #302.2: (1) Fisher #81094, faucet.
3. Item #302.3: (1) bottom & intermediate undershelf section
4. Item #302.4: (3) enclosed base section with locking doors. Hinged per plan.
### PRODUCT NAME:

8" C/C BACKSPLASH FAUCET

#### SPECIAL CONFIGURATION

(CHANGE BASE MODEL AND OPTIONS)

**MODEL:**
- □ 13234 W/ 6" SWING SPOUT
- □ 13242 W/ 8" SWING SPOUT
- □ 13250 W/ 10" SWING SPOUT
- □ 13269 W/ 12" SWING SPOUT
- □ 13277 W/ 14" SWING SPOUT
- □ 13218 W/ 16" SWING SPOUT

#### OPTIONS OR MODIFICATIONS:

- SUPPLY LINES (24" OR 36") CIRCLE LENGTH
- DJ SUB-ASSY (7-1/4" OR 13") CIRCLE LENGTH
- ELBOWS
- VANDAL RESISTANT KIT
- HANDLES (CROSS OR WRIST) CIRCLE STYLE
- OTHER #1790-1 1/2" ANGLE STOPS, QTY: 2

#### FEATURES:

- MAIN CONTROL VALVE
  - 8" C/C BACKSPLASH MOUNT
  - SWIVELING SEAT DISKS
  - HOT SIDE STEM - RIGHT HAND
  - COLD SIDE STEM - LEFT HAND
  - STAINLESS STEEL SEATS
  - STAINLESS STEEL SEAT SCREWS
  - STAINLESS STEEL HANDLE SCREWS
  - 1/2" SLIP JOINT
- SUPPLY LINES
  - STAINLESS STEEL BRAIDED JACKET
- ANGLE STOPS
  - STEM - RIGHT HAND
  - SWIVELING SEAT DISKS
  - CROSS HANDLE TYPE
  - HOT AND COLD INDEX BUTTONS
  - STAINLESS STEEL SEATS
  - STAINLESS STEEL SEAT SCREWS
  - STAINLESS STEEL HANDLE SCREWS
- SYSTEM LIMITS
  - TEMP: 40°F MIN. TO 140°F MAX.
  - PRESSURE 200 PSI MAX. STATIC
  - 2.20 GPM AT 80 PSI

#### SHIPPING WEIGHT
- 9.2 LBS

---

**APPLICATION:**

**JOB NAME:**

**QUANTITY:**

**ITEM NO.:** 302.2

---

**MODEL**

- □ 13234
- □ 13242
- □ 13250
- □ 13269
- □ 13277
- □ 13218

**DIMENSIONS**

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<td>13218</td>
<td>5&quot;</td>
<td>8-7/8&quot;</td>
<td>16&quot;</td>
</tr>
</tbody>
</table>

**SUPPLY LINES**

- 1/2" NPT FEMALE ELBOWS
- 1/2" M NPT ELBOWS
- 36" LENGTH 1/2"F NPT X 1/2"M NPT

**DIAGRAM**

- ANGLE STOP
- 2-1/2" 3-1/2" [90.4mm] 2-1/2" [63.5mm]
- 1/2" NPT MALE 1/2" NPT FEMALE ELBOWS
- Ø7/8" [22.2mm] 1/2" NPT 8" [203.2mm]
- 1-3/8" [34.9mm] 2-1/4" [57.2mm] 1/2" SLIP JOINT

---

ANSI/A112.18.1M, ANSI/NSF 61.9
**FOODSERVICE EQUIPMENT DATA SHEET**

**DESCRIPTION:** Wall Mounted Cabinet

**PRIMARY MANUFACTURER:** Custom

**MODEL NUMBER:** Fabricated

**QUANTITY REQUIRED:** 3 units

**ITEM DESCRIPTION:** Stainless steel wall mounted cabinet with hinged glass doors, sized, shaped and located as per plan. Cabinet to be 16 gauge type 304 stainless steel and is to be mounted using stainless steel fasteners.

1. Provide with intermediate shelf.
2. Provide doors with door locks.
3. Provide with sloping top.

Field verify location of windows before fabricating cabinets.

### ELECTRICAL REQUIREMENTS

<table>
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<tr>
<th>VOLTAGE</th>
<th>PHASE</th>
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### PLUMBING REQUIREMENTS (GAS)

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**OTHER INFORMATION**
**ITEM DESCRIPTION:**

Stainless steel wall mounted over shelf, sized, shaped and located as per plan. Shelf to be 16 gauge type 304 stainless steel and is to be mounted using stainless steel fasteners.

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**ELECTRICAL REQUIREMENTS**

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COPYRIGHT © 2012, SSA, INC. ALL RIGHTS RESERVED. FILE: tba-uafsl-304
ITEM DESCRIPTION:
Prep table, all stainless steel construction sized and shaped as per plans. Marine edge top, 14 gauge type 304 stainless steel with an 8" back and side splash with 2" return on 45 degree angle with mounting clips as per plan, stainless steel cross bracing, stainless steel legs and stainless steel adjustable feet.

1. Item #305.1: (1) bottom & intermediate undershelf section
2. Item #305.2: (1) undershelf section.
3. Item #305.3: (2) 20" x 20" x 5" stainless steel drawer on stainless steel ball bearing slides.

ELECTRICAL REQUIREMENTS

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OTHER INFORMATION

ALL PLUMBING, ELECTRICAL, MECHANICAL CONNECTIONS, AND INTER-CONNECTIONS SHALL BE BY THE GENERAL CONTRACTOR UNLESS OTHERWISE SPECIFIED HEREIN.
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FOODSERVICE
EQUIPMENT DATA SHEET

ITEM DESCRIPTION:
Stainless steel wall mounted cabinet with hinged glass doors, sized, shaped and located as per plan. Cabinet to be 16 gauge type 304 stainless steel and is to be mounted using stainless steel fasteners.

1. Provide with intermediate shelf.
2. Provide doors with door locks.
3. Provide with sloping top.

Field verify location of windows before fabricating cabinets.

ELECTRICAL REQUIREMENTS

<table>
<thead>
<tr>
<th>VOLTAGE</th>
<th>PHASE</th>
<th>AMPS</th>
<th>OTHER</th>
<th>KW</th>
<th>HP</th>
<th>CONNECTION</th>
<th>NEMA</th>
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PLUMBING REQUIREMENTS (WATER/STEAM)

<table>
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<tr>
<th>COLD WATER</th>
<th>HOT WATER(&lt;140°F)</th>
<th>BOOSTED HOT WATER(&gt;140°F)</th>
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<tbody>
<tr>
<td>COLD WATER FILTERED/TREATED</td>
<td>HOT WATER FILTERED/TREATED</td>
<td>DIRECT STEAM</td>
</tr>
<tr>
<td>DIRECT WASTE CONNECTION</td>
<td>INDIRECT WASTE CONNECTION</td>
<td>RETURN STEAM</td>
</tr>
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PLUMBING REQUIREMENTS (GAS)

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<tr>
<th>TYPE</th>
<th>BTUS</th>
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**DESCRIPTION:** Prep Table

**PRIMARY MANUFACTURER:** Custom

**MODEL NUMBER:** Fabricated

**QUANTITY REQUIRED:** 1 unit

**ITEM DESCRIPTION:**
Prep table, all stainless steel construction sized and shaped as per plans. Marine edge top, 14 gauge type 304 stainless steel with an 8” back splash with 2” return on 45 degree angle with mounting clips as per plan, stainless steel cross bracing, stainless steel legs and stainless steel adjustable feet.

1. Item #307.1: (2) 20” x 16” x 12” integrally welded stainless steel sink. Provide with Fisher #22306 waste valve with flat strainer with overflow.
2. Item #307.2: (1) Fisher #81094, faucet.
3. Item #307.3: (2) bottom & intermediate undershelf section
4. Item #307.4: (1) undershelf section.
5. Construct right side return to accept item #309, proofer to slide underneath table.
6. Provide a 20” wide transition on left side to drop 26” AFF to house item #310, mixer.

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**ELECTRICAL REQUIREMENTS**

<table>
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<tr>
<th>VOLTAGE</th>
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<th>AMPS</th>
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**FOODSERVICE**

**EQUIPMENT DATA SHEET**

**ITEM NUMBER:** 307-307.4

**STATUS CODE:** A
PRODUCT NAME:
8" C/C BACKSPLASH FAUCET

MODEL:
- 13234 W/ 6" SWING SPOUT
- 13242 W/ 8" SWING SPOUT
- 13250 W/ 10" SWING SPOUT
- 13269 W/ 12" SWING SPOUT
- 13277 W/ 14" SWING SPOUT
- 13218 W/ 16" SWING SPOUT

OPTIONS OR MODIFICATIONS:
- SUPPLY LINES (24" OR 36") CIRCLE LENGTH
- DJ SUB-ASS'Y (7-1/4" OR 13") CIRCLE LENGTH
- ELBOWS
- VANDAL RESISTANT KIT
- HANDLES (CROSS OR WRIST) CIRCLE STYLE
- OTHER #1790-1 1/2" ANGLE STOPS, QTY: 2

FEATURES:
- MAIN CONTROL VALVE
  * 8" C/C BACKSPLASH MOUNT
  * SWIVELING SEAT DISKS
  * HOT SIDE STEM - RIGHT HAND
  * COLD SIDE STEM - LEFT HAND
  * STAINLESS STEEL SEATS
  * STAINLESS STEEL SEAT SCREWS
  * STAINLESS STEEL HANDLE SCREWS
  * 1/2" SLIP JOINT

SUPPLY LINES
* STAINLESS STEEL BRAIDED JACKET

ANGLE STOPS
* STEM - RIGHT HAND
* SWIVELING SEAT DISKS
* CROSS HANDLE TYPE
* HOT AND COLD INDEX BUTTONS
* STAINLESS STEEL SEATS
* STAINLESS STEEL SEAT SCREWS
* STAINLESS STEEL HANDLE SCREWS

SYSTEM LIMITS
* TEMP: 40°F MIN. TO 140°F MAX.
* PRESSURE 200 PSI MAX. STATIC
* 2.20 GPM AT 80 PSI

SHIPPING WEIGHT
* 9.2 LBS

ANSI/A112.18.1M, ANSI/NSF 61.9
**ITEM NUMBER:** 308

**DESCRIPTION:** Wall Mounted Overshelf

**PRIMARY MANUFACTURER:** Custom

**MODEL NUMBER:** Fabricated

**QUANTITY REQUIRED:** 1 unit

**ITEM DESCRIPTION:**
Stainless steel wall mounted over shelf, sized, shaped and located as per plan. Shelf to be 16 gauge type 304 stainless steel and is to be mounted using stainless steel fasteners.

Field verify location of windows before fabricating cabinets.

**ELECTRICAL REQUIREMENTS**

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<th>VOLTAGE</th>
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FILE: tba-uafsl-308
FOODSERVICE EQUIPMENT DATA SHEET

ITEM NUMBER: 317-317.7

DESCRIPTION: Student Station

PRIMARY MANUFACTURER: Custom

MODEL NUMBER: Fabricated

QUANTITY REQUIRED: 5 units

ALTERNATE MANUFACTURERS

ITEM DESCRIPTION:

Student station, all stainless steel construction sized and shaped as per plans. Top is to be 14 gauge type 304 stainless steel with an 6" back splash, 2 " deep. Back and side to be a 2" wide panel with stainless steel adjustable feet. Cutting board storage to consist of 3/8" stainless steel rods, evenly spaced to hold 3 cutting boards.

Stations to have water, gas and electrical connections from units 322 and 329 respectively, utility conduits to run through fabricated bridge, unit 317.7. All internal connections to be done by fabricator. Provide items listed below for each station:

1. Item #317.1: (1) 14" x 10" x 12" integrally welded stainless steel sink. Provide with Fisher #22306 waste valve with flat strainer with overflow.
2. Item #317.2: (1) Fisher #81094, faucet.
3. Item #317.3: (1) cutting board slide.
4. Item #317.4: (1) open base section.
5. Item #317.5: (1) post mounted overshelf.
6. Item #317.6: (2) convenience outlet. [120/60/1 20 CKT]
7. Item #317.7: (1) Stainless steel utility chase to run behind range. Chase to be 12" wide with stainless steel panel to continue down to 6" AFF. Chase to have accommodations for gas, electric, and water. Chase to be a connector between items 317 and 322. Chase to mechanically connect to item 317 and 322. Chase to have 6" high and 2" deep back splash to align with adjacent back splashes
8. Provide with a Zurn #Z8001B, gas valve.
9. Provide accommodations for (2) #317.6, duplex convenience outlet. [120/60/1, 20 CKT]
   (1) #319, 4 burner range. [120/60/1, 8 amps] and [3/4" gas connection for 130,000 BTUs]
   (1) #327, induction range. [208/60/1, 17 amps]

ELECTRICAL REQUIREMENTS

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COPYRIGHT © 2012, SSA, INC. ALL RIGHTS RESERVED. FILE: tba-utfsl-317
8" C/C BACKSPLASH FAUCET

MODEL: 13234 W/ 6" SWING SPOUT
        13242 W/ 8" SWING SPOUT
        13250 W/ 10" SWING SPOUT
        13269 W/ 12" SWING SPOUT
        13277 W/ 14" SWING SPOUT
        13218 W/ 16" SWING SPOUT

FEATURES:
- 8" C/C BACKSPLASH MOUNT
- SWIVELING SEAT DISKS
- HOT SIDE STEM - RIGHT HAND
- COLD SIDE STEM - LEFT HAND
- STAINLESS STEEL SEATS
- STAINLESS STEEL SEAT SCREWS
- STAINLESS STEEL HANDLE SCREWS
- 1/2" SLIP JOINT

SUPPLY LINES
- STAINLESS STEEL BRAIDED JACKET

ANGLE STOPS
- STEM - RIGHT HAND
- SWIVELING SEAT DISKS
- CROSS HANDLE TYPE
- HOT AND COLD INDEX BUTTONS
- STAINLESS STEEL SEATS
- STAINLESS STEEL SEAT SCREWS
- STAINLESS STEEL HANDLE SCREWS

SYSTEM LIMITS
- TEMP: 40°F MIN. TO 140°F MAX.
- PRESSURE 200 PSI MAX. STATIC
- 2.20 GPM AT 80 PSI

SHIPPING WEIGHT
- 9.2 LBS
**FOODSERVICE EQUIPMENT DATA SHEET**

**DESCRIPTION:** Student Station  
**PRIMARY MANUFACTURER:** Custom  
**MODEL NUMBER:** Fabricated  
**QUANTITY REQUIRED:** 4 units

**ITEM DESCRIPTION:**

Student station, all stainless steel construction sized and shaped as per plans. Top is to be 14 gauge type 304 stainless steel with an 6" back splash, 2 " deep. Base is to have a 4" wide end with a flush mounted load center. Back to be a 2" wide panel , with stainless steel adjustable feet. Cutting board storage to consist of 3/8" stainless steel rods , evenly spaced to hold 3 cutting boards. Stations to have single point water, gas and electrical connections. Utility connections for units 317 will come from this unit. All internal connections to be done by fabricator. Provide items listed below for each station:

1. Item #322.1: (1) 14" x 10" x 12" integrally welded stainless steel sink. Provide with Fisher #22306 waste valve with flat strainer with overflow.
2. Item #322.2: (1) Fisher #81094, faucet.
3. Item #322.3: (1) cutting board slide  
4. Item #322.4: (1) open base section.   
5. Item #322.5: (1) post mounted overshelf.  
6. Item #322.6: (2) convenience outlet. [120/60/1 20 CKT]  
7. Item #322.7: (1) load center. [120-208/60/1, verify amps] note: provide power for unit 317 from this load center.  
8. Provide with a Zurn #Z8001B, gas valve.  
9. Provide accommodations for (2) #322.6, duplex convenience outlet. [120/60/1, 20 CKT]  
   (1) #319, 4 burner range. [120/60/1, 8 amps] and [3/4" gas connection for 130,000 BTU's]  
   (1) #317, induction range. [208/60/1, 17 amps]

**ELECTRICAL REQUIREMENTS**

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</table>
APPLICATION: 8" C/C BACKSPLASH FAUCET

PRODUCT NAME:

8" C/C BACKSPLASH FAUCET

JOB NAME: FISHER MANUFACTURING COMPANY

QUANTITY: TOLL FREE: 800-421-6162 - FAX: 800-832-8238

ITEM NO.: information@fisher-mfg.com - www.fisher-mfg.com

MODEL: SPECIAL CONFIGURATION

☐ 13234 W/ 6" SWING SPOUT
☐ 13242 W/ 8" SWING SPOUT
☐ 13250 W/ 10" SWING SPOUT
☐ 13269 W/ 12" SWING SPOUT
☐ 13277 W/ 14" SWING SPOUT
☐ 13218 W/ 16" SWING SPOUT

SPECIAL CONFIGURATION

(OPEN BASE MODEL AND OPTIONS)

OPTIONS OR MODIFICATIONS:

☐ SUPPLY LINES (24" OR 36") CIRCLE LENGTH
☐ DJ SUB-ASSY (7-1/4" OR 13") CIRCLE LENGTH
☐ ELBOWS
☐ VANDAL RESISTANT KIT
☐ HANDLES (CROSS OR WRIST) CIRCLE STYLE
☐ OTHER #1790-1 1/2" ANGLE STOPS, QTY: 2

FEATURES:

MAIN CONTROL VALVE
* 8" C/C BACKSPLASH MOUNT
* SWIVELING SEAT DISKS
* HOT SIDE STEM - RIGHT HAND
* COLD SIDE STEM - LEFT HAND
* STAINLESS STEEL SEATS
* STAINLESS STEEL SEAT SCREWS
* STAINLESS STEEL HANDLE SCREWS
* 1/2" SLIP JOINT

SUPPLY LINES
* STAINLESS STEEL BRAIDED JACKET

ANGLE STOPS
* STEM - RIGHT HAND
* SWIVELING SEAT DISKS
* CROSS HANDLE TYPE
* HOT AND COLD INDEX BUTTONS
* STAINLESS STEEL SEATS
* STAINLESS STEEL SEAT SCREWS
* STAINLESS STEEL HANDLE SCREWS

SYSTEM LIMITS
* TEMP: 40°F MIN. TO 140°F MAX.
* PRESSURE 200 PSI MAX. STATIC
* 2.20 GPM AT 80 PSI

SHIPPING WEIGHT
* 9.2 LBS

FISHER MANUFACTURING COMPANY
TOLL FREE: 800-421-6162 - FAX: 800-832-8238
information@fisher-mfg.com - www.fisher-mfg.com

ANSI/A112.18.1M, ANSI/NSF 61.9
FOODSERVICE
EQUIPMENT DATA SHEET

DESCRIPTION: Student Station - ADA Accessible
PRIMARY MANUFACTURER: Custom
MODEL NUMBER: Fabricated
QUANTITY REQUIRED: 1 unit

ITEM DESCRIPTION:
Student station, all stainless steel construction sized and shaped as per plans. Top is to be 14 gauge type 304 stainless steel with an 6" back splash, 2 " deep. Base is to have a 4" wide end with a flush mounted load center. Back to be a 2" wide panel , with stainless steel adjustable feet. Cutting board storage to consist of 3/8" stainless steel rods , evenly spaced to hold 3 cutting boards. Stations to have single point water, gas and electrical connections. Utility connections for adjacent unit 317 will come from this unit. All internal connections to be done by fabricator. Provide items listed below for each station:

1. Item #329.1: (1) 14" x 10" x 12" integrally welded stainless steel sink. Provide with Fisher #22306 waste valve with flat strainer with overflow.
2. Item #329.2: (1) Fisher #81094, faucet.
3. Item #329.3: (1) cutting board slide
4. Item #329.4: (1) open base section.
5. Item #329.5: (1) post mounted overshelf.
6. Item #329.6: (2) convenience outlet. [120/60/1 20 CKT]
7. Item #329.7: (1) load center. [120-208/60/1, verify amps]note: provide power for unit 317 from this load center.
8. Provide with a Zurn #Z8001B, gas valve.
9. Provide accommodations for (2) #329.6, duplex convenience outlet. [120/60/1, 20 CKT]
   (1) #319, 4 burner range. [120/60/1, 8 amps] and [3/4" gas connection for 130,000 BTU's]
   (1) #317, induction range. [208/60/1, 17 amps]

Load center to also power station # 317 and associated equipment.

ELECTRICAL REQUIREMENTS

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COLD WATER FILTERED/TREATED | HOT WATER FILTERED/TREATED | DIRECT STEAM

DIRECT WASTE Connection | INDIRECT WASTE Connection | RETURN STEAM
| 1-1/2" |

PLUMBING REQUIREMENTS (GAS)

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PRODUCT NAME:

8" C/C BACKSPLASH FAUCET

SPECIAL CONFIGURATION
(CHECK BASE MODEL AND OPTIONS)

MODEL:
- 13234 W/ 6" SWING SPOUT
- 13242 W/ 8" SWING SPOUT
- 13250 W/ 10" SWING SPOUT
- 13269 W/ 12" SWING SPOUT
- 13277 W/ 14" SWING SPOUT
- 13218 W/ 16" SWING SPOUT

OPTIONS OR MODIFICATIONS:
- SUPPLY LINES (24" OR 36") CIRCLE LENGTH
- DJ SUB-ASSY (7-1/4" OR 13") CIRCLE LENGTH
- ELBOWS
- VANDAL RESISTANT KIT
- HANDLES (CROSS OR WRIST) CIRCLE STYLE
- OTHER #1790-1 1/2" ANGLE STOPS, QTY: 2

FEATURES:
- MAIN CONTROL VALVE
  - * 8" C/C BACKSPLASH MOUNT
  - * SWIVELING SEAT DISKS
  - * HOT SIDE STEM - RIGHT HAND
  - * COLD SIDE STEM - LEFT HAND
  - * STAINLESS STEEL SEATS
  - * STAINLESS STEEL SEAT SCREWS
  - * STAINLESS STEEL HANDLE SCREWS
  - * 1/2" SLIP JOINT
- SUPPLY LINES
  - * STAINLESS STEEL BRAIDED JACKET
- ANGLE STOPS
  - * STEM - RIGHT HAND
  - * SWIVELING SEAT DISKS
  - * CROSS HANDLE TYPE
  - * HOT AND COLD INDEX BUTTONS
  - * STAINLESS STEEL SEATS
  - * STAINLESS STEEL SEAT SCREWS
  - * STAINLESS STEEL HANDLE SCREWS
- SYSTEM LIMITS
  - * TEMP: 40°F MIN. TO 140°F MAX.
  - * PRESSURE 200 PSI MAX. STATIC
  - * 2.20 GPM AT 80 PSI
- SHIPPING WEIGHT
  - * 9.2 LBS
Work station, all stainless steel construction sized and shaped as per plans. Top is to be 14 gauge type 304 stainless steel with stainless steel sides, stainless steel cross bracing and stainless steel legs. Base is to have a 4" wide end with a flush mounted load center. Back to be a 2" wide panel, with stainless steel adjustable feet. Stations to have single point water, gas and electrical connections. All internal connections to be done by fabricator. Provide items listed below for each station:

1. Item #330.1: (2) 20" x 16" x 12" integrally welded stainless steel sink. Provide with Fisher #22306 waste valve with flat strainer with overflow.
2. Item #330.2: (1) Fisher #81043, faucet.
3. Item #330.3: (1) undershelf section
4. Item #330.4: (1) refrigerated base with 4 doors [120/60/1, verify amps]
5. Item #330.5: (1) bottom & intermediate undershelf section
6. Item #330.6: (1) 20" x 20" x 5" stainless steel drawer on stainless steel ball bearing slides.
7. Item #330.7: (3) convenience outlet. [120/60/1 20 CKT]
8. Item #330.8: (1) post mounted overshef.
9. Item #330.9: (1) load center. [120-208/60/1, verify amps]
10. Provide accommodations for (3) #330.7, duplex convenience outlet. [120/60/1, 20 CKT]
    (1) #330.4, refrigerated base with 4 doors and raised rail. [120/60/1, verify amps]
    (1) #331, microwave oven. [208/60/1, 15.4amps]

Provide accommodations for Audio/visual connection box to be located as directed by project architect.

---

### ELECTRICAL REQUIREMENTS

<table>
<thead>
<tr>
<th>VOLTAGE</th>
<th>PHASE</th>
<th>AMPS</th>
<th>OTHER</th>
<th>KW</th>
<th>HP</th>
<th>CONNECTION</th>
<th>NEMA</th>
</tr>
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<tbody>
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### PLUMBING REQUIREMENTS (WATER/STEAM)

<table>
<thead>
<tr>
<th>COLD WATER</th>
<th>HOT WATER (&lt;140°F)</th>
<th>BOOSTED HOT WATER (&gt;140°F)</th>
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</thead>
<tbody>
<tr>
<td>1/2&quot;</td>
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<table>
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<tr>
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<th>HOT WATER FILTERED/TREATED</th>
<th>DIRECT STEAM</th>
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<tr>
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<th>INDIRECT WASTE CONNECTION</th>
<th>RETURN STEAM</th>
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</thead>
<tbody>
<tr>
<td>1-1/2&quot;</td>
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### PLUMBING REQUIREMENTS (GAS)

<table>
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<tr>
<th>TYPE</th>
<th>BTUS</th>
<th>CONNECTION</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>10,000</td>
<td>3/4&quot;</td>
</tr>
</tbody>
</table>

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ALL PLUMBING, ELECTRICAL, MECHANICAL CONNECTIONS, AND INTER-CONNECTIONS SHALL BE BY THE GENERAL CONTRACTOR UNLESS OTHERWISE SPECIFIED HEREIN.

COPYRIGHT © 2012, SSA, INC. ALL RIGHTS RESERVED. FILE: tba-uafsl-330
### 8" C/C Deck Faucet

#### Special Configuration

**Model:**
- 3310 W/ 6" Swing Spout
- 3311 W/ 8" Swing Spout
- **3312** W/ 10" Swing Spout
- 3313 W/ 12" Swing Spout
- 3314 W/ 14" Swing Spout
- 1627 W/ 16" Swing Spout

**Options or Modifications:**
- Supply Lines (24" or 36") Circle Length
- DJ Sub-Assy (7-1/4" or 13") Circle Length
- Vandal Resistant Kit
- Handles (Cross or Wrist) Circle Style
- Other Angle Stops #1792 (QTY: 2)

**Features:**
- Control Valve:
  - 8" C/C Deck Mount
  - Swiveling Seat Disks
  - Hot Side Stem - Right Hand
  - Cold Side Stem - Left Hand
  - Stainless Steel Seats
  - Stainless Steel Seat Screws
  - Stainless Steel Handle Screws
  - 1/2" Slip Joint

- Angle Stops:
  - Stem - Right Hand
  - Swiveling Seat Disks
  - Key Stop Tool Included
  - Stainless Steel Seats
  - Stainless Steel Seat Screws

- System Limits:
  - Temp: 40°F Min. to 140°F Max.
  - Pressure 200 PSI Max. Static
  - 2.20 GPM at 80 PSI

- Shipping Weight:
  - 5.5 LBS

---

**Footprint:**

**1/2" Slip Joint**

**Rough-In:**

Ø7/8" [22.2mm]

8" [203.2mm]
### Item Description:

Existing Prep Table

---

### Electrical Requirements

<table>
<thead>
<tr>
<th>Voltage</th>
<th>Phase</th>
<th>Amps</th>
<th>Other</th>
<th>Kw</th>
<th>Hp</th>
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<table>
<thead>
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<th>Cold Water Filtered/Treated</th>
<th>Hot Water Filtered/Treated</th>
<th>Direct Steam</th>
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<th>Return Steam</th>
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<th>Btus</th>
<th>Connection</th>
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</thead>
<tbody>
<tr>
<td></td>
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</tbody>
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**Additional Information**

All plumbing, electrical, mechanical connections, and inter-connections shall be by the general contractor unless otherwise specified herein.

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FOODSERVICE
EQUIPMENT DATA SHEET

ITEM NUMBER: 343-343.1

DESCRIPTION: Prep Counter
PRIMARY MANUFACTURER: Custom
MODEL NUMBER: Fabricated
QUANTITY REQUIRED: 1 unit
OTHER:

ITEM DESCRIPTION: Prep counter, all stainless steel construction sized and shaped as per plans. Top is to be 14 gauge type 304 stainless steel with a 2” back splash, stainless steel cross bracing, stainless steel legs and stainless steel adjustable feet.

1. Item #343.1: (4) bottom & intermediate undershelf section.
2. Provide with hinged doors with magnetic closures.
3. 2” back splash turn up only where table meets the wall, see elevation.

ELECTRICAL REQUIREMENTS

<table>
<thead>
<tr>
<th>VOLTAGE</th>
<th>PHASE</th>
<th>AMPS</th>
<th>OTHER</th>
<th>KW</th>
<th>HP</th>
<th>CONNECTION</th>
<th>NEMA</th>
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<tbody>
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<td>HOT WATER FILTERED/TREATED</td>
<td>DIRECT STEAM</td>
</tr>
<tr>
<td>DIRECT WASTE CONNECTION</td>
<td>INDIRECT WASTE CONNECTION</td>
<td>RETURN STEAM</td>
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PLUMBING REQUIREMENTS (GAS)

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<tr>
<th>TYPE</th>
<th>BTUS</th>
<th>CONNECTION</th>
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</table>

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### Wall Mounted Cabinet

Stainless steel wall mounted cabinet with hinged glass doors, sized, shaped and located as per plan. Cabinet to be 16 gauge type 304 stainless steel and is to be mounted using stainless steel fasteners.

1. Provide with intermediate shelf.
2. Provide doors with door locks.
3. Provide with sloping top.

### Electrical Requirements

<table>
<thead>
<tr>
<th>Voltage</th>
<th>Phase</th>
<th>Amps</th>
<th>Other</th>
<th>KW</th>
<th>HP</th>
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<td>Return Steam</td>
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### Plumbing Requirements (Gas)

<table>
<thead>
<tr>
<th>Type</th>
<th>BTUs</th>
<th>Connection</th>
</tr>
</thead>
</table>
ATTACHMENT 4:

GROUP 3

BUY OUT EQUIPMENT
DESCRIPTION: Walk In Cooler

PRIMARY MANUFACTURER: Thermo-Kool

MODEL NUMBER: Fabricated

QUANTITY REQUIRED: 1 unit

ITEM DESCRIPTION:
Walk in cooler to be NSF construction, structural supports can be located inside unit but must be shown on drawing. Overall dimensions per plan (to be field verified), exterior height to be minimum 9'-0" AFF. Unit to be provided with floor and internal ramp. Cooler section to maintain 34 degrees F.

PANEL CONSTRUCTION:
- Walls and ceiling to be 4" polyurethane. Interior finish to be white stucco embossed aluminum. Exterior finish to be unpainted stucco embossed aluminum, 20 gauge type 304 #3 finish stainless steel where exposed.
- Floor construction to be same as wall with 16 gauge stainless steel finish and internal ramp.

DOOR/ACCESSORIES:
- (1) 36 X 78 flush mounted entrance door, with hardware, pilot light & switch assembly, vapor proof light and 4-1/2" dial thermometer. NSF listed. (1) 14" x 24" cooler view ports with heated frame and glass, (3) hinges per door, Aluminum treadplate exterior/interior kick plates and jamb guards 36" high on both sides. Stainless steel doors/frames interior/exterior, Thermostatically controlled door frame heater wires, L-shaped, spliced ceiling and floor.
- Provide (1) Modularm 75 audio/visual alarm flush mounted.
- Provide (2) Kason 1810L surface mounted LED light fixtures.
- Provide stainless steel closure panels and/or trim strips as needed.
- Provide (1) Vinyl strip curtain.

1. Item 101.1: Evaporator/Blower model # TKM0900 [115/60/1 1.8 amps]
2. Item 101.2: Condensing unit model # MOHO10X62 [208-230/60/1 15 amps]
Condensing unit to have raised base and weather hood for installation outside Provide Control Kit

ELECTRICAL REQUIREMENTS

<table>
<thead>
<tr>
<th>VOLTAGE</th>
<th>PHASE</th>
<th>AMPS</th>
<th>OTHER</th>
<th>KW</th>
<th>HP</th>
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PLUMBING REQUIREMENTS (WATER/STEAM)

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<th>CONNECTION</th>
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</tr>
<tr>
<td>HOT WATER(&lt;140°F)</td>
<td>BOOSTED HOT WATER(&gt;140°F)</td>
</tr>
<tr>
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<td>DIRECT STEAM</td>
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<tr>
<td>HOT WATER FILTERED/TREATED</td>
<td></td>
</tr>
<tr>
<td>INDIRECT WASTE CONNECTION</td>
<td>RETURN STEAM</td>
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<tr>
<td>3/4&quot;</td>
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PLUMBING REQUIREMENTS (GAS)

<table>
<thead>
<tr>
<th>TYPE</th>
<th>BTUS</th>
<th>CONNECTION</th>
</tr>
</thead>
</table>

OTHER INFORMATION:
Electrical Contractor to inter-wire all components. Installation to be by a factory authorized representative. GC to provide a level slab. GC to provide and install base and/or cove at exposed walk-in walls as well as all required underground line chases.
Mobile storage security rack. Provide with all standard features plus the following:

1. Provide with lockable hardware.
Standard Features & Benefits

- Ideal for safekeeping and protecting valuable inventory from loss or theft
- Available in Gold Bond® or Plating Plus™ finishes
- Wire construction keeps contents securely in view, making it easy to check and manage inventory
- Available in standard or heavy-duty wire construction
- Choose from stationary or mobile configurations
- Adjustable optional intermediate shelves allow for flexibility to meet changing needs

For SPG’s complete product menu, visit [www.spgusa.com](http://www.spgusa.com) or call 877.503.4SPG (4774)
# SECURITY UNIT

## ISS SECURITY UNIT

### Mobile Security Trucks
- Standard Security Trucks include 4 ea. posts, top and bottom shelves, 2 ea. side panels, 2 ea. back panels, 2 ea. lockable front doors, 4 ea. 5” resilient stem swivel casters, 4 ea. bumpers.
- Order intermediate shelves separately.
- Heavy Duty Security Trucks include a dolly frame with wrap-around bumpers and 5" resilient plate casters.

<table>
<thead>
<tr>
<th>Plating Plus™ Model No.</th>
<th>Gold Bond® Model No.</th>
<th>W x L x H</th>
<th>Weight</th>
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<tbody>
<tr>
<td></td>
<td></td>
<td>(In.)</td>
<td>(mm.)</td>
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<tr>
<td>Standard</td>
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<tr>
<td>SS536C</td>
<td>SS536Y</td>
<td>24 x 36 x 68</td>
<td>610 x 914 x 1742</td>
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<tr>
<td>SS548C</td>
<td>SS548Y</td>
<td>24 x 48 x 68</td>
<td>610 x 1219 x 1742</td>
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<td>SS560C</td>
<td>SS560Y</td>
<td>24 x 60 x 68</td>
<td>610 x 1524 x 1742</td>
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<td>Heavy Duty</td>
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<td>HS536C</td>
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<td>HS560C</td>
<td>HS560Y</td>
<td>24 x 60 x 68</td>
<td>610 x 1524 x 1742</td>
</tr>
</tbody>
</table>

### Stationary Security Units
- Includes 4 ea. posts, top and bottom shelves, 2 ea. side panels, 2 ea. back panels and 2 ea. lockable front doors.
- Order intermediate shelves separately.

<table>
<thead>
<tr>
<th>Plating Plus™ Model No.</th>
<th>Gold Bond® Model No.</th>
<th>W x L x H</th>
<th>Wt.</th>
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<td>(In.)</td>
<td>(Lbs.)</td>
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<td>SR536Y</td>
<td>24 x 36 x 68</td>
<td>610 x 914 x 1742</td>
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<td>SR548C</td>
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<tr>
<td>SR560C</td>
<td>SR560Y</td>
<td>24 x 60 x 68</td>
<td>610 x 1524 x 1742</td>
</tr>
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</table>

### Intermediate Shelves For Security Units
- Fits all Mobile and Stationary Security Units

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<tr>
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<td>2448C</td>
<td>2448Y</td>
<td>24 x 48</td>
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<tr>
<td>2460C</td>
<td>2460Y</td>
<td>24 x 60</td>
<td>610 x 1524</td>
</tr>
</tbody>
</table>

### Security Modules
- Enclose two 24” wide shelves to create a secured storage area.
- Kit includes 2 ea. side panels, 2 ea. back panels, and 1 set of lockable front doors.
- May be used on any standard ISS shelves 30”, 48” and 60” in length.

<table>
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<tr>
<th>Plating Plus™ Model No.</th>
<th>Gold Bond® Model No.</th>
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<th>Wt.</th>
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<td>SEC548C</td>
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<td>SEC560C</td>
<td>SEC560Y</td>
<td>24 x 60 x 20</td>
<td>610 x 1524 x 510</td>
</tr>
</tbody>
</table>

The best names in the business all have one thing in common.
FOODSERVICE
EQUIPMENT DATA SHEET

ITEM NUMBER: 103

BASIS OF DESIGN AND SPECIFICATION STANDARD

DESCRIPTION: Open Item

PRIMARY MANUFACTURER:

MODEL NUMBER:

QUANTITY REQUIRED:

OTHER:

ALTERNATE MANUFACTURERS

ITEM DESCRIPTION:

ALTERNATE MANUFACTURERS SUBJECT TO APPROVAL.

ELECTRICAL REQUIREMENTS

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**FOODSERVICE**  
**EQUIPMENT DATA SHEET**

**ITEM NUMBER:** 104  
**STATUS CODE:** A

**DESCRIPTION:** Walk In Cooler Shelving - Mobile  
**PRIMARY MANUFACTURER:** ISS Shelving  
**MODEL NUMBER:** C448LY  
**QUANTITY REQUIRED:** 5 units

**ITEM DESCRIPTION:**
Mobile shelving units with GoldBond finish. Provide all standard features and warranties, including 12 year finish warranty and all components necessary for a complete installation. Each shelf to have a 1250lb load capacity, each dunnage shelf to have a 2000lb load capacity. Provide as the following:

Item #104: Walk In Cooler Storage Shelving  
(5) #C448LY - Mobile shelving unit with (2) #CM5P swivel caster & (2) #CM5PB swivel caster with brakes

**NOTE:**
Install shelves evenly spaced with lowest shelf being a minimum of 6" above the finished floor.

---

**ELECTRICAL REQUIREMENTS**

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### THE STRONGEST SHELVES IN THEIR CLASS

Shelves to 60" long support up to 1,250 lbs. (565 kgs.) of uniformly loaded weight.

<table>
<thead>
<tr>
<th>Dimensions</th>
<th>Weight</th>
<th>Price</th>
<th>Price</th>
<th>Price</th>
<th>Price</th>
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<tr>
<td>W x L (in.)</td>
<td>W x L (mm)</td>
<td>LBS.</td>
<td>KGS.</td>
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<td>Grey Bond™</td>
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<tr>
<td>14 x 24</td>
<td>356 x 610</td>
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<td>2.6</td>
<td>1424*</td>
<td>1430*</td>
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<tr>
<td>14 x 30</td>
<td>356 x 762</td>
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<tr>
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<td>3.5</td>
<td>1824*</td>
<td>1830*</td>
</tr>
<tr>
<td>18 x 30</td>
<td>457 x 762</td>
<td>9 1/2</td>
<td>4.3</td>
<td>1830*</td>
<td>1854*</td>
</tr>
<tr>
<td>18 x 36</td>
<td>457 x 914</td>
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<td>1872*</td>
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<td>1880*</td>
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<td>457 x 1219</td>
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<td>6.3</td>
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<td>7.2</td>
<td>1872*</td>
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<tr>
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<td>8.6</td>
<td>1886*</td>
<td>1920*</td>
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<tr>
<td>18 x 72</td>
<td>457 x 1829</td>
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<tr>
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<td>5.0</td>
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<tr>
<td>24 x 54</td>
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<tr>
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Four Sure-Lock® couplers for each shelf are included in each carton. For lead time and availability, contact your ISS representative.
**NUMBERED POSTS MAKE ASSEMBLY EASY**

**DIGITAL POSTS® FOR STATIONARY SHELVING UNITS**

<table>
<thead>
<tr>
<th>Dimensions</th>
<th>Weight</th>
<th>Gold Bond®</th>
<th>Plating Plus® C or Z</th>
<th>Grey Bond™ E</th>
<th>Stainless Steel S</th>
<th>Black B®</th>
<th>White W®</th>
</tr>
</thead>
<tbody>
<tr>
<td>H (in.)</td>
<td>H (mm)</td>
<td>LBS.</td>
<td>KGS.</td>
<td>P8*</td>
<td>P14*</td>
<td>P34*</td>
<td>P54*</td>
</tr>
<tr>
<td>8 3/4</td>
<td>222</td>
<td>3/4</td>
<td>0.3</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
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<td>375</td>
<td>1</td>
<td>0.5</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>34 3/4</td>
<td>883</td>
<td>2</td>
<td>0.9</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>54 3/4</td>
<td>1391</td>
<td>3 1/4</td>
<td>1.5</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>62 3/4</td>
<td>1594</td>
<td>3 1/2</td>
<td>1.6</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>74 3/4</td>
<td>1899</td>
<td>4 1/4</td>
<td>1.9</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>86 3/4</td>
<td>2203</td>
<td>4 3/4</td>
<td>2.2</td>
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<tr>
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<td>2.5</td>
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<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Post are 1” (25 mm) in diameter. Complete with adjustable foot levels to compensate for uneven floors. Packaged four to a carton.

**DIGITAL POSTS® FOR USE WITH STEM CASTERS**

<table>
<thead>
<tr>
<th>Dimensions</th>
<th>Weight</th>
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<th>Grey Bond™ E</th>
<th>Stainless Steel S</th>
<th>Black B®</th>
<th>White W®</th>
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</thead>
<tbody>
<tr>
<td>H (in.)</td>
<td>H (mm)</td>
<td>LBS.</td>
<td>KGS.</td>
<td>P8N*</td>
<td>P14N*</td>
<td>P34N*</td>
<td>P54N*</td>
</tr>
<tr>
<td>8 3/4</td>
<td>222</td>
<td>3/4</td>
<td>0.3</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>14 3/4</td>
<td>375</td>
<td>1</td>
<td>0.5</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>34 3/4</td>
<td>883</td>
<td>2</td>
<td>0.9</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>54 3/4</td>
<td>1391</td>
<td>3 1/4</td>
<td>1.5</td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>62 3/4</td>
<td>1594</td>
<td>3 1/2</td>
<td>1.6</td>
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<td>74 3/4</td>
<td>1899</td>
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<tr>
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<td>2203</td>
<td>4 3/4</td>
<td>2.2</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>96 3/4</td>
<td>2457</td>
<td>5 1/2</td>
<td>2.5</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Post are 1” (25 mm) in diameter. Packaged four to a carton.

**DIGITAL POSTS® FOR USE WITH COUNTER SUPPORT**

**S-HOOKS**

A run of shelving begins with a starter unit with four posts. Add-on units with two posts can be attached to a starter unit in length or to turn a corner at 90° by using two S-Hooks per shelf. In addition to the savings of eliminating two posts, S-Hooks are particularly efficient when used at corners because they provide free access for corner storage by eliminating the corner post barrier. Order two S-Hooks per shelf level per add-on unit. Recommended for use with shelves up to 60” in length.

**Plating Plus™ Gold Bond® Stainless Steel**

<table>
<thead>
<tr>
<th>CAT. NO.</th>
<th>CAT. NO.</th>
<th>CAT. NO.</th>
</tr>
</thead>
<tbody>
<tr>
<td>SH2C</td>
<td>SH2Y</td>
<td>SH2S</td>
</tr>
</tbody>
</table>

800-874-0375
An efficient and economical shelving plan uses a foundation of starter and add-on units. Begin a run of shelving with a starter unit consisting of four posts and the quantity of shelves desired.

To the starter unit, attach an add-on unit which consists of two posts, the same quantity of shelves as the starter unit, and two S-Hooks per shelf. Add-on units can be attached end-to-end, turn corners at 90° or be attached anywhere on another shelving unit. Add-on units normally have more than enough capacity for the vast majority of storage applications. To simplify ordering, this page and the next list the most popular configurations and finishes of starter and add-on units. Add the finish suffix to the catalog number to order the entire unit. Order separate components for other sizes and finishes.

Add the code for the finish desired to the catalog number: Gold Bond®=Y, Grey Bond™=E, Plating Plus™=C. (Gold Bond® and Grey Bond™ are priced the same.) For example, to order a Gold Bond® starter unit 18” x 30” x 62 3/4” use catalog number S3246Y.

### Starter Units

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<td>52 S3247*</td>
<td>55 S3248*</td>
<td>57</td>
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<td>73 S3548*</td>
<td>75</td>
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<td>97 S3947*</td>
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<tr>
<td>5 Shelves</td>
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<td></td>
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<tr>
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<td>64 1/2 S3258*</td>
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<td>72 S3358*</td>
<td>74</td>
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<td>120 3/4 S3958*</td>
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<td>65 S4348*</td>
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**DESCRIPTION:** Open Item

**ITEM DESCRIPTION:**

**ELECTRICAL REQUIREMENTS**

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<th>PHASE</th>
<th>AMPS</th>
<th>OTHER</th>
<th>KW</th>
<th>HP</th>
<th>CONNECTION</th>
<th>NEMA</th>
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**PLUMBING REQUIREMENTS (WATER/STEAM)**

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<th>HOT WATER(&lt;140°F)</th>
<th>BOOSTED HOT WATER(&gt;140°F)</th>
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<tbody>
<tr>
<td>COLD WATER FILTERED/TREATED</td>
<td>HOT WATER FILTERED/TREATED</td>
<td>DIRECT STEAM</td>
</tr>
<tr>
<td>DIRECT WASTE CONNECTION</td>
<td>INDIRECT WASTE CONNECTION</td>
<td>RETURN STEAM</td>
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</table>

**PLUMBING REQUIREMENTS (GAS)**

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<tr>
<th>TYPE</th>
<th>BTUS</th>
<th>CONNECTION</th>
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</table>

**GLOBAL INFORMATION**

All plumbing, electrical, mechanical connections, and inter-connections shall be by the general contractor unless otherwise specified herein.

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Dry storage shelving units with GoldBond finish. Provide all standard features and warranties, including 12 year finish warranty and all components necessary for a complete installation. Each shelf to have a 1250lb load capacity, each dunnage shelf to have a 2000lb load capacity. Provide as the following:

Item #106: Dry Storage Shelving
(1) #S4747Y - Each unit to have (4) 21” x 60” shelves and (4) 74” posts for use with stem casters.
(1) #S4547Y - Each unit to have (4) 21” x 48” shelves and (4) 74” posts for use with stem casters.
(3) #S4447Y - Each unit to have (4) 21” x 42” shelves and (4) 74” posts for use with stem casters.

Provide (2) #CM5P swivel caster & (2) #CM5PB swivel caster with brakes with (1) #CC21C caster channel with each shelving unit.

NOTE:
Install shelves evenly spaced with lowest shelf being a minimum of 6” above the finished floor.
**THE STRONGEST SHELVES IN THEIR CLASS**

*Shelves to 60" long support up to 1,250 lbs. (565 kgs.) of uniformly loaded weight*

**WIRE SHELVES**
ISS wire shelves and posts are the basic building blocks of an efficient storage shelving system. The vast range of shelf sizes allow the shelving system to be virtually custom built to the space available.

When ordering shelves, add the code for the finish desired to the catalog number. For example, when ordering an 18" x 48" shelf in Gold Bond, use catalog number 1848Y.

**FINISHES**
- **Gold Bond® - Y**
  The every use finish! Use in both moist and dry environments.
- **Grey Bond™ - E**
  A rugged grey epoxy finish. Use in both moist and dry environments.
- **Plating Plus™ - C or Z**
  Sparkling eye-appeal. Recommended for dry environments.
- **Stainless Steel - S**
  Never a corrosion worry with Type 304 Stainless Steel.
- **Black - ESB**
- **White - ESW**
- **Red - ESR**
- **Blue - ESBLU**

The below decorator colors for shelves and posts are also available in minimum quantities of 100 shelves and 100 posts per color. Mixed sizes acceptable. Recommended for dry environments. Contact the factory for pricing.

<table>
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<tr>
<th>Dimensions</th>
<th>Weight</th>
<th>Price</th>
<th>Price</th>
<th>Price</th>
<th>Price</th>
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<td>Plating Plus™</td>
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<td>2136*</td>
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Four Sure-Lock® couplers for each shelf are included in each carton. For lead time and availability, contact your ISS representative.
NUMBERED POSTS MAKE ASSEMBLY EASY

DIGITAL POSTS® FOR STATIONARY SHELVING UNITS

<table>
<thead>
<tr>
<th>Dimensions</th>
<th>Weight</th>
<th>H  (in.)</th>
<th>H  (mm)</th>
<th>LBS.</th>
<th>KGS.</th>
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<td>0.3</td>
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<td>$9.60</td>
</tr>
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<td>883</td>
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<td>$28.90</td>
</tr>
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<td>2.5</td>
<td>P96*</td>
<td>$31.20</td>
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Posts are 1” (25 mm) in diameter. Complete with adjustable foot levelers to compensate for uneven floors. Packaged four to a carton.

DIGITAL POSTS® FOR USE WITH STEM CASTERS

<table>
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<th>H  (mm)</th>
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<th>KGS.</th>
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<td>96 3/4</td>
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Note: Special height posts are available. Add $15.00 to the price of the next higher post in the same finish. For example, for a Gold Bond® 59” high post, add the price to a P62Y post. The price then would be $22.00 + $15.00 = $37.00

DIGITAL POSTS® FOR USE WITH COUNTER SUPPORT

<table>
<thead>
<tr>
<th>Dimensions</th>
<th>Weight</th>
<th>H  (in.)</th>
<th>H  (mm)</th>
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<th>KGS.</th>
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Posts are 1” (25 mm) in diameter. Packaged four to a carton.

S-HOOKS

A run of shelving begins with a starter unit with four posts. Add-on units with two posts can be attached to a starter unit in length or to turn a corner at 90° by using two S-Hooks per shelf. In addition to the savings of eliminating two posts, S-Hooks are particularly efficient when used at corners because they provide free access for corner storage by eliminating the corner post barrier. Order two S-Hooks per shelf level per add-on unit. Recommended for use with shelves up to 60” in length.

800-874-0375
An efficient and economical shelving plan uses a foundation of starter and add-on units. Begin a run of shelving with a starter unit consisting of four posts and the quantity of shelves desired.

To the starter unit, attach an add-on unit which consists of two posts, the same quantity of shelves as the starter unit, and two S-Hooks per shelf. Add-on units can be attached end-to-end, turn corners at 90° or be attached anywhere on another shelving unit. Add-on units normally have more than enough capacity for the vast majority of storage applications. To simplify ordering, this page and the next list the most popular configurations and finishes of starter and add-on units. Add the finish suffix to the catalog number to order the entire unit. Order separate components for other sizes and finishes.

Add the code for the finish desired to the catalog number: Gold Bond®=Y, Grey Bond™=E, Plating Plus™=C. (Gold Bond® and Grey Bond™ are priced the same.) For example, to order a Gold Bond® starter unit 18" x 30" x 62 3/4" use catalog number S3246Y.

### STARTER UNITS

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<tr>
<th>18&quot; WIDE</th>
<th>4 Shelves</th>
<th>62 3/4&quot; HIGH</th>
<th>WEIGHT LBS</th>
<th>74 3/4&quot; HIGH</th>
<th>WEIGHT LBS</th>
<th>86 3/4&quot; HIGH</th>
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<tr>
<th>21&quot; WIDE</th>
<th>4 Shelves</th>
<th>62 3/4&quot; HIGH</th>
<th>WEIGHT LBS</th>
<th>74 3/4&quot; HIGH</th>
<th>WEIGHT LBS</th>
<th>86 3/4&quot; HIGH</th>
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FOODSERVICE
EQUIPMENT DATA SHEET

DESCRIPTION: Shelving - Mobile

ITEM NUMBER: 107

STATUS CODE: A

DESCRIPTION: Shelving units with GoldBond finish. Provide all standard features and warranties, including 12 year finish warranty and all components necessary for a complete installation. Each shelf to have a 1250lb load capacity, each dunnage shelf to have a 2000lb load capacity. Provide as the following:

Item #107: Storage Shelving
(2) #S4447Y - Each unit to have (4) 21” x 42” shelves and (4) 74” posts for use with stem casters.

Provide (2) #CM5P swivel caster & (2) #CM5PB swivel caster with brakes with (1) #CC21C caster channel with each shelving unit.

NOTE:
Install shelves evenly spaced with lowest shelf being a minimum of 6” above the finished floor.

ELECTRICAL REQUIREMENTS

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<tr>
<th>VOLTAGE</th>
<th>PHASE</th>
<th>AMPS</th>
<th>OTHER</th>
<th>KW</th>
<th>HP</th>
<th>CONNECTION</th>
<th>NEMA</th>
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PLUMBING REQUIREMENTS (WATER/STEAM)

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<th>HOT WATER(&lt;140°F)</th>
<th>BOOSTED HOT WATER(&gt;140°F)</th>
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<td>HOT WATER FILTERED/TREATED</td>
<td>DIRECT STEAM</td>
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<td>DIRECT WASTE CONNECTION</td>
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<td>RETURN STEAM</td>
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PLUMBING REQUIREMENTS (GAS)

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<th>TYPE</th>
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ALTERNATE MANUFACTURERS

Metro

ALTERNATE MANUFACTURERS SUBJECT TO APPROVAL.

Shelving - Mobile - ISS Shelving - S4447Y - 2 units

COPYRIGHT © 2012, SSA, INC. ALL RIGHTS RESERVED. FILE: tba-uafsl-107
**THE STRONGEST SHELVES IN THEIR CLASS**

Shelves to 60” long support up to 1,250 lbs. (565 kgs.) of uniformly loaded weight

---

**WIRE SHELVES**

ISS wire shelves and posts are the basic building blocks of an efficient storage shelving system. The vast range of shelf sizes allow the shelving system to be virtually custom built to the space available.

When ordering shelves, add the code for the finish desired to the catalog number. For example, when ordering an 18” x 48” shelf in Gold Bond, use catalog number 1848Y.

**FINISHES**

**Gold Bond® - Y**
The every use finish! Use in both moist and dry environments.

**Grey Bond™ - E**
A rugged grey epoxy finish. Use in both moist and dry environments.

**Plating Plus™ - C or Z**
Sparkling eye-appeal. Recommended for dry environments.

**Stainless Steel - S**
Never a corrosion worry with Type 304 Stainless Steel.

**Black - ESB**

**White - ESW**

The below decorator colors for shelves and posts are also available in minimum quantities of 100 shelves and 100 posts per color. Mixed sizes acceptable. Recommended for dry environments. Contact the factory for pricing.

**Red - ESR**

**Blue-ESBLU**

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<td>9</td>
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Four Sure-Lock™ couplers for each shelf are included in each carton.

For lead time and availability, contact your ISS representative.
**DIGITAL POSTS® FOR STATIONARY SHELVING UNITS**

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Posts are 1” (25 mm) in diameter. Complete with adjustable foot levels to compensate for uneven floors.

Packaged four to a carton.

**DIGITAL POSTS® FOR USE WITH STEM CASTERS**

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Posts are 1” (25 mm) in diameter. Packaged four to a carton.

**DIGITAL POSTS® FOR USE WITH COUNTER SUPPORT**

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**S-HOOKS**

A run of shelving begins with a starter unit with four posts. Add-on units with two posts can be attached to a starter unit in length or to turn a corner at 90° by using two S-Hooks per shelf. In addition to the savings of eliminating two posts, S-Hooks are particularly efficient when used at corners because they provide free access for corner storage by eliminating the corner post barrier. Order two S-Hooks per shelf level per add-on unit. Recommended for use with shelves up to 60° in length.

**PLATING PLUS™**

- **GOLD BOND®**: CAT. NO. SH2C
- **STAINLESS STEEL**: CAT. NO. SH2S

**Note**: Special height posts are available. Add $15.00 to the price of the next higher post in the same finish. For example, for a Gold Bond® 59” high post, add the price to a P62Y post. The price then would be $22.00 + $15.00 = $37.00
An efficient and economical shelving plan uses a foundation of starter and add-on units. Begin a run of shelving with a starter unit consisting of four posts and the quantity of shelves desired.

To the starter unit, attach an add-on unit which consists of two posts, the same quantity of shelves as the starter unit, and two S-Hooks per shelf. Add-on units can be attached end-to-end, turn corners at 90° or be attached anywhere on another shelving unit. Add-on units normally have more than enough capacity for the vast majority of storage applications. To simplify ordering, this page and the next list the most popular configurations and finishes of starter and add-on units. Add the finish suffix to the catalog number to order the entire unit. Order separate components for other sizes and finishes.

Add the code for the finish desired to the catalog number: **Gold Bond® =Y, Grey Bond™=E, Plating Plus™=C**. (Gold Bond® and Grey Bond™ are priced the same.) For example, to order a Gold Bond® starter unit 18" x 30" x 62 3/4" use catalog number S3246Y.

### Starter Units

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<td>107</td>
<td>S4948*</td>
<td>107</td>
<td>S4948*</td>
<td></td>
</tr>
<tr>
<td>5 Shelves</td>
<td>68 1/4</td>
<td>S4256*</td>
<td>61</td>
<td>S4257*</td>
<td>71 1/4</td>
<td>S4258*</td>
<td>73 1/4</td>
<td>S4258*</td>
</tr>
<tr>
<td>36</td>
<td>S4356*</td>
<td>77</td>
<td>S4357*</td>
<td>80</td>
<td>S4358*</td>
<td>82</td>
<td>S4358*</td>
<td></td>
</tr>
<tr>
<td>42</td>
<td>S4456*</td>
<td>88 1/4</td>
<td>S4457*</td>
<td>91 1/4</td>
<td>S4458*</td>
<td>93 1/4</td>
<td>S4458*</td>
<td></td>
</tr>
<tr>
<td>48</td>
<td>S4556*</td>
<td>94 1/2</td>
<td>S4557*</td>
<td>97 1/2</td>
<td>S4558*</td>
<td>99 1/2</td>
<td>S4558*</td>
<td></td>
</tr>
<tr>
<td>60</td>
<td>S4756*</td>
<td>109 1/2</td>
<td>S4757*</td>
<td>112 1/2</td>
<td>S4758*</td>
<td>114 1/2</td>
<td>S4758*</td>
<td></td>
</tr>
<tr>
<td>72</td>
<td>S4956*</td>
<td>129 1/2</td>
<td>S4957*</td>
<td>132 1/2</td>
<td>S4958*</td>
<td>134 1/2</td>
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<tr>
<td>24&quot; WIDE</td>
<td>58&quot;</td>
<td>4 Shelves</td>
<td>30</td>
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<td>58</td>
<td>S5247*</td>
<td>62 1/4</td>
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</tr>
<tr>
<td>36</td>
<td>S5346*</td>
<td>66</td>
<td>S5347*</td>
<td>70 1/4</td>
<td>S5348*</td>
<td>72 1/4</td>
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<tr>
<td>42</td>
<td>S5446*</td>
<td>76</td>
<td>S5447*</td>
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<td>48</td>
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<td>82</td>
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<td>86 1/4</td>
<td>S5548*</td>
<td>88 1/4</td>
<td>S5548*</td>
<td></td>
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<tr>
<td>60</td>
<td>S5746*</td>
<td>96</td>
<td>S5747*</td>
<td>100 1/4</td>
<td>S5748*</td>
<td>102 1/4</td>
<td>S5748*</td>
<td></td>
</tr>
<tr>
<td>72</td>
<td>S5946*</td>
<td>109</td>
<td>S5947*</td>
<td>113 1/4</td>
<td>S5948*</td>
<td>115 1/4</td>
<td>S5948*</td>
<td></td>
</tr>
<tr>
<td>5 Shelves</td>
<td>69</td>
<td>S5256*</td>
<td>61</td>
<td>S5257*</td>
<td>73 1/4</td>
<td>S5258*</td>
<td>75 1/4</td>
<td>S5258*</td>
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<tr>
<td>36</td>
<td>S5356*</td>
<td>79</td>
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<td>83 1/4</td>
<td>S5358*</td>
<td>85 1/4</td>
<td>S5358*</td>
<td></td>
</tr>
<tr>
<td>42</td>
<td>S5456*</td>
<td>91 1/2</td>
<td>S5457*</td>
<td>95 3/4</td>
<td>S5458*</td>
<td>97 3/4</td>
<td>S5458*</td>
<td></td>
</tr>
<tr>
<td>48</td>
<td>S5556*</td>
<td>99</td>
<td>S5557*</td>
<td>103 1/4</td>
<td>S5558*</td>
<td>105 1/4</td>
<td>S5558*</td>
<td></td>
</tr>
<tr>
<td>60</td>
<td>S5756*</td>
<td>116 1/2</td>
<td>S5757*</td>
<td>120 3/4</td>
<td>S5758*</td>
<td>122 3/4</td>
<td>S5758*</td>
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<td>72</td>
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<td>137</td>
<td>S5958*</td>
<td>139</td>
<td>S5958*</td>
<td></td>
</tr>
</tbody>
</table>

---

**HOW TO USE STARTER AND ADD-ON UNITS**

**Starter Units**

**800-874-0375**
FOODSERVICE
EQUIPMENT DATA SHEET

ITEM NUMBER: 108-108.2

DESCRIPTION: Mop Sink
PRIMARY MANUFACTURER: Advance Tabco
MODEL NUMBER: 9-OP-28
QUANTITY REQUIRED: 1 unit

ALTERNATE MANUFACTURERS
St. Louis Stainless

ITEM DESCRIPTION:
Stainless steel mop sink. Provide unit with all standard features plus the following:

1. Item #108.1: (1) Fisher #8253, service faucet.
2. Item #108.2: (1) Advance Tabco #K-245, mop rack.

ELECTRICAL REQUIREMENTS

<table>
<thead>
<tr>
<th>VOLTAGE</th>
<th>PHASE</th>
<th>AMPS</th>
<th>KW</th>
<th>HP</th>
<th>CONNECTION</th>
<th>NEMA</th>
</tr>
</thead>
</table>

PLUMBING REQUIREMENTS (WATER/STEAM)

<table>
<thead>
<tr>
<th>COLD WATER</th>
<th>HOT WATER(&lt;140°F)</th>
<th>BOOSTED HOT WATER(&gt;140°F)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/2&quot;</td>
<td>1/2&quot;</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>COLD WATER FILTERED/TREATED</th>
<th>HOT WATER FILTERED/TREATED</th>
<th>DIRECT STEAM</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>DIRECT WASTE CONNECTION</th>
<th>INDIRECT WASTE CONNECTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>2&quot;</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>RETURN STEAM</th>
</tr>
</thead>
</table>

PLUMBING REQUIREMENTS (GAS)

<table>
<thead>
<tr>
<th>TYPE</th>
<th>BTUS</th>
<th>CONNECTION</th>
</tr>
</thead>
</table>

OTHER INFORMATION
Seal unit to walls and floor.
STAINLESS STEEL

SERVICE & MOP SINKS

**Floor Units**

**Features:**
Floor mounted unit eliminates the need of lifting heavy containers.
Tile edge furnished on the rear.
Bowls rectangular in design for increased capacity.

**Construction:**
All TIG welded.
Welded areas blended to match adjacent surfaces and to a satin finish.

**Material:**
16 Gauge type “304” series stainless steel sink bowl.
18 Gauge type “304” series stainless steel sink apron.

---

**Standing Units**

**Features:**
Leg mounted design.
High back splash.

**Construction:**
All TIG welded.
Welded areas blended to match adjacent surfaces and to a satin finish.

**Material:**
Heavy gauge type “304” series stainless steel.

---

**Service & Mop Sink Accessories**

**Mop Drainage Tray**
- 16 Gauge, 300 Series Stainless Steel
- Includes Cast 1/2” Drain & Plastic Hose
- Wall Mounted (Hardware not Included)
- 2” Tray Height with 6” Rear Splash (Overall Height)

**Model**
- K-243: 32” x 4” x 6” ~ 13 lbs.

---

**16” High Side & Back Splashes for 9-OP Series Mop Sinks**

16 Gauge, 300 Series Stainless Steel
Available with Back & Left Side,
Back & Right Side or Back & Both Sides
(Mounting Hardware Included)

**Model**
- K-288LorR: 9-OP-20 26”

**Splashes Available on All 3 Sides**

---

**Utility Shelf - 8” Wide**

**Model**
- K-245: 24” x 12” x 6” ~ 17 lbs.
- K-246: 36” x 15” x 6” ~ 24 lbs.

---

Customer Service Available To Assist You 1-800-645-3166 8:30 am - 8:00 pm E.S.T.
Email Orders To: customer@advancetabco.com. For Smart Fabrication™ Quotes, Email To: smartfab@advancetabco.com or Fax To: 631-586-2933

www.advancetabco.com
DIMENSIONS

TOL Overall: ± .500"
Interior: ± .250"

SUGGESTED INSTALLATION

9-OP-20: 16" x 20" x 6" Bowl with 10" Overall Height. Wt. 26 lbs.
9-OP-28: 20" x 28" x 6" Bowl with 10" Overall Height. Wt. 35 lbs.
9-OP-40: 16" x 20" x 12" Bowl with 16" Overall Height. Wt. 45 lbs.
9-OP-48: 20" x 28" x 12" Bowl with 16" Overall Height. Wt. 63 lbs.

MOP SINK DRAIN ASSEMBLY

K-243 MOP DRAINAGE TRAY

8-OP-16
CONVENTIONAL DESIGN

4-OP-18
ECONOMY DESIGN

ADVANCE TABCO is constantly engaged in a program of improving our products. Therefore, we reserve the right to change specifications without prior notice.

© ADVANCE TABCO, APRIL 2012
APPLICATION: PRODUCT NAME: SERVICE SINK FAUCET WITH LONG SPOUT AND VACUUM BREAKER
JOB NAME: SPECIAL CONFIGURATION (CHECK BASE MODEL AND OPTIONS)
QUANTITY: ITEM NO. 108.1
MODEL: 8253

OPTIONS OR MODIFICATIONS
- SUPPLY LINES (24" OR 36") CIRCLE LENGTH
- NIPPLES
- ELBOWS
- VANDAL RESISTANT KIT
- HANDLES (CROSS OR WRIST) CIRCLE STYLE
- OTHER ________________________________

FEATURES:
CONTROL VALVE
- ECCENTRICS ADJUST FROM 7-1/2" TO 8-1/2"
- INTERNAL SPRING LOADED CHECK VALVES
- SWIVELLING SEAT DISKS
- HOT SIDE STEM - RIGHT HAND
- COLD SIDE STEM - LEFT HAND
- STAINLESS STEEL SEATS
- STAINLESS STEEL SEAT SCREWS
- STAINLESS STEEL HANDLE SCREWS
- ATMOSPHERIC VACUUM BREAKER
- 3/4" GARDEN HOSE THREAD OUTLET

SYSTEM LIMITS
- TEMP: 40°F MIN. TO 140°F MAX.
- PRESSURE 200 PSI MAX. STATIC
- 13.6 GPM AT 80 PSI

SHIPPING WEIGHT
- 6.25 LBS

FISHER MANUFACTURING COMPANY
TOLL FREE: 800-421-6162 - FAX: 800-832-8238
information@fisher-mfg.com - www.fisher-mfg.com

ANSI/A112.18.1M
FEATURES:
Furnished with Mop Hangers and Hooks for hanging rags. Both rag hooks and mop hangers are spot welded to shelf.

CONSTRUCTION:
Shelf and brackets are die formed.

MATERIAL:
18 gauge stainless steel type “430” polished to a satin finish.

DETAILS and SPECIFICATIONS

TOL ± .500”
ALL DIMENSIONS ARE TYPICAL

<table>
<thead>
<tr>
<th>Model #</th>
<th>Width</th>
<th>Length</th>
</tr>
</thead>
<tbody>
<tr>
<td>K-245</td>
<td>8”</td>
<td>24”</td>
</tr>
<tr>
<td>K-246</td>
<td>8”</td>
<td>36”</td>
</tr>
</tbody>
</table>
FOODSERVICE
EQUIPMENT DATA SHEET

DESCRIPTION: Ice Machine
PRIMARY MANUFACTURER: Manitowoc
MODEL NUMBER: See Below
QUANTITY REQUIRED: 1 unit
OTHER: 

ITEM DESCRIPTION:
Ice machine, air cooled with minimum 475 lbs regular sized ice production per 24 hours (based on ARI standard 810). Provide unit with all standard features plus the following:

1. Item #109.1: (1) Manitowoc #ID-0522A, ice machine. [120/60/1 14.4 amps]
2. Item #109.2: (1) Manitowoc #B-420, Ice Storage Bin.
3. Item #109.3: (1) 3M Purification #ICE165-S, water filtration system. Provide with all components.

ELECTRICAL REQUIREMENTS

<table>
<thead>
<tr>
<th>VOLTAGE</th>
<th>PHASE</th>
<th>AMPS</th>
<th>OTHER</th>
<th>KW</th>
<th>HP</th>
<th>CONNECTION</th>
<th>NEMA</th>
</tr>
</thead>
<tbody>
<tr>
<td>see above</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>hard wired</td>
<td></td>
</tr>
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</table>

PLUMBING REQUIREMENTS (WATER/STEAM)

<table>
<thead>
<tr>
<th>COLD WATER FILTERED/TREATED</th>
<th>HOT WATER(&gt;140°F)</th>
<th>DIRECT STEAM</th>
<th>INDIRECT WASTE CONNECTION</th>
<th>RETURN STEAM</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/2” to filter</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>HOT WATER FILTERED/TREATED</td>
<td></td>
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<td></td>
<td></td>
</tr>
<tr>
<td>3/8” to ice maker</td>
<td></td>
<td></td>
<td></td>
<td></td>
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</tbody>
</table>

PLUMBING REQUIREMENTS (GAS)

<table>
<thead>
<tr>
<th>TYPE</th>
<th>BTUS</th>
<th>CONNECTION</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

OTHER INFORMATION

ALL PLUMBING, ELECTRICAL, MECHANICAL CONNECTIONS, AND INTER-CONNECTIONS SHALL BE BY THE GENERAL CONTRACTOR UNLESS OTHERWISE SPECIFIED HEREIN.
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## Ice Storage Bins

### Bin Leg Options
- **B-Style**
  - .75" (1.90 cm) Bin drain
- **C-Style**
  - .75" (1.90 cm) Bin drain

### Bin Storage

<table>
<thead>
<tr>
<th>Model</th>
<th>Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td>B-170</td>
<td>150 lbs. (68 kgs)</td>
</tr>
<tr>
<td>B-320</td>
<td>210 lbs. (95 kgs)</td>
</tr>
<tr>
<td>B-400</td>
<td>290 lbs. (132 kgs)</td>
</tr>
<tr>
<td>B-420</td>
<td>310 lbs. (141 kgs)</td>
</tr>
<tr>
<td>B-570</td>
<td>430 lbs. (195 kgs)</td>
</tr>
<tr>
<td>B-970</td>
<td>710 lbs. (323 kgs)</td>
</tr>
<tr>
<td>C-730</td>
<td>560 lbs. (254 kgs)</td>
</tr>
</tbody>
</table>

### Ice Machine Deflectors Required
- S-Series 450, 500, 600, 850, 1000, 1200: K-00347
- S-Series 1400, 1600, 1800: K-00349
- 3070C, 3300: K-00391

### Warranty
- Bin & Accessories: 3 Year Parts & Labor.
## B-Style

Soft durometer trim around opening helps silence bin door closing. Convenient stay-open design keeps bin door out of the way while scooping ice. Internal scoop holder stays above ice line for easy access and better sanitation. DuraTech™ stainless finish exterior is durable, corrosion resistant and attractive.

<table>
<thead>
<tr>
<th>Bin Model</th>
<th>Capacity</th>
<th>Fits S-Series Ice Cube Machine Indicated</th>
<th>Dimensions</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>lbs.</td>
<td>kgs.</td>
<td>300</td>
</tr>
<tr>
<td>B-170</td>
<td>150</td>
<td>68</td>
<td>25</td>
</tr>
<tr>
<td>B-320</td>
<td>210</td>
<td>95</td>
<td>22</td>
</tr>
<tr>
<td>B-400</td>
<td>290</td>
<td>132</td>
<td>127</td>
</tr>
<tr>
<td>B-420</td>
<td>310</td>
<td>141</td>
<td>34</td>
</tr>
<tr>
<td>B-570</td>
<td>430</td>
<td>195</td>
<td>50</td>
</tr>
<tr>
<td>B-970</td>
<td>710</td>
<td>323</td>
<td>50</td>
</tr>
</tbody>
</table>

1  K-00369 adapter required.  
2  K-00370 adapter required.  
3  K-00365 adapter required.  
4  K-00385 adapter required.

## C-Style

DuraTech™ stainless finish exterior is durable, corrosion-resistant and attractive. Bin door, although rectangular, is gray ABS to match S-Series ice machine trim color. C-Style bin does not include scoop holder, bin door design, or rounded corner enhancements included with S-Style or B-Style design. Bin leg is bullet design, adjustable from 6.00" to 7.75" (15.24 cm to 19.7 cm) and painted black. Bin liner is one-piece (seamless) "rotocast" polyethylene. Liner won't rust, dent, chip, crack or discolor.

<table>
<thead>
<tr>
<th>Bin Model</th>
<th>Capacity</th>
<th>Fits S-Series Ice Cube Machine Indicated</th>
<th>Dimensions</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>lbs.</td>
<td>kgs.</td>
<td>S322</td>
</tr>
<tr>
<td>C-7305</td>
<td>560</td>
<td>254</td>
<td>6</td>
</tr>
</tbody>
</table>

5  "C-730 includes K-00023 adapter to mount 30" ice machine.  
6  K-00117 adapter required.  
7  K-00386 adapter required.

Gray painted 6.00" (15.24 cm) bullet legs included, adjustable from 6.00" to 7.00" (15.24 to 17.78 cm).

Storage capacity is based on 80% of total volume x 30 lb/ft³ average density of ice.
Indigo™ Series 522 Ice Cube Machine

**Model:**
- IR-0520A
- ID-0522A
- IY-0524A
- IR-0521W
- ID-0523W
- IY-0525W

---

**Specifications**

**BTU Per Hour:**
- 5,300 (average) 6,100 (peak)

**Refrigerant:**
- R-404A CFC-free

**Operating Limits:**
- **Ambient Temperature Range:** 35˚ to 110˚F (1.7˚ to 43.3˚C)
- **Water Temperature Range:** 35˚ to 90˚F (1.7˚ to 32.2˚C)
- **Water Pressure Ice Maker Water In:**
  - Min. 20 psi (137.9 kPA)
  - Max. 80 psi (551.1 kPA)

---

**Ice Machine Electric**
- 115/60/1 standard.
- (208-230/60/1 and 230/50/1 also available)

**Minimum circuit ampacity:**
- Air-cooled: 14.4 1ph
- Water-cooled: 13.5 1ph

**Maximum fuse size:**
- Air-cooled: 20 1ph
- Water-cooled: 20 1ph

---

**Ice Shape**

- **Half Dice:**
  - ⅛" x ⅛" x ⅝" (0.95 x 2.86 x 2.22 cm)

- **Dice:**
  - ⅛" x ⅛" x ⅝" (2.22 x 2.22 x 2.22 cm)

- **Regular:**
  - ⅛" x ⅛" x ¾" (2.86 x 2.86 x 2.22 cm)

---

**Indigo Series I-522 Ice Machine on B-420 Bin**

**Designed for operators who know that ice is critical to their business, the Indigo™ Series ice machine’s preventative diagnostics continually monitor itself for reliable ice production. Improvements in cleanability and programmability make your ice machine easy to own and less expensive to operate.**

- **Space-Saving Design** – Up to 485 lbs. (220 kgs.) daily ice production and only 22" (55.88 cm) wide.
- **Intelligent Diagnostics** – provide 24 hour preventative maintenance and diagnostic feedback for trouble free operation.
- **Acoustical Ice Sensing Probe** – for reliable operation in challenging water conditions.
- **EasyRead Display** – communicates operating status, cleaning reminders, and asset information through a blue illuminated display.
- **Programmable Ice Production** – by On/Off Time, Ice Volume or Bin Level (with accessory bin level control) further improves energy efficiency and savings.
- **Easy to Clean Foodzone** – Hinged front door swings out for easy access. Removable water-trough, distribution tube, curtain, and sensing probes for fast and efficient cleaning. Select components made with AlphaSan® antimicrobial.
- **DuraTech™ Exterior** – provides superior corrosion resistance. Stainless finish with innovative clear-coat resists fingerprints and dirt.
- **Available Luminice™ Growth Inhibitor** controls the growth of bacteria and yeast within the foodzone.

---

**Commercial Warranty**
- **3 YEAR PARTS AND LABOR**
- **5 YEAR COMpressor**
- **5 YEAR PARTS**
- **3 YEAR LABOR**

---

**2110 South 26th Street**
**PO Box 1720**
**Manitowoc, WI 54221-1720 USA**

**Tel:** 1.920.682.0161
**Fax:** 1.920.683.7589

**www.manitowocice.com**
i-522 on B-420 bin Storage Bin

Installation Note
Minimum installation clearance:
Top/sides: 12" (30.50 cm)
Back: 5" (12.7 cm)

Space-Saving Designs

Height includes adjustable bin legs 6.00" to 8.00", (15.24 to 20.32 cm) set at 6.00" (15.24 cm).
* K-00141 bin adapter required.

Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Ice Shape</th>
<th>Ice Production 24 Hours</th>
<th>Power Usage kWh/100 lbs /@90°F Air/70°F Water</th>
<th>Water Usage/100 lbs.</th>
<th>ENERGY STAR®</th>
</tr>
</thead>
<tbody>
<tr>
<td>IR-0520A</td>
<td>regular</td>
<td>415 lbs. / 290 lbs.</td>
<td>7.23</td>
<td>23.8 Gal. / 90.1 L</td>
<td></td>
</tr>
<tr>
<td>ID-0522A</td>
<td>dice</td>
<td>475 lbs. / 335 lbs.</td>
<td>6.64</td>
<td>23.8 Gal. / 90.1 L</td>
<td></td>
</tr>
<tr>
<td>IY-0524A</td>
<td>half-dice</td>
<td>485 lbs. / 360 lbs.</td>
<td>6.45</td>
<td>23.8 Gal. / 90.1 L</td>
<td></td>
</tr>
<tr>
<td>IR-0521W</td>
<td>regular</td>
<td>395 lbs. / 350 lbs.</td>
<td>5.19</td>
<td>23.8 Gal. / NA</td>
<td></td>
</tr>
<tr>
<td>ID-0523W</td>
<td>dice</td>
<td>460 lbs. / 375 lbs.</td>
<td>5.09</td>
<td>23.8 Gal. / NA</td>
<td></td>
</tr>
<tr>
<td>IY-0525W</td>
<td>half-dice</td>
<td>480 lbs. / 395 lbs.</td>
<td>4.87</td>
<td>23.8 Gal. / NA</td>
<td></td>
</tr>
</tbody>
</table>

* Water-cooled Condenser Water Usage / 100 lbs. / 45.4 kgs. Of Ice: 190 gal / 719 L.
* Water-cooled models are excluded from ENERGY STAR qualification.

Accessories

- **LuminIce™ Growth Inhibitor**: reduces yeast and bacteria growth for a cleaner ice machine.
- **Bin Level Control**: allows bin level to be automatically set. Built-in LED light illuminates bin.
- **Arctic Pure® Water Filters**: reduces sediment and chlorine odors for better tasting ice.
- **AuCS®**: schedules and performs routine ice machine cleaning automatically.

Order ice storage bin separately.

Indigo™ Series 522 Ice Cube Machine

2110 South 26th Street
PO Box 1720
Manitowoc, WI 54221-1720 USA
Tel: 1.920.682.0161
Fax: 1.920.683.7589
www.manitowocice.com

©2011 Manitowoc. All rights reserved. Product specifications subject to change.
PRODUCT BENEFITS

• Effectively reduces sediment and chlorine taste and odor for better equipment protection and clearer, great tasting ice.

• Revolutionary Integrated Membrane Pre-ACTivated Carbon Technology ("IMPACT") dual-zone media cartridge construction combines a membrane in series with premium activated carbon to provide superior throughput and cartridge life.

• Built-in bacteria inhibitor intended to reduce fouling of media (HF60-S replacement cartridge).

• Certified by NSF to Standard 53 for cyst reduction (HF60-S replacement cartridge).

• NSF Standard 42 and/or FDA CFR-21 compliant materials.

• Reduction of up to 99.99% of common water-borne heterotrophic bacteria by membrane filtration as tested by CUNO (HF60-S replacement cartridge).

• Built-in scale inhibitor reduces lime scale build-up on evaporator plates as tested by CUNO.

• Sanitary Quick Change (SQC) encapsulated cartridge design allows for fast and easy cartridge change-outs with a 1/4 turn.

• 1/2” FNPT horizontal inlet and outlet ports allow direct or easily adaptable connections to existing plumbing lines.

PRODUCT SPECIFICATIONS

<table>
<thead>
<tr>
<th>Model Number</th>
<th>Part Number</th>
<th>Reduction Claims</th>
<th>Nominal Micron Rating</th>
<th>Capacity</th>
<th>Service Flow Rate</th>
<th>Application</th>
<th>Replacement Cartridge</th>
<th>Sizing</th>
</tr>
</thead>
<tbody>
<tr>
<td>ICE160-S</td>
<td>56163-03</td>
<td>Cyst, Bacteria¹, Sediment, Chlorine Taste and Odor, Scale²</td>
<td>0.2¹</td>
<td>35,000 gallons (132,489 liters)</td>
<td>3.34 gpm (12.6 lpm)</td>
<td>Most Standard Water</td>
<td>HF60-S: 56134-05</td>
<td>Low Flow Cubers to 1,450 lbs. (658 kg)</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>ICE165-S</td>
<td>56163-04</td>
<td>Sediment, Chlorine Taste and Odor, Scale²</td>
<td>3.0²</td>
<td>35,000 gallons (132,489 liters)</td>
<td>3.34 gpm (12.6 lpm)</td>
<td>Higher Turbidity Water</td>
<td>HF65-S: 56134-09</td>
<td>Low Flow Cubers to 1,450 lbs. (658 kg)</td>
</tr>
</tbody>
</table>

¹As tested with either E.Coli ATCC (11229) or Pseudomonas (B) diminuta ATCC (19146)
²Tested and verified by manufacturer’s laboratory
³NSF Certified for Particulate, Class I
ICE160-S/ICE165-S

PHYSICAL SPECIFICATIONS

- System includes a head assembly with pressure gauge, inlet water shut-off valve assembly, mounting bracket and a single cartridge filter.
- Inlet and outlet plumbing connections are 1/2" FNPT.
- Filter cartridges are O-ring seal type.
- System maximum operating pressure of 125 psi (862 kPa) and operating temperature of 100°F (37.8°C).
- Recommended service flow rate is up to 3.34 gpm (12.6 lpm).
- Filter cartridges incorporate a bacteriostatic carbon block filtration medium (HF60-S replacement cartridge) and scale inhibitor.
- System materials are NSF Standard 42 and/or FDA CFR-21 compliant.
- Cartridges are sanitary in design, requiring no contact with the filter media during cartridge change-out.
- Filter cartridges require no pre-activation.
- NSF Performance Data Sheet (PDS) is included.
- Shipping weight: 4.1 lbs. (1.9 kg) per case.
- Operating weight: 7.5 lbs. (3.4 kg) per case.
- Case quantity: 1.

IMPORTANT: INSTALLATION TIPS

These installation tips are for informational purposes only and are not intended to be used as actual installation instructions. CAUTION: To reduce the risk associated with property damage due to water leakage:

- Read and follow Use Instructions before installation and use of this system.
- Installation and use MUST comply with all state and local plumbing codes.
- Protect from freezing, remove filter cartridge when temperatures are expected to drop below 40°F (4.4°C).
- Do not install on hot water supply lines. The maximum operating water temperature of this filter system is 100°F (37.8°C).
- Do not install if water pressure exceeds 125 psi (862 kPa). If your water pressure exceeds 80 psi (552 kPa), you must install a pressure limiting valve. Contact a plumbing professional if you are uncertain how to check your water pressure.
- Do not install where water hammer conditions may occur. If water hammer conditions exist you must install a water hammer arrester. Contact a plumbing professional if you are uncertain how to check for this condition.
- The disposable filter cartridge MUST be replaced every 12 months, at the rated capacity or if a noticeable reduction in flow rate occurs.

LIMITED WARRANTY

CUNO Incorporated warrants this Product (excluding disposable filter cartridge(s)) to be free from defects in material and workmanship for five (5) years from the date of purchase. The disposable filter cartridge is warranted from defects in material and workmanship for a period of one (1) year from the date of purchase. This warranty does not cover failures resulting from abuse, misuse, alteration or damage not caused by CUNO or failure to follow installation and use instructions. If the Product is defective CUNO will replace the Product or refund your Product purchase price. CUNO will not be liable for any indirect, special, incidental, or consequential damages arising from the use of this Product. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation may not apply to you. To obtain warranty service, mail your request to Warranty Claims, CUNO Incorporated, 400 Research Parkway, Meriden, CT 06450. Proof of purchase (original sales receipt) must accompany the warranty claim, along with a complete description of the Product, model number and alleged defect. This warranty gives you specific legal rights and you may have other rights which vary from state to state, or country to country.
ITEM NUMBER: 110

DESCRIPTION: Trash Receptacles

PRIMARY MANUFACTURER: N/A
MODEL NUMBER: N/A
QUANTITY REQUIRED: 1 Lot

ITEM DESCRIPTION: Trash receptacles, by Owner.

ELECTRICAL REQUIREMENTS

<table>
<thead>
<tr>
<th>VOLTAGE</th>
<th>PHASE</th>
<th>AMPS</th>
<th>OTHER</th>
<th>KW</th>
<th>HP</th>
<th>CONNECTION</th>
<th>NEMA</th>
</tr>
</thead>
</table>

PLUMBING REQUIREMENTS (WATER/STEAM)

<table>
<thead>
<tr>
<th>COLD WATER</th>
<th>HOT WATER(&lt;140°F)</th>
<th>BOOSTED HOT WATER(&gt;140°F)</th>
</tr>
</thead>
<tbody>
<tr>
<td>COLD WATER FILTERED/TREATED</td>
<td>HOT WATER FILTERED/TREATED</td>
<td>DIRECT STEAM</td>
</tr>
<tr>
<td>DIRECT WASTE CONNECTION</td>
<td>INDIRECT WASTE CONNECTION</td>
<td>RETURN STEAM</td>
</tr>
</tbody>
</table>

PLUMBING REQUIREMENTS (GAS)

<table>
<thead>
<tr>
<th>TYPE</th>
<th>BTUS</th>
<th>CONNECTION</th>
</tr>
</thead>
</table>

OTHER INFORMATION

ALL PLUMBING, ELECTRICAL, MECHANICAL CONNECTIONS, AND INTER-CONNECTIONS SHALL BE BY THE GENERAL CONTRACTOR UNLESS OTHERWISE SPECIFIED HEREIN.
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**FOODSERVICE EQUIPMENT DATA SHEET**

**DESCRIPTION:** Hand Sink

**PRIMAR MANUFACTURER:** Advance Tabco

**MODEL NUMBER:** 7-PS-95

**QUANTITY REQUIRED:** 1 unit

**ITEM DESCRIPTION:** Stainless steel floor mounted hand sink with foot operated controls. Provide each unit with all standard features.

**ELECTRICAL REQUIREMENTS**

<table>
<thead>
<tr>
<th>VOLTAGE</th>
<th>PHASE</th>
<th>AMPS</th>
<th>OTHER</th>
<th>KW</th>
<th>HP</th>
<th>CONNECTION</th>
<th>NEMA</th>
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**PLUMBING REQUIREMENTS (WATER/STEAM)**

<table>
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<tr>
<th>COLD WATER</th>
<th>HOT WATER (&lt;140°F)</th>
<th>BOOSTED HOT WATER (&gt;140°F)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/2&quot;</td>
<td>1/2&quot;</td>
<td></td>
</tr>
<tr>
<td>COLD WATER FILTERED/TREATED</td>
<td>HOT WATER FILTERED/TREATED</td>
<td>DIRECT STEAM</td>
</tr>
<tr>
<td>DIRECT WASTE CONNECTION</td>
<td>INDIRECT WASTE CONNECTION</td>
<td>RETURN STEAM</td>
</tr>
<tr>
<td>1-1/2&quot;</td>
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</tbody>
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**PLUMBING REQUIREMENTS (GAS)**

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FEATURES:
One piece Deep Drawn sink bowl design.
Sink bowl is 10" x 14" x 5".
(*7-PS-18 sink bowl is 14" x 16" x 6")
All sink bowls have a large liberal radii with a minimum dimension of 2" and are rectangular in design for increased capacity.
Keyhole wall mount bracket.
Stainless steel basket drain 1-1/2" IPS.
Flush-to-wall unit.
"Hands Free" splash mounted gooseneck faucet furnished with aerator.
Foot Pedal Valve for water operation.
Easy removable panel to access hidden plumbing.

Specific Features:
7-PS-95 towel dispenser with hinged towel box. Unit uses standard C-fold towels. Liquid Soap dispenser.
7-PS-99 towel dispenser & soap dispenser plus trash receptacle & cabinet storage.

CONSTRUCTION:
All TIG welded.
Welded areas blended to match adjacent surfaces and to a satin finish.
Die formed Countertop Edge with a No-Drip offset.
One sheet of stainless steel - No Seams.

MATERIAL:
Heavy gauge type 304 series stainless steel.
Wall mounting bracket is galvanized and of offset design.
All fittings are brass / chrome plated unless otherwise indicated.

MECHANICAL:
Faucet supply is 1/2" IPS male thread hot and cold.
Single pedal mixing valve with brass & rough chrome plated with built in check valve. Front operated temperature adjustment.
(Contractor on site must connect faucet to foot pedal operated valves.)


For Replacement Faucets & Upgrades, Drains & Accessories visit our website at www.advancetabco.com
ADVANCE TABCO is constantly engaged in a program of improving our products. Therefore, we reserve the right to change specifications without prior notice.

© ADVANCE TABCO, AUGUST 2009
**FOODSERVICE**
**EQUIPMENT DATA SHEET**

**DESCRIPTION:** Dish Washer

**PRIMARY MANUFACTURER:** Meiko

**MODEL NUMBER:** DV 120.2

**QUANTITY REQUIRED:** 1 unit

**ITEM DESCRIPTION:**
Dish machine with built in booster heater. Provide with all standard features plus the following:

1. Provide with exhaust fan interlock relay.

**ELECTRICAL REQUIREMENTS**

<table>
<thead>
<tr>
<th>VOLTAGE</th>
<th>PHASE</th>
<th>AMPS</th>
<th>OTHER</th>
<th>KW</th>
<th>HP</th>
<th>CONNECTION</th>
<th>NEMA</th>
</tr>
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<tbody>
<tr>
<td>208</td>
<td>3</td>
<td>40.7</td>
<td></td>
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**PLUMBING REQUIREMENTS (WATER/STEAM)**

<table>
<thead>
<tr>
<th>COLD WATER</th>
<th>HOT WATER(&lt;140°F)</th>
<th>BOOSTED HOT WATER(&gt;140°F)</th>
</tr>
</thead>
<tbody>
<tr>
<td>3/4&quot;</td>
<td></td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>COLD WATER FILTERED/TREATED</th>
<th>HOT WATER FILTERED/TREATED</th>
<th>DIRECT STEAM</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>DIRECT WASTE CONNECTION</th>
<th>INDIRECT WASTE CONNECTION</th>
<th>RETURN STEAM</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>PLUMBING REQUIREMENTS (GAS)</th>
</tr>
</thead>
<tbody>
<tr>
<td>TYPE</td>
</tr>
<tr>
<td></td>
</tr>
</tbody>
</table>
Meiko’s DV 120.2 Variotronic door-type machine transforms from a dish-washer to a pot-and-pan washer with the press of a single button. Its powerful 2 Hp wash pump is regulated by Meiko’s award-winning “Mike 2” control system, creating variable-frequency drive and wash pressures. This gives the end user the flexibility to accommodate various soil loads, from fine glass stemware and china to heavily soiled pots, pans and utensils.

Other unique features include Meiko’s “Active Plus” wash tank soil removal system, “Soft Start” fine china and glassware protection system, “Aqua-Stop” water leakage protection system, and the “Auto Safe” temperature control system. Together with the unit’s internal booster heater and power rinse pump, “Auto Safe” provides constant, guaranteed temperature and pressure for the wash and final rinse cycles, regardless of the incoming water temperature and pressures.

As with all products synonymous with the name “Meiko,” engineering excellence, manufacturing quality and performance come to the forefront in the DV 120.2.

Special Features:
- **Variotronic Operation** - Preset cycles feature different wash pressures and cycle times. This permits thorough, outstanding cleaning of a variety of ware.
  - Cycle 1: Fineware/stemware - 7 PSI, 34 racks/hr
  - Cycle 2: Dishes & glassware - 10 PSI, 54 racks/hr
  - Cycle 3: Pots, pans & utensils - 15 PSI, 20 racks/hr
- **Mike 2 Programmable Controller** - advanced micro-computer technology for service diagnostics and end-user dishmachine settings
- **Built-in Booster Heater with Power Rinse Pump** - Guarantees constant pressure and temperature during final rinse
- **Double-wall construction** keeps heat inside the machine, reducing energy consumption and heat loss into the dishroom environment
- **Active Plus** - Double filtration of wash water removes food soil, improving washing efficiency and saving detergent while easing cleaning chores
- **Auto Safe** - Guarantees minimum required wash and rinse temperatures regardless of incoming water temperature
- **Soft Start Wash Pump** - Protects dishes and glasses from chipping or breaking
- **Aqua-Stop** - Automatically turns off incoming water supply should internal water leakage occur

Standard Features:
- Three variable programmed time/pressure cycles
- Maximum rack capacity of 54 racks per hour
- Utilizes only 1.13 gallons of rinse water per rack
- Fully automatic operation - automatic fill, automatic start, and automatic reset
- Pumped drain for both floor and wall drain applications
- Self cleaning cycle - automatic cleaning of the wash chamber following machine shutdown
- Stainless steel non-clogging wash and rinse arms
- Sloped ceiling is safer for the user and prevents dripping of soiled water onto sanitized ware
- Front mounted controls with digital cycle and temperature displays
- Powerful 2 Hp wash pump
- All 304 and 316L stainless steel construction for advanced corrosion resistance
- Type A air gap system eliminates need for vacuum breaker
- Field-convertible for use in either straight-through or corner applications
If drain hose is positioned as a water trap, top of loop may be no higher than 24" from floor.

Electrical terminal block
Strain relief provided at lower rear of machine. Adequate slack in the wiring should be provided to allow the machine to be moved for servicing.

Fresh water connection
3/4" male garden hose supply connection is required. Supplied hose extends 4' 7" from machine connection.

Drain connection
Requires indirect connection to 1-1/2" drain pipe (wall or floor). Supplied hose extends 4' 7" from machine connection.
Corner Installations

The DV 120.2 is field-convertible from straight-through to corner application in minutes, without additional parts.

Recommended Tabling Construction

Table turnover flange 3/4" max.

20-1/4" recommended 24-3/4" max.

Tabling Cutout for Corner Installations

5" from front of door panel

2-1/2" from top surface of table

No front-side cutout necessary if using standard 2" front rolled edge
Technical Specifications

Optimum Capacity:
- Racks per hour ........................................... 54
- Dishes per hour ........................................... 1350
- Glasses per hour ......................................... 1944

Optimum Cycle Time (normal cycle):
- Wash Cycle .................................................. 41 seconds
- Dwell / Drain Time ....................................... 15 seconds
- Rinse Cycle .................................................. 10 seconds
Total Cycle .................................................. 66 seconds

Cycles and Wash Pressures:
- Cycle 1 .......... 105 sec., approx. 7 PSI wash pressure
- Cycle 2 ...... 66 sec., approx. 10 PSI wash pressure
- Cycle 3 .......... 3 min., approx. 15 PSI wash pressure

Water Requirements:
- Gallons per Rack ........................................... 1.13
- Gallons per Hour ........................................... 61.0
- Flow Pressure (psi) ........................................... 8.7-72.5
- Incoming Waterline ............................... 3/4" Male Garden Hose
- Drain line Size ............................... 3/4" OD Flexible Hose

Required Operating Temperatures:
- Incoming Water (Optimum).................................. 140°F
- Wash (Minimum) ............................................ 150°F
- Rinse (Minimum) .......................................... 180°F

Tank Capacities:
- Wash Tank .............................................. 5.81 Gallons
- Booster Heater ............................................. 2.77 Gallons

Electrical Requirements:
- Wash Tank Heat ........................................ 2 x 2 kW
- Booster Heater ............................................ 9 kW
- Wash Pump .................................................. 2 HP
- Approximate Total Load Amps:
  - 208-230/60/1 ....... 71.9A @ 208V, 77.3A @ 230V
  - 208-230/60/3 ...... 40.7A @ 208V, 43.9A @ 230V
  - 460/60/3 .......... 27.1A @ 460V

Dimensions:
- Overall (HxWxD) .............. 58-7/16" x 25" x 29-7/8"
- Inside Clearance Height ...................... 17-5/16"
- Wall Clearance .............................. 0" min.

Machine / Shipping Details:
- Machine Weight ........................................... 268 lbs.
- Shipping Weight .......................................... 310 lbs.
- Shipping Size (HxWxD) ............. 65" x 29-5/8" x 35-1/2"

Specification

DV 120.2 Item Number ____________

Dishmachine shall be an NSF and UL-approved Meiko DV 120.2 hot water sanitizing door type pot-and-pan washer/dishmachine.

Unit shall be: ___ 208-230 V / 60 Hz / 1 Ph
___ 208-230 V / 60 Hz / 3 Ph
___ 460 V / 60 Hz / 3 Ph

Machine shall utilize three user-selectable cycles. Each cycle shall adjust the wash water pressure and cycle length to permit thorough washing of pots, pans and utensils as well as fine glassware and normal ware.

Unit shall have front mounted microcomputer controls, a 66 second normal time cycle, and utilize 1.13 gallons fresh rinse water per cycle. Dishmachine shall utilize a fresh water pumped rinse for constant rinse pressure and temperature every cycle. Unit shall have integral wash tank soil removal system to maintain clean wash water and have built-in temperature safeguards to guarantee washing and rinsing at minimum required temperatures. Wash pump shall be equipped with a smooth start feature to eliminate chipped and broken dishware. Unit shall also incorporate features to stop operation and shut off water flow to the machine should leakage occur.

"Auto Safe" Feature

The DV 120.2 guarantees that the minimum NSF temperature requirements of 150°F during the wash and 180°F during the final rinse are achieved regardless of the incoming water temperature, even if the dishmachine is installed to a cold water line. Exact rack capacity is dependent upon the incoming water temperature and on the electrical supply voltage. All data shown here refers to normal cycle for dishes and glassware (Cycle 2).

<table>
<thead>
<tr>
<th>Incoming Temp.</th>
<th>@230 and 460V</th>
<th>@208V</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>140°F</td>
<td>110°F</td>
</tr>
<tr>
<td>Racks per Hour</td>
<td>54.5</td>
<td>36.0</td>
</tr>
<tr>
<td>Dishes per Hour</td>
<td>1363</td>
<td>900</td>
</tr>
<tr>
<td>Glasses per Hour</td>
<td>1962</td>
<td>1296</td>
</tr>
</tbody>
</table>

Note: All specifications are subject to change without notice based on Meiko’s dedicated product improvement program.
**ITEM DESCRIPTION:**

2 HP sink mounted food waste disposer. Provide with all standard features plus the following:

1. (1) ARSS-LD (LINE DISCONNECT) control panel, locate as per plan and mount on a 14 gauge stainless steel bracket with the front of the control panel under the edge of the table or drainboard a minimum of 1”.
2. Unit to be provided with a Fisher #3990 splash mounted vacuum breaker.

Provide all items necessary for a complete installation.

---

**ELECTRICAL REQUIREMENTS**

<table>
<thead>
<tr>
<th>VOLTAGE</th>
<th>PHASE</th>
<th>AMPS</th>
<th>OTHER</th>
<th>KW</th>
<th>HP</th>
<th>CONNECTION</th>
<th>NEMA</th>
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</thead>
<tbody>
<tr>
<td>208</td>
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<td></td>
<td></td>
<td></td>
<td>Hard wired by Electrical Contractor</td>
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</tr>
</tbody>
</table>

**PLUMBING REQUIREMENTS (WATER/STEAM)**

<p>| | | |</p>
<table>
<thead>
<tr>
<th></th>
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</thead>
<tbody>
<tr>
<td>COLD WATER</td>
<td>HOT WATER(&lt;140°F)</td>
<td>BOOSTED HOT WATER(&gt;140°F)</td>
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<tr>
<td>1/2”</td>
<td></td>
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<tr>
<td>COLD WATER FILTERED/TREATED</td>
<td>HOT WATER FILTERED/TREATED</td>
<td>DIRECT STEAM</td>
</tr>
<tr>
<td>DIRECT WASTE CONNECTION</td>
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<tr>
<td>2”</td>
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**PLUMBING REQUIREMENTS (GAS)**

<table>
<thead>
<tr>
<th>TYPE</th>
<th>BTUS</th>
<th>CONNECTION</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
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</tbody>
</table>
**SPECIFICATIONS:**

**MOUNTING** – Rubber adaptor above grind chamber and rubber drain outlet isolates sound and eliminates vibration. No metal to metal contact.

**EXTERIOR HOUSING** – Permanent molded from heat treated, corrosion resistant aluminum alloy then CNC machined to a smooth polished finish. Paint free.

**SHREDDER** – Machined high strength, wear resistant hardened carbide alloy. *Sized to match grinding power with horsepower.*

<table>
<thead>
<tr>
<th>Model</th>
<th>Shredder/Rotor</th>
</tr>
</thead>
<tbody>
<tr>
<td>75,100</td>
<td>8” w/2 Cutter Bars</td>
</tr>
<tr>
<td>150,200</td>
<td>8” w/4 Cutter Bars</td>
</tr>
<tr>
<td>300</td>
<td>10” w/4 Cutter Bars</td>
</tr>
<tr>
<td>500,750</td>
<td>10” w/4 Cutter Bars</td>
</tr>
</tbody>
</table>

**ROTOR** – Machined high strength, wear resistant hardened carbide alloy. *Sized to match grinding power with horsepower.*

**MOTOR** – All motors are totally enclosed. Models 300-750 are fan and water cooled for efficiency and longer life. Models 75-200 are water cooled only. All have built-in manual reset thermal overload protection.

**BEARINGS** – Tapered roller (top), Sealed ball (bottom).

**SEAL** – Extended Teflon Lip Water Seal.

**WASTE OUTLET** – Models 75-200 rubber drain accepts 2" piping. Models 300-750 accept 2" or 3" piping by removing drain insert.

**DUAL DIRECTION GRINDING** – Designed to operate in either direction. Direction of rotation can be controlled when installed with automatic reversing controls. *Reversing rotation can double cutting teeth life.*

**ASSEMBLIES** – CA – Cone Assembly with 12”, 15” or 18” Cone  
SA – Sink Assembly with 3 ½” or 6 ½” Sink Collar

**DISPOSER CONTROLS** – MSS: (Non Reversing)  
MRSS: (Manual Reversing)  
ARSS-2: (Automatic Reversing)  
ARSS: (Automatic Reversing)

---

**JOB:**

**Item No.:**

---

**NEMA 4 Watertight Controls**

**SINGLE LEG: OPTIONAL**

<table>
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<tr>
<th>Models:</th>
<th>75</th>
<th>100</th>
<th>150</th>
<th>200</th>
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<td>1½</td>
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**SINGLE LEG: INCLUDED**

<table>
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<tr>
<th>Models:</th>
<th>300</th>
<th>500</th>
<th>750</th>
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<tbody>
<tr>
<td>HP:</td>
<td>3</td>
<td>5</td>
<td>7½</td>
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</table>

**NOTE:** INSTALL PER ALL APPLICABLE CODES
Salvajor Food Waste Disposers

DETAILS AND DIMENSIONS

Printed in USA
Form No. DISP-9-BH

Cone Assembly

3½" Sink Mount

6½" Sink Mount

NOTE: Dimensions in parenthesis are in centimeters. Models 300-750 shown, 75-200 similar.

Model 75 (3/4 HP)

115 Volts 1 Phase 17.8 Amps
208 Volts 1 Phase 9.9 Amps
230 Volts 1 Phase 9.0 Amps
208 Volts 3 Phase 4.2 Amps
230 Volts 3 Phase 4.0 Amps
460 Volts 3 Phase 2.1 Amps

Model 100 (1 HP)

115 Volts 1 Phase 18.6 Amps
208 Volts 1 Phase 10.2 Amps
230 Volts 1 Phase 9.3 Amps
208 Volts 3 Phase 4.9 Amps
230 Volts 3 Phase 4.5 Amps
460 Volts 3 Phase 2.3 Amps

Model 150 (1 1/2 HP)

115 Volts 1 Phase 22.9 Amps
208 Volts 1 Phase 11.8 Amps
230 Volts 1 Phase 11.6 Amps
208 Volts 3 Phase 6.2 Amps
230 Volts 3 Phase 5.6 Amps
460 Volts 3 Phase 2.6 Amps

Model 200 (2 HP)

115 Volts 1 Phase 24.0 Amps
208 Volts 1 Phase 12.1 Amps
230 Volts 1 Phase 12.0 Amps
208 Volts 3 Phase 6.6 Amps
230 Volts 3 Phase 6.0 Amps
460 Volts 3 Phase 3.0 Amps

Model 300 (3 HP)

208 Volts 3 Phase 8.8 Amps
230 Volts 3 Phase 8.0 Amps
460 Volts 3 Phase 4.0 Amps

Model 500 (5 HP)

208 Volts 3 Phase 13.8 Amps
230 Volts 3 Phase 12.5 Amps
460 Volts 3 Phase 6.3 Amps

Model 750 (7 1/2 HP)

208 Volts 3 Phase 19.8 Amps
230 Volts 3 Phase 18.0 Amps
460 Volts 3 Phase 9.0 Amps

Cone Dimensions

Dimensions

Model 75-200 Model 300-750

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<thead>
<tr>
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<th>Models</th>
<th>Models</th>
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<tr>
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<td>8-1/2&quot; (21.59)</td>
</tr>
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<td>17-7/8&quot; (45.40)</td>
<td>13-13/16&quot; (35.08)</td>
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<td>15&quot;</td>
<td>20-7/8&quot; (53.02)</td>
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(Model 100)

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<td>8-1/2&quot; (21.59)</td>
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<td>17-7/8&quot; (45.40)</td>
<td>13-13/16&quot; (35.08)</td>
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(Model 150)

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<td>8-1/2&quot; (21.59)</td>
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<td></td>
<td>17-7/8&quot; (45.40)</td>
<td>13-13/6&quot; (35.08)</td>
</tr>
<tr>
<td>18&quot;</td>
<td>20-7/8&quot; (53.02)</td>
<td></td>
</tr>
</tbody>
</table>

(SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE)

Current specification details may be found online at www.salvajor.com

Model Cone Disposer

Disposer Models:

Model Cone Disposer

Disposer Models:

Model Cone Disposer

Disposer Models:

300, 500, 750

300, 500, 750

300, 500, 750

(All Controls)

(All Controls)

(All Controls)

SAMPLE SPECIFICATION

500-CA-18

Model Cone Size Disposer Assembly ARSS-LD (208/60/3)

SPECIFY EXACT OPERATING VOLTAGE
EQUIPMENT FURNISHED:

A DISPOSER
B 3½” or 6½” SINK COLLAR ASSEMBLY
C FIXED NOZZLE, 1/2”
D VACUUM BREAKER
E SOLENOID VALVE, 1/2”
F FLOW CONTROL
G DISPOSER CONTROL

NOTE: INSTALL PER ALL APPLICABLE CODES

SAMPLE SPECIFICATION:

<table>
<thead>
<tr>
<th>Model</th>
<th>Sink Adaptor Size</th>
<th>MSS</th>
<th>Electrical Specs</th>
</tr>
</thead>
<tbody>
<tr>
<td>200 - SA - 6½”</td>
<td></td>
<td>(208/60/3)</td>
<td></td>
</tr>
</tbody>
</table>

◆ SPECIFY EXACT OPERATING VOLTAGE ◆

(Specifications subject to change without notice)
Current specification details may be found online at www.salvajor.com

3½” SINK COLLAR ASSEMBLY

6½” SINK COLLAR ASSEMBLY

- Rubber Stopper
- Stainless Steel Sink Adaptor
- Gasket
- Metal Washer
- Sink Collar
- Snap Ring Retainer
FOR MODELS: 75 - 100 - 150 - 200 - 300 - 500 - 750

NOTE: Dimensions in parenthesis are in centimeters. Models 300-750 shown, Short Top & 75-200 similar.

### Dimensions

<table>
<thead>
<tr>
<th></th>
<th>A</th>
<th>B</th>
<th>C</th>
<th>D</th>
<th>E</th>
<th>F</th>
<th>G</th>
<th>H</th>
<th>I</th>
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<tbody>
<tr>
<td>Models</td>
<td>5-5/8&quot; (14.29)</td>
<td>9-1/4&quot; (23.50)</td>
<td>27-1/8&quot; to 30-3/4&quot; (68.90 to 78.11)</td>
<td>8-1/2&quot; (21.59)</td>
<td>7-5/16&quot; (18.57)</td>
<td>15-13/16&quot; (40.16)</td>
<td>2&quot; Drain (20.07)</td>
<td>8-11/16&quot; to 30-3/16&quot; (67.47 to 76.68)</td>
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<tr>
<td>75 - 200</td>
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<tr>
<td>Models</td>
<td>5-5/8&quot; (14.29)</td>
<td>14-9/16&quot; (36.99)</td>
<td>27-1/8&quot; to 30-3/4&quot; (68.90 to 78.11)</td>
<td>13-13/16&quot; (35.08)</td>
<td>6-5/16&quot; (16.03)</td>
<td>20-1/8&quot; (51.12)</td>
<td>2&quot; or 3&quot; Drain (35.56)</td>
<td>26-9/16&quot; to 30-3/16&quot; (67.47 to 76.68)</td>
<td></td>
</tr>
<tr>
<td>300 - 750</td>
<td>2-9/16&quot; (6.51)</td>
<td>11-1/2&quot; (29.21)</td>
<td>24-1/16&quot; to 27-11/16&quot; (61.12 to 70.33)</td>
<td>10-3/4&quot; (27.31)</td>
<td>6-5/16&quot; (16.03)</td>
<td>17-1/16&quot; (43.34)</td>
<td>2&quot; or 3&quot; Drain (27.78)</td>
<td>23-1/2&quot; to 27-1/8&quot; (59.69 to 68.90)</td>
<td></td>
</tr>
</tbody>
</table>

Adjustable leg optional on Models 75-200

The Salvajor Company
4530 East 75th Terrace Kansas City, Missouri 64132-2081, USA
1-800-SALVAJOR (816) 363-1030 FAX: 1-800-832-9373
www.salvajor.com Email: sales@salvajor.com service@salvajor.com

Manufacturers of Commercial Food Waste Disposing Systems since 1944
### MSS Non-Reversing

**1-Phase**
- 115V, 208V, 230V

**3-Phase**
- 208V, 230V, 460V*  
  * When over 250 volts, we recommend using the ARSS Control

Best used with Models: 75 & 100  
For use in small to medium kitchens, vegetable prep areas, pot sink and soiled dish tables.

**Specifications:**
- NEMA 4 Stainless Steel Corrosion-Resistant Enclosure
- Magnetic Contactor
- START/STOP Push Buttons
- Terminal Strip Connections

**Accessories:**
- Safety Line Disconnect (LD)
- P-Mounted Solenoid Valve and Flow Control
- PP-Mounted Solenoid Valve, Flow Control and Pressure Switch
- #980104 - Mounting Bracket

### MRSS Manual Reversing

**1-Phase**
- 115V, 208V, 230V

**3-Phase**
- 208V, 230V, 460V*  
  * When over 250 volts, we recommend using the ARSS Control

Best used with Models: 100 & 150  
For use in small to medium kitchens, vegetable prep areas, pot sink and soiled dish tables.

**Specifications:**
- NEMA 4 Stainless Steel Corrosion-Resistant Enclosure  
- Manual Reversing Magnetic Contactors
- START/STOP Push Buttons
- Forward/Reverse Switch
- Terminal Strip Connections

**Accessories:**
- Safety Line Disconnect (LD)
- P-Mounted Solenoid Valve and Flow Control
- PP-Mounted Solenoid Valve, Flow Control and Pressure Switch
- #980104 Mounting Bracket for MRSS
- #980105 Mounting Bracket for MRSS-LD

### ARSS-2 Automatic Reversing

**1-Phase**
- 115V, 208V, 230V

**3-Phase**
- 208V, 230V, 460V

Best used with all Models: 75, 100, 150, 200, 300, 500 & 750
For use in medium to large kitchens, all prep areas and soiled dish tables.

**Specifications:**
- NEMA 4 Stainless Steel Watertight Enclosure
- 24 Volt Safety Circuitry
- Automatic Reversing Magnetic Contactors
- Terminal Strip Connections
- START/STOP Push Buttons

**Accessories:**
- P-Mounted Solenoid Valve and Flow Control
- PP-Mounted Solenoid Valve, Flow Control and Pressure Switch
- #980105 Mounting Bracket

### ARSS Automatic Reversing

**1-Phase**
- 115V, 208V, 230V

**3-Phase**
- 208V, 230V, 460V

Best used with all Models: 75, 100, 150, 200, 300, 500 & 750
For use in medium to large kitchens, all prep areas and soiled dish tables.

**Specifications:**
- NEMA 4 Stainless Steel Watertight Enclosure
- Solid State Control Circuit
- 24 Volt Safety Circuitry
- 45 Second Drain Line Flush  
- Automatic Reversing Magnetic Contactors
- Terminal Strip Connections
- START/STOP Push Buttons
- Energy/Water-Saving Mode  
- 3 Second Reversing Safety Delay
- User Adjustable Run Time
- LED Status Readout

**Accessories:**
- Safety Line Disconnect (LD)
- P-Mounted Solenoid Valve and Flow Control
- PP-Mounted Solenoid Valve, Flow Control and Pressure Switch
- #980105 Mounting Bracket

### Safety Feature:
All Salvajor Controls include an operator safety feature that prevents automatic starting of the disposer after a power interruption.

### All Salvajor Controls Are:
UL, CSA, CE
**ITEM NUMBERS FOR ORDERING**

<table>
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<th>CONTROL MODEL</th>
<th>VOLTS</th>
<th>PHASE</th>
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◆ SPECIFY EXACT OPERATING VOLTAGE ◆

**DIMENSIONS**

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<th># 980104 Optional Mounting Bracket</th>
<th># 980105 Optional Mounting Bracket</th>
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<tbody>
<tr>
<td>12&quot; (30.48)</td>
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<td>5/8&quot; (1.59)</td>
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<td>15&quot; (38.1)</td>
<td>16 1/8&quot; (40.96)</td>
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<td>5/8&quot; Holes (0.95)</td>
<td>3/8&quot; Holes (0.95)</td>
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<td>10 3/8&quot; (25.88)</td>
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<td>21/2&quot; (5.69)</td>
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<td>5/8&quot; Holes (1.59)</td>
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<td>12 3/8&quot; (32.7)</td>
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<td>6 5/8&quot; (16.83)</td>
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<tr>
<td>10 1/2&quot; (26.67)</td>
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NOTE: Dimensions in parenthesis are in centimeters

See individual Control Panel Specification sheets for complete Details and Dimensions.

(Specifications subject to change without notice)

Current specification details may be found online at www.salvajor.com

The Salvajor Company
4530 East 75th Terrace
Kansas City, Missouri 64132-2081, USA

1-800-SALVAJOR (816) 363-1030
www.salvajor.com Email: sales@salvajor.com service@salvajor.com

Manufacturers of Commercial Food Waste Disposing Systems since 1944

Printed in USA Form No. CCP-09-BH
### FOODSERVICE EQUIPMENT DATA SHEET

**ITEM NUMBER:** 210

| DESCRIPTION: | Drying Rack |
| PRIMARY MANUFACTURER: | New Age |
| MODEL NUMBER: | PM2448 |
| QUANTITY REQUIRED: | 1 unit |
| OTHER: | |

**ITEM DESCRIPTION:**

Drying rack. Provide with all standard features.

#### ELECTRICAL REQUIREMENTS

<table>
<thead>
<tr>
<th>VOLTAGE</th>
<th>PHASE</th>
<th>AMPS</th>
<th>OTHER</th>
<th>KW</th>
<th>HP</th>
<th>CONNECTION</th>
<th>NEMA</th>
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<tbody>
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</table>

#### PLUMBING REQUIREMENTS (WATER/STEAM)

<table>
<thead>
<tr>
<th>COLD WATER</th>
<th>HOT WATER(&lt;140°F)</th>
<th>BOOSTED HOT WATER(&gt;140°F)</th>
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<table>
<thead>
<tr>
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<th>HOT WATER FILTERED/TREATED</th>
<th>DIRECT STEAM</th>
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<table>
<thead>
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<th>DIRECT WASTE CONNECTION</th>
<th>INDIRECT WASTE CONNECTION</th>
<th>RETURN STEAM</th>
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#### PLUMBING REQUIREMENTS (GAS)

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<tbody>
<tr>
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#### OTHER INFORMATION

All plumbing, electrical, mechanical connections, and inter-connections shall be by the general contractor unless otherwise specified herein.

Copyright © 2012, SSA, Inc. All rights reserved. File: tba-uafsl-210
Pot & Pan Rack

The environmentally friendly way to dry pots and pans. The unique T-Bar shelf design of these racks provides maximum air circulation, with the versatility to hold smaller products and heavy loads.

Easily maneuvered around the kitchen, this unit is equipped with four, 5" stem type swivel casters with brakes. Non-marking wheels prevent scuff marks and roll smoothly… even on tile floors.

Guaranteed to last, each rack carries a Lifetime Guarantee against rust and corrosion as well as a Five-Year Guarantee against material defects and workmanship.
MATERIAL: Constructed of 6063-T5 primary extruded aluminum alloy.

SHELVES: The construction of the T-Bar shelves incorporates a rectangular frame of 1-1/2” x 1-3/16” x .070 wall extruded aluminum tube with 1-3/16” x 2-3/4” x .100 T-Bar welded inside, perpendicular to the shelf length. Each shelf corner has a heavy duty extruded aluminum collar permanently welded in place which accommodates the post. A stainless steel set screw is provided in each collar to lock the shelf at the desired height.

LOAD CAPACITY: The load capacity for each shelf is 1500#. Recommended load capacity for mobile units is 1200# gross cart weight.

POSTS: The uprights are extruded aluminum pipe (6063-T5 alloy) with an outside diameter of 1-1/16” and a wall thickness of .150. Each upright is marked in two inch increments and fitted with plastic caps in each end.

CASTERS: Four 5” stem type swivel casters (#C440) with brakes and non-marking wheels.

```
Model #P2448

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<tbody>
<tr>
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</tr>
<tr>
<td>* P2448........... 24&quot; x 76&quot; x 48&quot; .... 4 ....54#</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>* P2460........... 24&quot; x 76&quot; x 60&quot; .... 4 ....62#</td>
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<tr>
<td>MOBILE UNITS</td>
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</tr>
<tr>
<td>* PM2448 ......... 24&quot; x 74&quot; x 48&quot; .... 4 ....64#</td>
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<tr>
<td>* All units are UPS-able.</td>
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</tbody>
</table>
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NSF Certified

“Nobody Builds It Better.”

Phone: 800-255-0104 • Fax: 785-877-2616 • www.newageindustrial.com
**FOODSERVICE EQUIPMENT DATA SHEET**

**DESCRIPTION:** Hand Sink

**PRIMARY MANUFACTURER:** Advance Tabco

**MODEL NUMBER:** 7-PS-95

**QUANTITY REQUIRED:** 3 units

**OTHER:**

**ITEM DESCRIPTION:**
Stainless steel floor mounted hand sink with foot operated controls. Provide each unit with all standard features.

**ELECTRICAL REQUIREMENTS**

<table>
<thead>
<tr>
<th>VOLTAGE</th>
<th>PHASE</th>
<th>AMPS</th>
<th>OTHER</th>
<th>KW</th>
<th>HP</th>
<th>CONNECTION</th>
<th>NEMA</th>
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**PLUMBING REQUIREMENTS (WATER/STEAM)**

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<th>BOOSTED HOT WATER(&gt;140°F)</th>
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<tbody>
<tr>
<td>1/2”</td>
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<table>
<thead>
<tr>
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<th>HOT WATER FILTERED/TREATED</th>
<th>DIRECT STEAM</th>
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<tbody>
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<th>RETURN STEAM</th>
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</thead>
<tbody>
<tr>
<td>1-1/2”</td>
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**PLUMBING REQUIREMENTS (GAS)**

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</thead>
<tbody>
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</table>

**ALTERNATE MANUFACTURERS SUBJECT TO APPROVAL:**

- St. Louis Stainless
STAINLESS STEEL
HAND SINKS
PEDESTAL BASE

Item #: __________  Qty #: ________  
Model #: ___________________________  
Project #: ___________________________

Keyhole Bracket for easier installation and greater stability.

FEATURES:
One piece Deep Drawn sink bowl design. 
Sink bowl is 10” x 14” x 5”.* 
(*7-PS-18 sink bowl is 14” x 16” x 6”) 
All sink bowls have a large liberal radii with a minimum dimension of 2’ and are rectangular in design for increased capacity. 
Keyhole wall mount bracket. 
Stainless steel basket drain 1-1/2’ IPS. 
Flush-to-wall unit. 
*Hands Free” splash mounted gooseneck faucet furnished with aerator. 
Foot Pedal Valve for water operation. 
Easy removable panel to access hidden plumbing.

Specific Features:
7-PS-95 towel dispenser with hinged towel box. Unit uses standard C-fold towels. Liquid Soap dispenser. 
7-PS-99 towel dispenser & soap dispenser plus trash receptacle & cabinet storage.

CONSTRUCTION:
All TIG welded. 
Welded areas blended to match adjacent surfaces and to a satin finish. 
Die formed Countertop Edge with a No-Drip offset. 
One sheet of stainless steel - No Seams.

MATERIAL:
Heavy gauge type 304 series stainless steel. 
Wall mounting bracket is galvanized and of offset design. 
All fittings are brass / chrome plated unless otherwise indicated.

MECHANICAL:
Faucet supply is 1/2’ IPS male thread hot and cold. 
Single pedal mixing valve with brass & rough chrome plated with built in check valve. Front operated temperature adjustment. 
(Contractor on site must connect faucet to foot pedal operated valves.)

For Replacement Faucets & Upgrades, Drains & Accessories visit our website at www.advancetabco.com
ADVANCE TABCO is constantly engaged in a program of improving our products. Therefore, we reserve the right to change specifications without prior notice.

© ADVANCE TABCO, AUGUST 2009
**FOODSERVICE**

**EQUIPMENT DATA SHEET**

**ITEM NUMBER:** 309

**DESCRIPTION:** Proofing Cabinet

**PRIMARY MANUFACTURER:** FWE

**MODEL NUMBER:** ETC-1826-5PH

**QUANTITY REQUIRED:** 1 unit

**ITEM DESCRIPTION:**
Proofing cabinet. Provide with all standard features.
1. Verify wall plug to accept 5-20p plug
2. Provide with full extension bumper
3. Provide corner bumpers
4. Provide heavy duty push/pull handles

**ELECTRICAL REQUIREMENTS**

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**OTHER INFORMATION**

**All plumbing, electrical, mechanical connections, and inter-connections shall be by the general contractor unless otherwise specified herein.**

Copyright © 2012, SSA, Inc. All rights reserved. File: tbs-aafsl-309
Proofer/Heater ETC Cabinets

Proofing Module for 18" x 26" Trays and Pans

“ETC-1826-PH SERIES”

- Non-Insulated Cabinet
- Insulated Door
- Removable Proofer/Heater Module
- 18" x 26" Tray Rack, Fixed Spacings

Where non-insulated units are required and/or a Removable Heat System is desired, FWE offers this self-contained heat system. The amount of warmed moisture in the cabinet is regulated by the control dial with settings marked “Low” to “High”. The cabinet temperature is regulated by the control dial with settings from 90°F to 190°F. To “Proof”, add water to the water pan at the Medium High setting and maintain the cabinet at 95°F. If dry heat is needed for other holding applications, it does not harm the unit to be used either wet or dry – unlike other competitive products.

Durable stainless steel takes the abuse of transport applications and allows for sanitary maintenance. Casters are mounted to reinforcement plates for added durability and take the impact over thresholds. Built tough from stainless steel for continuous demanding use.

- Removable proofer/heater system
- Separate controls for heat and humidity
- All stainless steel
- All welded construction - no rivets
- Tubular stainless steel welded base frame
- Heavy-duty polyurethane casters
- Removable, oversized humidity reservoir
- Heavy-duty hinges
- Positive close door latch
- Hi-temp door gasket
- Removable tray rack assembly at fixed 3" spacings
- Recessed hand grips
- Insulated door
- Two year limited warranty
### Specifications: Proofer/Heater ETC Cabinets

**Construction:** Helarc welded, single unit construction of 18-gauge stainless steel. Welded tubular base frame shall be 1" square, heavy-gauge stainless steel reinforcing plates at corners and fittings.

**Doors and Latches:**
- Casters: Maintenance free polyurethane tire shall be mounted on each side of cabinet.
- Handles: Full-size, form-fitting recessed hand grips
- Overall exterior dimensions: Height: 6" (152mm) / Depth: 19" (483mm) / Width: 18.25" (540mm) / Weight: 23 lbs (10kg)
- Optional Accessories:
  - CE compliant
  - Heat retention battery
  - Dutch doors
  - See-thru lexan door
  - Key locking door latch
  - Magnetic latch
  - Paddle latch
  - Padlocking transport latch
  - Left hand door hinging
  - Security packages
  - Full extension bumper
  - Corner bumpers
  - Heavy-duty push-pull handles
  - All swivel or larger casters
  - Door edge trim
  - Cold plate cartridge
  - Floorlock (requires 6" casters)
  - Extra tray slides
  - Custom tray slide spacing

### Removable Proofer/Heater System
- System shall have a Hi-Temp, self-lubricated, impedance protected fan-cooled blower motor for moist air distribution. Controls shall include adjustable air temperature control (to 190°F), adjustable moisture control (Low to High), 20 amp ON/OFF power switch, operational range thermometer.

### ELECTRICAL DATA

<table>
<thead>
<tr>
<th>Model Number</th>
<th>Fixed Spacing</th>
<th>Overall Exterior Dimensions NL (mm)</th>
<th>Capacities [A]</th>
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<tbody>
<tr>
<td>ETC-1826-5PH</td>
<td>5 - 18&quot; x 26&quot; trays / pans</td>
<td>33.5&quot; (851) / 30.25&quot; (768) / 22&quot; (559)</td>
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<td>ETC-1826-9PH</td>
<td>9 - 18&quot; x 26&quot; trays / pans</td>
<td>44.5&quot; (1130) / 30.25&quot; (768) / 22&quot; (559)</td>
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<tr>
<td>ETC-1826-14PH</td>
<td>14 - 18&quot; x 26&quot; trays / pans</td>
<td>60.5&quot; (1537) / 30.25&quot; (768) / 22&quot; (559)</td>
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<tr>
<td>ETC-1826-17PH</td>
<td>17 - 18&quot; x 26&quot; trays / pans</td>
<td>69.25&quot; (1758) / 30.25&quot; (768) / 22&quot; (559)</td>
<td>17</td>
</tr>
</tbody>
</table>

*Values are for mid-size model listed.*
**DESCRIPTION:** Mixer - 20 Quart

**PRIMARY MANUFACTURER:** Varimixer

**MODEL NUMBER:** W20A

**QUANTITY REQUIRED:** 1 unit

**ITEM DESCRIPTION:**
Mixer - 20 quart. Provide with all standard features plus the following:

1. Provide with 12 quart bowl and accessories.
2. Provide with stainless steel wing whip.

### ELECTRICAL REQUIREMENTS

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<th>VOLTAGE</th>
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<th>KW</th>
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### PLUMBING REQUIREMENTS (GAS)

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</table>
The Varimixer Model W20A is our most rugged 20-quart mixer, combining an industry-leading 1 hp drive with our proven variable speed transmission. This combination provides plenty of torque at the beater shaft for maximum batch sizes. The W20A features very efficient agitators to quickly produce quality food products.

The W20A can be equipped with a stainless steel automatic bowl scraper. The bowl scraper eliminates intermediate stopping during recipe preparation, saving time and improving sanitation.

The W20A features a wide agitator speed range from 100 rpm to 400 rpm. The W20A has the versatility and the performance to handle all your mixing needs from the heaviest pizza dough to the lightest whipped cream.

The W20A frame is of welded plate steel construction for strength and rigidity. All ball bearings and needle bearings are sealed to protect from foodstuff and moisture damage. Durable powder coating finish is used on those surfaces not constructed of stainless steel.

Stainless steel is extensively used in the construction of the W20A for quick cleanup and long life. The top cover, planetary cover, beater shaft, all agitator shafts, hohl, hook, whip wires, control handles and bowl clamps are constructed of stainless steel.

The W20A is equipped with a #12 attachment hub. The speed range for the hub is 90 to 400 rpm.
### DIMENSIONS

<table>
<thead>
<tr>
<th>MODEL NO.</th>
<th>CAPACITY</th>
<th>OVERALL SIZE (cm)</th>
<th>NET WEIGHT</th>
<th>SHIPPING INFORMATION</th>
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<tr>
<td></td>
<td></td>
<td>HEIGHT</td>
<td>WIDTH</td>
<td>LENGTH</td>
</tr>
<tr>
<td>W20A</td>
<td>Large Bowl. 20-Qt. Small Bowl 12-Qt.</td>
<td>34.875&quot; (88.6 cm)</td>
<td>16.5&quot; (41.91 cm)</td>
<td>26.5&quot; (67.3 cm)</td>
</tr>
</tbody>
</table>

### ELECTRICAL DATA FOR MOTOR**

- 115VAC Supply/60 HZ/1 Phase
- Feed Wires incl. Ground
- Motor Power
- Amperes, full load
- Power cord included with plug NEMA 5-15P

### MIXING SPEED

- Agitator Speed
- %AR = weight of water / weight of flour

Batch size and/or speed reduction is required if any of the following conditions exist.

1. High Gluten Flour
2. AR % under 40%
3. Water Temperature under 65 Degrees F

*On the nominal motor voltage, + or - 10% tolerance is allowed.

**Also available in 220/60/1, 220/50/1, 110/50/1. Not submitted for UL listing.

***Varimixer also features our Model W20P specifically designed for pizza and pretzel dough.

### CAPACITY CHART

- Mashed Potatoes Whip or Beater 17 lbs.
- Whipped Cream Whip 4 Qts.
- Muffins Beater 24 lbs.
- Layer Cake Beater 23 lbs.
- Pie Dough Pastry Knife 21 lbs.
- Pancake Batter Whip or Beater 9 Qts.
- Cookie Dough Beater or Hook 14 lbs.
- Donuts, Yeast Hook 20 lbs.
- Donuts, Cake Beater 23 lbs.
- Bread Dough (65% AR) Hook 25 lbs.
- Pizza Dough (50% AR)** Hook 12 lbs.

Standard tools: Whip, hook and beater.
ITEM NUMBER: 311

DESCRIPTION: Food Processor

PRIMARY MANUFACTURER: Robot Coupe

MODEL NUMBER: R301UB

QUANTITY REQUIRED: 1 unit

ITEM DESCRIPTION:

Food processor. Provide with all standard features.

Provide 6 additional disks as selected by owner.

ELECTRICAL REQUIREMENTS

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COPYRIGHT © 2012, SSA, INC. ALL RIGHTS RESERVED.
Combination Vegetable Prep and Vertical Cutter-Mixer

- Direct drive, fan-cooled, capacitor-type ½ H.P. motor.
- Instant motor brake.
- Stainless steel cutter bowl with handle.
- Attachments easily removed for cleaning.
- Two deep feed openings.
- Stainless steel cutting blades.
- New continuous feed unit with attached large feed pusher.
- Stock pot shaped cutter bowl.
- See-thru lid.
- Packed with two cutting blades as standard.
- Attractive, compact design.
- 1 year parts and labor warranty.

Prepare 600-800 servings in 2½ hours.

Vegetable prep attachment designed for quality, continuous feed slicing, shredding, grating and julienne. Accommodates 21 different processing plates.

Bowl attachment designed for vertical cutting and mixing: mix, chop, puree, blend, mix and knead doughs.

Robot Coupe U.S.A., Inc.
P.O. Box 16625
Jackson, MS 39236-6625
1-800-824-1646
www.robotcoupeusa.com
e-mail: robocoup@misnet.com
SPECIFICATIONS ON REVERSE SIDE
Specifications

STANDARD PACK: Includes motor base unit, stainless cutter bowl with stainless steel “S” blade, continuous feed unit with discharge plate, one medium 5/64” (2mm) grating plate and 5/32” (4mm) slicing plate.

ELECTRICAL: 115V, 60 Hz, 9 Amps.

MOTOR: 1/2 H.P direct drive, capacitor-type, fan-cooled, single phase, 1725 R.P.M.

SWITCHING: Advanced control panel incorporates new pulse switch, on-off magnetic interlock switches.

BOWL CAPACITY: 3-1/2 Quarts.

WEIGHT: 30 lbs. net, 40 lbs. approximate shipping weight.

OPTIONAL EQUIPMENT: Citrus juicer attachment, 19 additional processing plates. Free-standing plate rack holds 9 processing plates.

STANDARDS: UL-Electrical, ETL-Sanitation.

PROCESSING PLATES:

Slicing Plates
R210 - 5/64” (2mm)
R211 - 3/32” (4mm)
R270 - 3/16” (6.5mm)
R291 - 5/32” (1mm)
R292 - 1/8” (3mm)
R293 - 7/64” (5mm)

Grating Plates
R271 - 1/8” (0.5mm) Hard Cheese
R208 - 1/16” (1.5mm) Fine
R209 - 3/64” (2mm) Medium
R281 - 5/64” (4mm) Medium Coarse
R280 - 3/16” (6.5mm) Coarse
R215 - 3/32” (8mm) Extra Coarse

Pulping Plates
R294 - 1/8” (.7mm) Pulping
R295 - 3/32” (1mm) Pulping

Waved slicing plate
R212 - 5/64” (1.5mm)

Julienne Plates
R213 - 3/16” (5mm)
R214 - 5/64” (2mm)
R288 - 5/32” (4mm)
R296 - 5/64” x 3/32” (2x4mm)
R297 - 5/64” x 1/8” (2x6mm)
R298 - 5/64” x 5/32” (2x8mm)

Robot Coupe reserves the right to change specifications. Call the factory for latest specifications and recommendations.

Litho in U.S.A.
26RCC-897-PT-9M
FOODSERVICE
EQUIPMENT DATA SHEET

DESCRIPTION: Open Item

ITEM DESCRIPTION:

ALTERNATE MANUFACTURERS SUBJECT TO APPROVAL.

### ELECTRICAL REQUIREMENTS

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FOODSERVICE
EQUIPMENT DATA SHEET

ITEM NUMBER: 314

DESCRIPTION: Slicer
PRIMARY MANUFACTURER: Hobart
MODEL NUMBER: 2712
QUANTITY REQUIRED: 1 unit
OTHER:

ITEM DESCRIPTION:
Slicer. Provide with all standard features.

ELECTRICAL REQUIREMENTS

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OTHER INFORMATION

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STANDARD FEATURES

- Exclusive Tilting, Removable Carriage System
- CleanCut™ Knife
- Top Mounted Borazon Stone Sharpener
- Hobart Poly V-Belt Drive System
- Sanitary Burnished Aluminum Base
- Double-Action Indexing Cam
- Permanently Mounted Ring Guard
- Heavy Gauge Stainless Steel Knife Cover
- Cleaning Leg
- Removable Rear Deflector
- 1/2 H.P. Knife Drive Motor
- Nylon Carriage Roller
- Electroless Nickel Plated Single Slide Rod with Reservoir Wick
- Stainless Steel Carriage
- Ergonomic Style Handle

ACCESSORIES

- Low Fence
- High Fence
- Food Chute
- Heavy Meat Grip with Clips
- 4" Legs
- Product Tray

MODEL

- 2612 – Basic Manual Slicer with the Works
- 2612C – Basic Manual Slicer with Maximum Security Correctional Package (120/60/1 only)

Specifications, Details and Dimensions on Inside and Back.
SOLUTIONS / BENEFITS

Exclusive Tilting, Removable Carriage System
Reduces labor, improves sanitation
- Tilt design allows for ease of midday cleaning
- Removable for complete cleaning and sanitation procedures

CleanCut™ Knife
Reduced cost of ownership, improved yield
- Thin edge design improves yield
- Super alloy edge lasts longer

Top Mounted Borazon Stone Sharpener
Ease of use, improved sanitation, reduced costs
- Single action sharpens and hones in just five seconds
- Removable and submersible for easy cleaning and sanitation
- Lifetime guaranteed Borazon sharpening stones provide maximum performance with reduced maintenance costs

Poly V-Belt Drive System
Performance, durability, reduced maintenance
- Quieter operating slicer
- Patented design extends belt life while producing optimum slicing results

Sanitary Burnished Aluminum Base
Improved sanitation, labor savings
- One piece base protects against possible growth of bacteria
- No cracks/crevices or bolt holes where product can lodge and bacteria may grow
- Easy cleanup and durable finish

Double-Action Indexing Cam
Increases reliability, easier to use, increased yield
- The first full revolution of the indexing knob provides precise control for shaving, chipping and thin slicing
- The second revolution opens the gauge plate quickly for thicker slicing
- Gauge plate holds position for consistent, precision slicing

Permanently Mounted Ring Guard
Protection
- Protects knife during operation and cleaning

Heavy Gauge Stainless Steel Knife Cover
Durability, ease of use, sanitation
- Twelve-gauge stainless steel maintains shape to ensure consistent fit
- Spring loaded knob for quick removal and easy cleanup
- One piece design for simplistic usage

Cleaning Leg
Improved sanitation, ease of use
- Props machine for easy cleaning underneath slicer

Removable Rear Deflector
Improved sanitation, ease of use
- Allows access for thorough cleaning
- No tools required means easy removal during cleaning

½ H.P. Knife Drive Motor
Durability, performance
- Reserve power runs at 400 rpm for optimum results

Nylon Carriage Roller
Performance
- Easy movement for manual operation

Electroless Nickel Plated Single Slide Rod with Reservoir Wick
Performance, durability, lower maintenance
- Smooth operation with continuous lubrication of carriage rod
- Resistant to rust

Stainless Steel Carriage
Improved sanitation, durability
- Maximum sanitation with minimum cleanup time
- Corrosion resistant, impact resistant

Ergonomic Style Handle
Operator satisfaction
- Comfortable manual operation

Meat Grip Options
Multiple choices for improved yield and consistency
- Front meat grip standard
- Heavy front meat grip available
SPECIFICATIONS

TILTING REMOVABLE CARRIAGE SYSTEM:
Positive angle carriage design enables operator to slice without manual feed. The stainless steel carriage system tilts back easily for midday cleaning and is removable for thorough cleaning and sanitation procedures. The carriage has 12½° manual travel.

CLEANCUT™ KNIFE: Another Hobart exclusive, the knife is constructed of 304L stainless steel and high performance super alloy. Knife is protected by a permanently mounted ring guard with integrated product deflector. The stainless steel knife cover provides easy access for cleaning. Gauge plate protects knife edge when closed. Knife cover is quickly removed with a quarter turn of the spring loaded locking knob.

TOP MOUNTED BORAZON STONE SHARPENER:
One lever operation utilizing two Borazon stones to sharpen and hone in five seconds. Removable and top mounted. When sharpener is removed for cleaning, knife edge is shielded. Borazon stones have lifetime guarantee.

HOBART POLY V-BELT DRIVE SYSTEM: Knife is driven by a Hobart Poly V belt and runs at 400 rpm for optimal performance.

SANITARY BURNISHED ALUMINUM BASE:
One-piece base protects against possible growth of bacteria. All surfaces are durable and smooth, presenting no holes or crevices in which food can lodge.

DOUBLE-ACTION INDEXING CAM: First revolution of index cam for precision slicing; second revolution for thicker slicing selection. Indexing cam holds true to setting during slicing operation.

PERMANENTLY MOUNTED RING GUARD: Permanently mounted ring guard with integrated product deflector protects knife.

HEAVY GAUGE STAINLESS STEEL KNIFE COVER:
One piece design made of 12 gauge stainless steel, durable to maintain shape and ensure consistent fit. Spring loaded knob for quick removal and replacement.

CLEANING LEG: Cleaning leg supports the slicer in tilted position for cleaning beneath the machine.

REMOVABLE REAR DEFLECTOR: No tools are required for removal of the deflector for thorough cleaning of the slicer.


ELECTROLESS NICKEL PLATED SINGLE SLIDE ROD WITH RESERVOIR WICK: Transport slide rod is E-Nickel electroless plated. Slide rod bearings feature an oil reservoir/oil wick.


ERGONOMIC STYLE HANDLE: Specially designed for ease of use during manual operation.

MEAT GRIP: Front mounted grip is high strength thermoplastic. Swings out of way when not in use.

ELECTRICAL SPECIFICATIONS: 120/60/1 and 240/60/1 (2.5 amps) – U L Listed. Also available in 100/50/60/1 and 230/50/1 (2.5 amps) – not submitted for U L Listing.

SWITCH: Moisture protected toggle type, operated by a push-pull rod.

CORD & PLUG: 6-foot, three-wire power supply cord and plug. Plug not furnished on export models.

CAPACITY: The carriage will take food up to 12" in width or 7½" in diameter.

GAUGE PLATE: Gauge plate is a heavy aluminum casting with ribbed laminated stainless steel face for smooth feeding. Adjustable to cut any thickness of slice up to 1".

WARRANTY: All parts and service coverage for one year including knife. Lifetime guarantee on Borazon stones in the sharpening system.

WEIGHTS FOR THE FOLLOWING ITEMS: Tubular Chute 9.1 lbs.; Swing Arm .61 lbs.; Heavy Front Meat Grip 2.76 lbs.; Heavy Handle 2.7 lbs.; Standard Meat Grip 2.34 lbs.

WEIGHT: Shipping 135 lbs., Net 96 lbs.
DETAILS AND DIMENSIONS

WARNING

ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH THE APPLICABLE PORTIONS OF THE NATIONAL ELECTRICAL CODE AND/OR OTHER LOCAL FIRE/STRUCTURAL CODES.

LEGEND

E1-ELECTRICAL CONNECTION, APPROX 2 3/16" ABOVE COUNTER TOP

As continued product improvement is a policy of Hobart, specifications are subject to change without notice.
**FOODSERVICE**
**EQUIPMENT DATA SHEET**

**DESCRIPTION:** Reach In Refrigerator, 2 Door

**PRIMARY MANUFACTURER:** Delfield

**MODEL NUMBER:** N/A

**QUANTITY REQUIRED:** 1 unit

**ITEM DESCRIPTION:** Reach in refrigerator, by Owner.

**ELECTRICAL REQUIREMENTS**

<table>
<thead>
<tr>
<th>VOLTAGE</th>
<th>PHASE</th>
<th>AMPS</th>
<th>OTHER</th>
<th>KW</th>
<th>HP</th>
<th>CONNECTION</th>
<th>NEMA</th>
</tr>
</thead>
<tbody>
<tr>
<td>120</td>
<td>1</td>
<td>verify</td>
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<td></td>
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</tbody>
</table>

**PLUMBING REQUIREMENTS (WATER/STEAM)**

<table>
<thead>
<tr>
<th>COLD WATER</th>
<th>HOT WATER(&lt;140°F)</th>
<th>BOOSTED HOT WATER(&gt;140°F)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>COLD WATER FILTERED/TREATED</th>
<th>HOT WATER FILTERED/TREATED</th>
<th>DIRECT STEAM</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>DIRECT WASTE CONNECTION</th>
<th>INDIRECT WASTE CONNECTION</th>
<th>RETURN STEAM</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**PLUMBING REQUIREMENTS (GAS)**

<table>
<thead>
<tr>
<th>TYPE</th>
<th>BTUS</th>
<th>CONNECTION</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

All plumbing, electrical, mechanical connections, and inter-connections shall be by the general contractor unless otherwise specified herein.

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**DESCRIPTION:** Reach In Freezer, 2 Door  
**PRIMARY MANUFACTURER:** Delfield  
**MODEL NUMBER:** N/A  
**QUANTITY REQUIRED:** 1 unit

**ITEM DESCRIPTION:**  
Reach in refrigerator, by Owner.

### Electrical Requirements

<table>
<thead>
<tr>
<th>Voltage</th>
<th>Phase</th>
<th>Amps</th>
<th>Other</th>
<th>KW</th>
<th>HP</th>
<th>Connection</th>
<th>NEMA</th>
</tr>
</thead>
<tbody>
<tr>
<td>120</td>
<td>1</td>
<td>verify</td>
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</table>

### Plumbing Requirements (Water/Steam)

<p>| | | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Cold Water</td>
<td>Hot Water(&lt;140°F)</td>
<td>Boosted Hot Water(&gt;140°F)</td>
</tr>
<tr>
<td>Cold Water Filtered/Treated</td>
<td>Hot Water Filtered/Treated</td>
<td>Direct Steam</td>
</tr>
<tr>
<td>Direct Waste Connection</td>
<td>Indirect Waste Connection</td>
<td>Return Steam</td>
</tr>
</tbody>
</table>

### Plumbing Requirements (Gas)

<table>
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<tr>
<th>Type</th>
<th>BTUS</th>
<th>Connection</th>
</tr>
</thead>
</table>

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DESCRIPTION: Mobile Utensil Box

PRIMARY MANUFACTURER: Kobalt

MODEL NUMBER: TRXK11426B

QUANTITY REQUIRED: 10 units

ITEM DESCRIPTION:
Mobile utensil box. Provide with all standard features.
1. Provide with a stainless steel finish.

ELECTRICAL REQUIREMENTS

<table>
<thead>
<tr>
<th>VOLTAGE</th>
<th>PHASE</th>
<th>AMPS</th>
<th>OTHER</th>
<th>KW</th>
<th>HP</th>
<th>CONNECTION</th>
<th>NEMA</th>
</tr>
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</table>

PLUMBING REQUIREMENTS (WATER/STEAM)

<table>
<thead>
<tr>
<th>COLD WATER</th>
<th>HOT WATER(&lt;140°F)</th>
<th>BOOSTED HOT WATER(&gt;140°F)</th>
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</thead>
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<table>
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<tr>
<th>COLD WATER FILTERED/TREATED</th>
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<th>DIRECT STEAM</th>
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</table>

<table>
<thead>
<tr>
<th>DIRECT WASTE CONNECTION</th>
<th>INDIRECT WASTE CONNECTION</th>
<th>RETURN STEAM</th>
</tr>
</thead>
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PLUMBING REQUIREMENTS (GAS)

<table>
<thead>
<tr>
<th>TYPE</th>
<th>BTUS</th>
<th>CONNECTION</th>
</tr>
</thead>
</table>

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## FOODSERVICE
### EQUIPMENT DATA SHEET

**ITEM NUMBER:** 319

**STATUS CODE:** A

### DESCRIPTION:
4 Burner Range

### PRIMARY MANUFACTURER:
Jade

### MODEL NUMBER:
JSR-4-22

### QUANTITY REQUIRED:
5 units

### ITEM DESCRIPTION:
4 burner range. Provide with all standard features plus the following:

1. Unit to have pilot safety valves on open burners provide 100% gas shut off in the event of flame failure.
2. Stainless steel sides.
3. Stainless steel stub back
4. Provide with four (4) 6" swivel casters, front locking.
5. Provide 3/4" gas pressure regulator
6. Provide Dormont #1675kits 48PS gas connector kit with restraining device and Posi-Set

### ELECTRICAL REQUIREMENTS

<table>
<thead>
<tr>
<th>VOLTAGE</th>
<th>PHASE</th>
<th>AMPS</th>
<th>OTHER</th>
<th>KW</th>
<th>HP</th>
<th>CONNECTION</th>
<th>NEMA</th>
</tr>
</thead>
</table>

### PLUMBING REQUIREMENTS (WATER/STEAM)

<table>
<thead>
<tr>
<th></th>
<th>Hot Water (&lt;140°F)</th>
<th>Boosted Hot Water (&gt;140°F)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cold Water Filtered/Treated</td>
<td>Hot Water Filtered/Treated</td>
<td>Direct Steam</td>
</tr>
<tr>
<td>Direct Waste Connection</td>
<td>Indirect Waste Connection</td>
<td>Return Steam</td>
</tr>
</tbody>
</table>

### PLUMBING REQUIREMENTS (GAS)

<table>
<thead>
<tr>
<th>Type</th>
<th>BTUS</th>
<th>Connection</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>130,000</td>
<td>3/4&quot;</td>
</tr>
</tbody>
</table>

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**JADE RANGE**

### SUPREME 22" & 24" Restaurant Series Range

<table>
<thead>
<tr>
<th>Model No.</th>
<th>Description</th>
<th>Top Config</th>
</tr>
</thead>
<tbody>
<tr>
<td>JSR-4-24</td>
<td>4 Open Burners</td>
<td>w/oven</td>
</tr>
<tr>
<td>JSR-4-22C</td>
<td>4 Open Burners</td>
<td>w/oven</td>
</tr>
<tr>
<td>JSR-4</td>
<td>2 Open Burners</td>
<td>w/convection oven</td>
</tr>
<tr>
<td>JSR-12G-2-24</td>
<td>12&quot; Griddle and</td>
<td>w/oven</td>
</tr>
<tr>
<td>JSR-12G-2-22C</td>
<td>12&quot; Griddle and</td>
<td>w/convection oven</td>
</tr>
<tr>
<td>JSR-12G-2</td>
<td>2 Open Burners</td>
<td>w/cabinet base</td>
</tr>
<tr>
<td>JSR-12G-22C</td>
<td>2 Open Burners</td>
<td>w/convection oven</td>
</tr>
<tr>
<td>JSR-12G</td>
<td>and 12&quot; Griddle</td>
<td>w/cabinet base</td>
</tr>
<tr>
<td>JSR-2-12G</td>
<td>24&quot; Griddle</td>
<td>w/oven</td>
</tr>
<tr>
<td>JSR-2-12G-22C</td>
<td>22&quot; Griddle</td>
<td>w/convection oven</td>
</tr>
<tr>
<td>JSR-24G</td>
<td></td>
<td>w/cabinet base</td>
</tr>
<tr>
<td>JSR-22G-22C</td>
<td></td>
<td></td>
</tr>
<tr>
<td>JSR-24G</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**NOTE:** For hot top section in lieu of 2 open burners, add 1HT and delete 2 open burners from model number. **EXAMPLE:** JSR-1HT-2-24 (1 hot top & 2 open burners w/ oven base).

### STANDARD FEATURES
- #304 Stainless steel front and high shelf
- 14 Gauge all welded construction
- #304 Stainless steel removable oven interior
- Two chrome plated oven racks (wires curled and welded around main frame with no sharp ends)
- Stainless steel gas tubing throughout
- Stainless steel pilot tips
- Stainless steel legs
- 3/4" Gas regulator

### OPEN BURNERS
- 25,000 BTU cast iron open burner
- 12" x 24" Lift-off cast iron top grate
- One stainless steel pilot per burner

### GRIDDLE
- 1" Thick highly polished steel plate
- One 24,000 BTU/hr. Burner every 12"
- #304 Stainless steel splash and gutter

### HOT TOPS
- 12" x 24" Cast iron top section
- One 24,000 BTU/hr burner per section

### OPTIONS
**NOTE:** When stainless steel specified, Jade Range uses heavy gauge #304 stainless steel.
- Stainless steel high riser
- Stainless steel stub back
- Stainless steel sides
- Grooved griddle surface (add G to Model #) for combination flat and grooved griddle consult factory
- Stainless steel work surface in lieu of open burners

### ACCESSORIES
- 6" Casters, front two locking (5" diameter wheel)
- 36" Flex hose with quick disconnect & restraining device
- 48" Flex hose with quick disconnect & restraining device
- Additional oven rack (two supplied per oven)
# JADE RANGE

## SUPREME 22" & 24" Restaurant Series Range

![Diagram of range](image)

### Specifications

<table>
<thead>
<tr>
<th>MODEL</th>
<th>BTU's</th>
<th>WIDTH</th>
<th>DEPTH</th>
<th>HEIGHT</th>
<th>APPX. SHP. WT.</th>
</tr>
</thead>
<tbody>
<tr>
<td>JSR-4-24</td>
<td>130,000</td>
<td>24&quot;</td>
<td>31&quot;</td>
<td></td>
<td>295 lbs</td>
</tr>
<tr>
<td>JSR-2-24</td>
<td>130,000</td>
<td>24&quot;</td>
<td>35&quot;</td>
<td></td>
<td>320 lbs</td>
</tr>
<tr>
<td>JSR-4</td>
<td>100,000</td>
<td>24&quot;</td>
<td>31&quot;</td>
<td></td>
<td>210 lbs</td>
</tr>
<tr>
<td>JSR-12G-2-24</td>
<td>104,000</td>
<td>24&quot;</td>
<td>31&quot;</td>
<td></td>
<td>305 lbs</td>
</tr>
<tr>
<td>JSR-2-12G-22C</td>
<td>104,000</td>
<td>24&quot;</td>
<td>35&quot;</td>
<td></td>
<td>330 lbs</td>
</tr>
<tr>
<td>JSR-12G-2</td>
<td>74,000</td>
<td>24&quot;</td>
<td>31&quot;</td>
<td></td>
<td>220 lbs</td>
</tr>
<tr>
<td>JSR-2-12G-24</td>
<td>104,000</td>
<td>24&quot;</td>
<td>35&quot;</td>
<td></td>
<td>305 lbs</td>
</tr>
<tr>
<td>JSR-2-12G-22C</td>
<td>104,000</td>
<td>24&quot;</td>
<td>31&quot;</td>
<td></td>
<td>330 lbs</td>
</tr>
<tr>
<td>JSR-2-12G</td>
<td>74,000</td>
<td>24&quot;</td>
<td>31&quot;</td>
<td></td>
<td>220 lbs</td>
</tr>
<tr>
<td>JSR-24G-24</td>
<td>78,000</td>
<td>24&quot;</td>
<td>31&quot;</td>
<td></td>
<td>325 lbs</td>
</tr>
<tr>
<td>JSR-22G-22C</td>
<td>78,000</td>
<td>24&quot;</td>
<td>35&quot;</td>
<td></td>
<td>350 lbs</td>
</tr>
<tr>
<td>JSR-24G</td>
<td>48,000</td>
<td>24&quot;</td>
<td>31&quot;</td>
<td></td>
<td>240 lbs</td>
</tr>
</tbody>
</table>

### Utility Information

**Gas**
- 3/4" connection (see drawing for location)
- Required operating pressure: Natural Gas 5" W.C.
- Propane Gas 10" W.C.
- Note: This unit must be connected with the gas appliance regulator supplied

**Electric - Convection Oven Only**
- Power Supply: 115/60/1 - 6 ft. cord with 3 prong plug
- Total maximum amps 8.0
- Electronic Spark Ignitor: activated by power switch, ignites standing pilot
- Power Switch: controls power to oven
- Fan Switch: three positions, on for normal operation, on for quick cool down, off

### Specify Base

- **Standard Oven**
  - To have conventional oven base with #304 stainless steel lining. Oven sides and bottom to be removable without tools. Provide with two oven racks, with wires curled around main frame and chrome plated. Thermostat to adjust from 150° to 500° F to have 30,000 BTU/hr. burner. Oven interior dimensions 20" w x 14" h x 24" d.

- **Convection Oven**
  - To have convection oven base with 14 gauge #304 stainless steel interior. Provide with two oven racks, with wires curled around main frame and chrome plated. Thermostat to adjust from 150° to 500° F. To have 30,000 BTU/hr. burner. Provide with 1/3 HP 115/60/1 blower motor. Oven interior dimensions: 15" w x 13 1/2" h x 21 3/4" d.

- **Cabinet Base**
  - To have open cabinet base constructed of 14 gauge all welded Steel Finished with Heat Resistant Silvertone Paint.
Supr-Safe® Moveable Gas Connector with Double Supr-Swivel™ Fittings Deluxe Installation Kit

Product Selection - Circle specified gas connector kit for equipment

Refer to the appropriate “BPQ2S” (Braided, PVC Coated, Quick Disconnect, Double Supr-Swivel) series gas connector contained in the kit on the BTU chart below when selecting a connector. Each kit contains a BPQ2S series gas connector with a quick-disconnect fitting. (2) Supr-Swivel Multi-plane Fittings, (1) gas ball valve, (1) restraining cable and mounting hardware.

<table>
<thead>
<tr>
<th>Length</th>
</tr>
</thead>
<tbody>
<tr>
<td>24&quot;</td>
</tr>
<tr>
<td>36&quot;</td>
</tr>
<tr>
<td>48&quot;</td>
</tr>
<tr>
<td>60&quot;</td>
</tr>
<tr>
<td>72&quot;</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>ID</th>
<th>1 1/2&quot; (12.76 cm)</th>
<th>1 1/2&quot; (16.75 cm)</th>
<th>1&quot; (12.70 cm)</th>
<th>1&quot; (15.88 cm)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1650BPQ2S</td>
<td>1650KIT2S24</td>
<td>1675KIT2S24</td>
<td>16100KIT2S24</td>
<td>16125KIT2S24</td>
</tr>
<tr>
<td>1675BPQ2S</td>
<td>1655KIT2S36</td>
<td>1675KIT2S36</td>
<td>16100KIT2S36</td>
<td>16125KIT2S36</td>
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<td>16100BPQ2S</td>
<td>1650KIT2S48</td>
<td>1675KIT2S48</td>
<td>16100KIT2S48</td>
<td>16125KIT2S48</td>
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<td>1650KIT2S60</td>
<td>1675KIT2S60</td>
<td>16100KIT2S60</td>
<td>16125KIT2S60</td>
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<td>1650KIT2S72</td>
<td>1675KIT2S72</td>
<td>16100KIT2S72</td>
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</tbody>
</table>

BTU Flow Capacity

(Flow rating BTU 0.64 SP. GR @ 0.5 inch WC pressure drop)

<table>
<thead>
<tr>
<th>Part #</th>
<th>ID</th>
<th>12&quot; (30.5 cm)</th>
<th>24&quot; (60.9 cm)</th>
<th>36&quot; (91.4 cm)</th>
<th>48&quot; (121.9 cm)</th>
<th>60&quot; (152.4 cm)</th>
<th>72&quot; (182.8 cm)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1650BPQ2S</td>
<td>1/2&quot; (2.03 cm)</td>
<td>88,000</td>
<td>77,000</td>
<td>69,000</td>
<td>60,000</td>
<td>54,000</td>
<td>48,000</td>
</tr>
<tr>
<td>1675BPQ2S</td>
<td>1/2&quot; (2.03 cm)</td>
<td>230,000</td>
<td>205,000</td>
<td>193,000</td>
<td>160,000</td>
<td>140,000</td>
<td>124,000</td>
</tr>
<tr>
<td>16100BPQ2S</td>
<td>1&quot; (2.54 cm)</td>
<td>377,000</td>
<td>360,000</td>
<td>336,000</td>
<td>295,000</td>
<td>261,000</td>
<td>247,000</td>
</tr>
</tbody>
</table>

Features & Specifications

Tubing: Annealed 304 Stainless Steel
Braiding: Multi-strand, 304 Stainless Steel Wire
Coating: PVC; melts at 350°F, coating will not hold a flame; blue color indicates braided connector
End Fittings: Carbon steel; zinc and yellow dichromate coating; flared design
Quick Disconnect: Brass body, carbon steel threaded end fittings, and aluminum collar
Thermal Shut-off: Polymer insert in QD, melts when internal temperatures exceed 350°F, to shut off gas flow.
Supr-Swivel: Aluminum body, brass threaded end fittings, (1/2" and 3/4" swivels: 230° linear motion, 360° spherical rotation) – (1" and 1 ¼" swivels: 360° linear motion, 360° spherical rotation)
Restraining Cable: PVC coated, carbon steel multi-strand cable
Valve: Full port brass ball valve
Shipping: 24" 6 to 12 lbs.
Weight: 36" 7 to 14 lbs.
48" 7 to 15 lbs.
60" 8 to 16 lbs.
72" 9 to 17 lbs.

Approvals & Certifications

- NSF International Criteria C-2, Special Equipment and/or Devices
- UL 567, Pipe Connectors for Flammable andCombustible Liquids and LP-Gas
- ANSI Z21.69 / CSA 6.16 – Connectors for Moveable Gas Appliances
- ANSI Z21.41 – Quick Disconnect Devices For Use With Gas Fuel
- ANSI Z21.15 / CGA 9.1 – Manually Operated Gas Valves for Appliance, Appliance Connector Valves, and Hose End Valves

Meets the requirements of:

Spec Sheet 1600072S 04/01

6015 Enterprise Drive • Export PA 15632 • 1-800-DORMONT • www.dormont.com
FOODSERVICE
EQUIPMENT DATA SHEET

ITEM NUMBER: 320

DESCRIPTION: Hose Bib

PRIMARY MANUFACTURER: Fisher

MODEL NUMBER: 98981

QUANTITY REQUIRED: 4 units

ITEM DESCRIPTION:
Hose bib. Provide with all standard features.

ALTERNATE MANUFACTURERS SUBJECT TO APPROVAL.

ELECTRICAL REQUIREMENTS

<table>
<thead>
<tr>
<th>VOLTAGE</th>
<th>PHASE</th>
<th>AMPS</th>
<th>OTHER</th>
<th>KW</th>
<th>HP</th>
<th>CONNECTION</th>
<th>NEMA</th>
</tr>
</thead>
</table>

PLUMBING REQUIREMENTS (WATER/STEAM)

<table>
<thead>
<tr>
<th>COLD WATER</th>
<th>HOT WATER(&lt;140°F)</th>
<th>BOOSTED HOT WATER(&gt;140°F)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/2&quot;</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>COLD WATER FILTERED/TREATED</th>
<th>HOT WATER FILTERED/TREATED</th>
<th>DIRECT STEAM</th>
</tr>
</thead>
<tbody>
<tr>
<td>DIRECT WASTE CONNECTION</td>
<td>INDIRECT WASTE CONNECTION</td>
<td>RETURN STEAM</td>
</tr>
</tbody>
</table>

PLUMBING REQUIREMENTS (GAS)

<table>
<thead>
<tr>
<th>TYPE</th>
<th>BTUS</th>
<th>CONNECTION</th>
</tr>
</thead>
</table>

OTHER INFORMATION

ALL PLUMBING, ELECTRICAL, MECHANICAL CONNECTIONS, AND INTER-CONNECTIONS SHALL BE BY THE GENERAL CONTRACTOR UNLESS OTHERWISE SPECIFIED HEREIN.

COPYRIGHT © 2012, SSA, INC. ALL RIGHTS RESERVED. FILE: tba-utfsl-320
PRODUCT NAME:
SINGLE WALL SILL FAUCET WITH VACUUM BREAKER & VR KIT

MODEL: (CHECK BASE MODEL AND OPTIONS)
- 29556

OPTIONS OR MODIFICATIONS:
- SUPPLY LINES (24" OR 36") CIRCLE LENGTH
- NIPPLES
- ELBOWS
- HANDLES (CROSS OR WRIST) CIRCLE STYLE
- OTHER 2992 - VANDAL RESISTANT KIT

FEATURES:
* SINGLE WALL
* STEM - RIGHT HAND
* SWIVELLING SEAT DISKS
* STAINLESS STEEL SEATS
* STAINLESS STEEL SEAT SCREWS
* STAINLESS STEEL HANDLE SCREWS
* ATMOSPHERIC VACUUM BREAKER
* GARDEN HOSE THREADED SPOUT
* HOT AND COLD INDEX BUTTONS INCLUDED

SYSTEM LIMITS
* TEMP: 40°F MIN. TO 140°F MAX.
* PRESSURE 200 PSI MAX. STATIC
* 13.6 GPM AT 80 PSI

SHIPPING WEIGHT
* 2.25 LBS

ROUGH-IN:
- GARDEN HOSE THREAD
- 1/2" NPT FEMALE
- Ø7/8" [22.2mm]
## FOODSERVICE

### EQUIPMENT DATA SHEET

**Basis of Design and Specification Standard**

**Description:** Single Burner Induction Cooker

**Primary Manufacturer:** Cooktek

**Model Number:** MC3500

**Quantity Required:** 10 units

**Other:**

### Alternate Manufacturers

**Subject to Approval:**

### Item Description:

Single burner induction cooker. Provide with all standard features.

### Electrical Requirements

<table>
<thead>
<tr>
<th>Voltage</th>
<th>Phase</th>
<th>Amps</th>
<th>Other</th>
<th>Kw</th>
<th>Hp</th>
<th>Connection</th>
<th>Nema</th>
</tr>
</thead>
<tbody>
<tr>
<td>208</td>
<td>1</td>
<td>17</td>
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<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Plumbing Requirements (Water/Steam)

<table>
<thead>
<tr>
<th>Cold Water</th>
<th>Hot Water (&lt;140°F)</th>
<th>Boosted Hot Water (&gt;140°F)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Cold Water Filtered/Treated</th>
<th>Hot Water Filtered/Treated</th>
<th>Direct Steam</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Direct Waste Connection</th>
<th>Indirect Waste Connection</th>
<th>Return Steam</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Plumbing Requirements (Gas)

<table>
<thead>
<tr>
<th>Type</th>
<th>Btus</th>
<th>Connection</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Other Information

All plumbing, electrical, mechanical connections, and inter-connections shall be by the general contractor unless otherwise specified herein.

Copyright © 2012, SSA, Inc. All Rights Reserved. File: tba-utfsl-327
**Specifications**

Shall be a CookTek counter-top induction cooktop, model MC___ with a total kW rating of ______.

Unit shall be manufactured in the United States and constructed of a stainless steel housing and a high impact glass-ceramic top.

Unit shall be equipped with a built-in microprocessor that performs precise temperature control, auto shut-off to prevent overheating, self-diagnostics and a pan maximizer feature that ensures maximum heating of any induction compatible pan.

Unit shall have adjustable electronic control with 20 power cook settings and 27 precise temperature settings.

Unit shall operate on ______ power with integral ______ cord and plug (supplied).

*Note: Induction cooking requires the use of induction compatible (i.e. magnetic) pots and pans.*
### Specifications

<table>
<thead>
<tr>
<th>Model Number</th>
<th>MC1500</th>
<th>MC1800</th>
<th>MC2500</th>
<th>MC3500</th>
</tr>
</thead>
<tbody>
<tr>
<td>Power Requirements</td>
<td>120VAC, 1 Ph</td>
<td>100-120VAC, 1 Ph</td>
<td>208-240VAC, 1 Ph</td>
<td>208-240VAC, 1 Ph</td>
</tr>
<tr>
<td>Power Consumption</td>
<td>1500W (max rating)</td>
<td>1800W (max rating)</td>
<td>2500W (max rating)</td>
<td>3500W (max rating)</td>
</tr>
<tr>
<td>BTU Comparison</td>
<td>13,000 BTU</td>
<td>16,000 BTU</td>
<td>22,000 BTU</td>
<td>31,000 BTU</td>
</tr>
<tr>
<td>Voltage</td>
<td>120VAC, 50/60 Hz</td>
<td>100-120VAC, 50/60 Hz</td>
<td>208-240VAC, 50/60 Hz</td>
<td>208-240VAC, 50/60 Hz</td>
</tr>
<tr>
<td>Amperage</td>
<td>12.5A (max)</td>
<td>15A (max)</td>
<td>11A (max)</td>
<td>17A (max)</td>
</tr>
<tr>
<td>Power Range</td>
<td>100-1500W</td>
<td>100-1800W</td>
<td>100-2500W</td>
<td>100-3500W</td>
</tr>
<tr>
<td>Dimensions (in)</td>
<td>16.31&quot; x 13.81&quot; x 4.98&quot;</td>
<td>16.31&quot; x 13.81&quot; x 4.98&quot;</td>
<td>16.31&quot; x 13.81&quot; x 4.98&quot;</td>
<td>16.31&quot; x 13.81&quot; x 4.98&quot;</td>
</tr>
<tr>
<td>Dimensions (mm)</td>
<td>414 x 350 x 126</td>
<td>414 x 350 x 126</td>
<td>414 x 350 x 126</td>
<td>414 x 350 x 126</td>
</tr>
<tr>
<td>Weight</td>
<td>19 lbs / 8.6 kg</td>
<td>19 lbs / 8.6 kg</td>
<td>19 lbs / 8.6 kg</td>
<td>19 lbs / 8.6 kg</td>
</tr>
<tr>
<td>Packaged Weight</td>
<td>24 lbs / 10.4 kg</td>
<td>24 lbs / 10.4 kg</td>
<td>24 lbs / 10.4 kg</td>
<td>24 lbs / 10.4 kg</td>
</tr>
<tr>
<td>Packaged Dimensions (in)</td>
<td>20.75&quot; x 18.75&quot; x 9&quot;</td>
<td>20.75&quot; x 18.75&quot; x 9&quot;</td>
<td>20.75&quot; x 18.75&quot; x 9&quot;</td>
<td>20.75&quot; x 18.75&quot; x 9&quot;</td>
</tr>
<tr>
<td>Packaged Dims. (mm)</td>
<td>527 x 476 x 229</td>
<td>527 x 476 x 229</td>
<td>527 x 476 x 229</td>
<td>527 x 476 x 229</td>
</tr>
<tr>
<td>Power Cord Length</td>
<td>6 ft / 1.8 m</td>
<td>6 ft / 1.8 m</td>
<td>6 ft / 1.8 m</td>
<td>6 ft / 1.8 m</td>
</tr>
<tr>
<td>Plug Type</td>
<td>NEMA 5-15P</td>
<td>NEMA 5-15P</td>
<td>NEMA 6-20P</td>
<td>NEMA 6-20P</td>
</tr>
</tbody>
</table>

**Warranty**: 36 months limited parts and labor

---

**Note**: Ambient air should not exceed 50°C/122°F. Dedicated circuit required. Many local codes exist, and it is the Owner and Installer’s responsibility to comply with those codes. CookTek continually improves its products and reserves the right to change or improve specifications without notice.
**FOODSERVICE**

**EQUIPMENT DATA SHEET**

**ITEM NUMBER:** 328

**BASIS OF DESIGN AND SPECIFICATION STANDARD**

<table>
<thead>
<tr>
<th>DESCRIPTION:</th>
<th>ALTERNATE MANUFACTURERS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Primary Manufacturer:</td>
<td></td>
</tr>
<tr>
<td>Model Number:</td>
<td></td>
</tr>
<tr>
<td>Quantity Required:</td>
<td></td>
</tr>
<tr>
<td>Other:</td>
<td></td>
</tr>
</tbody>
</table>

**ITEM DESCRIPTION:**

<table>
<thead>
<tr>
<th>ELECTRICAL REQUIREMENTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>VOLTAGE</td>
</tr>
<tr>
<td>----------</td>
</tr>
<tr>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>PLUMBING REQUIREMENTS (WATER/STEAM)</th>
</tr>
</thead>
<tbody>
<tr>
<td>COLD WATER</td>
</tr>
<tr>
<td>COLD WATER FILTERED/TREATED</td>
</tr>
<tr>
<td>DIRECT WASTE CONNECTION</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>PLUMBING REQUIREMENTS (GAS)</th>
</tr>
</thead>
<tbody>
<tr>
<td>TYPE</td>
</tr>
<tr>
<td>-----</td>
</tr>
<tr>
<td></td>
</tr>
</tbody>
</table>

**OTHER INFORMATION**

All plumbing, electrical, mechanical connections, and inter-connections shall be by the general contractor unless otherwise specified herein.

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**Microwave Oven**

**Primary Manufacturer:** Amana

**Model Number:** ACE14

**Quantity Required:** 1 unit

---

### Electrical Requirements

<table>
<thead>
<tr>
<th>Voltage</th>
<th>Phase</th>
<th>Amps</th>
<th>Other</th>
<th>KW</th>
<th>HP</th>
<th>Connection</th>
<th>NEMA</th>
</tr>
</thead>
<tbody>
<tr>
<td>208</td>
<td>1</td>
<td>15.4</td>
<td></td>
<td></td>
<td></td>
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<td></td>
</tr>
</tbody>
</table>

---

### Plumbing Requirements (Water/Steam)

<table>
<thead>
<tr>
<th>Cold Water</th>
<th>Hot Water (&lt;140°F)</th>
<th>Boosted Hot Water (&gt;140°F)</th>
</tr>
</thead>
</table>

---

### Plumbing Requirements (Gas)

<table>
<thead>
<tr>
<th>Type</th>
<th>BTUS</th>
<th>Connection</th>
</tr>
</thead>
</table>
Heavy Volume | Combination Cooking
Amana Commercial Oven Model ACE14

Power Output
- Convection:
  - 2700 W
  - 150° - 475°F (65° - 250°C) temperature range
  - Convedt for enhanced toasting and browning
- Microwave:
  - 1400 W
  - Heats quickly, reduces cooking time

Cuts Costs
- Uses less energy than a conventional oven.
- Eliminates need for pre-cooking and holding.
- Uses quarter size metal trays, pans and screens.

Simplifies Cooking
- Touch pad operation for consistent results.
- Controls are intuitive and simple to use.
- Stores up to 100 menu items.
- Four stage cooking option.
- EZCard Menu Management System updates programming in seconds.

Easy to Use and Maintain
- Stainless steel exterior and interior.
- Removable, cleanable air filter and clean filter reminder protect oven components.
- Limited 3 year warranty.
- Backed by the ACP, Inc. 24/7 ComServ Support Center 866-426-2621.
- ETL Listed.
Specifications

Model | ACE14
Cooking Power* | 2700W Convection | 1400W Microwave
Configuration | Countertop
Control System | Touch
Programmable Control Pads | 10
Total Programmable Settings | 100
Power Levels | 11
Max. Cooking Time | 20:00
Stackable | Yes
Time Entry Option | Yes
Microwave Distribution | Rotating antenna, top
Magnetrons | 1
Display | LED
Stage Cooking | Yes, 4
Door Opening | Lift and pull handle
Automatic Voltage Sensor | Yes
EZ Card Menu Management | Yes
Temperature Range | 150o - 475o F (70o - 250o C)
Air Filter | Yes, removable, with clean filter reminder
Fan Speed | 0-100%
Rack | 3 rack positions, removable
Exterior Dimensions | H 18-1⁄8” (460) W 19-3⁄4” (502) D** 24-1/4” (616)
Cavity Dimensions | H 10-1⁄2” (267) W 13” (330) D 15” (381)
Door Depth | 40” (1016), 90°+ door open
Usable Cavity Space | 1.2 cubic ft. (.034 m³)
Exterior Finish | Stainless steel
Interior Finish | Stainless steel
Power Consumption | 3200 W, 15.4 A
Power Output* | 1400 W* Microwave
Power Source | 208 - 240 V, 60 Hz, 20 A single phase
Plug Configuration / Cord | NEMA 6-20 5 ft. (1.5 m)
Frequency | 2450 MHz
Product Weight | 95 lbs. (43 kg.)
Shipping Carton Size | H 28-1⁄4” (718) W 21-3⁄4” (553) D 21-1⁄2” (546)

Measurements in ( ) are millimeters
* IEC 60705 Tested ** Includes handle

Optional Accessories
- Pizza stone
- Drip tray
- Oven paddle

Warranty
Limited 3 year warranty:
Year 1 - parts, labor, and travel are covered.
Years 2 - 3 - magnetron tube (part only) is covered.

Service
All products are backed by the ACP, Inc. 24/7
ComServ Support Center.

ComServ Support Center (866-486-2621)
ITEM NUMBER: 332-332.1

DESCRIPTION: Kettle

PRIMARY MANUFACTURER: Cleveland
MODEL NUMBER: KET-3-T
QUANTITY REQUIRED: 1 unit

ITEM DESCRIPTION:
Kettle. Provide with all standard features.
1. Item #332.1: (1) Cleveland #ST-28, stand.
2. Provide optional hot and cold (DPK) water faucet with swing spout.
3. Provide lift off cover
4. Provide kettle markings

ELECTRICAL REQUIREMENTS

<table>
<thead>
<tr>
<th>VOLTAGE</th>
<th>PHASE</th>
<th>AMPS</th>
<th>OTHER</th>
<th>KW</th>
<th>HP</th>
<th>CONNECTION</th>
<th>NEMA</th>
</tr>
</thead>
<tbody>
<tr>
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<td>19.7</td>
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</tr>
</tbody>
</table>

PLUMBING REQUIREMENTS (WATER/STEAM)

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<thead>
<tr>
<th>COLD WATER</th>
<th>HOT WATER(&lt;140°F)</th>
<th>BOOSTED HOT WATER(&gt;140°F)</th>
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<tbody>
<tr>
<td>1/2&quot;</td>
<td>1/2&quot;</td>
<td></td>
</tr>
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<table>
<thead>
<tr>
<th>COLD WATER FILTERED/TREATED</th>
<th>HOT WATER FILTERED/TREATED</th>
<th>DIRECT STEAM</th>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>DIRECT WASTE CONNECTION</th>
<th>INDIRECT WASTE CONNECTION</th>
<th>RETURN STEAM</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

PLUMBING REQUIREMENTS (GAS)

<table>
<thead>
<tr>
<th>TYPE</th>
<th>BTUS</th>
<th>CONNECTION</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
TABLE TYPE, ELECTRIC KETTLES
TILTING, “SPLASH PROOF SERIES”
SELF-CONTAINED, 2/3 STEAM JACKETED, 3, 6 or 12 GALLONS (11, 23 or 45 LITERS)

Cleveland Standard Features

- Manual tilting, balanced design
- Self-contained, easily installed - needs only an electrical hook-up
- Steam jacket filled with treated water, venting and/or refilling is not required
- Accurate, consistent solid state temperature controls (mechanical thermostat not as accurate) - less than ±1°C variance (ideal for simmering). Operating temperature range from 145°F - 260°F (63°C - 127°C)
- Control panel includes:
  - LED indicator for heat cycle
  - LED indicator for low water
  - Power ON/OFF switch
  - Adjustable temperature control dial
- Water resistant controls, splash-proof construction
- Large pouring lip for high capacity and chunky products.
- Re-inforced rolled rim design prevents damage to kettle rim, eliminates "bar rim designs"
- Welded-in heating elements, (holds vacuum better, won't leak or loose water)
- Easily cleaned: kettle and all exterior surfaces are of type 304 stainless steel with an #4 finish
- Rear mounted easy access pressure gauge and pressure relief valve to prevent tampering. Color coded easy to read pressure gauge with "green" and "vent air zone"
- 50 psi steam jacket rating for higher cooking temperatures
- 50 psi safety valve
- Solid state water level control (no sight glass gauge to break or leak)
- Splash proof element cover with a double gasket seal
- Self-locking marine type tilting mechanism prevents accidental spills. Balanced design makes it easy to tilt
- Standard voltage is 208-240 volts, 60 Hz, 3 phase, 3 wire.
- Model KET-6 and KET-12 are field rewirable to single phase
- Typical approvals include UL, CSA, CE, NSF and ASME

Options & Accessories

- Stainless Steel equipment stand with drain drawer and splash shield (ST-28)
- Hot and cold (DPK) or cold only (SPK) water faucet with swing spout. Requires mounting bracket (FBKT)
- 316 Stainless Steel kettle liner for high acid food products (316-G)
- High wattages (HW) and special voltages (see back page)
- Cooking Baskets (BS)
- Food Strainers (FS)
- Measuring Strips (MS)
- Spray Hose (PRS-K)
- Lift Off Cover (CL)
- Kettle Markings (KM)
- Protective Control Panel (PCE)

Short Form Specifications

Shall be CLEVELAND, electric kettle, Table Type, self-contained, tilting. Model KET - ____ - T: ____ gallons, ____ KW, ____ volt, ____ Hz, ____ - phase, 3 wire and single phase, 2 wire. 2/3 steam jacketed, type 304 Stainless Steel kettle and supports. Jacket rated at 50 psi with Safety Valve. Permanently filled Steam Jacket, Splash Proof Solid State Temperature (±1°C) and Safety Control System in plug-in Module including L.E.D. indicators. Marine Lock. Optional Lift Off Cover.
### Dimensions

<table>
<thead>
<tr>
<th>MODEL</th>
<th>A</th>
<th>B</th>
<th>C</th>
<th>D</th>
<th>E</th>
<th>F</th>
<th>G</th>
<th>H</th>
<th>J</th>
<th>K</th>
<th>L</th>
<th>M</th>
<th>N</th>
<th>O</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>KET-3-T</td>
<td>20 1/4&quot;</td>
<td>13 1/4&quot;</td>
<td>6&quot;</td>
<td>1 1/2&quot;</td>
<td>14 1/2&quot;</td>
<td>20&quot;</td>
<td>18&quot;</td>
<td>28 7/8&quot;</td>
<td>12 7/8&quot;</td>
<td>NA</td>
<td>32&quot;</td>
<td>11&quot;</td>
<td>6&quot;</td>
<td>15 1/2&quot;</td>
<td>17&quot;</td>
</tr>
<tr>
<td></td>
<td>(514mm)</td>
<td>(337mm)</td>
<td>(152mm)</td>
<td>(38mm)</td>
<td>(368mm)</td>
<td>(508mm)</td>
<td>(739mm)</td>
<td>(327mm)</td>
<td>(813mm)</td>
<td>(279mm)</td>
<td>(152mm)</td>
<td>(394mm)</td>
<td>(432mm)</td>
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<tr>
<td>KET-6-T</td>
<td>24&quot;</td>
<td>17&quot;</td>
<td>6 1/2&quot;</td>
<td>1 1/2&quot;</td>
<td>16 1/2&quot;</td>
<td>22 1/2&quot;</td>
<td>18&quot;</td>
<td>28 1/2&quot;</td>
<td>15 1/2&quot;</td>
<td>6&quot;</td>
<td>34&quot;</td>
<td>13 1/4&quot;</td>
<td>6&quot;</td>
<td>17 1/4&quot;</td>
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</tr>
<tr>
<td></td>
<td>(610mm)</td>
<td>(432mm)</td>
<td>(165mm)</td>
<td>(38mm)</td>
<td>(419mm)</td>
<td>(572mm)</td>
<td>(457mm)</td>
<td>(724mm)</td>
<td>(394mm)</td>
<td>(864mm)</td>
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<td>(152mm)</td>
<td>(432mm)</td>
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<td>KET-12-T</td>
<td>27 1/2&quot;</td>
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<td>7&quot;</td>
<td>1 1/2&quot;</td>
<td>19 1/8&quot;</td>
<td>24 7/8&quot;</td>
<td>18&quot;</td>
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<td>38&quot;</td>
<td>16 3/4&quot;</td>
<td>6&quot;</td>
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<td>17&quot;</td>
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<tr>
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<td>(699mm)</td>
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<td>(178mm)</td>
<td>(38mm)</td>
<td>(486mm)</td>
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<td>(864mm)</td>
<td>(406mm)</td>
<td>(864mm)</td>
<td>(425mm)</td>
<td>(152mm)</td>
<td>(457mm)</td>
<td>(432mm)</td>
<td></td>
</tr>
</tbody>
</table>

- **Capacities:** (in 4 oz. servings, other sizes may be calculated)
  - 3 gallons / 11 liters ......... 96 servings
  - 6 gallons / 23 liters ......... 192 servings
  - 12 gallons / 45 liters ......... 352 servings

**NOTE:** Shown with optional double pantry faucet. Cord & plug supplied by others.
EQUIPMENT STANDS

28" OPEN TYPE STAND
REMOVABLE DRAIN DRAWER with SPLASH SHIELD
ALL STAINLESS STEEL

Cleveland Standard Features

- All Stainless Steel construction with 1 1/4" square tubing
- Adjustable Feet (rear feet are flanged for Floor Bolting)
- Removable combination Drain Drawer (with Splash Shield) and Pan Support
- Ideal for mounting table type kettles, mixer kettles and skillets (models KET-3-T, KET-6-T, KET-12-T, KDT-3-T*, KDT-6-T*, KDT-12-T*, KDT-20-T*, MKET-12-T, MKDT-12-T, SET-15, SET-10).

*Requires Direct Steam Adaptor Top accessory

Options & Accessories

- Direct Steam Adaptor Top (AK)

MODEL: ☑ ST-28

Short Form Specifications

Shall be CLEVELAND, Open Type Equipment Stand with removable Drain Drawer, Splash Shield and Adaptor Top (optional), Model ST-28. All Stainless Steel construction with 1 1/4" square tubing. Furnished with Level Adjustable Feet (rear feet are flanged for Floor Bolting).

28" OPEN TYPE ECONOMY STAND
ALL STAINLESS STEEL

Cleveland Standard Features

- All Stainless Steel construction with 1 1/4" square tubing
- Adjustable Feet (rear feet are flanged for Floor Bolting)
- Ideal for mounting table type kettles, mixer kettles and skillets (models KET-3-T, KET-6-T, KET-12-T, KDT-3-T*, KDT-6-T*, KDT-12-T*, KDT-20-T*, MKET-12-T, MKDT-12-T, SET-15, SET-10).

*Requires Direct Steam Adaptor Top accessory

Options & Accessories

- Direct Steam Adaptor Top (AK)

MODEL: ☐ EST-28

Short Form Specifications

Shall be CLEVELAND, Open Type Equipment Stand with Adaptor Top (optional), Model EST-28. All Stainless Steel construction with 1 1/4" square tubing. Furnished with Level Adjustable Feet (rear feet are flanged for Floor Bolting).
MOUNTING OPTIONS (SELECT ANY ONE UNITS PER STAND)

<table>
<thead>
<tr>
<th>Model</th>
<th>Dimensions</th>
<th>Rear Clearance</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>KDT-3-T</td>
<td>39 3/8&quot; x 38 11/16&quot;</td>
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<td></td>
</tr>
<tr>
<td>KDT-4-T</td>
<td>45 1/8&quot; x 35 11/16&quot;</td>
<td>0&quot;</td>
<td></td>
</tr>
<tr>
<td>KDT-12-T</td>
<td>49 13/16&quot; x 42 15/16&quot;</td>
<td>0&quot;</td>
<td></td>
</tr>
<tr>
<td>KDT-20-T</td>
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<td>0&quot;</td>
<td></td>
</tr>
<tr>
<td>KET-3-T</td>
<td>46 3/8&quot; x 37 5/8&quot;</td>
<td>0&quot;</td>
<td></td>
</tr>
<tr>
<td>KET-6-T</td>
<td>46 7/8&quot; x 40 3/8&quot;</td>
<td>0&quot;</td>
<td></td>
</tr>
<tr>
<td>KET-12-T</td>
<td>50 3/8&quot; x 42 7/8&quot;</td>
<td>0&quot;</td>
<td></td>
</tr>
<tr>
<td>KET-12-T</td>
<td>53 3/4&quot; x 44 15/16&quot;</td>
<td>4 1/2&quot;</td>
<td></td>
</tr>
<tr>
<td>KGT-6-T</td>
<td>41 3/4&quot;</td>
<td>2&quot;</td>
<td></td>
</tr>
<tr>
<td>KGT-12-T</td>
<td>53 3/4&quot;</td>
<td>4 1/2&quot;</td>
<td></td>
</tr>
<tr>
<td>SET-10</td>
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<td>2 1/2&quot;</td>
<td></td>
</tr>
<tr>
<td>SET-15</td>
<td>52 3/8&quot;</td>
<td>2 1/2&quot;</td>
<td></td>
</tr>
</tbody>
</table>

NOTES:
Cleveland Range reserves right of design improvement or modification, as warranted.

Many regional, state and local codes exist and it is the responsibility of the owner and installer to comply with the codes.

Installations of Back Flow Preventers, Vacuum Breakers and other specific code requirements are the responsibility of the Owner and Installer.

Cleveland Range equipment is built to comply with applicable standards for manufacturers. Included among those approval agencies are U.L., NSF, CGA, CSA, ETL and others.
ITEM NUMBER: 333-333.1

DESCRIPTION: Tilting Skillet

PRIMARY MANUFACTURER: Cleveland
MODEL NUMBER: SET-10
QUANTITY REQUIRED: 1 unit

ITEM DESCRIPTION:

Tilting skillet. Provide with all standard features.

1. Item #333.1: (1) Cleveland #ST-28, stand.
2. Provide optional hot and cold (DPS) water faucet with swing spout.

ELECTRICAL REQUIREMENTS

<table>
<thead>
<tr>
<th>VOLTAGE</th>
<th>PHASE</th>
<th>AMPS</th>
<th>OTHER</th>
<th>KW</th>
<th>HP</th>
<th>CONNECTION</th>
<th>NEMA</th>
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<td>20.5</td>
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<td></td>
<td></td>
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</table>

PLUMBING REQUIREMENTS (WATER/STEAM)

<table>
<thead>
<tr>
<th>COLD WATER</th>
<th>HOT WATER(&lt;140°F)</th>
<th>BOOSTED HOT WATER(&gt;140°F)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/2&quot;</td>
<td>1/2&quot;</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>COLD WATER FILTERED/TREATED</th>
<th>HOT WATER FILTERED/TREATED</th>
<th>DIRECT STEAM</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>DIRECT WASTE CONNECTION</th>
<th>INDIRECT WASTE CONNECTION</th>
<th>RETURN STEAM</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>1-1/4&quot;</td>
</tr>
</tbody>
</table>

PLUMBING REQUIREMENTS (GAS)

<table>
<thead>
<tr>
<th>TYPE</th>
<th>BTUS</th>
<th>CONNECTION</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
"SPLASH PROOF"
ELECTRIC TABLE TYPE, RECTANGULAR,
10 GALLON (40 LITER)

Cleveland Standard Features
- Heat Element are cast integrally into 1.25" (32mm) thick aluminum blocks which are securely camped to the underside of the cooking surface, providing even heat distribution and energy efficiency with rapid heat-up
- Stainless Steel Cooking Surface is structurally braced to prevent warping
- Splash Proof
- Bead-blast Textured Cooking Surface Finish to reduce sticking
- Two Position Cooking Setting-Horizontal and 9° forward Tilt
- Skillet and Frame are Type 304 Stainless Steel Construction, with #4 Finish
- Thermostat Control conveniently located in a Drip Proof Side Console. Temperature Controlled from 190 °F (88°C) to 440°F (227°C)
- Sanitary Base Mounting for Table Top Installation
- Standard 208 or 240 Volts, 60 Hz, 3 Phase, 3 Wire
- Lift-Off Cover
- Typical approvals include UL, CSA, CE and NSF

Options & Accessories
- Poaching Pans (PP)
- Vegetable Steamer (VS)
- Double or Single Water Faucet with Swing Spout (DPS) or (SPS)
- Stainless Steel Support Stands (ST28) with Sliding Drain Drawer and Splash Screen
- Voltages other than standard (VOS)
- Single phase option (SPH)
- Food Strainer (SF15)

Short Form Specifications
Shall be CLEVELAND 10 Gallons (40 liters) Model SET-10 : _____ KW _____ Volt, Rectangular Tilting Skillet of type 304 Stainless Steel Construction, with #4 Finish. Electric Heating Elements cast integrally onto 32mm thick aluminum blocks and securely clamped beneath cooking surface. Bead-Blast-Textured Cooking Surface. Complete with Thermostatic, Safety and Main Power Controls with Lighted Indicators. For Table Top Mounting. Lift-Off Cover.
### ELECTRIC

<table>
<thead>
<tr>
<th>GALS.</th>
<th>LITERS</th>
<th>208 VOLTS</th>
<th>240 VOLTS</th>
<th>220/380 VOLTS</th>
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<tbody>
<tr>
<td></td>
<td></td>
<td>KW</td>
<td>1 PH</td>
<td>3 PH</td>
</tr>
<tr>
<td>10</td>
<td>40</td>
<td>74</td>
<td>35.4</td>
<td>20.5</td>
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</tbody>
</table>

**DUAL VOLTAGE OF 220/380 SHOWN ON CHART REQUIRES A FOUR WIRE, THREE PHASE ELECTRICAL SUPPLY.**

### CLEARANCE

- RIGHT = 3.00"
- LEFT = 0"
- REAR = 1.00"

### NOTES:

Cleveland Range reserves right of design improvement or modification, as warranted.

Many regional, state and local codes exist and it is the responsibility of the owner and installer to comply with the codes.

Cleveland Range equipment is built to comply with applicable standards for manufacturers. Included among those approval agencies are U.L., NSF, CGA, CSA, ETL and others.
EQUIPMENT STANDS

28" OPEN TYPE STAND
REMOVABLE DRAIN DRAWER with SPLASH SHIELD
ALL STAINLESS STEEL

Cleveland Standard Features
- All Stainless Steel construction with 1 1/4" square tubing
- Adjustable Feet (rear feet are flanged for Floor Bolting)
- Removable combination Drain Drawer (with Splash Shield) and Pan Support
- Ideal for mounting table type kettles, mixer kettles and skillets (models KET-3-T, KET-6-T, KET-12-T, KDT-3-T*, KDT-6-T*, KDT-12-T*, KDT-20-T*, MKET-12-T, MKDT-12-T, SET-15, SET-10).
*Requires Direct Steam Adaptor Top accessory

Options & Accessories
- Direct Steam Adaptor Top (AK)

28" OPEN TYPE ECONOMY STAND
ALL STAINLESS STEEL

Cleveland Standard Features
- All Stainless Steel construction with 1 1/4" square tubing
- Adjustable Feet (rear feet are flanged for Floor Bolting)
- Ideal for mounting table type kettles, mixer kettles and skillets (models KET-3-T, KET-6-T, KET-12-T, KDT-3-T*, KDT-6-T*, KDT-12-T*, KDT-20-T*, MKET-12-T, MKDT-12-T, SET-15, SET-10).
*Requires Direct Steam Adaptor Top accessory

Options & Accessories
- Direct Steam Adaptor Top (AK)
### MOUNTING OPTIONS

(Select any one units per stand)

<table>
<thead>
<tr>
<th>Option</th>
<th>Rear Clearance</th>
<th>DIMENSIONS</th>
</tr>
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<tbody>
<tr>
<td>KDT-3-T</td>
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<td>39 3/4&quot; x 38 1/8&quot;</td>
</tr>
<tr>
<td>KDT-4-T</td>
<td>0&quot;</td>
<td>46 1/8&quot; x 35 1/86&quot;</td>
</tr>
<tr>
<td>KDT-12-T</td>
<td>0&quot;</td>
<td>49 13/32&quot; x 42 15/32&quot;</td>
</tr>
<tr>
<td>KDT-20-T</td>
<td>2 1/2&quot;</td>
<td>53 5/8&quot; x 46 1/8&quot;</td>
</tr>
<tr>
<td>KET-3-T</td>
<td>0&quot;</td>
<td>46 3/8&quot; x 37 3/8&quot;</td>
</tr>
<tr>
<td>KET-6-T</td>
<td>0&quot;</td>
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<td>KET-12-T</td>
<td>2 1/4&quot;</td>
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<td>KET-12-T</td>
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<tr>
<td>KGT-3-T</td>
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<td>KGT-12-T</td>
<td>4 1/2&quot;</td>
<td>53 3/4&quot; x 44 15/32&quot;</td>
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<tr>
<td>SET-10</td>
<td>2 1/2&quot;</td>
<td>51 3/4&quot; x 37 3/8&quot;</td>
</tr>
<tr>
<td>SET-15</td>
<td>2 1/2&quot;</td>
<td>52 3/8&quot; x 39 1/8&quot;</td>
</tr>
</tbody>
</table>

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**ITEM NUMBER:** 334

**DESCRIPTION:** Gas Range

**Primary Manufacturer:** Jade

**Model Number:** JTRH-12GT-4-36C

**Quantity Required:** 1 unit

**ITEM DESCRIPTION:**
Gas range with 4 burners and griddle. Griddle to be located as per plan. Provide with all standard features plus the following:

1. Provide unit with 1” rear gas connection.
2. Provide unit with front manifold cap and cover.
3. Provide unit with 1” gas pressure regulator.
4. Unit to have pilot safety valves on open burners provide 100% gas shut off in the event of flame failure.
5. Provide with 5” casters, front locking
6. Provide Dormont #16100KITS48PS, gas connector kit with restraining device with PosiSet device.

**ELECTRICAL REQUIREMENTS**

<table>
<thead>
<tr>
<th>VOLTAGE</th>
<th>PHASE</th>
<th>AMPS</th>
<th>OTHER</th>
<th>KW</th>
<th>HP</th>
<th>CONNECTION</th>
<th>NEMA</th>
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</table>

**PLUMBING REQUIREMENTS (WATER/STEAM)**

<table>
<thead>
<tr>
<th>COLD WATER</th>
<th>HOT WATER(&lt;140°F)</th>
<th>BOOSTED HOT WATER(&gt;140°F)</th>
</tr>
</thead>
<tbody>
<tr>
<td>COLD WATER FILTERED/TREATED</td>
<td>HOT WATER FILTERED/TREATED</td>
<td>DIRECT STEAM</td>
</tr>
<tr>
<td>DIRECT WASTE CONNECTION</td>
<td>INDIRECT WASTE CONNECTION</td>
<td>RETURN STEAM</td>
</tr>
</tbody>
</table>

**PLUMBING REQUIREMENTS (GAS)**

<table>
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<tr>
<th>TYPE</th>
<th>BTUS</th>
<th>CONNECTION</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>180,000</td>
<td>1”</td>
</tr>
</tbody>
</table>
JADE RANGE

TITAN 36" Range (12" and 24" Sections)

To obtain model #: Complete configuration chart by inserting the corresponding suffix (from suffix guide) in blanks provided.

- JTRH - ___ - ___ - ( )
- JTRH - 12GT-4-36C - ( )
- JTRH - ___ - ___ - ( )

★ Note: Combinations that include griddle must have griddle on left.

STANDARD FEATURES

- Variable size multi-point gas connection - see utility information for details
- #304 Stainless steel oven interior (bottom and sides removable without tools on standard oven)
- Two chrome plated oven racks (wires curled and welded around main frame with no sharp ends)
- Oven controls located in cool zone
- One stainless steel pilot per burner
- Stainless steel gas pilot per burner
- #304 Stainless steel front and stub back
- #304 Stainless steel adjustable plate shelf
- Stainless steel adjustable 6" legs

OPTIONS

- Stainless steel high riser
- Stainless steel double high riser
- Stainless steel high shelf
- Stainless steel double high shelf
- Stainless steel tubular high shelf
- Stainless steel tubular double high shelf
- Stainless steel sides
- Stainless steel doors (cabinet base models)
- Stainless steel plated side panel
- Common plate shelf (except fryers) with Item(s) Model(s)
- Cap and cover manifold. Left X Right X

ACCESSORIES

- 6" Casters, front two locking (5" diameter wheel)
- 36" Flex hose with quick disconnect (3/4" connection)
- 48" Flex hose with quick disconnect (3/4" connection)
- 1" Gas pressure regulator (specify gas type)
- 1 1/4" Gas pressure regulator (specify gas type)
- Additional oven rack (two supplied with range)
### JADE RANGE

**TITAN 36" Range (12" and 24" Sections)**

**UTILITY INFORMATION GAS**
- Ranges are supplied with 1 1/4" front manifold connection and a 1" or 3/4" capped rear manifold connection. For rear manifold connection, remove cap. Ranges are supplied with 3/4" gas pressure regulator. For 1 1/4" or 1" gas pressure regulator, see accessories. (Specify required front manifold cap and cover when ordering)
- Required operating pressure:
  - Natural Gas 5" W.C.
  - Propane Gas 10" W.C.

Note: This unit must be connected with an adequately sized pressure regulator (see accessories)

**ELECTRIC - CONVECTION OVEN ONLY**
- Power Supply: 115/60/1 - 6 ft. cord with 3 prong plug
- Total maximum amps 4.0
- Electronic Spark Igniter: activated by power switch, ignites standing pilot
- Power Switch: controls power to oven
- Fan Switch: three positions, on for normal operation, on for quick cool down, off

### Specifications

<table>
<thead>
<tr>
<th>SUFFIX</th>
<th>DESCRIPTION</th>
<th>BTU's</th>
</tr>
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<tbody>
<tr>
<td>-2</td>
<td>2 OPEN BURNERS</td>
<td>60,000</td>
</tr>
<tr>
<td>-1HT</td>
<td>12&quot; HOT TOP</td>
<td>35,000</td>
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<tr>
<td>-12G</td>
<td>12&quot; GRIDDLE</td>
<td>35,000</td>
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<tr>
<td>-12GT</td>
<td>12&quot; THERMOSTAT GRIDDLE</td>
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<tr>
<td>-1ST</td>
<td>12&quot; SPLIT TOP</td>
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<tr>
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<td>4 OPEN BURNERS</td>
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<tr>
<td>-2HT</td>
<td>2-12&quot; HOT TOPS</td>
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<td>24&quot; GRIDDLE</td>
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<tr>
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<tr>
<td>-25T</td>
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<tr>
<td>-36C</td>
<td>CONVECTION OVEN</td>
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</tr>
</tbody>
</table>

**TOTAL BTU's**: 180,000

**Specify Base**

- **STANDARD OVEN**
  - To have conventional oven base with #304 stainless steel lining. Oven sides and bottom to be removable without tools. Provide with two oven racks, with wires curled around main frame and chrome plated. Thermostat to adjust from 150° to 550° F to have 35,000 BTU/hr. burner. Oven interior dimensions 28 1/4" w x 14" h x 27 3/4" d.

- **CONVECTION OVEN**
  - To have convection oven base with 14 gauge #304 stainless steel interior. Provide with two oven racks, with wires curled around main frame and chrome plated. Thermostat to adjust from 150° to 550° F. To have 30,000 BTU/hr. burner. Provide with 1/3 HP 115/60/1 blower motor. Oven interior dimensions 28" w x 13 3/4" h x 24 1/2" d.

- **CABINET BASE**
  - Stainless steel cabinet - Interior and exterior
  - Option - Stainless steel doors
### Supr-Safe® Stationary Gas Connector

#### Product Selection - Circle specified gas connector for equipment

Refer to the appropriate "NPFS" series stationary gas connector in the BTU chart below when selecting a gas connector.

<table>
<thead>
<tr>
<th>Length</th>
<th>½&quot; ID (1650NPFS)</th>
<th>½&quot; ID (1675NPFS)</th>
<th>1&quot; ID (1810NPFS)</th>
<th>1½&quot; ID (16125NPFS)</th>
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<td>1675NPFS72</td>
<td>16100NPFS72</td>
<td>16125NPFS72</td>
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</tbody>
</table>

#### BTU Flow Capacity

(Flow rating BTU 0.64 SP. GR @ 0.5 inch WC pressure drop)

<table>
<thead>
<tr>
<th>Part #</th>
<th>ID Type</th>
<th>12&quot; (3.05 cm)</th>
<th>24&quot; (6.09 cm)</th>
<th>36&quot; (9.14 cm)</th>
<th>48&quot; (12.19 cm)</th>
<th>60&quot; (15.24 cm)</th>
<th>72&quot; (18.28 cm)</th>
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<tbody>
<tr>
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<td>½&quot; (1.27 cm)</td>
<td>152,000</td>
<td>150,000</td>
<td>120,000</td>
<td>106,000</td>
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<td>1675NPFS</td>
<td>½&quot; (1.90 cm)</td>
<td>326,000</td>
<td>291,000</td>
<td>256,000</td>
<td>225,000</td>
<td>196,000</td>
<td>175,000</td>
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<tr>
<td>16100NPFS</td>
<td>1&quot; (2.54 cm)</td>
<td>652,000</td>
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<td>512,000</td>
<td>451,000</td>
<td>397,000</td>
<td>350,000</td>
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<tr>
<td>16125NPFS</td>
<td>1½&quot; (3.18 cm)</td>
<td>1,204,000</td>
<td>1,075,000</td>
<td>946,000</td>
<td>833,000</td>
<td>733,000</td>
<td>645,000</td>
</tr>
</tbody>
</table>

#### Features & Specifications

- **Tubing:** Annealed 304 Stainless Steel
- **Coating:** PVC; melts at 350°F, coating will not hold a flame; yellow color indicates non-braided, stationary gas connector
- **End Fittings:** Carbon steel; zinc and yellow dichromate coating; flared design
- **Shipping:**
  - 24": 2 to 4 lbs.
  - 36": 3 to 5 lbs.
  - 48": 4 to 6 lbs.
  - 60": 5 to 7 lbs.
  - 72": 6 to 8 lbs.

#### Approvals & Certifications

- **NSF International Criteria C-2, Special Equipment and/or Devices**
- **ANSI Z 21.24/CSA 6.10 – Connectors for Gas Appliances**
- **Meets the requirements of:**

---

Spec Sheet 1600NPFS 04/01

6015 Enterprise Drive • Export, PA 15632 • 1-800-DORMONT • www.dormont.com
FOODSERVICE
EQUIPMENT DATA SHEET

ITEM NUMBER: 335

DESCRIPTION: Steamer W/ Stand
PRIMARY MANUFACTURER: Cleveland
MODEL NUMBER: 22CET3.1
QUANTITY REQUIRED: 1 unit
OTHER: ALTERNATE MANUFACTURERS SUBJECT TO APPROVAL.

ITEM DESCRIPTION:
Steamer with stand. Provide with all standard features.

ELECTRICAL REQUIREMENTS

<table>
<thead>
<tr>
<th>VOLTAGE</th>
<th>PHASE</th>
<th>AMPS</th>
<th>OTHER</th>
<th>KW</th>
<th>HP</th>
<th>CONNECTION</th>
<th>NEMA</th>
</tr>
</thead>
<tbody>
<tr>
<td>208</td>
<td>3</td>
<td>29.8</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

PLUMBING REQUIREMENTS (WATER/STEAM)

<table>
<thead>
<tr>
<th>COLD WATER</th>
<th>HOT WATER(&lt;140°F)</th>
<th>BOOSTED HOT WATER(&gt;140°F)</th>
</tr>
</thead>
<tbody>
<tr>
<td>3/4&quot;</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

PLUMBING REQUIREMENTS (GAS)

<table>
<thead>
<tr>
<th>TYPE</th>
<th>BTUS</th>
<th>CONNECTION</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

OTHER INFORMATION
ALL PLUMBING, ELECTRICAL, MECHANICAL CONNECTIONS, AND INTER-CONNECTIONS SHALL BE BY THE GENERAL CONTRACTOR UNLESS OTHERWISE SPECIFIED HEREIN.
COPYRIGHT © 2012, SSA, INC. ALL RIGHTS RESERVED. FILE: tba-util03-335
SteamChef™ 3
Boilerless Convection Steamer,
Automatic Water Fill & Drain,
Two 12 kW Boiler-Free Floor Model Design

Cleveland Standard Features

- Cooking capacity for up to three 12” x 20” x 2.5” deep steam table pans (1/1 G/N, 65 mm) per compartment.
- High-speed electric convection steamer with open style 1.0 gallon water reservoir located at the bottom of the cooking compartment for easy access and maintenance.
- Fan forced convection steam with patented KleanShield™ cooking compartment design. KleanShield™ collects and removes condensate waste from the cooking compartment. This keeps the compartment clean, safe from impurities and easy to maintain. Reduces foaming and avoids contamination of the reservoir water.
- Automatic water level controls, fills when main power switch is turned ON, Low Water and High Water probes inside cooking compartment maintains water levels during cooking, eliminating the need to manually refill and monitor water level during cooking. Additional Safety Overflow Standpipe, 193˚ preheat and standby temperature. High Temperature Automatic Safety Shut-off.
- Steam and Fan Shut Off Control when compartment door is opened.
- 12 kW electric heating element encased in a solid aluminum block for fast and ultra efficient heat transfer. Element never needs deliming because it is not immersed in water.
- Exclusive SureCook Compartment Controls improves cooking speed and accuracy. New energy saving design reduces water and electric usage. On-demand power control for faster heat up and recovery. Energy saving Standby Feature when not in use. The SureCook timer automatically adjusts the cooking time with the volume of product being cooked, eliminating guesswork on when the product is finished. Includes a 60-Minute Electro-Mechanical Timer, LED Indicator Lights for SureCook Cycle, Power On and Reset. Timed and Manual Bypass Switch for constant steaming.
- Exclusive SteamChef™ Automatic Drain Control. Generator Drains when main power is turned OFF via 1/2” ball valve with micro switch circuitry. Simple 1.5” NPT drain connection required with water saving cold water condenser and 3 minute rinse feature.
- Left Hand Door Hinging: Compartment Doors hinged on the left, controls on the right.
- Exclusive, durable 14 gauge stainless steel compartment door and latch withstands abuse and heavy wear. Two piece compartment door with free floating inner door is self adjustable and prevents leaks. Reversible door gasket doubles the life of the gasket.
- Meets agency codes: specifically UL and CUL listed, classified to NSF#4 and Energy Star.
- Stacking combination requires field installation of the steamers and stand. This combination includes the following items:
  - 2-each 22CET3.1 SteamChef™ Counter Top Steamers.
  - 24” high equipment stand
  - 2” high mounting spacer
  - common drain and water connection manifold

Short Form Specifications

Shall be a Cleveland SteamChef™ 3, model (2) 22CET3.1, two stacked single compartment high-speed electric convection steamers (_____ volt, ___ phase) on a UNISTAND25 stainless steel equipment stand with ChefStackIt Direct Stacking Kit and install hardware. Standard with SureCook Compartment Controls, 60-minute electro-mechanical timer with load compensating feature. Capacity per compartment for three 2.5” (1/1 G/N, 65 mm) full size steam table pans. 12kW electric heating elements in aluminum blocks. Includes 1/2” ball valve style automatic drain. Automatic water level controls. Heavy-duty 14 gauge stainless steel cooking compartment door and latch. KleanShield™ clean cavity protection. 4” Adjustable Legs

Options & Accessories

- Right Hand Door Hinging, Controls on Left (DHR)
- ON/OFF Compartment control only, no timer (MC)
- Electronic Timer
- 5 Foot (1524mm) FDA Approved National Hose Thread style water connection kit (garden hose thread), 2 required (NHT60)
- Single Phase Operation (see back)
- Optional Voltages, 480 Volt (VOS2), see back for alternative voltages.

1333 East 179 St.,
Cleveland, Ohio, U.S.A. 44110
Tel: 1-216-481-4900
Fax: 1-216-481-3782
Web Site: www.ClevelandRange.com
Email: Steam@ClevelandRange.com
• Each compartment has capacity for: Three, 12” x 20” x 21/2” deep Cafeteria Pans.
• Each compartment has capacity for: Six, 12” x 20” x 1” deep Cafeteria Pans.
• Each compartment has capacity for: Two, 12” x 20” x 4” deep Cafeteria Pans.

---

**COLD WATER**

C-1: Feed water for reservoir, 35 Psi Minimum, 60 Psi Maximum.
C-2: Drain condenser water, 35 Psi Minimum, 60 Psi Maximum.
Two 3/4” NH-F (Garden Thread) connections. Use NSF approved hose.

**DRAIN CONNECTION**

1.5” NPT/M

Do not connect other units to this drain.

Do not connect the appliance’s drain connection to any drain material that cannot sustain 140°.

**OPERATING CLEARANCES**

3” Left, 3” Right and 4” Rear.

**SERVICE CLEARANCES**

12” on control side. Contact factory for variances to clearances.

**CONTROLS**

SureCook 60-minute electro mechanical timer with load compensating feature.

Two function control switch for Timed Cooking and Continuous Steaming.

**APPROVALS**

UL and cUL listed, classified to NSF#4 and Energy Star

---

**ELECTRICAL**

(Contact factory if installed above 3,500 feet)

<table>
<thead>
<tr>
<th>WATTS</th>
<th>VOLTS</th>
<th>PHASE</th>
<th>WIRES</th>
<th>CYCLE</th>
<th>HERTZ</th>
<th>AMPS</th>
<th>SUPPLY CONNECTION WIRE SIZE (COPPER)*</th>
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</thead>
<tbody>
<tr>
<td>10,725</td>
<td>208</td>
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<td>2</td>
<td>60</td>
<td>29.8</td>
<td>8</td>
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<tr>
<td>12,000</td>
<td>220</td>
<td>1</td>
<td>2</td>
<td>60</td>
<td>31.5</td>
<td>8</td>
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<tr>
<td>14,280</td>
<td>240</td>
<td>1</td>
<td>2</td>
<td>60</td>
<td>34.4</td>
<td>12</td>
<td></td>
</tr>
<tr>
<td>10,085</td>
<td>440</td>
<td>1</td>
<td>2</td>
<td>60</td>
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<td>12</td>
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<tr>
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<td>2</td>
<td>60</td>
<td>14.4</td>
<td>12</td>
<td></td>
</tr>
</tbody>
</table>

* For supply connection use only copper wire suitable for at least 75°C. (167°F).
** Per compartment.

---

**WATTS VOLTS PHASE WIRES CYCLE HERTZ AMPS SUPPLY CONNECTION WIRE SIZE (COPPER)***

<table>
<thead>
<tr>
<th>WATTS</th>
<th>VOLTS</th>
<th>PHASE</th>
<th>WIRES</th>
<th>CYCLE</th>
<th>HERTZ</th>
<th>AMPS</th>
<th>SUPPLY CONNECTION WIRE SIZE (COPPER)*</th>
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<tr>
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<tr>
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<td>2</td>
<td>60</td>
<td>25.0</td>
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</tr>
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</table>

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Cleveland Range reserves right of design improvement or modification, as warranted.
**DESCRIPTION:** Pressure Fryer

**PRIMARY MANUFACTURER:** Henny Penny

**MODEL NUMBER:** PFG600.03

**QUANTITY REQUIRED:** 1 unit

**ITEM DESCRIPTION:** Pressure fryer. Provide with all standard features.

### ELECTRICAL REQUIREMENTS

<table>
<thead>
<tr>
<th>VOLTAGE</th>
<th>PHASE</th>
<th>AMPS</th>
<th>OTHER</th>
<th>KW</th>
<th>HP</th>
<th>CONNECTION</th>
<th>NEMA</th>
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### PLUMBING REQUIREMENTS (WATER/STEAM)

<table>
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<th>COLD WATER</th>
<th>HOT WATER(&lt;140°F)</th>
<th>BOOSTED HOT WATER(&gt;140°F)</th>
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<td>3/4&quot;</td>
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<table>
<thead>
<tr>
<th>COLD WATER FILTERED/TREATED</th>
<th>HOT WATER FILTERED/TREATED</th>
<th>DIRECT STEAM</th>
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<tbody>
<tr>
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<table>
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<tr>
<th>DIRECT WASTE CONNECTION</th>
<th>INDIRECT WASTE CONNECTION</th>
<th>RETURN STEAM</th>
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<tbody>
<tr>
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### PLUMBING REQUIREMENTS (GAS)

<table>
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<tr>
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<th>BTUS</th>
<th>CONNECTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>80,000</td>
<td>1/2&quot;</td>
<td></td>
</tr>
</tbody>
</table>
General Information
Henny Penny first introduced commercial pressure frying to the foodservice industry 50 years ago. Today, Henny Penny pressure fryers continue to lead the industry in performance, durability and innovation.

Frying under pressure enables lower cooking temperatures and faster cooking times. The additional pressure also helps seal in the food’s natural juices and reduce absorption of frying oil into product. Results of pressure frying generally produce a product with less fat and more original flavor than other methods of frying.

Henny Penny pressure fryers incorporate several beneficial design features, including rectangular fry pot, cold-zone, color-keyed locking spindle, heavy duty lid hinge, raised edge on fryer deck and more.

The PFG-600 features a high-efficiency burner system with solid-state ignition. Average temperature of exhaust gases are among the lowest in the industry. A narrow five square foot footprint also saves floor space and cookline frontage.

Built-in filtration system filters and returns hot oil in less than four minutes with no extra pumps or pans and no handling of hot oil.

The COMPUTRON™ 8000 control provides fully automatic, programmable operation, as well as energy-saving, filtration and cook management features.

The COMPUTRON™ 1000 control offers programmability in a simple, easy to use digital control panel with LED display.

Standard Features
- Stainless steel cabinet for easy-cleaning and long life.
- Heavy-duty stainless steel rectangular fry pot with 7 year guarantee.
- Cast aluminum alloy lid is strong but light for easy handling.
- Color-keyed locking spindle engages pressure seal.
- Patented lid-lock system keeps lid locked until pressure reaches 1 psi.
- Fry pot protection system.
- Built-in filtration (additional charge.)
- Raised edge on deck reduces spills.
- Channel under lid helps direct condensation away from pot when lid is open.

- 4 heavy-duty casters, 2 locking.
- COMPUTRON™ 8000 control (additional charge.)
  - 12 programmable cook cycles
  - Melt mode
  - Idle mode
  - Load compensation
  - Proportional control
  - Optional filter prompt and customizable filter tracking
  - Clean-out mode.
  - 16-character digital display with multiple language settings.

- COMPUTRON™ 1000 simple digital control.
  - Programmable
  - LED Time/Temp display
  - Simple UP/DOWN arrows

Accessories shipped with unit
Max shortening filtration system with choice of standard filtration media:
- 2 Carbon filter pads
- 2 Non-woven carbon filter envelopes
- 2 PFT filter envelopes

Accessories and options available separately
- Direct Connect shortening disposal
- 3-tiered basket Model 600 gas
- Locking basket handle
- Full-size basket and handle
- Crumb pan and handle
- Carbon pad envelope filter media
- Filter rinse hose attachment
- Filter pan dolly

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Pressure fryers

Model: PFG-600 Gas

- **Dimensions**
  - Height: 48 in. (1219 mm)
  - Width: 19 1/8 in. (486 mm)
  - Depth: 38 7/8 in. (968 mm)

- **Required clearances**
  - Top: 16 in. (400 mm) for lid up
  - Sides: 6 in. (152 mm) air flow
  - Back: 6 in. (152 mm) air flow
  - Front: 30 in. (762 mm) filter pan removal

- **Crated dimensions**
  - Length: 44 ½ in. (1130 mm)
  - Depth: 21 ¼ in. (550 mm)
  - Height: 56 in. (1420 mm)
  - Volume: 31.4 cu. ft. (0.88 m³)

- **Net weight**: N/A
- **Crated weight**: 363 lbs. (165 kg)

- **Pressure**
  - Operating pressure: 12 psi
  - Safety valve setting: 14.5 psi

- **Heat**
  - Natural or liquid petroleum gas
  - (1) burner
  - (1) ½ in. connection
  - 80,000 BTU/hr (23.4 kW)

- **Capacity**
  - Product: 12.5 lbs. (5.7 kg)
  - Oil: 43 lbs. (20 l)

- **Electrical**

<table>
<thead>
<tr>
<th>Volts</th>
<th>Phase</th>
<th>Cycle/Hz</th>
<th>Watts</th>
<th>Amps</th>
<th>Wire</th>
</tr>
</thead>
<tbody>
<tr>
<td>120</td>
<td>1</td>
<td>60</td>
<td>1150</td>
<td>10.0</td>
<td>2+G</td>
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<td>190-208</td>
<td>1</td>
<td>50 or 60</td>
<td>1150</td>
<td>6.0</td>
<td>2+G</td>
</tr>
<tr>
<td>220-240</td>
<td>1</td>
<td>50 or 60</td>
<td>1150</td>
<td>6.0</td>
<td>2+G</td>
</tr>
<tr>
<td>230</td>
<td>1</td>
<td>50</td>
<td>1150</td>
<td>2.5</td>
<td>1NG</td>
</tr>
</tbody>
</table>

- **Optional power cord and plug can be supplied for 120V units, only.**

- **Laboratory certifications**

- **Bidding Specifications**
  - Provide Henny Penny Model PFG-600 gas pressure fryer, 12.5 lbs. (5.7 kg) capacity per load and built-in filtration system (additional charge.)
  - Units shall incorporate either COMPUTRON™ 1000 simple digital controls or COMPUTRON® 8000 control system (additional charge.)
  - Materials—cabinet, deck, exhaust stack, spindle, locking mechanism, filter drain pan and various fittings are stainless steel. Fry pot is heavy duty stainless steel. Lid is aluminum alloy.
  - Color-keyed locking spindle and lid-lock mechanism engage pressure seal to create 9 psi pressure in cooking chamber.
  - Gas burners encircle pot part-way up the side, and are not located below pot. This design produces a “cold zone” that extends suitable oil life.
  - Unit’s controller provides for programmable or manual operation with press-key controls and LED digital display. COMPUTRON® 8000 control offers idle and melt modes, load compensation, filtration tracking and 7-day history.
  - Units will include four heavy-duty casters, two locking.
  - Units will be shipped with starter kit of choice of filtering media.

Continuing product improvement may subject specifications to change without notice.

Henny Penny
Global Foodservice Solutions

www.hennypenny.com

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FOODSERVICE
EQUIPMENT DATA SHEET

DESCRIPTION: Convection Oven - Existing

PRIMARY MANUFACTURER: Blodgett
MODEL NUMBER: DFG-100
QUANTITY REQUIRED: 1 unit

ITEM DESCRIPTION:
Convection oven, existing.
Provide and install casters

ELECTRICAL REQUIREMENTS

<table>
<thead>
<tr>
<th>VOLTAGE</th>
<th>PHASE</th>
<th>AMPS</th>
<th>OTHER</th>
<th>KW</th>
<th>HP</th>
<th>CONNECTION</th>
<th>NEMA</th>
</tr>
</thead>
<tbody>
<tr>
<td>120</td>
<td>1</td>
<td>6</td>
<td></td>
<td></td>
<td></td>
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</table>

PLUMBING REQUIREMENTS (WATER/STEAM)

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<th>BOOSTED HOT WATER(&gt;140°F)</th>
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<td>INDIRECT WASTE CONNECTION</td>
<td>RETURN STEAM</td>
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</tbody>
</table>

PLUMBING REQUIREMENTS (GAS)

<table>
<thead>
<tr>
<th>TYPE</th>
<th>BTUS</th>
<th>CONNECTION</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>55,000</td>
<td>3/4&quot;</td>
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</table>

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COPYRIGHT © 2012, SSA, INC. ALL RIGHTS RESERVED. FILE: tba-utfsl-337
**MODEL DFG-100**

Full-Size Dual Flow Gas Convection Oven

---

**OPTIONS AND ACCESSORIES**

- **Legs/casters/stands:**
  - 6” (152mm) seismic legs
  - 6” (152mm) casters
  - 4" (102mm) low profile casters (double only)
  - 25” (65mm) stainless steel open stand with rack guides

- **Gas hose with quick disconnect and restraining device:**
  - 48” (1219mm) hose
  - 36” (914mm) hose

- Solid state digital control with LED display, cook and hold, and Pulse Plus®
- Controls on the left side
- Stainless steel oven liner
- Extra oven racks
- Stainless steel solid back panel
- Gas manifold (for double sections)
- Prison package (includes security control panel and stainless steel back)
- Security control panel
- Flue connector

**OPTIONS AND ACCESSORIES**

- Solid stainless steel doors

---

**STANDARD FEATURES**

- Solid state manual control with digital timer
- 25” (65mm) adjustable stainless steel legs (for single units)
- 6” (152mm) adjustable stainless steel legs (for double sections)
- Draft diverter or draft hood for venting (select one)
- Two year parts and one year labor warranty
- Five year limited oven door warranty*

* For all international markets, contact your local distributor.

---

**EXTERIOR CONSTRUCTION**

- Full angle-iron frame
- Stainless steel front, top, and sides
- Dual pane thermal glass windows encased in stainless steel door frames
- Porcelain door handle with simultaneous door operation
- Triple-mounted pressure lock door design with turnbuckle assembly
- Modular slide out front control panel for easy cleaning
- Solid mineral fiber insulation at top, back, sides and bottom

**INTERIOR CONSTRUCTION**

- Double-sided porcelainized baking compartment liner (14 gauge)
- Aluminized steel combustion chamber
- Dual inlet blower wheel
- Five chrome-plated racks, eleven rack positions with a minimum of 1-5/8” (41mm) spacing
- Interior lights

**OPERATION**

- Dual Flow Gas system combines direct and indirect heat
- Electronic spark ignition control system
- Removable dual tube burners
- Pressure regulator
- Manual gas service cut-off switch located on the front of the control panel
- Air mixers with adjustable air shutters
- Solid state thermostat with temperature control range of 200°F (93°C) to 500°F (260°C)
- Two speed fan motor (single speed in CE model)
- 1/3 horsepower blower motor with automatic thermal overload protection
- Control area cooling fan
- Two 50 watt commercial bake oven lamps

---

**BLODGETT OVEN COMPANY**

www.blodgett.com

44 Lakeside Avenue, Burlington, VT 05401

Phone: (802) 658-6600 • Fax: (802) 864-0183
**MODEL DFG-100**

**NOTE:** The company reserves the right to make substitutions of components without prior notice

**DIMENSIONS ARE IN INCHES (MM)**

- **SHORT FORM SPECIFICATIONS**
  - Provide Blodgett full-size convection oven model DFG-100, (single/double) compartment. Each compartment shall have (porcelainized/stainless) steel liner and shall accept five 18" x 26" standard full-size bake pans. Stainless steel front, top and sides. Doors shall be (solid stainless steel/ have dual pane thermal glass windows) with single porcelain handle and simultaneous operation. Unit shall be gas heated with electronic spark ignition and shall cook by means of a dual-flow system combining direct and indirect heat with a gas shutoff switch on the front of the control panel. Air in baking chamber distributed by dual inlet blower powered by a two-speed (single speed for CE model), 1/3 HP motor with thermal overload protection. Each chamber shall be fitted with two commercial lamps and five chrome-plated removable racks. Control panel shall be recessed with Cook/Cool Down mode selector, solid state (manual/ digital) infinite thermostat (200- 500°F), and 60-minute timer. Provide two years parts and one year labor warranty. Provide options and accessories as indicated.

**DIMENSIONS:**
- **Floor space:** 38-1/4” (972mm) W x 36-7/8" (937mm) D
- **Product clearance**
  - Oven Back: 0" from combustible and non-combustible construction.
  - Oven Sides: 2” from combustible and non-combustible construction.
- **Interior:**
  - 29” (737mm) W x 20” (508mm) H x 24-1/4” (616mm) D
- **Height dimensions remain the same**
- **Add 4-1/2” (114mm) to all height dimensions**
- **Subtract 2.5” (64mm) from all height dimensions**

**GAS SUPPLY:**
- 3/4” NPT
- **Manifold Pressure:**
  - Natural – 3.5” W.C.
  - Propane – 10” W.C.
- **Inlet Pressure:**
  - Natural – 7.0” W.C. min. – 10.5” W.C. max.
  - Propane – 11.0” W.C. min. – 13.0” W.C. max.

**POWER SUPPLY:**
- 115 VAC, 1 phase, 6 Amp, 60 Hz., 2-wire with ground, 1/3 H.P., 2 speed motor, 1140 and 1725 RPM
- 230V CE model, 1 phase, 3 Amp, 50 Hz., 2-wire with ground, 1/3 H.P., 1 speed motor, 1425 RPM
- 6’ (1.8m) electric cord set furnished on 115 VAC ovens only.

Blodgett recommends a Pass & Seymour, model 2095, GFCI for this oven.

**MINIMUM ENTRY CLEARANCE:**
- Uncrated: 32-1/16” (814mm)
- Crated: 37-1/2” (953mm)

**SHIPPING INFORMATION:**
- Approx. Weight:
  - Single: 590 lbs. (268 kg)
  - Double: 1095 lbs. (497 kg)
- **Crate sizes:**
  - 37-1/2” (952mm) x 43-1/2” (1105mm) x 51-3/4” (1315mm)

**MAXIMUM INPUT:**
- Single: 55,000 BTU/hr (16.2 Kw)
- Double: 110,000 BTU/hr (32.4 Kw)

**NOTE:** FOR COMMERCIAL USE ONLY

**BLODGETT OVEN COMPANY**

www.blodgett.com

44 Lakeside Avenue, Burlington, VT 05401 • Phone: (802) 658-6600 • Fax: (802) 864-0183

Printed in U.S.A.
ITEM DESCRIPTION: Combi oven, existing.

ELECTRICAL REQUIREMENTS

<table>
<thead>
<tr>
<th>VOLTAGE</th>
<th>PHASE</th>
<th>AMPS</th>
<th>OTHER</th>
<th>KW</th>
<th>HP</th>
<th>CONNECTION</th>
<th>NEMA</th>
</tr>
</thead>
<tbody>
<tr>
<td>208</td>
<td>3</td>
<td>60</td>
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PLUMBING REQUIREMENTS (WATER/STEAM)

<table>
<thead>
<tr>
<th>COLD WATER</th>
<th>HOT WATER(&lt;140°F)</th>
<th>BOOSTED HOT WATER(&gt;140°F)</th>
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<tbody>
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<table>
<thead>
<tr>
<th>COLD WATER FILTERED/TREATED</th>
<th>HOT WATER FILTERED/TREATED</th>
<th>DIRECT STEAM</th>
</tr>
</thead>
<tbody>
<tr>
<td>3/4&quot;</td>
<td></td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>DIRECT WASTE CONNECTION</th>
<th>INDIRECT WASTE CONNECTION</th>
<th>RETURN STEAM</th>
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<table>
<thead>
<tr>
<th>TYPE</th>
<th>BTUS</th>
<th>CONNECTION</th>
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</table>
Description:
Combi-Steamer for most cooking methods employed in the catering trade, with optional use of steam and hot air, separately, sequentially or combined.

The RATIONAL CombiMaster unit cooks with hot air and pressureless steam – singular, sequentially and in combination.

Features:
High-performance fresh steam generator • Seamless hygienic cooking cabinet with rounded corners, cabinet with splash guard - stops water spilling out • Microprocessor-controlled cooking process • Probe for core temperature measurement • Clear control panel, operating modes set by dial • Temperature unit adjustable in °C or °F • Demand-related power supply • Free time selection from 0-24 hours • Integral, maintenance-free grease extraction system with no additional grease filter • Airflow optimised cooking cabinet • Halogen cooking cabinet lighting from shock-proof CERAN glass • Cool down function for fast cabinet fan cooling • Cleaning program • Automatic vapour quenching system • Steam generator automatically flushed and drained by pump • Descaling program • Integral fan impeller brake • Operating and warning displays • Buzzer • Rear-vented double glass doors, hinged inside pane for easy cleaning • Door handle with right/left and slap function • Door locking positions • Proximity door contact switch • Drip collector and door drip pan with continuous discharge to unit drain • Press-fit cabinet seal • Lengthwise loading for accessories • Hinging rack with additional rail for drip collector, rail distance 2 5/8" (68 mm), hinging rack swivel for easy cleaning • Maximum rack height 5 1/4 ft. when original base cabinet used • U-shaped rack rails with notched recesses for easy loading • All-round heat insulation • Swivel air baffle with quick-release locks • Hinged control panel allows front servicing and inspection • ServiceDiagnostic System with service notices display • Separate solenoid valves for normal and soft water • Height-adjustable feet • Material inside and out CrNi steel CNS 304 • Safety temperature limiter for cooking cabinet and steam generator.
CombiMaster CM 101 Electric
(10 x 12” x 20”/10 x 13” x 18”)

1. Common water supply (cold water)
2. Water supply cold water
3. Water supply soft or hot water
4. Drain
5. Electrical connection
6. Equipotential bonding
7. Vent pipe 2” (50 mm)

Minimum Clearance 2” (50 mm)
Left side 20” recommended for servicing unit without the ability to move for servicing

Measurements in mm (inches)

Technical specification:

Electrical connection:
Connected load: 19 kW
Three Phase
208 V: 53 amps 240 V: 61 amps
440 V: 25 amps 480 V: 29 amps*

Notes:
Circuit breaker required
Do not use fuses
Dedicated ground wire required
#AWG Wire size (140°F):
#4: 208/240 V  #8: 440/480 V
Steam: 18 kW
Hot air: 18 kW
Recommended breaker:
208 V: 60 A 240 V: 75 A
440 V: 30 A 480 V: 35 A

Water connection:
3/4” NPS for 1/2” pressure hose
Note: Connect to drinking water only.

Drain connection:
2” (50 mm) O.D. (outside diameter)
Non-threaded stainless outlet
Note: connect only to 2” (50 mm) diameter steam temperature resistant pipe

Dimensions:
Width: 33 3/8” (847 mm)
Height: 40” (1017 mm)
Depth: 30 1/2” (771 mm)

Capacity:
Steam pans: 10 x 12” x 20”
Half size sheet pans: 10 x 13” x 18”
Other GN-container sizes: 1/2, 1/3, 2/3, 2/8

Shipping weight
Net: 274 lbs (124.5 kg)
Gross: 293 lbs (133 kg)
Cubing packing: 38.8 cu. ft. (1.10 m³)
Freight class: 85, F.O.B.

Cooking medium:
Moist heat 85°F-212°F
Dry heat: 85°F-575°F
Combination: 85°F-575°F

External Heat Source Proximity:
Each Combi-Steamer must be clear of all external sources of heat • Increased appliance temperature may cause damage to unit components • Installations must comply with all local electrical, plumbing and ventilation codes • RATIONAL recommends water treatment based on the results of water testing • Consult owners manual for additional installation requirements.

Bidding specifications:
The RATIONAL CombiMaster unit cooks with hot air and pressureless steam – singular, sequentially and in combination.

Cooking Modes: Steam generated by the steam generator is available at any time. No parboiling, the cooking process starts immediately. The cooking temperature is permanently set to 212°F. Vario-Steaming gentle cooking for sensitive products from 85°F-212°F. Hot Air up to 575°F means sufficient power reserves even with full loads or grillings. Combi-Steaming – The benefits of steam and hot air are combined. This produces an ideal climate in the cooking cabinet for roasts, gratins, yeast doughs, etc. Finishing® precooked food is perfectly reheated without puddles or dried-up edges, e.g. for banquet-service.

Unit shall be equipped with: High-performance fresh steam generator • Clear control panel • Core temperature probe • Seamless hygienic cooking cabinet with rounded corners • Integral, maintenance-free grease extraction system • Halogen cooking cabinet lighting • Automatic vapor quenching • Integral fan impeller brake • Rear-ventilated double glass doors • Door handle with right/left and slam function • Drip collector and door drip pan • Hinge rack with additional rail for drip collector • All-round heat insulation • Integral hand shower with infinitely variable regulation, automatic retracting • Separate solenoid valves for normal and soft water.

RATIONAL Cooking Systems
455 E. State Parkway, Suite 101 – Schaumburg IL, 60173 USA
Tel.: +1 847 2735000 / Fax.: +1 84778559583
**ITEM DESCRIPTION:**

Water filter. Provide with all standard features.

1. Run filtered water from this unit inside new wall to items #338, combi oven and item #335, steamer.

**ELECTRICAL REQUIREMENTS**

<table>
<thead>
<tr>
<th>VOLTAGE</th>
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<th>OTHER</th>
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<th>RETURN STEAM</th>
</tr>
</thead>
</table>

**PLUMBING REQUIREMENTS (GAS)**

<table>
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<tr>
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<th>BTUS</th>
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</table>

**OTHER INFORMATION**

All plumbing, electrical, mechanical connections, and inter-connections shall be by the general contractor unless otherwise specified herein.
The 3M™ Water Filtration Products SF165 ScaleGARD™ HT System helps provide consistent Recipe Quality Water™ with reduced sediment and chlorine taste and odor. Operating cost savings from the controlled and metered addition of scale-inhibitors reduces the ability of calcium and magnesium to precipitate as hard scale in both high and low temperature applications, including ice machines, coffee, tea, espresso brewers and steamers*.

- ScaleGARD HT, SF165 combines chlorine taste and odor reduction with sediment reduction and helps protect against the effects of scale formation at flow rates to 3.34 gpm (12.6 lpm) for 35,000 gallons (132,000 liters).

**PRODUCT BENEFITS**

- Advanced Integrated Membrane Pre-Activated Carbon Technology ("IMPACT") filtration media combines a membrane in series with premium activated carbon to provide superior throughput and cartridge life.
- Reduced sediment and chlorine taste and odor for equipment protection and great tasting hot and cold beverages and ice.
- A forced-feed orifice carefully controls and meters the addition of a proprietary scale inhibitor to reduce scale build-up on heating coils.
- Superior scale reduction performance in equipment for ice machines and equipment heating water to temperatures over 200°F (93°C).
- Sanitary Quick Change (SOC) HF65 encapsulated cartridge design allows for fast and easy change-outs with 1/4 turn while minimizing the possibility of leakage and media contamination.
- 3/4" NPT inlet and outlet ports allow direct or easily adaptable connections to existing plumbing lines.
- FDA CFR-21 and/or NSF compliant materials.
- System includes a pressure gauge, inlet shut-off valve and outlet check valve for simple installation and operation.

**PRODUCT SPECIFICATIONS**

<table>
<thead>
<tr>
<th>Model Number</th>
<th>Part Number</th>
<th>Reduction Claims</th>
<th>Micron Rating</th>
<th>Capacity</th>
<th>Service Flow Rate</th>
<th>Application</th>
<th>Replacement Cartridge</th>
<th>Sizing</th>
</tr>
</thead>
<tbody>
<tr>
<td>SF165</td>
<td>56246-01</td>
<td>Sediment, Chlorine Taste and Odor, Scale</td>
<td>3</td>
<td>35,000 gallons (132,000 liters)</td>
<td>3.34 gpm (12.6 lpm)</td>
<td>Normal to Hard Water</td>
<td>HF65 (56134-07)</td>
<td>Ice: Cubers to 1,200 lbs. (544 kg) Flakers to 2,400 lbs. (1,089 kg) Coffee Brewers and Steamers to demand flow rates of 3.34 gpm (12.6 lpm)</td>
</tr>
</tbody>
</table>

* Periodic acid de-liming of boiler is recommended for steamer applications.
**LIMITED WARRANTY**

CUNO Incorporated warrants this Product (excluding disposable filter cartridge(s)) to be free from defects in material and workmanship for five (5) years from the date of purchase. The disposable filter cartridge is warranted from defects in material and workmanship for a period of one (1) year from the date of purchase. This warranty does not cover failures resulting from abuse, misuse, alteration or damage not caused by CUNO or failure to follow installation and use instructions. If the Product is defective CUNO will replace the Product or refund your Product purchase price. CUNO shall not be liable for any indirect, special, incidental, or consequential damages arising from the use of this Product. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation may not apply to you. To obtain warranty service, mail your request to Warranty Claims, CUNO Incorporated, 400 Research Parkway, Meriden, CT 06450. Proof of purchase (original sales receipt) must accompany the warranty claim, along with a complete description of the Product, model number and alleged defect. This warranty gives you specific legal rights and you may have other rights which vary from state to state, or country to country.

---

**PHYSICAL SPECIFICATIONS**

- System includes a manifold with built-in pressure gauge, inlet water shut-off valve, outlet check valve, mounting bracket, filter cartridge and scale-feeding system.
- Inlet and outlet plumbing connections are 3/4” NPT.
- Filter cartridges are o-ring seal type.
- System maximum operating pressure of 125 psi (862 kPa) and operating temperatures of 100°F (37.8°C).
- Recommended service flow rate is up to 3.34 gpm (12.6 lpm)
- Filter cartridge incorporates carbon block media protected by a pleated pre-filter membrane.
- All wetted parts and media are FDA CFR-21 compliant.
- Cartridges are sanitary in design, requiring no contact with the filter media during cartridge change-out.
- Filter cartridges requires no pre-activation.
- Shipping Weight: 6 lbs. (2.7 kg).
- Operating Weight: 12 lbs. (5.4 kg).

---

**IMPORTANT: INSTALLATION TIPS**

These installation tips are for informational purposes only and are not intended to be used as actual installation instructions. **CAUTION:** To reduce the risk associated with property damage due to water leakage:

- **Read and follow** Use Instructions before installation and use of this system.
- **Installation and use MUST** comply with all state and local plumbing codes.
- **Protect from freezing,** remove filter cartridge when temperatures are expected to drop below 40°F (4.4°C).
- **Do not install on hot water supply lines.** The maximum operating water temperature of this filter system is 100°F (37.8°C).
- **Do not install** if water pressure exceeds 125 psi (862 kPa). If your water pressure exceeds 80 psi (552 kPa), you must install a pressure limiting valve. Contact a plumbing professional if you are uncertain how to check your water pressure.
- **Do not install** where water hammer conditions may occur. If water hammer conditions exist you must install a water hammer arrester. Contact a plumbing professional if you are uncertain how to check for this condition.
- The disposable filter cartridge MUST be replaced every 12 months, at the rated capacity or if a noticeable reduction in flow rate occurs.

---

**LIMITED WARRANTY**

CUNO Incorporated warrants this Product (excluding disposable filter cartridge(s)) to be free from defects in material and workmanship for five (5) years from the date of purchase. The disposable filter cartridge is warranted from defects in material and workmanship for a period of one (1) year from the date of purchase. This warranty does not cover failures resulting from abuse, misuse, alteration or damage not caused by CUNO or failure to follow installation and use instructions. If the Product is defective CUNO will replace the Product or refund your Product purchase price. CUNO will not be liable for any indirect, special, incidental, or consequential damages arising from the use of this Product. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation may not apply to you. To obtain warranty service, mail your request to Warranty Claims, CUNO Incorporated, 400 Research Parkway, Meriden, CT 06450. Proof of purchase (original sales receipt) must accompany the warranty claim, along with a complete description of the Product, model number and alleged defect. This warranty gives you specific legal rights and you may have other rights which vary from state to state, or country to country.
## Item Description:
Mobile holding cabinet. Provide with all standard features.
Provide heavy duty push and pull handles
Provide perimeter bumpers

### Electrical Requirements

<table>
<thead>
<tr>
<th>Voltage</th>
<th>Phase</th>
<th>Amps</th>
<th>Other</th>
<th>KW</th>
<th>HP</th>
<th>Connection</th>
<th>Nema</th>
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### Plumbing Requirements (Water/Steam)

<table>
<thead>
<tr>
<th>Cold Water</th>
<th>Hot Water (&lt;140°F)</th>
<th>Boosted Hot Water (&gt;140°F)</th>
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<tbody>
<tr>
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<table>
<thead>
<tr>
<th>Cold Water Filtered/Treated</th>
<th>Hot Water Filtered/Treated</th>
<th>Direct Steam</th>
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<tbody>
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<table>
<thead>
<tr>
<th>Direct Waste Connection</th>
<th>Indirect Waste Connection</th>
<th>Return Steam</th>
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### Plumbing Requirements (Gas)

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</thead>
<tbody>
<tr>
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</tbody>
</table>

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All plumbing, electrical, mechanical connections, and inter-connections shall be by the general contractor unless otherwise specified herein.

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Make Life Easy

The Clymate IQ™ cabinet takes the guesswork out of holding foods and provides professional results every time. Clymate IQ™ cabinets start by quickly getting up to the programmed heat and humidity levels - twice as fast as the competition - then the Intuitive Climate Control™ technology automatically maintains the set levels of heat and humidity. Proper levels inside the unit mean food is held under precise conditions resulting in less waste.

Heats Up Fast
The Clymate IQ™ cabinet's Intuitive Climate Control™ technology reaches the set humidity and temperature in just 30 minutes, versus 75 minutes for the competition.

Place the Unit Anywhere
All units come with a tri-directional AC cord pocket to give you better plug placement.

Unmatched Ease of Cleaning
The EXCLUSIVE Large Volume Removable Water Reservoir makes clean up a breeze - just pull out the pan and the heating elements lift up for easy cleaning.

Simple to Use
User-friendly, easy-to-read, easy-to-set, color-coded controls allow you to set the unit from 10% to 90% relative humidity and 90°F to 200°F. Also includes a low water and temperature alarm.

Fast Recovery
Clymate IQ™ gets back to temperature fast. You don’t have to worry about loosing heat and humidity if you open and close the door repeatedly during peak service times.

Consistency Throughout
All Clymate IQ™ cabinets feature a unique Push/Pull Air Distribution System to provide uniform temperature and humidity on every level, throughout the unit.
**Clymate IQ™**

**PERFORMANCE VALUES**

<table>
<thead>
<tr>
<th>Time (min)</th>
<th>Recovery</th>
<th>Preheat (75°F to 160°F)</th>
<th>Approx. 32 min</th>
<th>Approx. 6 min</th>
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</thead>
<tbody>
<tr>
<td>5</td>
<td>10</td>
<td>15</td>
<td>20</td>
<td>25</td>
</tr>
<tr>
<td>30</td>
<td></td>
<td>35</td>
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</tr>
</tbody>
</table>

**Main Power Switch**
- Pressing this button will show actual temperature and humidity values.
- To toggle between °F and °C, PRESS and HOLD the left knob for TEN (10) seconds.

**Shows Relative Humidity (RH)**
- 10% RH to 90% RH

**Shows Air Temperature**
- 90°F - 200°F (32°C - 93°C)

**Water Quality Statement**
- The fact that water supply is portable is no guarantee that it is suitable for steam generators. Your water supply should be within these general guidelines.
- Supply Pressure: 30-60 psig
- Hardness: less than 3 grains
- Silica: less than 13 ppm
- PH range: 7-8
- Un-dissolved Solids: less than 5 microns

Other factors affecting steam generating are iron content, amount of chlorination and dissolved gases. Water supplies vary from state to state. Therefore it is necessary that the local water treatment specialist be consulted before the installation of any steam generating equipment.

**ELECTRICAL DATA**

<table>
<thead>
<tr>
<th>VOLTS</th>
<th>120</th>
<th>220 - 240</th>
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<tr>
<td>WATTS</td>
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<td>60</td>
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<tr>
<td>PHASE</td>
<td>Single</td>
<td>Single</td>
</tr>
<tr>
<td>NEMA PLUG</td>
<td>5-20P</td>
<td>6-15P</td>
</tr>
</tbody>
</table>

**Note:** Dedicated circuit required for PHTT-4S/6

**Food Warming Equipment Company, Inc.**

P.O. Box 1001
Crystal Lake, IL 60039-1001 USA
800-222-4393; 815-459-7500
Fax: 815-459-7989

Manufacturing Facilities:
- 7900 S. Route 31
- Crystal Lake, IL 60014 USA
- www.fwe.com
- sales@fweco.net

Patent Pending

Clymate IQ and Intuitive Climate Control are trademarks of FWE / Food Warming Equipment Company, Inc., Crystal Lake, IL.

All specifications subject to change without notice.
© 09 B Food Warming Equipment Company, Inc.
**FOODSERVICE EQUIPMENT DATA SHEET**

**DESCRIPTION:** Open Item

**ITEM NUMBER:** 345

**PRIMARY MANUFACTURER:**

**MODEL NUMBER:**

**QUANTITY REQUIRED:**

**OTHER:**

**ALTERNATE MANUFACTURERS**

**ITEM DESCRIPTION:** ALTERNATE MANUFACTURERS SUBJECT TO APPROVAL.

**ELECTRICAL REQUIREMENTS**

<table>
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</table>

**PLUMBING REQUIREMENTS (WATER/STEAM)**

<table>
<thead>
<tr>
<th>COLD WATER</th>
<th>HOT WATER(&lt;140°F)</th>
<th>BOOSTED HOT WATER(&gt;140°F)</th>
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<tbody>
<tr>
<td></td>
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<table>
<thead>
<tr>
<th>COLD WATER FILTERED/TREATED</th>
<th>HOT WATER FILTERED/TREATED</th>
<th>DIRECT STEAM</th>
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<tbody>
<tr>
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<table>
<thead>
<tr>
<th>DIRECT WASTE CONNECTION</th>
<th>INDIRECT WASTE CONNECTION</th>
<th>RETURN STEAM</th>
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<tbody>
<tr>
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**PLUMBING REQUIREMENTS (GAS)**

<table>
<thead>
<tr>
<th>TYPE</th>
<th>BTUS</th>
<th>CONNECTION</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
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</table>
### Compact Power Mixer

**Description:** Compact power mixer. Provide with all standard features.

**Primary Manufacturer:** Robot Coupe  
**Model Number:** CMP300V.V  
**Quantity Required:** 3 units

#### Electrical Requirements

<table>
<thead>
<tr>
<th>Voltage</th>
<th>Phase</th>
<th>Amps</th>
<th>Other</th>
<th>KW</th>
<th>HP</th>
<th>Connection</th>
<th>NEMA</th>
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#### Plumbing Requirements (Water/Steam)

<table>
<thead>
<tr>
<th>Cold Water</th>
<th>Hot Water (&lt;140°F)</th>
<th>Boosted Hot Water (&gt;140°F)</th>
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<tbody>
<tr>
<td></td>
<td></td>
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</tr>
<tr>
<td>Cold Water Filtered/Treated</td>
<td>Hot Water Filtered/Treated</td>
<td>Direct Steam</td>
</tr>
<tr>
<td>Direct Waste Connection</td>
<td>Indirect Waste Connection</td>
<td>Return Steam</td>
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#### Plumbing Requirements (Gas)

<table>
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<th>Type</th>
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<th>Connection</th>
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<tbody>
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---

*All plumbing, electrical, mechanical connections, and inter-connections shall be by the general contractor unless otherwise specified herein.*

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*File: tba-wafsl-346*
Compact Power Mixers
With 10”, 12”, 14” and 16” immersible Shafts

Compact Power Mixers are ideal for liquefying soups, sauces, pureeing fruits and vegetables with a portable easy to handle unit.

All Robot Coupe Compact Power Mixers have ergonomically designed handles to reduce user fatigue, on-off control button with lock button, variable speed control button, splash guards, watertight seals, powerful motor, patented removable bell and knife assembly easily disassembled for unmatched sanitation.

- **CMP250V.V.** – Variable Speed Compact Power Mixer with Mixer Attachment with 10” stainless steel immersible shaft. Processing Capacity – 16 quarts. Variable speed of 5,000 to 10,000 RPM.

- **CMP300V.V.** – Variable Speed Compact Power Mixer with Mixer Attachment with 12” stainless steel immersible shaft. Processing Capacity – 32 quarts. Variable speed of 5,000 to 10,000 RPM.

- **CMP350V.V.** – Variable Speed Compact Power Mixer with Mixer Attachment with 14” stainless steel immersible shaft. Processing Capacity – 50 quarts. Variable speed of 5,000 to 10,000 RPM.

- **CMP400V.V.** – Variable Speed Compact Power Mixer with Mixer Attachment with 16” stainless steel immersible shaft. Processing Capacity – 55 quarts. Variable speed of 5,000 to 10,000 RPM.

1 year parts and labor warranty.
### Specifications

**STANDARD MODEL:** Variable Speed Compact Power Mixer with stainless steel mixer attachment with removable stainless steel knife and mixer blade, splash guard and disassembly tool. Immeresible stainless steel shaft length:

<table>
<thead>
<tr>
<th>Model</th>
<th>Shaft Length</th>
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</thead>
<tbody>
<tr>
<td>CMP250V.V.</td>
<td>10&quot;</td>
</tr>
<tr>
<td><strong>CMP300V.V.</strong></td>
<td><strong>12&quot;</strong></td>
</tr>
<tr>
<td>CMP350V.V.</td>
<td>14&quot;</td>
</tr>
<tr>
<td>CMP400V.V.</td>
<td>16&quot;</td>
</tr>
</tbody>
</table>

**ELECTRICAL:**

- **CMP250V.V.** – 120V, 60Hz, single phase.
- **CMP300V.V.** – 120V, 60Hz, single phase.
- **CMP350V.V.** – 120V, 60Hz, single phase.
- **CMP350V.V.** – 120V, 60Hz, single phase.

Contact your local electrician for local code requirements.

**MOTOR:**

- **CMP250V.V.** – 3.0 Amps, 270 Watt, Single Phase; Variable Speed 5,000-10,000.
- **CMP300V.V.** – 3.2 Amps, 300 Watt, Single Phase; Variable Speed 5,000-10,000.
- **CMP350V.V.** – 3.5 Amps, 350 Watt, Single Phase; Variable Speed 5,000-10,000.
- **CMP350V.V.** – 3.5 Amps, 380 Watt, Single Phase; Variable Speed 5,000-10,000.

**SWITCHING:** On/off control button, variable speed control, lock button for continuous operation, safety button.

**PROCESSING CAPACITY:**

- **CMP250V.V.** – Up to 16 quarts
- **CMP300V.V.** – Up to 32 quarts
- **CMP350V.V.** – Up to 50 quarts
- **CMP400V.V.** – Up to 55 quarts

**WEIGHT:**

- **CMP250V.V.** – 11 lbs.
- **CMP300V.V.** – 11 lbs.
- **CMP350V.V.** – 11 lbs.
- **CMP400V.V.** – 12 lbs.

**STANDARDS:**

ETL electrical & sanitation, cETL (Canada)
### FOODSERVICE
### EQUIPMENT DATA SHEET

**ITEM NUMBER:** 347  
**STATUS CODE:** A

**DESCRIPTION:** Mixer  
**PRIMARY MANUFACTURER:** Kitchen Aide  
**MODEL NUMBER:** KSM152PSNK  
**QUANTITY REQUIRED:** 5 units  
**OTHER:**

**ITEM DESCRIPTION:**
Mixer. Provide with all standard features.

#### ELECTRICAL REQUIREMENTS

<table>
<thead>
<tr>
<th>VOLTAGE</th>
<th>PHASE</th>
<th>AMPS</th>
<th>OTHER</th>
<th>KW</th>
<th>HP</th>
<th>CONNECTION</th>
<th>NEMA</th>
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#### PLUMBING REQUIREMENTS (WATER/STEAM)

<table>
<thead>
<tr>
<th>COLD WATER</th>
<th>HOT WATER(&lt;140°F)</th>
<th>BOOSTED HOT WATER(&gt;140°F)</th>
</tr>
</thead>
<tbody>
<tr>
<td>COLD WATER FILTERED/TREATED</td>
<td>HOT WATER FILTERED/TREATED</td>
<td>DIRECT STEAM</td>
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<tr>
<td>DIRECT WASTE CONNECTION</td>
<td>INDIRECT WASTE CONNECTION</td>
<td>RETURN STEAM</td>
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#### PLUMBING REQUIREMENTS (GAS)

<table>
<thead>
<tr>
<th>TYPE</th>
<th>BTUS</th>
<th>CONNECTION</th>
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</thead>
</table>

**OTHER INFORMATION**

ALL PLUMBING, ELECTRICAL, MECHANICAL CONNECTIONS, AND INTER-CONNECTIONS SHALL BE BY THE GENERAL CONTRACTOR UNLESS OTHERWISE SPECIFIED HEREIN.

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### Item Description:

Specialty blender. Provide with all standard features.

### Electrical Requirements

<table>
<thead>
<tr>
<th>Voltage</th>
<th>Phase</th>
<th>Amps</th>
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<th>Kw</th>
<th>Hp</th>
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</table>

### Plumbing Requirements (Water/Steam)

- Cold Water
- Hot Water (<140°F)
- Boosted Hot Water (>140°F)
- Cold Water Filtered/Treated
- Hot Water Filtered/Treated
- Direct Steam
- Direct Waste Connection
- Indirect Waste Connection
- Return Steam

### Plumbing Requirements (Gas)

<table>
<thead>
<tr>
<th>Type</th>
<th>Btus</th>
<th>Connection</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
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</tbody>
</table>

---

**Specialty Blender**

**Waring**

**Model Number:** MX1000XTS

**Quantity Required:** 3 units

**Alternate Manufacturers:** Subject to approval.

---

**All plumbing, electrical, mechanical connections, and inter-connections shall be by the general contractor unless otherwise specified herein.**

---

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Features

- Heavy-duty 3.5 peak input HP motor
- 45,000 RPM (bare motor speed)
- Great for smoothies, bar drinks, soups, salsas, sauces, desserts, dressings and more
- Simple High, Low, Off and Pulse paddle switches
- One-piece dishwasher-safe removable jar pad
- Sound enclosures available for quiet operation (SE500/SE1000)
Xtreme Hi-Power Blender Series
MX1000XT/MX1000XTP/MX1000XTS

Specifications

<table>
<thead>
<tr>
<th>Item</th>
<th>Electrical</th>
<th>Listings</th>
<th>RPM (bare motor)</th>
<th>Dimensions (H” x W” x D”)</th>
<th>Warranty</th>
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</thead>
<tbody>
<tr>
<td>MX1000XT</td>
<td>120 Volt, 13 Amp, 50/60 Hz</td>
<td>ETL, NSF</td>
<td>45,000</td>
<td>18”x8½”x8¼”</td>
<td>Limited 3 Year Motor and 2 Year Parts and Labor</td>
</tr>
<tr>
<td>MX1000XTS</td>
<td>120 Volt, 13 Amp, 50/60 Hz</td>
<td>ETL, NSF</td>
<td>45,000</td>
<td>16”x8½”x8¼”</td>
<td>Limited 3 Year Motor and 2 Year Parts and Labor</td>
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<tr>
<td>MX1000XTP</td>
<td>120 Volt, 13 Amp, 50/60 Hz</td>
<td>ETL, NSF</td>
<td>45,000</td>
<td>16”x8½”x8¼”</td>
<td>Limited 3 Year Motor and 2 Year Parts and Labor</td>
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Ordering Information

<table>
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<tr>
<th>Description</th>
<th>Catalog #</th>
<th>Std Pkg.</th>
<th>Ship Wt. (Lbs.)</th>
<th>Cubic Feet</th>
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<tbody>
<tr>
<td>Xtreme Hi-Power Blender with 64 oz. Polycarbonate Container</td>
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<td>1</td>
<td>15.0</td>
<td>0.92</td>
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<td>Sound Enclosure for Xtreme Series 48 oz. Containers</td>
<td>SE500</td>
<td>1</td>
<td>5.0</td>
<td>0.95</td>
<td>040072007668</td>
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</table>

Waring Commercial • 314 Ella T. Grasso Ave. • Torrington • Connecticut 06790
Tel. (800) 492-7464 • Fax (860) 496-9008 • www.waringproducts.com • ©2006 Waring
<table>
<thead>
<tr>
<th>ITEM</th>
<th>QUANTITY</th>
<th>DESCRIPTION</th>
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<td>K-245</td>
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**GRAND TOTAL**

**ITEM 101**

**TOTAL**

**ITEM 108**

**TOTAL**
<table>
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<th>Item</th>
<th>Description</th>
<th>Price Per Each</th>
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Grand Total ITEM 202: 204.1

Total Price: 104.1
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**Grand Total:**

- Item 305: 2 x $304.2
- Item 307: 1 x $307.1, 2 x $307.3, 1 x $307.2
- Item 308: 1 x $308.2
- Item 309: 3 x $309.3
- Item 310: 2 x $310.2
- Item 311: 1 x $311.1
- Item 312: 1 x $312.1
- Item 313: 1 x $313.1
- Item 314: 3 x $314.3

**Total Per Each:**

- Quote: $304.2
- Description: Wall Mounted Cabinets with Glass Doors
- Model: FABRICATED CUSTOM
- Make: ETC-1826-5PH
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**GRAND TOTAL:** 329 PER EACH

**Total:** 658.2 + 659.2 + 659.0 + 658.8 + 658.6 + 658.2 + 659.4 + 658.4 + 658.2 + 659.8 = 6584.2
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**Grand Total:**

**Item:** 341

**Item:** 340

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**Grand Total**
IMPORTANT: Vendor must provide, in writing, a statement that vendor has a complete service organization within distance of The University of Alabama campus that is able to respond within 24 hours of being called for service. This service organization must be capable of performing any type of service necessary to properly service and repair the specified food service equipment. The University reserves the right to inspect this service facility if deemed necessary by University personnel. **Failure to comply with this requirement may eliminate your bid response from consideration.**

The nearest local service center to The University of Alabama, Tuscaloosa campus to service the specified food service equipment:

__________________________________________________________________________________

__________________________________________________________________________________

__________________________________________________________________________________
THE UNIVERSITY OF ALABAMA

CERTIFICATION OF COMPLIANCE WITH THE STATE OF ALABAMA IMMIGRATION LAW

The undersigned officer of _________________________________ (Company) certifies to the Board of Trustees of the University of Alabama that the Company does not employ an individual or individuals within the State of Alabama.

_____________________________________
SIGNATURE OF COMPANY OFFICER

_____________________________________
PRINT COMPANY NAME

_____________________________________
PRINT NAME OF COMPANY OFFICER

_____________________________________
PRINT TITLE OF COMPANY OFFICER

_____________________________________
DATE
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[View MOU]
DISCLOSURE STATEMENT

1. Contract/Purchase Order No. ________________________________

2. Name of Contract/Grantee: ________________________________
   Address: ________________________________
   Telephone: ________________________________
   Fax: ________________________________

3. Nature of Contract/Grant: ________________________________
   ________________________________
   ________________________________

4. Does the contractor/grantee have any relationships with any employee or official of the University, or a family member of such employee or official, that will enable such employee or official, or his/her family member, to benefit from this contract? If so, please state the names, relationships, and nature of the benefit.
   ________________________________
   ________________________________
   ________________________________

(For employees of the University, family members include spouse and dependents. For members of the Board of Trustees (officials), family members include spouse, dependents, adult children and their spouses, parents, in-laws, siblings and their spouses.)

This Disclosure Form will be available for public inspection upon request.

The above information is true and accurate, to the best of my knowledge.

________________________________________
Signature of Authorized Agent of Contractor/Grantee

________________________________________
Date: ________________________________

RETURN FORM TO: The University of Alabama
Purchasing Dept.
Box 870130
Tuscaloosa, AL 35487-0130
Ph: (205) 348-5230
Fax: (205) 348-8706
www.purchasing.ua.edu