



**CITY OF LEESBURG  
FLORIDA**

**INVITATION FOR BID (IFB)**

**IFB TITLE: WLNRC KITCHEN & CAFÉ EQUIPMENT**

IFB Number:	<u>180411</u>	Contracting Buyer:	<u>Mike Thornton</u>
Bid Due Date:	<u>July 10, 2018</u>	Pre-Bid Meeting:	<u>NA</u>
Bid Due Time:	<u>2:00 P.M.</u>	Issue Date:	<u>June 13, 2018</u>

**Brief Description / Purpose**

**INVITATION FOR BID  
No. 180411  
City of Leesburg, Florida**

The City invites interested and qualified companies regularly engaged in **furnishing and installing** of commercial/institutional grade kitchen equipment and accessories. The City is inviting bid responses for the equipment and installation services as defined in this solicitation package.

This is a full turnkey purchase by the City. Awarded supplier will provide all equipment and all installation services as detailed in the solicitation.

Registered vendors may obtain a copy of the IFB online at [www.vendorregistry.com](http://www.vendorregistry.com). A copy may also be obtained by e-mailing a request to [purch@leesburgflorida.gov](mailto:purch@leesburgflorida.gov) or by calling (352)728-9880.

Publish: Vendor Registry

**Solicitation Package Distribution**

The City of Leesburg utilizes Vendor Registry ([www.vendorregistry.com](http://www.vendorregistry.com)) as the ONLY official on-line bid management system to distribute solicitations, addenda and answers to questions. Solicitation information obtained from other sources may not be current or accurate and should not be relied on for submitting a response to a solicitation.

There is no charge to vendors/contractors to register and participate in the solicitation, nor will any fees be charged to the awarded vendor. Refer to [www.leesburgflorida.gov/purchasing/bids.aspx](http://www.leesburgflorida.gov/purchasing/bids.aspx) for further information.

Vendors are strongly encouraged to register (at no cost) with Vendor Registry to download solicitation documents. Should time not permit you to complete the registration process please contact the Purchasing Division at (352)728-9880 or by email at [purch@leesburgflorida.gov](mailto:purch@leesburgflorida.gov) to obtain a solicitation document(s).

## SECTION 1 – SPECIAL TERMS & CONDITIONS

### ST-1. **PURPOSE**

The purpose of this solicitation is to purchase commercial/institutional grade kitchen equipment for installation and use at the City's West Leesburg Neighborhood Resource Center. The WLNRC has a café and commercial teaching kitchen that is currently under construction/build-out. The café will serve food and drink to the public and the kitchen will be used by a local vocational school in providing food service and culinary classes.

### ST-2. **QUESTIONS, INFORMATION or CLARIFICATION**

**ALL** questions regarding this solicitation, including technical specifications or scope of work, shall be submitted in writing to the Designated Procurement Representative. To ensure fair consideration for all parties, the City prohibits communication to or with any department, division, employee, or city representative from the date of issuance of this solicitation until final City action.

- a. Bidders are encouraged to use the question/answer feature of Vendor Registry for the submission of questions and requests for information. Should that not be possible, questions relative to interpretation of specifications, scope of services or the submittal process shall be addressed in writing to the Designated Procurement Representative at [purch@leesburgflorida.gov](mailto:purch@leesburgflorida.gov).
- b. The deadline for questions is seven (7) business days prior to the solicitation due date. Does not include the day the solicitations are due.
- c. Any interpretation made to Bidders shall be expressed in the form of a written Addendum to the solicitation. Which, if issued, will be made available to all prospective Bidders no later than the three (3) business days immediately before the solicitation due date. Does not include the day the solicitations are due.
- d. Inquiries received after the deadline for questions may not be given any consideration at the discretion of the Purchasing Manager.
- e. It will be the responsibility of the Bidders to contact the Purchasing Division prior to submitting bids to ascertain if any addenda have been issued, to obtain all such addenda, incorporate addenda in their bid response and acknowledge said addenda on the appropriate form.

### ST-3. **PRE-BID CONFERENCE/SITE VISIT – Not Applicable**

### ST-4. **ELIGIBILITY**

To be eligible to respond to this IFB, bidding firms must demonstrate they, or the principals assigned to the project, have successfully completed projects similar to those specified in the Scope of Services section of the IFB, to at least three municipal entities.

Bidders/Contractors must have a minimum of 3 years of experience in performing the same or similar work required on this project. Bidders shall provide a minimum of three (3) reference projects completed within the last 2 years related to similar contracts of similar scope and size. References shall be given on the forms provided.

**ST-5. DESIGNATED PROCUREMENT REPRESENTATIVE**

Questions concerning any portion of this solicitation shall be directed in writing [fax and e-mail accepted] to the below named individual who shall be the official point of contact for this solicitation. Questions should be submitted no later than five (5) working days before the bid opening date.

Mike Thornton, Purchasing Representative  
City of Leesburg | Purchasing Department  
204 N. 5th Street, Leesburg, FL 34748  
Phone: 352-728-9880 | E-mail: [purch@leesburgflorida.gov](mailto:purch@leesburgflorida.gov)

No answers given in response to questions submitted shall be binding upon this solicitation unless released in writing as an addendum to the solicitation by the Purchasing Division for the City of Leesburg.

**ST-6. RESTRICTED DISCUSSIONS**

From the date of issuance of this solicitation until final City action, vendors should NOT discuss the solicitation or any part thereof with any employee, agent, or any other representative of the City except as expressly authorized by the designated procurement representative. The only communications that shall be considered pertinent to this solicitation are appropriately signed written documents from the vendor to the designated procurement representative and any relevant written document promulgated by the designated procurement representative.

**ST-7. COMPLETION REQUIREMENTS FOR INVITATION FOR BID**

**Complete all forms and Item Bid Schedule and return to the Purchasing Division no later than the due date and time.** Bid responses may be submitted by the methods permitted and detailed in this solicitation. Any bid received after this time will not be considered and will be returned unopened to the submitter. The City is not liable or responsible for any costs incurred by any Bidder in responding to this IFB including, without limitation, costs for product and/or service demonstrations if requested.

**ST-8. METHOD FOR SOLICIATION RESPONSE**

The Procurement Division shall receive responses to this Invitation for Bid by the methods listed here no later than the due date and time established within the solicitation. Bid responses will not be accepted by any other means.

**a. ELECTRONIC SUBMISSIONS**

Upload completed Bid Forms using the City's online bid management system Vendor Registry. Vendors must have an established account in advance of uploading bid submissions.

**b. DELIVERED SUBMISSIONS**

Deliver physical hardcopy submissions to:  
City of Leesburg  
Procurement Division  
204 N. 5th Street

Leesburg, Florida 34748

If using physical hardcopy, allow sufficient time for transportation and inspection. Each package shall be clearly marked with the applicable solicitation number, title, and company name. Ensure that your bid is securely sealed in an opaque envelope/package to provide confidentiality of the bid prior to the solicitation closing.

**ST-9. PREPARATION OF SPECIFICATIONS**

The equipment specifications and kitchen design provided in this solicitation were completed by Mathias Foodservice, Inc. located in Leesburg. This company will be permitted to participate in this solicitation and a bid response for the requested equipment and installation.

**ST-10. BID OPENING**

Due to the large number of items there will not be a public bid opening. Procurement staff will prepare a detailed bid tabulation after reviewing the bids received. That tabulation will be made available as soon as it has been reviewed and certified by the Purchasing Manager.

**ST-11. LOCAL VENDOR PREFERENCE**

(Applicable to projects whose cost is \$25,000 or greater.)

The City of Leesburg applies a Local Vendor Preference (LVP) for the purchase of personal property, general services, and professional services where the total purchase cost is \$25,000 and greater by means of competitive bid, request for proposals, qualifications or other submittals and competitive negotiation and selection. Except where federal or state law/requirements mandate to the contrary, preference shall be given to Local Vendors in the following manner:

- a. **“Tier I Local Vendor”** shall be defined as the primary Business Office or a Full Time Sales Office of the vendor being located within the City of Leesburg or the vendor receiving one or more Utility Services from the City of Leesburg.
  - i. **Tier I Local Vendor** - Under a Competitive Solicitation, the City may give a preference to a Tier I Local Vendor in the amount of five percent (5%) of the bid price or \$25,000, whichever is less.
- b. **“Tier II Local Vendor”** shall be defined as the primary Business Office or a Full Time Sales Office of the vendor not meeting the definition of a Tier I Local Vendor but nonetheless being located within the 20-Mile Radius as defined in this policy.
  - i. **Tier II Local Vendor** - Under a Competitive Solicitation, the City may give a preference to a Tier II Local Vendor in the amount of two percent (2%) of the bid price or \$10,000, whichever is less.

The Local Vendor preference will be applied only to the items/amount used for purposes of bid evaluation and determining award.

Bidders wanting a copy of the entire policy can receive one by making a request by e-mail to [purch@leesburgflorida.gov](mailto:purch@leesburgflorida.gov) or by calling the purchasing office at (352) 728-9880.

**ST-12. METHOD OF AWARD**

This is an 'all or none' award. All items will be awarded to a single vendor based on the Total Base Bid Amount. Bidder MUST bid all items. Failing to submit a bid price on all items will render your bid non-responsive and will not be considered for award.

Recommendation of Award will be to the responsible bidder submitting the lowest responsive bid and meeting the eligibility requirements. Determination of low bid amount will be made using the Total Base Bid Amount which will include all equipment costs, installation and profit & overhead. Local Vendor Preference will be considered when applicable in determining the low bid amount.

**ST-13. CONTRACT**

The City will issue a purchase order to the successful bidder which will incorporate this solicitation and the vendors bid response to form the purchase Agreement. The purchase will require approval by the CRA legislative body prior to order placement.

**ST-14. METHOD OF PAYMENT**

- i. City shall pay vendor for equipment installed and accepted by the City. The City will not make any advance payments, deposits or down payments.
- ii. All invoices shall contain the purchase order number, date and location of delivery or service, and confirmation of acceptance of the goods or services by the appropriate City representative.
- iii. Failure to submit invoices in the prescribed manner will delay payment.

**ST-15. PERMITS**

The City shall obtain and pay for any permits that may be necessary for work under a resulting award and purchase.

**ST-16. ACCEPTANCE OF GOODS OR SERVICES**

The goods delivered as a result of an award from this solicitation shall remain the property of the Contractor, and services rendered under the contract will not be deemed complete, until a physical inspection and actual usage of the product(s) and/or service(s) is (are) accepted by the City and shall be in compliance with the terms herein, fully in accord with the specifications and of the highest quality.

Any goods and/or services purchased as a result of this solicitation and/or contract may be tested and/or inspected for compliance with specifications. In the event that any aspect of the goods or services provided is found to be defective or does not conform to the specifications, the City reserves the right initiate corrective action on the part of the vendor, to include return of any non-compliant goods to the vendor at the vendor's expense, requiring the vendor to either provide a direct replacement for the item, or a full credit for the returned item. The vendor shall not assess any additional charge(s) for any conforming action taken by the City under this clause. The City will not be responsible to pay for any product or service that does not conform to the contract specifications.

In addition, any defective product or service or any product or service not delivered or performed by the date specified in the purchase order or contract, may be procured by the

City on the open market, and any increase in cost may be charged against the awarded Contractor. Any cost incurred by the City in any re-procurement plus any increased product or service cost shall be withheld from any monies owed to the Contractor by the City for any contract or financial obligation.

This project will be inspected by an authorized representative of the City. This inspection shall be performed to determine acceptance of work, appropriate invoicing, and warranty conditions.

**ST-17. CLAIMS FOR EXTRA COST**

If the Contractor claims that any instructions by drawings or otherwise involve extra cost under this contract, he shall give the Project Representative written notice thereof within ten (10) days after the receipt of such instructions, and in any event before proceeding to execute the work, except in emergency endangering life or property, the procedure shall then be as provided for changes in the work. No such claim will be valid unless so made.

**ST-18. RISK OF LOSS**

The vendor assumes the risk of loss of damage to the City's property during possession of such property by the vendor, and until delivery to, and acceptance of, that property to the City. The vendor shall immediately repair, replace or make good on the loss or damage without cost to the City, whether the loss or damage results from acts or omissions (negligent or not) of the vendor or a third party.

The vendor shall indemnify and hold the City harmless from any and all claims, liability, losses and causes of action which may arise out of the fulfillment of any subsequent contract. The vendor shall pay all claims and losses of any nature whatsoever in connection therewith, and shall defend all suits, in the name of the City when applicable, and shall pay all costs and judgments which may issue thereon.

**ST-19. INSURANCE AND INDEMNITY REQUIREMENTS**

- a) **Scope of Insurance** - The Contractor shall procure and maintain at its own expense, the following minimum insurance coverage, unless otherwise specified in the agreement, contract or lease.
  - i. All required insurance shall be provided by insurers acceptable to the City with an A.M. Best rating of at least A: VII.
  - ii. The Contractor shall require, and shall be responsible for assuring that any and all of its subcontractors secure and maintain such insurance that are required by law to be provided on behalf of their employees and others until the completion of that subcontractors work.
  - iii. The required insurance shall be secured and maintained for not less than the limits required by the City, or as required by law, whichever is greater.
  - iv. The required insurance shall not limit the liability of the Contractor. The City does not represent these coverages or amounts to be adequate or sufficient to protect the Contractor's interests or liabilities, but are merely required minimums.

- v. The provisions of the required insurance are subject to the approval of the City's Risk Manager, and upon request, the Contractor shall make available certified copies of the various policies for inspection.
  - vi. All liability insurance, except professional liability, shall be written on an occurrence basis.
  - vii. The Contractor waives its right of recovery against the City to the extent permitted by its insurance policies.
  - viii. Insurance required of the Contractor, or any other insurance of the Contractor shall be considered primary, and insurance of the City, if any, shall be considered excess as applicable to any claims which arise out of the agreement, contract or lease.
- b) **Indemnification** - The Contractor shall indemnify and hold harmless the City and its officers and employees, from liabilities, damages, attorneys' losses, and costs, including, but not limited to, reasonable fees, to the extent caused by the negligence, recklessness, or intentionally wrongful conduct of the Contractor and other persons employed or utilized by the Contractor in the performance of the contract.
- c) **Certificate of Insurance** - The Contractor shall provide evidence of required minimum insurance by providing the City an ACORD or other Certificate of Insurance in forms acceptable to the Risk Manager for the City, before any work under the agreement, contract or lease begins.
- i. Except for workers' compensation and professional liability, the Contractor's insurance policies shall be endorsed to name the City of Leesburg as additional insured to the extent of the agreement, contract or lease.
  - ii. The Certificate(s) of Insurance shall designate the City as certificate holder as follows: City of Leesburg, Attn: Purchasing Manager, P.O. Box 490630, Leesburg, Florida 34749-0630.
  - iii. The Certificate(s) of Insurance shall include a reference to the project and/or purchase order number.
  - iv. The Certificate(s) of Insurance shall indicate that the City shall be notified at least thirty (30) days in advance of cancellation.
  - v. The Certificate(s) of Insurance shall include all deductibles and/or self-insurance retentions for each line of insurance coverage.
  - vi. The Contractor, at the discretion of the Risk Manager for the City, shall provide information regarding the amount of claims payments or reserves chargeable to the aggregate amount of the Contractor's liability coverage(s).
- d) **Comprehensive General Liability** - The Contractor shall purchase and maintain Commercial General Liability coverage on forms no more restrictive than the latest editions of the Commercial General Liability policies of the Insurance Services Office (ISO). The Commercial General Liability policy shall provide minimum limits of \$1,000,000 per occurrence combined single limit that includes coverage for bodily and personal injury and property damage liability for premises, operations, products and completed operations\*, independent contractors, contractual liability covering the agreement, contract or lease, broad form property damage coverage, and property damage resulting from explosion, collapse or underground exposures (x, c, u).

- i. For remodeling and construction projects, the Contractor shall purchase and maintain products and completed operations coverage for a minimum of three (3) years beyond the City's acceptance of the project.
- e) **Business Automobile Liability** - The Contractor shall purchase and maintain Business Automobile Liability coverage on forms no more restrictive than the latest editions of the Business Automobile Liability policies of the Insurance Services Office (ISO). The Business Automobile Liability policy shall provide minimum limits of \$1,000,000 per occurrence combined single limit that includes coverage for claims for bodily injury and property damage arising from the use of motor vehicles, including on-site and off-site operations, and owned, non-owned and hired vehicles, and employee non-ownership use.
- f) **Workers' Compensation** - The Contractor shall purchase and maintain Workers' Compensation insurance for all workers' compensation obligations imposed by state law and with employers liability limits of at least \$100,000 each accident and \$100,000 each employee with \$500,000 policy limit for disease.

Contractors exempt from maintaining Workers' Compensation insurance must provide a valid certificate of exemption issued by the State of Florida.

[END OF SECTION]

**SW-1. PURPOSE**

The purpose of this solicitation is to purchase commercial/institutional grade kitchen equipment for installation and use at the City's West Leesburg Neighborhood Resource Center. The WLNRC has a café and commercial teaching kitchen that is currently under construction/build-out. The café will serve food and drink to the public and the kitchen will be used by a local vocational school in providing food service and culinary classes.

**SW-2. PROJECT LOCATION**

This building is located at West Leesburg Neighborhood Resource Center (WLNRC) 1041 County Road 468, Leesburg, Florida 34749.

**SW-3. LABOR, MATERIALS, AND EQUIPMENT SHALL BE SUPPLIED BY THE VENDOR**

Unless otherwise stated in this solicitation the vendor shall furnish all labor, material and equipment necessary for satisfactory contract performance. When not specifically identified in the technical specifications, such materials and equipment shall be of a suitable type and grade for the purpose. All material, workmanship, and equipment shall be subject to the inspection and approval of the City's Project Manager.

**SW-4. MATERIAL STORAGE**

Vendor is responsible for coordinating the installation of all equipment. Vendor is responsible for any staging or storage requirements in advance of equipment installation. Vendor may not 'store' equipment on-site waiting to be installed.

**SW-5. BIDDING**

This is an 'all or none' award. All items will be awarded to a single vendor based on the Total Base Bid Amount. Bidder MUST bid all items. Failing to submit a bid price on all items will render your bid non-responsive and will not be considered for award.

**SW-6. INSTALLATION AND COMMISSIONING**

**The awarded Supplier will be responsible for supplying, installing and commissioning all equipment requested in this solicitation and the resulting award.**

**SW-7. BID AS SPECIFIED**

All equipment must be bid as specified. The City will not consider substitutes or alternates for the requested equipment.

**SW-8. HEADING**

CONTINUED WITH SPECIFICATIONS SECTION 11400

## SECTION 11400

### FOOD SERVICE EQUIPMENT

#### PART 1 - GENERAL

##### 1.01 DESCRIPTION OF WORK

- A Work Included: The extent of foodservice equipment work is shown on the drawings and by schedules and equipment lists associated with either the drawings or this section.
- B Where walk-in refrigerated storage units indicated as part of food service equipment items include remote condensing units, all refrigerant piping and unit cooler drain line piping shall be included as part of the work covered by this section.

##### 1.02 RELATED WORK

- A. Refer to other sections of the project specifications for mechanical and electrical services and for the connection of foodservice equipment to mechanical and electrical systems.
- B. Mechanical and Electrical Work: Refer to Division 15 and Division 16 sections of the project specifications for mechanical and electrical services and for the connection of food service equipment to mechanical and electrical systems. Except as otherwise indicated, and except for work integral with fabricated items of equipment, the work covered by this section does not include ductwork, external piping and vents including concealed drains and traps, and electrical work including conduit, wiring, switches, disconnects, electrical devices and general lighting.
- C. Plumbing Work: Where plumbing trim and fittings including faucets, drains, vacuum breakers, quick-disconnect assemblies and valves are indicated, as part of food service equipment items, such trim or fittings shall be furnished under this section for installation under Division 15 sections. Where walk-in refrigerated storage units indicated as part of food service equipment items include remote condensing units, all electrical service and connection of electrical service to condensing units, unit coolers, alarm systems, interior lights and door heaters shall be included as part of the work covered by Division 16 sections.

##### 1.03 QUALITY ASSURANCE

- A. Work covered by this section shall be performed by skilled mechanics who regularly engage and specialize in work of the character required by this section and who have successfully installed projects of size and quality comparable to this and who have a minimum of 5 years of experience in similar work.
- B. Standard of Quality: Standard food service equipment made on a production basis is specified here in by manufacturer and catalog number and establishes the “standard of quality” required by these specifications.
- C. NSF Standards: Comply with the National Sanitation Foundation standards and criteria, which are applicable to each item of food service equipment. Except as otherwise indicated provide NSF “Seal of Approval” label on all manufactured items and on major items of shop-fabricated equipment.

- D. UL Standards: Except as otherwise indicated, provide electrical components and component assemblies for each item of food service equipment which bear either “recognized markings” as indicated in UL Listings of the “Recognized Component Index”, or a UL Label, to show compliance with UL Standards as applicable.
- E. Requirements of Regulatory Agencies: Obtain all necessary permits and licenses required and necessary for the performance of the work included in this section. Post all notices required by law and comply with all laws, ordinances and regulations bearing on the conduct of the work required under this section. Obtain inspection certificate on any work upon which an inspection certificate by local authorities, National Board of Fire Underwriters or any other governing body is required.

#### **1.04 SUBMITTALS**

- A. Shop Drawings and Connection Plans: Submit one set of sepias of all shop drawings and connection plans for approval. After approval, furnish up to seven sets of corrected shop drawings and connection plans for distribution to the various trades on the project.
- B. Shop Drawings of custom-fabricated items of food service equipment sections and details and shall include all dimensions, details of construction, details of reinforcement, built-in components and accessories, and details of installation and relation of the equipment to adjoining and related work which requires cutting or close fitting. Show elevations and layouts at 1/2” scale, sections at 1-1/2” scale, and details at 3” scale.
- C. Connection plans shall show roughing-in and mechanical services required for each item of food service equipment. Show roughing-in layouts at 1/4” scale. Show all mechanical roughing-in including sleeves and conduits for electrical, water, gas, steam, refrigeration, ventilation, condensate drain lines, air supply and exhaust connections, with complete characteristics (voltage, phase, size, gpm, cfm, static pressure, etc.), for each item of food service equipment included under this section, whether furnished under this section or furnished by Owner; characteristics of all Owner furnished equipment shall be verified by the Owner. All rough-in points shall be fully dimensioned and shall make allow-rough-in points shall be fully dimensioned and shall make allowances for traps, switches and other final connection requirements.
- D. Connection plans shall also include electrical convenience outlets and floor drains which occur in areas of food service to insure proper coordination.
- E. Operation and Maintenance Manuals: Furnish two sets of all operating and maintenance manual, including parts lists and recommended spare parts lists, covering each item of mechanically operated food service equipment furnished under this section, each set being neatly bound in a hardback loose-leaf binder. Include in each manual a list of authorized service agencies, with addresses and telephone numbers, for all items of standard manufacture food service equipment including built-in components of custom-fabricated equipment.

#### **1.05 GUARANTEE**

- A. Guarantee all new equipment covered under this section, including materials, parts, and workmanship, against inadequate performance and defects for a period of one (1) calendar year

after final acceptance of the work. Repair or replace free of charge any work, equipment, parts, materials and workmanship which becomes defective during the guarantee period except to the extent it has been subjected to abuse, misuse, or accidental damage.

- B. Provide written guarantee signed by the contractor and installer, and all manufacturers' standard guarantees, neatly bound in a hardback binder.
- C. Refrigeration Equipment: Guarantee all refrigeration equipment, including evaporator, compressor and condensor components and accessories, against inadequate performance and defective materials and workmanship, including leakage and loss of refrigerant, excessive power consumption, and noticeable increase in noise levels for a period of one (1) calendar year after completion of the installation and startup of the refrigeration system. Repair or replace free of charge any work, equipment, parts, materials or workmanship which become defective during guarantee period, except to the extent it has been subjected to abuse, misuse, or accidental damage. In addition, provide all refrigeration systems incorporated in or furnished with items of food service equipment a one (1) year prepaid service contract and manufacturer's standard five (5) year extended warranty on the compressor. Provide guarantees and service contracts signed by the contractor and installer.

## **PART 2 - PRODUCTS**

### **2.01 MATERIALS**

- A. Stainless steel shall be AISI Type 302/304 stainless steel (ASTM A-167) of the hardest annealed temper, which can be properly fabricated, and with No. 4 directional polish on exposed side and No. 2 finish on unexposed side.
- B. Stainless steel tubing shall be seamless or welded of gauge specified and of true roundness. Seamless tubing shall be thoroughly and correctly annealed, picked and ground smooth. Welded tubing shall be thoroughly heat treated, properly quenched to eliminate precipitation, drawn true to size and roundness and polished to match stainless steel sheets.
- C. Steel structural members used for framing shall be hot rolled or cold formed steel members of the shapes, sizes and weights indicated, carbon steel unless stainless steel is indicated.
- D. Where galvanized finish is indicated, provide members with hot-dipped zinc coating complying with ASTM A-123, applied after fabrication.
- E. Copper tubing shall be type L, conforming to ASTM B-88, with brazed or solder-joint copper, brass or bronze fittings conforming to ANSI B16.18 or B16.22.

### **2.02 PRODUCTS:**

- A. Sealants: Provide liquid elastomeric sealants complying with either FS TT-S-00227E for self-curing 2-component sealant or FS-TT-S00230C for moisture-curing single component sealant; non sag grade for vertical joints, mildew resistant, non-solvent release, rapid-cure (not more than 7 days at 50 percent relative humidity for full-cure ¼" deep sealant bead); of the type which forms a smooth tight-skinned surface promptly after placing, and cures to a Shore A hardness of not less than 45 for joints subject to foot traffic, 30 for other joints.
- B. Sealant Backer Rod: Compressible polyethylene rod stock; sized larger than joint width to provide a firm convex base for placement of sealants.

- C. Gaskets: Provide solid or hollow (but not cellular) molded units of neoprene or polyvinyl chloride; light gray, not less than 40 Shore A hardness, shaped to match joints including sanitary “T” shape for horizontal joints, either self-adhesive or suitable for adhesive application, or prepared for mechanical anchorage.
- D. Paint and Coatings: Provide the types of painting and coating materials which after drying or curing, are suitable for use in conjunction with food service, and which are durable, nontoxic, non-flaking, mildew resistant and comply with governing regulations for food service.
  - 1. Galvanize Repair Paint: MIL-P-21035
  - 2. Pretreatment: FS-TT-C-490
  - 3. Primer Coating for Metal: FS-TT-P-86, type suitable for baking.
- E. Sound-deadening: Heavy-bodied resinous coating filled with granulated cork or other resilient material, compounded for permanent, non-flaking adhesion to metal in a 1/8” thick coating.
- F. Electrical Materials: Provide standard materials, devices and components are recommended by the manufacturer/fabricator, selected and installed in accordance with NEMA Standards and recommendations; and as required for safe and efficient use and operation of the food service equipment, without objectionable noise, vibration and sanitation problems.
- G. Controls and Signals: Provide recognized commercial grade signals, “on-off” push buttons or switches, and other speed and temperature controls as required for operation of each item, complete with pilot lights and permanent signs and graphics to assist the user of each item. Provide stainless steel cover plates at controls and signals.
- H. Power characteristics: Refer to Division 16 specifications for project power characteristics. Also, refer to individual equipment requirements for loads and ratings.

### **2.03 WALK-IN REFRIGERATED STORAGE UNITS**

- A. Walk-in refrigerated storage units shall be prefabricated field-assembled units of the exact sizes shown on the drawings. Construction shall be prefabricated multiple compartments as shown on the drawings, having common partition walls arranged as shown on the drawings. Refrigerated storage units shall be manufactured in accordance with NSF Standard No. 7, and shall be designed to maintain operating temperatures as shown on the drawings.
- B. Wall and Ceiling Panels shall be rigid cellular plastic insulation bonded between two sheet metal faces to form modular structural panels with interlocking joints and integral joint seals. Provide preformed corner panels and preformed T-panels where insulated partitions are shown. Where shown, or where necessary for proper support of ceiling, provide internal structural aluminum beams and columns.
- C. Panel thickness shall be minimum 4” thick (actual, not nominal). Insulation shall be rigid, closed cell foam, foamed-in-place for bond; shall be UL Listed having a flame spread rating of 25 or less when tested in accordance with ASTM E-84. The insulation shall not expand, bulge, swell or contract from its original shape and dimension when exposed to temperatures up to 250 degrees F.
- D. Panel faces shall be constructed as shown on the drawings or as specified hereinafter under Food Service Equipment Schedule. Where baked enamel finish is indicated, panels shall be factory finished with manufacturer’s standard phosphate pre-treatment, baked metal primer

- paint (rust-inhibiting type), and baked enamel finish, 1.0 mils total dry film thickness, color as specified. Top and bottom caps shall have the same finish as specified for side panels.
- E. Joint Fasteners: The prefabricated panel sections shall be fastened with manufacturer's standard hook-plus-draw type concealed joint locking hardware, easily operated from inside unit with allen-wrench or other common tool, for assembly and disassembly of panels at any time. Lock components shall be isolated from panel faces either by insulation or by thermo-break plastic support system. Lock component shall be designed so that draw of lock results in positive compression of joint gaskets. Install snap plugs at all fastener access holes.
- F. Panel joint seals shall be manufacturer's standard hollow or solid, but not cellular, gaskets of synthetic rubber, vinyl or other elastomer, which will perform permanently under the temperature exposures, indicated.
- G. Coved Corners: Form wall corner units, partition T-units and floor panels with special integral coved corner units complying with NSF requirements for Seal of Approval.
- H. Entrance doors shall be manufacturer's standard insulated refrigerated storage unit doors, of the types indicated, complete with frame hardware and accessories. On each hinged entrance door, including partition doors, provide glazed vision panel not less than 14" wide x 23" high, including not less than 3 sheets of gasket sealed clear tempered glass, separated by sealed air spaces and electrically heated to prevent condensation. Provide pre-wired door units to include inside light fixture (above door) in vapor-tight safety globe, with outside and inside OSHA-type switch and pilot light. Doorjamb shall be fitted with low wattage heater strip of magnetically attracting stainless steel. Provide heavy-duty reinforced stainless steel threshold plate at each door with anti-sweat heater wire.
- I. Lock, Latch and Seal: Provide heavy-duty lock/latch systems with integral inside latch-land-safety-release to release both lock and latch. Provide positive contact, magnetic gasketed seal system at jambs and head. Provide automatic hydraulic spring door closure mechanism mounted out of food zone at each door. Provide double contact wiper type gaskets at sill, where magnetic gasket matching jambs cannot be used. On entrance doors of unit, excluding partition doors, provide integral cylinder or disc lock of the replaceable cylinder type; include two nickel-silver keys.
- J. Pressure Relief Ports: Provide heated pressure relief port for each insulated compartment of walk-in refrigerated storage units.
- K. Electrical: All wiring from evaporator coils, drain line heaters, light fixtures and other electrical components located inside the refrigerated compartments shall be extended to and terminated in a connection box on top of the ceiling panels.
- L. Thermometer/Alarm: Provide flush-mounted Digital Thermometer/Alarm combination, programmable design, located at convenient reading height adjacent to each doorframe assembly at each compartment. Sensor bulb inside cooler shall be of heat sink design to minimize accidental damage and to reflect accurate temperature.
- M. Sleeves: Provide sleeved openings through insulated panels for all refrigerant, drain, or electrical service lines in refrigerated compartment walls or ceiling panels. Sleeves shall be of a size to allow at least ½" clearance around insulation of pipes and conduits. Sleeves shall be plastic pipe fitted with plastic flanges inside and out. Sleeves and flanges shall be cemented at wall surfaces to provide strength and vapor seal. After pipes or devices are installed in sleeves, annular spaces shall be closed with glass fiber or foamed-in-place urethane insulation and a nastuc seal applied at each end of sleeve.
- N. Closure and Trim: Provide trim strips to close in all vertical areas between edge of walk-in refrigerated storage units and adjacent building walls. Closure panels and trim strips shall be

constructed of material to match adjoining wall panels.

- O. Curtains: At each entrance door of unit, excluding interior partition doors, install vinyl plastic strip curtains across full width of door opening. Curtain shall consist of rounded edge extruded vinyl strips with center loop design to allow left or right traffic flow.

#### **2.04 REFRIGERATION SYSTEMS:**

- A. Provide and install where shown on plans, all labor, material and equipment necessary to provide rack-type refrigeration systems as listed.
- B. Condensing units shall be semi-hermetic type, serviceable in the field; completely sealed units will not be acceptable. Each condensing unit shall be furnished with and shall have installed: liquid line service valve, liquid line sight glass, liquid line drier, liquid line vibration absorber, suction line accumulator, suction filter, suction line vibration absorber, suction line service valve, and oil separator.
- C. Refrigerant Piping: Where refrigerant suction line is trapped, use next size smaller pipe in vertical portion of the trap than that indicated, so as to acquire sufficient gas velocity for proper oil return. Where refrigerant lines are buried in concrete floor or in masonry walls, use soft copper tubing in steel conduit, all installed with long radius bends so that tubing can be pulled out and replaced at any time in the event of leak. Suction lines shall be sized to give maximum pressure drop of 2-pounds in medium-temperature systems; 1-pound in low-temperature systems. Liquid lines for medium-temperature systems not installed in electrical type conduit shall be insulated with foamed plastic insulation, in thickness required to prevent condensation, but not less than ½"; low-temperature lines shall be insulated with not less than ¾" thick insulation.
- D. Hangers: All horizontal piping shall be properly supported by adjustable hangers, spaced eight (8) feet on center and adjusted to prevent sag and permit proper drainage. Hangers for cold refrigerant lines shall be fastened outside of covering using galvanized steel bands.
- E. Condensing Unit Racks and Housings: Condensing units shall be mounted on heavy duty single or multi-tiered racks, as specified, of sufficient strength to support the weight of all condensing units mounted hereon, constructed in such a manner to facilitate servicing of condensing unit. The rack shall be primed and painted with two coats baked enamel to prevent corrosion. Outdoor units shall be provided with a weatherproof housing equipped with removable panels to permit servicing and adequate ventilation. Mounting rails shall be not less than 3" angles or 4" channels. Entire framework shall be primed with rust-inhibiting primer and painted with two coats enamel.
- F. Unit Coolers shall be suspended types with propeller or multi-blade fans. Each unit cooler shall be self-contained in a suitable metal casing, which is standard with the manufacturer. The casing shall be provided with baked enamel or other approved rust-inhibiting finish. The unit coolers shall be quiet in operation and fans shall be directly connected to electric motors having suitable current characteristics and sufficient power for the application.
- G. Evaporator coils shall be of nonferrous metal and shall be either extended surface or plain. Each unit cooler shall be furnished and installed with heat exchanger, liquid line solenoid valve, expansion valve, and suction line P-trap.
- H. Coils shall employ an electric, automatic air defrosts during the period of refrigeration cutoff. All coils shall be provided with suitable zinc-coated steel or nonferrous drip pans and drains. The controls of unit coolers shall be by means of room thermostats and solenoid valves in the Leesburg Resource Center

liquid refrigerant lines. Manual switches shall be provided for unit cooler fans. Automatic electric defrost shall be used on units operating in rooms at low-temperatures (minus 10-degrees to plus 34-degrees F.).

- I. Electric Defrosting: Each low-temperature system shall include electric heaters, electric defrost timer, drain-pan heater, and heating safety thermostat and electrical controls assembled as a unit compatible with the unit cooler. The liquid solenoid valve shall be installed in a manner, which will permit it to be controlled thermostatically by the refrigerated area thermostat during normal operation.
- J. Condensate drain piping shall be type L hard copper tubing with brass or copper composition fittings jointed with 50-50 lead-tin solder. Drain lines within the refrigerated spaces shall be trapped to prevent air backflow and pitched to adequately drain and minimize fouling. Electric drain line heaters shall be provided at all low-temperature system.
- K. Sleeves: Provide sleeved openings through roof and/or walls for all refrigerant or drain lines extending from remote condensing units to refrigerated units. Sleeves shall be of a size to allow at least 1/2" clearance around insulation of pipes and conduits. Sleeves shall be plastic pipe fitted with plastic flanges inside and out. Sleeves and flanges shall be cemented at wall surfaces to provide strength and vapor seal. After pipes or devices are installed in sleeves, annular spaces shall be closed with glass fiber or foamed-in-place urethane insulation and mastic seal applied at each end of sleeve.

## PART 3 - EXECUTION

### **3.01 INSPECTION AND PREPARATION**

- A. Check all dimensions at the jobsite, which will affect and govern fabrication of equipment, including means of ingress and delivery into the building.
- B. Rough-in Work: The installer of food service equipment must examine the rough-in mechanical and electrical services by others, and the installation of floors, walls, columns and ceilings by others, and conditions under which the work is to be done; and must verify dimensions of the services and substrates before fabricating the work. Notify the Contractor in writing of unsatisfactory locations and dimensions of other work and of unsatisfactory conditions for the proper installation of food service equipment. Do not proceed with the fabrication and installation until unsatisfactory dimensions and conditions have been corrected in a manner acceptable to the Installer.

### **3.02 INSTALLATION:**

- A. Supervision: The installer of the food service equipment shall provide a competent foreman or supervisor who shall remain on the job during the entire time of the installation of equipment covered by the section. Foreman or supervisor shall meet with and work in close harmony with other trades with regard to connections and installation.
- B. Service Line and Equipment Connection: Refer to Division 15 Sections for piping connections and piping systems. Refer to Division 16 Sections for electrical work including equipment

connections.

- C. Mechanical work specifically included under this section shall be done in strict accordance with other sections of the specifications, which set forth standards for this type of work.
- D. Setting the Equipment: Uncrate, assemble, level and repair any damaged or abraded surfaces. Set each item of non-mobile and non-portable equipment, including custom-fabricated items, in its final location, permitting the various trades to take necessary measurements for connection of the service lines; move the equipment sufficiently to permit the installation of such service lines, after which the equipment shall be realigned level and plumb with final erection as shown on the drawings. Anchor to supporting substrate where indicated and where required for sustained operation use without shifting or dislocation.
- E. Complete field assembly joints in the work (joints which cannot be completed in the shop) by welding, bolting and gasketing, or similar methods as indicated. Grind welds smooth and restore finish.
- F. Treat enclosed spaces (inaccessible after equipment installation) by covering horizontal surfaces with powdered borax at a rate of 4 ounces per square foot.
- G. Install closure plates and trim strips where required, with joints coordinated with units of equipment. Trim is not an acceptable substitute for accuracy and neatness, and when trim is required and acceptable in lieu of rejection of items of equipment, it is the food service equipment Installer's responsibility to provide the same at no extra cost. Where trim is required, it shall be installed in an approved manner with concealed fasteners.
- H. Install sealants and gaskets all around each unit to make joints airtight waterproof, vermin-proof and sanitary for cleaning purposes. In general, make sealed joints not less than 1/8" wide, and stuff with baker rod to shape sealant bead properly, at 1'4" depth. Shape exposed surfaces of sealant or gaskets to form a sanitary cove of not less than 3/8" radius, with edges flush with faces of materials at joints. Provide sealant-filled or gasketed joints up to 3/4" wide, metal closure strips for wide joints, with sealant application each side of strips. Anchor gaskets mechanically or with adhesive to prevent displacement.
- I. Installation Standards: Each item of food service equipment shall be installed in accordance with the requirements of the "Manual on Sanitation Aspects of Installation of Food Service Equipment" published by the National Sanitation Foundation, Ann Arbor, Michigan.
- J. Keep the premises free from the accumulation of waste materials and rubbish associated with this work and at the completion of the work remove all rubbish and implements, leaving the area broom clean.
- K. Provide and maintain coverings and other approved protection for the finished surfaces and other parts of equipment subject to damage during the work and after erection. After completion of installation, and completion of other major work in food service areas, remove protective coverings, if any, and clean food service equipment, internally and externally. Restore exposed and semi-exposed finishes to remove abrasions and other damages; polish exposed metal surfaces; touchup painted surfaces. Replace work, which cannot be successfully restored.

### **3.03 TESTING, STARTUP AND INSTRUCTIONS:**

- A. Delay the startup food service equipment until service lines have been tested, balanced, and

adjusted for pressure, voltage and similar considerations; and until water and steam lines have been cleaned and treated for sanitation.

- B. Test each item of operational equipment to demonstrate that it is operating properly, and that controls and safety devices are functioning. Repair or replace equipment, which is found to be defective in its operation, including units, which are below capacity, or operating with excessive noise or vibration.
- C. Instruct Owner's operating personnel in the proper operation and maintenance procedures for each item of operational food service equipment. Demonstrations shall be by authorized representatives of the manufacturers and shall be scheduled to permit adequate time by each representative to thoroughly indoctrinate the owner's operating personnel at each item of equipment.
- D. Final Cleaning: After testing and startup and before the time of substantial completion, clean and sanitize food service equipment, and leave ready for use in food service.

#### **3.04 FOOD SERVICE EQUIPMENT SCHEDULE:**

- A. Provide and/or install the following items of food service equipment, complete in every respect, including testing and demonstration, as indicated on the drawings and as specified herein and in accordance with the requirements specified herein before to the extent said requirements apply thereto. Refer to the drawings and schedules for quantities, locations and contract status of equipment covered by this section.

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ITEM 2 - COMBI OVEN, GAS (1 REQ'D)

Rational Model B628206.19E Dimensions: 29.75(h) x 42(w) x 38.25(d)

(SCC 62NG) Self Cooking Center® Combi Oven/Steamer, natural gas, iCookingControl with 7 modes, HiDensityControl®, iLevelControl, Efficient CareControl, Combi-Steamer with 3 modes, (6) 18"x26" or (12) 12"x20" pan capacity, core temp probe with 6 point measurement, hand shower with automatic retracting system, ships with (3) grid shelves, ether-net interface, 208v/60/1-ph, 8'cord, NEMA 6-15P, 106,000 BTU (dual voltage: retrofitable to 240v/60/1-ph, 106,000 BTU) ENERGY STAR®

- 1 ea NOTE: All discounts subject to approval by manufacturer
- 1 ea 2 years parts and labor warranty
- 1 ea Model CAP Chef Assistance Program, a RATIONAL certified Chef conducts 4 hours/location specialized application training with personnel, no charge
- 1 ea Model 9999.9951 RCI Rational Certified Installation, new certified installation cost for a countertop model is \$1000 for the first unit (61/62/101/102) (Pricing based on a 50 mile radius, Additional charges may apply)
- 1 ea Model 9999.9812 Pre-Installation Site Survey, ensures that the site has proper space and connections for gas, electric, drain & water, includes 50 miles (100 miles round trip) from the installer, can only be purchased with a Certified Installation1 ea Model 8720.1560US Installation Kit, for gas SCC WE/CMP 101G (120/60/1ph); gas SCC WE/CMP 62G (208-240/60/1ph); gas SCC WE/CMP 61G (120/60/1ph)
- 1 ea Model 56.00.210A Cleaner tablet without Phosphorus, for ALL SelfCookingCenter® units since 2004 & CombiMaster® Plus units with article #BXXXXXX or Serial MI series since 4/2017, goes up to 70% further than liquid cleaner, "FREIGHT CLASS 85 LIMITED QUANTITY" (minimum order quantity: 2pcs, unless ordered with a unit)
- 1 ea Model 56.00.562 Care Tablets, bucket of 150 packets for all SelfCooking Center® units from 10/2008, with CareControl - Serial SG, SH or SI series (minimum order quantity: 2pcs, unless ordered with a unit)
- 1 ea Model 1900.1154US Water Filtration Single Cartridge System, for any single Combi model or Combi-Duo models XS/XS, 61/61 or 61/101, includes: (1) single head with pressure gauge, R95H filter & filter installation kit
- 1 ea Model 9999.8448 RCI Rational Certified Installation, additional installation cost for a Rational Water Filter System is available when purchased with Certified Installation of Rational unit (Pricing based on a 50 mile radius, additional charges may apply. See attached flyer for details)
- 1 ea NOTE: The Rational Water Filtration Systems helps provide consistent high quality water to your RATIONAL SelfCooking Center or your CombiMaster Plus. The patented carbon block technology reduces the effects of sediment, chloramines and chlorine while providing the required flow rates
- 1 ea NOTE: All public water systems using surface water and most ground water systems treat with either chlorine/chloramine or chlorine dioxide (EPA will allow levels as high as 4ppm safe for drinking water, exceeding our maximum level of .2ppm.
- 1 ea NOTE: Chloride concentrations above 80ppm can cause corrosion. RATIONAL Water Filtration does NOT reduce chloride
- 1 ea Free Water Testing Kits are available (contact factory for info)
- 1 ea Note: The Combination of two RATIONAL appliances simply mounted on top of each other opens up new possibilities, even when space in the kitchen is limited.  
The following descriptions are laid out in this order:  
First: Closed or Open; Second: Stationary or Mobile; Third: Top unit - Gas or Electric; Fourth: stacked on Gas or Electric.  
The bottom RATIONAL (fourth item) is the one that dictates which type of Stacking Kit must be used.
- 1 ea Door hinged on right std.
- 1 ea Model 60.30.340 US III Mobile Oven Stand, 14 supporting rails, side panels, rear panel and cover, height 26-3/8", stainless steel construction, for SCC 62/CMP 102 series
- 3 ea Model 6010.2101 Gastronorm Grid Shelf, 2/1 size, 24" x 20", stainless steel

ITEM 2 - SAFETY SYSTEM MOVEABLE GAS CONNECTOR (1 REQ'D)

Dormont Manufacturing Model 1675BPQSR36PS

Dormont Blue Hose™ Moveable Gas Connector Hose Assembly, 3/4" inside dia., 36" long, covered with stainless steel braid, coated with blue antimicrobial PVC, 1 SnapFast® QD, 1 Swivel MAX®, 1 pair Safety Set® with adhesive foam tape and hardware mounting options, limited lifetime warranty

ITEM 3 - GAS FLOOR FRYER (1 REQ'D)

Dean Industries Model SR142G Dimensions: 45(h) x 15.5(w) x 29.25(d)

Super Runner Value Fryer, gas, floor model, 43 lb. capacity, durable temperature probe, millivolt control system (requires no electrical hookup), includes: rack-type basket support, basket hanger & twin baskets, stainless steel frypot, front & door, aluminized sides, 6" adjustable steel legs, 105,000 BTU, CSA, NSF, CE, TUV

1 ea Note: Select Program models available with standard features only

1 ea Gas type to be specified

1 st Krowne Model 28-113S Krowne Plate Caster, Swivel w/brake, 5" Diameter, 2-3/8" x 3-5/8", 220lbs per caster load capacity, grease resistant, raises height of equipment 6" (set of 4)

ITEM 3.1 - SAFETY SYSTEM MOVEABLE GAS CONNECTOR (1 REQ'D)

Dormont Manufacturing Model 16100BPQSR36BXPS

Dormont Blue Hose™ Moveable Gas Connector Hose Assembly, 1" inside dia., 36" long, covered with stainless steel braid, coated with blue antimicrobial PVC, 1 SnapFast® QD, 1 Swivel MAX®, 1 pair Safety Set® with adhesive foam tape and hardware mounting options, limited lifetime warranty

ITEM 4 - SPREADER CABINET (1 REQ'D)

Dean Industries Model 15MC Dimensions: 45(h) x 15.5(w) x 31(d)

Spreader Cabinet, fryer match design, 15-1/2" W, free-standing design, stainless steel (D50G, SM50G)

ITEM 5 - CHARBROILER, GAS, COUNTERTOP (1 REQ'D)

Southbend Model HDC-24 Dimensions: 16.13(h) x 24(w) x 33.75(d)

Charbroiler, gas, countertop, 24", cast iron radiants, stainless steel burners, two-position, two sided cooking grid, removable crumb tray, stainless steel front, sides & 4" adjustable legs, 80,000 BTU, CSA, NSF

1 ea Domestic Shipping, inside of North America

1 ea Standard one year limited warranty

1 ea Natural Gas

ITEM 5.1 - EQUIPMENT STAND, FOR COUNTERTOP COOKING (1 REQ'D)

Advance Tabco Model ES-302 Dimensions: 25(h) x 24(w) x 30(d)

Equipment Stand, 24"W x 30"D x 25"H (overall), 24" working height, 14 gauge 304 stainless steel top with 1"H up-turn on sides & rear, 18 gauge adjustable stainless steel undershelf, stainless steel legs with adjustable stainless steel bullet feet, NSF

1 st Model TA-255 Casters, expanding adapter, for 1-5/8" dia. O.D. tube/table legs, 400 lb capacity per caster, set of (4) (2 with brakes)

ITEM 5.2 - SAFETY SYSTEM MOVEABLE GAS CONNECTOR (1 REQ'D)

Dormont Manufacturing Model 16100BPQSR36BXPS

Dormont Blue Hose™ Moveable Gas Connector Hose Assembly, 1" inside dia., 36" long, covered with stainless steel braid, coated with blue antimicrobial PVC, 1 SnapFast® QD, 1 Swivel MAX®, 1 pair Safety Set®

Leesburg Resource Center

Set® with adhesive foam tape and hardware mounting options, limited lifetime warranty

ITEM 6 - SALAMANDER BROILER, GAS (1 REQ'D)

Southbend Model P36-RAD Dimensions: 21.5(h) x 36(w) x 15.5(d)

Platinum Compact Radiant Broiler, gas, 36", riser mount, dual valve control, counter balanced rack system, stainless steel front & sides, 40,000 BTU, CSA, NSF

Gas Connection by Plumber

1 ea Standard (3) years limited parts and labor warranty (reference warranty document for details)

1 ea Natural Gas

1 ea Wall mounting brackets in lieu of uprights for broiler

ITEM 7 - GAS COUNTERTOP GRIDDLE (1 REQ'D)

Southbend Model HDG-36 Dimensions: 16.13(h) x 36(w) x 33.75(d)

Griddle, countertop, gas, 36" W x 24" D cooking surface, 1" thick polished steel plate, thermostatic controls, battery spark ignition, stainless steel front, sides & 4" adjustable legs, 90,000 BTU, CSA, NSF

1 ea Standard one year limited warranty

1 ea Natural Gas

1 ea 400° thermostat control, standard

ITEM 7.1 - EQUIPMENT STAND, REFRIGERATED BASE (1 REQ'D)

True Manufacturing Co., Inc. Model TRCB-36 Dimensions: 20.38(h) x 36.38(w) x 32.13(d)

Refrigerated Chef Base, 36-3/8"L, one-piece 300 series 18 gauge stainless steel top with V edge, stainless steel front/sides, aluminum back, aluminum interior with stainless steel floor, (2) drawers [accommodates (1) 12"x20"x4" pans & (3) 1/6 size pans, NOT included], 4" castors, 1/5 HP, 115v/60/1, 5.7 amps, NEMA 5-15P, cULus, UL EPH Classified, CE, MADE IN USA

1 ea Self-contained refrigeration standard

1 ea Warranty - 5 year compressor

1 ea Warranty - 3 year parts and labor,

1 ea 4" Castors, standard

ITEM 7.2 - SAFETY SYSTEM MOVEABLE GAS CONNECTOR (1 REQ'D)

Dormont Manufacturing Model 16100BPQSR36BXPS

Dormont Blue Hose™ Moveable Gas Connector Hose Assembly, 1" inside dia., 36" long, covered with stainless steel braid, coated with blue antimicrobial PVC, 1 SnapFast® QD, 1 Swivel MAX®, 1 pair Safety Set® with adhesive foam tape and hardware mounting options, limited lifetime warranty

ITEM 8 - HD RANGE, 36", 6 OPEN BURNERS (1 REQ'D)

Southbend Model P36A-BBB Dimensions: 41(h) x 36(w) x 43(d)

Platinum Heavy Duty Range, gas, 36", (6) 35,000 BTU open burners, manual controls, (1) convection oven, includes (3) racks, stainless steel front, sides, exterior bottom & 6" adjustable legs, 255,000 BTU, CSA, NSF

1 ea Standard (3) years limited parts and labor warranty

1 ea NOTE: 5" flue riser, standard

1 ea Natural Gas

1 ea Model 1167782 1" gas pressure regulator (shipped loose) Natural gas - preset @ 6" - maximum capacity 600,000 BTU

1 ea 115v/60/1-ph, 5.9 amps, cord & plug

ITEM 8.1 - SAFETY SYSTEM MOVEABLE GAS CONNECTOR (1 REQ'D)

Dormont Manufacturing Model 16100BPQSR36BXPS

Dormont Blue Hose™ Moveable Gas Connector Hose Assembly, 1" inside dia., 36" long, covered with stainless steel braid, coated with blue antimicrobial PVC, 1 SnapFast® QD, 1 Swivel MAX®, 1 pair Safety Set® with adhesive foam tape and hardware mounting options, limited lifetime warranty

ITEM 9 - SPREADER PLATE, HEAVY DUTY, 12" (1 REQ'D)

Southbend Model P12C-S Dimensions: 41(h) x 12(w) x 37.5(d)

Platinum Heavy Duty Spreader Cabinet, 12" solid top, cabinet base, stainless steel front and sides, 6" legs

1 ea Standard (3) years limited parts and labor warranty (reference warranty document for details)

1 ea Stainless steel intermediate shelf

ITEM 10 - REACH-IN DUAL TEMP CABINET (1 REQ'D)

True Manufacturing Co., Inc. Model STR1DT-2HS Dimensions: 77.75(h) x 27.5(w) x 33.75(d)

SPEC SERIES® Refrigerator/Freezer, Reach-In, one-section, stainless steel front & sides, (2) stainless steel half doors, locks, cam-lift hinges, digital temperature control, stainless steel interior, (1) interior kit, LED interior lights, 5" castors, R 1/10 HP, F 1/3 HP, 115v/60/1-ph, 6.4 amps, NEMA 5-15P, MADE IN USA

1 ea Warranty - 3 year parts and labor, please visit [www.Truemfg.com](http://www.Truemfg.com) for specifics

1 ea Warranty - 5 year compressor (self-contained only), please visit [www.Truemfg.com](http://www.Truemfg.com) for specifics

1 ea Door hinged right standard

1 ea Spec Kit #4 - (3) chrome shelves & shelf supports

1 st 5" castors, set of 4, standard

ITEM 11 - WORKTOP FREEZER (1 REQ'D)

True Manufacturing Co., Inc. Model TWT-27F-HC Dimensions: 33.38(h) x 27.63(w) x 30.13(d)

Work Top Freezer, one-section, -10° F, stainless steel top with rear splash, front & sides, (1) stainless steel door, (2) shelves, clear coated aluminum interior with stainless steel floor, 5" castors, rear mount, R290 Hydrocarbon refrigerant, 1/4 HP, 115v/60/1, 2.3 amps, NEMA 5-15P, cULus, UL EPH Classified, CE, MADE IN USA, ENERGY STAR®

1 ea Self-contained refrigeration standard

1 ea Warranty - 5 year compressor (self-contained only), please visit [www.Truemfg.com](http://www.Truemfg.com) for specifics

1 ea Warranty - 3 year parts and labor, please visit [www.Truemfg.com](http://www.Truemfg.com) for specifics

1 ea 5" Castors, standard

ITEM 12 - WAFFLE MAKER (1 REQ'D) <By Owner>

Waring Model WW180 Dimensions: 9.25(h) x 10.25(w) x 20(d)

Belgian Waffle Maker, single, up to (35) 7" diameter, 1" thick waffles per hour, audio beep signal, rotary feature, power & ready-to-bake LED indicators, embedded heating element, non-stick plates, heavy duty die cast housing, 120v/60/1-ph, 1200W, 10.0 amps, cETLus, NSF

BY OWNER

1 ea 1 year limited warranty, standard

ITEM 13 - SERVING COUNTER, HOT FOOD, ELECTRIC (1 REQ'D)

Duke Manufacturing Model E302SW Dimensions: 34(h) x 30.38(w) x 22.44(d)

Aerohot™ Hot Food Station, electric, 30-3/8"W x 22-7/16"D x 34"H, (2) 12" x 20" sealed hot food wells with individual drains with valves, infinite controls, stainless steel top with 1/2" thick x 7" wide poly carving board, stainless steel open base with undershelf, legs & feet, cULus, UL EPH CLASSIFIED

Leesburg Resource Center

1 ea 120v/60/1-ph, 1500 watts, 12.5 amps, NEMA 5-15P

ITEM 14 - SANDWICH / SALAD PREPARATION REFRIGERATOR (1 REQ'D)

True Manufacturing Co., Inc. Model TSSU-60-08-HC Dimensions: 36.75(h) x 60.38(w) x 30.13(d)  
Sandwich/Salad Unit, (8) 1/6 size (4"D) poly pans, stainless steel insulated cover, 11-3/4"D cutting board, stainless steel top/front/sides, aluminum back, (2) full doors, (4) shelves, aluminum interior with stainless steel floor, 5" castors, R290 Hydrocarbon refrigerant, 1/3 HP, 115v/60/1, 6.5 amps, NEMA 5-15P, cULus, UL EPH Classified, MADE IN USA

- 1 ea Warranty - 3 year parts and labor,
- 1 ea Self-contained refrigeration standard
- 1 ea Warranty - 5 year compressor
- 1 ea 5" Castors, standard

ITEM 15 - CONVEYOR TOASTER (1 REQ'D) <No Charge>

Hatco Model TQ-10 Dimensions: 13.75(h) x 14.5(w) x 17.75(d)  
Toast-Qwik® Conveyor Toaster, horizontal conveyor, countertop design, all bread types toaster, approximately 5 slices/min capacity, 2" opening height, 4" legs, cULus, UL EPH Classified, ANSI/NSF 4, Made in USA

- 1 ea One year on-site parts and labor warranty, plus one additional year parts only warranty on all Toast-Qwik metal sheathed elements
- 1 ea 120v/60/1-ph, 1.8kw, 15.0 amps, NEMA 5-15P

ITEM 16 - DEMO TABLE (1 REQ'D)

Advance Tabco Model VSS-DT-366 Dimensions: 97.5(h) x 72(w) x 36(d)  
Demo Table, 72"W x 36"D x 97"H, with table mounted glass mirror (62-1/2W x 25-1/2"H) inside of square tubular stainless steel frame, 14 gauge 304 stainless steel table top with 2" x 1" square die embossed NO-Drip countertop edge with a 1/2" return on all sides, 18 gauge 430 stainless steel adjustable undershelf, 16 gauge 304 stainless steel legs with adjustable undershelf, stainless steel legs with adjustable bullet feet, NSF

- 1 ea Model TA-34 Top cut-out for drop in equipment (per cut-out)
- 2 ft Model TA-27 Control Panel for heated well, requires top cut out TA-34 (per linear foot)
- 1 ea Model TA-550 NOTE: Installation of customer-supplied buy-out equipment is available at additional cost (use TA-551 for hot food wells)

ITEM 17 - INDUCTION RANGE, BUILT-IN / DROP-IN (1 REQ'D)

CookTek Model 602001 Dimensions: 3.73(h) x 27.5(w) x 13.75(d)  
(MCD2502S) Heritage Induction Range, drop-in, (2) burners (side to side), glass-ceramic top, individual burner control knobs, microprocessor with (20) power cook settings & auto shut-off, self-diagnostics, automatic pan detection, LED display, integral cooling fan, stainless steel & aluminum housing, 6 ft. cord, 200-240v/50/60/1-ph, 5000 watts, 22.0 amps, cETLus, NSF, CE

- 1 ea Two year limited parts and labor warranty in US/Canada only and 7 year enrollment in the CookTek Advanced Replacement Program (ARP)
- 1 ea Destination - US United States or Canada, NEMA 6-20P

ITEM 18 - TWO TIER PASS-THRU (1 REQ'D)

Florida Stainless Fabricators Model 067193-18  
10'-0" X 1'-6"

Includes:

- A) (2) 16 Ga S/S Shelves on Customer Half Wall

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- B) S/S Brackets
- C) 18 Ga S/S Two-Section Window Frame
- D) Provision for Customer Furnished Heat Lamp

ITEM 19 - HEAT LAMP (1 REQ'D)

Hatco Model GRAH-36 Dimensions: 2.5(h) x 36(w) x 6(d)

Glo-Ray® Infrared Foodwarmer, high wattage, tubular metal heater rod, single heater rod housing, aluminum construction, 800 watts, NSF, cUL, UL

- 1 ea NOTE: Sale of this product must comply with Hatco's Minimum Resale Price Policy; consult order acknowledgment for details
- 1 ea NOTE: Includes 24/7 parts & service assistance, call 800-558-0607
- 1 ea One year on-site parts and labor warranty, plus one additional year parts only warranty on all Glo-Ray metal sheathed elements
- 1 ea 120v/60/1-ph
- 1 ea Model BLT TOG-1 (1) Built-in toggle control (remote recommended) (Available at time of purchase only)
- 1 ea Model STANDARD Clear Anodized Aluminum, standard (Available at time of purchase only)

ITEM 20 - DISH CABINET (1 REQ'D)

Advance Tabco Model DC-1510 Dimensions: 35.5(h) x 120(w) x 15(d)

Dish Cabinet, 120"W x 15"D x 35-1/2"H, 14 ga. stainless steel top, 18 ga. stainless steel body, open base with mid-shelf, adjustable stainless steel bullet feet

- 2 ea Model TA-30 Side splash, 1-1/2" high (each)

ITEM 21 - ICE CUBER (1 REQ'D)

Scotsman Model C0522SA-1 Dimensions: 23(h) x 22(w) x 24(d)

Prodigy Plus® Ice Maker, cube style, air-cooled, self-contained condenser, production capacity up to 475 lb/24 hours at 70°/50° (340 lb AHRI certified at 90°/70°), stainless steel finish, small cube size, 115v/60/1-ph, 11.2 amps, cULus, NSF, CE

- 1 ea 3 year parts & labor warranties
- 1 ea 5 year parts & labor warranties on Evaporator
- 1 ea 5 year parts on compressor & condenser
- 1 ea Model AP1-P AquaPatrol™ Plus Water Filtration System, single system, designed for ice makers & beverage equipment, cubers up to 650 lb, flakers, nuggets & nugget dispensers up to 1200 lb, cULus, NSF

ITEM 21-A - ICE BIN FOR ICE MACHINES (1 REQ'D)

Scotsman Model B530P Dimensions: 50(h) x 30(w) x 34(d)

Ice Bin, top-hinged front-opening door, AHRI certified to 420 lb ice storage capacity, for top-mounted ice maker, polyethylene liner, rotocast plastic construction, includes 6" legs, NSF

- 1 ea 3 year parts & labor warranties
- 1 ea Model KBT27 Bin Top, for use with all 22" cubers, flakers & nugget makers (except EH222) on B230, B330 & B530 bins

ITEM 21-B - WATER FILTRATION SYSTEM (1 REQ'D) <Included>

Scotsman Model AP1-P Dimensions: 27.5(h) x 5.6(w) x 4.75(d)

AquaPatrol™ Plus Water Filtration System, single system, designed for ice makers & beverage equipment,

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cubers up 650 lb, flakers, nuggets & nugget dispensers up to 1200 lb, cULus, NSF - Included in 21

ITEM 22 - REACH-IN REFRIGERATOR (1 REQ'D)

True Manufacturing Co., Inc. Model STA1R-1G-HC Dimensions: 77.75(h) x 27.5(w) x 33.75(d)  
SPEC SERIES® Refrigerator, Reach-in, one-section, stainless steel front & sides, (1) glass door with lock, cam-lift hinges, digital temperature control, aluminum interior sides & walls, stainless floor & ceiling, (3) chrome shelves, LED interior lights, 5" castors, R290 Hydrocarbon refrigerant, 1/4 HP, 115v/60/1, 3.8 amps, NEMA 5-15P, ENERGY STAR®, cULus, UL EPH Classified, MADE IN USA

- 1 ea Warranty - 3 year parts and labor, please visit [www.Truemfg.com](http://www.Truemfg.com) for specifics
- 1 ea Warranty - 5 year compressor (self-contained only), please visit [www.Truemfg.com](http://www.Truemfg.com) for specifics
- 1 ea Door hinged right standard
- 1 ea (3) chrome shelves and shelf supports standard per section
- 1 st 5" castors, set of 4, standard

ITEM 23 - BEVERAGE COUNTER (1 REQ'D)

Advance Tabco Model BEV-30-84R Dimensions: 46(h) x 84(w) x 30(d)  
Beverage Table, 84" W, with 14" x 16" x 12" deep sink on right with faucet 4"OC, urn trough 5" x 36" with no splash drain plate, 14 gauge 304 stainless steel top with no drip counter top edge, 10" x 2" back splash, enclosed stainless steel base with bottom & intermediate undershelves, stainless steel legs, NSF

- 1 ea Model TA-34 Top cut-out for drop in equipment (per cut-out)

ITEM 24 - ICE & WATER DISPENSER (1 REQ'D)

Delfield Model 204 Dimensions: 22.6(h) x 24(w) x 21(d)  
Ice & Water Unit, Drop-In, single service, glass filler, insulated ice chest, 45 pound ice storage capacity, chrome plated wire strainer, lift-off cover with handle, stainless steel top, galvanized steel exterior tank, (21" x 17-3/4" cutout required), NSF

ITEM 25 - TEA BREWER (1 REQ'D) <By Purveyor>

Bunn-O-Matic Model 36700.0300 Dimensions: 34(h) x 12.2(w) x 22.6(d)  
36700.0300 TB6 Twin Iced Tea Brewer, (2) 3-gallon capacity, 16.3 gallon/hour, rotating brew basket, base platform adapter, dedicated dilution nozzles, brew selection switch, adjustable sleep time, SplashGard® funnel, color coded decals, designed for brewing into (2) 3.5 gallon BUNN narrow tea dispensers (sold separately), 120v/60/1-ph, 1730w, 14.4amps, NEMA 5-15P, cord attached, UL, NSF NIC

- 1 ea Equipment discount category net prices must be rounded to the nearest dollar

ITEM 26 - COFFEE BREWER (1 REQ'D)

Bunn-O-Matic Model 12950.0211 Dimensions: 18.9(h) x 8.5(w) x 17.8(d)  
12950.0211 CWTF15-2 Coffee Brewer, automatic, with 1 lower and 1 upper warmer, brews 3.8 gallons per hour, hot water faucet, plastic funnel, pourover feature, stainless decor, 120v/60/1-ph, 13 amps, 1570 watts, cord attached, UL, NSF NIC

ITEM 27 - HAND SINK (1 REQ'D)

Advance Tabco Model 7-PS-62-1X Dimensions: 13(h) x 17.25(w) x 15.25(d)  
Hand Sink, wall mounted, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge 304 stainless steel, splash mounted gooseneck faucet, knee valve, basket drain, wall bracket, NSF, cCSAus

ITEM 28 - TRASH CAN,23 GAL (1 REQ'D) <By Owner>  
Rubbermaid Model 3540  
Trash Can,23 Gal - NIC

ITEM 29 - THREE (3) COMPARTMENT SINK (1 REQ'D)  
Advance Tabco Model 94-K2-24D-X Dimensions: 42(h) x 71(w) x 27(d)  
Corner Sink, 3-compartment, (3) 20" x 20" x 12" bowls, with 24" left & right-hand drainboards, with 8"H  
backsplash, stainless steel open frame base, side crossrails, adjustable metal bullet feet, 16 gauge 304  
stainless steel, 71" x 71" overall (requires 2 faucets)  
1 ea 12" spout  
1 ea Model K-1-X Faucet, splash mounted, 8" O.C., 12" spout  
3 ea Model K-5-X Drain, twist operated, 2" NPT & 1-1/2" IPS outlet connections  
3 ea Model K-4-X Support Bracket, for lever waste drain handle, (1) support required for each lever drain

ITEM 30 - OVERSHELF (1 REQ'D)  
Advance Tabco Model PS-12-48 Dimensions: 12(h) x 48(w) x 12(d)  
Shelf with Pot Rack, wall-mounted, 48"W x 12"D, 18/430 stainless steel shelf, 2" x 1/4" stainless steel pot  
rack, includes: (6) plated double pot hooks

ITEM 31 - OVERSHELF (1 REQ'D)  
Advance Tabco Model PS-12-60 Dimensions: 12(h) x 60(w) x 12(d)  
Shelf with Pot Rack, wall-mounted, 60"W x 12"D, 18/430 stainless steel shelf, 2" x 1/4" stainless steel pot  
rack, includes: (9) plated double pot hooks

ITEM 32 - WIRE SHELVING (4 REQ'D)  
Eagle Group Model 2154VG Dimensions: 54(w) x 21(d)  
Shelf, wire, 54"W x 21"D, patented QuadTruss® design, includes (4) pairs of split sleeves per shelf, 600 lbs.  
capacity, Valu-Gard® green epoxy finish, NSF  
4 ea Model P74-VG Post, stationary, 74"H, grooved in 1" increments, includes post cap & leveling bolt,  
Valu-Gard® green epoxy finish, NSF

ITEM 33 - TRASH CAN,23 GAL (1 REQ'D) <By Owner>  
Rubbermaid Model 3540  
Trash Can,23 Gal NIC

ITEM 34 - HAND SINK (1 REQ'D)  
Advance Tabco Model 7-PS-62-1X Dimensions: 13(h) x 17.25(w) x 15.25(d)  
Hand Sink, wall mounted, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge 304 stainless steel, splash  
mounted gooseneck faucet, knee valve, basket drain, wall bracket, NSF, cCSAus

ITEM 35 - PLANETARY MIXER (1 REQ'D)  
Globe Model SP30P Dimensions: 50.75(h) x 23.25(w) x 24.5(d)  
Planetary Mixer, 30 qt., floor model, 3-speed, #12 hub includes: stainless steel removable bowl guard, 30 qt.  
stainless steel bowl, aluminum spiral dough hook, stainless steel whip & aluminum beater, cast iron body &

bowl lift, gear-driven, high torque transmission, digital controls with 60-min. timer, non-slip rubber feet, 6 ft cord & plug, 1-1/2 HP, 220v/60/1-ph, 12.0 amps, NEMA 6-20P, NSF, cETLus  
1 ea 2-year parts & labor warranty (1-year parts only warranty on agitator and hub accessories, no labor provided) (excludes wear items), standard

ITEM 36 - WORK TABLE (1 REQ'D)

Advance Tabco Model BS-305 Dimensions: 39.5(h) x 60(w) x 30(d)  
Bakers Top Work Table, 60"W x 30"D, 1-3/4" thick wood top with 4" splash at rear & both sides, stainless steel undershelf & legs, adjustable stainless steel bullet feet, NSF

ITEM 37 - OVERSHELF (1 REQ'D)

Advance Tabco Model PS-12-60 Dimensions: 12(h) x 60(w) x 12(d)  
Shelf with Pot Rack, wall-mounted, 60"W x 12"D, 18/430 stainless steel shelf, 2" x 1/4" stainless steel pot rack, includes: (9) plated double pot hooks

ITEM 38 - WORK TABLE, STAINLESS STEEL TOP (1 REQ'D)

Advance Tabco Model VSS-368 Dimensions: 35.5(h) x 96(w) x 36(d)  
Work Table, 96"W x 36"D, 14 gauge 304 stainless steel top with countertop non drip edge, adjustable stainless steel undershelf, stainless steel legs & adjustable bullet feet, NSF  
1 ea Model TA-62D Electric outlet in doghouse box on top of table or overshelf, GFI, duplex, in 'doghouse-style' single gang box, NEMA 5-20R receptacles, stainless face plate, maximum 120v 20A service (wiring & utility chases or provisions not included) (optional chases and/or wiring by Advance Tabco is available-call for pricing)  
1 ea Weld-In sinks  
1 ea Model TA-11D Sink Welded Into Table Top, 20"W x 20"D x 12" deep bowl, includes faucet (must specify sink location)  
1 ea Model K-470 Sink bowl depth modification (14" maximum - specify depth required) (per bowl)  
1 ea Model K-2E Sink Cover, Poly-Vance™, for 20" x 20" Deep Drawn™ bowl  
1 ea Model K-520 Poly Board/Sink Cover Storage Holder, holds up to (2) boards up to 5/8" thick, attaches to legs or work table (holds boards/covers vertically)  
1 ea Mid mount  
1 ea Model TA-228-3 Mid mounting provision for 96" or longer  
1 ea Model SCT-60 Pot Rack, table mounted, circular design, 60" long, stainless steel, includes: (18) plated pot hooks & (1) AUR-60 utensil rack

ITEM 39 - WORK TABLE, WITH PREP SINK(S) (1 REQ'D)

Advance Tabco Model DL-30-96 Dimensions: 45.5(h) x 96(w) x 30(d)  
Prep Table Sink Unit, 96"W x 30"D, 14 gauge 304 stainless steel top with (1) 16"W x 20"D x 4" deep sink bowl & (1) 16"W x 20"D x 8" deep sink bowl, (1) deck mounted goose neck faucet, Poly-Vance© sliding cutting board, 10"H back splash, no drip edge, stainless steel drawer, stainless steel legs & adjustable undershelf, adjustable stainless steel bullet feet, NSF

ITEM 40 - OVERSHELF (1 REQ'D)

Advance Tabco Model PS-12-60 Dimensions: 12(h) x 60(w) x 12(d)  
Shelf with Pot Rack, wall-mounted, 60"W x 12"D, 18/430 stainless steel shelf, 2" x 1/4" stainless steel pot rack, includes: (9) plated double pot hooks

ITEM 41 - MEAT SLICER (1 REQ'D)

Berkel Model 827A-PLUS Dimensions: 21.25(h) x 21.5(w) x 24(d)

Slicer, manual, 45° angled gravity feed, 12" dia. C.S. knife, cast aluminum base, belt-driven blade assembly, built in sharpener, 1/2 HP, 115v/60/1-ph, 4.0 amps, NEMA 5-15P, cETL, NSF BY OWNER

1 ea 1 year parts, service & travel warranty (excluding wear items), standard

ITEM 42 - WALK-IN COOLER/FREEZER (1 REQ'D)

American Panel Corporation Model 175851

Walk-In Details - Two Compartment (Rectangular)

Actual Ext. Dimensions: 20' - 8.25" X 7' - 9" X 8' - 6" high

Freezer Int. Dimensions: 7' - 1" X 5' - 3.5" X 7' - 10.25" high

Cooler Int. Dimensions: 7' - 1" X 14' - 4.75" X 7' - 10.25" high

Temperature: -10° F Freezer, 35° F Cooler

Floor Configuration:

Freezer: Foamed-in-Place 4" Urethane floor panels, .125 Smooth Aluminum

Cooler: Foamed-in-Place 4" Urethane floor panels, .125 Smooth Aluminum

Metal Finishes:

Exposed Exterior: .032 stucco aluminum

Unexposed Exterior: .032 stucco aluminum

Interior Walls: .032 stucco aluminum

Interior Ceiling: .040 white stucco alum.

All panels are NSF 4" foamed-in-place urethane, UL classified with flame spread rating of 20.

- 1 Model DOOR DETAILS (2) 36" X 77" flush mount magnetic infitting door with cam-rise hinges, padlockable deadbolt handle (exterior doors only), closer, brushed hardware, fully programmable WALK-IN MONITORING SYSTEM 100 featuring audio/visual temperature alarm with digital thermometer, high & low set points, 115V output, energy saving door frame heater wire, vapor proof light & switch with pilot light.
- 1 Model WALK-IN ACCESSORIES Heated Pressure Relief Vent, Model 1825 (3" diam.), 120 volt Vinyl Membrane Rain Roof, Flat (151-200 sq ft), Two Room One-Way Pitch (Sloped 1/4"/ft.) (151-200 sq ft), Two Room (67) Hurricane Code Floor Angle (for walk-ins with floor) Non-Skid Strips for floor, in aisles only (3) Stainless Steel (22 ga.) on Door Only (36" and below) (2) Flex. Strip Curtain, up to 36" x 77" Opening (3) Trim Strips, 3" x 3", 22 ga. Stainless Steel (2) Trim Strips, 3" x 3", to match exterior box finish (68) 22 Ga. St Steel replacing 26 Ga. Galv Steel or Acrylume (3) LED Light Fixture, Cooler & Freezer, 48" 2-lamp (-40°F or higher operating temp.) (2) UL Listed Alumastand Sealed Engineering Plans up to 12' x 30' w/o internal steel posts/beam (State of Fla.) \*
- 1 Model REFRIGERATION DESIGN CRITERIA Freezer Refrigeration:
  - Walk-In Location: Outdoors
  - Ambient Temp: 95° F
  - Walk-In Temp: -10° F Freezer
  - Walk-In Heatload: 3,826 BTUH
  - Cond. Unit Location: Outdoors
  - Ambient Temp: 95° F
  - System Capacity: 4,370 BTUH
  - Located at altitude 100 ft., above sea level
  - Cooler Refrigeration:
    - Walk-In Location: Outdoors
    - Ambient Temp: 95° F

Walk-In Temp: 35° F Cooler  
Walk-In Heatload: 7,873 BTUH  
Cond. Unit Location: Outdoors  
Ambient Temp: 95° F  
System Capacity: 11,769 BTUH

Located at altitude 100 ft., above sea level

- 1 Model REFRIGERATION & ACC. (1) 1.50 HP hermetic air cooled refrigeration system, -10° F Freezer, 208/230/60/3  
Includes an electric defrost evaporator coil  
Includes 5-Year Compressor Warranty  
Condensing Unit Model #: AWA2464ZXTXC(2B3225-9), Amp Draw: 8.4 A(Each)  
Evaporator Model #: LET047, Amp Draw: 0.9A(Fans) / 4.3 A(Htr), (Each)  
Quoting a "Pre-Assembled Remote" refrigeration system. All controls are factory mounted. Refrigeration lines and refrigerant by others. Labor warranty provided by others. System to use R448a.  
(1) 1.50 HP hermetic scroll air-cooled refrigeration system, 35° F Cooler, 208/230/60/3  
Includes standard evaporator coil  
Includes 5-Year Compressor Warranty  
Condensing Unit Model #: FFAP-017Z-TFC-072, Amp Draw: 14.4 A(Each)  
Evaporator Model #: ADT130, Amp Draw: 1A(Fans) / 0 A(Htr), (Each)  
Quoting a "Pre-Assembled Remote" refrigeration system. All controls are factory mounted. Refrigeration lines and refrigerant by others. Labor warranty provided by others. System to use R448a.  
(2) U.L. Listed Outdoor Weather Cover (hinged)  
(2) Stand for U.L. Cover (18" high)  
(2) Winterization Controls, Package

ITEM 42-A - EVAPORATOR COIL (1 REQ'D) <Included in Item 42>  
American Panel Corporation  
Evaporator Coil

ITEM 42-B - REMOTE CONDENSING UNIT (1 REQ'D) <Included in Item 42>  
American Panel Corporation  
Remote Condensing Unit

ITEM 42-C - EVAPORATOR COIL (1 REQ'D) <Included in Item 42>  
American Panel Corporation  
Evaporator Coil

ITEM 42-D - REMOTE CONDENSING UNIT (1 REQ'D) <Included in Item 42>  
American Panel Corporation  
Remote Condensing Unit

ITEM 43 - WIRE SHELVING (24 REQ'D)  
Eagle Group Model 2160VG Dimensions: 60(w) x 21(d)  
Shelf, wire, 60"W x 21"D, patented QuadTruss® design, includes (4) pairs of split sleeves per shelf, 600 lbs. capacity, Valu-Gard® green epoxy finish, NSF  
8 ea Model 2142VG Shelf, wire, 42"W x 21"D, patented QuadTruss® design, includes (4) pairs of split  
Leesburg Resource Center

sleeves per shelf, 800 lbs. capacity, Valu-Gard® green epoxy finish, NSF  
32 ea Model P63-VG Post, stationary, 63"H, grooved in 1" increments, includes post cap & leveling bolt, Valu-Gard® green epoxy finish, NSF

ITEM 44 - AIR CURTAIN (1 REQ'D)

Berner Model SLC07-1042A Dimensions: 8.5(h) x 42.06(w) x 8.5(d)  
Sanitation Series Low Profile Air Curtain, 42"L, unheated, (1) 1/5 hp motor, for doors up to 7' high, aluminized steel cabinet, baked-on electrostatic white powdered coated aluminum steel cabinet, interior or exterior mounting, UL, cULus, UL EPH listed for NSF 37, MADE IN USA

1 ea Five year parts warranty (unheated units)

1 ea Model A 120v/60/1-ph

1 ea Model 9503SD020-P Automatic Door Switch, plunger type, activates air door when door opens, single phase only & max. amp draw of 20 amps

1 ea White powder coat exterior finish standard

ITEM 45 - MOP SINK CABINET (1 REQ'D)

Advance Tabco Model 9-OPC-84DL-X Dimensions: 84(h) x 50.38(w) x 22.63(d)  
Cabinet with Mop Sink, 50-3/8"W x 22-5/8"D x 84"H, double hinged doors, 12" deep mop sink in base on left, storage for mop bucket to roll in on right, (2) mop holders, (4) fixed intermediate shelves (3 on right, 1 on left above sink), slotted side panels for ventilation, stainless steel construction (cabinet type 400, mop sink type 300) BY PLUMBER

1 ea Model K-240-X Service Sink Faucet, wall mount, 8" OC, 6-1/2" spout, with hose thread & pail hook, vacuum breaker spout, wall braced, chrome-plated brass

1 ea Note: This faucet is not intended for potable water use

1 ea Model TA-46-X Door lock, one required for each hinge door or for each set of sliding doors NIC

ITEM 46 - WORK TABLE, STAINLESS STEEL TOP (1 REQ'D)

Advance Tabco Model KMSLAG-243-X Dimensions: 40.5(h) x 36(w) x 24(d)  
Work Table, 36"W x 24"D, 16 gauge 304 stainless steel top with 5"H backsplash, 18 gauge stainless steel adjustable undershelf, stainless steel legs & adjustable bullet feet, NSF

ITEM 47 - WIRE SHELVING (16 REQ'D)

Eagle Group Model 2160VG Dimensions: 60(w) x 21(d)  
Shelf, wire, 60"W x 21"D, patented QuadTruss® design, includes (4) pairs of split sleeves per shelf, 600 lbs. capacity, Valu-Gard® green epoxy finish, NSF

16 ea Model P74-VG Post, stationary, 74"H, grooved in 1" increments, includes post cap & leveling bolt, Valu-Gard® green epoxy finish, NSF

ITEM 48 - HAND SINK (1 REQ'D)

Advance Tabco Model 7-PS-62-1X Dimensions: 13(h) x 17.25(w) x 15.25(d)  
Hand Sink, wall mounted, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge 304 stainless steel, splash mounted gooseneck faucet, knee valve, basket drain, wall bracket, NSF, cCSAus

ITEM 49 - TRASH CAN,23 GAL (1 REQ'D)

Owner Model 3540

Trash Can,23 Gal - NIC

ITEM 50 - WIRE SHELVING (5 REQ'D)

Eagle Group Model 2160VG Dimensions: 60(w) x 21(d)

Shelf, wire, 60"W x 21"D, patented QuadTruss® design, includes (4) pairs of split sleeves per shelf, 600 lbs. capacity, Valu-Gard® green epoxy finish, NSF

4 ea Model P74-VG Post, stationary, 74"H, grooved in 1" increments, includes post cap & leveling bolt, Valu-Gard® green epoxy finish, NSF

ITEM 51 - CLEAN DISHTABLE (1 REQ'D)

Advance Tabco Model DTC-S30-60L Dimensions: 44(h) x 59(w) x 30(d)

Dishtable, clean, straight design, right-to-left operation, 10-1/2"H backsplash, 3" rolled front & side rims, stainless steel legs & crossrails, 59"W x 30"D x 34"H, 14/304 stainless steel

ITEM 52 - CONDENSATE HOOD (1 REQ'D)

John Boos Model C2HB-42-2 Dimensions: 25(h) x 42(w) x 42(d)

Condensate Hood, ventless box type, 42"W x 42"D x 25"H, full perimeter gutter with drain, removable condensate baffle, 3/8" dia. x 2" rear drain tube, welded hanging brackets, 18/300 series stainless steel construction

ITEM 53 - DISHWASHER, DOOR TYPE (1 REQ'D)

Jackson WWS Model TEMPSTAR HH-E Dimensions: 76.75(h) x 25.25(w) x 25.25(d)

TempStar® Dishwasher, Door Type, high hood, high temperature electric tank heat with built-in 70° rise booster, universal (straight-thru/corner) type, approximately (55) racks/hour, only 0.72 gallon of water per rack, Sani-Sure, all stainless steel finish, cETLus, NSF, ENERGY STAR®

1 ea 1 year parts & labor warranty, continental USA, standard

1 ea 70 degree rise booster heater, standard

1 ea 208V/60/3-ph, 10.5 kw, 51.8 amps

1 ea Model 06401-004-07-86 Drain Water Tempering Kit (TempStar® models)

ITEM 54 - SOILED DISHTABLE (1 REQ'D)

Florida Stainless Fabricators Model 067193-54

6'-0" X 5'-6" X 2'-6"

L-Shaped

Includes:

A) 14 Ga S/S Top W/ Rolled Rim Edge and Splash

B) 10"D Pre-Rinse Sink W/ Removable Scrap Basket and Rack

Guide

C) S/S Pass-Thru Shelf on Existing Wall (3 Lin Ft)

D) 18 Ga S/S Two-Section Window Frame

E) Open Crossrail Base

ITEM 54 - DECK MOUNT FAUCET (1 REQ'D)

Krowne Metal Model 15-312L

Krowne Royal Series Faucet, deck mount, 4" centers, 12" swing spout, ceramic cartridge valve with built-in back flow preventers, includes mounting kit, chrome finish, low lead compliant, NSF

1 ea 1 year parts & labor warranty, standard

ITEM 55 - FLOOR TROUGHS (4 REQ'D)  
By Plumber Model FLOOR TROUGHS  
Floor Troughs - NIC

## SECTION 3 - GENERAL TERMS AND CONDITIONS

### GT-1. DEFINITIONS

- 1.1. **Addendum:** A written change to a Solicitation.
- 1.2. **Bid, Offer or Response:** Shall refer to any bid, offer or response submitted in regard to this Invitation for Bid that if accepted would bind the Bidder to perform the resultant contract.
- 1.3. **Bidder:** A general reference to any entity responding to this solicitation or performing under any resulting contract, also includes bidder, contractor, company, respondent, vendor, etc.
- 1.4. **City:** Shall refer to City of Leesburg, Florida.
- 1.5. **Commodity or commodities** – Includes both goods or services.
- 1.6. **Contract Documents – Purchase of Goods:** The agreement to provide the goods set forth in this solicitation. The contract will be comprised of the solicitation document signed by the Bidder with any addenda and other attachments specifically incorporated and a City purchase order.
- 1.7. **Seller:** The Bidder to whom award has been made.
- 1.8. **Interested Party:** The terms defined under Bidder may be used interchangeably in this document. Each reference when used refers to any entity that is participating or is interested in participating in this solicitation.
- 1.9. **In Writing:** Unless otherwise designated 'In Writing' includes submitting documents or questions through the electronic bid system, *Vendor Registry*, currently used by the City.
- 1.10. **Invitation for Bid (IFB):** Shall mean this solicitation document, including any Addenda, used to communicate City requirements to prospective Bidders and to solicit bids from them.
- 1.11. **Language:** The City has established for purposes of this solicitation that the words "shall", "must", or "will" are equivalent in this solicitation and indicate a mandatory requirement or condition, the material deviation from which shall not be waived by the City. A deviation is material if, in the City's sole discretion, the deficient Bid is not in substantial accord with this ITB's mandatory requirements. The words "should" or "may" are equivalent in this solicitation and indicate very desirable conditions or requirements, but are permissive in nature.
- 1.12. **Modification:** A written change to the terms of a contract.
- 1.13. **Official Purchasing Time:** The Official Purchasing Time shall be that time reflected on the digital clock located in the Purchasing Office and labeled 'Official Purchasing Time'. This clock shall be used for all time deadlines related to City purchasing solicitations.
- 1.14. **Responsible:** Refers to a Bidder that has the capacity and capability to perform the work required under a Solicitation and is otherwise eligible for award.
- 1.15. **Responsive:** Refers to a Bidder that has taken no significant exception or deviation from the terms, conditions, and specifications set forth in a Solicitation. Their bid, offer or response conforms to the instructions and format specified in the solicitation document. Bidder has provided all requested and required information.
- 1.16. **Solicitation:** The written document detailing the solicitation requirements and requesting bids, offers or responses from interested parties.

### GT-2. INSTRUCTIONS TO RESPONDENTS

- 2.1. **Addenda** – The Purchasing Division may issue an addendum in response to any inquiry received, prior to the time designated for receipt of the solicitation response, which changes, adds to, or clarifies the terms, provisions, or requirements of the solicitation. The Bidder should not rely on any representation, statement or explanation whether written or verbal, other than those made in this solicitation document or in any addenda issued. Where there appears to be a conflict between this solicitation and any addenda, the last addendum issued shall prevail. It is the Bidders responsibility to ensure receipt of all addenda and any accompanying documentation. The Bidder is required to submit with its offer a signed "Acknowledgement of Addenda" when any addenda have been issued. Failure to acknowledge each addendum may prevent the offer from being considered for award.
- 2.2. **Respondent Eligibility** – It is the policy of the City to encourage full and open competition among all available qualified vendors. All vendors regularly engaged in the type of work specified in the solicitation are encouraged to submit bids. Eligibility requirements for contract award are:
  - 2.2.1. Have NO delinquent indebtedness to the City of Leesburg or other federal, state, or municipal agencies;
  - 2.2.2. Have adequate financial resources, or the ability to obtain such resources as required during performance of the contract;
  - 2.2.3. Be able to comply with the required or proposed delivery or performance schedule;

- 2.2.4. Have a satisfactory record of performance. Vendors who are or have been seriously deficient in current or recent contract performance (when the number of contracts and the extent of the deficiency of each are considered, in the absence of evidence to the contrary or circumstances properly beyond the control of the contractor) shall be presumed unable to meet this requirement. Past unsatisfactory performance will ordinarily be sufficient to justify a finding of non-responsibility;
- 2.2.5. Have a satisfactory record of integrity and business ethics; and
- 2.2.6. Be otherwise qualified and eligible to receive an award under applicable laws and regulations.
- 2.3. **Contents of Solicitation and Bidder Responsibilities** – It is the responsibility of the Bidder to become thoroughly familiar with the requirements, terms, and conditions of this solicitation. Pleas of ignorance of these matters by the Bidder will not be accepted as a basis for varying the requirements of the City of the amount to be paid to the vendor.
- 2.4. **Restricted Discussions** – From the date of issuance of this solicitation until final City action (solicitation award or contract execution), vendors shall NOT discuss the solicitation or any part thereof with any employee, agent, or any other representative of the City except as expressly authorized by the Designated Procurement Representative. The only communications that shall be considered pertinent to this solicitation are written documents from a Bidder to the designated procurement representative, or Purchasing Division, and any relevant written document promulgated by the designated procurement representative.
- 2.5. **Request for Additional Information/Question** – Any communication or inquiries, except for clarification of process or procedure already contained in the solicitation, are to be made in writing to the attention of the Designated Procurement Representative identified in the solicitation no later than **SEVEN (7) CALENDAR DAYS** prior to the appointed bid due date. *Oral answers will not be authoritative.*
- 2.6. **Questions Regarding Specifications or Bid Submittal Process** – To ensure fair consideration for all parties, the City prohibits communication to or with any department, division, employee, or city representative from the date of issuance of this solicitation until final City action, solicitation award or contract execution. If the Bidder should be of the opinion that the meaning of any part of the specifications is doubtful or obscure, or that they contain errors or reflect omissions, he should report such opinion or opinions in writing for an interpretation using the methods detailed here.
- 2.6.1. Bidders are encouraged to submit their questions electronically through *Vendor Registry*. If this is not possible questions may be submitted via e-mail to [purch@leesburgflorida.gov](mailto:purch@leesburgflorida.gov). You must reference the solicitation number in the subject line. All requests for information or questions should be clearly marked and must be received no later than the time and date indicated on the summary sheet.
- 2.6.2. All questions relative to interpretation of specifications, scope of services or the qualifications submittal process shall be addressed **in writing**
- 2.6.3. Any interpretation made to potential Bidders will be expressed in the form of an addendum to the solicitation which, if issued, will be made available to all prospective Bidders no later than **THREE (3) BUSINESS DAYS** before the solicitation due date.
- 2.6.4. It will be the responsibility of the Bidders to contact the Purchasing Division prior to submitting their bid(s) to ascertain if any addenda have been issued, to obtain all such addenda, and return executed addenda with the submittal.
- GT-3. **Award** – Award may be made to the source which offers the best value to the City. The City reserves the right to reject any and all offers, to waive non-material irregularities or technicalities and to re-advertise for all or any part of the solicitation as deemed in its best interest. The City will be the sole judge of its best interest.
- GT-4. **Assignment** – The vendor shall not assign or transfer any contract resulting from this solicitation, including any rights title or interest therein, or its power to execute such contract to any person, company or corporation without the prior written consent of the City.
- GT-5. **Basis for Bidding** – The total amount bid shall be based on unit prices and/or lump sum(s) according to the Schedule of Bid items form for the solicitation. Any quantities shown in the Schedule of Bid Items are estimates for the purpose of arriving at a total bid price for the comparison of Bids.

- GT-6. **Cancellation of Solicitation** – The City reserves the right to cancel, in whole or in part, any solicitation when it is in the best interest of the City. Availability of all information related to a cancelled solicitation is subject to Chapter 119, Florida Statutes.
- GT-7. **City is Tax Exempt** – The City is generally exempt from Federal Excise Taxes and all State of Florida sales and use taxes. Do not include any tax on any item or service. The City will provide an exemption certificate upon request. Contractors doing business with the City are not exempt from paying sales tax to their suppliers for materials to fulfill contractual obligations with the City, nor shall any contractor be authorized to use any of the City's Tax Exemptions in securing such materials.
- GT-8. **Collusion Among Firms** – Where two (2) or more related parties, as defined herein, each submit a bid for the same contract, such bids shall be presumed to be collusive. The foregoing presumption may be rebutted by the presentation of evidence as to the extent of ownership, control and management of such related parties in preparation of such submittals. Related parties shall mean an interested party or the principals thereof which have a direct or indirect ownership interest in another interested party for the same contract or in which a parent company or the principals thereof of one interested party have a direct or indirect ownership interest in another interested party for the same contract. Furthermore, any prior understanding, agreement, or connection between two (2) or more corporations, firms, or persons submitting a response for the same materials, supplies, services, or equipment shall also be presumed to be collusive. The relationship of manufacturer or their representative(s) providing pricing to distributors while each party submits a bid for the same materials, supplies, services, or equipment shall be presumed to be collusive. Responses found to be collusive shall be rejected. Respondents which have been found to have engaged in collusion may be considered non-responsible, and may be suspended or debarred, and any contract resulting from collusive actions may be terminated for default.
- GT-9. **Conflict of Interest** – The award hereunder is subject to Chapter 112, Florida Statutes. All respondents must disclose with their response the name of any officer, director, or agent who is also an employee of the City of Leesburg. Further, all respondents must disclose the name of any City of Leesburg employee who owns, directly or indirectly, an interest of five percent (5%) or more of the respondents firm or any of its branches.
- GT-10. **Conflicts within the Solicitation** – Where there appears to be a conflict between the General Terms and Conditions, Special Terms and Conditions, the Statement of Work/Scope of Services/Specifications, the Schedule of Bid Items/Forms Section, or any addendum issued, the order of precedence shall be the last addendum issued, the Schedule of Bid Items/Forms Section, the Statement of Work/Scope of Services/Specifications, the Special Terms & Conditions, and then the General Terms & Conditions. In addition, in the case of a conflict between any term or provision contained in contract documents which cannot be resolved by the order of precedence set forth previously, the term or condition that is more stringent and/or specific shall govern and apply.
- GT-11. **Cost of Preparing Proposal** – All costs incurred by the Bidder for proposal preparation and participation in this competitive procurement will be the sole responsibility of the Bidder. The City of Leesburg will not reimburse any Bidder for any such costs. This shall include any costs incurred for equipment and product demonstrations, on-site or other locations.
- GT-12. **Copeland "Anti-Kickback" Act** – The Contractor must comply with the Copeland "Anti-Kickback" Act, 18 USC 874 as supplemented in Department of Labor regulations, 29 CFR Part 3, prohibiting employers from inducing any person employed to give up any part of the compensation to which he or she is otherwise entitled.
- GT-13. **Disputes** – In case of any doubt or differences of opinion as to the items to be furnished hereunder, the decision of the City of Leesburg Purchasing Division shall be final and binding on both parties.
- GT-14. **Governing Law/Jurisdiction** – The interpretation, effect, and validity of any contract(s) resulting from this solicitation shall be governed by the laws and regulations of the State of Florida. Venue of any court action shall be in Lake County, Florida. In the event that a suit is brought for the enforcement of any term of the contract(s).
- GT-15. **Inspection and Acceptance of Equipment** – The equipment provided under any contract awarded in accordance with this solicitation shall remain the property of the Seller until a physical inspection of the equipment is made and thereafter accepted to the satisfaction of the City. Seller must also provide all documentation required and documents required for the City to title and license for use any equipment when applicable. Equipment must comply with all the terms herein. In the event the equipment supplied to the City is found to be defective or does

not conform to the specifications, the City reserves the right to cancel the order upon written notice to the Seller. Equipment shall be returned to the Seller at the Seller's expense. The City may take up to 15 days to complete their inspection of the equipment. The inspection period will be used to determine if the equipment meets the specifications requested and is fit for its intended use. Payment will be authorized upon final acceptance.

GT-16. **Late Bids** – Bid responses are due no later than the due date and time designated in the solicitation document or as amended by any addenda issued. The “local atomic time” as displayed on the “atomic clock” in the Purchasing Office is the Official Time. Bids not in possession of City by the due date and time shall be deemed late and shall not be considered for award. Late Bids delivered by third-party couriers will be retained, not returned, by the City in accordance with State of Florida Public Records Laws but shall not be considered for award. Late Bids will not be included on the Preliminary Bid Tabulation or the Final Detailed Bid Tabulation. Late bids delivered by the Bidder shall be refused by Purchasing staff at the time of delivery.

GT-17. **Liability** – The vendor shall hold and save the City of Leesburg, its officers, agents, and employees harmless from liability of any kind in the performance of or fulfilling the requirements of the Purchase Order or Contract which may result from award of this solicitation.

GT-18. **Other Agencies** – With the consent of the vendor, other agencies may make purchases in accordance with the contract. Such purchases shall be governed by the same terms and conditions as stated herein with the exception of the change in agency name, delivery locations and legal jurisdiction.

GT-19. **Price Bid** – The unit prices, lump sum(s) and total price bid for the work shall be stated in figures in the appropriate places on the prescribed form(s), and shall be firm for **SIXTY (60) CALENDAR DAYS** after the solicitation due date, unless stated differently in another Section of this solicitation. In the case of a discrepancy between the unit cost and extended cost the unit cost quoted will take precedence. The City shall recalculate a revised extended cost and make not on the Final Detailed Bid Tabulation.

GT-20. **Prompt Payment** – It is the policy of the City that payment for all purchases by the City shall be made in a timely manner and that interest payments will be made on late payments in accordance with Part VII, Chapter 218, Florida Statutes, known as the Florida Prompt Payment Act. The bidder may offer cash discounts for prompt payments; however, such discounts will not be considered in determining the lowest price during bid evaluation. Prompt Payment shall be made only from a proper and correct invoice provided by the Vendor to the City's Billing Address of Accounts Payable, PO Box 490630, Leesburg, Florida 34749-0630.

GT-21. **Protests** – Protests must be submitted in writing to the Purchasing Manager at 204 N. 5<sup>th</sup> Street, Leesburg, FL 32748 no later than **THREE (3) BUSINESS DAYS** after the day the Notice of Recommendation to Award is published on Vendor Registry ([www.vendorregistry.com](http://www.vendorregistry.com)). The written protest must specifically state the reason for the protest, exactly what is being protested and state the desired resolution. Protests received after the deadline shall not be considered. The Purchasing Manager will respond to protests no later than **SEVEN (7) BUSINESS DAYS** from the day it is received. In case of a protest the determination and decision of the City of Leesburg Purchasing Division shall be final.

GT-22. **Public Entity Crimes** – Pursuant to Section 287.133(12)(a) of the Florida Statutes, a person or affiliate who has been placed on the convicted vendor list following a conviction for a public entity crime may not submit a Bid Response on a contract to provide any goods or services to a public entity, may not submit a bond on a contract with a public entity for the construction or repair of a public building or public work, may not submit Bid Responses on leases of real property to a public entity may not be awarded or perform work as a contractor, supplier, subcontractor, or consultant under a contract with any public entity, and may not transact business with any public entity in excess of the threshold amount provided in Section 287.017 for Category Two (\$25,000) for a period of 36 months from the date of being placed on the convicted vendor list."

GT-23. **Public Records Law** – The State of Florida has a very broad public records law. Florida Statute Chapter 119 will apply to all bid responses and all procurement business conducted by the City.

GT-24. **Qualifications of Respondents** – The City of Leesburg reserves the right before awarding the Bid, to require the Bidder to submit such evidence of his qualifications and experience as it may deem necessary, and may consider any evidence available to it of the financial, technical and other qualifications and abilities of a Bidder.

- 24.1. The respondent is assumed to be familiar with all Federal, State or local laws, codes, ordinances, rules and regulations that in any manner affect the work, and to abide thereby if awarded the Contract. Ignorance of legal requirements on the part of the Bidder will in no way relieve him of responsibility.
  - 24.2. Any Bidder may be required to show to the complete satisfaction of the City of Leesburg that he has the necessary personnel, facilities, abilities, and financial resources to provide the equipment or goods in a satisfactory manner and within the time specified.
  - 24.3. Bidders must possess any and all required licenses to provide the equipment or goods for this solicitation. The Bidder must hold any required licenses at the time of submitting their bid.
- GT-25. **Quantities** – The City reserves the right to adjust quantities stated in this solicitation. Available funding versus prices bid may affect actual quantities ordered. The City may choose to increase or decrease quantities stated in the documents depending on the circumstance. The City is not obligated to place any order for a given amount subsequent to the award of this solicitation. The City may use any stated estimated quantities in the award evaluation process. Estimated quantities do not contemplate or include possible additional quantities that may be ordered by other government, quasi-governmental or non-profit entities utilizing this contract. In no event shall the City be liable for payments in excess of the amount due for quantities of goods or services actually ordered.
- GT-1. **Registration** – Any vendor being recommended for an award or purchase from this solicitation is required to register with the City's on-line vendor management system. That on-line system is powered by Vendor Registry and can be accessed by navigating to [www.leesburgflorida.gov/purchasing](http://www.leesburgflorida.gov/purchasing) and select the Vendor Registry icon. There is no cost to register. Following issuance of the Notice of Recommendation for Award (NORA), the recommended vendor will be provided instructions on how to register with Vendor Registry. Registration must be completed prior to any work or purchases be made under the Contract.
- GT-2. **Responsiveness** – Responses shall conform in all material respects to the solicitation in order to be considered for award. Any bid which fails to conform to the solicitation's essential requirements may be rejected. Any Bid which fails to include the requested information and provided on the forms provided by the City may be considered non-responsive and disqualified from consideration for award. The City shall notify any Bidder in writing whose Bid has been deemed non-responsive.
- GT-3. **Right to Accept or Reject Bids** – Bids which are incomplete, unbalanced, conditional, obscure or which contain additions not required, or irregularities of any kind, or which do not comply in every respect with the solicitation, and the Contract Documents, may be rejected at the option of the City of Leesburg (also see the solicitation Definitions).
- GT-4. **Rules, Regulations and Licenses** – The awarded vendor shall comply with all federal, state, county, and local laws ordinances, rules and regulations applicable to the provision of the goods and/or services specified in this solicitation. Lack of knowledge by the Bidder will in no way be relief from responsibility.
- GT-5. **Signature of Vendor** – The Vendor shall sign the Bid response forms in the space provided for the signature. If the vendor is an individual, the words, "Doing Business As (business name)", or "Sole Owner" shall appear beneath his signature. In the case of partnership, the signature of at least one of the partners shall follow the company name and the words, "Member of Firm", should be written beneath such signature. If the vendor is a corporation, the title of the officer signing the Bid response on behalf of the corporation shall be stated and evidence of his authority to sign the Bid response shall be submitted. The vendor shall state in the Bid response the name and address of each person interested herein.
- GT-6. **State Registration Requirements** – Any corporation submitting a bid in response to this Solicitation shall either be registered or have applied for registration with the Florida Department of State in accordance with the provisions of Chapter 607, Florida Statutes. A copy of the registration/application may be required prior to award of a contract. Any partnership submitting a response to this Solicitation shall have complied with the applicable provisions of Chapter 620, Florida Statutes. For additional information on these requirements, please contact the Florida Secretary of State's Office, Division of Corporations, (800) 755-5111 (<http://www.dos.state.fl.us>).
- GT-7. **Warranty** – All warranties express and implied, shall be made available to the City for goods covered by this solicitation. All goods furnished shall be fully guaranteed by the Seller against factory defects and workmanship. At no expense to the City, the Seller shall correct any and all apparent and latent defects that may occur within the manufacturer's standard warranty period. The special conditions of the solicitation may supersede the manufacturer's standard warranty.

GT-8. **Withdrawal of Bids** – Any Bid response may be withdrawn **prior** to the due date and time specified in the solicitation document and any addenda. Bid responses may not be withdrawn, except with approval of the Purchasing Manager, after the due date and time have passed.

[END OF SECTION]

**Complete ALL the forms in this section and submit them in a sealed envelope as your bid response.**

General Vendor Information			
Company Name:			
Physical Address:			
Mailing Address:			
Phone No.:		FEIN No.:	
Email Address:			
Financial Status: <input type="checkbox"/> Poor <input type="checkbox"/> Good <input type="checkbox"/> Excellent		No. of Years in Business:	
No. of Personnel Currently Employed:		No. of Personnel Available for this Project:	
<b>Principal Name</b>		<b>Title</b>	
Describe the type of work normally performed by your company:			

Provide information regarding who may be contacted regarding this bid response.

Primary Contact	
Name:	_____
Title:	_____
Address:	_____
Phone No.:	_____
	Mobile Phone No.: _____
Email Address:	

**IFB 180411**  
**SCHEDULE OF BID ITEMS**

**BIDDERS MUST USE THE PROVIDED MICROSOFT EXCEL SPREADSHEET FOR  
SUBMITTING PRICING.**

**BIDDER'S CERTIFICATION**

- I have carefully examined the Invitation to Bid, Instructions to Bidders, General and/or Special Conditions, Specifications, the Bid submitted and any other documents accompanying or made a part of this invitation.
- I hereby promise to furnish the goods or services specified in the Invitation to Bid at the prices or rates set forth in my bid. I agree that my bid will remain firm for the period established in the bid document in order to allow the City adequate time to evaluate the bids and make award. Furthermore, I agree to abide by all conditions of the bid.
- I certify that all information contained in this bid is truthful to the best of my knowledge and belief. I further certify that I am duly authorized to submit this bid on behalf of the vendor / contractor as its act and deed and that the vendor / contractor is ready, willing and able to perform if awarded the bid.
- I further certify that this bid is made without prior understanding, agreement, connection, discussion, or collusion with any person, firm or corporation submitting a bid for the same product or service; no officer, employee or agent of the City of Leesburg or of any other bidder interested in said bid; and that the undersigned executed this Bidder's Certification with full knowledge and understanding of the matters therein contained and was duly authorized to do so.
- I further certify that having read and examined the specifications and documents for the designated services and understanding the general conditions for contract under which services will be performed, does hereby propose to furnish all labor, equipment, and material to provide the services set forth in the Solicitation.
- I hereby declare that the following listing states any clarifications, any and all variations from and exceptions to the requirements of the specifications and documents. The undersigned further declares that the "work" will be performed in strict accordance with such requirements, and understands that any exceptions to the requirements of the specifications and documents may render the bidder's submission non-responsive.

**NO EXCEPTIONS WILL BE ALLOWED AFTER THE BID IS SUBMITTED.**

Please check one:

I take NO exceptions

I take the exceptions listed here:

(If more space is needed, please indicate exceptions here and attach additional pages as needed)

**ADDENDUM ACKNOWLEDGMENT**

No Addendum were issued.

The undersigned acknowledges receipt of the following addenda to the Invitation to Bid (indicate number and date of each):

Addendum No.	Dated:	Addendum No.	Dated:
Addendum No.	Dated:	Addendum No.	Dated:

**FAILURE TO SUBMIT ACKNOWLEDGEMENT OF ANY ADDENDUM THAT AFFECTS THE BID PRICES IS CONSIDERED A MAJOR IRREGULARITY AND MAY BE CAUSE FOR REJECTION OF THE BID.**

**LOCAL VENDOR STATUS DECLARATION**

The responding firm and firm that will enter into an agreement with the City, if selected, declares the following selected Local Vendor status.

Provide Physical Address of Business Office or Full Time Sales Office:

- My Firm Qualifies as a Tier I - Local Vendor for this solicitation**  
 “Tier I Local Vendor” shall be defined as the primary Business Office or a Full Time Sales Office of the vendor being located within the City of Leesburg or the vendor receiving one or more Utility Services (excluding communications/Internet) from the City of Leesburg.
- My Firm Qualifies as a Tier II - Local Vendor for this solicitation**  
 “Tier II Local Vendor” shall be defined as the primary Business Office or a Full Time Sales Office of the vendor not meeting the definition of a Tier I Local Vendor but nonetheless being located within the 20-Mile Radius as defined in this policy.
- My Firm does not qualify as a local vendor**

**BID CERTIFICATION SIGNATURES**  
 (this section must be signed and completed.)

Name of Business	Telephone Number
By: _____ Signature	e-mail Address
Printed Name	Mailing Address
Title	City, State, Zip Code

**STATEMENT OF EXPERIENCE - “SIMILAR” PROJECTS**

List all SIMILAR projects your firm has completed. Copy this sheet if additional pages are needed. You must use this form. Attaching a separate listing may cause your bid to be deemed non-responsive and rejected.

<i>Project Name/Location:</i>		
<i>Project Owner:</i>		<b>Date Completed:</b>
<i>Project Description and Specific Scope: Be Descriptive. Use additional pages.</i>		
<b>Contract Amounts:</b>	<b>Original \$</b>	<b>At Completion \$</b>
<b>Briefly Explain Any Variance:</b>		
<b>Contact Person:</b>		
<b>Contact e-mail:</b>		
<b>Phone Number:</b>		
<b>Project Name/Location:</b>		
<i>Project Owner:</i>		<b>Date Completed:</b>
<i>Project Description and Specific Scope: Be Descriptive. Use additional pages.</i>		
<b>Contract Amounts:</b>	<b>Original \$</b>	<b>At Completion \$</b>
<b>Briefly Explain Any Variance:</b>		
<b>Contact Person:</b>		
<b>Contact e-mail:</b>		
<b>Phone Number:</b>		
<b>Project Name/Location:</b>		
<i>Project Owner:</i>		<b>Date Completed:</b>
<i>Project Description and Specific Scope: Be Descriptive. Use additional pages.</i>		
<b>Contract Amounts:</b>	<b>Original \$</b>	<b>At Completion \$</b>
<b>Briefly Explain Any Variance:</b>		
<b>Contact Person:</b>		
<b>Contact e-mail:</b>		
<b>Phone Number:</b>		

## CITY OF LEESBURG - INVITATION FOR BID 180411

## SCHEDULE OF BID ITEMS

Item	Qty	Unit	Description	Manufacturer*	Part No.*	Accessories	Bid Unit Price	Extended Price	Notation No.
2	1	EA	COMBI OVEN, GAS - Includes all accessories as listed	Rational	B628206.19E	YES		\$0.00	
2	1	EA	SAFETY SYSTEM MOVEABLE GAS CONNECTOR	Dormont Manuf.	1675BPQSR36PS			\$0.00	
3-A	1	EA	Gas Floor Fryer - Includes all accessories as listed	Dean Ind.	SR142G	YES		\$0.00	
3	1	EA	SAFETY SYSTEM MOVEABLE GAS CONNECTOR	Dormont Manuf.	16100BPQSR36BXPS			\$0.00	
4-A	1	EA	Spreader Cabinet	Dean Ind.	15MC			\$0.00	
5	1	EA	Charbroiler, Gas, Countertop	Southbend	HDC-24			\$0.00	
5.1	1	EA	Equipment Stand, For Countertop Cooking	Advance Tabco	ES-302	YES		\$0.00	
5.2	1	EA	Safety System Moveable Gas Connector	Dormont Manuf.	16100BPQSR36BXPS			\$0.00	
6	1	EA	Salamander Broiler, Gas	Southbend	P36-RAD	YES		\$0.00	
6.1	1	EA	SAFETY SYSTEM MOVEABLE GAS CONNECTOR	Dormont Manuf.	1650BPQSR36BX			\$0.00	
7	1	EA	Gas Countertop Griddle	Southbend	HDG-36	YES		\$0.00	
7.1	1	EA	Equipment Stand for Countertop Cooking	Advance Tabco	ES-303	YES		\$0.00	
7.2	1	EA	SAFETY SYSTEM MOVEABLE GAS CONNECTOR	Dormont Manuf.	16100BPQSR36BXPS			\$0.00	
7-A	1	EA	Equipment Stand, Refrigerated Base	True Manufacturing Co., Inc	TRCB-36	YES		\$0.00	
8	1	EA	HD Range, 36", 6 Open Burners	Southbend	P36A-BBB	YES		\$0.00	
8.1	1	EA	SAFETY SYSTEM MOVEABLE GAS CONNECTOR	Dormont Manuf.	16100BPQSR36BXPS			\$0.00	
9	1	EA	Spreader Plate, Heavy Duty, 12"	Southbend	P12C-S	YES		\$0.00	
10	1	EA	Reach-In Dual Temp Cabinet	True Manufacturing Co., Inc	STR1DT-2HS	YES		\$0.00	
11	1	EA	Worktop Freezer	True Manufacturing Co., Inc	TWT-27F-HC	YES		\$0.00	
12	1	EA	Waffle Maker	Waring	WW180	YES		\$0.00	
13	1	EA	Serving Counter, Hot Food, Electric	Duke Manufacturing	E302SW	YES		\$0.00	
55	1	EA	Sandwich/Salad Preparation Refrigerator	True Manufacturing Co., Inc	TSSU-60-08-HS	YES		\$0.00	
15	1	EA	Conveyor Toaster	Hatco	TQ-10	YES		\$0.00	
16	1	EA	Demo Table	Advance Tabco	VSS-DT-366	YES		\$0.00	
17	1	EA	Induction Range, Built-In/Drop-In	CookTek	602001	YES		\$0.00	
18	1	EA	Two Tier Pass-Thru	Florida Stainless Fabricators	067193-18	YES		\$0.00	
19	1	EA	Heat Lamp	Hatco	GRAH-36	YES		\$0.00	
20	1	EA	Dish Cabinet	Advance Tabco	DC-1510	YES		\$0.00	
21	1	EA	Ice Cuber	Scotsman	B530P	YES		\$0.00	
21-A	1	EA	Ice Bin for Ice Machines	Scotsman	B530P	YES		\$0.00	
21-B	1	EA	Water Treatment Unit	Everpur	9320-42			\$0.00	
56	1	EA	Reach-In Refrigerator	True Manufacturing Co., Inc	STA1R-1G-HC	YES		\$0.00	
23	1	EA	Beverage Counter	Advance Tabco	BEV-30-84R	YES		\$0.00	
24	1	EA	Ice & Water Dispenser	Delfield	204			\$0.00	
25	1	EA	Tea Brewer	Bunn-O-Matic	36700.0300	YES		\$0.00	
26	1	EA	Coffee Brewer	Bunn-O-Matic	12950.0211	YES		\$0.00	
27	1	EA	Hand Sink	Advance Tabco	7-PS-62-1X			\$0.00	
28	2	EA	23 Gallon Trash Can	Rubbermaid	3540			\$0.00	
29	1	EA	Three (3) Compartment Sink	Advance Tabco	94-K2-24D-X	YES		\$0.00	
30	1	EA	Overshelf	Advance Tabco	PS-12-48			\$0.00	
31	1	EA	Overshelf	Advance Tabco	PS-12-60			\$0.00	
32	4	EA	Wire Shelving	Eagle Group	2154VG	Yes		\$0.00	
33	1	EA	23 Gallon Trash Can	Rubbermaid	3540			\$0.00	
34	1	EA	Hand Sink	Advance Tabco	7-PS-62-1X			\$0.00	
35	1	EA	Planetary Mixer	Globe	SP30P	Yes		\$0.00	
36	1	EA	Work Table	Advance Tabco	BS-305			\$0.00	
37	1	EA	Overshelf	Advance Tabco	PS-12-60			\$0.00	
38	1	EA	Work Table, Stainless Steel Top	Advance Tabco	VSS-368	YES		\$0.00	
39	1	EA	Work Table with Prep Sink(s)	Advance Tabco	DL-30-96			\$0.00	
40	1	EA	Overshelf	Advance Tabco	PS-12-60			\$0.00	

41-A	1	EA	Meat Slicer	Berkel	827A-PLUS	YES		\$0.00	
42	1	EA	Walk-in Cooler/Freezer	American Panel Corporation	175851	YES		\$0.00	
43	24	EA	Wire Shelving	Eagle Group	2160VG	YES		\$0.00	
44	1	EA	Air Curtain	Berner	SLC07-1042A	YES		\$0.00	
45	1	EA	Mop Sink Cabinet	Advance Tabco	9-OPC-84DL-X	YES		\$0.00	
46	1	EA	Work Table, Stainless Steel Top	Advance Tabco	KMSLAG-243-X			\$0.00	
47	16	EA	Wire Shelving	Eagle Group	2160VG	YES		\$0.00	
48	1	EA	Hand Sink	Advance Tabco	7-PS-62-1X			\$0.00	
49	1	EA	23 Gallon Trash Can	Rubbermaid	3540			\$0.00	
50	5	EA	Wire Shelving	Eagle Group	2160-VG	YES		\$0.00	
51	1	EA	Clean Dish Table	Advance Tabco	DTC-S30-60L			\$0.00	
52	1	EA	Condensate Ventilator	Captive-Aire	3188694-52			\$0.00	
52-A	1	EA	Fan, Exhasut, Dishwasher	Captive-Aire	3188694-52-A	YES		\$0.00	
53	1	EA	Dishwasher, Door Type	Jackson WWS	TEMPSTAR HH-E	YES		\$0.00	
54	1	EA	Solid Dishtable	Florida Stainless Fabricators	067193-54	YES		\$0.00	
54	1	EA	Deck Mount Facet	Krowne Metal	15-312L	YES		\$0.00	

\* No substitutes permitted

>All items must be quoted as specified.

>Comments about items may be made by putting a number in the notation column and then detailing the comment on a separate sheet.

Installation cost if not included in unit price of equipment

\$0.00

Profit and overhead if not included in unit price of equipment

\$0.00

**TOTAL BASE BID AMOUNT**

**\$0.00**

## APPENDIX A

### INCLUDES:

- EQUIPMENT CUTSHEETS
- DRAWING OF KITCHEN  
EQUIPMENT & LAYOUT

**Project:**  
**LEESBURG RESOURCE**  
**CENTER**

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***Submittal Sheet***

04/02/2018

**ITEM# \*\* - HOOD SYSTEM INSTALLATION (1 EA REQ'D)**

Watson &amp; Company 909-1

To take delivery of Captiveaire hood package .

Includes hanging one grease hood . Includes stainless on rear wall .

Grease duct run is 15' to side of building. Fans mounting on sidewall.

Includes firecwrap on grease duct

Includes test and balance

Includes permits and labor

***Submittal Sheet***

04/02/2018

**ITEM# \*\* - WALK-IN INSTALLATION (1 EA REQ'D)**

Watson & Company 909-42

To take delivery of and install one walk in cooler freezer package . Outdoor box and will include installing all provided hurricane protection parts .

Includes installation of all refrigeration parts and startup

Includes Permit

## Submittal Sheet

04/02/2018

### ITEM# 1 - EXHAUST HOOD SYSTEM (1 REQ'D)

Captive-Aire 3188694-1

5424ND-2-PSP-F - 16ft 0" Long Exhaust-Only Wall Canopy Hood with Front Perforated Supply Plenum with Built-in 3" Back Standoff

- 430 SS Where Exposed

x12 - FILTER - 16" tall x 16" (15.625" by 15.625") wide Stainless Steel Caprate Solo filter with hook, ETL Listed.

Particulate capture efficiency: 85% efficient at 9 microns, 76% efficient at 5 microns. Used on hoods shipped AFTER 7/27/17.

x5 - L55 Series E26 Canopy Light Fixture - High Temp Assembly, Includes Clear Thermal and Shock Resistant Globe (L55 Fixture), Bulbs By Others.

- EXHAUST RISER - Factory installed 18" Diameter X 4" Height

x4 - SUPPLY RISER - 12"x 24" Supply Riser with Volume Dampers

x2 - 1/2 Pint Grease Cup New Style, Flanged Slotted

- FIELD WRAPPER 18.00" High Front, Left, Right

- BACKSPLASH 122.00" High X 192.00" Long 430 SS Vertical (Includes End Caps & Divider Bars)

- RIGHT VERTICAL END PANEL 27" Top Width, 21" Bottom Width, 80" High Insulated 430 SS

- LEFT VERTICAL END PANEL 27" Top Width, 21" Bottom Width, 80" High Insulated 430 SS

### ACCESSORIES

Mfr	Qty	Model	Spec
Captive-Aire	1	DCV-1111	<p>Demand Control Ventilation, w/ control for 1 Exhaust Fan, 1 Supply Fan, Exhaust on in Fire, Lights out in Fire, Fans modulate based on duct temperature. INVERTER DUTY 3 PHASE MOTOR REQUIRED FOR USE WITH VFD. Room temperature sensor shipped loose for field installation. Verify distance between VFD and Motor; additional cost could apply if distance exceeds 50 feet. Includes 1 Duct Thermostat kit.</p> <p>- Digital Prewire Lighting Relay Kit. Includes hood lighting relay &amp; terminal blocks. Allows for up to 1400W of lighting each.</p> <p>- CASLink building monitoring system communications module. Requires internet &amp; field wired ethernet connection or 3G cellular service. Includes Rev 3 Comm Module, RJ45 to modbus converter, 3 FT cat5 cable, and 1 FT of shielded twisted pair.</p> <p>- CAT-5E CABLE - 15 Foot.</p> <p>- PSP thermostat kit, includes 1x duct thermostat, quick seal, and j-box for monitoring of PSP discharge temperature.</p>

- 20 wide X18 tall X8.62 deep SS HINGED ELECTRICAL BOX NEMA 1 - VENTED. Includes Fan Filter Assembly. - USED ON CONTROL PANELS WITH VFD(S).
- ESV222N02YXB571 - Variable Frequency Drive - 3 HP Max., 200/240 V, Single or Three Phase Input, 9.6 A Max., NEMA 1 Enclosure, with 2RJ-45 FOR MODBUS
- ESV152N02YXB571 - Variable Frequency Drive - 2 HP Max., 200/240 V, Single or Three Phase Input, 7.0 A Max., NEMA 1 Enclosure, with 2RJ-45 FOR MODBUS

***Submittal Sheet***

04/02/2018

**ITEM# 1-A - FIRE SUPPRESSION SYSTEM (1 REQ'D)**

Captive-Aire 3188694-1-A

ANSUL-3.0/3.0 Ansul 6 gallon Wall Mounted Fire System (includes pre-piped hood(s) and detection).

Includes piping for hood: 1.

***Submittal Sheet***

04/02/2018

**ITEM# 1-B - FAN, EXHAUST (1 REQ'D)**

Captive-Aire 3188694-1-B

DU180HFA High Speed Direct Drive Centrifugal Upblast Exhaust Fan with, disconnect switch and 18-3/4" wheel. Exhaust Fan handles 3760 CFM @ -2.250" wc ESP, Fan runs at 1624 RPM. Exhaust Motor: 3.000 HP, 3 Phs, 208 V, 60Hz, 9.5 FLA, ODP, Premium (E-Plus3) Eff.

- Grease Cup for kitchen-duty centrifugal exhaust fans, Box Dimensions 17-1/8 L X 5-1/16 W X 3-3/4 H (18 GA.) (Includes Down Spout)
- 1 Curb CRB26.5x20E On Fan #1 Flat Curb
- Hinged Base for Curb. Standard Hinge attached to curb. Used on Fans with wheels 20 inches or smaller. 12 GA Galvanized.
- Vented Base for Curb

**Submittal Sheet**

04/02/2018

**ITEM# 2 - COMBI OVEN, GAS (1 EA REQ'D)**

Rational B628206.19E

(QUICK SHIP) (SCC 62NG) SelfCooking Center® Combi Oven/Steamer, natural gas, iCookingControl with 7 modes, HiDensityControl®, iLevelControl, Efficient CareControl, Combi-Steamer with 3 modes, (6) 18"x26" or (12) 12"x20" pan capacity, core temp probe with 6 point measurement, hand shower with automatic retracting system, ships with (3) grid shelves, ethernet interface, 208v/60/1-ph, 8'cord, NEMA 6-15P, 106,000 BTU (dual voltage: retrofitable to 240v/60/1-ph, 106,000 BTU) ENERGY STAR®

**ACCESSORIES**

Mfr	Qty	Model	Spec
Rational	1		NOTE: All discounts subject to approval by manufacturer
Rational	1		2 years parts and labor warranty
Rational	1	CAP	Chef Assistance Program, a RATIONAL certified Chef conducts 4 hours/location specialized application training with personnel, no charge
Rational	1	9999.9951	RCI Rational Certified Installation, new certified installation cost for a countertop model is \$1000 for the first unit (61/62/101/102) (Pricing based on a 50 mile radius, Additional charges may apply, See attached installation flyer for details) THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)
Rational	1	9999.9812	Pre-Installation Site Survey, ensures that the site has proper space and connections for gas, electric, drain & water, includes 50 miles (100 miles round trip) from the installer, can only be purchased with a Certified Installation, THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)
Rational	1	8720.1560US	Installation Kit, for gas SCC WE/CMP 101G (120/60/1ph); gas SCC WE/CMP 62G (208-240/60/1ph); gas SCC WE/CMP 61G (120/60/1ph) THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)
Rational	1	56.00.210A	Cleaner tablet without Phosphorus, for ALL SelfCookingCenter® units since 2004 & CombiMaster® Plus units with article #BXXXXXX or Serial MI series since 4/2017, goes up to 70% further than liquid cleaner, "FREIGHT CLASS 85 LIMITED QUANTITY" (minimum order quantity: 2pcs, unless ordered with a unit)
Rational	1	56.00.562	Care Tablets, bucket of 150 packets for all SelfCooking Center® units from 10/2008, with CareControl - Serial SG, SH or SI series (minimum

				order quantity: 2pcs, unless ordered with a unit)
Rational	1	1900.1154US		Water Filtration Single Cartridge System, for any single Combi model or Combi-Duo models XS/XS, 61/61 or 61/101, includes: (1) single head with pressure gauge, R95H filter & filter installation kit
Rational	1	9999.8448		RCI Rational Certified Installation, additional installation cost for a Rational Water Filter System is available when purchased with Certified Installation of Rational unit (Pricing based on a 50 mile radius, additional charges may apply. See attached flyer for details) THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)
Rational	1			NOTE: The Rational Water Filtration Systems helps provide consistent high quality water to your RATIONAL SelfCooking Center or your CombiMaster Plus. The patented carbon block technology reduces the effects of sediment, chloramines and chlorine while providing the required flow rates
Rational	1			NOTE: All public water systems using surface water and most ground water systems treat with either chlorine/chloramine or chlorine dioxide (EPA will allow levels as high as 4ppm safe for drinking water, exceeding our maximum level of .2ppm.
Rational	1			NOTE: Chloride concentrations above 80ppm can cause corrosion. RATIONAL Water Filtration does NOT reduce chloride
Rational	1			Free Water Testing Kits are available (contact factory for info)
Rational	1			Note: The Combination of two RATIONAL appliances simply mounted on top of each other opens up new possibilities, even when space in the kitchen is limited. The following descriptions are laid out in this order: First: Closed or Open; Second: Stationary or Mobile; Third: Top unit - Gas or Electric; Fourth: stacked on Gas or Electric. The bottom RATIONAL (fourth item) is the one that dictates which type of Stacking Kit must be used.
Rational	1			Door hinged on right std.
Rational	1	60.30.340		US III Mobile Oven Stand, 14 supporting rails, side panels, rear panel and cover, height 26-3/8", stainless steel construction, for SCC 62/CMP 102 series
Rational	3	6010.2101		Gastronorm Grid Shelf, 2/1 size, 24" x 20", stainless steel



## Specification

### SelfCookingCenter® 62 G (6 x 18 x 26 inch/12 x 12 x 20 inch)



- Integral, maintenance-free grease extraction system
- Single water connection as shipped, can be split connection for treated and untreated water
- Turbo fan cool down function
- Automatic adaptation to the installation location (elevation)
- Height adjustable feet +- 3/8" (10 mm)
- 304 (DIN 1.4301) stainless steel material inside and out
- Seamless interior and with rounded corners
- Demand-related energy supply
- 5 programmable proofing stages
- Automatic, pre-selected starting time with adjustable date/time
- Delta-T cooking

#### Operation

- Digital, graphically supported overview of the current cooking chamber climate, review and forecast as well as repeat and change options at the end of the cooking process
- Remote control function for appliance using software and mobile app
- Control second unit from the main unit (units must be connected via ethernet or network)
- Real-time information about automatic adjustments on current cooking process
- Self-learning operation, automatically adapts to actual usage
- Intelligent energy-management system controls the energy and airflow, fully automated
- Record mode – determination of the ideal cooking process for calibrated products using the core temperature probe for subsequent use without a core temperature probe, with automatic consideration of the load quantity
- Self-configurable, user-specific operating display 8.5" TFT color monitor and touch screen with self-explanatory symbols for ease of operation
- Application and user manuals can be viewed on the unit display for the current actions

#### Safety features

- Detergent and Care Tabs (solid detergents) for optimum working safety
- HACCP data output and software update via the integrated Ethernet and USB port
- Safety temperature limiter for steam generator and hot-air heating
- VDE approved for unsupervised operation (e.g. overnight cooking or cleaning)
- Maximum rack height 5 ¼ ft./1.60 m when original stand is used
- Integral fan impeller brake
- Door handle with right/left and slam function

#### Cleaning and Care

- Self-cleaning and care system for cooking cabinet and steam generator, regardless of the water pressure supplied
- 7 cleaning stages for unsupervised cleaning and care - even overnight
- Automatic cleaning and descaling of the steam generator
- Automatic cleaning prompts indicating the cleaning stage and volume of chemicals in relation to the level of soiling
- Soiling and care status are displayed on the monitor
- Diagnostic system with automatic service notices displayed
- Self-test function for actively checking unit's functions
- 100% biodegradable Cleaner and Care tabs

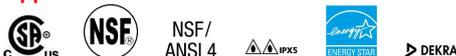
#### Capacity

- Six (6) full-size sheet pans (18"x26") or Twelve (12) Steam table pans (12"x20"x2.5") GN1/1
- Removable, swivelling hinging rack
- Vertical distance between rails 2 5/8" (68 mm)

#### Standard Features

- Gas heated table device for automatic cooking of meat, poultry, fish, side dishes, vegetables, egg dishes, desserts, bakery products and for automatic rethermalization
- Mixed loads with individual supervision of each rack, depending on type, load amount, and the number of door openings
- Optical rack signaling function
- LED cooking cabinet and rack lighting - energy-saving, durable and low-maintenance
- Rear-ventilated triple-pane cooking cabinet door, two hinged inside panes (for easy cleaning) with a special heat-reflecting coating
- Combi-steamer according to DIN 18866, DIN 10535 for selective use of steam and hot air, separately, sequentially, or combined
- Integrated Ethernet and USB port
- No water softening system or additional descaling is necessary
- 2-Year parts and labor warranty
- 5-Year steam generator warranty
- No-charge 4-hour RATIONAL certified chef assistance program
- Core temperature probe with 6 measuring points, including positioning aid - automatic error correction in case of incorrect positioning
- 1% - accurate regulation of moisture, adjustable, and retrievable via the control panel
- Combi-steamer mode °F/(°C): steam: 85 to 265/(30 to 130), hot air: 85 to 575/(30 to 300), combination: 85 to 575/(30 to 300)
- Individual programming of at least 1,200 cooking programs with up to 12 steps transferable via USB
- Hand shower with automatic retracting system
- Moisturising in 3 steps of °F/(°C) 85 to 500/(30 to 260)
- High-performance fresh steam generator, pressureless, with automatic filling and automatic decalcification
- Dynamic air circulation in cooking cabinet with reversing wheel fan with 5 fan speeds, programmable

#### Approval/Labels





# Specification

Thu Oct 13 18:52:58 CEST 2016

## SelfCookingCenter® 62 G (6 x 18 x 26 inch/12 x 12 x 20 inch)

### iCookingControl - Automatic cooking



7 application modes for meat, poultry, fish, side dishes, egg dishes, desserts, baked goods and Finishing® (rethermalization)

### Combi-Steam mode



Steam °F/(°C) 85 to 265/(30 to 130)



Hot air °F/(°C) 85 to 575/(30 to 300)



Combi °F/(°C) 85 to 575/(30 to 300)

### HiDensityControl®



Highest steam saturation, and dynamic air mixing for perfect and even cooking

### Efficient CareControl



Efficient self-cleaning CareControl recognizes soiling and scale and removes it

### iLevelControl



Mixed loads with individual monitoring of every rack depending on the quantity of the load as well as the number of door openings.

### Technical Specification

Dimensions	Width	Depth	Height
Exterior	42 1/8" (1,069 mm)	38 1/4" (971 mm)	30 3/4" (782 mm)
Incl. Vent/Handle	-	40 7/8" (1,038 mm)	32 3/4" (832 mm)
Shipping	45 5/8" (1,160 mm)	44 1/8" (1,120 mm)	39" (990 mm)
<b>Weight</b>			
Max Per Shelf	66 lbs		
Max Load Size	132 lbs		
Net	373 lbs		
Shipping	416 lbs		

Size	Electric. 60 hz	Breaker	Cable connection	Running Amps
62	208V	15 A	6-15P	3.7 amps
62	240V	15 A	6-15P	3.21 amp

All gas units are supplied with 8 ft. 14-3 AWG cord and plug. Dedicated 2 pole circuit breaker required. The 208/240v gas units are 1 Ph L1, L2, G (208v is field retrofittable to 240v) and come with 6-15P. The 120v gas units are 1Ph L1,N,G, and come with 5-15P. Due to GFCI having a 4-6mA tolerance, 208/240v is recommended. Do not use fuses. Special voltages available upon request.

### Thermal load and airflow requirements

Latent	958 W
Sensible	1236 W
Unit free standing	26945 ft <sup>2</sup> /h
One side against a wall	16986 ft <sup>2</sup> /h
Noise values	70 dBA

### Rated thermal load

	Natural gas	Liquid gas LPG
Total:	106,000 BTU	103,800 BTU
Steam:	79,500 BTU	77,800 BTU
Hot air:	106,000 BTU	103,800 BTU
Required gas pressure:	6.5" – 10" w.c.	10" – 13" w.c.

Connected load electric: 0.77 kW  
Gas supply/connection: 3/4" NPT

### Water Requirements

Connection	3/4" GHT
Supply	Minimum 1/2" ID Drinking Quality Cold
Pressure	21-87 psi (1.5-6 bar)
Average Treated Water Consumption	2.2 gal/h
Min/Max Flow Rate	3 gpm/6.6 gpm
Water Drain	2" OD (50 mm) hub

Connect only to 2" (XS type 6 2/3 = 1 5/8") high-temperature resistant pipe. Water discharge temperature can be field adjusted to meet section 701.7 of the Inter-national Plumbing Code. Contact RATIONAL for back flow recommendation.

### Water Quality

Sodium ion exchangers are not recommended; H+ Ion exchange systems are recommended. Water that does not meet the following minimum standards will require the proper conditioning.

Contaminant	Water Requirements	If > than recommended
Sand/Particles	< 15 µm	Particle filter
Chlorine (Cl <sub>2</sub> )	< 0.12 gr/gal (0.2 ppm)	Active carbon filter
Chloride (Cl <sup>-</sup> )	< 4.68 gr/gal (80 ppm)	RO or deionization

### Clearance Requirements

To facilitate servicing, we recommend leaving a 18"-20" (450-500 mm) gap on the left-hand side of the unit. If there is not 18"-20" (450-500 mm) left side clearance available, provisions for moving the unit or appliance to the left for service access must be made. These include, but are not limited to, having quick connections (water, gas, etc.) and lengthened electrical connections with flexible cords. If there are no external heat sources acting on the unit, there should be a minimum gap of 2" (50 mm) to the left, right, and back of unit. If a high temperature heat source is on the left side of the unit, the left-hand gap must be a minimum of 14" (350 mm). This gap may be reduced to 2" (50 mm) by using a heat shield (see options). Recommended clearance from unobstructed rear exhaust pipes and any surface collecting grease or flammable material; 16" (400 mm) gas, 10" (254 mm) electric. It is recommended to have a hood overhang of 6" (150 mm) to 18" (450 mm) at the front of the unit and 6" (150 mm) on the side if installed at the end of the cooking line. Please refer to the Installation Manual for further technical data and for instructions on installation and setup. Installations must comply with all local electrical, plumbing, and ventilation codes.

### RATIONAL USA Inc.

1701 Golf Road, Suite C-120, Commerceium  
Rolling Meadows, IL 60008  
Toll Free: 888-320-7274, Fax.: 847-755-9583

Visit us on the internet: [www.rationalusa.com](http://www.rationalusa.com)

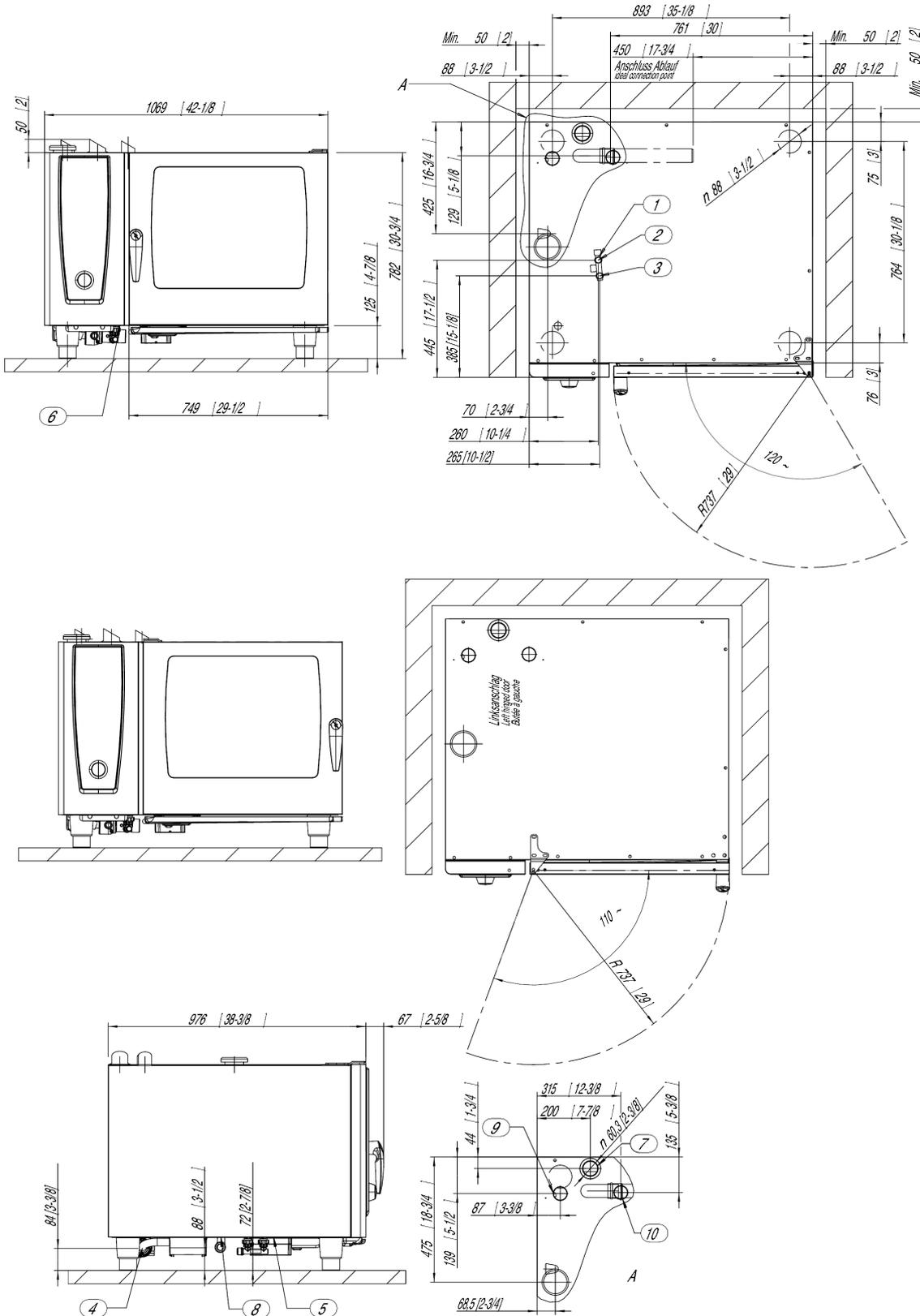
We reserve the right to make technical improvements



# Specification

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## SelfCookingCenter® 62 G (6 x 18 x 26 inch/12 x 12 x 20 inch)



1. Common water supply (cold water) "Single" water connection as shipped
2. Water supply cold water / condensate "Split" water connection
3. Water supply cold / Treated "Split" water connection
4. Water drain
5. Electrical connection wire entrance
6. Chassis Ground connection
7. Steam Vent pipe DN 2 3/8" / 60 mm 8. Gas connection 3/4 NPT
9. Steam burner exhaust pipe 10. Hot-air burner exhaust pipe minimum distance 2" / 50 mm Left side clearance 20" recommended for servicing of unit without the ability to move unit while connected. Measurements in mm (inch)

**RATIONAL USA Inc.**  
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Visit us on the internet: [www.rationalusa.com](http://www.rationalusa.com)

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# Specification

Thu Oct 13 18:52:58 CEST 2016

## SelfCookingCenter® 62 G (6 x 18 x 26 inch/12 x 12 x 20 inch)

### GAS OPTIONS

- Natural Gas
- Liquid Gas (LP)

### ELECTRICAL CONNECTION ON GAS UNITS (all 60Hz) Special voltages available upon request

Voltage / breaker / running amps

- 208V 1 Ph / 15 / 3.7 / comes with 6-15P cord and plug -field retrofittable to 240 V
- 240V 1 Ph / 15 / 3.21 / comes with 6-15P cord and plug

### ACCESSORIES

- |  |                          |
|--|--------------------------|
| <input type="checkbox"/> Installation Kits – include quick disconnect gas, water and drainage connection                   |                          |
| <input type="checkbox"/> Gas 208-240 V/60/1 Ph   | 8720.1560US              |
| <input type="checkbox"/> RATIONAL Cleaner Tabs without phosphorous – guarantee maximum cleaning power                      | 56.00.210A               |
| <input type="checkbox"/> RATIONAL Care Tabs – prevents scale deposits  | 56.00.562                |
| <input type="checkbox"/> Certified installation by RATIONAL SERVICE-PARTNERS   | See document             |
| <input type="checkbox"/> Seven (7) shelf hinging rack  | 60.62.137                |
| <input type="checkbox"/> Preventative Maintenance Kits – door gaskets, air filters, interior light gasket, and light bulbs | 87.00.521US              |
| <input type="checkbox"/> Available stands – standard (stationary) and mobile (open or closed)                              | See accessories brochure |
| <input type="checkbox"/> Mobile catering stand – especially for heavy mobile catering usage                                | 60.30.891                |
| <input type="checkbox"/> Catering kit for mobile catering stand – support frame and feet                                   | 60.73.141                |
| <input type="checkbox"/> Mobile oven racks and Finishing® plate racks – easier operation of full loads                     | See accessories brochure |
| <input type="checkbox"/> Run-in rail for mobile oven and plate racks   | 60.62.094                |
| <input type="checkbox"/> Transport trolley for mobile oven and plate racks – standard and height adjustable                | See accessories brochure |
| <input type="checkbox"/> Stackable Combi-Duo kit, – for stacking with 61 gas or electric - options: mobile or feet         | See accessories brochure |
| <input type="checkbox"/> Heat shield – for installation next to heat source (e.g. range, grill)                            | 60.70.392                |
| <input type="checkbox"/> Condensation breaker – to divert steam from the unit into existing hood system                    | 60.72.591                |
| <input type="checkbox"/> KitchenManagement System – RATIONAL software to operate units from your laptop / desktop          | 60.72.660                |
| <input type="checkbox"/> RATIONAL USB data-memory stick – for transferring cooking programs and HACCP data                 | 42.00.162                |
| <input type="checkbox"/> VarioSmoker – for a large variety of smoked products  | 60.73.010                |
| <input type="checkbox"/> For ideal grilling, baking, roasting, frying, rotisserie, steaming, Finishing®, and much more     | See accessories brochure |

### FACTORY INSTALLED OPTIONS (special order)

- Left-hinged door natural gas
- Left-hinged door liquid gas (LP)
- Ethernet cable – for easy connection of LAN cable
- Door safety lock – handle is turned left then right before the door can be opened
- Sous-Vide core temperature probe, includes core temperature probe (both attach externally)
- Externally attached standard core temperature probe
- 3 Core temperature probes for iLevelControl includes core temperature probe (both attach externally)
- Lockable control panel cover
- Control panel protection
- Mobile oven rack package (mobile oven rack + run-in rail)
- Unit with special hinging racks for bakeries and supermarkets
- Integrated fat drain (only in conjunction with UG II or US IV stands)
- Security and prison version



# Installation Kit

## Article no. 8720.1560US

The RATIONAL Installation Kit ensures that the installer has all the essential connection materials on hand at the time of install. Not all parts are used in every installation.

Gas SelfCookingCenter® 5 Senses/CombiMaster® Plus 61G (120v/60/1ph) or (208v/60/1ph)  
Gas SelfCookingCenter® 5 Senses/CombiMaster® Plus 101G (120v/60/1ph) or (208v/60/1ph)  
Gas SelfCookingCenter® 5 Senses/CombiMaster® Plus 62G (208-240v/60/1ph)

### The Installation Kit for the above models includes:

1	ea	Gas Connector Hose, 3/4" NPT connection, 48" long, stainless steel braid with Plastic coat exterior, brass push to connect quick disconnect coupling, for castered equipment with cable strain relief
1	ea	90 degree black iron elbows, 3/4" NPT
2	ea	90 degree black iron street elbows, 1" NPT
1	ea	18" long × 3/4" NPT black iron pipe
1	ea	10" long × 3/4" NPT black iron pipe
1	ea	8" long × 3/4" NPT black iron pipe
1	ea	Close nipple 3/4" NPT black iron pipe
2	ea	45 degree black iron elbows, 3/4" NPT
2	ea	2" Minnies
1	ea	3/4" minnies
2	ea	3/4" Water Connector Hose, 5/8" ID, 3/4" female hose thread both ends, 60" long rubber coated, NSF approved
1	ea	Male union 3/4" × 3/4" MHT
2	ea	90 deg Fresh water elbow
8	feet	2" copper pipe (two 4' pieces)
2	ea	2" copper pipe 90 degree elbow
1	ea	2" copper pipe T fitting
2	ea	2" copper pipe 45 degree elbow
1	ea	2" copper pipe 90 degree elbow female to male
1	ea	2" copper pipe 90 degree long sweep
1	ea	2" copper pipe coupling
1	ea	Receptacle NEMA 6-15R 15A-250V
1	ea	NEMA 6-15R cover plate single junction box

Please note that installation kits are non-discountable.

# Water Filtration Products.



## R195-CL



### R195-CL

RATIONAL Water Filtration Products Model R195-CL single cartridge water filtration system helps provide consistent high quality water for your RATIONAL combi by reducing the effects of sediment, chloramines, chlorine, taste & odor while providing the required flow rates for any single Combi model or Combi-Duo models 61/61 or 61/101 or XS/XS.

### Product Benefits

- > Carbon block technology effectively reduces chloramines, chlorine, taste, and odor for better equipment protection.
- > NSF Standard 42 and FDA CFR-21 compliant materials.
- > Sanitary Quick Change (SQC) encapsulated cartridge design allows for fast and easy cartridge change-outs with ¼" turn.
- > ½" FNPT horizontal inlet and outlet ports allow direct or easily adaptable connections to existing plumbing lines.

Model Number	Article No.	Reduction Claims	Nominal Micron Rating	Capacity	Service Flow Rate	Replacement Cartridge
R195-CL	1900.1154US	Sediment, Chloramines <sup>1</sup> , Chlorine, Taste and Odor	5.0 <sup>2</sup>	30,000 gallons (113,550 liters)	2.5 gpm (9.5 lpm)	R95-CL 1900.1155US

<sup>1</sup> As tested and certified by independent third party laboratory

<sup>2</sup> NSF Certified for Particulate Reduction

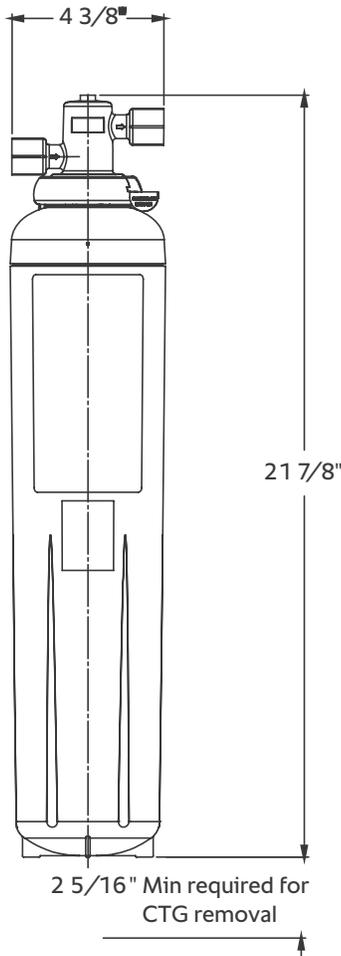


Visit [www.nsf.org](http://www.nsf.org) for the claims associated with products that are NSF listed.

# Water Filtration Products.



## R195-CL



### Application Guide

- > All single SCC or CMP units.
- > XS/XS Combi-Duo
- > 61/61 Combi-Duo
- > 61/101 Combi-Duo

### 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 sooner if a noticeable reduction in flow rate occurs.

### Warning

To reduce the risk associated with the ingestion of contaminants:  
Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system.  
RATIONAL recommends regularly scheduled maintenance and replacement of the filter cartridge(s) in order for the product to perform as advertised/sold.  
RATIONAL shall not be liable for system failures due to improper maintenance.

### Limited Warranty

RATIONAL warrants this Product will be free from defects in material and manufacture for five (5) years from the date of purchase: The filter cartridge or filter membrane is warranted to be free from defects in material and manufacture for one (1) year. This warranty does not cover failures resulting from abuse, misuse, alteration or damage not caused by RATIONAL Water Filters or failure to follow installation and use instructions. No warranty is given as to the service life of any filter cartridge or membrane as it will vary with local water conditions and water consumption. RATIONAL MAKES NO OTHER WARRANTIES OR CONDITIONS, EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OR CONDITION OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR ANY IMPLIED WARRANTY OR CONDITION ARISING OUT OF A COURSE OF DEALING, CUSTOMER OR USAGE OF TRADE. If the Product fails to satisfy this Limited Warranty during the warranty period, RATIONAL will replace the Product or refund your Product purchase price. This warranty does not cover labor. The remedy stated in this paragraph is Customer's sole remedy and RATIONAL exclusive obligation. For additional information, see the entire Limited Warranty located in the product Installation and Operating Instruction Manual.

**Limitation of Liability.** RATIONAL will not be liable for any loss or damage arising from this RATIONAL product, whether direct, indirect, special, incidental, or consequential, regardless of the legal theory asserted, including warranty, contract, negligence or strict liability. Some states and countries do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

**RATIONAL USA**  
1701 Golf Road  
Suite C-120, Commerceium  
Rolling Meadows, IL 60008

Tel. 888-320-7274 (Toll Free)  
Fax 847-755-9583

info@rational-online.us  
rationalusa.com

## Specification/Data sheet

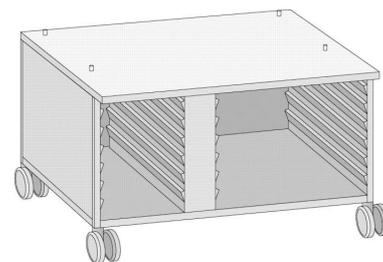
### Cabinet US 3 type 62/102 - Mobile



Article number: 60.30.340

#### Description

- Mobile
- 7 1/1 GN pairs rails
- 14 2/1 GN pairs rails
- Rail distance 65 mm
- Free space from lowest rack to the bottom plate 57 mm
- With top panel, side panels, intermediate bottom, deep-drawn shelf rests
- Adjustable feet
- Deep-drawn beaded side panels
- Weight 51 kg
- 1067(42) mm(inch)W x 989(38-7/8) mm(inch)D x 676(26-5/8) mm(inch)H



#### Difference to standard

- 4 Tandem steering casters (2 with brake - metal parts CNS)

#### Capacity (GN-container/grids)

- 1/1 GN Grid x 7
- 1/1 GN 20 mm deep x 7
- 1/1 GN 40 mm deep x 7
- 1/1 GN 65 mm deep x 7
- 1/1 GN 100 mm deep x 4
- 2/1 GN Grid x 7
- 2/1 GN 20 mm deep x 7
- 2/1 GN 40 mm deep x 7
- 2/1 GN 65 mm deep x 7
- 2/1 GN 100 mm deep x 4
- Use of other container sizes 1/1 GN, (2/4 GN, steam pans 12" x 20", sheet pans 18" x 26")

#### Material

- CNS 1.4301 (CNS 304)

#### Hint

- To be delivered with fastening kit for mounting the unit on the cabinet



***Submittal Sheet***

04/02/2018

**ITEM# 2 - SAFETY SYSTEM MOVEABLE GAS CONNECTOR (1 EA REQ'D)**

Dormont 1675BPQSR36PS

Dormont Blue Hose™ Moveable Gas Connector Hose Assembly, 3/4" inside dia., 36" long, covered with stainless steel braid, coated with blue antimicrobial PVC, 1 SnapFast® QD, 1 Swivel MAX®, 1 pair Safety Set® with adhesive foam tape and hardware mounting options, limited lifetime warranty

Job Name \_\_\_\_\_  
 Job Location \_\_\_\_\_  
 Engineer \_\_\_\_\_  
 Approval \_\_\_\_\_

Contractor \_\_\_\_\_  
 Approval \_\_\_\_\_  
 Contractor's P.O. No. \_\_\_\_\_  
 Representative \_\_\_\_\_  
 SKU \_\_\_\_\_

## Single Swivel MAX®/SnapFast® Quick-Disconnect Assemblies

### Sizes: ½" to 1¼" (15 to 32mm)

Single Swivel MAX®/SnapFast® Quick-Disconnect Assemblies feature flexible movement and the one-handed, quick-disconnect fitting with a unique thermal shut-off design that automatically shuts off the gas when the internal temperature exceeds 350°F (177°C). The 360° movement of Swivel MAX adds extra protection to the life of the connector and increases kitchen aisle space by allowing the appliance to be closer to the wall.

### Features

#### Swivel MAX®

Multi-plane Fitting ..... Aluminum body, plated steel fitting  
 Movement ..... 360° rotational end fitting

#### SnapFast® One-Handed Quick-Disconnect

Quick-Disconnect ..... Brass body, aluminum collar  
 Thermal Shut-off ..... Shuts off gas when internal temperatures exceed 350°F (177°C)

### Specifications

#### The Dormont Blue Hose®

Tubing ..... Annealed, 304 stainless steel  
 Braiding ..... Multi-strand, stainless steel wire  
 Coating ..... Blue antimicrobial PVC, melts at 350°F (177°C), coating will not hold a flame  
 End Fittings ..... Carbon steel; zinc trivalent chromate  
 Stress Guard® ..... 360° rotational end fitting at both ends

#### Additional Components

Restraining Device ..... PVC-coated, steel multi-strand cable and mounting hardware  
 Valve ..... Full port, brass body  
 Elbow ..... Malleable iron, 1 included

### Approvals & Certifications

NSF/ANSI 169 – Special-purpose food equipment and devices  
 ANSI Z21.69/CSA 6.16 – Connectors for moveable gas appliances  
 ANSI Z21.41/CSA 6.9 – Quick-disconnect devices for use with gas fuel appliances  
 ANSI Z21.15/CSA 9.1 – Manually operated gas valves for appliances, appliance connector  
 UL 567 – Pipe connectors for flammable and combustible liquids and LP gas  
 Meets requirements of ANSI Z223.1/NFPA 54 National Fuel Gas Code.  
 Refer to the catalog for additional approvals and certifications or go to [www.dormont.com](http://www.dormont.com).  
 Not for use in temperatures less than 32°F (0°C). For indoor use only.  
 Maximum operating pressure 1/2 psi.



**A restraining device is required for all moveable gas equipment.**

SnapFast®  
One-handed  
Quick-Disconnect



Swivel MAX®  
Multi-plane  
Rotation Fitting



Stress Guard®  
Rotation Technology  
Reduces Stress at Both  
Ends of the Hose



The Dormont  
Blue Hose®  
Stainless Steel Construction  
Stainless Steel Braid  
Blue Antimicrobial  
PVC Coating

(Cutaway shown)



Stress Guard®  
Rotation Technology  
Reduces Stress at Both  
Ends of the Hose



The Dormont Safety System™ is the first and only complete gas equipment connection system specifically engineered for the commercial kitchen. The Safety System consists of the famous Dormont Blue Hose and a variety of accessories designed for improved safety and performance in commercial kitchens. Because they are manufactured in the USA under an ISO qualified production process and to multiple design certifications, you can Connect with Confidence with the Dormont Safety System.



# Single Swivel MAX® with SnapFast® Quick-Disconnect Deluxe Kit Assembly

## Ordering Information

Configuration	Size I.D.	LENGTH				
		24" (607mm)	36" (914mm)	48" (1,219mm)	60" (1,524mm)	72" (1,829mm)
Deluxe Kit* Basic Kit** Hose Assembly***	½" (15mm)	1650KITS24 1650BPQSR24 1650BPQS24	1650KITS36 1650BPQSR36 1650BPQS36	1650KITS48 1650BPQSR48 1650BPQS48	1650KITS60 1650BPQSR60 1650BPQS60	1650KITS72 1650BPQSR72 1650BPQS72
Deluxe Kit* Basic Kit** Hose Assembly***	¾" (20mm)	1675KITS24 1675BPQSR24 1675BPQS24	1675KITS36 1675BPQSR36 1675BPQS36	1675KITS48 1675BPQSR48 1675BPQS48	1675KITS60 1675BPQSR60 1675BPQS60	1675KITS72 1675BPQSR72 1675BPQS72
Deluxe Kit* Basic Kit** Hose Assembly***	1" (25mm)	16100KITS24 16100BPQSR24 16100BPQS24	16100KITS36 16100BPQSR36 16100BPQS36	16100KITS48 16100BPQSR48 16100BPQS48	16100KITS60 16100BPQSR60 16100BPQS60	16100KITS72 16100BPQSR72 16100BPQS72
Deluxe Kit* Basic Kit** Hose Assembly***	1¼" (32mm)	16125KITS24 16125BPQSR24 16125BPQS24	16125KITS36 16125BPQSR36 16125BPQS36	16125KITS48 16125BPQSR48 16125BPQS48	16125KITS60 16125BPQSR60 16125BPQS60	16125KITS72 16125BPQSR72 16125BPQS72

## BTU/hr Flow Capacity Natural Gas (Flow rating BTU/hr 0.64 SP. GR. @ 0.5 inch WC pressure drop)

Model	Size I.D.	LENGTH				
		24" (607mm)	36" (914mm)	48" (1,219mm)	60" (1,524mm)	72" (1,829mm)
1650BPQS	½" (15mm)	81,000	72,000	63,000	56,000	51,000
1675BPQS	¾" (20mm)	216,000	203,000	167,000	147,000	130,000
16100BPQS	1" (25mm)	385,000	353,000	310,000	274,000	260,000
16125BPQS	1¼" (32mm)	535,000	491,000	482,000	463,000	460,000

\***Deluxe Kits include:** The Dormont Blue Hose, Swivel MAX, SnapFast, restraining device, full port valve, street elbow and display box

\*\***Basic Kits include:** The Dormont Blue Hose, Swivel MAX, SnapFast, restraining device and street elbow

\*\*\***Hose Assemblies include:** The Dormont Blue Hose, Swivel MAX, SnapFast and street elbow

### Typical Installation



### The Dormont Blue Hose®

The Dormont Blue Hose is a commercial, moveable-grade gas connector designed for use with moveable equipment.

Moveable equipment is defined in ANSI Standard Z21.69/CSA 6.16 as gas utilization equipment that may be mounted on casters or otherwise be subject to movement.



### SwivelMAX

- Reduces stress on connector
- Increases kitchen aisle space by allowing connector to be positioned closer to the wall



### SnapFast

- One-handed quick-disconnect fitting
- Thermal shut-off when internal temperature exceeds 350°F (177°C)



### Restraining Device

- ANSI Z21.69 Standard section 1.7.4 states: Connectors when used on caster-mounted equipment shall be installed with a restraining device, which prevents transmission of the strain to the connector



**We guarantee our commercial gas connectors for the life of the original appliance to which it is connected.**

**Dormont®**

A Watts Water Technologies Company

ES-D-SwivelSnapFast 1306

LEESBURG RESOURCE CENTER



**ISO 9001-2008  
CERTIFIED**

USA: Export, PA • Tel. (724) 733-4800 • Fax: (724) 733-4808 • www.dormont.com

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**Submittal Sheet**

04/02/2018

**ITEM# 3 - GAS FLOOR FRYER (1 EA REQ'D)**

Dean SR142G

Super Runner Value Fryer, gas, floor model, 43 lb. capacity, durable temperature probe, millivolt control system (requires no electrical hookup), includes: rack-type basket support, basket hanger & twin baskets, stainless steel frypot, front & door, aluminized sides, 6" adjustable steel legs, 105,000 BTU, CSA, NSF, CE, TUV

**ACCESSORIES**

Mfr	Qty	Model	Spec
Dean	1		Note: Select Program models available with standard features only
Dean	1		Gas type to be specified
Krowne	1	28-113S	Krowne Plate Caster, Swivel w/brake, 5" Diameter, 2-3/8" x 3-5/8", 220lbs per caster load capacity, grease resistant, raises height of equipment 6" (set of 4)



# Super Runner Value Gas Fryers -- Domestic & Export

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 CSI Section 11400 \_\_\_\_\_  
 Approval \_\_\_\_\_  
 Date \_\_\_\_\_

## Models

SR142G

SR152G

SR162G



SR162G  
Shown with optional casters.

### Standard Features

- Tube-type frypot design
- Oil capacity  
 SR142G -- 43 lb. (21 liter)  
 SR152G -- 50 lb. (25 liter)  
 SR162G -- 75-lb. (37 liter)
- Btu/hr. input  
**SR142G** -- 105,000 (26,481 kcal)  
 (30.8 kw) (3-tube)  
**SR152G** -- 120,000 (30,600 kcal)  
 (35.2 kw) (4-tube)  
**SR162G** -- 150,000 (37,783 kcal)  
 (44 kw) (5-tube)
- Frying area  
 SR142G 14" x 13-3/4" x 4-1/5" (35 x 34.9 x 10.7 cm)  
 SR152G 14" x 14" x 3-1/2" (35 x 35 x 8.5 cm)  
 SR162G 18" x 18" x 3-3/4" (46 x 46 x 9.5 cm)
- Durable temperature probe

- Millivolt control system - requires no electrical hookup
- Thermo-tube design
- Wide cold zone
- Stainless steel frypot, front, door, and backsplash/flue cover, aluminized sides
- Basket hanger
- 6" (15 cm) adjustable steel legs
- 3/4" (1.9 cm) NPT gas connection
- Basket support rack
- Two twin baskets

### Options & Accessories

- Casters
- Frypot covers
- Natural and LP gas
- Full basket
- Triplet basket (SR162 only)

## Specifications

### Basic Frying At Its Best -- Designed For All-Purpose Usage

Fry a wide variety of products with Dean's Super Runner fryers which easily accommodate items from French fries to main entree menu selections. The fryers are available in three oil capacities utilizing 43 lbs., 50 lbs. and 75 lbs. of oil.

Make the most of your energy dollars with Dean's exclusive Thermo-Tube design. The heating tubes provide a large oil contact surface. Flow-tube baffles control the transfer of heat into the oil. Dean's wide cold zone frypot protects oil integrity by trapping debris under the cooking area, preventing carbonization of particles and wasteful oil deterioration.

Dean's durable temperature probe assures prompt recovery which reduces time lost between loads and requires no electrical hookup.

Dean's Super Runner gas fryers achieve dependability through simplicity of design, durable stainless steel baffles and rugged cast iron burners.



SR142 and SR162 Approved for Australia

8700 Line Avenue  
Shreveport, LA 71106  
USA

Tel: 318-865-1711  
Tel: 1-800-221-4583  
Fax: 318-868-5987  
E-mail: info@frymaster.com

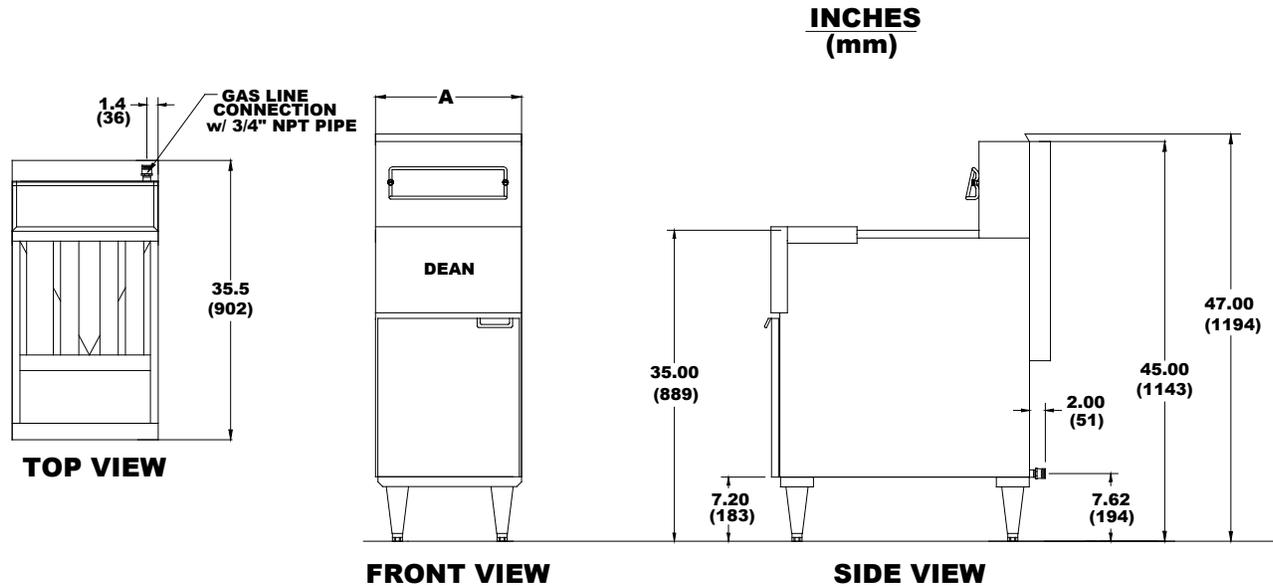
www.frymaster.com  
Bulletin No. 830-0117  
Revised 1/19/16  
Litho in U.S.A. ©Frymaster



Super Runner Value Gas Fryers -- Domestic & Export



Super Runner Value Gas Fryers -- Domestic & Export



**DIMENSIONS**

MODEL	OIL CAPACITY	OVERALL SIZE (cm)			DRAIN VALVE HEIGHT (cm)	NO. OF TUBES	APPROXIMATE SHIPPING DIMENSIONS					
		WIDTH	DEPTH	HEIGHT			WEIGHT	CLASS	CU. FT.	DIMENSIONS (cm)		
SR142G	43 lbs. (21 liter)	15-1/2" (39.4)	29-1/4" (74.3)	45" (114.3)	18-3/8" (46.7)	3	150 (68 kg)	85	22	W 20-1/2" (52.1)	D 36" (91.4)	H 48-1/2" (123.2)
SR152G	50 lbs. (25 liter)	15-1/2" (39.4)	29-1/4" (74.3)	45" (114.3)	17-1/2" (44.5)	4	180 (82 kg)	85	22	20-1/2" (52.1)	36" (91.4)	48-1/2" (123.2)
SR162G	75 lbs. (37 liter)	20" (50.8)	35-1/2" (90.2)	45" (114.3)	19-3/4" (50.1)	5	255 (116 kg)	85	22	20-1/2" (52.1)	36" (91.4)	48-1/2" (123.2)

**POWER REQUIREMENTS**

MODEL	GAS CONNECTION	ELECTRICAL REQUIREMENT
SR142G	3/4" NPT Regulator not required for manifold pressure. See note <sup>2</sup> .	NONE
SR152G		
SR162G		

**ORDERING DATA**

Please specify:  
 Natural or propane gas  
 Altitude -- if between 2,000 - 6,000 ft. (610 - 1,829 Meters)

**NOTE:**

DO NOT CURB MOUNT.

\*SUPPLY PRESSURE: DO NOT EXCEED 14" W.C. or 1/2" PSI.

No warranty for mobile kitchen applications.

**HOW TO SPECIFY**

The following description will assist with ordering the features desired for this equipment:

- SR142 43-lb (21-liter) tube-type gas fryer with millivolt controller and durable temperature probe
- SR152 50-lb (25-liter) tube-type gas fryer with millivolt controller and durable temperature probe
- SR162 75-lb (37-liter) tube-type gas fryer with millivolt controller and durable temperature probe

Model # \_\_\_\_\_  
CSI Section 11400

8700 Line Avenue  
 Shreveport, LA 71106  
 USA

Tel: 318-865-1711  
 Tel: 1-800-221-4583  
 Fax: 318-868-5987  
 E-mail: info@frymaster.com

www.frymaster.com  
 Bulletin No. 830-0117  
 Revised 1/19/16  
 Litho in U.S.A. ©Frymaster



We reserve the right to change specifications appearing in this bulletin without incurring any obligation for equipment previously or subsequently sold.

MODEL: \_\_\_\_\_ PROJECT: \_\_\_\_\_ ITEM #: \_\_\_\_\_ QTY: \_\_\_\_\_

### PRODUCT IMAGE



28-113S SHOWN

### STANDARD FEATURES

- 2 3/8" x 3 5/8" plate
- Grease resistant wheels with brakes
- Set of 4 per box
- Quantity per case: 6

### HOLE CENTERS



### SPECIFICATIONS

Model Number	Hole Centers	Weight/Set of 4 (lbs.)	Load Capacity per Caster (lbs.)	Temp Range	Wheel Size
28-113S	2 13/16" Long 1 3/4" Wide	9	220	14°F to 212°F	5" with Brake

#### APPROVED BY:

#### CERTIFICATIONS:

Due to our commitment to continued product improvement, specifications are subject to change without notice.

***Submittal Sheet***

04/02/2018

**ITEM# 3.1 - SAFETY SYSTEM MOVEABLE GAS CONNECTOR (1 EA REQ'D)**

Dormont 16100BPQSR36BXPS

Dormont Blue Hose™ Moveable Gas Connector Hose Assembly, 1" inside dia., 36" long, covered with stainless steel braid, coated with blue antimicrobial PVC, 1 SnapFast® QD, 1 Swivel MAX®, 1 pair Safety Set® with adhesive foam tape and hardware mounting options, limited lifetime warranty

Job Name \_\_\_\_\_  
 Job Location \_\_\_\_\_  
 Engineer \_\_\_\_\_  
 Approval \_\_\_\_\_

Contractor \_\_\_\_\_  
 Approval \_\_\_\_\_  
 Contractor's P.O. No. \_\_\_\_\_  
 Representative \_\_\_\_\_  
 SKU \_\_\_\_\_

## Single Swivel MAX®/SnapFast® Quick-Disconnect Assemblies

### Sizes: ½" to 1¼" (15 to 32mm)

Single Swivel MAX®/SnapFast® Quick-Disconnect Assemblies feature flexible movement and the one-handed, quick-disconnect fitting with a unique thermal shut-off design that automatically shuts off the gas when the internal temperature exceeds 350°F (177°C). The 360° movement of Swivel MAX adds extra protection to the life of the connector and increases kitchen aisle space by allowing the appliance to be closer to the wall.

### Features

#### Swivel MAX®

Multi-plane Fitting ..... Aluminum body, plated steel fitting  
 Movement ..... 360° rotational end fitting

#### SnapFast® One-Handed Quick-Disconnect

Quick-Disconnect ..... Brass body, aluminum collar  
 Thermal Shut-off ..... Shuts off gas when internal temperatures exceed 350°F (177°C)

### Specifications

#### The Dormont Blue Hose®

Tubing ..... Annealed, 304 stainless steel  
 Braiding ..... Multi-strand, stainless steel wire  
 Coating ..... Blue antimicrobial PVC, melts at 350°F (177°C), coating will not hold a flame  
 End Fittings ..... Carbon steel; zinc trivalent chromate  
 Stress Guard® ..... 360° rotational end fitting at both ends

#### Additional Components

Restraining Device ..... PVC-coated, steel multi-strand cable and mounting hardware  
 Valve ..... Full port, brass body  
 Elbow ..... Malleable iron, 1 included

### Approvals & Certifications

NSF/ANSI 169 – Special-purpose food equipment and devices  
 ANSI Z21.69/CSA 6.16 – Connectors for moveable gas appliances  
 ANSI Z21.41/CSA 6.9 – Quick-disconnect devices for use with gas fuel appliances  
 ANSI Z21.15/CSA 9.1 – Manually operated gas valves for appliances, appliance connector  
 UL 567 – Pipe connectors for flammable and combustible liquids and LP gas  
 Meets requirements of ANSI Z223.1/NFPA 54 National Fuel Gas Code.  
 Refer to the catalog for additional approvals and certifications or go to [www.dormont.com](http://www.dormont.com).  
 Not for use in temperatures less than 32°F (0°C). For indoor use only.  
 Maximum operating pressure 1/2 psi.

**A restraining device is required for all moveable gas equipment.**



The Dormont Safety System™ is the first and only complete gas equipment connection system specifically engineered for the commercial kitchen. The Safety System consists of the famous Dormont Blue Hose and a variety of accessories designed for improved safety and performance in commercial kitchens. Because they are manufactured in the USA under an ISO qualified production process and to multiple design certifications, you can Connect with Confidence with the Dormont Safety System.



SnapFast®  
One-handed  
Quick-Disconnect



Swivel MAX®  
Multi-plane  
Rotation Fitting



Stress Guard®  
Rotation Technology  
Reduces Stress at Both  
Ends of the Hose



The Dormont  
Blue Hose®  
Stainless Steel Construction  
Stainless Steel Braid  
Blue Antimicrobial  
PVC Coating



(Cutaway shown)

Stress Guard®  
Rotation Technology  
Reduces Stress at Both  
Ends of the Hose



# Single Swivel MAX® with SnapFast® Quick-Disconnect Deluxe Kit Assembly

## Ordering Information

Configuration	Size I.D.	LENGTH				
		24" (607mm)	36" (914mm)	48" (1,219mm)	60" (1,524mm)	72" (1,829mm)
Deluxe Kit* Basic Kit** Hose Assembly***	½" (15mm)	1650KITS24 1650BPQSR24 1650BPQS24	1650KITS36 1650BPQSR36 1650BPQS36	1650KITS48 1650BPQSR48 1650BPQS48	1650KITS60 1650BPQSR60 1650BPQS60	1650KITS72 1650BPQSR72 1650BPQS72
Deluxe Kit* Basic Kit** Hose Assembly***	¾" (20mm)	1675KITS24 1675BPQSR24 1675BPQS24	1675KITS36 1675BPQSR36 1675BPQS36	1675KITS48 1675BPQSR48 1675BPQS48	1675KITS60 1675BPQSR60 1675BPQS60	1675KITS72 1675BPQSR72 1675BPQS72
Deluxe Kit* Basic Kit** Hose Assembly***	1" (25mm)	16100KITS24 16100BPQSR24 16100BPQS24	16100KITS36 16100BPQSR36 16100BPQS36	16100KITS48 16100BPQSR48 16100BPQS48	16100KITS60 16100BPQSR60 16100BPQS60	16100KITS72 16100BPQSR72 16100BPQS72
Deluxe Kit* Basic Kit** Hose Assembly***	1¼" (32mm)	16125KITS24 16125BPQSR24 16125BPQS24	16125KITS36 16125BPQSR36 16125BPQS36	16125KITS48 16125BPQSR48 16125BPQS48	16125KITS60 16125BPQSR60 16125BPQS60	16125KITS72 16125BPQSR72 16125BPQS72

## BTU/hr Flow Capacity Natural Gas (Flow rating BTU/hr 0.64 SP. GR. @ 0.5 inch WC pressure drop)

Model	Size I.D.	LENGTH				
		24" (607mm)	36" (914mm)	48" (1,219mm)	60" (1,524mm)	72" (1,829mm)
1650BPQS	½" (15mm)	81,000	72,000	63,000	56,000	51,000
1675BPQS	¾" (20mm)	216,000	203,000	167,000	147,000	130,000
16100BPQS	1" (25mm)	385,000	353,000	310,000	274,000	260,000
16125BPQS	1¼" (32mm)	535,000	491,000	482,000	463,000	460,000

\***Deluxe Kits include:** The Dormont Blue Hose, Swivel MAX, SnapFast, restraining device, full port valve, street elbow and display box

\*\***Basic Kits include:** The Dormont Blue Hose, Swivel MAX, SnapFast, restraining device and street elbow

\*\*\***Hose Assemblies include:** The Dormont Blue Hose, Swivel MAX, SnapFast and street elbow

### Typical Installation



### The Dormont Blue Hose®

The Dormont Blue Hose is a commercial, moveable-grade gas connector designed for use with moveable equipment.

Moveable equipment is defined in ANSI Standard Z21.69/CSA 6.16 as gas utilization equipment that may be mounted on casters or otherwise be subject to movement.



### SwivelMAX

- Reduces stress on connector
- Increases kitchen aisle space by allowing connector to be positioned closer to the wall



### SnapFast

- One-handed quick-disconnect fitting
- Thermal shut-off when internal temperature exceeds 350°F (177°C)



### Restraining Device

- ANSI Z21.69 Standard section 1.7.4 states: Connectors when used on caster-mounted equipment shall be installed with a restraining device, which prevents transmission of the strain to the connector



**We guarantee our commercial gas connectors for the life of the original appliance to which it is connected.**

**Dormont®**

A Watts Water Technologies Company

ES-D-SwivelSnapFast 1306

LEESBURG RESOURCE CENTER



**ISO 9001-2008  
CERTIFIED**

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***Submittal Sheet***

04/02/2018

**ITEM# 4 - SPREADER CABINET (1 EA REQ'D)**

Dean 15MC

Spreader Cabinet, fryer match design, 15-1/2" W, free-standing design, stainless steel (D50G, SM50G)



# Food Warmers/Holding Stations/Spreader Cabinets

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 CSI Section 11400 \_\_\_\_\_  
 Approval \_\_\_\_\_  
 Date \_\_\_\_\_

## Models

- FWH-1 Food warmer with cafeteria pan     15MC Spreader Cabinet     22MC Spreader Cabinet  
 FWH-1A Food warmer with scoop pan     20MC Spreader Cabinet



FWH-1\*

Food warmer and holding station with cafeteria pan.



FWH-1A\*

Food warmer and holding station with scoop-type pan.



15MC Spreader Cabinet with optional Food Warmer, holding station with cafeteria pan and casters. .

## Standard Features

### Food Warmers:

- Durable 6" W x 23-3/4" L (15.4 x 60.3 cm) aluminum alloy housing construction, easy to clean
- 750W radiant heat - 120V/60 Hz/1 Ph 6.3 A
- Ceramic heating element with wire guard
- "ON/OFF" toggle switch on front
- 6 ft. (1.8 M) cord with plug

### Holding Stations:

- Stainless steel cafeteria pan, 12" x 20" x 2-1/2" (30.5 x 50.8 x 6.4 cm) with mesh screen
- Scoop-type, perforated pan, 13-1/2" x 18-1/2" x 5-1/4" (34.3 x 47.0 x 13.3 cm)

### Food Warmers and Holding Stations available for:

#### Spreader Cabinets:

- 12" x 20" cutout standard (flat top option)
- Legs standard (casters option)

## Specifications

### Designed to keep prepared food fresh and hot

Food warmers and holding stations are optional accessories that may be added when purchasing a spreader cabinet. Use these items to maintain optimal temperature of prepared food. Food warmers are available separately to fit existing Dean holding stations.

The rectangular food warmer produces an 18" (45.7 cm) heat pattern over the entire length of the unit to keep cooked food at optimal temperature with radiant heat to assure peak flavor without cooking or drying. The shell is

manufactured with durable aluminum alloys and is easy to clean. "ON/OFF" toggle switch and a 6' (1.8 M) cord set are mounted in the shell. Mounting brackets and hardware are provided for installation.

The food warmers are NSF, cULus and CE approved and can be used with either the cafeteria-style pan with mesh screen or with the perforated, curved scoop pan for quick, easy bagging.

\*Dean food warmers and holding stations are designed to fit the Dean spreader cabinet; they are not free standing accessories.



Agency approvals are for food warmers only.

8700 Line Avenue  
 Shreveport, LA 71106-6800  
 USA

Tel: 318-865-1711  
 Tel: 1-800-221-4583  
 Fax: 318-868-5987  
 E-mail: info@frymaster.com

www.frymaster.com  
 Bulletin No. 830-0122  
 Revised 6/18/13

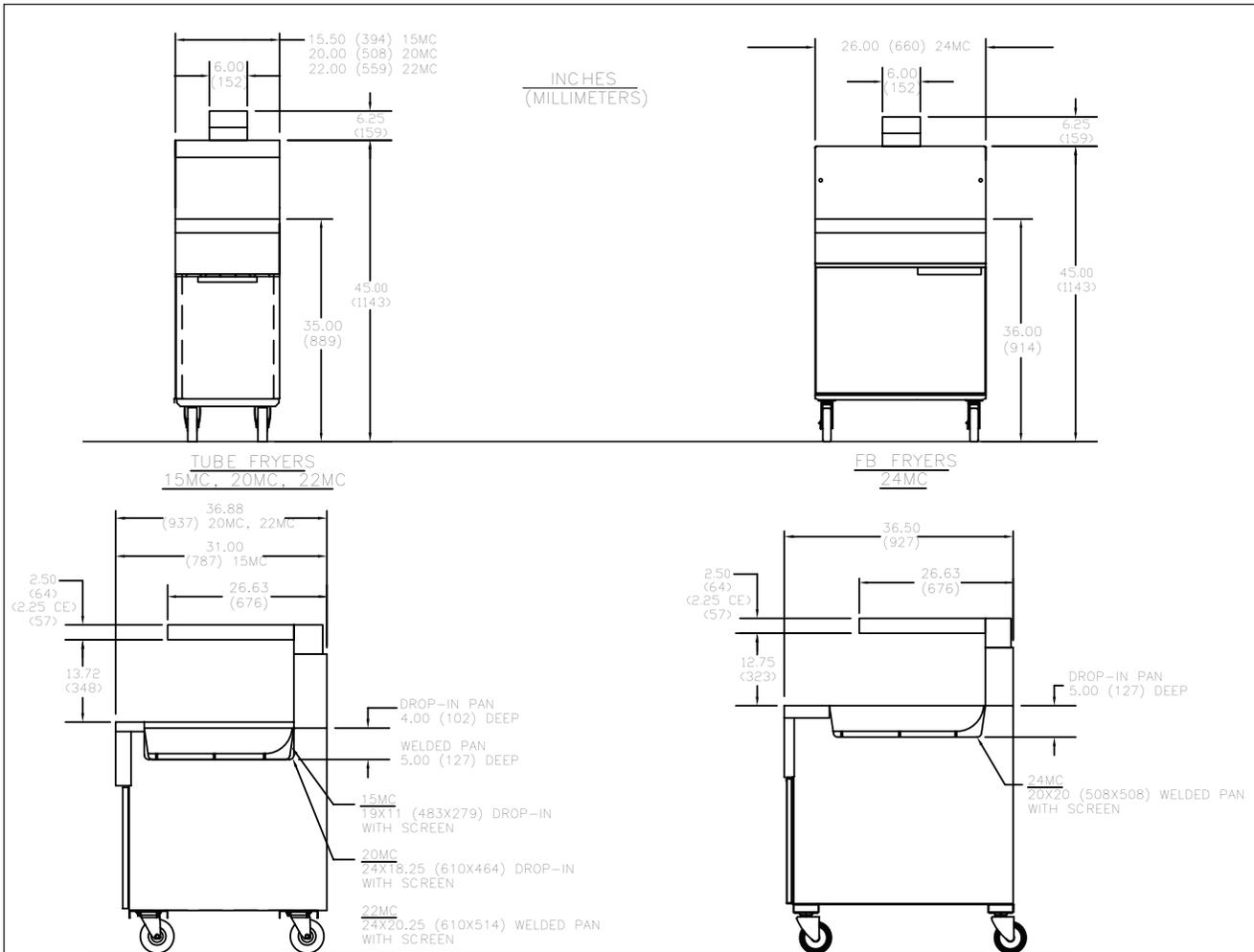


Food Warmers/Holding Stations/Spreader Cabinets



# Food Warmers/Holding Stations/Spreaders

Model # \_\_\_\_\_  
CSI Section 11400



**DIMENSIONS:**

DESCRIPTION	HEIGHT	WIDTH	LENGTH
Food warmer	2-1/2" (6.4 cm)	6" (15.4 cm)	23-3/4" (60.3 cm)
Food warmer (CE)	2-1/4" (5.7 cm)		
Cafeteria-style holding pan	2-1/2" (6.4 cm)	12" (30.5 cm)	20" (50.8 cm)
Scoop-style perforated pan	5-1/4*** (13.3 cm)	13-1/2" (34.3 cm)	18-1/2" (47.0 cm)

\*\*Depth is shown for deepest point in pan.

DESCRIPTION	HEIGHT	WIDTH	LENGTH
15MC Spreader Cabinet	45" (114 cm)	15-1/2" (39 cm)	31" (79 cm)
15MC Holding Station Opening		11" (28 cm)	19" (48 cm)
15MC Perforated Screen Opening		10" (25 cm)	18-3/4" (47.6 cm)
20MC Spreader Cabinet	45" (114 cm)	20" (51 cm)	37" (94 cm)
20MC Holding Station Opening		18-1/4" (46 cm)	24" (61 cm)
20MC Perforated Screen Opening		18" (45.7 cm)	22-3/4" (58 cm)
22MC Spreader Cabinet	45" (114 cm)	22" (56 cm)	37" (94 cm)
22MC Holding Station Opening		20-1/4" (51 cm)	24" (61 cm)
22MC Perforated Screen Opening		19-3/4" (50 cm)	23-3/4" (60 cm)

**POWER REQUIREMENTS:**

Domestic: 120V 1 Ph 6.3 A 750 W  
CE: 230/240 1 Ph 2.1 A 500 W

**CAUTION:**

Locate heat lamp no closer than 3" (7.6 cm) to a side wall and 16-1/2" (42.0 cm) above a flammable surface.

**HOW TO SPECIFY:**

The following description will assist with ordering the features desired for this equipment:

- FWH-1 Food warmer and holding station with cafeteria pan.
- FWH-1A Food warmer and holding station with scoop pan.

8700 Line Avenue  
Shreveport, LA 71106-6800  
USA

Tel: 318-865-1711  
Tel: 1-800-221-4583  
Fax: 318-868-5987  
E-mail: info@frymaster.com

www.frymaster.com  
Bulletin No. 830-0122  
Revised 6/18/13  
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**Submittal Sheet**

04/02/2018

**ITEM# 5 - CHARBROILER, GAS, COUNTERTOP (1 EA REQ'D)**

Southbend HDC-24

Charbroiler, gas, countertop, 24", cast iron radiants, stainless steel burners, two-position, two sided cooking grid, removable crumb tray, stainless steel front, sides & 4" adjustable legs, 80,000 BTU, CSA, NSF

**ACCESSORIES**

<u>Mfr</u>	<u>Qty</u>	<u>Model</u>	<u>Spec</u>
Southbend	1		Domestic Shipping, inside of North America (Contact factory for price)
Southbend	1		Standard one year limited warranty
Southbend	1		Natural Gas

### Standard Features

- Available in 12", 24", 36", 48", and 60" widths
- 20,000 BTU (NAT or LP) stainless steel burner per 6"
- Stainless steel front and sides are standard, rear and bottom panels are aluminized steel.
- Reinforced, insulated double wall sides
- Cast iron radiants
- 3/4" rear gas connection and pressure regulator
- 5" high rear and side splash guards
- Field convertible from radiant to briquette cooking
- Two-position, two sided cooking grids
- 4" Spatula width grease trough
- Wide or narrow branding grates
- Stainless steel, full width crumb tray
- One year limited Parts and Labor Warranty
- HDCL units come standard with lava briquettes

**Radiant Models:**  
HDC-12, HDC-24, HDC-36, HDC-48, HDC-60

**Briquette Models:**  
HDCL-12, HDCL-24, HDCL-36, HDCL-48, HDCL-60



(Model HDC-36)

Job #

### STANDARD CONSTRUCTION SPECIFICATIONS

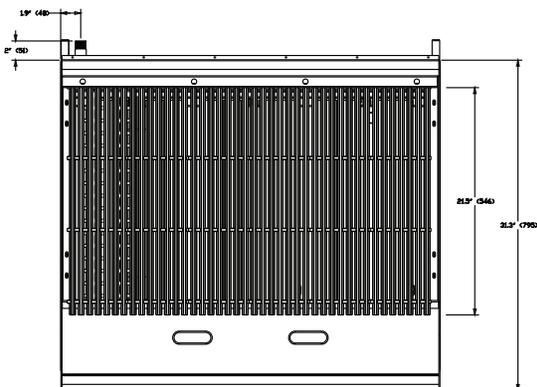
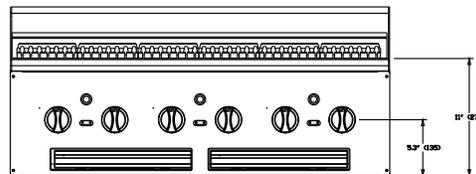
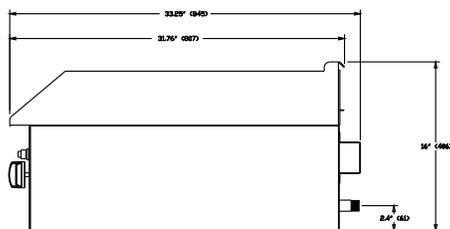
**Exterior Finish:** Front and sides are constructed of #3 polished 430 and 304 stainless steel. Bottom and rear are aluminized steel. Sides are reinforced and fully insulated. 5" rear and side splash.

**Charbroiler:** 12", 24", 36", 48" and 60" (available in radiant or lava). Stainless steel, 20,000 BTU (NAT or LP) burners every 6". Removable two-sided cast-iron grates. Field convertible from radiant to briquette.

**Gas Heat Control System:** Each straight burner is controlled by a gas valve for independent control of flame. One standing pilot services each burner. A 3/4" rear gas connection is standard.

**Legs:** Stainless steel 4" adjustable legs.





SHIPPING CRATE DIMENSIONS & WEIGHT					
MODEL	WIDTH	BURNERS @20,000 BTU	CRATED WIDTH	CRATED DEPTH	CRATED WEIGHT
HDC-12/ HDCL-12	12" (305)	2	15.5" (394)	39" (991)	120 lbs (54 kg)
HDC-24/ HDCL-24	24" (610)	4	31" (788)	39" (991)	240 lbs (108 kg)
HDC-36/ HDCL-36	36" (915)	6	55" (1398)	39" (991)	350 lbs (159 kg)
HDC-48/ HDCL-48	48" (1220)	8	55" (1398)	39" (991)	425 lbs (193 kg)
HDC-60/ HDCL-60	60" (1525)	10	67" (1703)	45.5" (1157)	500 lbs (135 kg)

### UTILITY INFORMATION

GAS: Each unit has a 3/4" rear gas connection with a male NPT connector. Minimum supply pressure is 7" W.C. for natural gas and 11" W.C. for propane. All units require a regulated gas supply. Pressure regulator included. If using a flexible hose gas connection, the I.D. of the hose must not be smaller than the connector on the unit and must comply with ANSI Z21.69, providing an adequate means of restraint to prevent undue strain on the gas connection.

MODEL	GAS (BTU/HR)	
	NATURAL	PROPANE
HDC12/ HDCL-12	40,000	40,000
HDC24/ HDCL-24	80,000	80,000
HDC36/ HDCL-36	120,000	120,000
HDC48/ HDCL-48	160,000	160,000
HDC60/ HDCL-60	200,000	200,000

### MISCELLANEOUS

- If casters are used with flex hose, a restraining device should be used to eliminate undue strain on the flex hose.
- For use in non-combustible locations only.
- Minimum clearance from noncombustible construction is zero.
- Install under vented hood.
- Check local codes for fire and sanitary regulations.

#### NOTICE:

Southbend has a policy of continuous product research and improvement. We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

### OPTIONS AND ACCESSORIES

- Stainless steel stand
- Casters for stand
- Stainless steel plate shelf with or without cutting board
- Plated grids for fish
- 2" high insulator base for mounting on refrigerated base
- Battery Spark Ignition
- Briquette kit to convert radiant to briquette
- Radiant kit to convert briquette to radiant

**INTENDED FOR COMMERCIAL USE ONLY.  
NOT FOR HOUSEHOLD USE.**



1100 Old Honeycutt Road, Fuquay-Varina, NC 27526  
(919) 762-1000 www.southbendnc.com

**Submittal Sheet**

04/02/2018

**ITEM# 5.1 - EQUIPMENT STAND, FOR COUNTERTOP COOKING (1 EA REQ'D)**

Advance Tabco ES-302

Equipment Stand, 24"W x 30"D x 25"H (overall), 24" working height, 14 gauge 304 stainless steel top with 1"H up-turn on sides & rear, 18 gauge adjustable stainless steel undershelf, stainless steel legs with adjustable stainless steel bullet feet, NSF

**ACCESSORIES**

Mfr	Qty	Model	Spec
Advance Tabco	1	TA-255	Casters, expanding adapter, for 1-5/8" dia. O.D. tube/table legs, 400 lb capacity per caster, set of (4) (2 with brakes)



# STAINLESS STEEL EQUIPMENT STANDS

Item #: \_\_\_\_\_ Qty #: \_\_\_\_\_

Model #: \_\_\_\_\_

Project #: \_\_\_\_\_

### FEATURES: (as it applies)

TOP is furnished with 1" hemmed edge turned up at both sides; 1" turn up at rear.

Aluminum die cast "leg to shelf" clamp secures shelf to leg eliminating unsightly nuts and bolts.

Undershelf is adjustable.

### CONSTRUCTION:

All TIG welded. Exposed weld areas finished to match adjacent surfaces.

Entire Top is mechanically polished to a satin finish and is sound deadened.

Roll formed embossed galvanized hat channels are secured to top by means of structural adhesive and weld studs.

Gussets welded to support hat sections.

### MATERIAL:

#### ES-Series Stainless Steel Base

TOP is 14 gauge stainless steel type "304" series with galvanized understructure.

SHELF is 18 gauge stainless steel.

LEGS are 1 5/8" diameter heavy gauge tubular stainless steel with stainless steel gussets and 1" adjustable stainless steel bullet feet.

#### EG-Series Galvanized Base

TOP is 14 gauge stainless steel type "304" series with galvanized understructure.

SHELF is 18 gauge galvanized steel.

LEGS are 1 5/8" diameter tubular galvanized steel with galvanized steel gussets and 1" adjustable plastic bullet feet.

### OPTIONAL:

Laminated Hardwood Cutting Board is secured to stainless steel channels. Channels are welded to a stainless steel one-piece L-shaped tubular support which in turn is welded to a stainless steel sliding collar for height adjustments.

18 Gauge stainless steel Plate Shelf secured to stainless steel gusset and attached to stainless steel sliding collar for height adjustment.

2" thick stainless steel cutting surface welded to a stainless steel one-piece L-shaped tubular support which in turn is welded to a stainless steel sliding collar for height adjustments.



	L	24" Wide	Wt.	30" Wide	Wt.	30" Wide w/Casters	Wt.
STAINLESS STEEL	24"	ES-242	45 lbs.	ES-302	51 lbs.	ES-302C	66 lbs.
	36"	ES-243	60 lbs.	ES-303	68 lbs.	ES-303C	83 lbs.
	48"	ES-244	77 lbs.	ES-304	85 lbs.	ES-304C	100 lbs.
	60"	ES-245	86 lbs.	ES-305	102 lbs.	ES-305C	117 lbs.
	72"	ES-246	104 lbs.	ES-306	119 lbs.	ES-306C	134 lbs.
	84"	ES-247	112 lbs.	ES-307	142 lbs.	-	-
	96"	ES-248	137 lbs.	ES-308	164 lbs.	-	-
	GALVANIZED	24"	EG-242	45 lbs.	EG-302	51 lbs.	-
36"		EG-243	60 lbs.	EG-303	68 lbs.	-	-
48"		EG-244	77 lbs.	EG-304	85 lbs.	-	-
60"		EG-245	86 lbs.	EG-305	102 lbs.	-	-
72"		EG-246	104 lbs.	EG-306	119 lbs.	-	-
84"		EG-247	112 lbs.	EG-307	142 lbs.	-	-
96"		EG-248	137 lbs.	EG-308	164 lbs.	-	-

### OPTIONAL ACCESSORIES\*

1 1/2" WOOD CUTTING BOARD			PLATE SHELF		2" S/S CUTTING SURFACE	
L	24" Wide	Wt.	24" Wide	Wt.	24" Wide	Wt.
24"	TA-922	28 lbs.	TA-962	22 lbs.	TA-812	20 lbs.
36"	TA-923	30 lbs.	TA-963	24 lbs.	TA-813	30 lbs.
48"	TA-924	34 lbs.	TA-964	27 lbs.	TA-814	40 lbs.
60"	TA-925	37 lbs.	TA-965	31 lbs.	TA-815	50 lbs.
72"	TA-926	40 lbs.	TA-966	40 lbs.	TA-816	60 lbs.
84"	TA-927	56 lbs.	TA-967	50 lbs.	TA-817	70 lbs.
96"	TA-928	64 lbs.	TA-968	57 lbs.	TA-818	80 lbs.

\*Wood Cutting Board, Stainless Steel Cutting Surface & Plate Shelf Are Adjustable



**HEAVY DUTY CASTERS**  
Available on 2' - 6'  
ES Series Equipment Stands



Featuring as Standard:  
**"THE PROVEN"**  
Original Advance Tabco  
Adjustable Undershelf w/  
Die Cast Leg Clamp



Customer Service Available To Assist You **1-800-645-3166** 8:30 am - 8:00 pm E.S.T.

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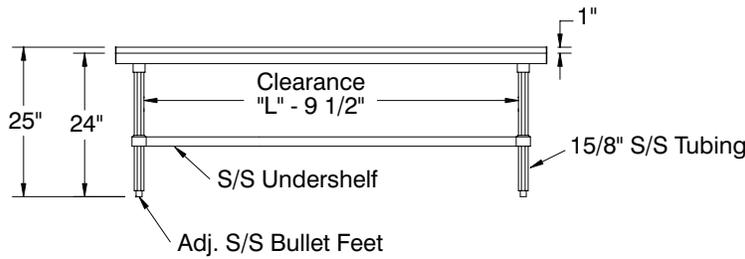
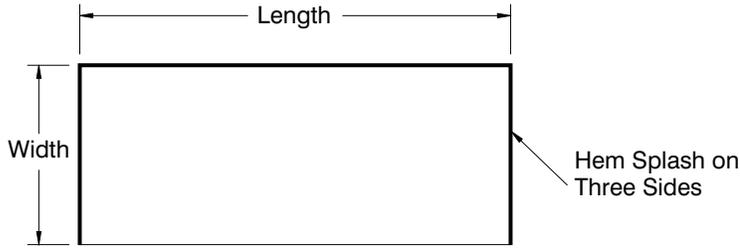
# DETAILS and SPECIFICATIONS

TOL ± .500"

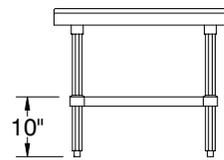
ALL DIMENSIONS ARE TYPICAL

7 ft. units and longer are furnished with six (6) legs.

Maximum Total Load = 1000 lbs.

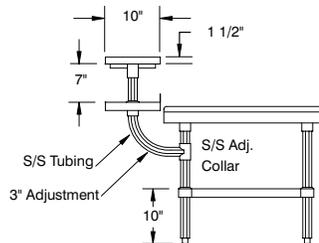
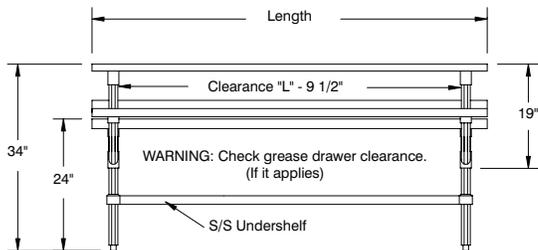


24" Working Height

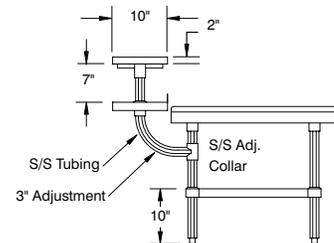


## with Plate Shelf & Cutting Surface

Maximum Load Weight for Plate Shelf is 25 lbs.



Wood Cutting Board

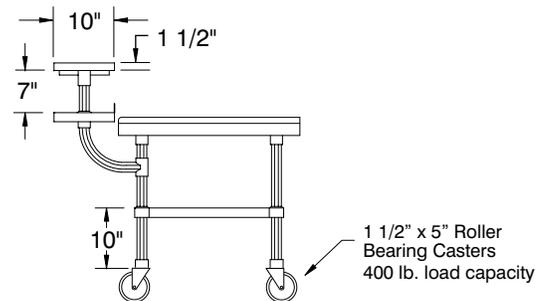
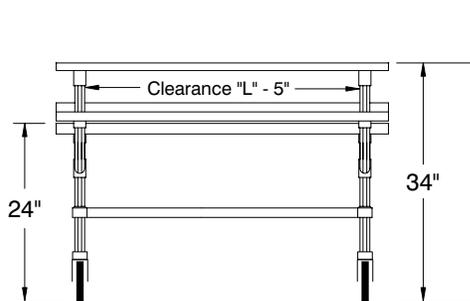


S/S Cutting Surface

## Mobile Unit

### Optional X.H.D. Casters

- TA-255 Set of 4
- TA-256 Set of 6
- Each Set supplied with 2 brakes.

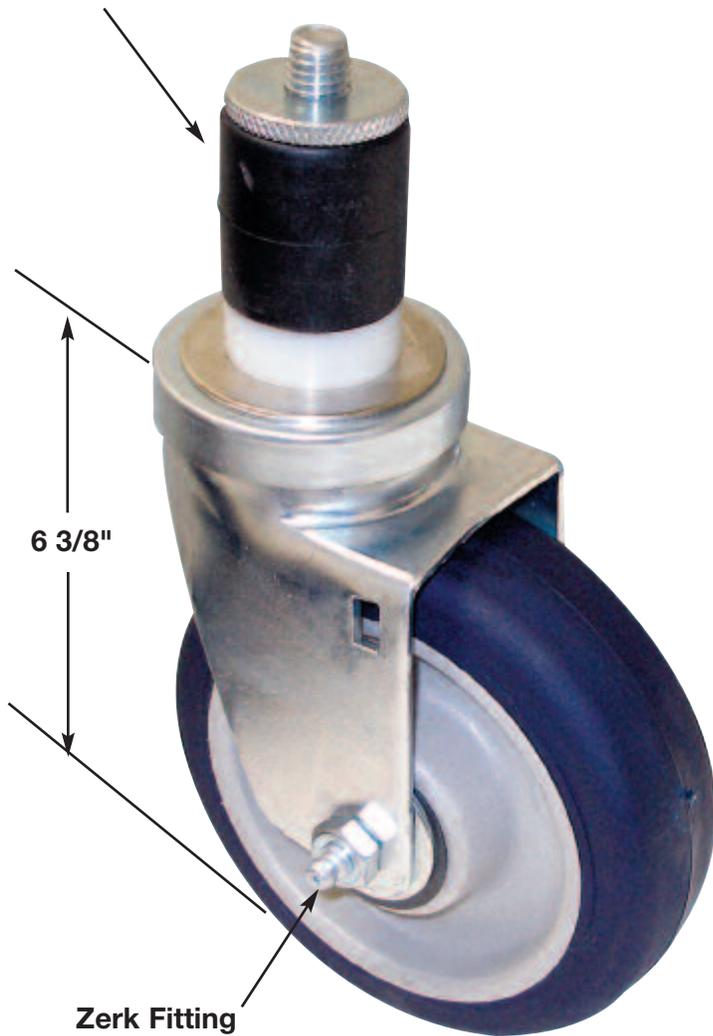


# ACCESSORIES - EXPLODED VIEW

## Model: TA-255 Super Heavy Duty Polyurethane Casters

**EACH SET CONSISTS OF 2 CASTERS WITH BRAKE AND 2 CASTERS WITHOUT**  
TA-256 Available for Set of 6 Casters: 3 with Brakes, 3 without

Expanding Adapter  
For 1-5/8" Dia. O.D. Tube



Unit Shown with  
Vertical Lock Brake

5" Dia. x 1-1/2" Thread Width.  
Blue Polyurethane, Non-Marking, Roller Bearing Wheel

**400 LBS. CAPACITY EACH - TEMPERATURE RANGE = 30° - 180° F**

***Submittal Sheet***

04/02/2018

**ITEM# 5.2 - SAFETY SYSTEM MOVEABLE GAS CONNECTOR (1 EA REQ'D)**

Dormont 16100BPQSR36BXPS

Dormont Blue Hose™ Moveable Gas Connector Hose Assembly, 1" inside dia., 36" long, covered with stainless steel braid, coated with blue antimicrobial PVC, 1 SnapFast® QD, 1 Swivel MAX®, 1 pair Safety Set® with adhesive foam tape and hardware mounting options, limited lifetime warranty

Job Name \_\_\_\_\_  
 Job Location \_\_\_\_\_  
 Engineer \_\_\_\_\_  
 Approval \_\_\_\_\_

Contractor \_\_\_\_\_  
 Approval \_\_\_\_\_  
 Contractor's P.O. No. \_\_\_\_\_  
 Representative \_\_\_\_\_  
 SKU \_\_\_\_\_

## Single Swivel MAX®/SnapFast® Quick-Disconnect Assemblies

### Sizes: ½" to 1¼" (15 to 32mm)

Single Swivel MAX®/SnapFast® Quick-Disconnect Assemblies feature flexible movement and the one-handed, quick-disconnect fitting with a unique thermal shut-off design that automatically shuts off the gas when the internal temperature exceeds 350°F (177°C). The 360° movement of Swivel MAX adds extra protection to the life of the connector and increases kitchen aisle space by allowing the appliance to be closer to the wall.

### Features

#### Swivel MAX®

Multi-plane Fitting ..... Aluminum body, plated steel fitting  
 Movement ..... 360° rotational end fitting

#### SnapFast® One-Handed Quick-Disconnect

Quick-Disconnect ..... Brass body, aluminum collar  
 Thermal Shut-off ..... Shuts off gas when internal temperatures exceed 350°F (177°C)

### Specifications

#### The Dormont Blue Hose®

Tubing ..... Annealed, 304 stainless steel  
 Braiding ..... Multi-strand, stainless steel wire  
 Coating ..... Blue antimicrobial PVC, melts at 350°F (177°C), coating will not hold a flame  
 End Fittings ..... Carbon steel; zinc trivalent chromate  
 Stress Guard® ..... 360° rotational end fitting at both ends

#### Additional Components

Restraining Device ..... PVC-coated, steel multi-strand cable and mounting hardware  
 Valve ..... Full port, brass body  
 Elbow ..... Malleable iron, 1 included

### Approvals & Certifications

NSF/ANSI 169 – Special-purpose food equipment and devices  
 ANSI Z21.69/CSA 6.16 – Connectors for moveable gas appliances  
 ANSI Z21.41/CSA 6.9 – Quick-disconnect devices for use with gas fuel appliances  
 ANSI Z21.15/CSA 9.1 – Manually operated gas valves for appliances, appliance connector  
 UL 567 – Pipe connectors for flammable and combustible liquids and LP gas  
 Meets requirements of ANSI Z223.1/NFPA 54 National Fuel Gas Code.  
 Refer to the catalog for additional approvals and certifications or go to [www.dormont.com](http://www.dormont.com).  
 Not for use in temperatures less than 32°F (0°C). For indoor use only.  
 Maximum operating pressure 1/2 psi.

**A restraining device is required for all moveable gas equipment.**



The Dormont Safety System™ is the first and only complete gas equipment connection system specifically engineered for the commercial kitchen. The Safety System consists of the famous Dormont Blue Hose and a variety of accessories designed for improved safety and performance in commercial kitchens. Because they are manufactured in the USA under an ISO qualified production process and to multiple design certifications, you can Connect with Confidence with the Dormont Safety System.



SnapFast®  
 One-handed  
 Quick-Disconnect



Swivel MAX®  
 Multi-plane  
 Rotation Fitting



Stress Guard®  
 Rotation Technology  
 Reduces Stress at Both  
 Ends of the Hose



The Dormont  
 Blue Hose®  
 Stainless Steel Construction  
 Stainless Steel Braid  
 Blue Antimicrobial  
 PVC Coating



(Cutaway shown)

Stress Guard®  
 Rotation Technology  
 Reduces Stress at Both  
 Ends of the Hose



# Single Swivel MAX® with SnapFast® Quick-Disconnect Deluxe Kit Assembly

## Ordering Information

Configuration	Size I.D.	LENGTH				
		24" (607mm)	36" (914mm)	48" (1,219mm)	60" (1,524mm)	72" (1,829mm)
Deluxe Kit* Basic Kit** Hose Assembly***	½" (15mm)	1650KITS24 1650BPQSR24 1650BPQS24	1650KITS36 1650BPQSR36 1650BPQS36	1650KITS48 1650BPQSR48 1650BPQS48	1650KITS60 1650BPQSR60 1650BPQS60	1650KITS72 1650BPQSR72 1650BPQS72
Deluxe Kit* Basic Kit** Hose Assembly***	¾" (20mm)	1675KITS24 1675BPQSR24 1675BPQS24	1675KITS36 1675BPQSR36 1675BPQS36	1675KITS48 1675BPQSR48 1675BPQS48	1675KITS60 1675BPQSR60 1675BPQS60	1675KITS72 1675BPQSR72 1675BPQS72
Deluxe Kit* Basic Kit** Hose Assembly***	1" (25mm)	16100KITS24 16100BPQSR24 16100BPQS24	16100KITS36 16100BPQSR36 16100BPQS36	16100KITS48 16100BPQSR48 16100BPQS48	16100KITS60 16100BPQSR60 16100BPQS60	16100KITS72 16100BPQSR72 16100BPQS72
Deluxe Kit* Basic Kit** Hose Assembly***	1¼" (32mm)	16125KITS24 16125BPQSR24 16125BPQS24	16125KITS36 16125BPQSR36 16125BPQS36	16125KITS48 16125BPQSR48 16125BPQS48	16125KITS60 16125BPQSR60 16125BPQS60	16125KITS72 16125BPQSR72 16125BPQS72

## BTU/hr Flow Capacity Natural Gas (Flow rating BTU/hr 0.64 SP. GR. @ 0.5 inch WC pressure drop)

Model	Size I.D.	LENGTH				
		24" (607mm)	36" (914mm)	48" (1,219mm)	60" (1,524mm)	72" (1,829mm)
1650BPQS	½" (15mm)	81,000	72,000	63,000	56,000	51,000
1675BPQS	¾" (20mm)	216,000	203,000	167,000	147,000	130,000
16100BPQS	1" (25mm)	385,000	353,000	310,000	274,000	260,000
16125BPQS	1¼" (32mm)	535,000	491,000	482,000	463,000	460,000

\***Deluxe Kits include:** The Dormont Blue Hose, Swivel MAX, SnapFast, restraining device, full port valve, street elbow and display box

\*\***Basic Kits include:** The Dormont Blue Hose, Swivel MAX, SnapFast, restraining device and street elbow

\*\*\***Hose Assemblies include:** The Dormont Blue Hose, Swivel MAX, SnapFast and street elbow

### Typical Installation



### The Dormont Blue Hose®

The Dormont Blue Hose is a commercial, moveable-grade gas connector designed for use with moveable equipment.

Moveable equipment is defined in ANSI Standard Z21.69/CSA 6.16 as gas utilization equipment that may be mounted on casters or otherwise be subject to movement.



### SwivelMAX

- Reduces stress on connector
- Increases kitchen aisle space by allowing connector to be positioned closer to the wall



### SnapFast

- One-handed quick-disconnect fitting
- Thermal shut-off when internal temperature exceeds 350°F (177°C)



### Restraining Device

- ANSI Z21.69 Standard section 1.7.4 states: Connectors when used on caster-mounted equipment shall be installed with a restraining device, which prevents transmission of the strain to the connector



**We guarantee our commercial gas connectors for the life of the original appliance to which it is connected.**

**Dormont®**

A Watts Water Technologies Company

ES-D-SwivelSnapFast 1306

LEESBURG RESOURCE CENTER



**ISO 9001-2008  
CERTIFIED**

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Page: 55

**Submittal Sheet**

04/02/2018

**ITEM# 6 - SALAMANDER BROILER, GAS (1 EA REQ'D)**

Southbend P36-RAD

Platinum Compact Radiant Broiler, gas, 36", riser mount, dual valve control, counter balanced rack system, stainless steel front & sides, 40,000 BTU, CSA, NSF

Gas Connection by Plumber

**ACCESSORIES**

Mfr	Qty	Model	Spec
Southbend	1		Standard (3) years limited parts and labor warranty (reference warranty document for details)
Southbend	1		Natural Gas
Southbend	1		Wall mounting brackets in lieu of uprights for broiler



# RADIANT COMPACT BROILER (RANGE MOUNT, WALL MOUNT AND COUNTERTOP)

## Standard Features

P32-RAD; P36-RAD; P48-RAD

- Standard (2) years limited parts and labor warranty (reference <http://www.southbendnc.com/service.html> for limited warranty details).
- Stainless steel cradle and carriage construction.
- Largest Cooking Area
- Total BTU's: 32" - 40,000 BTU (NAT or LP)  
36" - 40,000 BTU (NAT or LP)  
48" - 60,000 BTU (NAT or LP)
- Dual valve control for left and right operation
- Durable stainless steel radiants
- Broiler to range interpiping for factory mount
- Stainless steel interior
- Stainless steel construction
- Bright anneal face plate and removable grease drawer.
- 5 position, "Easy Track", counter balanced, rack adjustment and easy roll-out access
- Cool touch handle design
- Range mount on flue riser standard
- Chrome plated cooking grates



(Model P36-RAD)

Job  
Item#

## STANDARD CONSTRUCTION SPECIFICATIONS

**Exterior Finish:** Constructed of 430 stainless steel #3 polish. Face plate and crumb tray are 430 bright anneal.

**Assembly:** Double wall enforced sides and back. 2 -15" removable broiler racks, constructed of .375" diameter welded steel chrome plated rod. 5 adjustable broiling positions. Dual stainless steel removable grease drip shields.

**Controls:** Independent dual valve controls to operate left and right burner field. Heavy duty gas valves adjust gas flow with 3 position temperature settings: High, Low and Off. Broiler rack platform (5 positions) can be raised or lowered for optimum broiling applications.

**Mounting:** Range mounted to a flue riser is standard. Also available as a wall mount or countertop unit with 4"legs.

**Flue Riser:** Heavy duty, reinforced flue riser and air insulated shield located on bottom of broiler to protect broiler from heat generated on range top.

**Broiler:** Radiant broiler that can mount on the flue riser of a 32", 36" or 48" sectional and/or restaurant range, wall, used with 4" legs as a countertop unit. Available in natural or propane.

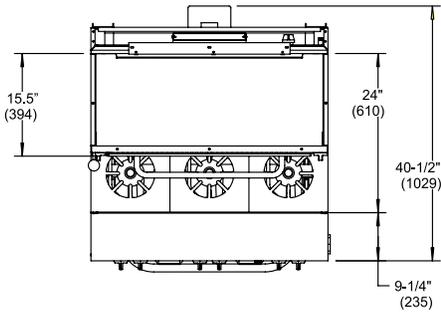
**P32-RAD:** Equipped with 4 -10,000 BTU (NAT or LP) radiant burners - total 40,000 BTU and dual valve control for left and right operation. "Easy-Track" counter balanced, roll-out removable broiler rack is 26" wide and 14" deep, with five adjustable positions. 364 sq. in. cooking surface.

**P36-RAD:** Equipped with 4 -10,000 BTU (NAT or LP) radiant burners - total 40,000 BTU and dual valve control for left and right operation. "Easy-Track" counter balanced, roll-out removable broiler rack is 30" wide and 14" deep, with five adjustable positions. 420 sq. in. cooking surface.

**P48-RAD:** Equipped with 6 -10,000 BTU (NAT or LP) radiant burners - total 60,000 BTU and dual valve control for left and right operation. "Easy-Track" counter balanced, roll-out removable broiler rack is 42" wide and 14" deep, with five adjustable positions. 588 sq. in. cooking surface.

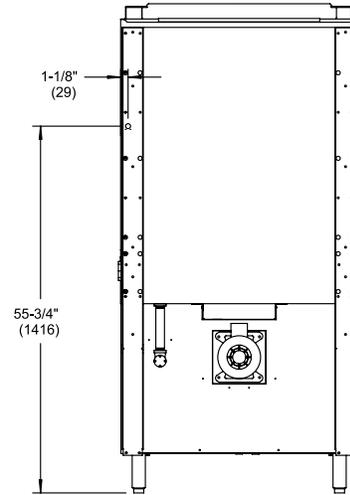
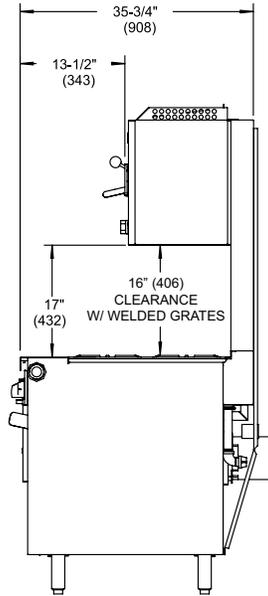
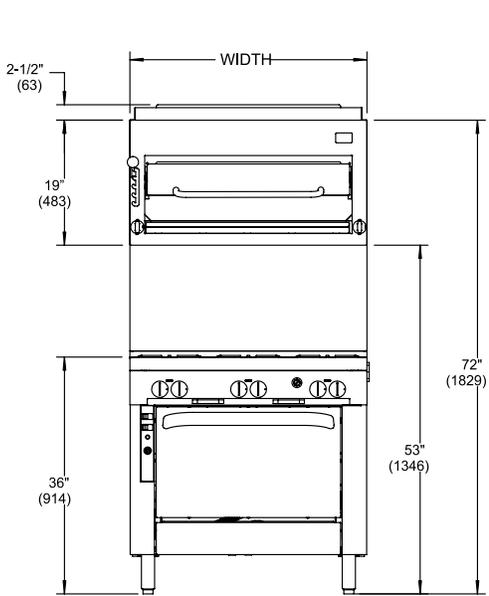


Models:  P32-RAD  P36-RAD  P48-RAD



MODEL	WIDTH	HEIGHT	DEPTH	WEIGHT
P32-RAD	32" (813)	21.5" (546)	15.5" (394)	155 lbs (70.3 kg)
P36-RAD	36" (914)	21.5" (546)	15.5" (394)	170 lbs (77.1 kg)
P48-RAD	48" (1219)	21.5" (546)	15.5" (394)	210 lbs (95.3 kg)

The broiler and flue riser assembly is shown here mounted on a six-burner open top range with a convection oven base.



### UTILITY INFORMATION

**GAS:** Required natural gas operating pressure is 4" W.C. Required propane gas operating pressure is 10" W.C. A pressure regulator with a 3/4" NPT Inlet/Outlet is supplied with the unit. Diameter of piping or flex hose used to supply gas to unit, needs to be sized to achieve specified operating pressure. The rear gas inlet is 3/8" NPT pipe and has a centerline location of 2-3/4" from the bottom and 1-1/8" from the right side as you face the unit.

MODEL	Gas (BTU/Hr)	
	NATURAL	PROPANE
P32-RAD	40,000	40,000
P36-RAD	40,000	40,000
P48-RAD	60,000	60,000

### MISCELLANEOUS

- Minimum clearance from noncombustible construction is zero. Minimum clearance from combustible construction is 1" on sides and 0" on rear.
- Check local codes for fire and sanitary regulations.

**NOTICE:**

Southbend has a policy of continuous product research and improvement. We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

### OPTIONS AND ACCESSORIES

- Range mount (specify riser size)
- Wall mount with bracket
- Countertop with 4" stainless steel legs
- Sloped enclosure

**INTENDED FOR COMMERCIAL USE ONLY.  
NOT FOR HOUSEHOLD USE.**



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(919) 762-1000 www.southbendnc.com

**Submittal Sheet**

04/02/2018

**ITEM# 7 - GAS COUNTERTOP GRIDDLE (1 EA REQ'D)**

Southbend HDG-36

Griddle, countertop, gas, 36" W x 24" D cooking surface, 1" thick polished steel plate, thermostatic controls, battery spark ignition, stainless steel front, sides & 4" adjustable legs, 90,000 BTU, CSA, NSF

**ACCESSORIES**

<u>Mfr</u>	<u>Qty</u>	<u>Model</u>	<u>Spec</u>
Southbend	1		Standard one year limited warranty
Southbend	1		Natural Gas
Southbend	1		400° thermostat control, standard

### Standard Features

- Available in 18", 24", 36", 48", 60" and 72" widths
- 30,000 BTU (NAT or LP) burner per 12" Thermostatic Models
- 20,000 BTU (NAT or LP) burner per 12" Manual Models
- Electronic spark ignition (battery)
- Stainless steel front, vent and sides are standard, rear and bottom panels are aluminized steel.
- Reinforced, insulated double wall sides
- 1" thick polished rolled steel plate
- 5" high rear and 4" side splash guards
- 3/4" rear gas connection and pressure regulator
- Protected flue opening
- Exclusive "NO COLD" Zone -Uniform heat distribution across surface
- Each burner equipped with runner tube
- Grease drawers with large capacity
- Fully welded griddle plate with protected exhaust vent

### Standard Features of Thermostatic Griddle Models

- "Insta-on" thermostatic controls for precise settings between 200°F and 400°F
- Imbedded load sensing thermostat
- Flame failure safety device

Thermostatic Griddles:  
HDG-18, HDG-24, HDG-36, HDG-48, HDG-60, HDG-72

Manual Griddles:  
HDG-18-M, HDG-24-M, HDG-36-M, HDG-48-M, HDG-60-M,  
HDG-72-M



(Model HDG-24)

Job # \_\_\_\_\_  
Item # \_\_\_\_\_

### STANDARD CONSTRUCTION SPECIFICATIONS

**Exterior Finish:** Front, sides and vent are constructed of #3 polished 430 and 304 stainless steel. Bottom and rear are aluminized steel. Sides are reinforced and fully insulated. 5" rear and 4" side splash.

**Griddle Plate:** 18", 24", 36", 48", 60", 72" wide unit with one 30,000 BTU (NAT or LP) burners every 12" on thermostatic models and one 20,000 BTU (NAT or LP) burners every 12" on manual models. Fully welded, 1" thick polished steel griddle plate with side splash guards, and grease drawer.

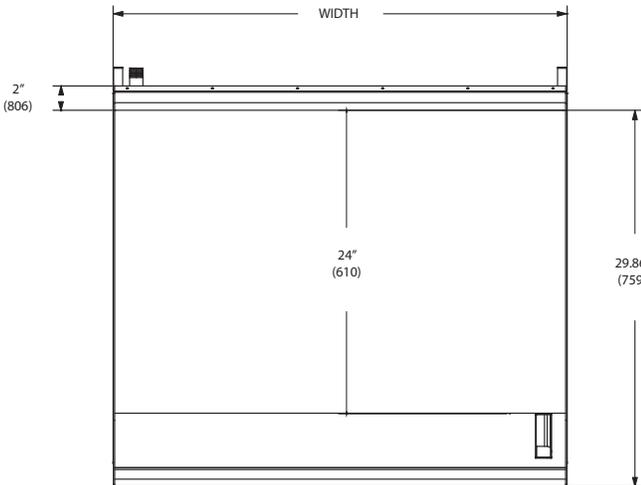
**Griddle Controls:** Independent, "Insta-on" thermostatic controls with uniform temperature range of 200°F to 400°F. (Thermostatic models ONLY)

**Legs:** Stainless steel 4" adjustable legs.

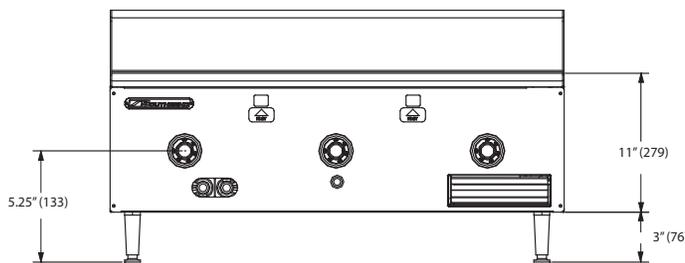
**Gas Heat Control System:** Each foot of griddle is heated by a "U" shaped burner. Each burner is controlled by a thermostatic control. For safety, each pilot has a flame failure device. A 3/4" rear gas connection is standard. Units over 48" wide are constructed of two bodies. (Thermostatic models ONLY)



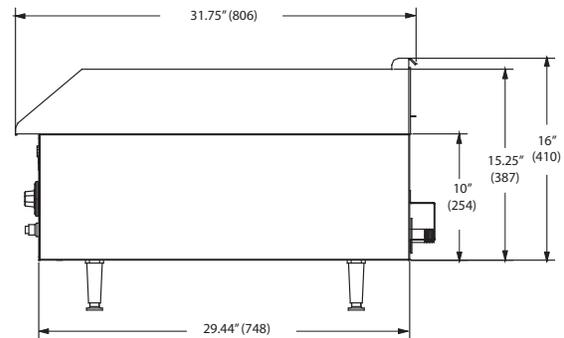
Models:  HDG-18  HDG-24  HDG-36  HDG-48  HDG-60  HDG-72  
 HDG-18-M  HDG-24-M  HDG-36-M  HDG-48-M  HDG-60-M  HDG-72-M



(Model shown with thermostatic controls)



SHIPPING CRATE DIMENSIONS & WEIGHT					
MODEL	WIDTH	NUMBER OF BURNERS	CRATED WIDTH	CRATED DEPTH	CRATED WEIGHT
HDG-18/ HDG-18-M	18" (457)	1	31" (788)	39" (991)	270 lbs (122 kg)
HDG-24/ HDG-24-M	24" (610)	2	31" (788)	39" (991)	305 lbs (159 kg)
HDG-36/ HDG-36-M	36" (915)	3	55" (1398)	39" (991)	445 lbs (202 kg)
HDG-48/ HDG-48-M	48" (1220)	4	55" (1398)	39" (991)	545 lbs (247 kg)
HDG-60/ HDG-60-M	60" (1525)	5	67" (1703)	45.5" (1157)	705 lbs (320 kg)
HDG-72/ HDG-72-M	72" (1830)	6	110" (2796)	45.5" (1157)	840 lbs (378 kg)



### UTILITY INFORMATION

**GAS:** Each unit has a 3/4" rear gas connection with a male NPT connector (female when regulator is added). Minimum supply pressure is 7" W.C. for natural gas and 11" W.C. for propane. All units require a regulated gas supply. pressure regulator included. If using a flexible hose gas connection, the I.D. of the hose must not be smaller than the connector on the unit and must comply with ANSI Z21.69, providing an adequate means of restraint to prevent undue strain on the gas connection.

MODEL	GAS (BTU/HR)	
	NATURAL	PROPANE
HDG-18/ HDG-18-M	30,000	30,000
	20,000	20,000
HDG-24/ HDG-24-M	60,000	60,000
	40,000	40,000
HDG-36/ HDG-36-M	90,000	90,000
	60,000	60,000
HDG-48/ HDG-48-M	120,000	120,000
	80,000	80,000
HDG-60/ HDG-60-M	150,000	150,000
	100,000	100,000
HDG-72/ HDG-72-M	180,000	180,000
	120,000	120,000

### MISCELLANEOUS

- If casters are used with flex hose, a restraining device should be used to eliminate undue strain on the flex hose.
- Minimum clearance from noncombustible construction is zero. Minimum clearance from combustible construction is 12" on sides and 8" on rear.
- Install under vented hood.
- Check local codes for fire and sanitary regulations.

#### NOTICE:

Southbend has a policy of continuous product research and improvement. We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

### OPTIONS AND ACCESSORIES

- Stainless steel stand
- Casters for stand
- Chrome plated griddle plates
- Stainless steel plate shelf with or without cutting board
- Grooved griddle plates
- 2" high insulator base for mounting on refrigerated base

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**Submittal Sheet**

04/02/2018

**ITEM# 7.1 - EQUIPMENT STAND, REFRIGERATED BASE (1 EA REQ'D)**

True TRCB-36

Refrigerated Chef Base, 36-3/8"L, one-piece 300 series 18 gauge stainless steel top with V edge, stainless steel front/sides, aluminum back, aluminum interior with stainless steel floor, (2) drawers [accommodates (1) 12"x20"x4" pans & (3) 1/6 size pans, NOT included], 4" castors, 1/5 HP, 115v/60/1, 5.7 amps, NEMA 5-15P, cULus, UL EPH Classified, CE, MADE IN USA

**ACCESSORIES**

Mfr	Qty	Model	Spec
True	1		Self-contained refrigeration standard
True	1		Warranty - 5 year compressor (self-contained only), please visit <a href="http://www.Truemfg.com">www.Truemfg.com</a> for specifics
True	1		Warranty - 3 year parts and labor, please visit <a href="http://www.Truemfg.com">www.Truemfg.com</a> for specifics
True	1		4" Castors, standard



**TRUE FOOD SERVICE EQUIPMENT, INC.**

2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400  
 Fax (636)272-2408 • Toll Free (800)325-6152 • Intl Fax# (001)636-272-7546  
 Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

Project Name: \_\_\_\_\_

Location: \_\_\_\_\_

Item #: \_\_\_\_\_ Qty: \_\_\_\_\_

Model #: \_\_\_\_\_

A/A #

S/S #

Model:  
**TRCB-36**

**Chef Base:**  
*Drawered Refrigerator*



Scan code for video

**TRCB-36**

- ▶ True's refrigerated chef bases are designed with enduring quality that protects your long term investment.
- ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- ▶ Oversized, environmentally friendly (134A) forced-air refrigeration system holds 33°F to 38°F (.5°C to 3.3°C).
- ▶ Cabinet top is one piece, heavy duty reinforced stainless steel. Drip resistant "V" edge protects against spills. Supports up to 717 lbs. (326 kg).
- ▶ All stainless steel front, top and sides. Matching aluminum finished back.
- ▶ Each drawer accommodates one (1) 12"L x 20"W x 4"D (305 mm x 508 mm x 102 mm) full size and three (3) 6"L x 6"W x 4"D (153 mm x 153 mm x 102 mm) 1/2 size food pans (sold separately).
- ▶ Heavy-duty stainless steel drawer slides and rollers. Removable without tools for easy cleaning.
- ▶ Foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

**ROUGH-IN DATA**

Specifications subject to change without notice.  
 Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number).

Model	Drawers	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
		L	D†	H*						
TRCB-36	2	36 3/8	32 1/8	20 3/8	1/5	115/60/1	5.7	5-15P	7	280
		924	816	518	1/3	230-240/50/1	2.6	▲	2.13	127

† Depth does not include 1" (26 mm) for rear bumpers.

\* Height does not include 5" (127 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

	<b>APPROVALS:</b>	<b>AVAILABLE AT:</b>
8/16 Printed in U.S.A.		

Model:  
**TRCB-36**

**Chef Base:**  
*Drawered Refrigerator*



## STANDARD FEATURES

### DESIGN

- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

### REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) 134A refrigerant.
- Oversized, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- Sealed, cast iron, self-lubricating evaporator fan motor(s) and larger fan blades give True chef base units a more efficient, low velocity, high volume airflow design. This unique design ensures faster temperature recovery and shorter run times in the busiest of food service environments.
- Condensing unit accessed from behind side grill; slides out for easy maintenance.

### CABINET CONSTRUCTION

- Exterior - stainless steel front, top and sides. Matching aluminum finished back.
- Interior - attractive, NSF approved, white aluminum liner. Stainless steel floor with coved corners.

- Insulation - entire cabinet structure and drawer facings are foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 4" (102 mm) diameter plate castors - locks provided on front set.
- Cabinet top is one piece, heavy duty reinforced 300 series stainless steel. Drip resistant "V" edge protects against spills. Supports up to 717 lbs. (326 kg).

### DRAWERS

- Stainless steel exterior drawer facings and liners. Stainless steel drawer frames.
- Each drawer fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Heavy-duty stainless steel drawer slides and rollers. Removable without tools for easy cleaning.
- Magnetic drawer gaskets of one piece construction, removable without tools for ease of cleaning.
- Each drawer accommodates one (1) 12"L x 20"W x 4"D (305 mm x 508 mm x 102 mm) full size and three (3) 6"L x 6"W x 4"D (153 mm x 153 mm x 102 mm) 1/2 size food pans (sold separately).
- Drawers support a wide variety of incremental pan size configurations; each drawer standard with one (1) full length removable divider bar.

### MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Exterior digital temperature display.
- NSF-7 compliant for open food product.

### ELECTRICAL

- Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



115/60/1  
NEMA-5-15R

### RECOMMENDED OPERATING CONDITIONS

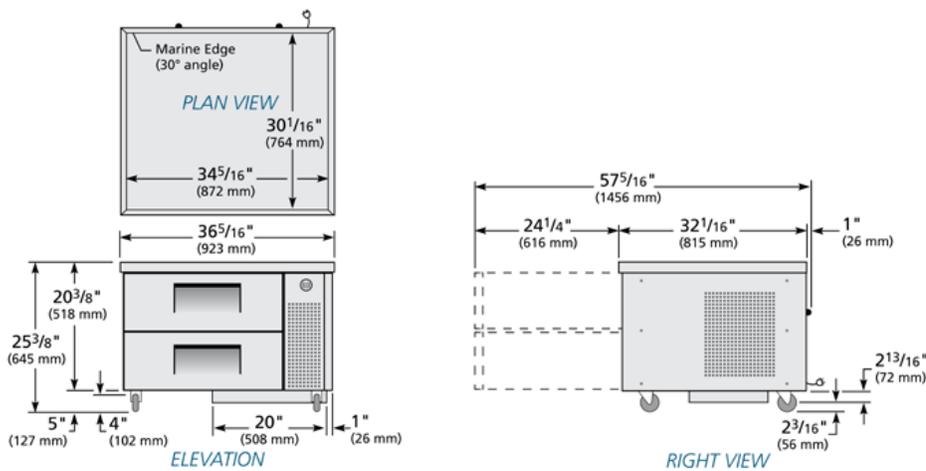
- Counter-top cooking equipment should be used in conjunction with the manufacturer supplied legs. Minimum clearance of 4" (102 mm) is required between bottom of cooking equipment heating element and the TRCB top. Failure to provide clearance voids manufacturer warranty.
- Installation of a heat shield is recommended for optimum performance (supplied by others).

### OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs (1 set of 4 leg mounting plates required).
- 6" (153 mm) seismic/flanged legs (1 set of 4 leg mounting plates required).
- Heavy duty, 16 gauge top.
- Flat top (no marine edge).
- Additional size drawer divider bars.

## PLAN VIEW



### WARRANTY\*

Three year warranty on all parts and labor and an additional 2 year warranty on compressor. (U.S.A. only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
TRCB-36	TFQY192E	TFQY135S	TFQY192P	TFQY1923	

\*RESIDENTIAL APPLICATIONS: TRUE assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications.

## TRUE FOOD SERVICE EQUIPMENT

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***Submittal Sheet***

04/02/2018

**ITEM# 7.2 - SAFETY SYSTEM MOVEABLE GAS CONNECTOR (1 EA REQ'D)**

Dormont 16100BPQSR36BXPS

Dormont Blue Hose™ Moveable Gas Connector Hose Assembly, 1" inside dia., 36" long, covered with stainless steel braid, coated with blue antimicrobial PVC, 1 SnapFast® QD, 1 Swivel MAX®, 1 pair Safety Set® with adhesive foam tape and hardware mounting options, limited lifetime warranty

Job Name \_\_\_\_\_  
 Job Location \_\_\_\_\_  
 Engineer \_\_\_\_\_  
 Approval \_\_\_\_\_

Contractor \_\_\_\_\_  
 Approval \_\_\_\_\_  
 Contractor's P.O. No. \_\_\_\_\_  
 Representative \_\_\_\_\_  
 SKU \_\_\_\_\_

## Single Swivel MAX®/SnapFast® Quick-Disconnect Assemblies

### Sizes: ½" to 1¼" (15 to 32mm)

Single Swivel MAX®/SnapFast® Quick-Disconnect Assemblies feature flexible movement and the one-handed, quick-disconnect fitting with a unique thermal shut-off design that automatically shuts off the gas when the internal temperature exceeds 350°F (177°C). The 360° movement of Swivel MAX adds extra protection to the life of the connector and increases kitchen aisle space by allowing the appliance to be closer to the wall.

### Features

#### Swivel MAX®

Multi-plane Fitting ..... Aluminum body, plated steel fitting  
 Movement ..... 360° rotational end fitting

#### SnapFast® One-Handed Quick-Disconnect

Quick-Disconnect ..... Brass body, aluminum collar  
 Thermal Shut-off ..... Shuts off gas when internal temperatures exceed 350°F (177°C)

### Specifications

#### The Dormont Blue Hose®

Tubing ..... Annealed, 304 stainless steel  
 Braiding ..... Multi-strand, stainless steel wire  
 Coating ..... Blue antimicrobial PVC, melts at 350°F (177°C), coating will not hold a flame  
 End Fittings ..... Carbon steel; zinc trivalent chromate  
 Stress Guard® ..... 360° rotational end fitting at both ends

#### Additional Components

Restraining Device ..... PVC-coated, steel multi-strand cable and mounting hardware  
 Valve ..... Full port, brass body  
 Elbow ..... Malleable iron, 1 included

### Approvals & Certifications

NSF/ANSI 169 – Special-purpose food equipment and devices  
 ANSI Z21.69/CSA 6.16 – Connectors for moveable gas appliances  
 ANSI Z21.41/CSA 6.9 – Quick-disconnect devices for use with gas fuel appliances  
 ANSI Z21.15/CSA 9.1 – Manually operated gas valves for appliances, appliance connector  
 UL 567 – Pipe connectors for flammable and combustible liquids and LP gas  
 Meets requirements of ANSI Z223.1/NFPA 54 National Fuel Gas Code.  
 Refer to the catalog for additional approvals and certifications or go to [www.dormont.com](http://www.dormont.com).  
 Not for use in temperatures less than 32°F (0°C). For indoor use only.  
 Maximum operating pressure 1/2 psi.

**A restraining device is required for all moveable gas equipment.**



SnapFast®  
One-handed  
Quick-Disconnect



Swivel MAX®  
Multi-plane  
Rotation Fitting



Stress Guard®  
Rotation Technology  
Reduces Stress at Both  
Ends of the Hose



The Dormont  
Blue Hose®  
Stainless Steel Construction  
Stainless Steel Braid  
Blue Antimicrobial  
PVC Coating

(Cutaway shown)



Stress Guard®  
Rotation Technology  
Reduces Stress at Both  
Ends of the Hose



The Dormont Safety System™ is the first and only complete gas equipment connection system specifically engineered for the commercial kitchen. The Safety System consists of the famous Dormont Blue Hose and a variety of accessories designed for improved safety and performance in commercial kitchens. Because they are manufactured in the USA under an ISO qualified production process and to multiple design certifications, you can Connect with Confidence with the Dormont Safety System.



# Single Swivel MAX® with SnapFast® Quick-Disconnect Deluxe Kit Assembly

## Ordering Information

Configuration	Size I.D.	LENGTH				
		24" (607mm)	36" (914mm)	48" (1,219mm)	60" (1,524mm)	72" (1,829mm)
Deluxe Kit* Basic Kit** Hose Assembly***	½" (15mm)	1650KITS24 1650BPQSR24 1650BPQS24	1650KITS36 1650BPQSR36 1650BPQS36	1650KITS48 1650BPQSR48 1650BPQS48	1650KITS60 1650BPQSR60 1650BPQS60	1650KITS72 1650BPQSR72 1650BPQS72
Deluxe Kit* Basic Kit** Hose Assembly***	¾" (20mm)	1675KITS24 1675BPQSR24 1675BPQS24	1675KITS36 1675BPQSR36 1675BPQS36	1675KITS48 1675BPQSR48 1675BPQS48	1675KITS60 1675BPQSR60 1675BPQS60	1675KITS72 1675BPQSR72 1675BPQS72
Deluxe Kit* Basic Kit** Hose Assembly***	1" (25mm)	16100KITS24 16100BPQSR24 16100BPQS24	16100KITS36 16100BPQSR36 16100BPQS36	16100KITS48 16100BPQSR48 16100BPQS48	16100KITS60 16100BPQSR60 16100BPQS60	16100KITS72 16100BPQSR72 16100BPQS72
Deluxe Kit* Basic Kit** Hose Assembly***	1¼" (32mm)	16125KITS24 16125BPQSR24 16125BPQS24	16125KITS36 16125BPQSR36 16125BPQS36	16125KITS48 16125BPQSR48 16125BPQS48	16125KITS60 16125BPQSR60 16125BPQS60	16125KITS72 16125BPQSR72 16125BPQS72

## BTU/hr Flow Capacity Natural Gas (Flow rating BTU/hr 0.64 SP. GR. @ 0.5 inch WC pressure drop)

Model	Size I.D.	LENGTH				
		24" (607mm)	36" (914mm)	48" (1,219mm)	60" (1,524mm)	72" (1,829mm)
1650BPQS	½" (15mm)	81,000	72,000	63,000	56,000	51,000
1675BPQS	¾" (20mm)	216,000	203,000	167,000	147,000	130,000
16100BPQS	1" (25mm)	385,000	353,000	310,000	274,000	260,000
16125BPQS	1¼" (32mm)	535,000	491,000	482,000	463,000	460,000

\***Deluxe Kits include:** The Dormont Blue Hose, Swivel MAX, SnapFast, restraining device, full port valve, street elbow and display box

\*\***Basic Kits include:** The Dormont Blue Hose, Swivel MAX, SnapFast, restraining device and street elbow

\*\*\***Hose Assemblies include:** The Dormont Blue Hose, Swivel MAX, SnapFast and street elbow

### Typical Installation



### The Dormont Blue Hose®

The Dormont Blue Hose is a commercial, moveable-grade gas connector designed for use with moveable equipment.

Moveable equipment is defined in ANSI Standard Z21.69/CSA 6.16 as gas utilization equipment that may be mounted on casters or otherwise be subject to movement.



### SwivelMAX

- Reduces stress on connector
- Increases kitchen aisle space by allowing connector to be positioned closer to the wall



### SnapFast

- One-handed quick-disconnect fitting
- Thermal shut-off when internal temperature exceeds 350°F (177°C)



### Restraining Device

- ANSI Z21.69 Standard section 1.7.4 states: Connectors when used on caster-mounted equipment shall be installed with a restraining device, which prevents transmission of the strain to the connector



**We guarantee our commercial gas connectors for the life of the original appliance to which it is connected.**

# Dormont®

A Watts Water Technologies Company

ES-D-SwivelSnapFast 1306

LEESBURG RESOURCE CENTER



**ISO 9001-2008  
CERTIFIED**

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**Submittal Sheet**

04/02/2018

**ITEM# 8 - HD RANGE, 36", 6 OPEN BURNERS (1 EA REQ'D)**

Southbend P36A-BBB

Platinum Heavy Duty Range, gas, 36", (6) 35,000 BTU open burners, manual controls, (1) convection oven, includes (3) racks, stainless steel front, sides, exterior bottom & 6" adjustable legs, 255,000 BTU, CSA, NSF

**ACCESSORIES**

<u>Mfr</u>	<u>Qty</u>	<u>Model</u>	<u>Spec</u>
Southbend	1		Standard (3) years limited parts and labor warranty (reference warranty document for details)
Southbend	1		NOTE: 5" flue riser, standard
Southbend	1		Natural Gas
Southbend	1	1167782	1" gas pressure regulator (shipped loose) Natural gas - preset @ 6" - maximum capacity 600,000 BTU
Southbend	1		115v/60/1-ph, 5.9 amps, cord & plug

# Platinum

### Standard Features

- 36" wide sectional range with six open-top burners available with a standard-oven base, convection-oven base, cabinet base, or as a modular unit (for mounting on countertop, refrigerated or freezer base).
- Six 35,000 BTU NAT (35,000 BTU LP) patented clog-free burners
- Removable, welded steel top grates
- 9-1/4" deep front rail
- Removable drip tray
- Stainless steel front, sides, rear and exterior bottom
- Fully insulated lining and burner box
- 1-1/4" front gas manifold and 1" rear gas connection
- 5" high stainless steel flue riser
- Free battery-design assistance
- Standard (3) years limited parts and labor warranty (reference <http://www.southbendnc.com/service.html> for limited warranty details)

### Standard Features of Oven-Base Models

- 45,000 BTU NAT (45,000 BTU LP) oven with standing pilot
- Heavy duty, stainless steel door handle
- Porcelain enamel interior
- Oven racks (2 for standard oven, 3 for convection oven)
- "Insta-On" thermostat ranging from 175°F to 550°F
- Standard-oven interior is large enough (26" by 26-1/2") for sheet pans to fit either way
- Convection-oven models have 1/2 hp, two-speed blower

### Standard Features of Cabinet-Base Models

- Stainless steel cabinet with removable doors that open from the center

### Standard Features of Step-Up Models

- Rear burners are 4" higher than front burners

- P36N-BBB (Modular Mount)
- P36N-BBB-SU (Modular Mount with Step-Up Rear Burners)
- P36C-BBB (Cabinet Base)
- P36C-BBB-SU (Cabinet Base with Step-Up Rear Burners)
- P36D-BBB (Standard-Oven Base)
- P36D-BBB-SU (Standard-Oven Base with Step-Up Rear Burners)
- P36A-BBB (Convection-Oven Base)
- P36A-BBB-SU (Convection-Oven Base with Step-Up Rear Burners)



Model P36A-BBB shown with optional 36" flue riser and casters

### STANDARD CONSTRUCTION SPECIFICATIONS

**Exterior Finish:** Front and sides constructed of #3 polished 430 and 304 stainless steel.

**Range:** 36"-wide front-manifold sectional range with six 35,000 BTU NAT (35,000 BTU LP) clog-free, open-top burners with removable, welded steel top grates.

**Front Rail:** 9-1/4" deep front rail.

**Flue Riser:** 5" high stainless steel flue riser

**Battery:** Unit can be in any position in a battery. If the unit is at the end of the battery, the end side will be solid (rather than have a coverplate over the end of the front manifold).

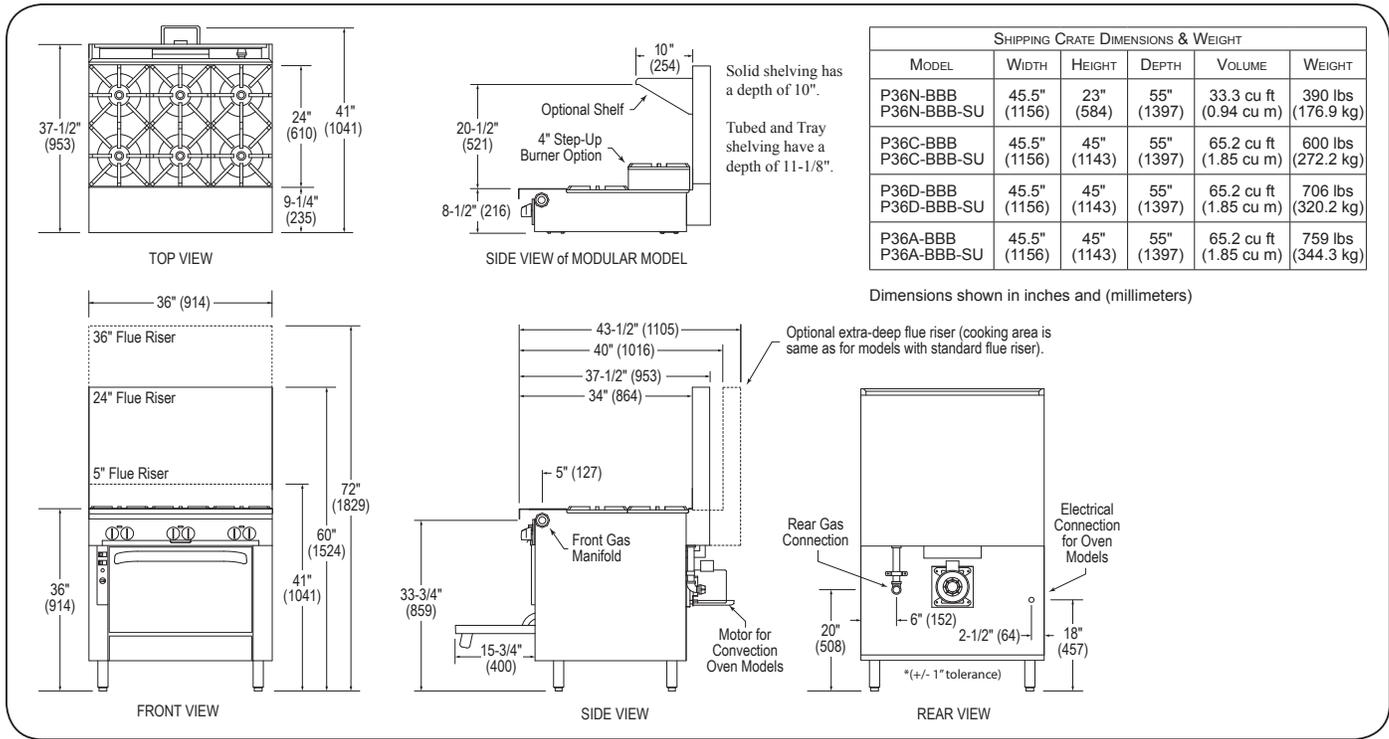
**Legs:** 6" stainless steel adjustable legs standard.

**Model 36D:** 45,000 BTU NAT (45,000 BTU LP) oven with standing pilot and thermostat range of 175°F to 550°F (79°C to 288°C). Porcelain enamel interior, measuring 14" high x 26" wide x 26.5" deep. Two racks with five-position side rails.

**Model 36A:** 45,000 BTU NAT (45,000 BTU LP) convection oven with standing pilot and thermostat range of 175°F to 550°F (79°C to 288°C). Porcelain enamel interior, measuring 14" high x 26" wide x 24" deep. Three racks with five-position side rails. Two-speed, 1/2 hp blower motor.

**Model 36C:** Stainless steel cabinet base with two removable doors that open from the center.





**UTILITY INFORMATION**

**GAS:** Each unit has a 1-1/4" front manifold that couples to the adjacent sectional unit(s), and a 1" rear gas connection with a male NPT connector. Minimum gas supply pressure is 7" W.C. for natural gas and 11" W.C. for propane.

MODEL	GAS (BTU/HOUR)		ELECTRICITY (AMPS)	
	NATURAL	PROPANE	120V	208/240V
P36N-BBB P36N-BBB-SU	210,000	210,000	-	-
P36C-BBB P36C-BBB-SU	210,000	210,000	-	-
P36D-BBB P36D-BBB-SU	255,000	255,000	0*	0*
P36A-BBB P36A-BBB-SU	255,000	255,000	5.9*	2.7*

\*Standing Oven Pilot Models

All sectional units require a regulated gas supply (a pressure regulator must be ordered separately). If using a flexible-hose gas connection, the inside diameter of the hose must not be smaller than the connector on the unit and must comply with ANSI Z21.69, providing an adequate means of restraint to prevent undue strain on the gas connection.

**ELECTRICITY:** All oven models with optional electronic ignition require 50Hz or 60Hz single-phase power. 120V models have a 7-foot power cord with ground plug (5.9A for "A" models). 208/240V models have a terminal block for connection to a single-phase 208/240V source (2.7A for "A" models).

**MISCELLANEOUS**

- If casters are used with a flexible-hose gas connection, a restraining device should be used to prevent undue strain on the hose.
- Minimum clearance from noncombustible construction is zero (except there must be 2" clearance behind the blower motor of convection-oven models). Minimum clearance from combustible construction is 10" (254 mm) on sides and 6" (152 mm) on rear.
- Installation under a vented hood is recommended.
- Check local codes for fire and sanitary regulations.

**NOTICE:**

Southbend has a policy of continuous product research and improvement. We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

**OPTIONS and ACCESSORIES**

- External pressure regulator
- Cable restraint kit (to restrict movement when on casters)
- Stainless steel oven interior
- Front rail options:
  - Cutouts in front rail for sauce pans
  - 24" or 36" high flue riser
  - Shelves on flue riser (one on 24" flue riser, one or two on 36" flue riser, 10" deep)
  - Tray or tubular shelving (12" deep)
  - Open-frame base with casters for battery
  - Extra-deep rear-extending flue riser
  - Salamander or cheesemelter mounted on 36" high flue riser
  - Removable shelf inside cabinet
  - Electronic pilot ignition - Piezo
  - Removable, cast iron grate tops
  - Electronic oven pilot ignition (no charge)
  - Battery spark ignition for open tops
- 7-1/4" deep front rail (to match old style sectional)
- Square belly bar mounted on 7-1/4" deep front rail
- Casters (front two casters lock)

**INTENDED FOR COMMERCIAL USE ONLY.  
NOT FOR HOUSEHOLD USE.**



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(919) 762-1000 www.southbendnc.com



# southbend

JOB \_\_\_\_\_ ITEM # \_\_\_\_\_

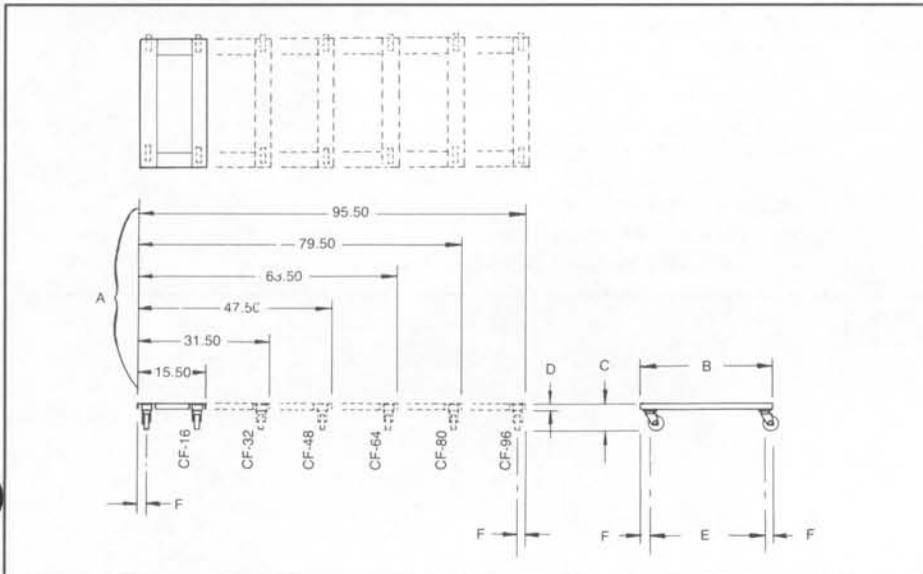
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## SECTIONAL OPTIONS/ACCESSORIES

### Caster Frames, Table Top Leg Frames, Rear Gas Connection Quick Disconnect & Hoses, Pressure Regulator & Shutoff Valve, Casters

## CASTER FRAMES

( ) = Millimeters



MODEL	Width A	Depth B	Height C	D	E	F	Crated Weight
<input type="checkbox"/> CF-16	15.5" (394)	32.5" (826)	6.5" (165)	1.5" (38)	28.5" (724)	2" (51)	45 lbs. 20.4 kg.
<input type="checkbox"/> CF-32	31.5" (800)	32.5" (826)	6.5" (165)	1.5" (38)	28.5" (724)	2" (51)	70 lbs. 31.8 kg.
<input type="checkbox"/> CF-48	47.5" (1207)	32.5" (826)	6.5" (165)	1.5" (38)	28.5" (724)	2" (51)	90 lbs. 40.8 kg.
<input type="checkbox"/> CF-64	63.5" (1613)	32.5" (826)	6.5" (165)	1.5" (38)	28.5" (724)	2" (51)	100 lbs. 45.4 kg.
<input type="checkbox"/> CF-80	79.5" (2019)	32.5" (826)	6.5" (165)	1.5" (38)	28.5" (724)	2" (51)	110 lbs. 50 kg.
<input type="checkbox"/> CF-96	95.5" (2426)	32.5" (826)	6.5" (165)	1.5" (38)	28.5" (724)	2" (51)	140 lbs. 63.5 kg.

NOTE: Caster frames increase cooking top height to 36½" (with standard 4" diameter caster).  
Shipped strapped to skids.

Standard Finish: Stainless steel front.

### OPTIONS:

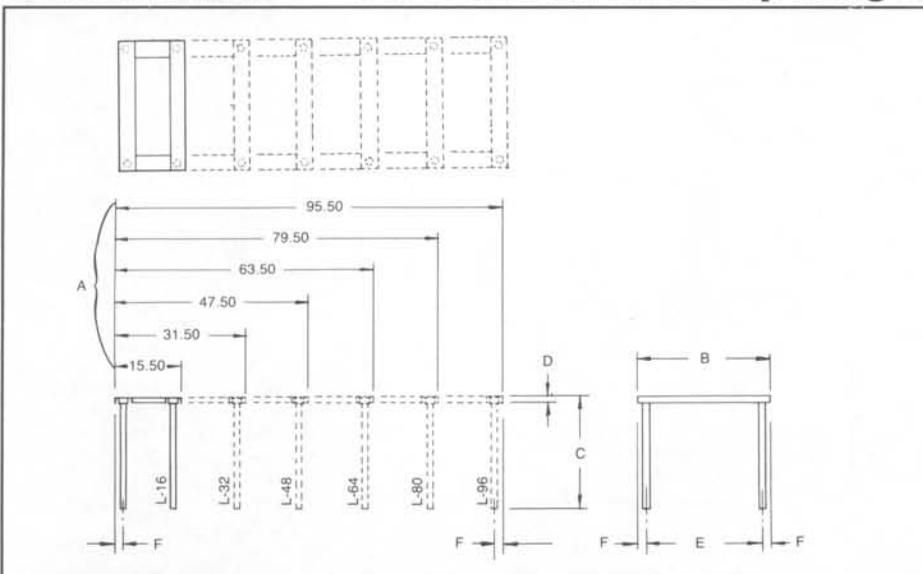
- Stainless steel left side
- Stainless steel right side
- Stainless steel rear
- Casters



Available in special widths up to 96".

CASTER FRAMES NOT RECOMMENDED FOR USE ON CONVECTION BASE RANGES.

## LEG FRAME — For Use With Table Top Ranges



( ) = Millimeters

MODEL	Width A	Depth B	Height C	D	E	F	Crated Weight
<input type="checkbox"/> L-16	15.5" (394)	32.5" (826)	27.75" (705)	1.5" (38)	28.5" (724)	2" (51)	45 lbs. 20.4 kg.
<input type="checkbox"/> L-32	31.5" (800)	32.5" (826)	27.75" (705)	1.5" (38)	28.5" (724)	2" (51)	70 lbs. 31.8 kg.
<input type="checkbox"/> L-48	47.5" (1207)	32.5" (826)	27.75" (705)	1.5" (38)	28.5" (724)	2" (51)	90 lbs. 40.8 kg.
<input type="checkbox"/> L-64	63.5" (1613)	32.5" (826)	27.75" (705)	1.5" (38)	28.5" (724)	2" (51)	100 lbs. 45.5 kg.
<input type="checkbox"/> L-80	79.5" (2019)	32.5" (826)	27.75" (705)	1.5" (38)	28.5" (724)	2" (51)	110 lbs. 50 kg.
<input type="checkbox"/> L-96	95.5" (2426)	32.5" (826)	27.75" (705)	1.5" (38)	28.5" (724)	2" (51)	140 lbs. 63.5 kg.

NOTE: Cooking top of Table Top Range is 36".  
Black frame standard with black legs.  
Stainless frame standard with chrome legs.  
Shipped strapped to skids.

Standard Finish: Stainless steel front.

### OPTIONS:

- Stainless steel left side
- Stainless steel right side
- Stainless steel rear
- Stainless steel legs
- Casters



Available in special widths up to 96".

### MISCELLANEOUS INFORMATION:

Check local codes for fire and safety regulations.  
Casters are used with flex hose, a restraining device should be used to eliminate undue strain on flex hose.

Southbend, in line with its policy to continually improve its products, reserves the right to change materials or specifications without notice.

WARRANTY: One year Parts and Labor Warranty at no extra charge from the date of purchase.

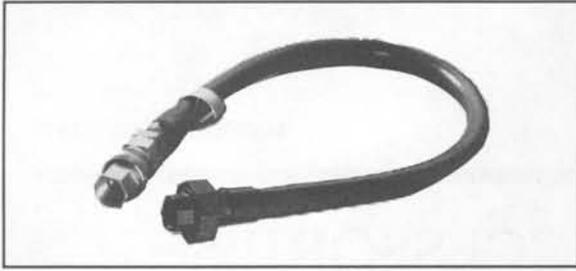
We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

**INTENDED FOR COMMERCIAL USE ONLY. NOT FOR HOUSEHOLD USE.**

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Fuquay-Varina, NC 27526  
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FAX (919) 552 9798  
(800) 348 2558

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# QUICK DISCONNECT & HOSES



- 1" Quick Disconnect with 36" Flex Hose ..... Pt. #1130196
- 1" Quick Disconnect with 48" Flex Hose ..... Pt. #1130195
- 1" Quick Disconnect with 60" Flex Hose ..... Pt. #1130194
- 1" Quick Disconnect Only ..... Pt. #1130101
- 1" x 36" Flex Hose Only ..... Pt. #1130112
- 1" x 48" Flex Hose Only ..... Pt. #1130113
- 1" x 60" Flex Hose Only ..... Pt. #1130114

NOTE: 1" Quick Disconnect Capacity — 240,000 BTU



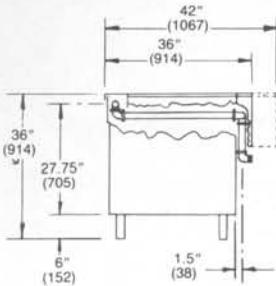
# PRESSURE REGULATOR & SHUTOFF VALVE



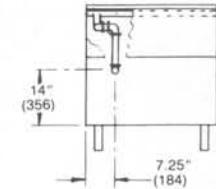
- 1 1/4" Gas Pressure Regulator (shipped loose)  
Natural Gas — Preset @ 6". Maximum Capacity 2,500,000 BTU (Pt. #4450009)
- 1 1/4" Gas Pressure Regulator (shipped loose)  
LP Gas — Preset @ 10". Maximum Capacity 2,500,000 BTU (Pt. #4450010)
- 1" Gas Pressure Regulator (shipped loose)  
Natural Gas — Preset @ 6". Maximum Capacity 600,000 BTU (Pt. #1167782)
- 1" Gas Pressure Regulator (shipped loose)  
LP Gas — Preset @ 10". Maximum Capacity 600,000 BTU (Pt. #1167783)
- 3/4" Gas Pressure Regulator (shipped loose)  
Natural Gas — Preset @ 4". Maximum Capacity 250,000 BTU (Pt. #1160164)
- 3/4" Gas Pressure Regulator (shipped loose)  
LP Gas — Preset @ 10". Maximum Capacity 250,000 BTU (Pt. #1160173)
- 1" Gas Shut Off Valve (shipped loose)
- 1 1/4" Gas Shut Off Valve (shipped loose) for Sectional Batteries



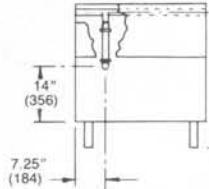
# REAR GAS CONNECTION



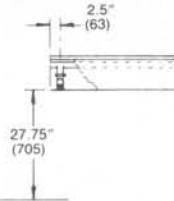
TYPICAL SIDE VIEW FOR ALL 36" & 42" SECTIONAL UNITS W/OVEN OR CABINET BASES AND HALF SECTIONS



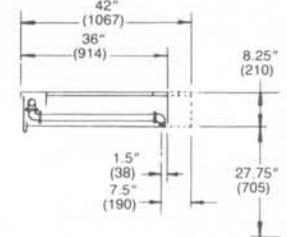
REAR VIEW TYPICAL GAS CONNECTION LOCATION 32" WIDE UNITS WITH OR WITHOUT C.O.



REAR VIEW FOR 32-B, 32-40 & 171-40 WITH OR WITHOUT C.O.



REAR VIEW FOR TABLE TOP UNITS 32" OR 16" WIDE UNITS



SIDE VIEW FOR 36" & 42" TABLE TOP UNITS

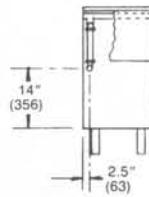
Scale 1/4" = 1 ft. ( ) = Millimeters

A 1" pressure regulator will be supplied (packed loose) with each rear gas unit.

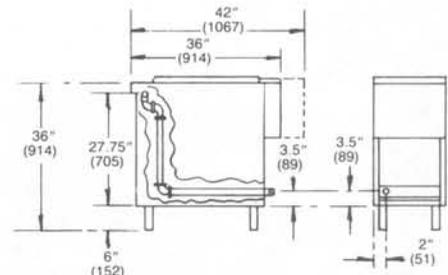
# CASTERS



- Swivel — front with locks.



REAR VIEW TYPICAL GAS CONNECTION LOCATION HALF SECTIONS AND DRAIN CABINETS



SIDE VIEW FOR 14-36", 14-42", 18-36", 18-42" FRYERS

REAR VIEW FOR 14-36", 14-42", 18-36", 18-42" FRYERS

## MISCELLANEOUS INFORMATION:

Check local codes for fire and safety regulations.  
If casters are used with flex hose, a restraining device should be used to eliminate undue strain on flex hose.  
Southbend, in line with its policy to continually improve its products, reserves the right to change materials or specifications without notice.

All Southbend Products are automatically covered by a ONE YEAR PARTS AND LABOR WARRANTY at no extra charge from the date of purchase.



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FAX (919) 552-9798

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***Submittal Sheet***

04/02/2018

**ITEM# 8.1 - SAFETY SYSTEM MOVEABLE GAS CONNECTOR (1 EA REQ'D)**

Dormont 16100BPQSR36BXPS

Dormont Blue Hose™ Moveable Gas Connector Hose Assembly, 1" inside dia., 36" long, covered with stainless steel braid, coated with blue antimicrobial PVC, 1 SnapFast® QD, 1 Swivel MAX®, 1 pair Safety Set® with adhesive foam tape and hardware mounting options, limited lifetime warranty

Job Name \_\_\_\_\_  
 Job Location \_\_\_\_\_  
 Engineer \_\_\_\_\_  
 Approval \_\_\_\_\_

Contractor \_\_\_\_\_  
 Approval \_\_\_\_\_  
 Contractor's P.O. No. \_\_\_\_\_  
 Representative \_\_\_\_\_  
 SKU \_\_\_\_\_

## Single Swivel MAX®/SnapFast® Quick-Disconnect Assemblies

### Sizes: ½" to 1¼" (15 to 32mm)

Single Swivel MAX®/SnapFast® Quick-Disconnect Assemblies feature flexible movement and the one-handed, quick-disconnect fitting with a unique thermal shut-off design that automatically shuts off the gas when the internal temperature exceeds 350°F (177°C). The 360° movement of Swivel MAX adds extra protection to the life of the connector and increases kitchen aisle space by allowing the appliance to be closer to the wall.

### Features

#### Swivel MAX®

Multi-plane Fitting ..... Aluminum body, plated steel fitting  
 Movement ..... 360° rotational end fitting

#### SnapFast® One-Handed Quick-Disconnect

Quick-Disconnect ..... Brass body, aluminum collar  
 Thermal Shut-off ..... Shuts off gas when internal temperatures exceed 350°F (177°C)

### Specifications

#### The Dormont Blue Hose®

Tubing ..... Annealed, 304 stainless steel  
 Braiding ..... Multi-strand, stainless steel wire  
 Coating ..... Blue antimicrobial PVC, melts at 350°F (177°C), coating will not hold a flame  
 End Fittings ..... Carbon steel; zinc trivalent chromate  
 Stress Guard® ..... 360° rotational end fitting at both ends

#### Additional Components

Restraining Device ..... PVC-coated, steel multi-strand cable and mounting hardware  
 Valve ..... Full port, brass body  
 Elbow ..... Malleable iron, 1 included

### Approvals & Certifications

NSF/ANSI 169 – Special-purpose food equipment and devices  
 ANSI Z21.69/CSA 6.16 – Connectors for moveable gas appliances  
 ANSI Z21.41/CSA 6.9 – Quick-disconnect devices for use with gas fuel appliances  
 ANSI Z21.15/CSA 9.1 – Manually operated gas valves for appliances, appliance connector  
 UL 567 – Pipe connectors for flammable and combustible liquids and LP gas  
 Meets requirements of ANSI Z223.1/NFPA 54 National Fuel Gas Code.  
 Refer to the catalog for additional approvals and certifications or go to [www.dormont.com](http://www.dormont.com).  
 Not for use in temperatures less than 32°F (0°C). For indoor use only.  
 Maximum operating pressure 1/2 psi.

**A restraining device is required for all moveable gas equipment.**



The Dormont Safety System™ is the first and only complete gas equipment connection system specifically engineered for the commercial kitchen. The Safety System consists of the famous Dormont Blue Hose and a variety of accessories designed for improved safety and performance in commercial kitchens. Because they are manufactured in the USA under an ISO qualified production process and to multiple design certifications, you can Connect with Confidence with the Dormont Safety System.



SnapFast®  
One-handed  
Quick-Disconnect



Swivel MAX®  
Multi-plane  
Rotation Fitting



Stress Guard®  
Rotation Technology  
Reduces Stress at Both  
Ends of the Hose



The Dormont  
Blue Hose®  
Stainless Steel Construction  
Stainless Steel Braid  
Blue Antimicrobial  
PVC Coating



(Cutaway shown)

Stress Guard®  
Rotation Technology  
Reduces Stress at Both  
Ends of the Hose



# Single Swivel MAX® with SnapFast® Quick-Disconnect Deluxe Kit Assembly

## Ordering Information

Configuration	Size I.D.	LENGTH				
		24" (607mm)	36" (914mm)	48" (1,219mm)	60" (1,524mm)	72" (1,829mm)
Deluxe Kit* Basic Kit** Hose Assembly***	½" (15mm)	1650KITS24 1650BPQSR24 1650BPQS24	1650KITS36 1650BPQSR36 1650BPQS36	1650KITS48 1650BPQSR48 1650BPQS48	1650KITS60 1650BPQSR60 1650BPQS60	1650KITS72 1650BPQSR72 1650BPQS72
Deluxe Kit* Basic Kit** Hose Assembly***	¾" (20mm)	1675KITS24 1675BPQSR24 1675BPQS24	1675KITS36 1675BPQSR36 1675BPQS36	1675KITS48 1675BPQSR48 1675BPQS48	1675KITS60 1675BPQSR60 1675BPQS60	1675KITS72 1675BPQSR272 1675BPQS72
Deluxe Kit* Basic Kit** Hose Assembly***	1" (25mm)	16100KITS24 16100BPQSR24 16100BPQS24	16100KITS36 16100BPQSR36 16100BPQS36	16100KITS48 16100BPQSR48 16100BPQS48	16100KITS60 16100BPQSR60 16100BPQS60	16100KITS72 16100BPQSR72 16100BPQS72
Deluxe Kit* Basic Kit** Hose Assembly***	1¼" (32mm)	16125KITS24 16125BPQSR24 16125BPQS24	16125KITS36 16125BPQSR36 16125BPQS36	16125KITS48 16125BPQSR48 16125BPQS48	16125KITS60 16125BPQSR60 16125BPQS60	16125KITS72 16125BPQSR72 16125BPQS72

## BTU/hr Flow Capacity Natural Gas (Flow rating BTU/hr 0.64 SP. GR. @ 0.5 inch WC pressure drop)

Model	Size I.D.	LENGTH				
		24" (607mm)	36" (914mm)	48" (1,219mm)	60" (1,524mm)	72" (1,829mm)
1650BPQS	½" (15mm)	81,000	72,000	63,000	56,000	51,000
1675BPQS	¾" (20mm)	216,000	203,000	167,000	147,000	130,000
16100BPQS	1" (25mm)	385,000	353,000	310,000	274,000	260,000
16125BPQS	1¼" (32mm)	535,000	491,000	482,000	463,000	460,000

\***Deluxe Kits include:** The Dormont Blue Hose, Swivel MAX, SnapFast, restraining device, full port valve, street elbow and display box

\*\***Basic Kits include:** The Dormont Blue Hose, Swivel MAX, SnapFast, restraining device and street elbow

\*\*\***Hose Assemblies include:** The Dormont Blue Hose, Swivel MAX, SnapFast and street elbow

### Typical Installation



### The Dormont Blue Hose®

The Dormont Blue Hose is a commercial, moveable-grade gas connector designed for use with moveable equipment.

Moveable equipment is defined in ANSI Standard Z21.69/CSA 6.16 as gas utilization equipment that may be mounted on casters or otherwise be subject to movement.



### SwivelMAX

- Reduces stress on connector
- Increases kitchen aisle space by allowing connector to be positioned closer to the wall



### SnapFast

- One-handed quick-disconnect fitting
- Thermal shut-off when internal temperature exceeds 350°F (177°C)



### Restraining Device

- ANSI Z21.69 Standard section 1.7.4 states: Connectors when used on caster-mounted equipment shall be installed with a restraining device, which prevents transmission of the strain to the connector



**We guarantee our commercial gas connectors for the life of the original appliance to which it is connected.**

# Dormont®

A Watts Water Technologies Company

ES-D-SwivelSnapFast 1306

LEESBURG RESOURCE CENTER



**ISO 9001-2008  
CERTIFIED**

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Page: 75

**Submittal Sheet**

04/02/2018

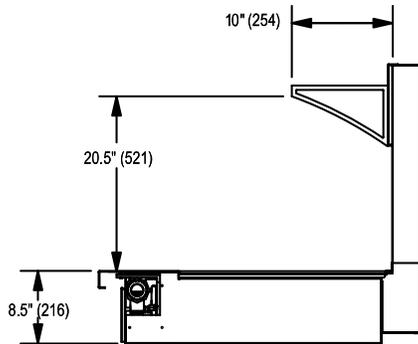
**ITEM# 9 - SPREADER PLATE, HEAVY DUTY, 12" (1 EA REQ'D)**

Southbend P12C-S

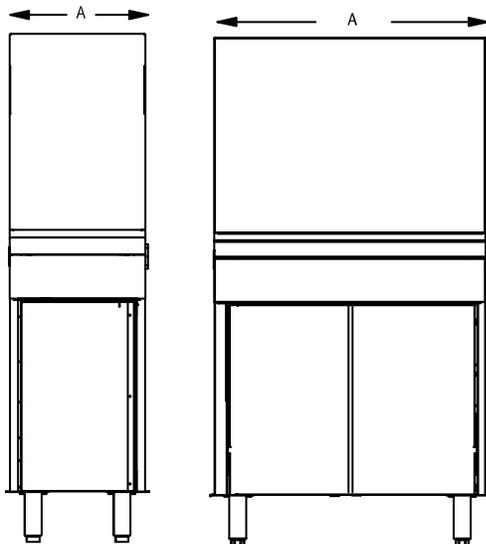
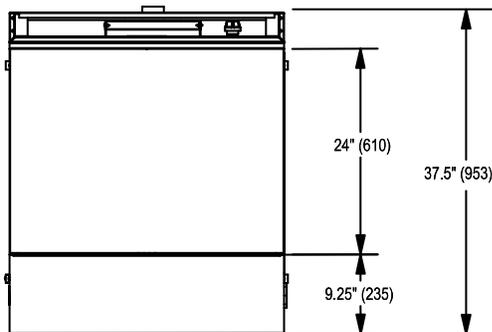
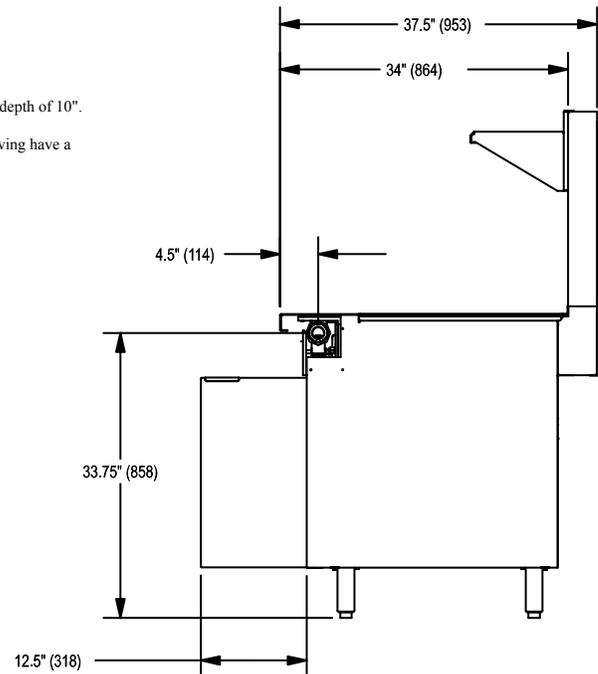
Platinum Heavy Duty Spreader Cabinet, 12" solid top, cabinet base, stainless steel front and sides, 6" legs

**ACCESSORIES**

Mfr	Qty	Model	Spec
Southbend	1		Standard (3) years limited parts and labor warranty (reference warranty document for details)
Southbend	1		Stainless steel intermediate shelf



Solid shelving has a depth of 10".  
 Tubed and Tray shelving have a depth of 11-1/8".



Job # \_\_\_\_\_  
 Item # \_\_\_\_\_

Models	Width A	Depth	Height	Crate Size			Crated Volume	Crated Weight
				Width	Height	Depth		
P12N-S	12" (305)	37.5" (953)	13.5" (343)	20" (508)	21" (534)	42.5" (1080)	10.3 cu ft (0.29 cu m)	100 lb (45 kg)
P12C-S	12" (305)	37.5" (953)	41" (1041)	20" (508)	45" (1144)	42.5" (1080)	22.1 cu ft (0.63 cu m)	121 lb (54 kg)
P16N-S	16" (406)	37.5" (953)	13.5" (343)	20" (508)	21" (534)	42.5" (1080)	10.3 cu ft (0.29 cu m)	110 lb (49 kg)
P16C-S	16" (406)	37.5" (953)	41" (1041)	20" (508)	45" (1144)	42.5" (1080)	22.1 cu ft (0.63 cu m)	131 lb (60 kg)
P18N-S	18" (406)	37.5" (953)	13.5" (343)	20" (508)	21" (534)	42.5" (1080)	10.3 cu ft (0.29 cu m)	120 lb (55 kg)
P18C-S	18" (406)	37.5" (953)	41" (1041)	20" (508)	45" (1144)	42.5" (1080)	22.1 cu ft (0.63 cu m)	141 lb (64 kg)
P24N-SS	24" (610)	37.5" (953)	13.5" (343)	39" (991)	21" (534)	44" (1118)	23.5 cu ft (.67 cu m)	150 lb (68 kg)
P24C-SS	24" (610)	37.5" (953)	41" (1041)	39" (991)	42.5" (1080)	44" (1118)	42.2 cu ft (1.2 cu m)	180 lb (81 kg)
P32N-SS	32" (812)	37.5" (953)	13.5" (343)	39" (991)	21" (534)	44" (1118)	23.5 cu ft (.67 cu m)	185 lb (83 kg)
P32C-SS	32" (812)	37.5" (953)	41" (1041)	39" (991)	42.5" (1080)	44" (1118)	42.2 cu ft (1.2 cu m)	220 lb (99 kg)
P36N-SS	36" (914)	37.5" (953)	13.5" (343)	45.5" (1156)	23" (584)	55" (1397)	33.3 cu ft (0.95 cu m)	220 lb (99 kg)
P36C-SS	36" (914)	37.5" (953)	41" (1041)	45.5" (1156)	45" (1143)	55" (1397)	65.2 cu ft (1.85 cu m)	260 lb (117 kg)



**Submittal Sheet**

04/02/2018

**ITEM# 10 - REACH-IN DUAL TEMP CABINET (1 EA REQ'D)**

True STR1DT-2HS

SPEC SERIES® Refrigerator/Freezer, Reach-In, one-section, stainless steel front & sides, (2) stainless steel half doors, locks, cam-lift hinges, digital temperature control, stainless steel interior, (1) interior kit, LED interior lights, 5" castors, R 1/10 HP, F 1/3 HP, 115v/60/1-ph, 6.4 amps, NEMA 5-15P, MADE IN USA

**ACCESSORIES**

Mfr	Qty	Model	Spec
True	1		Warranty - 3 year parts and labor, please visit <a href="http://www.Truemfg.com">www.Truemfg.com</a> for specifics
True	1		Warranty - 5 year compressor (self-contained only), please visit <a href="http://www.Truemfg.com">www.Truemfg.com</a> for specifics
True	1		Door hinged right standard
True	1		Spec Kit #4 - (3) chrome shelves & shelf supports (nc)
True	1		5" castors, set of 4, standard



PROJECT NAME	LOCATION		AIA #
ITEM #	QTY	MODEL #	SIS #

# SPEC SERIES®

REACH-IN SOLID HALF SWING DOOR DUAL TEMPERATURE REFRIGERATOR/FREEZER

models	STR1DT-2HS	STA1DT-2HS	STG1DT-2HS
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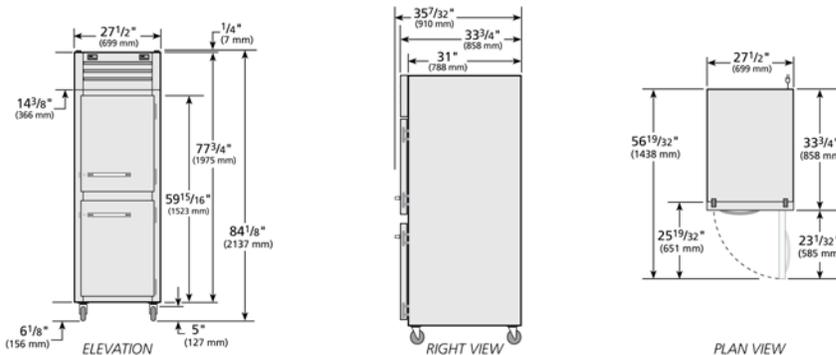


STR1DT-2HS	
<b>Exterior</b>	Stainless steel door, front & sides.
<b>Interior</b>	Stainless steel side walls, back, floor, door liner, & ceiling.
<b>Shelving</b>	(1) Interior kit option included per full section.

STA1DT-2HS	
<b>Exterior</b>	Stainless steel door, front & sides.
<b>Interior</b>	Aluminum side walls & back. Stainless steel floor & ceiling.
<b>Shelving</b>	(3) Heavy duty, chrome plated, wire shelves per section.

STG1DT-2HS	
<b>Exterior</b>	Stainless steel door, with matching aluminum sides.
<b>Interior</b>	Aluminum side walls & back. Stainless steel floor & ceiling.
<b>Shelving</b>	(3) Heavy duty, PVC coated, wire shelves per section.

## plan view



SPECIFICATIONS		
Dimensions	in.	mm.
Length	27 1/2	699
Depth	33 3/4	858
Height	77 3/4	1975
Electrical	U.S.	International
HP Refrigerator	1/10	
HP Freezer	1/3	
Amps	6.4	N/A
Voltage	115/60/1	
NEMA	5-15P	
Cord Length	9 ft.	2.74 M.



\* Height does not include 6 1/8" (156 mm) for castors or 6" (153 mm) for optional legs. Height does not include 1/4" (7 mm) for system mechanical components.  
 † Depth does not include 1 1/2" for door handle.

Specifications subject to change without notice.  
 Chart dimensions are rounded up to the nearest 1/8" (millimeters rounded up to the next whole number).

MADE WITH INNOVATION IN THE USA  
 5 YEAR WARRANTY  
 UL US  
 LEESBURG RESOURCE CENTER  
 Printed in U.S.A.

APPROVALS

AVAILABLE AT

PROJECT NAME	LOCATION	AIA #
ITEM #	QTY	MODEL #
		SIS #

# SPEC SERIES®

REACH-IN SOLID HALF SWING DOOR DUAL TEMPERATURE REFRIGERATOR/FREEZER

models	STR1DT-2HS	STA1DT-2HS	STG1DT-2HS
--------	------------	------------	------------



## standard features

### REFRIGERATION SYSTEM

- Two independent, self contained refrigeration systems; CFC free, environmentally friendly and factory balanced.
- R134A refrigerant for both refrigerator and freezer sections.
- High capacity, factory balanced system that maintains 33°F to 38°F (.5°C to 3.3°C) in the top refrigerator section and -10°F (-23.3°C) in the bottom freezer section.
- State of the art, electronically commutated evaporator and condenser fan motors. ECM motors operate at higher peak efficiencies and move a more consistent volume of air which produces less heat, reduces energy consumption and provides greater motor reliability.
- Top mounted refrigeration system with evaporator positioned out of food zone to maximize capacity.
- Freezer features automatic defrost system, time-initiated, time-terminated.
- Automatic evaporator fan motor delay during defrost cycle.

### CABINET CONSTRUCTION

- Insulation - entire cabinet structure and solid door are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter plate castors - locks provided on front set.

### DOORS

- Lifetime guaranteed bolt style door locks standard.
- Lifetime guaranteed heavy duty all metal working door handles.
- Positive seal self-closing doors with 120° stay open feature. Lifetime guaranteed external cam lift door hinges, four (4) per door section.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

### LIGHTING

- LED interior lighting, safety shielded.

### MODEL FEATURES

- Two (2) exterior digital temperature displays, one for refrigerator section and one for freezer.
- Evaporator epoxy coated to eliminate the potential of corrosion
- Curb mounting ready.
- NSF/ANSI Standard 7 compliant for open food product.

### ELECTRICAL

- Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.

### OPTIONAL FEATURES/ ACCESSORIES

*(upcharge & lead times may apply)*

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 6" (153 mm) stainless steel legs.
- Field reversible hinge.
- Additional shelves.
- Stainless back. (STR, STA, STG)

### SHELVING KIT OPTIONS

- STR series kits factory installed at no charge. STA & STG series kits field installed, upcharge applies, lead times may apply.
- Kit #1: Nine (9) sets of #1 type tray slides and pilasters (field installed), bottom support of one (1) 18"L x 26"D (458 mm x 661 mm) pan or two (2) 14"L x 18"D (356 mm x 458 mm) pans.
- Kit #2: One (1) set half-section #2 steel rod tray slides and pilasters (field installed), rim support of one (1) 18"L x 26"D (458 mm x 661 mm) pan.
- Kit #3: Six (6) sets of universal type tray slides and pilasters (field installed), bottom support of one (1) 18"L x 26"D (458 mm x 661 mm) pan, two (2) 14"L x 18"D (356 mm x 458 mm) pans or two (2) 12"L x 20"D (305 mm x 508 mm) pans.
- Kit #4: Three (3) chrome shelves 26<sup>5</sup>/<sub>16</sub>"L x 21<sup>1</sup>/<sub>16</sub>"D (669 mm x 548 mm). Optional wall mounted shelf support pilasters (field installed) with four (4) shelf clips per shelf available; adjustable on 1/2" (13 mm) increments (must order at time of cabinet order).
- Additional kit option components available individually.

#### WARRANTY\*

Three year warranty on all parts and labor and an additional 2 year warranty on compressor. (U.S.A. only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
ST( )1DT-2HS					

\*RESIDENTIAL APPLICATIONS: TRUE assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications.

**Submittal Sheet**

04/02/2018

**ITEM# 11 - WORKTOP FREEZER (1 EA REQ'D)**

True TWT-27F-HC

Work Top Freezer, one-section, -10° F, stainless steel top with rear splash, front & sides, (1) stainless steel door, (2) shelves, clear coated aluminum interior with stainless steel floor, 5" castors, rear mount, R290 Hydrocarbon refrigerant, 1/4 HP, 115v/60/1, 2.3 amps, NEMA 5-15P, cULus, UL EPH Classified, CE, MADE IN USA, ENERGY STAR®

**ACCESSORIES**

Mfr	Qty	Model	Spec
True	1		Self-contained refrigeration standard
True	1		Warranty - 5 year compressor (self-contained only), please visit <a href="http://www.Truemfg.com">www.Truemfg.com</a> for specifics
True	1		Warranty - 3 year parts and labor, please visit <a href="http://www.Truemfg.com">www.Truemfg.com</a> for specifics
True	1		5" Castors, standard



**TRUE FOOD SERVICE EQUIPMENT, INC.**

2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400  
 Fax (636)272-2408 • Toll Free (800)325-6152 • Intl Fax# (001)636-272-7546  
 Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

Project Name: \_\_\_\_\_

Location: \_\_\_\_\_

Item #: \_\_\_\_\_ Qty: \_\_\_\_\_

Model #: \_\_\_\_\_

A/A #

S/S #

Model:  
**TWT-27F-HC**

**Worktop:**

*Solid Door Freezer with Hydrocarbon Refrigerant*



**TWT-27F-HC**

- ▶ True's worktop units are designed with enduring quality that protects your long term investment.
- ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ Oversized, environmentally friendly forced-air refrigeration system holds -10°F (-23.3°C). Ideal for both frozen foods and ice cream.
- ▶ All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back. Top and backsplash are one piece formed construction. Bacteria and food particles cannot be trapped underneath as with other two-piece worktop units.
- ▶ Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

**ROUGH-IN DATA**

Specifications subject to change without notice. Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number).

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			L	D†	H*						
TWT-27F-HC	1	2	27 <sup>5</sup> / <sub>8</sub>	30 <sup>1</sup> / <sub>8</sub>	33 <sup>3</sup> / <sub>8</sub>	1/4	115/60/1	2.3	5-15P	7	210
			702	766	848	1/4	230-240/50/1	1.3	▲	2.13	96

† Depth does not include 1" (26 mm) for rear bumpers.

\* Height does not include 6 1/4" (159 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

	<b>APPROVALS:</b>	<b>AVAILABLE AT:</b>
	10/17	Printed in U.S.A.

Model:  
**TWT-27F-HC**

**Worktop:**  
*Solid Door Freezer with Hydrocarbon Refrigerant*



**STANDARD FEATURES**

**DESIGN**

- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

**REFRIGERATION SYSTEM**

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains -10°F (-23.3°C). Ideal for both frozen foods and ice cream.
- Sealed, cast iron, self-lubricating evaporator fan motor and larger fan blades give True worktop units a more efficient, low velocity, high volume airflow design. This unique design ensures faster temperature recovery and shorter run times in the busiest of food service environments.
- Condensing unit access in back of cabinet, slides out for easy maintenance.
- Automatic defrost system time-initiated, time-terminated.

**CABINET CONSTRUCTION**

- All stainless steel front, top and ends. Corrosion resistant GalFan coated steel back. Top and backsplash are one piece formed construction. Bacteria and food particles cannot be trapped underneath as with other two-piece worktop units.

- Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid door are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors - locks provided on front set. 36" (915 mm) work surface height.

**DOOR**

- Door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal self-closing door with 90° stay open feature. Door swing within cabinet dimensions.
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning.

**SHELVING**

- Two (2) adjustable, heavy duty PVC coated wire shelves 23 1/4" L x 16"D (591 mm x 407 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

**MODEL FEATURES**

- Evaporator is epoxy coated to eliminate the potential of corrosion.

- NSF/ANSI Standard 7 compliant for open food product.

**ELECTRICAL**

- Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



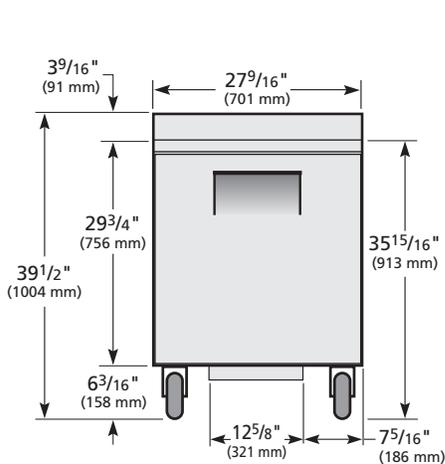
115/60/1  
NEMA-5-15R

**OPTIONAL FEATURES/ACCESSORIES**

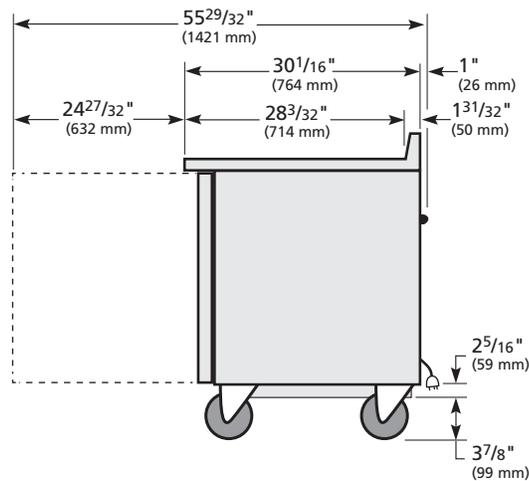
Upcharge and lead times may apply.

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) diameter castors.
- Barrel lock (factory installed).
- Single overshelf.
- Double overshelf.
- 28 1/4" (718 mm) deep, 1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 28 1/4" (718 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Additional shelves.
- Heavy duty, 16 gauge tops.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant models with 34" (864 mm) work surface height.

**PLAN VIEW**



ELEVATION



RIGHT VIEW

**WARRANTY\***  
Three year warranty on all parts and labor and an additional 2 year warranty on compressor. (U.S.A. only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER  
SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
TWT-27F-HC	TFPY01E	TFPY01S	TFPY01P	TFPY013	

\*RESIDENTIAL APPLICATIONS: True assumes no liability for parts or labor coverage for component failure, factory defect or any other damages for units installed in non-commercial foodservice or residential applications.

**TRUE FOOD SERVICE EQUIPMENT**

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**Submittal Sheet**

04/02/2018

**ITEM# 12 - WAFFLE MAKER (1 EA REQ'D)**

Waring WW180

Belgian Waffle Maker, single, up to (35) 7" diameter, 1" thick waffles per hour, audio beep signal, rotary feature, power & ready-to-bake LED indicators, embedded heating element, non-stick plates, heavy duty die cast housing, 120v/60/1-ph, 1200W, 10.0 amps, cETLus, NSF

BY OWNER

&lt;By Owner&gt;

**ACCESSORIES**

Mfr	Qty	Model	Spec
Waring	1		1 year limited warranty, standard

# WARING® COMMERCIAL WAFFLE AND WAFFLE CONE MAKERS



## Features

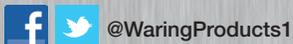
- Heavy-duty die-cast housing
- Embedded heating elements for precise temperature control
- Rotary feature for even baking
- Independent Ready lights and audio beep signals let you know when to start and stop baking
- Limited 1 Year Warranty

## Single and Double Waffle Makers

WW180/WW200 - Belgian Waffles

WWCM180/WWCM200 - Waffle Cones

WWD180/WWD200 - Classic Waffles





### **WW180 SINGLE BELGIAN WAFFLE MAKER**

**Output:** 35 Belgian Waffles Per Hour  
**Electrical:** 120V, 1200W  
**Waffle Thickness:** 1"  
**Accessories Included:** Measuring Cup, Drip Tray



### **WW200 DOUBLE BELGIAN WAFFLE MAKER**

**Output:** 50 Belgian Waffles Per Hour  
**Electrical:** 120V, 1400W  
**Waffle Thickness:** 1"  
**Accessories Included:** Measuring Cup, Drip Tray



### **WWCM180 SINGLE WAFFLE CONE MAKER**

**Output:** 60 Waffle Cones Per Hour  
**Electrical:** 120V, 1200W  
**Waffle Cone Thickness:** 1/8"  
**Accessories Included:** Drip Tray, CAC121  
Rolling/Forming Tools



### **WWCM200 DOUBLE WAFFLE CONE MAKER**

**Output:** 120 Waffle Cones Per Hour  
**Electrical:** 120V, 1400W  
**Waffle Cone Thickness:** 1/8"  
**Accessories Included:** Drip Tray, CAC121  
Rolling/Forming Tools



### **WWD180 SINGLE WAFFLE MAKER**

**Output:** 30 Waffles Per Hour  
**Electrical:** 120V, 1200W  
**Waffle Thickness:** 5/8"  
**Accessories Included:** Measuring Cup, Drip Tray



### **WWD200 DOUBLE WAFFLE MAKER**

**Output:** 60 Waffles Per Hour  
**Electrical:** 120V, 1300W  
**Waffle Thickness:** 5/8"  
**Accessories Included:** Measuring Cup, Drip Tray



# Single and Double Belgian Waffle, Waffle Cone, and Waffle Makers



WWCM180

**Make the perfect waffle cones and bowls with ease!**



**BONUS ACCESSORIES INCLUDED**  
Waffle cone rolling and forming tools



**OPTIONAL ACCESSORIES**  
Waffle bowl forming tools

Item	Electrical	Listings	Dimensions (H" x W" x D")	Warranty
WW180	120V, 10 Amp, 1200 Watts	cETLus, NSF	9.5" x 11" x 17"	Limited 1 Year
WW200	120V, 11.6 Amp, 1400 Watts	cETLus, NSF	10" x 11" x 17"	Limited 1 Year
WWCM180	120V, 10 Amp, 1200 Watts	cETLus, NSF	9.5" x 11" x 17"	Limited 1 Year
WWCM200	120V, 11.6 Amp, 1400 Watts	cETLus, NSF	10" x 11" x 17"	Limited 1 Year
WWD180	120V, 10 Amp, 1200 Watts	cETLus, NSF	9.5" x 11" x 17"	Limited 1 Year
WWD200	120V, 10.8 Amp, 1300 Watts	cETLus, NSF	10" x 11" x 17"	Limited 1 Year

**Ordering Information**

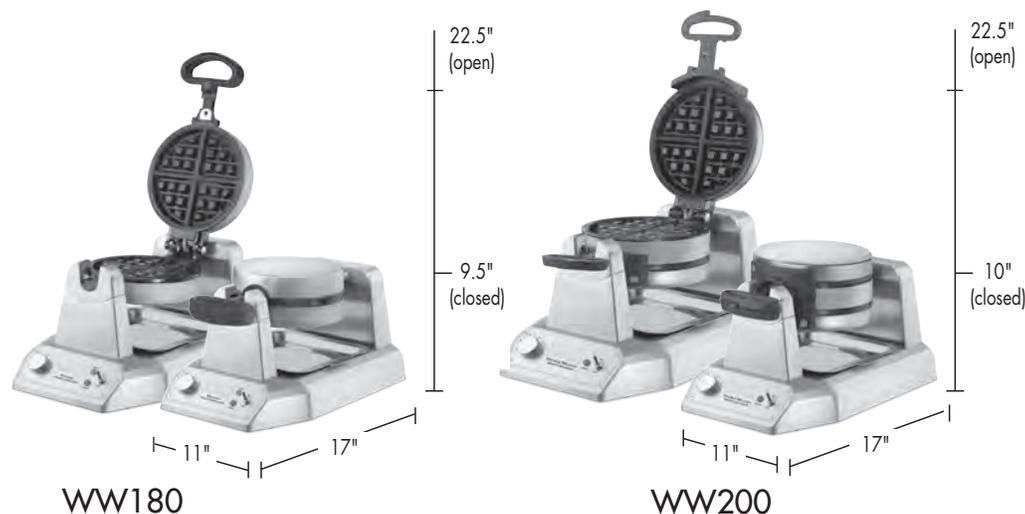
Description	Catalog #	Std Pkg.	Ship Wt. (lbs.)	Cubic Feet	UPC Code
Single Belgian Waffle Maker	WW180	1	17	1.691	040072016332
Double Belgian Waffle Maker	WW200	1	19.8	1.525	040072015687
Single Waffle Cone Maker	WWCM180	1	17	1.691	040072019937
Double Waffle Cone Maker	WWCM200	1	18	1.691	040072019906
Single Classic Waffle Maker	WWD180	1	17	1.691	040072019579
Double Classic Waffle Maker	WWD200	1	19.8	1.525	040072019586
Waffle Cone Rolling and Forming Tool	CAC121	1	1	0.18	040072022340
Waffle Bowl Forming Tool	CAC122	1	1	0.174	040072022333

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Waring Commercial  
314 Ella T. Grasso Ave.  
Torrington, CT 06790  
Tel. (800) 492-7464  
Fax (860) 496-9008

www.waringcommercialproducts.com

14WC005586  
PG-29837



**Submittal Sheet**

04/02/2018

**ITEM# 13 - SERVING COUNTER, HOT FOOD, ELECTRIC (1 EA REQ'D)**

Duke E302SW

Aerohot™ Hot Food Station, electric, 30-3/8"W x 22-7/16"D x 34"H, (2) 12" x 20" sealed hot food wells with individual drains with valves, infinite controls, stainless steel top with 1/2" thick x 7" wide poly carving board, stainless steel open base with undershelf, legs & feet, cULus, UL EPH CLASSIFIED (Flyer)

**ACCESSORIES**

Mfr	Qty	Model	Spec
Duke	1		120v/60/1-ph, 1500 watts, 12.5 amps, NEMA 5-15P



Your Solutions Partner

# Specifications

F.O.B Sedalia, Missouri 65301



E303SW

### OPTIONS:

- 3-phase wiring
- Drop type brackets for cutting board
- Stainless steel feet
- Adapter plates
- Insets/Inset Covers
- Dish Shelf
- Trayslides & Workshelves
- Foodshields

### AGENCY LISTINGS:



**DUKE MANUFACTURING CO.**  
**2305 N. Broadway**  
**St. Louis, MO 63102**

**800.735.3853 Toll Free**  
**314.231.1130 In Missouri**  
**314.231.5074 Fax**  
**www.dukemfg.com**

SS-DM-0004-AFS-05

LEESBURG RESOURCE CENTER

## Approval Stamp(s):

### PRODUCT INFORMATION:

PROJECT: \_\_\_\_\_

ITEM: \_\_\_\_\_

QUANTITY: \_\_\_\_\_

### MODEL:

**AeroHot™ Foodservice**  
**Hot Food Units - Electric - Sealed Wells**

- E302SW/EP302SW** 2 top openings
- E303SW/EP303SW** 3 top openings
- E304SW/EP304SW** 4 top openings
- E305SW/EP305SW** 5 top openings

### TOP:

- 20 gauge, stainless steel
- Die-stamped openings - 11-7/8" x 19-7/8"
- Poly carving board - 7"W x 1/2" thick with 18 gauge stainless steel support shelf and die-stamped brackets

### HEAT COMPARTMENTS:

- Stainless steel die-formed 6-1/2" deep sealed well
- Individual well drains and drain valves
- Wet or dry use
- Single phase standard

### BODY AND INTERIOR SHELF:

- 20 gauge, 430 Series stainless steel body
- 20 gauge, 430 Series stainless steel undershelf
- 430 Series stainless steel tubular legs with adjustable plastic feet

### ELECTRICAL INFORMATION:

- 750 watt element under each compartment
- Wired to operate on 120, 208 or 240 Volt
- Single or Three phase
- AC current
- Each section with infinite switch
- Permanently wired, 6' long cord and plug provided

### SHORT FORM SPECIFICATIONS:

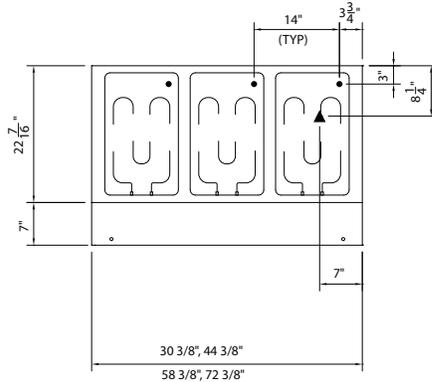
#### **AeroHot™ Foodservice - Hot Food - Electric - Sealed Wells.**

20 gauge tops w/ 430 series s/s body, under shelf and legs of heavy gauge 430 series s/s, 12"x 20" sealed hot food wells w/individual drains w/valves, infinite controls, s/s top w/1/2" thick x 7" wide poly carving board, s/s open base w/undershelf, 6' cord & plug, legs & feet. Portable units to have 5" dia. NSF approved swivel casters, 2 w/ locks, 9" pusher bar.

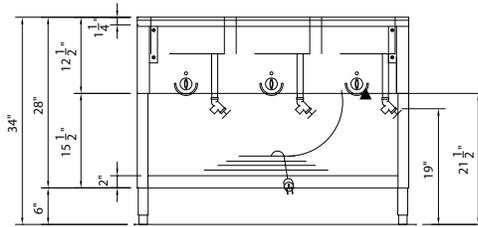
"EP" - prefix on model number denotes portable unit.

# Aerohot

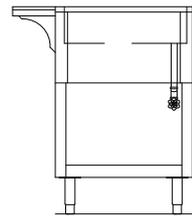
- MODEL:**  
**Aerohot™ Foodservice**  
**Hot Food Units - Electric - Sealed Well**
- E302SW/EP302SW      2 top openings
  - E303SW/EP303SW      3 top openings
  - E304SW/EP304SW      4 top openings
  - E305SW/EP305SW      5 top openings



TOP VIEW



FRONT VIEW



RIGHT SIDE VIEW

LEGEND	
▲	ELECTRICAL CONNECTION
"EP" = prefix on model number denotes portable unit	

**DIMENSIONS:** (Consult factory for 3-phase electrical requirements and other options.)

Freight Class: 85

Model	Length		Width		Height		Top Openings	Cube ft. Crated	Weight	
	in	cm	in	cm	in	cm			lbs	kg
E302SW/EP302SW	30-3/8	77.2	22-7/16	57.1	34	86.4	2	23.4	81/90	36.8/40.9
E303SW/EP303SW	44-3/8	112.8	22-7/16	57.1	34	86.4	3	32.5	107/114	48.6/51.8
E304SW/EP304SW	58-3/8	148.3	22-7/16	57.1	34	86.4	4	41.5	138/144	62.7/65.5
E305SW/EP305SW	72-3/8	183.9	22-7/16	57.1	34	86.4	5	50.5	165/172	75.0/78.2

**ELECTRICAL SPECIFICATIONS:** CONTACT FACTORY: Electric values & plug configurations change for 3 phase or when adding electric options.

Model	120 Volt - 750 watt elements			208 Volt - 750 watt elements			240 Volt - 750 watt elements		
	Watts	Amps	NEMA	Watts	Amps	NEMA	Watts	Amps	NEMA
E302SW/EP302SW	1500	12.5	5-15	1500	7.2	6-20	1500	6.3	6-20
E303SW/EP303SW	2250	18.8	L5-30	2250	10.8	6-20	2250	9.4	6-20
E304SW/EP304SW	3000	25.0	5-50	3000	14.4	6-20	3000	12.5	6-20
E305SW/EP305SW	3750	31.3	5-50	3750	18.0	L6-30	3750	15.6	6-20

Cord and NEMA plug included



**DUKE MANUFACTURING CO.**

2305 N. Broadway  
 St. Louis, MO 63102

800.735.3853 Toll Free  
 314.231.1130 In Missouri  
 314.231.5074 Fax  
 www.dukemfg.com

Specification subject to change

05/11  
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**Submittal Sheet**

04/02/2018

**ITEM# 14 - SANDWICH / SALAD PREPARATION REFRIGERATOR (1 EA REQ'D)**

True TSSU-60-08-HC

Sandwich/Salad Unit, (8) 1/6 size (4"D) poly pans, stainless steel insulated cover, 11-3/4"D cutting board, stainless steel top/front/sides, aluminum back, (2) full doors, (4) shelves, aluminum interior with stainless steel floor, 5" castors, R290 Hydrocarbon refrigerant, 1/3 HP, 115v/60/1, 6.5 amps, NEMA 5-15P, cULus, UL EPH Classified, MADE IN USA

**ACCESSORIES**

Mfr	Qty	Model	Spec
True	1		Warranty - 3 year parts and labor, please visit <a href="http://www.Truemfg.com">www.Truemfg.com</a> for specifics
True	1		Self-contained refrigeration standard
True	1		Warranty - 5 year compressor (self-contained only), please visit <a href="http://www.Truemfg.com">www.Truemfg.com</a> for specifics
True	1		5" Castors, standard



**TRUE FOOD SERVICE EQUIPMENT, INC.**

2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400  
 Fax (636)272-2408 • Toll Free (800)325-6152 • Intl Fax# (001)636-272-7546  
 Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

Project Name: \_\_\_\_\_

Location: \_\_\_\_\_

Item #: \_\_\_\_\_ Qty: \_\_\_\_\_

Model #: \_\_\_\_\_

A/A #

S/S #

Model:  
**TSSU-60-08-HC**

**Food Prep Table:**

*Solid Door Sandwich/Salad Unit with Hydrocarbon Refrigerant*



**TSSU-60-08-HC**

- ▶ True's salad/sandwich units are designed with enduring quality that protects your long term investment.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior.
- ▶ Complies with ANSI/NSF-7.
- ▶ Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- ▶ Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- ▶ Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- ▶ 11 3/4" (299 mm) deep, 1/2" (13 mm) thick, full length removable cutting board included. Sanitary, high density, NSF approved white polyethylene provides tough preparation surface.
- ▶ Heavy duty PVC coated wire shelves.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

**ROUGH-IN DATA**

Specifications subject to change without notice. Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number).

Model	Doors	Shelves	Pans (top)	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
				W	D†	H*						
TSSU-60-08-HC	2	4	8	60 3/8 1534	30 1/8 766	36 3/4 934	1/3 N/A	115/60/1	6.5 N/A	5-15P	7 2.13	340 155

† Depth does not include 1" (26 mm) for rear bumpers.

\* Height does not include 6 1/4" (159 mm) for castors or 6" (153 mm) for optional legs.

	<b>APPROVALS:</b>	<b>AVAILABLE AT:</b>
1/17 Printed in U.S.A.		

Model:  
**TSSU-60-08-HC**

**Food Prep Table:**  
*Solid Door Sandwich/Salad Unit with  
Hydrocarbon Refrigerant*



**STANDARD FEATURES**

**DESIGN**

- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

**REFRIGERATION SYSTEM**

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform temperature in food pans and cabinet interior.
- Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior. Complies with ANSI/NSF-7.
- Sealed, self-lubricating evaporator fan motor and larger fan blades give True sandwich/salad units a more efficient, low velocity, high volume airflow design.
- Condensing unit access in back of cabinet, slides out for easy maintenance.

**CABINET CONSTRUCTION**

- Exterior - stainless steel front, top and ends. Corrosion resistant GalFan coated steel back.
- Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid doors are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors - locks provided on front set. 36" (915 mm) work surface height.

**DOORS**

- Stainless steel exterior with clear aluminum liner to match cabinet interior.
- Each door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal self-closing doors with 90° stay open feature. Doors swing within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

**SHELVING**

- Four (4) adjustable, heavy duty PVC coated wire shelves 27½"L x 16"D (699 mm x 407 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on ½" (13 mm) increments.

**MODEL FEATURES**

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- 11¾" (299 mm) deep, ½" (13 mm) thick, full length removable cutting board. Sanitary, high-density, NSF approved white polyethylene provides tough preparation surface.
- Stainless steel, patented, foam insulated lid and hood keep pan temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- Comes standard with 8 (⅙size) 6⅞"L x 6¼"W x 4"D (175 mm x 159 mm x 102 mm) clear polycarbonate, NSF approved, food pans in countertop prep area. Also accommodates 6" (153 mm) deep food pans (supplied by others).
- Countertop pan opening designed to fit varying size pan configurations with available pan divider bars. Varying size pans supplied by others.
- NSF/ANSI Standard 7 compliant for open food product.

**ELECTRICAL**

- Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



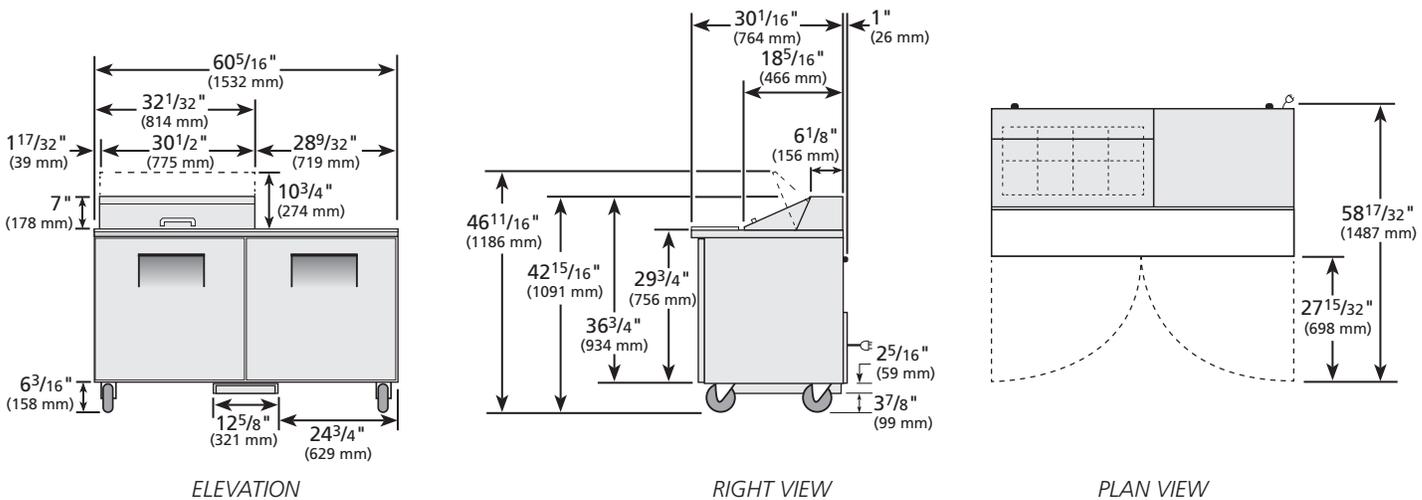
115/60/1  
NEMA-5-15R

**OPTIONAL FEATURES/ACCESSORIES**

Upcharge and lead times may apply.

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2½" (64 mm) diameter castors.
- Barrel locks (factory installed). Requires one per door.
- Additional shelves.
- Single overshef.
- Double overshef.
- Flat lid.
- Sneezeguard.
- 19" (483 mm) deep, ½" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 19" (483 mm) deep, ¾" (20 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- 11¾" (299 mm) deep, ½" (13 mm) thick, composite cutting board. Requires "L" brackets.
- 19" (483 mm) deep, ½" (13 mm) thick, composite cutting board. Requires "L" brackets.
- Crumb catcher. Requires crumb catcher cutting board for proper installation.
- Pan dividers.
- Exterior rectangular digital temperature display (factory installed).
- ADA compliant model with 34" (864 mm) work surface height.

**PLAN VIEW**



**WARRANTY\***  
Three year warranty on all parts and labor and an additional 2 year warranty on compressor. (U.S.A. only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

	Model	Elevation	Right	Plan	3D	Back
	TSSU-60-08-HC	TFNY05E	TFNY05S	TFNY05P	TFNY053	

\*RESIDENTIAL APPLICATIONS: True assumes no liability for parts or labor coverage for component failure, factory defect or any other damages for units installed in non-commercial foodservice or residential applications.

**TRUE FOOD SERVICE EQUIPMENT**

2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400 • Fax (636)272-2408 • Toll Free (800)325-6152 • Intl. Fax# (001)636-272-7546 • www.truefmfg.com

**Submittal Sheet**

04/02/2018

**ITEM# 15 - CONVEYOR TOASTER (1 EA REQ'D)**

Hatco TQ-10

Toast-Qwik® Conveyor Toaster, horizontal conveyor, countertop design, all bread types toaster, approximately 5 slices/min capacity, 2" opening height, 4" legs, cULus, UL EPH Classified, ANSI/NSF 4, Made in USA

&lt;No Charge&gt;

**ACCESSORIES**

Mfr	Qty	Model	Spec
Hatco	1		NOTE: Sale of this product must comply with Hatco's Minimum Resale Price Policy; consult order acknowledgement for details
Hatco	1		NOTE: Includes 24/7 parts & service assistance, call 800-558-0607
Hatco	1		One year on-site parts and labor warranty, plus one additional year parts only warranty on all Toast-Qwik metal sheathed elements
Hatco	1		120v/60/1-ph, 1.8kw, 15.0 amps, NEMA 5-15P



There's only one #1™

Project \_\_\_\_\_

Item # \_\_\_\_\_

Quantity \_\_\_\_\_

# Toast-Qwik® Electric Conveyor Toasters

Models: TQ-10, -400, -405, -400BA, -400H

The Hatco Toast-Qwik® is an economical conveyor toaster with fast, dependable and versatile toasting. These toasters utilize conveyor speed, not temperature to determine toasting color.

## Standard features

- Hatco's ColorGuard sensing system assures toast uniformity. (excludes TQ-10)
- Optional power save mode with indicator light saves energy and money during slow periods
- Efficient design of front or rear discharge allows Toast-Qwik to be placed where it is most convenient – for sending product to operator side or customer/server
- BA models toast one side only and are for bagels and buns only, cut side up
- Opening height is 2" (5 mm) and for H models is 3" (8 mm)
- Insulation and an interior fan provide cool surface temperatures
- TQ-10 has a durable painted steel top and aluminized steel construction
- Toast storage area keeps bread warm and dry
- Permanently lubricated ball bearing motor and heating elements guaranteed against burnout and breakage for two years



## Options (available at time of purchase only)

- Automatic Power Save Mode (TQ-400 Series only)

## Accessories

- Additional extended feed guide (Add 3" (76 mm))
- Security Package



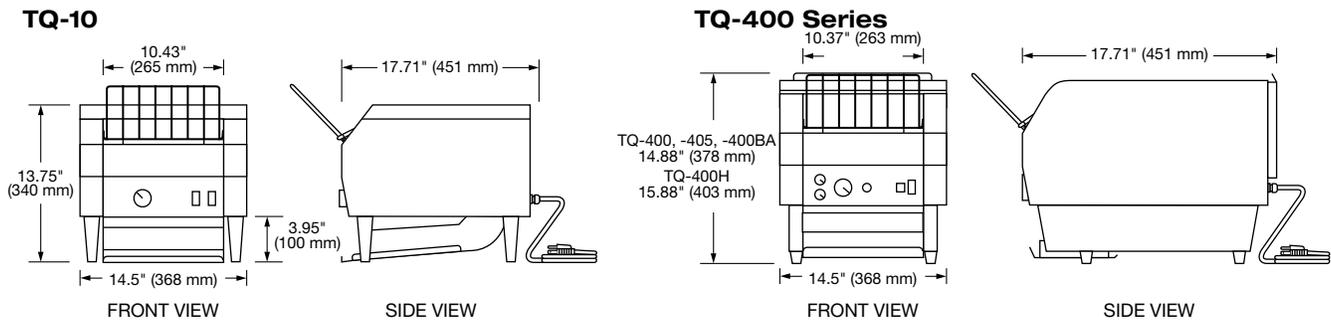
HATCO CORPORATION | P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A.

(800) 558-0607 | (414) 671-6350 | www.hatcocorp.com | equipmentsales@hatcocorp.com | intl@hatcocorp.com



# Toast Qwik® Electric Conveyor Toasters

Models: TQ-10, -400, -405, -400BA, -400H



## SPECIFICATIONS Toast Qwik Conveyor Toasters

The shaded areas contain electrical information for international models

Model	Dimensions (Width x Depth x Height*)	Volts	Hertz	Phase	Watts	Amps	Plug	Ship Weight*
TQ-10	14.5" x 17.71" x 13.75" (368 x 451 x 340 mm)	120	60	Single	1800	15.0	NEMA 5-15P*	42 lbs. (19 kg)
		208			1830	8.8	NEMA 6-15P	
		240			2070	7.6	AS 3112	
		200	50/60		1866-2048	8.5-8.9	CEE 7/7, BS-1363, or AS 3112	
		220-230 (CE)			2048-2221	8.9-9.3		
		230-240 (CE)						
TQ-400	14.5" x 17.71" x 14.88" (368 x 451 x 378 mm)	120	60	Single	1790	14.9	NEMA 5-15P*	46 lbs. (21 kg)
		208			2230	10.7	NEMA 6-15P	
		240			2064	9.3	AS 3112	
		200	50/60		1860-2030	8.5-8.8	CEE 7/7, BS-1363, or AS 3112	
		220-230 (CE)			2030-2210	8.8-9.2		
		230-240 (CE)						
TQ-405	14.5" x 17.71" x 14.88" (368 x 451 x 378 mm)	220-230 (CE)	50-60	Single	2131-2330	9.7-10.1	CEE 7/7, BS-1363, or AS 3112	46 lbs. (21 kg)
		230-240 (CE)			2030-2210	8.8-9.2		
TQ-400H	14.5" x 17.71" x 15.88" (368 x 451 x 403 mm) Tray extends 2.5" (64 mm) in rear	208	60	Single	2230	10.7	NEMA 6-15P	46 lbs. (21 kg)
		240			2064	9.3	AS 3112	
		200	50/60		2131-2330	9.7-10.1	CEE 7/7, BS-1363, or AS 3112	
		220-230 (CE)			2030-2210	8.8-9.2		
		230-240 (CE)						
TQ-400BA	14.5" x 17.71" x 14.88" (368 x 451 x 378 mm)	120	60	Single	1780	14.8	NEMA 5-15P*	46 lbs. (21 kg)
		208			1880	9.0	NEMA 6-15P	
		240			1848	7.8	AS 3112	
		200	50/60		1765-1930	8.0-8.4	CEE 7/7, BS-1363, or AS 3112	
		220-230 (CE)			1930-2100	8.4-8.8		
		230-240 (CE)						

\* TQ-400 and -400BA, add 2.5" (64 mm) to depth if using tray extension in rear. Height includes legs.

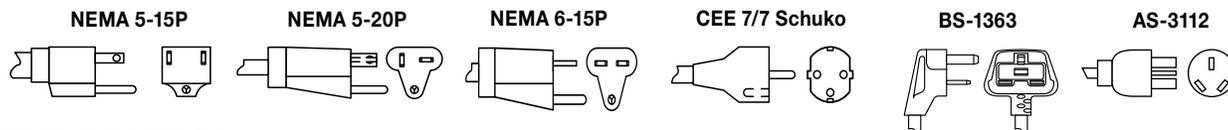
\* Shipping weight includes packaging.

\* NEMA 5-20P for Canada.

### CORD LOCATION

Lower right corner on back of unit.

### PLUG CONFIGURATIONS



### PRODUCT SPECS Conveyor Toasters

The electric Toast-Qwik® Conveyor Toaster with Color Guard sensing system (excludes TQ-10) shall be a Hatco model ... as manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The Toaster shall have the capacity to toast up to ... pieces per minute and it shall be rated at ... kW, ... volts, single phase. The toaster shall be of stainless steel design and shall include a front mounted control panel with

a toast selector knob, variable speed control knob, and an aluminum toast collector pan (excluding TQ-10). The toaster will have multiple metal sheathed heating elements and an impedance protected motor. It shall be complete with factory attached UL listed 4' (1219 mm) cord and plug.

Comes with 24/7 parts and service assistance (U.S. and Canada only).

**HATCO CORPORATION** | P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A.

(800) 558-0607 | (414) 671-6350 | www.hatcocorp.com | equipsales@hatcocorp.com | intl@hatcocorp.com

**Submittal Sheet**

04/02/2018

**ITEM# 16 - DEMO TABLE (1 EA REQ'D)**

Advance Tabco VSS-DT-366

Demo Table, 72"W x 36"D x 97"H, with table mounted glass mirror (62-1/2W x 25-1/2"H) inside of square tubular stainless steel frame, 14 gauge 304 stainless steel table top with 2" x 1" square die embossed NO-Drip countertop edge with a 1/2" return on all sides, 18 gauge 430 stainless steel adjustable undershelf, 16 gauge 304 stainless steel legs with adjustable undershelf, stainless steel legs with adjustable bullet feet, NSF

**ACCESSORIES**

Mfr	Qty	Model	Spec
Advance Tabco	1	TA-34	Top cut-out for drop in equipment (per cut-out)
Advance Tabco	2	TA-27	Control Panel for heated well, requires top cut out TA-34 (per linear foot)
Advance Tabco	1	TA-550	NOTE: Installation of customer-supplied buy-out equipment is available at additional cost (use TA-551 for hot food wells) (installation cost is NOT included in this quote as shown) (contact factory for price)



# STAINLESS STEEL DEMO TABLE & CEILING MOUNTED DEMO MIRROR



Shown with Optional Drawer



### FEATURES:

Fully adjustable glass mirror tilts to desired position.

Locking Knob for securing mirror's position.

Glass Mirror

### DEMO TABLE:

Top is furnished with a 2" x 1" square die embossed NO-DRIP countertop edge with a 1/2" return on 4 sides.

Pre-engineered welded angle adapters insure ease of future drawer installation.

36" wide table supplied with THREE hat channels stud welded to reinforce and maintain a level working surface.

Aluminum die cast "leg-to-shelf" clamp secures shelf to leg eliminating unsightly nuts and bolts. Undershaft is adjustable.

### CEILING MOUNTED MIRROR:

Tubular stainless steel mounting support.

### CONSTRUCTION:

All TIG welded. Exposed weld areas polished to match adjacent surfaces.

Entire top mechanically polished to a satin finish. Countertop edge polished to a MIRROR finish (Demo Table Only).

Top is sound deadened.

Roll formed embossed galvanized hat channels are secured to top by means of structural adhesive and weld studs (Demo Table Only).

Gussets welded to support hat sections (Demo Table Only).

### MECHANICAL:

Mirror tilts to desired position.

### MATERIAL:

Square tubular mirror frame is 18 ga., 304 type Stainless steel.

Glass Mirror

### DEMO TABLE:

**TOP:** 14 gauge type "304" stainless steel.

**SHELF:** 18 gauge type "430" stainless steel.

**LEGS:** Legs are 1 5/8" diameter tubular, 16 gauge stainless steel '304' type series. 1" adjustable stainless steel bullet feet.

### CEILING MOUNTED MIRROR:

1 5/8" diameter 16 gauge type "304" stainless steel posts welded to ceiling mount channels

PRINT REQUIRED - SPECIFY POST LENGTH

### DEMO TABLE

MODEL #	Table Size W x L	Mirror Frame "M"	Wt.	Cu.
VSS-DT-365	36" x 60"	25 1/2" x 50 1/2"	275 lbs.	18
VSS-DT-366	36" x 72"	25 1/2" x 62 1/2"	305 lbs.	23



### CEILING MOUNTED MIRROR

MODEL #	"L" O.A. Size	Mirror Frame "M"	Wt.	Cu.
MI-48	54"	25 1/2" x 48 1/4"	125 lbs.	7
MI-60	66"	25 1/2" x 60 1/4"	160 lbs.	10



Customer Service Available To Assist You **1-800-645-3166** 8:30 am - 8:00 pm E.S.T.

For Orders & Customer Service:

Email: customer@advancetabco.com or Fax: 631-242-6900

For Smart Fabrication™ Quotes:

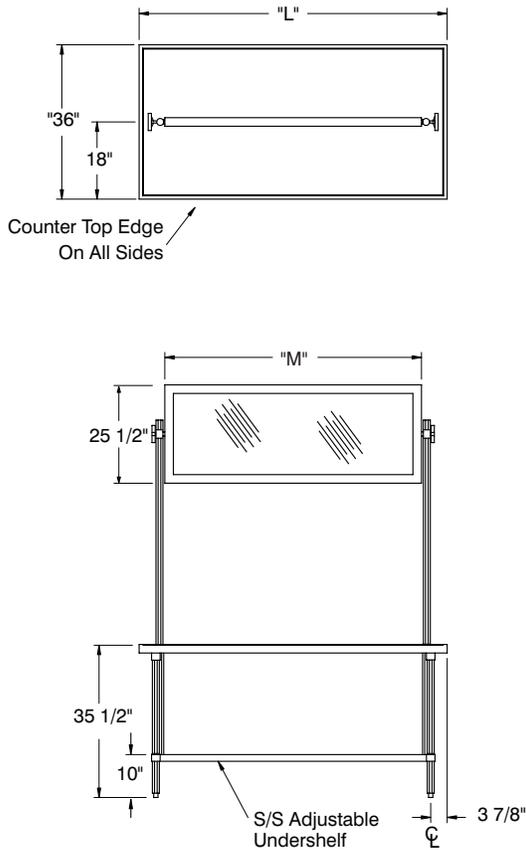
Email: smartfab@advancetabco.com or Fax: 631-586-2933

# DETAILS and SPECIFICATIONS

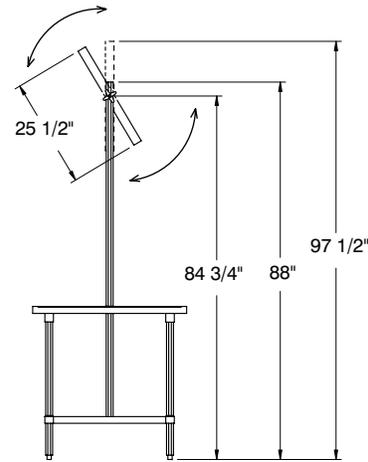
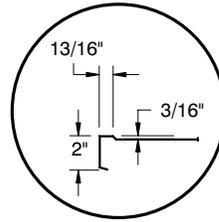
TOL ± .500"

ALL DIMENSIONS ARE TYPICAL

## DEMO TABLE

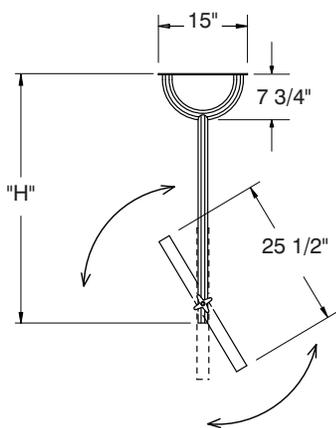


## COUNTERTOP EDGE DETAIL

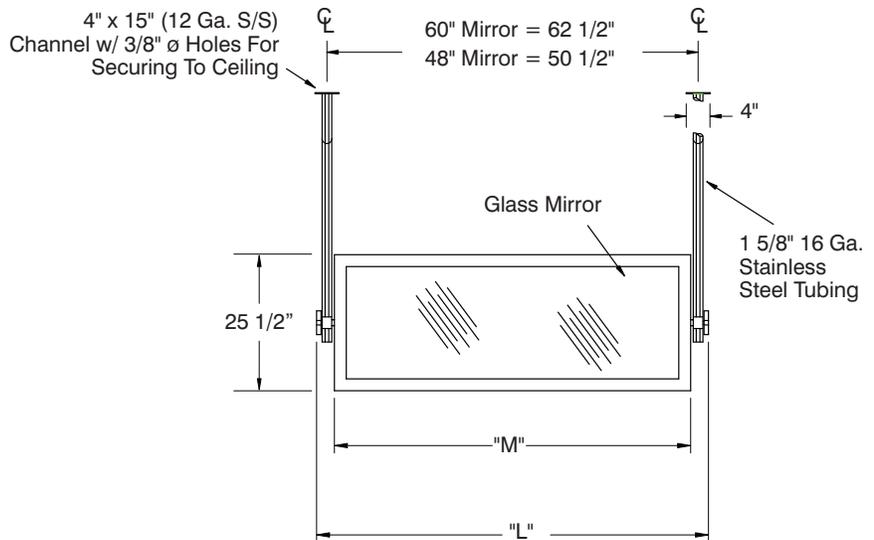


## CEILING MOUNTED MIRROR

## PRINT REQUIRED



"H" Dimension must be provided



## TOP MODIFICATIONS



**TA-56**  
5" NSF Partition



**TA-523**  
Drop-In Urn Trough



**CDR-5**  
Condiment Holder



**TA-84**  
Pass-Thru



**TA-108**  
Grommet For Cords

**QTY.**

_____	<b>CDR-5</b>	Condiment Holder (Accommodates 5 Bins)
_____	<b>TA-1</b>	Notch Backsplash For Roll Up Door w/ Pass-Thru
_____	<b>TA-3</b>	Stainless Steel Hat Channel & Gusset Upgrade
_____	<b>TA-7</b>	10" Partial Splash
_____	<b>TA-8</b>	Column Notch in Rear Splash (Includes Splash)
_____	<b>TA-10</b>	5" Partial Splash
_____	<b>TA-12</b>	Countertop Edge
_____	<b>TA-22</b>	Square Edge Table
_____	<b>TA-28</b>	Cut-Out For Cold Well. Includes Louvered Doors
_____	<b>TA-29</b>	16 Ga. 304 Rear Splash Capping Strip w/Adhesive Backing
_____	<b>TA-30</b>	1-1/2" Side Splash
_____	<b>TA-30A</b>	1-1/2" Turn Up For Table Tops
_____	<b>TA-31</b>	5" Side Splash
_____	<b>TA-32</b>	10" Side Splash
_____	<b>TA-34</b>	Top Cut-Out
_____	<b>TA-34A</b>	Top Cut-Out for Undermount Well
_____	<b>TA-35</b>	Splash Cut-Out
_____	<b>TA-41</b>	Poly-Vance 5/8" Cutting Board
_____	<b>TA-56</b>	5" NSF Partition
_____	<b>TA-56A</b>	18" NSF Partition
_____	<b>TA-57</b>	Prepare Welded Field Joint (Welded in field by others)
_____	<b>TA-57A</b>	Bolted Field Joint (Bolted in field by others)
_____	<b>TA-57B</b>	Hairline Field Joint
_____	<b>TA-58</b>	Stepdown to 24" Working Height
_____	<b>TA-64</b>	Urn Trough (Factory installation only)
_____	<b>TA-75</b>	Mitered Edge
_____	<b>TA-76</b>	Paint on Sound Deadening
_____	<b>TA-79</b>	Flour Trough (Factory installation only)
_____	<b>TA-82</b>	Scrap Chute (6" dia. opening)
_____	<b>TA-84</b>	Simple Pass-Thru
_____	<b>TA-87</b>	Enclosed Rear Splash
_____	<b>TA-91</b>	Poly Retaining Clips Includes TA-22 (S/S top table)

**QTY.**

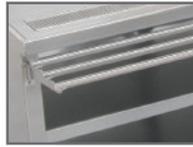
_____	<b>TA-93</b>	Wall Brackets (Includes 2. For 5" & 10 1/2" splash only)
_____	<b>TA-96A</b>	Can Opener Provision for Openers with Bolt-on Base (Customer to provide location)
_____	<b>TA-96B</b>	Can Opener Surface Mount Provision with 4" S/S Tube for Openers w/o Base (Customer to provide location)
_____	<b>TA-96C</b>	Can Opener Spacer Plate Provision for Use on Tables With Countertop Edge & Can Opener Base (Customer to provide location)
_____	<b>TA-100</b>	Bull Nose All Sides of Worktable
_____	<b>TA-101</b>	Rear Tray Lock
_____	<b>TA-106</b>	Mirror HI-LITE Edge
_____	<b>TA-107</b>	Vacuum Breaker Holes on Tables (Includes Backsplash with 2" Return)
_____	<b>TA-108</b>	2" Hole with Grommet for Appliance Cord
_____	<b>TA-112</b>	Hubble Outlet
_____	<b>TA-113</b>	Notch Top for Buyout Unit
_____	<b>TA-130</b>	Cutlery Dispenser Holder (Undercounter Mounted)
_____	<b>TA-135</b>	Plate Shelf (Undercounter Mounted)
_____	<b>TA-366A</b>	Heavy duty Understructure Top
_____	<b>TA-502</b>	Install Advance Tabco Hot Food Unit In Work Table Top (Requires TA-34 Top Cut-Out & TA-27 Control Panel. Does not include wiring. Consult factory)
_____	<b>TA-521</b>	Drop-In urn Trough 1'
_____	<b>TA-522</b>	Drop-In urn Trough 2'
_____	<b>TA-523</b>	Drop-In urn Trough 3'
_____	<b>TA-524</b>	Drop-In urn Trough 4'
_____	<b>TA-525</b>	Drop-In urn Trough 5'
_____	<b>TA-526</b>	Drop-In urn Trough 6'
_____	<b>TA-527</b>	Drop-In urn Trough 7'
_____	<b>TA-528</b>	Drop-In urn Trough 8'
_____	<b>TA-529</b>	Drop-In urn Trough 9'
_____	<b>TA-550</b>	Install Customer Supplied Buyout Items (Does not include wiring. Consult factory)
_____	<b>TA-551</b>	Installation of Hot Food Wells. (Requires TA-34 Top Cut-Out & TA-27 Control Panel. Does not include wiring. Consult factory)

# TABLE MODIFICATIONS & ACCESSORIES

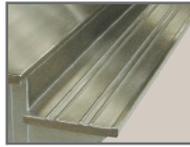
## BASE MODIFICATIONS



**TA-39**  
Louvered Hinged Doors



**TA-73**  
Drop-Down Tray Slide



**TA-74**  
Solid Tray Slide



**TA-900**  
ADJ. Height Tables



**TA-116**  
Adj. Mid-Shelf

**QTY.**

___	<b>TA-4</b>	Removable Access Panel
___	<b>TA-4A</b>	Louvered Panel
___	<b>TA-5</b>	Curb Mounting Provision
___	<b>TA-15</b>	Provision for Built In Drawer Warmer
___	<b>TA-23</b>	Welded Set-Up Table/Crating
___	<b>TA-24</b>	Shell Crating
___	<b>TA-27</b>	Control Panel (Must add TA-34A or TA-34B)
___	<b>TA-36A</b>	Sliding/Hinge Stainless Steel Doors
___	<b>TA-36B</b>	1/2 Height Stainless Steel Hinge Doors
___	<b>TA-36C</b>	Hinged door with Trash Flap
___	<b>TA-37</b>	Stainless Enclosed Base
___	<b>TA-39</b>	24" Louvered Hinged Doors
___	<b>TA-40</b>	Remove Undershef in Cabinet Base For Slide in Buyout
___	<b>TA-42</b>	Interior Partition (2.5"x30")
___	<b>TA-43</b>	Filler Panel (3"x30" with Flanged Feet)
___	<b>TA-44</b>	K.D. Aluminum Pan Rack Slides (6 slides. Table min. lgth. 30")
___	<b>TA-45</b>	K.D. Aluminum Glass Rack Slides (3 slides. Table min. lgth. 3 feet)
___	<b>TA-46</b>	Door Locks

**QTY.**

___	<b>TA-48</b>	12"x12" Cut-Out in Back Panel/Undershef for Plumbing
___	<b>TA-54</b>	Removable Kick Plate
___	<b>TA-55</b>	Remove Back Panel (on Enclosed Base)
___	<b>TA-63</b>	Removable Shelving (In addition to standard shelf & table width)
___	<b>TA-70</b>	S/S Tubular Tray Divider (12" sections)
___	<b>TA-73</b>	Tubular Tray Slide w/Dropdown (Stationary Tray Slide Available. Factory installation only)
___	<b>TA-74</b>	Solid Tray Slide
___	<b>TA-92</b>	12" Apron (in front of sink)
___	<b>TA-92A</b>	17" Stainless Steel Apron to Cover Sink Bowls and Support Lever Drain Handles
___	<b>TA-116</b>	Adjustable Enclosed Base Cabinet Mid Shelf- Add to Price of Enclosed Base Table with Fixed Mid Shelf (M). Shelves Over 36" In Length Require Multiple Sections With Center Partition. For Partial Shelves Add To Price Of Shelf.
___	<b>TA-130</b>	Cutlery Dispenser Holder (Undercounter Mounted)
___	<b>TA-135</b>	Plate Shelf (Undercounter Mounted)
___	<b>TA-205</b>	Connect Cafeteria Items (Per Joint Between 2 Tables. Requires Casters)
___	<b>TA-900</b>	Upgrade Table To be Height Adjustable In Field (Up to 6" Only. Unit Ships Set Up)

## ELECTRICAL & DATA PORT OUTLETS



**TA-62**  
Duplex Outlet



**TA-62A**  
GFI Duplex Outlet



**TA-62D**  
GFI Doghouse Outlet



**TA-112**  
Hubble Outlet

**QTY.**

___	<b>TA-62</b>	Standard Duplex Electrical Outlet & Cover Plate (Under Flat Top). NEMA 5-15R
___	<b>TA-62A</b>	GFI Duplex Outlet & Cover Plate in a VKS Splash. NEMA 5-20R
___	<b>TA-62C</b>	GFI Duplex Outlet & Cover Plate Below Shelf Top. NEMA 5-20R

**QTY.**

___	<b>TA-62D</b>	GFI Duplex Outlet & Cover Plate in a Doghouse. NEMA 5-20R
___	<b>TA-62E</b>	Upgrade Outlet to a NEMA 6-20R or Equiv.
___	<b>TA-112</b>	Hubble Outlet
___	<b>TA-622</b>	CAT-5 Data Port Outlet. Cable Not Included

## OVERSHELF & POT RACK MODIFICATIONS



**TA-9A**  
1" Turn Up



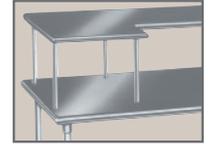
**TA-22A**  
Square Edge



**TA-71**  
Heat Lamp Mounting Provision



**TA-100A**  
Bull Nose



**TA-102**  
24" x 24" Extension

**QTY.**

_____	<b>TA-9A</b>	Partial 1" Turn-Up for all Table Mt. Shelves
_____	<b>TA-22A</b>	Square Edge on OversheLF
_____	<b>TA-26-10</b>	Welded Wall Shelf Brackets for 10" Wide Shelf
_____	<b>TA-26-12</b>	Welded Wall Shelf Brackets for 12" Wide Shelf
_____	<b>TA-26-15</b>	Welded Wall Shelf Brackets for 15" Wide Shelf
_____	<b>TA-26-18</b>	Welded Wall Shelf Brackets for 18" Wide Shelf
_____	<b>TA-47</b>	Shelf Mounting Bracket for Existing Table
_____	<b>TA-49</b>	Wall Shelf 2" Offset
_____	<b>TA-60</b>	Special Sizing Charge for Shelves (Must Order Larger Unit to be Cut Down to Smaller Size)
_____	<b>TA-71</b>	Heat Lamp Mounting Provision
_____	<b>TA-71A</b>	Heat Lamp Remote Control Bracket
_____	<b>TA-78</b>	Additional Lin. Ft. Past 12' For Table Mt. Shelf (For ODS, OTS, TS, DS & WS Shelving only)
_____	<b>TA-77</b>	Check Minder Shelf Provision (Factory install only)
_____	<b>TA-83</b>	Spice Bins

**QTY.**

_____	<b>TA-84A</b>	Knife Rack for Rolled Rim Tables
_____	<b>TA-84B</b>	Knife Rack for Poly Top Tables
_____	<b>TA-84C</b>	Knife Rack for Square Edge Tables
_____	<b>TA-86</b>	Stainless Steel Pot Hooks
_____	<b>TA-89</b>	Double Sided Plated Pot Hooks (Package of 4)
_____	<b>TA-89A</b>	Single Sided Plated Pot Hooks (Package of 4)
_____	<b>TA-98</b>	Stainless Steel Flat Bar in lieu of Chain
_____	<b>TA-99</b>	16 Ga. S/S 304 Upgrade for Wall & Over Shelves
_____	<b>TA-100A</b>	Bull Nose All Sides of Shelf
_____	<b>TA-100R</b>	Bull Nose Three Sides of Shelf w/ Rear Turn Up
_____	<b>TA-102</b>	24" x 24" Extension for Microwave or Computer Shelf (Add to OTS and ODS Shelves. See page 65)
_____	<b>TA-103</b>	24" Wide PT Shelf (36" Min Length. Mid mount only. PT Series Shelf, See Pg. 73. Add to 18" Wide Shelf)
_____	<b>TA-104</b>	Additional Length Over 12' (Add to 18" Shelf. (PA & CU Shelving Only. Max. Length is 14' as Single Piece)

## UNDERSHELF MODIFICATIONS

**QTY.**

_____	<b>TA-9</b>	1-1/2" Turn-Up for Undershelves
_____	<b>TA-17</b>	Upgrade UndersheLF to a Marine Edge (Must add TA-23)
_____	<b>TA-48</b>	12"x12" Cut-Out in Back Panel or UndersheLF for Plumbing

**QTY.**

_____	<b>TA-94</b>	Upgrade 16 Ga. 304 S/S UndersheLF
_____	<b>TA-94A</b>	Upgrade 14 Ga. 304 S/S UndersheLF
_____	<b>TA-366</b>	Reinforced Understructure For Undershelves

## SIZE MODIFICATIONS

**QTY.**

_____	<b>TA-33</b>	Special Working Height
_____	<b>TA-59</b>	36" Wide Equipment Stand
_____	<b>TA-6</b>	Extra Length for Standard Tables Over 12' (Tables Over 14' Require Field Joint TA-57)
_____	<b>TA-61</b>	Special Sizing Charge (Larger Unit Cut Down to Smaller Size)
_____	<b>TA-61A</b>	Special Modification Charge

**QTY.**

_____	<b>TA-65</b>	Enclosed Base Units Over 12' (Open Base Table)
_____	<b>TA-66</b>	Enclosed Base Units Over 12' (Sliding Door Units)
_____	<b>TA-67</b>	Enclosed Base Units Over 12' (Hinged Door Units)
_____	<b>TA-105</b>	Modify Enclosed Base Table w/ Drawers to 24" Width
_____	<b>TA-110</b>	Modify Enclosed Base Table w/ Drawers to 36" Width

## LEG MODIFICATIONS

QTY.		QTY.	
_____	<b>TA-16</b> 1 Galvanized Leg with Plastic Bullet Foot (34 1/2" Total Length)	_____	<b>TA-20-6</b> 6 Stainless Steel Leg with S/S Bullet Feet (34 1/2" Total Length)
_____	<b>TA-16-4</b> 4 Galvanized Legs with Plastic Bullet Feet (34 1/2" Total Length)	_____	<b>TA-20L</b> Replacement Bolt-on Leg For Enclosed Base Table
_____	<b>TA-16-6</b> 6 Galvanized Legs with Plastic Bullet Feet (34 1/2" Total Length)	_____	<b>TA-21</b> Stainless Steel Bullet Foot
_____	<b>TA-19</b> Stainless Steel Flanged Bullet Foot For Work Table	_____	<b>TA-68</b> Relocate Rear Cross Rail To Center (for Open Base Tables Only)
_____	<b>TA-19L</b> S/S Bolt-on Leg w/ Flanged Foot For Enclosed Base Table	_____	<b>TA-72</b> Leg to Wall Brace (Set per table)
_____	<b>TA-20</b> 1 Stainless Steel Leg with S/S Bullet Foot (34 1/2" Total Length)	_____	<b>TA-95</b> Upgrade 16 Ga. 304 S/S Legs Only
_____	<b>TA-20-4</b> 4 Stainless Steel Leg with S/S Bullet Feet (34 1/2" Total Length)		

## WORK TABLE CASTERS



### Standard Casters

Maintains the Standard 35-1/2" Working Height

200 lbs. Load Capacity Per Caster

#### When Used w/ Stainless Steel Legs

**TA-25S-4** Set of 4 (Two with Brakes)

**TA-25S-6** Set of 6 (Two with Brakes)

#### When Used w/ Galvanized Legs

**TA-25G-4** Set of 4 (Two with Brakes)

**TA-25G-6** Set of 6 (Two with Brakes)

### Replacement Casters

For Work Tables

**TA-25** Set of 4  
(Two with Brakes)

**TA-25A** Set of 6  
(Two with Brakes)

200 lbs. Load Capacity Per Caster



#### Optional Standard Caster Upgrades:

<b>TA-25B</b> Set	For brakes on all wheels (Standard Casters) - Add price to the following models: TA-25, TA-25A, TA-25S-4, TA-25S-6, TA-25G-4, TA-25G-6
<b>TA-25C</b> Per Caster	Upgrade Standard Caster with Heavy Duty Urethane Wheels (Per Caster)

## EQUIPMENT STAND CASTERS



### Standard Casters

5" Urethane Wheels.

Maintains the Standard 24" Working Height

200 lbs. Load Capacity Per Caster

#### w/ Stainless Steel Legs

**TA-25ES** Set of 4 (Two with Brakes)

#### w/ Galvanized Legs

**TA-25EG** Set of 4 (Two with Brakes)

### HEAVY DUTY Casters

5" Urethane Wheels

400 lbs. Load Capacity Per Caster

**TA-255** Super Heavy Duty  
Set of 4 (Two with Brakes)

**TA-256** Super Heavy Duty  
Set of 6 (Two with Brakes)



### Enclosed Base Table Casters

Easy Bolt-On Style



**TA-255P** Set of 4 (Two with Brakes)

**TA-255AP** Set of 6 (Two with Brakes)

300 lbs. Load Capacity Per Caster

For brakes on all wheels (Enclosed Base Casters) - Add price to models: TA-255P or TA-255AP

**TA-255PB**

#### Optional Equipment Stand Caster Upgrade:

**TA-255B** For brakes on all wheels (Equipment Casters) - Add price to any of the following models: TA-255, TA-256, TA-25ES, TA-25EG

Contact Our SMART FABRICATION™ Department for more information at 800-645-3166 or email in your specifications to [smartfab@advancetabco.com](mailto:smartfab@advancetabco.com)

## TOP MODIFICATIONS



**TA-56**  
5" NSF Partition



**TA-523**  
Drop-In Urn Trough



**CDR-5**  
Condiment Holder



**TA-84**  
Pass-Thru



**TA-108**  
Grommet For Cords

**QTY.**

_____	<b>CDR-5</b>	Condiment Holder (Accommodates 5 Bins)
_____	<b>TA-1</b>	Notch Backsplash For Roll Up Door w/ Pass-Thru
_____	<b>TA-3</b>	Stainless Steel Hat Channel & Gusset Upgrade
_____	<b>TA-7</b>	10" Partial Splash
_____	<b>TA-8</b>	Column Notch in Rear Splash (Includes Splash)
_____	<b>TA-10</b>	5" Partial Splash
_____	<b>TA-12</b>	Countertop Edge
_____	<b>TA-22</b>	Square Edge Table
_____	<b>TA-28</b>	Cut-Out For Cold Well. Includes Louvered Doors
_____	<b>TA-29</b>	16 Ga. 304 Rear Splash Capping Strip w/Adhesive Backing
_____	<b>TA-30</b>	1-1/2" Side Splash
_____	<b>TA-30A</b>	1-1/2" Turn Up For Table Tops
_____	<b>TA-31</b>	5" Side Splash
_____	<b>TA-32</b>	10" Side Splash
_____	<b>TA-34</b>	Top Cut-Out
_____	<b>TA-34A</b>	Top Cut-Out for Undermount Well
_____	<b>TA-35</b>	Splash Cut-Out
_____	<b>TA-41</b>	Poly-Vance 5/8" Cutting Board
_____	<b>TA-56</b>	5" NSF Partition
_____	<b>TA-56A</b>	18" NSF Partition
_____	<b>TA-57</b>	Prepare Welded Field Joint (Welded in field by others)
_____	<b>TA-57A</b>	Bolted Field Joint (Bolted in field by others)
_____	<b>TA-57B</b>	Hairline Field Joint
_____	<b>TA-58</b>	Stepdown to 24" Working Height
_____	<b>TA-64</b>	Urn Trough (Factory installation only)
_____	<b>TA-75</b>	Mitered Edge
_____	<b>TA-76</b>	Paint on Sound Deadening
_____	<b>TA-79</b>	Flour Trough (Factory installation only)
_____	<b>TA-82</b>	Scrap Chute (6" dia. opening)
_____	<b>TA-84</b>	Simple Pass-Thru
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_____	<b>TA-91</b>	Poly Retaining Clips Includes TA-22 (S/S top table)

**QTY.**

_____	<b>TA-93</b>	Wall Brackets (Includes 2. For 5" & 10 1/2" splash only)
_____	<b>TA-96A</b>	Can Opener Provision for Openers with Bolt-on Base (Customer to provide location)
_____	<b>TA-96B</b>	Can Opener Surface Mount Provision with 4" S/S Tube for Openers w/o Base (Customer to provide location)
_____	<b>TA-96C</b>	Can Opener Spacer Plate Provision for Use on Tables With Countertop Edge & Can Opener Base (Customer to provide location)
_____	<b>TA-100</b>	Bull Nose All Sides of Worktable
_____	<b>TA-101</b>	Rear Tray Lock
_____	<b>TA-106</b>	Mirror HI-LITE Edge
_____	<b>TA-107</b>	Vacuum Breaker Holes on Tables (Includes Backsplash with 2" Return)
_____	<b>TA-108</b>	2" Hole with Grommet for Appliance Cord
_____	<b>TA-112</b>	Hubble Outlet
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_____	<b>TA-135</b>	Plate Shelf (Undercounter Mounted)
_____	<b>TA-366A</b>	Heavy duty Understructure Top
_____	<b>TA-502</b>	Install Advance Tabco Hot Food Unit In Work Table Top (Requires TA-34 Top Cut-Out & TA-27 Control Panel. Does not include wiring. Consult factory)
_____	<b>TA-521</b>	Drop-In urn Trough 1'
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_____	<b>TA-523</b>	Drop-In urn Trough 3'
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_____	<b>TA-528</b>	Drop-In urn Trough 8'
_____	<b>TA-529</b>	Drop-In urn Trough 9'
_____	<b>TA-550</b>	Install Customer Supplied Buyout Items (Does not include wiring. Consult factory)
_____	<b>TA-551</b>	Installation of Hot Food Wells. (Requires TA-34 Top Cut-Out & TA-27 Control Panel. Does not include wiring. Consult factory)

# TABLE MODIFICATIONS & ACCESSORIES

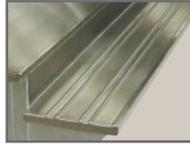
## BASE MODIFICATIONS



**TA-39**  
Louvered Hinged Doors



**TA-73**  
Drop-Down Tray Slide



**TA-74**  
Solid Tray Slide



**TA-900**  
ADJ. Height Tables



**TA-116**  
Adj. Mid-Shelf

**QTY.**

___	<b>TA-4</b>	Removable Access Panel
___	<b>TA-4A</b>	Louvered Panel
___	<b>TA-5</b>	Curb Mounting Provision
___	<b>TA-15</b>	Provision for Built In Drawer Warmer
___	<b>TA-23</b>	Welded Set-Up Table/Crating
___	<b>TA-24</b>	Shell Crating
___	<b>TA-27</b>	Control Panel (Must add TA-34A or TA-34B)
___	<b>TA-36A</b>	Sliding/Hinge Stainless Steel Doors
___	<b>TA-36B</b>	1/2 Height Stainless Steel Hinge Doors
___	<b>TA-36C</b>	Hinged door with Trash Flap
___	<b>TA-37</b>	Stainless Enclosed Base
___	<b>TA-39</b>	24" Louvered Hinged Doors
___	<b>TA-40</b>	Remove Undershef in Cabinet Base For Slide in Buyout
___	<b>TA-42</b>	Interior Partition (2.5"x30")
___	<b>TA-43</b>	Filler Panel (3"x30" with Flanged Feet)
___	<b>TA-44</b>	K.D. Aluminum Pan Rack Slides (6 slides. Table min. lgth. 30")
___	<b>TA-45</b>	K.D. Aluminum Glass Rack Slides (3 slides. Table min. lgth. 3 feet)
___	<b>TA-46</b>	Door Locks

**QTY.**

___	<b>TA-48</b>	12"x12" Cut-Out in Back Panel/Undershef for Plumbing
___	<b>TA-54</b>	Removable Kick Plate
___	<b>TA-55</b>	Remove Back Panel (on Enclosed Base)
___	<b>TA-63</b>	Removable Shelving (In addition to standard shelf & table width)
___	<b>TA-70</b>	S/S Tubular Tray Divider (12" sections)
___	<b>TA-73</b>	Tubular Tray Slide w/Dropdown (Stationary Tray Slide Available. Factory installation only)
___	<b>TA-74</b>	Solid Tray Slide
___	<b>TA-92</b>	12" Apron (in front of sink)
___	<b>TA-92A</b>	17" Stainless Steel Apron to Cover Sink Bowls and Support Lever Drain Handles
___	<b>TA-116</b>	Adjustable Enclosed Base Cabinet Mid Shelf- Add to Price of Enclosed Base Table with Fixed Mid Shelf (M). Shelves Over 36" In Length Require Multiple Sections With Center Partition. For Partial Shelves Add To Price Of Shelf.
___	<b>TA-130</b>	Cutlery Dispenser Holder (Undercounter Mounted)
___	<b>TA-135</b>	Plate Shelf (Undercounter Mounted)
___	<b>TA-205</b>	Connect Cafeteria Items (Per Joint Between 2 Tables. Requires Casters)
___	<b>TA-900</b>	Upgrade Table To be Height Adjustable In Field (Up to 6" Only. Unit Ships Set Up)

## ELECTRICAL & DATA PORT OUTLETS



**TA-62**  
Duplex Outlet



**TA-62A**  
GFI Duplex Outlet



**TA-62D**  
GFI Doghouse Outlet



**TA-112**  
Hubble Outlet

**QTY.**

___	<b>TA-62</b>	Standard Duplex Electrical Outlet & Cover Plate (Under Flat Top). NEMA 5-15R
___	<b>TA-62A</b>	GFI Duplex Outlet & Cover Plate in a VKS Splash. NEMA 5-20R
___	<b>TA-62C</b>	GFI Duplex Outlet & Cover Plate Below Shelf Top. NEMA 5-20R

**QTY.**

___	<b>TA-62D</b>	GFI Duplex Outlet & Cover Plate in a Doghouse. NEMA 5-20R
___	<b>TA-62E</b>	Upgrade Outlet to a NEMA 6-20R or Equiv.
___	<b>TA-112</b>	Hubble Outlet
___	<b>TA-622</b>	CAT-5 Data Port Outlet. Cable Not Included

# TABLE MODIFICATIONS & ACCESSORIES

## OVERSHELF & POT RACK MODIFICATIONS



**TA-9A**  
1" Turn Up



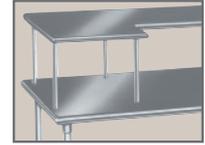
**TA-22A**  
Square Edge



**TA-71**  
Heat Lamp Mounting Provision



**TA-100A**  
Bull Nose



**TA-102**  
24" x 24" Extension

**QTY.**

- \_\_\_\_\_ **TA-9A** Partial 1" Turn-Up for all Table Mt. Shelves
- \_\_\_\_\_ **TA-22A** Square Edge on OversheLF
- \_\_\_\_\_ **TA-26-10** Welded Wall Shelf Brackets for 10" Wide Shelf
- \_\_\_\_\_ **TA-26-12** Welded Wall Shelf Brackets for 12" Wide Shelf
- \_\_\_\_\_ **TA-26-15** Welded Wall Shelf Brackets for 15" Wide Shelf
- \_\_\_\_\_ **TA-26-18** Welded Wall Shelf Brackets for 18" Wide Shelf
- \_\_\_\_\_ **TA-47** Shelf Mounting Bracket for Existing Table
- \_\_\_\_\_ **TA-49** Wall Shelf 2" Offset
- \_\_\_\_\_ **TA-60** Special Sizing Charge for Shelves (Must Order Larger Unit to be Cut Down to Smaller Size)
- \_\_\_\_\_ **TA-71** Heat Lamp Mounting Provision
- \_\_\_\_\_ **TA-71A** Heat Lamp Remote Control Bracket
- \_\_\_\_\_ **TA-78** Additional Lin. Ft. Past 12' For Table Mt. Shelf (For ODS, OTS, TS, DS & WS Shelving only)
- \_\_\_\_\_ **TA-77** Check Minder Shelf Provision (Factory install only)
- \_\_\_\_\_ **TA-83** Spice Bins

**QTY.**

- \_\_\_\_\_ **TA-84A** Knife Rack for Rolled Rim Tables
- \_\_\_\_\_ **TA-84B** Knife Rack for Poly Top Tables
- \_\_\_\_\_ **TA-84C** Knife Rack for Square Edge Tables
- \_\_\_\_\_ **TA-86** Stainless Steel Pot Hooks
- \_\_\_\_\_ **TA-89** Double Sided Plated Pot Hooks (Package of 4)
- \_\_\_\_\_ **TA-89A** Single Sided Plated Pot Hooks (Package of 4)
- \_\_\_\_\_ **TA-98** Stainless Steel Flat Bar in lieu of Chain
- \_\_\_\_\_ **TA-99** 16 Ga. S/S 304 Upgrade for Wall & Over Shelves
- \_\_\_\_\_ **TA-100A** Bull Nose All Sides of Shelf
- \_\_\_\_\_ **TA-100R** Bull Nose Three Sides of Shelf w/ Rear Turn Up
- \_\_\_\_\_ **TA-102** 24" x 24" Extension for Microwave or Computer Shelf (Add to OTS and ODS Shelves. See page 65)
- \_\_\_\_\_ **TA-103** 24" Wide PT Shelf (36" Min Length. Mid mount only. PT Series Shelf, See Pg. 73. Add to 18" Wide Shelf)
- \_\_\_\_\_ **TA-104** Additional Length Over 12' (Add to 18" Shelf. (PA & CU Shelving Only. Max. Length is 14' as Single Piece)

## UNDERSHELF MODIFICATIONS

**QTY.**

- \_\_\_\_\_ **TA-9** 1-1/2" Turn-Up for Undershelves
- \_\_\_\_\_ **TA-17** Upgrade UndersheLF to a Marine Edge (Must add TA-23)
- \_\_\_\_\_ **TA-48** 12"x12" Cut-Out in Back Panel or UndersheLF for Plumbing

**QTY.**

- \_\_\_\_\_ **TA-94** Upgrade 16 Ga. 304 S/S UndersheLF
- \_\_\_\_\_ **TA-94A** Upgrade 14 Ga. 304 S/S UndersheLF
- \_\_\_\_\_ **TA-366** Reinforced Understructure For Undershelves

## SIZE MODIFICATIONS

**QTY.**

- \_\_\_\_\_ **TA-33** Special Working Height
- \_\_\_\_\_ **TA-59** 36" Wide Equipment Stand
- \_\_\_\_\_ **TA-6** Extra Length for Standard Tables Over 12' (Tables Over 14' Require Field Joint TA-57)
- \_\_\_\_\_ **TA-61** Special Sizing Charge (Larger Unit Cut Down to Smaller Size)
- \_\_\_\_\_ **TA-61A** Special Modification Charge

**QTY.**

- \_\_\_\_\_ **TA-65** Enclosed Base Units Over 12' (Open Base Table)
- \_\_\_\_\_ **TA-66** Enclosed Base Units Over 12' (Sliding Door Units)
- \_\_\_\_\_ **TA-67** Enclosed Base Units Over 12' (Hinged Door Units)
- \_\_\_\_\_ **TA-105** Modify Enclosed Base Table w/ Drawers to 24" Width
- \_\_\_\_\_ **TA-110** Modify Enclosed Base Table w/ Drawers to 36" Width

## LEG MODIFICATIONS

QTY.			QTY.		
_____	<b>TA-16</b>	1 Galvanized Leg with Plastic Bullet Foot (34 1/2" Total Length)	_____	<b>TA-20-6</b>	6 Stainless Steel Leg with S/S Bullet Feet (34 1/2" Total Length)
_____	<b>TA-16-4</b>	4 Galvanized Legs with Plastic Bullet Feet (34 1/2" Total Length)	_____	<b>TA-20L</b>	Replacement Bolt-on Leg For Enclosed Base Table
_____	<b>TA-16-6</b>	6 Galvanized Legs with Plastic Bullet Feet (34 1/2" Total Length)	_____	<b>TA-21</b>	Stainless Steel Bullet Foot
_____	<b>TA-19</b>	Stainless Steel Flanged Bullet Foot For Work Table	_____	<b>TA-68</b>	Relocate Rear Cross Rail To Center (for Open Base Tables Only)
_____	<b>TA-19L</b>	S/S Bolt-on Leg w/ Flanged Foot For Enclosed Base Table	_____	<b>TA-72</b>	Leg to Wall Brace (Set per table)
_____	<b>TA-20</b>	1 Stainless Steel Leg with S/S Bullet Foot (34 1/2" Total Length)	_____	<b>TA-95</b>	Upgrade 16 Ga. 304 S/S Legs Only
_____	<b>TA-20-4</b>	4 Stainless Steel Leg with S/S Bullet Feet (34 1/2" Total Length)			

## WORK TABLE CASTERS



### Standard Casters

Maintains the Standard 35-1/2" Working Height

200 lbs. Load Capacity Per Caster

#### When Used w/ Stainless Steel Legs

**TA-25S-4** Set of 4 (Two with Brakes)

**TA-25S-6** Set of 6 (Two with Brakes)

#### When Used w/ Galvanized Legs

**TA-25G-4** Set of 4 (Two with Brakes)

**TA-25G-6** Set of 6 (Two with Brakes)

### Replacement Casters

For Work Tables

**TA-25** Set of 4  
(Two with Brakes)

**TA-25A** Set of 6  
(Two with Brakes)

200 lbs. Load Capacity Per Caster



#### Optional Standard Caster Upgrades:

<b>TA-25B</b> Set	For brakes on all wheels (Standard Casters) - Add price to the following models: TA-25, TA-25A, TA-25S-4, TA-25S-6, TA-25G-4, TA-25G-6
<b>TA-25C</b> Per Caster	Upgrade Standard Caster with Heavy Duty Urethane Wheels (Per Caster)

## EQUIPMENT STAND CASTERS



### Standard Casters

5" Urethane Wheels.

Maintains the Standard 24" Working Height

200 lbs. Load Capacity Per Caster

#### w/ Stainless Steel Legs

**TA-25ES** Set of 4 (Two with Brakes)

#### w/ Galvanized Legs

**TA-25EG** Set of 4 (Two with Brakes)

### HEAVY DUTY Casters

5" Urethane Wheels

400 lbs. Load Capacity Per Caster

**TA-255** Super Heavy Duty  
Set of 4 (Two with Brakes)

**TA-256** Super Heavy Duty  
Set of 6 (Two with Brakes)



### Enclosed Base Table Casters

Easy Bolt-On Style



**TA-255P** Set of 4 (Two with Brakes)

**TA-255AP** Set of 6 (Two with Brakes)

300 lbs. Load Capacity Per Caster

For brakes on all wheels (Enclosed Base Casters) -  
Add price to models: TA-255P or TA-255AP

**TA-255PB**

#### Optional Equipment Stand Caster Upgrade:

**TA-255B** For brakes on all wheels (Equipment Casters) - Add price to any of the following models:  
TA-255, TA-256, TA-25ES, TA-25EG

Contact Our SMART FABRICATION™ Department for more information at 800-645-3166  
or email in your specifications to [smartfab@advancetabco.com](mailto:smartfab@advancetabco.com)

## TOP MODIFICATIONS



**TA-56**  
5" NSF Partition



**TA-523**  
Drop-In Urn Trough



**CDR-5**  
Condiment Holder



**TA-84**  
Pass-Thru



**TA-108**  
Grommet For Cords

**QTY.**

_____	<b>CDR-5</b>	Condiment Holder (Accommodates 5 Bins)
_____	<b>TA-1</b>	Notch Backsplash For Roll Up Door w/ Pass-Thru
_____	<b>TA-3</b>	Stainless Steel Hat Channel & Gusset Upgrade
_____	<b>TA-7</b>	10" Partial Splash
_____	<b>TA-8</b>	Column Notch in Rear Splash (Includes Splash)
_____	<b>TA-10</b>	5" Partial Splash
_____	<b>TA-12</b>	Countertop Edge
_____	<b>TA-22</b>	Square Edge Table
_____	<b>TA-28</b>	Cut-Out For Cold Well. Includes Louvered Doors
_____	<b>TA-29</b>	16 Ga. 304 Rear Splash Capping Strip w/Adhesive Backing
_____	<b>TA-30</b>	1-1/2" Side Splash
_____	<b>TA-30A</b>	1-1/2" Turn Up For Table Tops
_____	<b>TA-31</b>	5" Side Splash
_____	<b>TA-32</b>	10" Side Splash
_____	<b>TA-34</b>	Top Cut-Out
_____	<b>TA-34A</b>	Top Cut-Out for Undermount Well
_____	<b>TA-35</b>	Splash Cut-Out
_____	<b>TA-41</b>	Poly-Vance 5/8" Cutting Board
_____	<b>TA-56</b>	5" NSF Partition
_____	<b>TA-56A</b>	18" NSF Partition
_____	<b>TA-57</b>	Prepare Welded Field Joint (Welded in field by others)
_____	<b>TA-57A</b>	Bolted Field Joint (Bolted in field by others)
_____	<b>TA-57B</b>	Hairline Field Joint
_____	<b>TA-58</b>	Stepdown to 24" Working Height
_____	<b>TA-64</b>	Urn Trough (Factory installation only)
_____	<b>TA-75</b>	Mitered Edge
_____	<b>TA-76</b>	Paint on Sound Deadening
_____	<b>TA-79</b>	Flour Trough (Factory installation only)
_____	<b>TA-82</b>	Scrap Chute (6" dia. opening)
_____	<b>TA-84</b>	Simple Pass-Thru
_____	<b>TA-87</b>	Enclosed Rear Splash
_____	<b>TA-91</b>	Poly Retaining Clips Includes TA-22 (S/S top table)

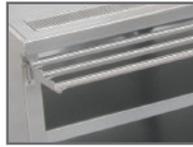
**QTY.**

_____	<b>TA-93</b>	Wall Brackets (Includes 2. For 5" & 10 1/2" splash only)
_____	<b>TA-96A</b>	Can Opener Provision for Openers with Bolt-on Base (Customer to provide location)
_____	<b>TA-96B</b>	Can Opener Surface Mount Provision with 4" S/S Tube for Openers w/o Base (Customer to provide location)
_____	<b>TA-96C</b>	Can Opener Spacer Plate Provision for Use on Tables With Countertop Edge & Can Opener Base (Customer to provide location)
_____	<b>TA-100</b>	Bull Nose All Sides of Worktable
_____	<b>TA-101</b>	Rear Tray Lock
_____	<b>TA-106</b>	Mirror HI-LITE Edge
_____	<b>TA-107</b>	Vacuum Breaker Holes on Tables (Includes Backsplash with 2" Return)
_____	<b>TA-108</b>	2" Hole with Grommet for Appliance Cord
_____	<b>TA-112</b>	Hubble Outlet
_____	<b>TA-113</b>	Notch Top for Buyout Unit
_____	<b>TA-130</b>	Cutlery Dispenser Holder (Undercounter Mounted)
_____	<b>TA-135</b>	Plate Shelf (Undercounter Mounted)
_____	<b>TA-366A</b>	Heavy duty Understructure Top
_____	<b>TA-502</b>	Install Advance Tabco Hot Food Unit In Work Table Top (Requires TA-34 Top Cut-Out & TA-27 Control Panel. Does not include wiring. Consult factory)
_____	<b>TA-521</b>	Drop-In urn Trough 1'
_____	<b>TA-522</b>	Drop-In urn Trough 2'
_____	<b>TA-523</b>	Drop-In urn Trough 3'
_____	<b>TA-524</b>	Drop-In urn Trough 4'
_____	<b>TA-525</b>	Drop-In urn Trough 5'
_____	<b>TA-526</b>	Drop-In urn Trough 6'
_____	<b>TA-527</b>	Drop-In urn Trough 7'
_____	<b>TA-528</b>	Drop-In urn Trough 8'
_____	<b>TA-529</b>	Drop-In urn Trough 9'
_____	<b>TA-550</b>	Install Customer Supplied Buyout Items (Does not include wiring. Consult factory)
_____	<b>TA-551</b>	Installation of Hot Food Wells. (Requires TA-34 Top Cut-Out & TA-27 Control Panel. Does not include wiring. Consult factory)

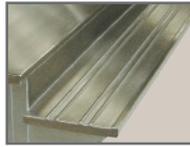
## BASE MODIFICATIONS



**TA-39**  
Louvered Hinged Doors



**TA-73**  
Drop-Down Tray Slide



**TA-74**  
Solid Tray Slide



**TA-900**  
ADJ. Height Tables



**TA-116**  
Adj. Mid-Shelf

**QTY.**

___	<b>TA-4</b>	Removable Access Panel
___	<b>TA-4A</b>	Louvered Panel
___	<b>TA-5</b>	Curb Mounting Provision
___	<b>TA-15</b>	Provision for Built In Drawer Warmer
___	<b>TA-23</b>	Welded Set-Up Table/Crating
___	<b>TA-24</b>	Shell Crating
___	<b>TA-27</b>	Control Panel (Must add TA-34A or TA-34B)
___	<b>TA-36A</b>	Sliding/Hinge Stainless Steel Doors
___	<b>TA-36B</b>	1/2 Height Stainless Steel Hinge Doors
___	<b>TA-36C</b>	Hinged door with Trash Flap
___	<b>TA-37</b>	Stainless Enclosed Base
___	<b>TA-39</b>	24" Louvered Hinged Doors
___	<b>TA-40</b>	Remove Undershef in Cabinet Base For Slide in Buyout
___	<b>TA-42</b>	Interior Partition (2.5"x30")
___	<b>TA-43</b>	Filler Panel (3"x30" with Flanged Feet)
___	<b>TA-44</b>	K.D. Aluminum Pan Rack Slides (6 slides. Table min. lgth. 30")
___	<b>TA-45</b>	K.D. Aluminum Glass Rack Slides (3 slides. Table min. lgth. 3 feet)
___	<b>TA-46</b>	Door Locks

**QTY.**

___	<b>TA-48</b>	12"x12" Cut-Out in Back Panel/Undershef for Plumbing
___	<b>TA-54</b>	Removable Kick Plate
___	<b>TA-55</b>	Remove Back Panel (on Enclosed Base)
___	<b>TA-63</b>	Removable Shelving (In addition to standard shelf & table width)
___	<b>TA-70</b>	S/S Tubular Tray Divider (12" sections)
___	<b>TA-73</b>	Tubular Tray Slide w/Dropdown (Stationary Tray Slide Available. Factory installation only)
___	<b>TA-74</b>	Solid Tray Slide
___	<b>TA-92</b>	12" Apron (in front of sink)
___	<b>TA-92A</b>	17" Stainless Steel Apron to Cover Sink Bowls and Support Lever Drain Handles
___	<b>TA-116</b>	Adjustable Enclosed Base Cabinet Mid Shelf- Add to Price of Enclosed Base Table with Fixed Mid Shelf (M). Shelves Over 36" In Length Require Multiple Sections With Center Partition. For Partial Shelves Add To Price Of Shelf.
___	<b>TA-130</b>	Cutlery Dispenser Holder (Undercounter Mounted)
___	<b>TA-135</b>	Plate Shelf (Undercounter Mounted)
___	<b>TA-205</b>	Connect Cafeteria Items (Per Joint Between 2 Tables. Requires Casters)
___	<b>TA-900</b>	Upgrade Table To be Height Adjustable In Field (Up to 6" Only. Unit Ships Set Up)

## ELECTRICAL & DATA PORT OUTLETS



**TA-62**  
Duplex Outlet



**TA-62A**  
GFI Duplex Outlet



**TA-62D**  
GFI Doghouse Outlet



**TA-112**  
Hubble Outlet

**QTY.**

___	<b>TA-62</b>	Standard Duplex Electrical Outlet & Cover Plate (Under Flat Top). NEMA 5-15R
___	<b>TA-62A</b>	GFI Duplex Outlet & Cover Plate in a VKS Splash. NEMA 5-20R
___	<b>TA-62C</b>	GFI Duplex Outlet & Cover Plate Below Shelf Top. NEMA 5-20R

**QTY.**

___	<b>TA-62D</b>	GFI Duplex Outlet & Cover Plate in a Doghouse. NEMA 5-20R
___	<b>TA-62E</b>	Upgrade Outlet to a NEMA 6-20R or Equiv.
___	<b>TA-112</b>	Hubble Outlet
___	<b>TA-622</b>	CAT-5 Data Port Outlet. Cable Not Included

# TABLE MODIFICATIONS & ACCESSORIES

## OVERSHELF & POT RACK MODIFICATIONS



**TA-9A**  
1" Turn Up



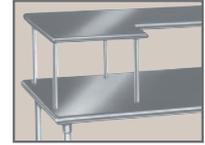
**TA-22A**  
Square Edge



**TA-71**  
Heat Lamp Mounting Provision



**TA-100A**  
Bull Nose



**TA-102**  
24" x 24" Extension

**QTY.**

- \_\_\_\_\_ **TA-9A** Partial 1" Turn-Up for all Table Mt. Shelves
- \_\_\_\_\_ **TA-22A** Square Edge on Oversheff
- \_\_\_\_\_ **TA-26-10** Welded Wall Shelf Brackets for 10" Wide Shelf
- \_\_\_\_\_ **TA-26-12** Welded Wall Shelf Brackets for 12" Wide Shelf
- \_\_\_\_\_ **TA-26-15** Welded Wall Shelf Brackets for 15" Wide Shelf
- \_\_\_\_\_ **TA-26-18** Welded Wall Shelf Brackets for 18" Wide Shelf
- \_\_\_\_\_ **TA-47** Shelf Mounting Bracket for Existing Table
- \_\_\_\_\_ **TA-49** Wall Shelf 2" Offset
- \_\_\_\_\_ **TA-60** Special Sizing Charge for Shelves (Must Order Larger Unit to be Cut Down to Smaller Size)
- \_\_\_\_\_ **TA-71** Heat Lamp Mounting Provision
- \_\_\_\_\_ **TA-71A** Heat Lamp Remote Control Bracket
- \_\_\_\_\_ **TA-78** Additional Lin. Ft. Past 12' For Table Mt. Shelf (For ODS, OTS, TS, DS & WS Shelving only)
- \_\_\_\_\_ **TA-77** Check Minder Shelf Provision (Factory install only)
- \_\_\_\_\_ **TA-83** Spice Bins

**QTY.**

- \_\_\_\_\_ **TA-84A** Knife Rack for Rolled Rim Tables
- \_\_\_\_\_ **TA-84B** Knife Rack for Poly Top Tables
- \_\_\_\_\_ **TA-84C** Knife Rack for Square Edge Tables
- \_\_\_\_\_ **TA-86** Stainless Steel Pot Hooks
- \_\_\_\_\_ **TA-89** Double Sided Plated Pot Hooks (Package of 4)
- \_\_\_\_\_ **TA-89A** Single Sided Plated Pot Hooks (Package of 4)
- \_\_\_\_\_ **TA-98** Stainless Steel Flat Bar in lieu of Chain
- \_\_\_\_\_ **TA-99** 16 Ga. S/S 304 Upgrade for Wall & Over Shelves
- \_\_\_\_\_ **TA-100A** Bull Nose All Sides of Shelf
- \_\_\_\_\_ **TA-100R** Bull Nose Three Sides of Shelf w/ Rear Turn Up
- \_\_\_\_\_ **TA-102** 24" x 24" Extension for Microwave or Computer Shelf (Add to OTS and ODS Shelves. See page 65)
- \_\_\_\_\_ **TA-103** 24" Wide PT Shelf (36" Min Length. Mid mount only. PT Series Shelf, See Pg. 73. Add to 18" Wide Shelf)
- \_\_\_\_\_ **TA-104** Additional Length Over 12' (Add to 18" Shelf. (PA & CU Shelving Only. Max. Length is 14' as Single Piece)

## UNDERSHELF MODIFICATIONS

**QTY.**

- \_\_\_\_\_ **TA-9** 1-1/2" Turn-Up for Undershelves
- \_\_\_\_\_ **TA-17** Upgrade Undersheff to a Marine Edge (Must add TA-23)
- \_\_\_\_\_ **TA-48** 12"x12" Cut-Out in Back Panel or Undersheff for Plumbing

**QTY.**

- \_\_\_\_\_ **TA-94** Upgrade 16 Ga. 304 S/S Undersheff
- \_\_\_\_\_ **TA-94A** Upgrade 14 Ga. 304 S/S Undersheff
- \_\_\_\_\_ **TA-366** Reinforced Understructure For Undershelves

## SIZE MODIFICATIONS

**QTY.**

- \_\_\_\_\_ **TA-33** Special Working Height
- \_\_\_\_\_ **TA-59** 36" Wide Equipment Stand
- \_\_\_\_\_ **TA-6** Extra Length for Standard Tables Over 12' (Tables Over 14' Require Field Joint TA-57)
- \_\_\_\_\_ **TA-61** Special Sizing Charge (Larger Unit Cut Down to Smaller Size)
- \_\_\_\_\_ **TA-61A** Special Modification Charge

**QTY.**

- \_\_\_\_\_ **TA-65** Enclosed Base Units Over 12' (Open Base Table)
- \_\_\_\_\_ **TA-66** Enclosed Base Units Over 12' (Sliding Door Units)
- \_\_\_\_\_ **TA-67** Enclosed Base Units Over 12' (Hinged Door Units)
- \_\_\_\_\_ **TA-105** Modify Enclosed Base Table w/ Drawers to 24" Width
- \_\_\_\_\_ **TA-110** Modify Enclosed Base Table w/ Drawers to 36" Width

## LEG MODIFICATIONS

QTY.		QTY.	
_____	<b>TA-16</b> 1 Galvanized Leg with Plastic Bullet Foot (34 1/2" Total Length)	_____	<b>TA-20-6</b> 6 Stainless Steel Leg with S/S Bullet Feet (34 1/2" Total Length)
_____	<b>TA-16-4</b> 4 Galvanized Legs with Plastic Bullet Feet (34 1/2" Total Length)	_____	<b>TA-20L</b> Replacement Bolt-on Leg For Enclosed Base Table
_____	<b>TA-16-6</b> 6 Galvanized Legs with Plastic Bullet Feet (34 1/2" Total Length)	_____	<b>TA-21</b> Stainless Steel Bullet Foot
_____	<b>TA-19</b> Stainless Steel Flanged Bullet Foot For Work Table	_____	<b>TA-68</b> Relocate Rear Cross Rail To Center (for Open Base Tables Only)
_____	<b>TA-19L</b> S/S Bolt-on Leg w/ Flanged Foot For Enclosed Base Table	_____	<b>TA-72</b> Leg to Wall Brace (Set per table)
_____	<b>TA-20</b> 1 Stainless Steel Leg with S/S Bullet Foot (34 1/2" Total Length)	_____	<b>TA-95</b> Upgrade 16 Ga. 304 S/S Legs Only
_____	<b>TA-20-4</b> 4 Stainless Steel Leg with S/S Bullet Feet (34 1/2" Total Length)		

## WORK TABLE CASTERS



### Standard Casters

Maintains the Standard 35-1/2" Working Height

200 lbs. Load Capacity Per Caster

#### When Used w/ Stainless Steel Legs

**TA-25S-4** Set of 4 (Two with Brakes)

**TA-25S-6** Set of 6 (Two with Brakes)

#### When Used w/ Galvanized Legs

**TA-25G-4** Set of 4 (Two with Brakes)

**TA-25G-6** Set of 6 (Two with Brakes)

### Replacement Casters

For Work Tables

**TA-25** Set of 4  
(Two with Brakes)

**TA-25A** Set of 6  
(Two with Brakes)

200 lbs. Load Capacity Per Caster



#### Optional Standard Caster Upgrades:

<b>TA-25B</b> Set	For brakes on all wheels (Standard Casters) - Add price to the following models: TA-25, TA-25A, TA-25S-4, TA-25S-6, TA-25G-4, TA-25G-6
<b>TA-25C</b> Per Caster	Upgrade Standard Caster with Heavy Duty Urethane Wheels (Per Caster)

## EQUIPMENT STAND CASTERS



### Standard Casters

5" Urethane Wheels.

Maintains the Standard 24" Working Height

200 lbs. Load Capacity Per Caster

#### w/ Stainless Steel Legs

**TA-25ES** Set of 4 (Two with Brakes)

#### w/ Galvanized Legs

**TA-25EG** Set of 4 (Two with Brakes)

### HEAVY DUTY Casters

5" Urethane Wheels

400 lbs. Load Capacity Per Caster

**TA-255** Super Heavy Duty  
Set of 4 (Two with Brakes)

**TA-256** Super Heavy Duty  
Set of 6 (Two with Brakes)



### Enclosed Base Table Casters

Easy Bolt-On Style



**TA-255P** Set of 4 (Two with Brakes)

**TA-255AP** Set of 6 (Two with Brakes)

300 lbs. Load Capacity Per Caster

For brakes on all wheels (Enclosed Base Casters) - Add price to models: TA-255P or TA-255AP

**TA-255PB**

#### Optional Equipment Stand Caster Upgrade:

**TA-255B** For brakes on all wheels (Equipment Casters) - Add price to any of the following models: TA-255, TA-256, TA-25ES, TA-25EG

Contact Our SMART FABRICATION™ Department for more information at 800-645-3166 or email in your specifications to [smartfab@advancetabco.com](mailto:smartfab@advancetabco.com)

**Submittal Sheet**

04/02/2018

**ITEM# 17 - INDUCTION RANGE, BUILT-IN / DROP-IN (1 EA REQ'D)**

CookTek 602001

(MCD2502S) Heritage Induction Range, drop-in, (2) burners (side to side), glass-ceramic top, individual burner control knobs, microprocessor with (20) power cook settings & auto shut-off, self-diagnostics, automatic pan detection, LED display, integral cooling fan, stainless steel & aluminum housing, 6 ft. cord, 200-240v/50/60/1-ph, 5000 watts, 22.0 amps, cETLus, NSF, CE

**ACCESSORIES**

Mfr	Qty	Model	Spec
CookTek	1		Two year limited parts and labor warranty in US/Canada only and 7 year enrollment in the CookTek Advanced Replacement Program (ARP)
CookTek	1		Destination - US United States or Canada, NEMA 6-20P



Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

### DROP-IN DOUBLE BURNER (HOB) COOKTOP Side-to-Side with Standard Controls



#### FEATURES

- Models available in 5,000 (2,500/burner); 6,000 (3,000/burner); 7,000 (3,500/burner) watts
- Drop-in design with stainless steel and aluminum housing
- Easy-to-clean high-temperature glass-ceramic top
- High-quality internal electronics and heavy gauge Litz wire
- Individual controls for each burner (hob) for independent operation and functionality
- LED display
- Automatic pan detection allows for instant energy transmission to pan
- Even heat distribution across bottom of cookware
- Automatic shut-off feature prohibits overheating
- Programmed with 22 temperature settings and 20 power cook settings
- Temperature range from 85°F–500°F (29°C–260°C)
- Microprocessor monitors vital components to check for overheating, power supply issues, and more
- Integral fan keeps internal components cool
- Standard Cat 5e or Cat 6 patch cable from unit to control box included
- Available in 200–240 VAC, single phase
- Includes plug and cord (6 ft. nominal)
- Two-year advanced replacement warranty – U.S. and Canada

#### PERFORMANCE

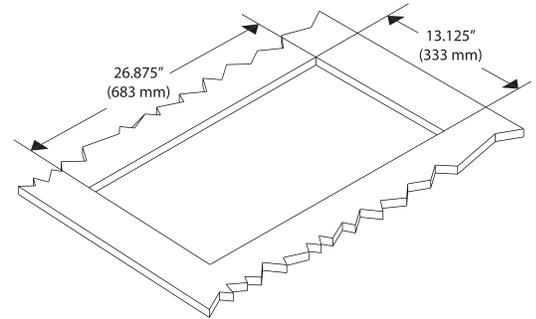
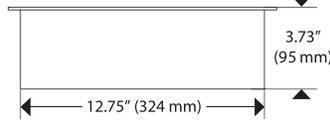
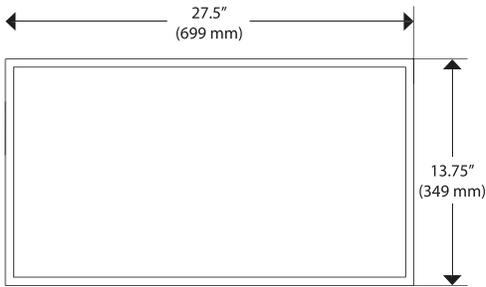
The CookTek® Drop-in Double Burner (Hob) Cooktop Side-to-Side with Standard Controls boasts a drop-in countertop design with a stainless steel and aluminum housing, and a high temperature glass-ceramic top intended for commercial kitchens and restaurants. An automatic shut-off feature, integral cooling fan, and self-diagnosing microprocessor allow for a safe kitchen environment. Each unit is equipped with 22 temperature settings and 20 precise power settings to ensure maximum and efficient heating of any induction-compatible pan.\*

#### CERTIFICATIONS



\*Induction cooking requires the use of induction-compatible (i.e. magnetic) cookware.

It is the owner and installer's responsibility to comply with all local codes. CookTek reserves the right to make substitutions of components or change specifications without prior notice.



DIMENSIONS			
Full Unit Height	3.73"	95 mm	
Full Unit Width	27.5"	699 mm	
Housing Width	26.5"	673 mm	
Full Unit Depth	13.75"	349 mm	
Housing Depth	12.75"	324 mm	
Cutout Width	26.875"	683 mm	
Cutout Depth	13.125"	333 mm	
Weight	30 lb.	13.6 kg	
CLEARANCE			
Front	2"	51 mm	
Sides	2"	51 mm	
Rear	2"	51 mm	
Below	6"	152 mm	
COOLING REQUIREMENTS AND SPECIFICATIONS*			
Max Ambient Temperature	122°F	50°C	
Min. Ventilation Requirements	32 in <sup>2</sup>	206 cm <sup>2</sup>	
Internal Cooling Fan Displacement	140 CFM (4.0m <sup>3</sup> /min)		
SHIPPING INFORMATION			
Packaged Height	11"	279 mm	
Packaged Width	32"	813 mm	
Packaged Depth	23"	584 mm	
Packaged Weight	40 lb.	18.14 kg	
Item Class	250 NMFC #26710		
ELECTRICAL SPECIFICATIONS (SINGLE PHASE)			
UNITED STATES/CANADA			
MCD2502S	602001	200–240 V, 50/60 Hz, 22 A, 5,000 W (100–2,500 W/burner)	NEMA 6-30P
MCD3002S	604901	200–240 V, 50/60 Hz, 26 A, 6,000 W (100–3,000 W/burner)	NEMA 6-50P
MCD3502S	605001	200–240 V, 50/60 Hz, 30 A, 7,000 W (100–3,500 W/burner)	NEMA 6-50P
UK AND SAUDI ARABIA			
MCD2502S	602002	200–240 V, 50/60 Hz, 22 A, 5,000 W (100–2,500 W/burner)	IEC 309, 32A, 3-pin
MCD3002S	604902	200–240 V, 50/60 Hz, 26 A, 6,000 W (100–3,000 W/burner)	IEC 309, 32A, 3-pin
MCD3502S	605002	200–240 V, 50/60 Hz, 30 A, 7,000 W (100–3,500 W/burner)	IEC 309, 32A, 3-pin

INTERNATIONAL			
MCD2502S	602003	200–240 V, 50/60 Hz, 22 A, 5,000 W (100–2,500 W/burner)	IEC 309, 32A, 3-pin
MCD3002S	604903	200–240 V, 50/60 Hz, 26 A, 6,000 W (100–3,000 W/burner)	IEC 309, 32A, 3-pin
MCD3502S	605003	200–240 V, 50/60 Hz, 30 A, 7,000 W (100–3,500 W/burner)	IEC 309, 32A, 3-pin
AUSTRALIA			
MCD2502S	602004	200–240 V, 50/60 Hz, 22 A, 5,000 W (100–2,500 W/burner)	56PA332, 32A, 250V
MCD3002S	604904	200–240 V, 50/60 Hz, 26 A, 6,000 W (100–3,000 W/burner)	56PA332, 32A, 250V
MCD3502S	605004	200–240 V, 50/60 Hz, 30 A, 7,000 W (100–3,500 W/burner)	56PA332, 32A, 250V
SOUTH AFRICA			
MCD2502S	602007	200–240 V, 50/60 Hz, 22 A, 5,000 W (100–2,500 W/burner)	N/A
MCD3002S	604907	200–240 V, 50/60 Hz, 26 A, 6,000 W (100–3,000 W/burner)	IEC 309, 32A, 3-pin
MCD3502S	605007	200–240 V, 50/60 Hz, 30 A, 7,000 W (100–3,500 W/burner)	IEC 309, 32A, 3-pin
ISRAEL			
MCD2502S	602008	200–240 V, 50/60 Hz, 22 A, 5,000 W (100–2,500 W/burner)	IEC 309, 32A, 3-pin
MCD3002S	604908	200–240 V, 50/60 Hz, 26 A, 6,000 W (100–3,000 W/burner)	IEC 309, 32A, 3-pin
MCD3502S	605008	200–240 V, 50/60 Hz, 30 A, 7,000 W (100–3,500 W/burner)	IEC 309, 32A, 3-pin

Dedicated circuit required for each installation.



NEMA 6-30P



IEC 309, 32A, 3-pin



NEMA 6-50P



56PA332, 32A, 250V

**Global Operations**

2801 Trade Center Drive / Carrollton, Texas 75007 USA  
 US: 800.90TURBO (800.908.8726) / International: +1 214.379.6000  
 Fax: +1 214.379.6073 / www.cooktek.com

\* Adequate cabinet ventilation should be provided for all drop-in models to prevent overheating of unit.

***Submittal Sheet***

04/02/2018

**ITEM# 18 - TWO TIER PASS-THRU (1 EA REQ'D)**

Florida Stainless Fab 067193-18

10'-0" X 1'-6"

Includes:

- A) (2) 16 Ga S/S Shelves on Customer Half Wall
- B) S/S Brackets
- C) 18 Ga S/S Two-Section Window Frame
- D) Provision for Customer Furnished Heat Lamp

**Submittal Sheet**

04/02/2018

**ITEM# 19 - HEAT LAMP (1 EA REQ'D)**

Hatco GRAH-36

Glo-Ray® Infrared Foodwarmer, high wattage, tubular metal heater rod, single heater rod housing, aluminum construction, 800 watts, NSF, cUL, UL

**ACCESSORIES**

Mfr	Qty	Model	Spec
Hatco	1		NOTE: Sale of this product must comply with Hatco's Minimum Resale Price Policy; consult order acknowledgement for details
Hatco	1		NOTE: Includes 24/7 parts & service assistance, call 800-558-0607
Hatco	1		One year on-site parts and labor warranty, plus one additional year parts only warranty on all Glo-Ray metal sheathed elements
Hatco	1		120v/60/1-ph
Hatco	1	BLT TOG-1	(1) Built-in toggle control (remote recommended) (Available at time of purchase only)
Hatco	1	STANDARD	Clear Anodized Aluminum, standard (nc) (Available at time of purchase only)



There's only one #1™

# Glo-Ray® Aluminum Infrared Strip Heaters

Models: GRA-18, -24, -30, -36, -42, -48, -54, -60, -66, -72, -84, -96, -108, -120, -132, -144  
GRAH-18, -24, -30, -36, -42, -48, -54, -60, -66, -72, -84, -96, -108, -120, -132, -144

Safely hold the temperature of your product without drying out or further cooking food with Hatco's Glo-Ray® Infrared Aluminum Strip Heaters. The end result is hot, fresh food that's ready-to-serve. The continuous aluminum housing and heavy-duty mountings ensure the durability and quality of Hatco products.

## Standard features

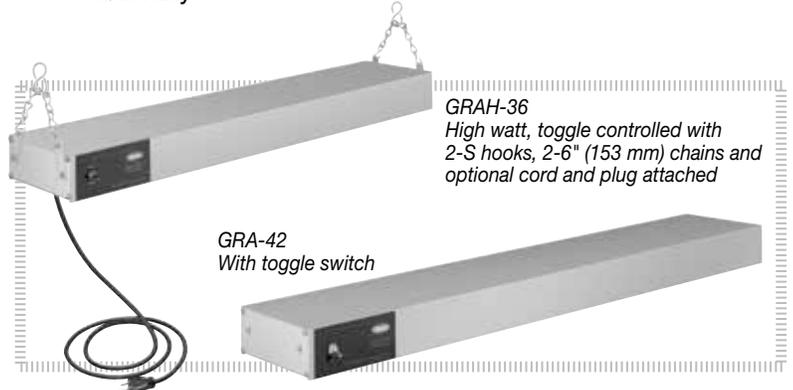
- Prefocused heat pattern covers the entire holding surface
- Consistent holding temperatures with no "cold spots"
- Sturdy extruded aluminum housings that do not sag, in widths from 18" to 144" (457 to 3658 mm)
- Standard and high watt models available
- Reflector does not blacken, maintaining a consistent heat pattern
- Protective wire guards under heating element
- Insulation minimizes heat loss
- Factory assembled with mounting tabs, ready to install quickly and easily
- All units single phase only
- Additional reflector styles and lower wattage elements also available, please consult factory for more information

†Non-standard colors are non-returnable

Project \_\_\_\_\_

Item # \_\_\_\_\_

Quantity \_\_\_\_\_



**GRAH-36**  
High watt, toggle controlled with 2-S hooks, 2-6" (153 mm) chains and optional cord and plug attached

**GRA-42**  
With toggle switch

## Options (available at time of purchase only)

- 6" (152 mm) housing - Designer Color or Gloss Finish† (clear anodized standard)
  - Warm Red     Black     Gray Granite     White Granite
  - Navy Blue     Hunter Green     Antique Copper     Radiant Red
  - Glossy Gray     Bold Black     Gleaming Gold     Brilliant Blue
- Indicator Light (not available as Built-In with Tandem Element option)
- Leads - Extended beyond standard 3' (914 mm), conduit on 120V, 208V, 240V models only (must specify lead length)
  - 1'-5" (305-1525 mm)     6'-10" (1829-3048 mm)
  - 11'-15" (3352-4572 mm)     16'-20" (4877-6096 mm)
- Sneeze Guard
  - 9.375" (238 mm) - One side     9.375" (238 mm) - Two sides
  - 14" (356 mm) - One side     14" (356 mm) - Two sides
- No Control
- Infinite Control (remote enclosure recommended), consult factory if element rating exceeds 12.2 amps
  - Built-in (max. of 12.2 amps) (remote installation recommended)
  - Remote Infinite Switch (max. 12.2 amps)
- Remote Control Enclosure - Designer Color or Gloss Finish† (clear anodized standard)
  - Warm Red     Black     Gray Granite     White Granite
  - Navy Blue     Hunter Green     Antique Copper     Radiant Red
  - Glossy Gray     Bold Black     Gleaming Gold     Brilliant Blue
- Adjustable Tubular Stands 10"-14" (254-356 mm) - Permanent, for hardwired installation
- Non-Adjustable Tubular Stands (choose clearance and color below)
  - 10" (254 mm)     12" (305 mm)     14" (356 mm)     16" (406 mm)
  - Designer Color or Gloss Finish for Stands† (clear anodized standard)
    - Warm Red     Black     Gray Granite     White Granite
    - Navy Blue     Hunter Green     Antique Copper     Radiant Red
    - Glossy Gray     Bold Black     Gleaming Gold     Brilliant Blue
- C-Leg Stands - Portable, for cord & plug installation
  - Standard Watt - 10" (254) clearance - for models up to 72" (1829 mm) wide
  - High Watt - 13.5" (343 mm) clearance - for models up to 72"(1829 mm) wide
- T-Leg Stands - for models up to 72" (1829 mm) wide, specify clearance - Portable, for cord & plug installation
  - 10" (254 mm) (Standard Watt)     13.5" (343 mm)     16" (406 mm)     18" (457 mm)
- Attached 6' (1829 mm) Cord & Plug Set on 120V models up to 72" (1829 mm) wide requires Standard Chain Mount Kit (two S hooks with two 6" (153 mm) lengths of chain), or add optional C-leg stands, or T-leg stands (see specific model for plug configuration)
- Two S hooks with two 6" (153 mm) lengths of chain - Stationary, for cord & plug installation
- Attached 6' (1829 mm) Cord & Plug Set on Export Price List models up to 96" (2438 mm) wide

## Accessories

- Adjustable Angle Brackets (with clearance above unit)
  - 1"-2" (25-51 mm)     7" (178 mm) - GRA models only
- Chain Suspension



HATCO CORPORATION | P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A.

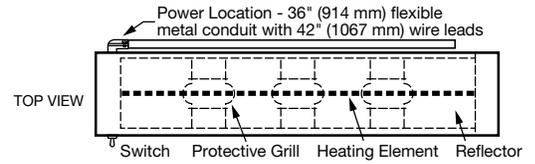
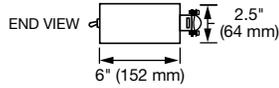
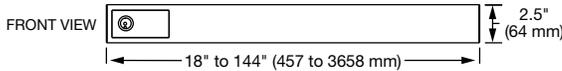
(800) 558-0607 | (414) 671-6350 | www.hatcocorp.com | equipsales@hatcocorp.com | intl@hatcocorp.com



# Glo-Ray® Aluminum Infrared Strip Heaters

Models: GRA-18, -24, -30, -36, -42, -48, -54, -60, -66, -72, -84, -96, -108, -120, -132, -144  
 GRAH-18, -24, -30, -36, -42, -48, -54, -60, -66, -72, -84, -96, -108, -120, -132, -144

## GRA and GRAH



## SPECIFICATIONS

### Glo-Ray® Aluminum Infrared Strip Heaters

**Phase:** All Single Phase

**Amps:** Amps on all models vary based on configuration – please consult factory.

The shaded areas contain electrical information for International models

Standard Watt			High Watt			Both Models		
Model	Volts	Watt	Model	Volts	Watt	Width x Depth x Height	Plug (Optional)	Ship Weight.*
GRA-18	120	250	GRAH-18	120	350	18" x 6" x 2.5" (457 x 153 x 64 mm)	NEMA 5-15P	7 lbs. (4 kg.)
	208			208			-	
	240			240			-	
	-	-		100	350		-	
	200	231		200	324		-	
	220	250		220	350		CEE 7-7 Schuko BS-1363	
	240			240	350			
220-230 (CE)*	250-273	220-230 (CE)*	350-383					
230-240 (CE)*	230-250	230-240 (CE)*	321-350					
GRA-24	120	350	GRAH-24	120	500	24" x 6" x 2.5" (610 x 153 x 64 mm)	NEMA 5-15P	8 lbs. (4 kg.)
	208			208			-	
	240			240			-	
	-	-		100	500		-	
	200	324		200	462		-	
	220	350		220	500		CEE 7-7 Schuko BS-1363	
	240			240	500			
220-230 (CE)*	350-383	220-230 (CE)*	500-547					
230-240 (CE)*	321-350	230-240 (CE)*	459-500					
GRA-30	120	450	GRAH-30	120	660	30" x 6" x 2.5" (762 x 153 x 64 mm)	NEMA 5-15P	9 lbs. (5 kg.)
	208			208			-	
	240			240			-	
	-	-		100	660		-	
	200	416		200	610		-	
	220	450		220	660		CEE 7-7 Schuko BS-1363	
	240			240	660			
220-230 (CE)*	450-492	220-230 (CE)*	660-721					
230-240 (CE)*	413-450	230-240 (CE)*	606-660					
GRA-36	120	575	GRAH-36	120	800	36" x 6" x 2.5" (914 x 153 x 64 mm)	NEMA 5-15P	9 lbs. (5 kg.)
	208			208			-	
	240			240			-	
	-	-		100	800		-	
	200	532		200	740		-	
	220	575		220	800		CEE 7-7 Schuko BS-1363	
	240			240	800			
220-230 (CE)*	575-629	220-230 (CE)*	800-875					
230-240 (CE)*	528-575	230-240 (CE)*	735-800					
GRA-42	120	675	GRAH-42	120	950	42" x 6" x 2.5" (1067 x 153 x 64 mm)	NEMA 5-15P	12 lbs. (6 kg.)
	208			208			-	
	240			240			-	
	-	-		100	950		-	
	200	624		200	878		-	
	220	675		220	950		CEE 7-7 Schuko BS-1363	
	240			240	950			
220-230 (CE)*	675-738	220-230 (CE)*	950-1038					
230-240 (CE)*	620-675	230-240 (CE)*	873-950					
GRA-48	120	800	GRAH-48	120	1100	48" x 6" x 2.5" (1219 x 153 x 64 mm)	NEMA 5-15P	13 lbs. (6 kg.)
	208			208			-	
	240			240			-	
	-	-		100	1100		-	
	200	740		200	1017		-	
	220	800		220	1100		CEE 7-7 Schuko BS-1363	
	240			240	1100			
220-230 (CE)*	800-874	220-230 (CE)*	1100-1202					
230-240 (CE)*	735-800	230-240 (CE)*	1010-1100					

\* Shipping weight includes packaging and does not include RMB.

\* CE approved units for 220-230V utilize a 220V heating system; 230-240V CE units utilize a 240V heating system.



# Glo-Ray® Aluminum Infrared Strip Heaters

Models: GRA-18, -24, -30, -36, -42, -48, -54, -60, -66, -72, -84, -96, -108, -120, -132, -144  
 GRAH-18, -24, -30, -36, -42, -48, -54, -60, -66, -72, -84, -96, -108, -120, -132, -144

## SPECIFICATIONS

### Glo-Ray® Aluminum Infrared Strip Heaters

Phase: All Single Phase

Amps: Amps on all models vary based on configuration – please consult factory.

The shaded areas contain electrical information for International models

Standard Watt			High Watt			Both Models		
Model	Volts	Watt	Model	Volts	Watt	Width x Depth x Height	Plug (Optional)	Ship Weight.*
GRA-54	120	925	GRAH-54	120	1250	54" x 6" x 2.5" (1372 x 153 x 64 mm)	NEMA 5-15P	14 lbs. (7 kg.)
	208			208			-	
	240			240			-	
	200	855		200	1156		-	
	220	925		220	1250		CEE 7-7	
	240			240	1250		Schuko BS-1363	
	220-230 (CE)†			925-1011	220-230 (CE)†		1250-1366	
	230-240 (CE)†	850-925		230-240 (CE)†	1148-1250			
GRA-60	120	1050	GRAH-60	120	1400	60" x 6" x 2.5" (1524 x 153 x 64 mm)	NEMA 5-15P	16 lbs. (8 kg.)
	208			208			-	
	240			240			-	
	200	971		200	1295		-	
	220	1050		220	1400		CEE 7-7	
	240			240	1400		Schuko BS-1363	
	220-230 (CE)†			1050-1148	220-230 (CE)†		1400-1530	
	230-240 (CE)†	964-1050		230-240 (CE)†	1286-1400			
GRA-66	120	1160	GRAH-66	120 •	1560	66" x 6" x 2.5" (1676 x 153 x 64 mm)	NEMA 5-15P▶	16 lbs. (8 kg.)
	208			208			-	
	240			240			-	
	200	1073		200	1442		-	
	220	1160		220	1560		CEE 7-7	
	240			240	1560		Schuko BS-1363	
	220-230 (CE)†			1160-1268	220-230 (CE)†		1560-1705	
	230-240 (CE)†	1066-1160		230-240 (CE)†	1433-1560			
GRA-72	120	1275	GRAH-72	120 •	1725	72" x 6" x 2.5" (1829 x 153 x 64 mm)	NEMA 5-15P▶	18 lbs. (9 kg.)
	208			208			-	
	240			240			-	
	200	1179		200	1595		-	
	220	1275		220	1725		CEE 7-7	
	240			240	1725		Schuko BS-1363	
	220-230 (CE)†			1275-1394	220-230 (CE)†		1725-1886	
	230-240 (CE)†	1171-1275		230-240 (CE)†	1584-1725			
GRA-84‡	120 •	1500	GRAH-84‡	120 •	2050	84" x 6" x 2.5" (2134 x 153 x 64 mm)	-	19 lbs. (9 kg.)
	208			208			-	
	240			240			-	
	200	1387		200	1895		CEE 7-7	
	220	1500		220	2050		Schuko BS-1363	
	240			240	2050			
GRA-96‡	120 •	1725	GRAH-96‡	120 •	2400	96" x 6" x 2.5" (2438 x 153 x 64 mm)	-	21 lbs. (10 kg.)
	208			208			-	
	240			240			-	
	200	1595		200	2219		CEE 7-7	
	220	1725		220	2400		Schuko BS-1363	
	240			240	2400			
GRA-108‡♣	120	1850	GRAH-108‡♣	120	2500	108" x 6" x 2.5" (2743 x 153 x 64 mm)	-	23 lbs. (11 kg.)
	208			208			-	
	240			240			-	
	200	1710		200	2311			
	220	1850		220	2500			
240	240		2500					
GRA-120‡♣	120	2100	GRAH-120‡♣	120	2800	120" x 6" x 2.5" (3048 x 153 x 64 mm)	-	26 lbs. (12 kg.)
	208			208			-	
	240			240			-	
	200	1942		200	2589			
	220	2100		220	2800			
	240			240	2800			

\* Shipping weight includes packaging and does not include RMB.

♣ CE approved units for 220-230V utilize a 220V heating system; 230-240V CE units utilize a 240V heating system.

• 120V models with infinite switch require tandem (end-to-end) elements, consult factory for applications.

♣ Glo-Ray models 108"-144" (2743-3048 mm) wide and 120V models of GRAH-84 and GRAH-96 contain tandem (end-to-end) elements that may be individually controlled.

‡ Not available with CE Mark.

▶ GRAH-66 and GRAH-72 require NEMA 5-20P cord for Canada.

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# Glo-Ray® Aluminum Infrared Strip Heaters

Models: GRA-18, -24, -30, -36, -42, -48, -54, -60, -66, -72, -84, -96, -108, -120, -132, -144  
 GRAH-18, -24, -30, -36, -42, -48, -54, -60, -66, -72, -84, -96, -108, -120, -132, -144

## SPECIFICATIONS

### Glo-Ray® Aluminum Infrared Strip Heaters

Phase: All Single Phase

Amps: Amps on all models vary based on configuration – please consult factory.

The shaded areas contain electrical information for International models

Standard Watt			High Watt			Both Models		
Model	Volts	Watt	Model	Volts	Watt	Width x Depth x Height	Plug (Optional)	Ship Weight.*
GRA-132†♣	120	2320	GRAH-132†♣	120	3120	132" x 6" x 2.5" (3353 x 153 x 64 mm)	-	30 lbs. (14 kg.)
	208							
	240							
	200							
	220							
	240							
GRA-144†♣	120	2550	GRAH-144†♣	120	3450	144" x 6" x 2.5" (3658 x 153 x 64 mm)	-	33 lbs. (15 kg.)
	208							
	240							
	200							
	220							
	240							

\* Shipping weight includes packaging and does not include RMB.

♣ Glo-Ray models 108"-144" (2743-3048 mm) wide and 120V models of GRAH-84 and GRAH-96 contain tandem (end-to-end) elements that may be individually controlled.

† Not available with CE Mark.

## TOGGLE SWITCH

Toggle Switch: Max. 15 amps. Location: Chef's left side standard, other options available.

## INFINITE SWITCH

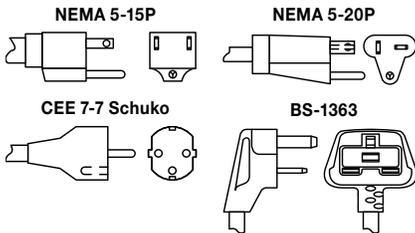
Max. 12.2 amps

## LEADS

36" (914 mm) flexible metal conduit with 42" (1067) wire leads.  
 USA/Canada: 3" (914 mm) conduit with leads – server's right.  
 Export/Euro: 6" (152 mm) leads – server's right.

## PLUG CONFIGURATIONS

Please refer to electrical specification chart.



## RECOMMENDED MOUNTING HEIGHTS

(Refer to the Installation section of the Manual on the Hatco website)

Standard Watt: 8"-11" (203-279 mm) High Watt: 11"-14" (279-356 mm)

## MINIMUM CLEARANCES

### Combustibles

Below overshelf: 1" (25 mm) clearance.  
 Unit to surface below: High watt, 13.5" (343 mm) or Standard watt - 10" (254 mm).  
 Unit to wall: 3" (76 mm).

### Non-Combustibles

#### Hardwired with Built-In Switches:

Must be installed in a pass through area.  
 Below overshelf: 1" (25 mm) clearance.  
 Unit to surface below:  
 High watt with infinite control or indicator light - 10" (254 mm).  
 High watt with On/Off toggle switch - 8" (203 mm).

#### Corded Units with Built-In Switches:

Must be installed in a pass through area.  
 Below overshelf: 3" (76 mm) clearance.  
 Unit to surface below: High watt: 11" (279 mm) or Standard watt: 10" (254 mm).

#### Hardwired Units with Remote Switches:

May be installed against a non-combustible back wall and flush to an overshelf.  
 Unit to surface below: 8" (203 mm).  
 Setback from the front of an overshelf: Maximum 10" (254 mm).

## REMOTE CONTROL ENCLOSURES

RMB series uses one Control Box per Strip Heater - If RMB2 series is used, multiple warmers can be controlled from one box (U.S., Canada only). CE models require any remote switches be contained in a Remote Control Enclosure. For more details, see "Choose Remote Box" section listed under "Resources" on the Hatco website, or consult Price List.

Model	Width	Maximum Infinite/Toggle Switches	
		U.S., Canada, Export U.S. Dollar	Euro
RMB-3	6" (150 mm)	1 infinite or 2 toggle	1 infinite or 2 toggle
RMB-7	9.375" (239 mm)	2 infinite or 4 toggle	2 infinite or 3 toggle
RMB-14	14.375" (366 mm)	4 infinite or 6 toggle	4 infinite or 4 toggle
RMB-16	16.375" (417 mm)	4 infinite with 1 toggle	-
RMB-20	20.375" (518 mm)	4 infinite with 3 toggle	-
RMB2-1R	11" (279 mm)	1 toggle, 1 infinite, 1 relay, 1 indicator light	-
RMB2-2R	14" (356 mm)	1 toggle, 1 infinite, 2 relays, 1 indicator light	-

## PRODUCT SPECS

### Infrared Foodwarmer

The Infrared Foodwarmer shall be a Glo-Ray®, manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The Strip Heater shall be a Glo-Ray model ..., rated at ... watts, ... volts, single phase and be ... inches (millimeters) in overall width. The Glo-Ray shall consist of an aluminum housing and include as standard equipment four stainless steel shelf mounting tabs and an on-off switch may be optionally installed remotely or to either

the front or rear of the unit. The infrared heating element shall be tubular metal sheathed. The foodwarmer shall be factory assembled ready for electrical installation. Options and accessories shall include adjustable or non-adjustable tubular stand, C-leg stand, T-leg stand, angle brackets, suspension chain and fittings, sneeze guard, cord and plug set, indicator light, and infinite control – remote or built-in.  
 24/7 parts and service assistance (U.S. and Canada only)

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**Submittal Sheet**

04/02/2018

**ITEM# 20 - DISH CABINET (1 EA REQ'D)**

Advance Tabco DC-1510

Dish Cabinet, 120"W x 15"D x 35-1/2"H, 14 ga. stainless steel top, 18 ga. stainless steel body, open base with mid-shelf, adjustable stainless steel bullet feet

**ACCESSORIES**

<u>Mfr</u>	<u>Qty</u>	<u>Model</u>	<u>Spec</u>
Advance Tabco	2	TA-30	Side splash, 1-1/2" high (each)



**FEATURING  
BOLT-ON  
STAINLESS  
STEEL LEG**

Item #: \_\_\_\_\_ Qty #: \_\_\_\_\_  
 Model #: \_\_\_\_\_  
 Project #: \_\_\_\_\_

**FEATURES:**

FLAT TOP is furnished with a 1 5/8" sanitary rolled rim on the front and 1 5/8" square bend edges on the 2 sides and rear.  
 Rear flush panel along the rear of the base unit.

**MATERIAL:**

TOP is 14 gauge stainless steel type "304" series with galvanized hat channel.  
 BODY is 18 gauge stainless steel type "430" series.  
 LEGS are stainless steel and include 1 1/2" adjustable hex foot.

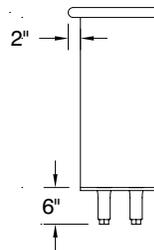
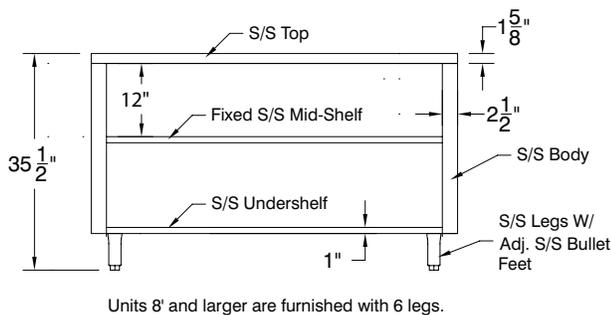
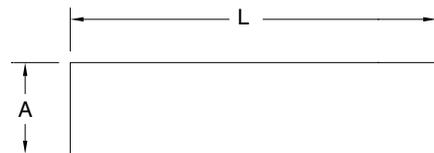
**CONSTRUCTION:**

All TIG welded. Exposed areas finished to match adjacent surfaces.  
 Entire Top is mechanically polished to a satin finish and is sound deadened.  
 Roll formed embossed galvanized hat channels are secured to top by means of structural adhesive and weld studs.  
 UNIT-BODY DESIGN sides, back and shelf are welded to form a single rigid structure.  
 Legs bolt on to table base.

**DETAILS and SPECIFICATIONS**

TOL ± .500"

ALL DIMENSIONS ARE TYPICAL



Model #	L	A	Wt.
DC-154	48"	15"	155 lbs.
DC-155	60"	15"	195 lbs.
DC-156	72"	15"	225 lbs.
DC-157	84"	15"	265 lbs.
DC-158	96"	15"	295 lbs.
DC-1510	120"	15"	360 lbs.
DC-1512	144"	15"	400 lbs.
DC-184	48"	18"	170 lbs.
DC-185	60"	18"	205 lbs.
DC-186	72"	18"	245 lbs.
DC-187	84"	18"	275 lbs.
DC-188	96"	18"	315 lbs.
DC-1810	120"	18"	385 lbs.
DC-1812	144"	18"	452 lbs.

## TOP MODIFICATIONS



**TA-56**  
5" NSF Partition



**TA-523**  
Drop-In Urn Trough



**CDR-5**  
Condiment Holder



**TA-84**  
Pass-Thru



**TA-108**  
Grommet For Cords

**QTY.**

_____	<b>CDR-5</b>	Condiment Holder (Accommodates 5 Bins)
_____	<b>TA-1</b>	Notch Backsplash For Roll Up Door w/ Pass-Thru
_____	<b>TA-3</b>	Stainless Steel Hat Channel & Gusset Upgrade
_____	<b>TA-7</b>	10" Partial Splash
_____	<b>TA-8</b>	Column Notch in Rear Splash (Includes Splash)
_____	<b>TA-10</b>	5" Partial Splash
_____	<b>TA-12</b>	Countertop Edge
_____	<b>TA-22</b>	Square Edge Table
_____	<b>TA-28</b>	Cut-Out For Cold Well. Includes Louvered Doors
_____	<b>TA-29</b>	16 Ga. 304 Rear Splash Capping Strip w/Adhesive Backing
_____	<b>TA-30</b>	1-1/2" Side Splash
_____	<b>TA-30A</b>	1-1/2" Turn Up For Table Tops
_____	<b>TA-31</b>	5" Side Splash
_____	<b>TA-32</b>	10" Side Splash
_____	<b>TA-34</b>	Top Cut-Out
_____	<b>TA-34A</b>	Top Cut-Out for Undermount Well
_____	<b>TA-35</b>	Splash Cut-Out
_____	<b>TA-41</b>	Poly-Vance 5/8" Cutting Board
_____	<b>TA-56</b>	5" NSF Partition
_____	<b>TA-56A</b>	18" NSF Partition
_____	<b>TA-57</b>	Prepare Welded Field Joint (Welded in field by others)
_____	<b>TA-57A</b>	Bolted Field Joint (Bolted in field by others)
_____	<b>TA-57B</b>	Hairline Field Joint
_____	<b>TA-58</b>	Stepdown to 24" Working Height
_____	<b>TA-64</b>	Urn Trough (Factory installation only)
_____	<b>TA-75</b>	Mitered Edge
_____	<b>TA-76</b>	Paint on Sound Deadening
_____	<b>TA-79</b>	Flour Trough (Factory installation only)
_____	<b>TA-82</b>	Scrap Chute (6" dia. opening)
_____	<b>TA-84</b>	Simple Pass-Thru
_____	<b>TA-87</b>	Enclosed Rear Splash
_____	<b>TA-91</b>	Poly Retaining Clips Includes TA-22 (S/S top table)

**QTY.**

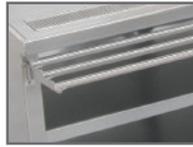
_____	<b>TA-93</b>	Wall Brackets (Includes 2. For 5" & 10 1/2" splash only)
_____	<b>TA-96A</b>	Can Opener Provision for Openers with Bolt-on Base (Customer to provide location)
_____	<b>TA-96B</b>	Can Opener Surface Mount Provision with 4" S/S Tube for Openers w/o Base (Customer to provide location)
_____	<b>TA-96C</b>	Can Opener Spacer Plate Provision for Use on Tables With Countertop Edge & Can Opener Base (Customer to provide location)
_____	<b>TA-100</b>	Bull Nose All Sides of Worktable
_____	<b>TA-101</b>	Rear Tray Lock
_____	<b>TA-106</b>	Mirror HI-LITE Edge
_____	<b>TA-107</b>	Vacuum Breaker Holes on Tables (Includes Backsplash with 2" Return)
_____	<b>TA-108</b>	2" Hole with Grommet for Appliance Cord
_____	<b>TA-112</b>	Hubble Outlet
_____	<b>TA-113</b>	Notch Top for Buyout Unit
_____	<b>TA-130</b>	Cutlery Dispenser Holder (Undercounter Mounted)
_____	<b>TA-135</b>	Plate Shelf (Undercounter Mounted)
_____	<b>TA-366A</b>	Heavy duty Understructure Top
_____	<b>TA-502</b>	Install Advance Tabco Hot Food Unit In Work Table Top (Requires TA-34 Top Cut-Out & TA-27 Control Panel. Does not include wiring. Consult factory)
_____	<b>TA-521</b>	Drop-In urn Trough 1'
_____	<b>TA-522</b>	Drop-In urn Trough 2'
_____	<b>TA-523</b>	Drop-In urn Trough 3'
_____	<b>TA-524</b>	Drop-In urn Trough 4'
_____	<b>TA-525</b>	Drop-In urn Trough 5'
_____	<b>TA-526</b>	Drop-In urn Trough 6'
_____	<b>TA-527</b>	Drop-In urn Trough 7'
_____	<b>TA-528</b>	Drop-In urn Trough 8'
_____	<b>TA-529</b>	Drop-In urn Trough 9'
_____	<b>TA-550</b>	Install Customer Supplied Buyout Items (Does not include wiring. Consult factory)
_____	<b>TA-551</b>	Installation of Hot Food Wells. (Requires TA-34 Top Cut-Out & TA-27 Control Panel. Does not include wiring. Consult factory)

# TABLE MODIFICATIONS & ACCESSORIES

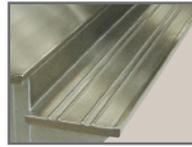
## BASE MODIFICATIONS



**TA-39**  
Louvered Hinged Doors



**TA-73**  
Drop-Down Tray Slide



**TA-74**  
Solid Tray Slide



**TA-900**  
ADJ. Height Tables



**TA-116**  
Adj. Mid-Shelf

**QTY.**

___	<b>TA-4</b>	Removable Access Panel
___	<b>TA-4A</b>	Louvered Panel
___	<b>TA-5</b>	Curb Mounting Provision
___	<b>TA-15</b>	Provision for Built In Drawer Warmer
___	<b>TA-23</b>	Welded Set-Up Table/Crating
___	<b>TA-24</b>	Shell Crating
___	<b>TA-27</b>	Control Panel (Must add TA-34A or TA-34B)
___	<b>TA-36A</b>	Sliding/Hinge Stainless Steel Doors
___	<b>TA-36B</b>	1/2 Height Stainless Steel Hinge Doors
___	<b>TA-36C</b>	Hinged door with Trash Flap
___	<b>TA-37</b>	Stainless Enclosed Base
___	<b>TA-39</b>	24" Louvered Hinged Doors
___	<b>TA-40</b>	Remove Undershef in Cabinet Base For Slide in Buyout
___	<b>TA-42</b>	Interior Partition (2.5"x30")
___	<b>TA-43</b>	Filler Panel (3"x30" with Flanged Feet)
___	<b>TA-44</b>	K.D. Aluminum Pan Rack Slides (6 slides. Table min. lgth. 30")
___	<b>TA-45</b>	K.D. Aluminum Glass Rack Slides (3 slides. Table min. lgth. 3 feet)
___	<b>TA-46</b>	Door Locks

**QTY.**

___	<b>TA-48</b>	12"x12" Cut-Out in Back Panel/Undershef for Plumbing
___	<b>TA-54</b>	Removable Kick Plate
___	<b>TA-55</b>	Remove Back Panel (on Enclosed Base)
___	<b>TA-63</b>	Removable Shelving (In addition to standard shelf & table width)
___	<b>TA-70</b>	S/S Tubular Tray Divider (12" sections)
___	<b>TA-73</b>	Tubular Tray Slide w/Dropdown (Stationary Tray Slide Available. Factory installation only)
___	<b>TA-74</b>	Solid Tray Slide
___	<b>TA-92</b>	12" Apron (in front of sink)
___	<b>TA-92A</b>	17" Stainless Steel Apron to Cover Sink Bowls and Support Lever Drain Handles
___	<b>TA-116</b>	Adjustable Enclosed Base Cabinet Mid Shelf- Add to Price of Enclosed Base Table with Fixed Mid Shelf (M). Shelves Over 36" In Length Require Multiple Sections With Center Partition. For Partial Shelves Add To Price Of Shelf.
___	<b>TA-130</b>	Cutlery Dispenser Holder (Undercounter Mounted)
___	<b>TA-135</b>	Plate Shelf (Undercounter Mounted)
___	<b>TA-205</b>	Connect Cafeteria Items (Per Joint Between 2 Tables. Requires Casters)
___	<b>TA-900</b>	Upgrade Table To be Height Adjustable In Field (Up to 6" Only. Unit Ships Set Up)

## ELECTRICAL & DATA PORT OUTLETS



**TA-62**  
Duplex Outlet



**TA-62A**  
GFI Duplex Outlet



**TA-62D**  
GFI Doghouse Outlet



**TA-112**  
Hubble Outlet

**QTY.**

___	<b>TA-62</b>	Standard Duplex Electrical Outlet & Cover Plate (Under Flat Top). NEMA 5-15R
___	<b>TA-62A</b>	GFI Duplex Outlet & Cover Plate in a VKS Splash. NEMA 5-20R
___	<b>TA-62C</b>	GFI Duplex Outlet & Cover Plate Below Shelf Top. NEMA 5-20R

**QTY.**

___	<b>TA-62D</b>	GFI Duplex Outlet & Cover Plate in a Doghouse. NEMA 5-20R
___	<b>TA-62E</b>	Upgrade Outlet to a NEMA 6-20R or Equiv.
___	<b>TA-112</b>	Hubble Outlet
___	<b>TA-622</b>	CAT-5 Data Port Outlet. Cable Not Included

## OVERSHELF & POT RACK MODIFICATIONS



**TA-9A**  
1" Turn Up



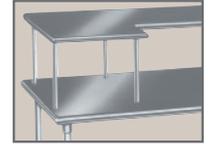
**TA-22A**  
Square Edge



**TA-71**  
Heat Lamp Mounting Provision



**TA-100A**  
Bull Nose



**TA-102**  
24" x 24" Extension

**QTY.**

_____	<b>TA-9A</b>	Partial 1" Turn-Up for all Table Mt. Shelves
_____	<b>TA-22A</b>	Square Edge on Oversheff
_____	<b>TA-26-10</b>	Welded Wall Shelf Brackets for 10" Wide Shelf
_____	<b>TA-26-12</b>	Welded Wall Shelf Brackets for 12" Wide Shelf
_____	<b>TA-26-15</b>	Welded Wall Shelf Brackets for 15" Wide Shelf
_____	<b>TA-26-18</b>	Welded Wall Shelf Brackets for 18" Wide Shelf
_____	<b>TA-47</b>	Shelf Mounting Bracket for Existing Table
_____	<b>TA-49</b>	Wall Shelf 2" Offset
_____	<b>TA-60</b>	Special Sizing Charge for Shelves (Must Order Larger Unit to be Cut Down to Smaller Size)
_____	<b>TA-71</b>	Heat Lamp Mounting Provision
_____	<b>TA-71A</b>	Heat Lamp Remote Control Bracket
_____	<b>TA-78</b>	Additional Lin. Ft. Past 12' For Table Mt. Shelf (For ODS, OTS, TS, DS & WS Shelving only)
_____	<b>TA-77</b>	Check Minder Shelf Provision (Factory install only)
_____	<b>TA-83</b>	Spice Bins

**QTY.**

_____	<b>TA-84A</b>	Knife Rack for Rolled Rim Tables
_____	<b>TA-84B</b>	Knife Rack for Poly Top Tables
_____	<b>TA-84C</b>	Knife Rack for Square Edge Tables
_____	<b>TA-86</b>	Stainless Steel Pot Hooks
_____	<b>TA-89</b>	Double Sided Plated Pot Hooks (Package of 4)
_____	<b>TA-89A</b>	Single Sided Plated Pot Hooks (Package of 4)
_____	<b>TA-98</b>	Stainless Steel Flat Bar in lieu of Chain
_____	<b>TA-99</b>	16 Ga. S/S 304 Upgrade for Wall & Over Shelves
_____	<b>TA-100A</b>	Bull Nose All Sides of Shelf
_____	<b>TA-100R</b>	Bull Nose Three Sides of Shelf w/ Rear Turn Up
_____	<b>TA-102</b>	24" x 24" Extension for Microwave or Computer Shelf (Add to OTS and ODS Shelves. See page 65)
_____	<b>TA-103</b>	24" Wide PT Shelf (36" Min Length. Mid mount only. PT Series Shelf, See Pg. 73. Add to 18" Wide Shelf)
_____	<b>TA-104</b>	Additional Length Over 12' (Add to 18" Shelf. (PA & CU Shelving Only. Max. Length is 14' as Single Piece)

## UNDERSHELF MODIFICATIONS

**QTY.**

_____	<b>TA-9</b>	1-1/2" Turn-Up for Undershelves
_____	<b>TA-17</b>	Upgrade Undersheff to a Marine Edge (Must add TA-23)
_____	<b>TA-48</b>	12"x12" Cut-Out in Back Panel or Undersheff for Plumbing

**QTY.**

_____	<b>TA-94</b>	Upgrade 16 Ga. 304 S/S Undersheff
_____	<b>TA-94A</b>	Upgrade 14 Ga. 304 S/S Undersheff
_____	<b>TA-366</b>	Reinforced Understructure For Undershelves

## SIZE MODIFICATIONS

**QTY.**

_____	<b>TA-33</b>	Special Working Height
_____	<b>TA-59</b>	36" Wide Equipment Stand
_____	<b>TA-6</b>	Extra Length for Standard Tables Over 12' (Tables Over 14' Require Field Joint TA-57)
_____	<b>TA-61</b>	Special Sizing Charge (Larger Unit Cut Down to Smaller Size)
_____	<b>TA-61A</b>	Special Modification Charge

**QTY.**

_____	<b>TA-65</b>	Enclosed Base Units Over 12' (Open Base Table)
_____	<b>TA-66</b>	Enclosed Base Units Over 12' (Sliding Door Units)
_____	<b>TA-67</b>	Enclosed Base Units Over 12' (Hinged Door Units)
_____	<b>TA-105</b>	Modify Enclosed Base Table w/ Drawers to 24" Width
_____	<b>TA-110</b>	Modify Enclosed Base Table w/ Drawers to 36" Width

## LEG MODIFICATIONS

QTY.			QTY.		
_____	<b>TA-16</b>	1 Galvanized Leg with Plastic Bullet Foot (34 1/2" Total Length)	_____	<b>TA-20-6</b>	6 Stainless Steel Leg with S/S Bullet Feet (34 1/2" Total Length)
_____	<b>TA-16-4</b>	4 Galvanized Legs with Plastic Bullet Feet (34 1/2" Total Length)	_____	<b>TA-20L</b>	Replacement Bolt-on Leg For Enclosed Base Table
_____	<b>TA-16-6</b>	6 Galvanized Legs with Plastic Bullet Feet (34 1/2" Total Length)	_____	<b>TA-21</b>	Stainless Steel Bullet Foot
_____	<b>TA-19</b>	Stainless Steel Flanged Bullet Foot For Work Table	_____	<b>TA-68</b>	Relocate Rear Cross Rail To Center (for Open Base Tables Only)
_____	<b>TA-19L</b>	S/S Bolt-on Leg w/ Flanged Foot For Enclosed Base Table	_____	<b>TA-72</b>	Leg to Wall Brace (Set per table)
_____	<b>TA-20</b>	1 Stainless Steel Leg with S/S Bullet Foot (34 1/2" Total Length)	_____	<b>TA-95</b>	Upgrade 16 Ga. 304 S/S Legs Only
_____	<b>TA-20-4</b>	4 Stainless Steel Leg with S/S Bullet Feet (34 1/2" Total Length)			

## WORK TABLE CASTERS



### Standard Casters

Maintains the Standard 35-1/2" Working Height

200 lbs. Load Capacity Per Caster

#### When Used w/ Stainless Steel Legs

**TA-25S-4** Set of 4 (Two with Brakes)

**TA-25S-6** Set of 6 (Two with Brakes)

#### When Used w/ Galvanized Legs

**TA-25G-4** Set of 4 (Two with Brakes)

**TA-25G-6** Set of 6 (Two with Brakes)

### Replacement Casters

For Work Tables

**TA-25** Set of 4  
(Two with Brakes)

**TA-25A** Set of 6  
(Two with Brakes)

200 lbs. Load Capacity Per Caster



#### Optional Standard Caster Upgrades:

<b>TA-25B</b> Set	For brakes on all wheels (Standard Casters) - Add price to the following models: TA-25, TA-25A, TA-25S-4, TA-25S-6, TA-25G-4, TA-25G-6
<b>TA-25C</b> Per Caster	Upgrade Standard Caster with Heavy Duty Urethane Wheels (Per Caster)

## EQUIPMENT STAND CASTERS



### Standard Casters

5" Urethane Wheels.

Maintains the Standard 24" Working Height

200 lbs. Load Capacity Per Caster

#### w/ Stainless Steel Legs

**TA-25ES** Set of 4 (Two with Brakes)

#### w/ Galvanized Legs

**TA-25EG** Set of 4 (Two with Brakes)

### HEAVY DUTY Casters

5" Urethane Wheels

400 lbs. Load Capacity Per Caster

**TA-255** Super Heavy Duty  
Set of 4 (Two with Brakes)

**TA-256** Super Heavy Duty  
Set of 6 (Two with Brakes)



### Enclosed Base Table Casters

Easy Bolt-On Style



**TA-255P** Set of 4 (Two with Brakes)

**TA-255AP** Set of 6 (Two with Brakes)

300 lbs. Load Capacity Per Caster

For brakes on all wheels (Enclosed Base Casters) -  
Add price to models: TA-255P or TA-255AP

**TA-255PB**

#### Optional Equipment Stand Caster Upgrade:

**TA-255B** For brakes on all wheels (Equipment Casters) - Add price to any of the following models:  
TA-255, TA-256, TA-25ES, TA-25EG

Contact Our SMART FABRICATION™ Department for more information at 800-645-3166  
or email in your specifications to [smartfab@advancetabco.com](mailto:smartfab@advancetabco.com)

**Submittal Sheet**

04/02/2018

**ITEM# 21 - ICE CUBER (1 EA REQ'D)**

Scotsman C0522SA-1

Prodigy Plus® Ice Maker, cube style, air-cooled, self-contained condenser, production capacity up to 475 lb/24 hours at 70°/50° (340 lb AHRI certified at 90°/70°), stainless steel finish, small cube size, 115v/60/1-ph, 11.2 amps, cULus, NSF, CE

**ACCESSORIES**

Mfr	Qty	Model	Spec
Scotsman	1		3 year parts & labor warranties
Scotsman	1		5 year parts & labor warranties on Evaporator
Scotsman	1		5 year parts on compressor & condenser
Scotsman	1	AP1-P	AquaPatrol™ Plus Water Filtration System, single system, designed for ice makers & beverage equipment, cubers up to 650 lb, flakers, nuggets & nugget dispensers up to 1200 lb, cULus, NSF



# C0522 - 500lb Cube Ice Machine

Prodigy Plus® Modular Cube Ice Machine

## The world's smartest cuber.

As the world's only self-monitoring cuber, the new Scotsman Prodigy Plus® cube ice machines make it easier than ever to maintain your equipment and save money. Whether it's the advanced ice level control or an optional feature board for quick diagnostics, this is ice-making re-imagined. And with intuitive technology like AutoAlert™ indicator lights, a reduced operational footprint and easy-access service from the front panel, Prodigy Plus® cubers are simply the smartest, most reliable way to create fresh-tasting ice — every time.



## The Prodigy Plus® difference.

- AutoAlert™ indicator lights for better visibility
- Operational footprint among the industry's smallest
- Industry-exclusive QR code instantly connects users to service information and warranty history
- One-touch cleaning reduces labor costs and saves time
- Front-located air filter for more efficient operation
- Self-aligning front panel for easy access to key components
- Patented WaterSense purge control automatically reduces scale buildup
- Patented Harvest Assist efficiently moves cube ice to the bin
- Smart-Board™ advanced feature module available for additional diagnostic capabilities
- Optional Vari-Smart™ ice level control allows operators to customize ice levels
- Antimicrobial protection guards internal surfaces between cleanings
- A full range of water- and energy-saving features

C0522 - 500lb Cube Ice Machine



## 24 Hour Volume Production

Air Cooled			Water Cooled		
70°F/21°C	Air	90°F/32°C	70°F/21°C	Air	90°F/32°C
50°F/10°C	Water	70°F/21°C	50°F/10°C	Water	70°F/21°C
475/216		340/154	480/218		409/186
lb/kg		lb/kg	lb/kg		lb/kg



## Modular Bin Options



B322S

Model Number*	Dimensions W" x D" x H"	AHRI Certified Bin Capacity lb/kg	Finish	Ship Weight lb/kg
B322S	22 x 34 x 44**	290/132	Metallic	140/64

\* Contact Scotsman for bin top requirements. \*\* Add 6" Height for bin legs.



## Cube Ice

Common ice form, ideal for mixed drinks.



Small Cube  
7/8" x 7/8" x 3/8"  
(2.22 x 2.22 x .95 cm)



Medium Cube  
7/8" x 7/8" x 7/8"  
(2.22 x 2.22 x 2.22 cm)



## Certification

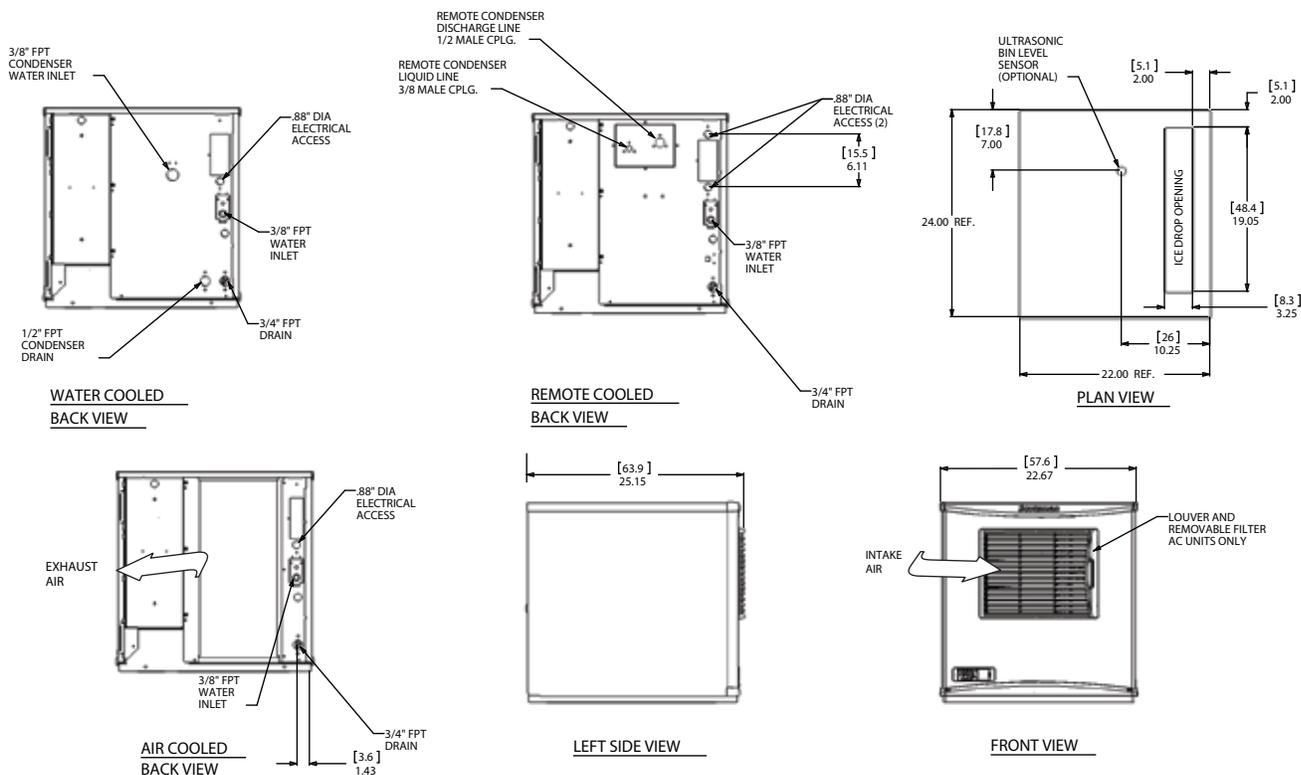


## Warranty

- 3 years parts and labor on all components.
- 5 years parts and labor on the evaporator.
- 5 years parts on the compressor and condenser.
- Warranty valid in North, South & Central America for commercial installations.
- Contact factory for warranty in other regions.

# C0522 - 500lb Cube Ice Machine

Prodigy Plus® Modular Cube Ice Machine



## Specifications

Model Number	Condenser Unit	Basic Electrical Volts/Hz/Phase	Max. Fuse Size or HACR Circuit Breaker (amps)	Circuit Wires	Min. Circuit Ampacity	Energy Consumption kWh/100 lb (45.4 kg) 90°F(32°C)/70°F(21°C)	Water Usage Gallons/100 lb (liters/45.4 kg)	
							Potable 90°F(32°C)/70°F(21°C)	Condenser 90°F(32°C)/70°F(21°C)
med C0522MA-1	Air	115/60/1	15	2	11.2	5.94	18.0/68.2	-
C0522MW-1	Water	115/60/1	15	2	9.6	4.48	21/79.5	152.0/575.8
C0522MA-32	Air	208-230/60/1	15	2	5.4	5.94	18.0/68.2	-
sm C0522SA-1	Air	115/60/1	15	2	11.2	5.94	18.0/68.2	-
C0522SW-1	Water	115/60/1	15	2	9.6	4.48	21.0/79.5	152.0/575.8
C0522SA-32	Air	208-230/60/1	15	2	5.4	5.94	18/68.2	-
C0522SW-32	Water	208-230/60/1	15	2	4.5	4.48	21.0/79.5	152/575.8



## All Models

### Dimensions (W x D x H):

Unit: 22" x 24" x 23"  
(55.9 x 61.0 x 58.4 cm)

Shipping Carton: 25.5" x 27.5" x 28"  
(64.8 x 69.9 x 71.1 cm)

Shipping Weight: 160 lb / 73 kg      BTUs per hour: 7,900

Refrigerant: R-404A



## Accessories

Model Number	Description
KVS	Vari-Smart™ Ice Level Control - Program ice bin levels to match ice needs.
KSBU	Smart-Board™ Advanced Control - Use additional operational data for fast diagnosis.
KSBU-N	Smart-Board™ Advanced Control with Network - Network capable.
KPAS	Prodigy Advanced Sustainability Kit - Includes KVS and KSBU - N
KPPSA223	Prodigy Plus® Side Air Flow Kit for C0322 and C0522

Scotsman recommends all ice machines have water filtration. See Scotsman water filter specification sheet for details.



## Operating Requirements

	Minimum	Maximum
Air Temperatures	50°F (10°C)	100°F (38°C)
Water Temperatures	40°F (4.4°C)	100°F (38°C)
Remote Cond. Temps	-20°F (-29°C)	120°F (49°C)
Water Pressures	20 PSIG (1.4 bar)	80 PSIG (5.5 bar)
Electrical Voltage	-5%	+10%

Specifications and design are subject to change without notice.

C0522 - 500lb Cube Ice Machine



# Water Filters

SSM Plus and Aqua Patrol Plus® Water Filtration Systems

## Features

### SSM Plus

- Extends the life of your Scotsman machine and provides cleaner, more consistent ice.
- Now with AquaArmor with AgION®, a silver-based anti-microbial compound that reduces the growth of bacteria, microorganisms, algae, mold and slime on ice machine surfaces, preventing premature clogging.
- Ultrafine half-micron filtration, combined with food-grade polyphosphate, assures that chlorine, off-tastes, odors and particles stay out of your ice.
- Filtration can reduce unscheduled water-related maintenance calls by as much as 40%.
- Easy to install and maintain.

### AquaPatrol Plus®

- Leaves chlorine in water to keep machine cleaner longer.
- Polyphosphate feed to inhibit scale build up.
- Easy to install and maintain.
- Tighter pore size now eliminates more undesirable compounds.
- New smaller footprint gives operations more flexibility.

## NSF International Standards

### Standard No. 42: Aesthetic Effects

- Chemical Unit
  - Chlorine reduction, class 1
  - Taste and odor reduction
- Mechanical Filtration Unit
  - Particle reduction, class 1
    - 99.9% reduction of particles
    - 1/2 micron and larger sizes

### Standard No. 53: Health Effects

- Mechanical Filtration Unit
  - Turbidity reduction
  - Cyst reduction
  - Asbestos reduction

The SSM and AquaPatrol Plus filter and replacement cartridge have been tested and listed by NSF only for the functions listed above. Check for compliance with state and local law and regulations. Do not use where the water is micro-biologically unsafe, or with water of unknown quality without adequate disinfection before or after the unit. Can be used on water that may contain filterable cysts.



SSM3-P



AP3-P

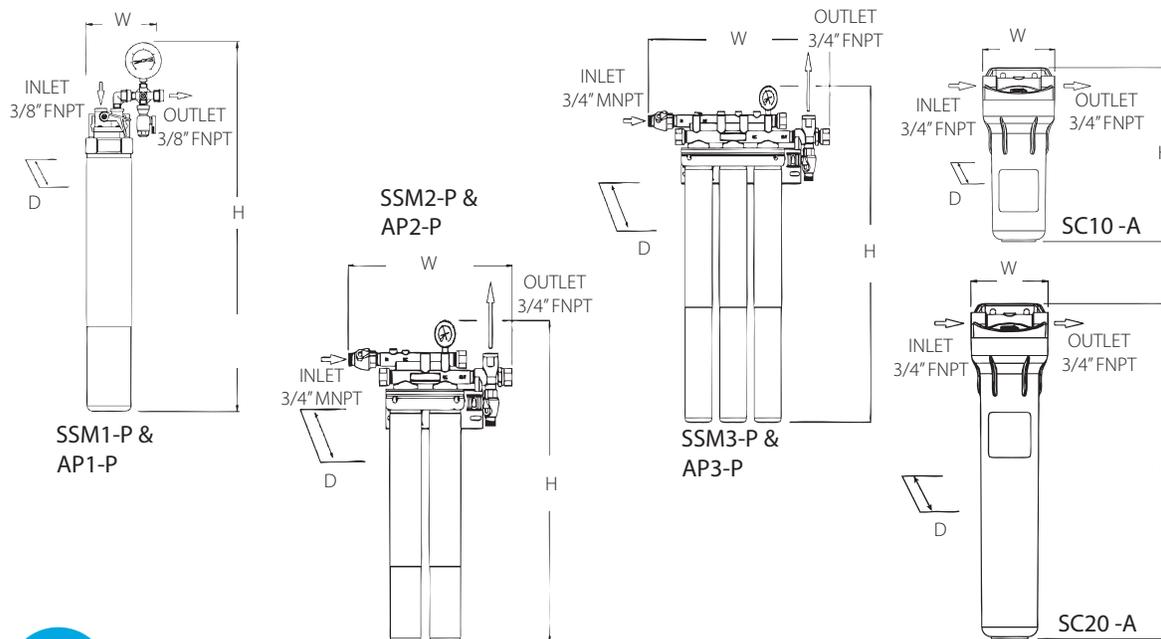


## Certification



## Warranty

- 5 years on manifold parts only
- Warranty valid in North, South & Central America for commercial installations.
- Contact factory for warranty in other regions.



### Specifications

Model Number	Dimensions			Description	Maximum Flow (gallons/minute)	
	W	D	H			
SSM Plus	SSM1-P	5.6	4.75	30.5	Single System for Cubers up to 650 lb (295 kg) and flakers, nuggets and nugget dispensers up to 1,200 lb (544 kg).	1.67
	SSM2-P	16.6	5.5	29.26	Double System for Cubers up to 650 lb (295 kg) and flakers, nuggets and nugget dispensers up to 1,200 lb (544 kg).	3.34
	SSM3-P	21	5.5	29.26	Triple System for Cubers over 1,300 lb (544 kg)	5.01
AquaPatrol Plus®	AP1-P	5.6	4.75	21.5	Single System for Cubers up to 650 lb (295 kg) and flakers, nuggets and nugget dispensers up to 1,200 lb (544 kg).	2.1
	AP2-P	16.6	5.5	19.26	Double System for Cubers up to 650 lb (295 kg) and flakers, nuggets and nugget dispensers up to 1,200 lb (544 kg).	4.2
	AP3-P	21	5.5	19.26	Triple System for Cubers over 1,300 lb (544 kg)	6.3
Coarse Pre-Filters	SC10-A	5.16	5.5	12.44	Single System for Cubers up to 650 lb (295 kg) and flakers, nuggets and nugget dispensers up to 1,200 lb (544 kg).	5
	SC20-A	5.16	5.5	22.44	Single System for Cubers up to 650 lb (295 kg) and flakers, nuggets and nugget dispensers up to 1,200 lb (544 kg).	10



### Shipping

Model Number	Dimensions	Weight (lb/kg)
SSM1-P:	21" x 10" x 6"	7/3
SSM2-P:	21" x 10" x 10"	11/5
SSM3-P:	21" x 10" x 10"	16/7
AP1-P:	21" x 10" x 10"	7/3
AP2-P:	21" x 10" x 10"	11/5
AP3-P:	21" x 10" x 10"	16/7
SC10-A:	6" x 6" x 17"	5/2
SC20-A:	6" x 6" x 17"	11/5



### Accessories

Model Number	Description
SC10RC40	SC10 Replacement Filter (package of 40)
SC20RC20	SC20 Replacement Filter (package of 20)
SSMRC1	Replacement Cartridge for SSM Plus (package of 1)
SSMRC6	Replacement Cartridge for SSM Plus (package of 6)
APRC6-P	Replacement Cartridge for AquaPatrol Plus® (package of 6)
APRC1-P	Replacement Cartridge for AquaPatrol Plus® (package of 1)

Scotsman recommends all ice machines have water filtration.



### Operating Requirements

	Minimum	Maximum
Air Temperatures	50°F (10°C)	100°F (38°C)
Water Temperatures	40°F (4.4°C)	100°F (38°C)
Water Pressures	20 PSIG (1.4 bar)	80 PSIG (5.5 bar)

Specifications and design are subject to change without notice.

**Submittal Sheet**

04/02/2018

**ITEM# 21-A - ICE BIN FOR ICE MACHINES (1 EA REQ'D)**

Scotsman B530P

Ice Bin, top-hinged front-opening door, AHRI certified to 420 lb ice storage capacity, for top-mounted ice maker, polyethylene liner, rotocast plastic construction, includes 6" legs, NSF

**ACCESSORIES**

<u>Mfr</u>	<u>Qty</u>	<u>Model</u>	<u>Spec</u>
Scotsman	1		3 year parts & labor warranties
Scotsman	1	KBT27	Bin Top, for use with all 22" cubers, flakers & nugget makers (except EH222) on B230, B330 & B530 bins

# Scotsman®

## B322S, B330P, B530P/S, B842S, B948S - Storage Bins Modular Storage Bins



B530S show with optional KLP8S legs.

### Features

- New sleek, contemporary styling. A perfect match to Prodigy Plus® cube ice machines and other Scotsman ice machines.
- Convenient, built-in scoop holder.
- Easily removable baffle, no tools required for cleaning.
- Lightweight.
- Unique recessed drain fitting for maximum installation flexibility.
- Corrosion resistant.
- Spring loaded door with hidden hinges for easy opening and closing (except for B230P).
- Available in metallic finish or durable rotocast plastic.
- Ice scoop included.



### Certification



### Storage Capacity

B322S	B330P	B530P/S	B842S	B948S
AHRI Capacity				
290/132 lb/kg	270/123 lb/kg	420/191 lb/kg	610/277 lb/kg	700/319 lb/kg

AHRI capacity is based on 80% of total volume in cubic feet x 30 lb/ft<sup>3</sup>



### Polyurethane Insulation

Foam insulation is forced between the wall and liner under heat and pressure to form a perfect wall to wall bond, preserving ice supply for long periods.



### Bin Interior

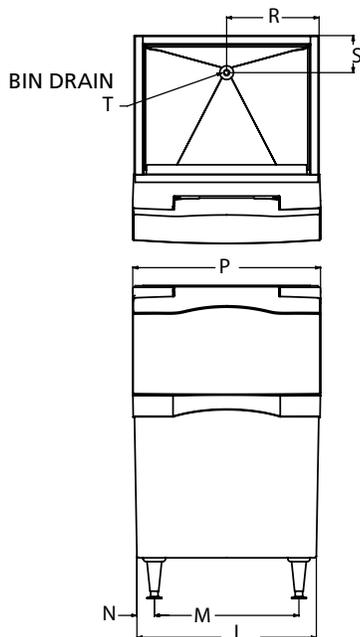
The polyethylene bin interior is sanitary and easy to clean. Resists scratches and scuffs from ice scoops.



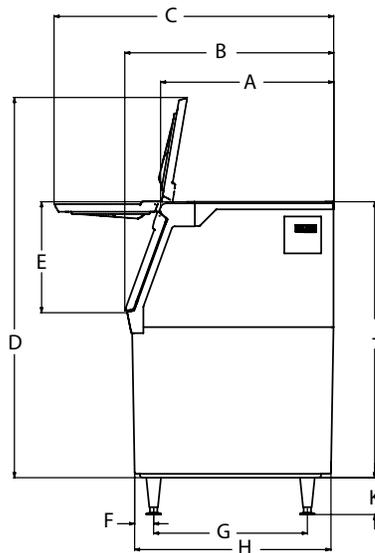
### Warranty

- 3 years parts and labor on all components.
- Warranty valid in North, South & Central America for commercial installations.
- Contact factory for warranty in other regions.

B322S, B330P, B530P/S, B842S, B948S - Storage Bins



Installation Note: Allow 6" space at back for utility connections.



B322S, B330P, B530P/S, B842S, B948S - Storage Bins



### Dimensions

Model #	A	B	C	D	E	F	G	H	J	K	L	M	N	P	R	S	T
B322S	28.23	34	45.5	61.24	18	3.88	25	32.75	44	6	22	15.5	3.25	22.5	11	6	.75 NPT
B330P	28.15	34	45.5	47.24	18	3.33	25	32.42	31	6	30	23.5	3.08	30.5	15	6	.75 NPT
B530P/S	28.15	34	45.5	61.24	18	3.09	25	31.93	44	6	30	23.5	2.83	30.5	15	6	.75 NPT
B842S	28.07	34	45.5	61.87	18	3.88	25	32.75	44	6	42	35.5	3.25	42.5	21	6	.75 NPT
B948S	28.05	34	45.5	61.24	18	3.88	25	32.75	44	6	48	41.5	3.25	48.5	24	6	.75 NPT



### Overall Dimensions

Model #	Carton (W x D x H)*
B322S	22" x 34" x 44"
B330P	30" x 34" x 31"
B530P	30" x 34" x 44"
B530S	30" x 34" x 44"
B842S	42" x 34" x 44"
B948S	48" x 34" x 44"

\* Add 6" Height for bin legs.



### Accessories\*

Model Number	Description
KBC 1	Kit, bit casters for B530S, B842S, B948S and SB380.** Not for use with B322S or SB480 when using extensions.
KBC1P	Kit, bin casters for B330P and B530P.**
KLP7	Kit, legs, 6", flanged feet, for B bins, HD dispensers, AFE, CU1/2/3 and NSE.
KLP8S	Kit, legs, 6", stainless steel, for B bins, HD dispensers, AFE, CU1/2/3 and NSE.
BGS10	Bagger, hooks on any bin.
KBAG	Kit, bags, 1000, for BGS10.
KSEALER	Kit, tape sealer, for BGS10.
KTAPE	Kit, tape, 180 ft. roll, for BGS10.
KHOLDER	Kit, scoop holder, stainless steel.

\*\*3.5" Diameter, 2 locking, raises bin 4.5".



### Shipping Information

Model #	Carton (W x D x H)	Weight (lb/kg)
B322S	24" x 36" x 47"	104/47
B330P	32" x 36" x 33"	90/41
B530P	32" x 36" x 47"	110/50
B530S	32" x 36" x 47"	132/60
B842S	44" x 36" x 47"	174/79
B948S	50" x 36" x 47"	196/89

***Submittal Sheet***

04/02/2018

**ITEM# 21-B - WATER FILTRATION SYSTEM (1 EA REQ'D)**

Scotsman AP1-P

AquaPatrol™ Plus Water Filtration System, single system, designed for ice makers & beverage equipment, cubers up to 650 lb, flakers, nuggets & nugget dispensers up to 1200 lb, cULus, NSF - Included in 21

&lt;Included&gt;



# Water Filters

SSM Plus and Aqua Patrol Plus® Water Filtration Systems

## Features

### SSM Plus

- Extends the life of your Scotsman machine and provides cleaner, more consistent ice.
- Now with AquaArmor with AgION®, a silver-based anti-microbial compound that reduces the growth of bacteria, microorganisms, algae, mold and slime on ice machine surfaces, preventing premature clogging.
- Ultrafine half-micron filtration, combined with food-grade polyphosphate, assures that chlorine, off-tastes, odors and particles stay out of your ice.
- Filtration can reduce unscheduled water-related maintenance calls by as much as 40%.
- Easy to install and maintain.

### AquaPatrol Plus®

- Leaves chlorine in water to keep machine cleaner longer.
- Polyphosphate feed to inhibit scale build up.
- Easy to install and maintain.
- Tighter pore size now eliminates more undesirable compounds.
- New smaller footprint gives operations more flexibility.

### NSF International Standards

#### Standard No. 42: Aesthetic Effects

- Chemical Unit
  - Chlorine reduction, class 1
  - Taste and odor reduction
- Mechanical Filtration Unit
  - Particle reduction, class 1
    - 99.9% reduction of particles
    - 1/2 micron and larger sizes

#### Standard No. 53: Health Effects

- Mechanical Filtration Unit
  - Turbidity reduction
  - Cyst reduction
  - Asbestos reduction

The SSM and AquaPatrol Plus filter and replacement cartridge have been tested and listed by NSF only for the functions listed above. Check for compliance with state and local law and regulations. Do not use where the water is micro-biologically unsafe, or with water of unknown quality without adequate disinfection before or after the unit. Can be used on water that may contain filterable cysts.



SSM3-P



AP3-P



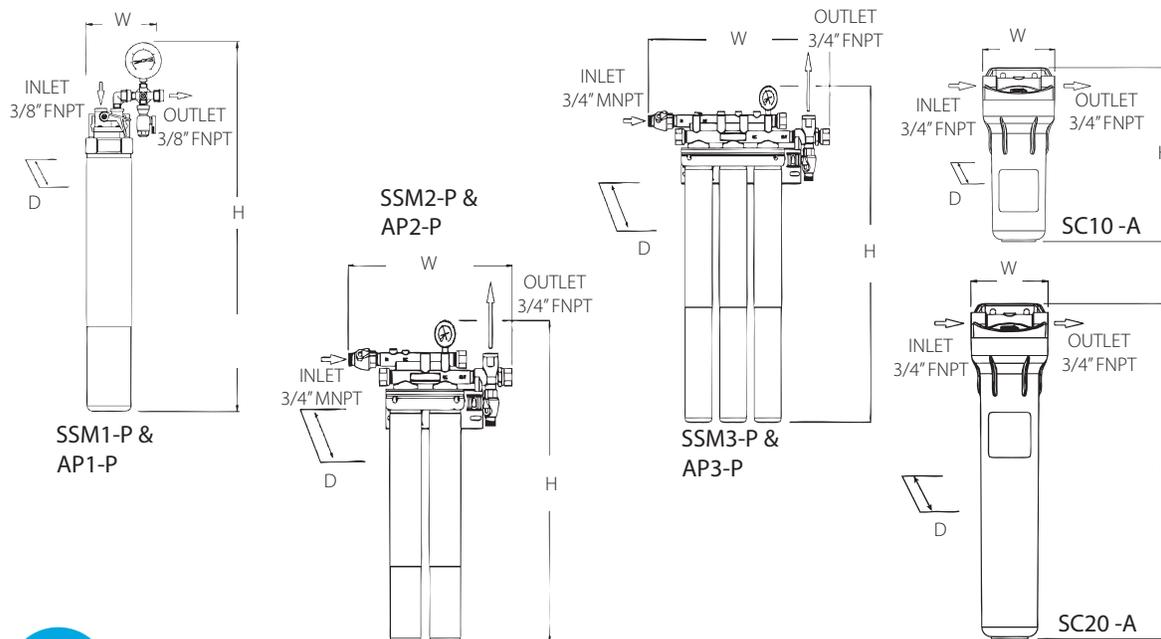
### Certification



### Warranty

- 5 years on manifold parts only
- Warranty valid in North, South & Central America for commercial installations.
- Contact factory for warranty in other regions.

Water Filters



### Specifications

Model Number	Dimensions			Description	Maximum Flow (gallons/minute)	
	W	D	H			
SSM Plus	SSM1-P	5.6	4.75	30.5	Single System for Cubers up to 650 lb (295 kg) and flakers, nuggets and nugget dispensers up to 1,200 lb (544 kg).	1.67
	SSM2-P	16.6	5.5	29.26	Double System for Cubers up to 650 lb (295 kg) and flakers, nuggets and nugget dispensers up to 1,200 lb (544 kg).	3.34
	SSM3-P	21	5.5	29.26	Triple System for Cubers over 1,300 lb (544 kg)	5.01
AquaPatrol Plus®	AP1-P	5.6	4.75	21.5	Single System for Cubers up to 650 lb (295 kg) and flakers, nuggets and nugget dispensers up to 1,200 lb (544 kg).	2.1
	AP2-P	16.6	5.5	19.26	Double System for Cubers up to 650 lb (295 kg) and flakers, nuggets and nugget dispensers up to 1,200 lb (544 kg).	4.2
	AP3-P	21	5.5	19.26	Triple System for Cubers over 1,300 lb (544 kg)	6.3
Coarse Pre-Filters	SC10-A	5.16	5.5	12.44	Single System for Cubers up to 650 lb (295 kg) and flakers, nuggets and nugget dispensers up to 1,200 lb (544 kg).	5
	SC20-A	5.16	5.5	22.44	Single System for Cubers up to 650 lb (295 kg) and flakers, nuggets and nugget dispensers up to 1,200 lb (544 kg).	10



### Shipping

Model Number	Dimensions	Weight (lb/kg)
SSM1-P:	21" x 10" x 6"	7/3
SSM2-P:	21" x 10" x 10"	11/5
SSM3-P:	21" x 10" x 10"	16/7
AP1-P:	21" x 10" x 10"	7/3
AP2-P:	21" x 10" x 10"	11/5
AP3-P:	21" x 10" x 10"	16/7
SC10-A:	6" x 6" x 17"	5/2
SC20-A:	6" x 6" x 17"	11/5



### Accessories

Model Number	Description
SC10RC40	SC10 Replacement Filter (package of 40)
SC20RC20	SC20 Replacement Filter (package of 20)
SSMRC1	Replacement Cartridge for SSM Plus (package of 1)
SSMRC6	Replacement Cartridge for SSM Plus (package of 6)
APRC6-P	Replacement Cartridge for AquaPatrol Plus® (package of 6)
APRC1-P	Replacement Cartridge for AquaPatrol Plus® (package of 1)

Scotsman recommends all ice machines have water filtration.



### Operating Requirements

	Minimum	Maximum
Air Temperatures	50°F (10°C)	100°F (38°C)
Water Temperatures	40°F (4.4°C)	100°F (38°C)
Water Pressures	20 PSIG (1.4 bar)	80 PSIG (5.5 bar)

Specifications and design are subject to change without notice.

**Submittal Sheet**

04/02/2018

**ITEM# 22 - REACH-IN REFRIGERATOR (1 EA REQ'D)**

True STA1R-1G-HC

SPEC SERIES® Refrigerator, Reach-in, one-section, stainless steel front & sides, (1) glass door with lock, cam-lift hinges, digital temperature control, aluminum interior sides & walls, stainless floor & ceiling, (3) chrome shelves, LED interior lights, 5" castors, R290 Hydrocarbon refrigerant, 1/4 HP, 115v/60/1, 3.8 amps, NEMA 5-15P, ENERGY STAR®, cULus, UL EPH Classified, MADE IN USA

**ACCESSORIES**

Mfr	Qty	Model	Spec
True	1		Warranty - 3 year parts and labor, please visit <a href="http://www.Truemfg.com">www.Truemfg.com</a> for specifics
True	1		Warranty - 5 year compressor (self-contained only), please visit <a href="http://www.Truemfg.com">www.Truemfg.com</a> for specifics
True	1		Door hinged right standard
True	1		(3) chrome shelves and shelf supports standard per section
True	1		5" castors, set of 4, standard



PROJECT NAME		LOCATION	AIA #
ITEM #	QTY	MODEL #	SIS #

# SPEC SERIES®

REACH-IN GLASS SWING DOOR REFRIGERATORS WITH HYDROCARBON REFRIGERANT

models	STR1R-1G-HC	STA1R-1G-HC	STG1R-1G-HC
--------	-------------	-------------	-------------



STR1R-1G-HC	
<b>Exterior</b>	Stainless steel door, front & sides.
<b>Interior</b>	Stainless steel side walls, back, floor, door liner, & ceiling.
<b>Shelving</b>	(1) Interior kit option included per full section, factory installed.

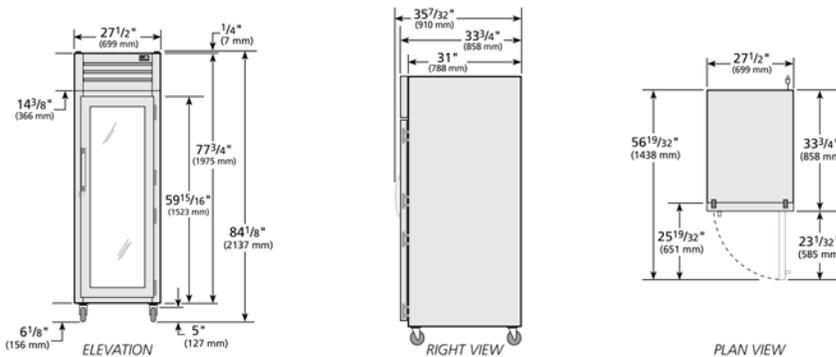
STA1R-1G-HC	
<b>Exterior</b>	Stainless steel door, front & sides.
<b>Interior</b>	Aluminum side walls & back. Stainless steel floor & ceiling.
<b>Shelving</b>	(3) Heavy duty, chrome plated, wire shelves per section.

STG1R-1G-HC	
<b>Exterior</b>	Stainless steel door & front, with matching aluminum sides.
<b>Interior</b>	Aluminum side walls & back. Stainless steel floor & ceiling.
<b>Shelving</b>	(3) Heavy duty, PVC coated, wire shelves per section.

SPECIFICATIONS		
Dimensions	in.	mm.
Length	27½	699
Depth	33¾	858
Height	77¾	1975
<b>Electrical</b>	<b>U.S.</b>	<b>International</b>
Horsepower	¼	N/A
Amps	3.8	N/A
Voltage	115/60/1	
NEMA	5-15P	
Cord Length	9 ft.	2.74 M.
	115/60/1 NEMA-5-15R	

\* Height does not include 6½" (156 mm) for castors or 6" (153 mm) for optional legs. Height does not include ¼" (7mm) for system mechanical components.  
 † Depth does not include 1½" for door handle.

## plan view



Specifications subject to change without notice.  
 Chart dimensions are rounded up to the nearest 1/8" (millimeters rounded up to the next whole number).

	<b>APPROVALS</b>	<b>AVAILABLE AT</b>
2/15	Printed in U.S.A.	



PROJECT NAME	LOCATION	AIA #
ITEM #	QTY	MODEL #
		SIS #

# SPEC SERIES®

REACH-IN GLASS SWING DOOR REFRIGERATOR WITH HYDROCARBON REFRIGERANT

models	STR1R-1G-HC	STA1R-1G-HC	STG1R-1G-HC
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## standard features

### REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system that maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- State of the art, electronically commutated evaporator and condenser fan motors. ECM motors operate at higher peak efficiencies and move a more consistent volume of air which produces less heat, reduces energy consumption and provides greater motor reliability.
- Top mounted refrigeration system with evaporator positioned out of food zone to maximize capacity.
- Electronic control.

### CABINET CONSTRUCTION

- Insulation - entire cabinet structure is foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter plate castors - locks provided on front set.

### DOOR

- "Low-E", double pane thermal insulated glass.

- Lifetime guaranteed bolt style door lock standard.
- Lifetime guaranteed heavy duty all metal working door handle.
- Positive seal self-closing door with 120° stay open feature. Lifetime guaranteed external cam lift door hinges, four (4) per door section.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

### LIGHTING

- LED interior lighting, safety shielded.

### MODEL FEATURES

- Exterior digital temperature display, available with either °F or °C .
- Evaporator epoxy coated to eliminate the potential of corrosion.
- Curb mounting ready.
- NSF-7 compliant for open food product.

### ELECTRICAL

- Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.

### OPTIONAL FEATURES/ ACCESSORIES

- (upcharge & lead times may apply)
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 6" (153 mm) stainless steel legs.
- Field reversible hinge.
- Additional shelves.
- Stainless back. (STR, STA, STG)
- Security package.

### SHELVING KIT OPTIONS

- STR series kits factory installed at no charge. STA & STG series kits field installed, upcharge applies, lead times may apply.
- Kit #1: Nine (9) sets of #1 type tray slides and pilasters (field installed), bottom support of one (1) 18"L x 26"D (458 mm x 661 mm) pan or two (2) 14"L x 18"D (356 mm x 458 mm) pans.
- Kit #2: One (1) set half-section #2 steel rod tray slides and pilasters (field installed), rim support of one (1) 18"L x 26"D (458 mm x 661 mm) pan.
- Kit #3: Six (6) sets of universal type tray slides and pilasters (field installed), bottom support of one (1) 18"L x 26"D (458 mm x 661 mm) pan, two (2) 14"L x 18"D (356 mm x 458 mm) pans or two (2) 12"L x 20"D (305 mm x 508 mm) pans.
- Kit #4: Three (3) chrome shelves 25"L x 27 ¾"D (635 mm x 705 mm). Optional wall mounted shelf support pilasters (field installed) with four (4) shelf clips per shelf available; adjustable on ½" (13 mm) increments (must order at time of cabinet order).
- Additional kit option components available individually.

**WARRANTY\***  
 Three year warranty on all parts and labor and an additional 2 year warranty on compressor. (U.S.A. only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

\*RESIDENTIAL APPLICATIONS: TRUE assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications. Units with R290 refrigerant are not approved by UL/EPA for use in residential applications.

	Model	Elevation	Right	Plan	3D	Back
	ST( )1R-1G-HC					

**Submittal Sheet**

04/02/2018

**ITEM# 23 - BEVERAGE COUNTER (1 EA REQ'D)**

Advance Tabco BEV-30-84R

Beverage Table, 84" W, with 14" x 16" x 12" deep sink on right with faucet 4"OC, urn trough 5" x 36" with no splash drain plate, 14 gauge 304 stainless steel top with no drip counter top edge, 10" x 2" back splash, enclosed stainless steel base with bottom & intermediate undershelves, stainless steel legs, NSF

**ACCESSORIES**

Mfr	Qty	Model	Spec
Advance Tabco	1	TA-34	Top cut-out for drop in equipment (per cut-out)



# STAINLESS STEEL ENCLOSED BASE BEVERAGE TABLE

Item #: \_\_\_\_\_ Qty #: \_\_\_\_\_  
 Model #: \_\_\_\_\_  
 Project #: \_\_\_\_\_



Model #	Length	Weight
BEV-30-48LorR*	48"	230 lbs.
BEV-30-60LorR*	60"	250 lbs.
BEV-30-72LorR*	72"	300 lbs.
BEV-30-84LorR*	84"	350 lbs.
BEV-30-96LorR*	96"	400 lbs.
BEV-30-108LorR*	108"	450 lbs.
BEV-30-120LorR*	120"	500 lbs.
BEV-30-144LorR*	144"	550 lbs.

\*SPECIFY SINK LEFT OR RIGHT END:  
 Please designate left or right sink location by using L or R  
 after model number when ordering



FEATURING BOLT-ON  
 STAINLESS STEEL LEG



## FEATURES:

Top is furnished with a 2" x 1" square die embossed No-Drip countertop offset edge with 1/2" return on 3 sides and a 10" splash with a 2" return on the rear side.

UNIT BODY DESIGN sides, back and shelf are welded to form a single rigid structure. Furnished with a stainless steel intermediate shelf and a 14" x 16" x 12" sink bowl integrally welded to top. 1 1/2" I.P.S. basket type drain.

TOP is assembled to body to form a flush fit and is supplied with a 5" x 1" urn trough with no-splash drain plate.

G.F.I. duplex electrical outlet mounted in back splash.

Front hinge door and open back under sink area permits ease-of-installation of plumbing fixtures. Partial undershelf for storage.

Easy to install - multi-purpose unit.

## MATERIAL:

TOP is 14 gauge stainless steel type "304" series.

BODY is 18 gauge stainless steel type "430" series.

LEGS are stainless steel and include 1 1/2" adjustable hex foot.

FAUCET is splash mounted 4" O.C. with an 8 1/2" wide gooseneck spout. Supply is 1/2" hot and cold.

## CONSTRUCTION:

All TIG welded.

TOP and all exposed surfaces are mechanically polished to a satin finish and sound deadened.

Countertop edge is polished to a MIRROR finish.

Roll formed embossed galvanized hat channels are secured to top by means of structural adhesive and weld studs.

Legs bolt on to table base.



Customer Service Available To Assist You **1-800-645-3166** 8:30 am - 8:00 pm E.S.T.

For Orders & Customer Service:

Email: customer@advancetabco.com or Fax: 631-242-6900

For Smart Fabrication™ Quotes:

Email: smartfab@advancetabco.com or Fax: 631-586-2933

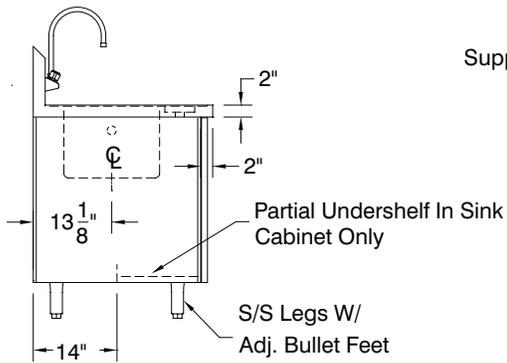
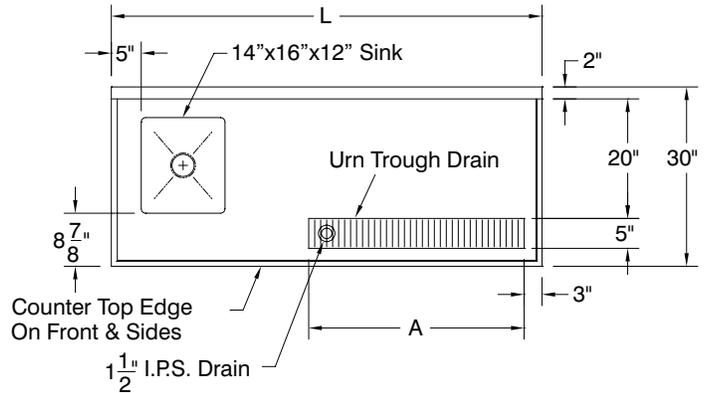
# DETAILS and SPECIFICATIONS

TOL ± .500"

ALL DIMENSIONS ARE TYPICAL

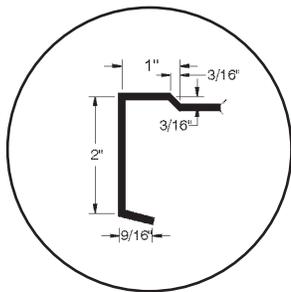
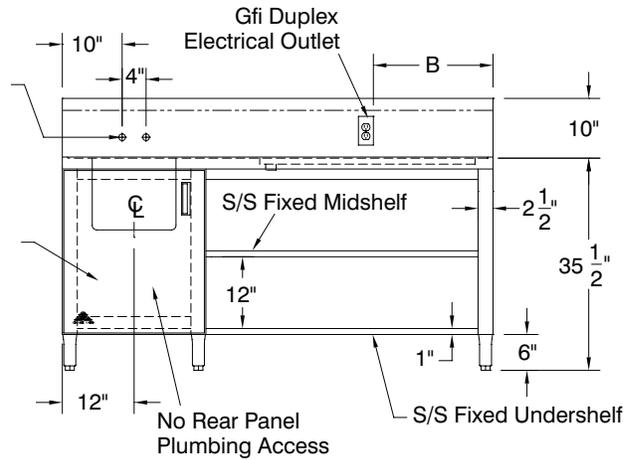
## 14" x 16" x 12" Sink Bowl

Model #	Length	A	B
BEV-30-48LorR*	48"	18"	12"
BEV-30-60LorR*	60"	24"	14"
BEV-30-72LorR*	72"	36"	20"
BEV-30-84LorR*	84"	36"	20"
BEV-30-96LorR*	96"	36"	20"
BEV-30-108LorR*	108"	36"	20"
BEV-30-120LorR*	120"	36"	20"
BEV-30-144LorR*	144"	36"	20"



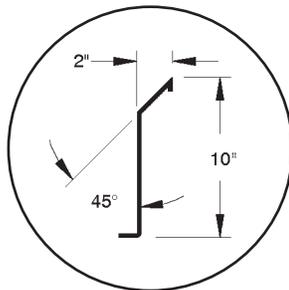
Punch 1 1/8" Holes For A K-60 Faucet Supplied By Advance Tabco

24" Hinged Door



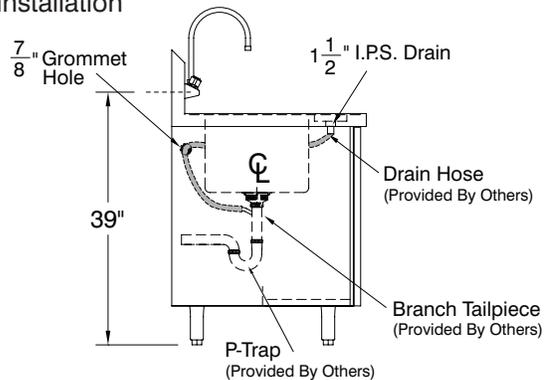
COUNTERTOP EDGE DETAIL

SPLASH DETAIL



### SUGGESTED PLUMBING

Rear of sink cabinet is open for easy plumbing installation



## TOP MODIFICATIONS



**TA-56**  
5" NSF Partition



**TA-523**  
Drop-In Urn Trough



**CDR-5**  
Condiment Holder



**TA-84**  
Pass-Thru



**TA-108**  
Grommet For Cords

**QTY.**

_____	<b>CDR-5</b>	Condiment Holder (Accommodates 5 Bins)
_____	<b>TA-1</b>	Notch Backsplash For Roll Up Door w/ Pass-Thru
_____	<b>TA-3</b>	Stainless Steel Hat Channel & Gusset Upgrade
_____	<b>TA-7</b>	10" Partial Splash
_____	<b>TA-8</b>	Column Notch in Rear Splash (Includes Splash)
_____	<b>TA-10</b>	5" Partial Splash
_____	<b>TA-12</b>	Countertop Edge
_____	<b>TA-22</b>	Square Edge Table
_____	<b>TA-28</b>	Cut-Out For Cold Well. Includes Louvered Doors
_____	<b>TA-29</b>	16 Ga. 304 Rear Splash Capping Strip w/Adhesive Backing
_____	<b>TA-30</b>	1-1/2" Side Splash
_____	<b>TA-30A</b>	1-1/2" Turn Up For Table Tops
_____	<b>TA-31</b>	5" Side Splash
_____	<b>TA-32</b>	10" Side Splash
_____	<b>TA-34</b>	Top Cut-Out
_____	<b>TA-34A</b>	Top Cut-Out for Undermount Well
_____	<b>TA-35</b>	Splash Cut-Out
_____	<b>TA-41</b>	Poly-Vance 5/8" Cutting Board
_____	<b>TA-56</b>	5" NSF Partition
_____	<b>TA-56A</b>	18" NSF Partition
_____	<b>TA-57</b>	Prepare Welded Field Joint (Welded in field by others)
_____	<b>TA-57A</b>	Bolted Field Joint (Bolted in field by others)
_____	<b>TA-57B</b>	Hairline Field Joint
_____	<b>TA-58</b>	Stepdown to 24" Working Height
_____	<b>TA-64</b>	Urn Trough (Factory installation only)
_____	<b>TA-75</b>	Mitered Edge
_____	<b>TA-76</b>	Paint on Sound Deadening
_____	<b>TA-79</b>	Flour Trough (Factory installation only)
_____	<b>TA-82</b>	Scrap Chute (6" dia. opening)
_____	<b>TA-84</b>	Simple Pass-Thru
_____	<b>TA-87</b>	Enclosed Rear Splash
_____	<b>TA-91</b>	Poly Retaining Clips Includes TA-22 (S/S top table)

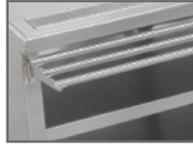
**QTY.**

_____	<b>TA-93</b>	Wall Brackets (Includes 2. For 5" & 10 1/2" splash only)
_____	<b>TA-96A</b>	Can Opener Provision for Openers with Bolt-on Base (Customer to provide location)
_____	<b>TA-96B</b>	Can Opener Surface Mount Provision with 4" S/S Tube for Openers w/o Base (Customer to provide location)
_____	<b>TA-96C</b>	Can Opener Spacer Plate Provision for Use on Tables With Countertop Edge & Can Opener Base (Customer to provide location)
_____	<b>TA-100</b>	Bull Nose All Sides of Worktable
_____	<b>TA-101</b>	Rear Tray Lock
_____	<b>TA-106</b>	Mirror HI-LITE Edge
_____	<b>TA-107</b>	Vacuum Breaker Holes on Tables (Includes Backsplash with 2" Return)
_____	<b>TA-108</b>	2" Hole with Grommet for Appliance Cord
_____	<b>TA-112</b>	Hubble Outlet
_____	<b>TA-113</b>	Notch Top for Buyout Unit
_____	<b>TA-130</b>	Cutlery Dispenser Holder (Undercounter Mounted)
_____	<b>TA-135</b>	Plate Shelf (Undercounter Mounted)
_____	<b>TA-366A</b>	Heavy duty Understructure Top
_____	<b>TA-502</b>	Install Advance Tabco Hot Food Unit In Work Table Top (Requires TA-34 Top Cut-Out & TA-27 Control Panel. Does not include wiring. Consult factory)
_____	<b>TA-521</b>	Drop-In urn Trough 1'
_____	<b>TA-522</b>	Drop-In urn Trough 2'
_____	<b>TA-523</b>	Drop-In urn Trough 3'
_____	<b>TA-524</b>	Drop-In urn Trough 4'
_____	<b>TA-525</b>	Drop-In urn Trough 5'
_____	<b>TA-526</b>	Drop-In urn Trough 6'
_____	<b>TA-527</b>	Drop-In urn Trough 7'
_____	<b>TA-528</b>	Drop-In urn Trough 8'
_____	<b>TA-529</b>	Drop-In urn Trough 9'
_____	<b>TA-550</b>	Install Customer Supplied Buyout Items (Does not include wiring. Consult factory)
_____	<b>TA-551</b>	Installation of Hot Food Wells. (Requires TA-34 Top Cut-Out & TA-27 Control Panel. Does not include wiring. Consult factory)

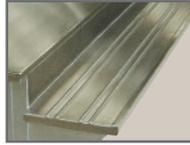
## BASE MODIFICATIONS



**TA-39**  
Louvered Hinged Doors



**TA-73**  
Drop-Down Tray Slide



**TA-74**  
Solid Tray Slide



**TA-900**  
ADJ. Height Tables



**TA-116**  
Adj. Mid-Shelf

**QTY.**

___	<b>TA-4</b>	Removable Access Panel
___	<b>TA-4A</b>	Louvered Panel
___	<b>TA-5</b>	Curb Mounting Provision
___	<b>TA-15</b>	Provision for Built In Drawer Warmer
___	<b>TA-23</b>	Welded Set-Up Table/Crating
___	<b>TA-24</b>	Shell Crating
___	<b>TA-27</b>	Control Panel (Must add TA-34A or TA-34B)
___	<b>TA-36A</b>	Sliding/Hinge Stainless Steel Doors
___	<b>TA-36B</b>	1/2 Height Stainless Steel Hinge Doors
___	<b>TA-36C</b>	Hinged door with Trash Flap
___	<b>TA-37</b>	Stainless Enclosed Base
___	<b>TA-39</b>	24" Louvered Hinged Doors
___	<b>TA-40</b>	Remove Undershef in Cabinet Base For Slide in Buyout
___	<b>TA-42</b>	Interior Partition (2.5"x30")
___	<b>TA-43</b>	Filler Panel (3"x30" with Flanged Feet)
___	<b>TA-44</b>	K.D. Aluminum Pan Rack Slides (6 slides. Table min. lgth. 30")
___	<b>TA-45</b>	K.D. Aluminum Glass Rack Slides (3 slides. Table min. lgth. 3 feet)
___	<b>TA-46</b>	Door Locks

**QTY.**

___	<b>TA-48</b>	12"x12" Cut-Out in Back Panel/Undershef for Plumbing
___	<b>TA-54</b>	Removable Kick Plate
___	<b>TA-55</b>	Remove Back Panel (on Enclosed Base)
___	<b>TA-63</b>	Removable Shelving (In addition to standard shelf & table width)
___	<b>TA-70</b>	S/S Tubular Tray Divider (12" sections)
___	<b>TA-73</b>	Tubular Tray Slide w/Dropdown (Stationary Tray Slide Available. Factory installation only)
___	<b>TA-74</b>	Solid Tray Slide
___	<b>TA-92</b>	12" Apron (in front of sink)
___	<b>TA-92A</b>	17" Stainless Steel Apron to Cover Sink Bowls and Support Lever Drain Handles
___	<b>TA-116</b>	Adjustable Enclosed Base Cabinet Mid Shelf- Add to Price of Enclosed Base Table with Fixed Mid Shelf (M). Shelves Over 36" In Length Require Multiple Sections With Center Partition. For Partial Shelves Add To Price Of Shelf.
___	<b>TA-130</b>	Cutlery Dispenser Holder (Undercounter Mounted)
___	<b>TA-135</b>	Plate Shelf (Undercounter Mounted)
___	<b>TA-205</b>	Connect Cafeteria Items (Per Joint Between 2 Tables. Requires Casters)
___	<b>TA-900</b>	Upgrade Table To be Height Adjustable In Field (Up to 6" Only. Unit Ships Set Up)

## ELECTRICAL & DATA PORT OUTLETS



**TA-62**  
Duplex Outlet



**TA-62A**  
GFI Duplex Outlet



**TA-62D**  
GFI Doghouse Outlet



**TA-112**  
Hubble Outlet

**QTY.**

___	<b>TA-62</b>	Standard Duplex Electrical Outlet & Cover Plate (Under Flat Top). NEMA 5-15R
___	<b>TA-62A</b>	GFI Duplex Outlet & Cover Plate in a VKS Splash. NEMA 5-20R
___	<b>TA-62C</b>	GFI Duplex Outlet & Cover Plate Below Shelf Top. NEMA 5-20R

**QTY.**

___	<b>TA-62D</b>	GFI Duplex Outlet & Cover Plate in a Doghouse. NEMA 5-20R
___	<b>TA-62E</b>	Upgrade Outlet to a NEMA 6-20R or Equiv.
___	<b>TA-112</b>	Hubble Outlet
___	<b>TA-622</b>	CAT-5 Data Port Outlet. Cable Not Included

## OVERSHELF & POT RACK MODIFICATIONS



**TA-9A**  
1" Turn Up



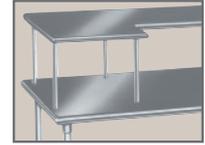
**TA-22A**  
Square Edge



**TA-71**  
Heat Lamp Mounting Provision



**TA-100A**  
Bull Nose



**TA-102**  
24" x 24" Extension

**QTY.**

_____	<b>TA-9A</b>	Partial 1" Turn-Up for all Table Mt. Shelves
_____	<b>TA-22A</b>	Square Edge on OversheLF
_____	<b>TA-26-10</b>	Welded Wall Shelf Brackets for 10" Wide Shelf
_____	<b>TA-26-12</b>	Welded Wall Shelf Brackets for 12" Wide Shelf
_____	<b>TA-26-15</b>	Welded Wall Shelf Brackets for 15" Wide Shelf
_____	<b>TA-26-18</b>	Welded Wall Shelf Brackets for 18" Wide Shelf
_____	<b>TA-47</b>	Shelf Mounting Bracket for Existing Table
_____	<b>TA-49</b>	Wall Shelf 2" Offset
_____	<b>TA-60</b>	Special Sizing Charge for Shelves (Must Order Larger Unit to be Cut Down to Smaller Size)
_____	<b>TA-71</b>	Heat Lamp Mounting Provision
_____	<b>TA-71A</b>	Heat Lamp Remote Control Bracket
_____	<b>TA-78</b>	Additional Lin. Ft. Past 12' For Table Mt. Shelf (For ODS, OTS, TS, DS & WS Shelving only)
_____	<b>TA-77</b>	Check Minder Shelf Provision (Factory install only)
_____	<b>TA-83</b>	Spice Bins

**QTY.**

_____	<b>TA-84A</b>	Knife Rack for Rolled Rim Tables
_____	<b>TA-84B</b>	Knife Rack for Poly Top Tables
_____	<b>TA-84C</b>	Knife Rack for Square Edge Tables
_____	<b>TA-86</b>	Stainless Steel Pot Hooks
_____	<b>TA-89</b>	Double Sided Plated Pot Hooks (Package of 4)
_____	<b>TA-89A</b>	Single Sided Plated Pot Hooks (Package of 4)
_____	<b>TA-98</b>	Stainless Steel Flat Bar in lieu of Chain
_____	<b>TA-99</b>	16 Ga. S/S 304 Upgrade for Wall & Over Shelves
_____	<b>TA-100A</b>	Bull Nose All Sides of Shelf
_____	<b>TA-100R</b>	Bull Nose Three Sides of Shelf w/ Rear Turn Up
_____	<b>TA-102</b>	24" x 24" Extension for Microwave or Computer Shelf (Add to OTS and ODS Shelves. See page 65)
_____	<b>TA-103</b>	24" Wide PT Shelf (36" Min Length. Mid mount only. PT Series Shelf, See Pg. 73. Add to 18" Wide Shelf)
_____	<b>TA-104</b>	Additional Length Over 12' (Add to 18" Shelf. (PA & CU Shelving Only. Max. Length is 14' as Single Piece)

## UNDERSHELF MODIFICATIONS

**QTY.**

_____	<b>TA-9</b>	1-1/2" Turn-Up for Undershelves
_____	<b>TA-17</b>	Upgrade UndersheLF to a Marine Edge (Must add TA-23)
_____	<b>TA-48</b>	12"x12" Cut-Out in Back Panel or UndersheLF for Plumbing

**QTY.**

_____	<b>TA-94</b>	Upgrade 16 Ga. 304 S/S UndersheLF
_____	<b>TA-94A</b>	Upgrade 14 Ga. 304 S/S UndersheLF
_____	<b>TA-366</b>	Reinforced Understructure For Undershelves

## SIZE MODIFICATIONS

**QTY.**

_____	<b>TA-33</b>	Special Working Height
_____	<b>TA-59</b>	36" Wide Equipment Stand
_____	<b>TA-6</b>	Extra Length for Standard Tables Over 12' (Tables Over 14' Require Field Joint TA-57)
_____	<b>TA-61</b>	Special Sizing Charge (Larger Unit Cut Down to Smaller Size)
_____	<b>TA-61A</b>	Special Modification Charge

**QTY.**

_____	<b>TA-65</b>	Enclosed Base Units Over 12' (Open Base Table)
_____	<b>TA-66</b>	Enclosed Base Units Over 12' (Sliding Door Units)
_____	<b>TA-67</b>	Enclosed Base Units Over 12' (Hinged Door Units)
_____	<b>TA-105</b>	Modify Enclosed Base Table w/ Drawers to 24" Width
_____	<b>TA-110</b>	Modify Enclosed Base Table w/ Drawers to 36" Width

## LEG MODIFICATIONS

QTY.		QTY.	
_____	<b>TA-16</b> 1 Galvanized Leg with Plastic Bullet Foot (34 1/2" Total Length)	_____	<b>TA-20-6</b> 6 Stainless Steel Leg with S/S Bullet Feet (34 1/2" Total Length)
_____	<b>TA-16-4</b> 4 Galvanized Legs with Plastic Bullet Feet (34 1/2" Total Length)	_____	<b>TA-20L</b> Replacement Bolt-on Leg For Enclosed Base Table
_____	<b>TA-16-6</b> 6 Galvanized Legs with Plastic Bullet Feet (34 1/2" Total Length)	_____	<b>TA-21</b> Stainless Steel Bullet Foot
_____	<b>TA-19</b> Stainless Steel Flanged Bullet Foot For Work Table	_____	<b>TA-68</b> Relocate Rear Cross Rail To Center (for Open Base Tables Only)
_____	<b>TA-19L</b> S/S Bolt-on Leg w/ Flanged Foot For Enclosed Base Table	_____	<b>TA-72</b> Leg to Wall Brace (Set per table)
_____	<b>TA-20</b> 1 Stainless Steel Leg with S/S Bullet Foot (34 1/2" Total Length)	_____	<b>TA-95</b> Upgrade 16 Ga. 304 S/S Legs Only
_____	<b>TA-20-4</b> 4 Stainless Steel Leg with S/S Bullet Feet (34 1/2" Total Length)		

## WORK TABLE CASTERS



### Standard Casters

Maintains the Standard 35-1/2" Working Height

200 lbs. Load Capacity Per Caster

#### When Used w/ Stainless Steel Legs

**TA-25S-4** Set of 4 (Two with Brakes)

**TA-25S-6** Set of 6 (Two with Brakes)

#### When Used w/ Galvanized Legs

**TA-25G-4** Set of 4 (Two with Brakes)

**TA-25G-6** Set of 6 (Two with Brakes)

### Replacement Casters

For Work Tables

**TA-25** Set of 4  
(Two with Brakes)

**TA-25A** Set of 6  
(Two with Brakes)

200 lbs. Load Capacity Per Caster



#### Optional Standard Caster Upgrades:

<b>TA-25B</b> Set	For brakes on all wheels (Standard Casters) - Add price to the following models: TA-25, TA-25A, TA-25S-4, TA-25S-6, TA-25G-4, TA-25G-6
<b>TA-25C</b> Per Caster	Upgrade Standard Caster with Heavy Duty Urethane Wheels (Per Caster)

## EQUIPMENT STAND CASTERS



### Standard Casters

5" Urethane Wheels.

Maintains the Standard 24" Working Height

200 lbs. Load Capacity Per Caster

#### w/ Stainless Steel Legs

**TA-25ES** Set of 4 (Two with Brakes)

#### w/ Galvanized Legs

**TA-25EG** Set of 4 (Two with Brakes)

### HEAVY DUTY Casters

5" Urethane Wheels

400 lbs. Load Capacity Per Caster

**TA-255** Super Heavy Duty  
Set of 4 (Two with Brakes)

**TA-256** Super Heavy Duty  
Set of 6 (Two with Brakes)



### Enclosed Base Table Casters

Easy Bolt-On Style



**TA-255P** Set of 4 (Two with Brakes)

**TA-255AP** Set of 6 (Two with Brakes)

300 lbs. Load Capacity Per Caster

For brakes on all wheels (Enclosed Base Casters) - Add price to models: TA-255P or TA-255AP

**TA-255PB**

#### Optional Equipment Stand Caster Upgrade:

**TA-255B** For brakes on all wheels (Equipment Casters) - Add price to any of the following models: TA-255, TA-256, TA-25ES, TA-25EG

Contact Our SMART FABRICATION™ Department for more information at 800-645-3166 or email in your specifications to [smartfab@advancetabco.com](mailto:smartfab@advancetabco.com)

***Submittal Sheet***

04/02/2018

**ITEM# 24 - ICE & WATER DISPENSER (1 EA REQ'D)**

Delfield 204

Ice & Water Unit, Drop-In, single service, glass filler, insulated ice chest, 45 pound ice storage capacity, chrome plated wire strainer, lift-off cover with handle, stainless steel top, galvanized steel exterior tank, (21" x 17-3/4" cutout required), NSF



# 204 Series

Water And Ice Station

Project \_\_\_\_\_

Item \_\_\_\_\_

Quantity \_\_\_\_\_

CSI Section 11400

Approved \_\_\_\_\_

Date \_\_\_\_\_

204 Series: Water And Ice Station

## Models

- 204 Water and ice station with glass filler
- 204P Water and ice station with pitcher filler



204

## Standard Features

- Top is 18-gauge stainless steel with raised die stamped opening
- Chrome plated wire strainer
- Glass filler is 9.5" high
- Pitcher filler is 13.5" high
- One-piece 20-gauge stainless steel lift-off cover with handle
- Liner of ice bin is high-impact ABS plastic with coved corners
- 1" diameter drain plumbed out the bottom
- High density environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane foam throughout unit
- Exterior tank is made of galvanized steel

## Specifications

Top is 18-gauge stainless steel, has 1.37" (3 cm) overhang all around. Glass filler is 9.5" (24 cm) high, over die-stamped drain opening fitted with chrome-plated wire strainer. Pitcher filler is 13.5" (34 cm) high, over die-stamped drain opening fitted with chrome-plated wire strainer. Ice bin opening is die-stamped with .19" (5 mm) raised edges, measures 15.12" x 10.5" (38 cm x 27 cm), has one-piece 20-gauge stainless steel lift-off cover.

Liner of ice bin is high-impact ABS plastic, has rounded corners and is pitched to 1" (25 mm) diameter drain. Bin is insulated all around with high-density environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane. Ice bin holds 45 pounds of ice.

Exterior body is 24-gauge galvanized steel.

Cutout dimensions are 21" (53 cm) x 17.75" (45 cm).

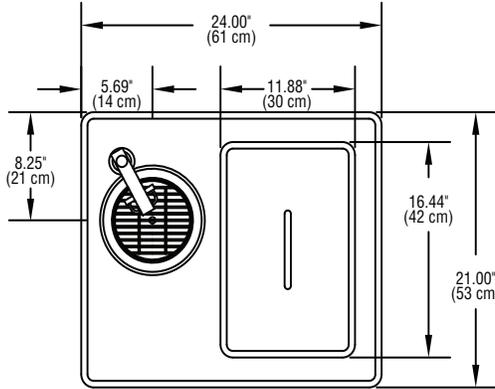


980 S. Isabella Rd.  
Mt. Pleasant, Michigan 48858

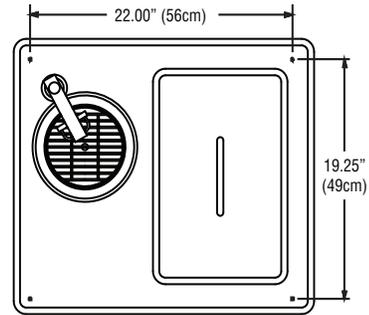
Phone: 800-733-8948 or 989-773-7981  
Fax: 800-669-0619

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

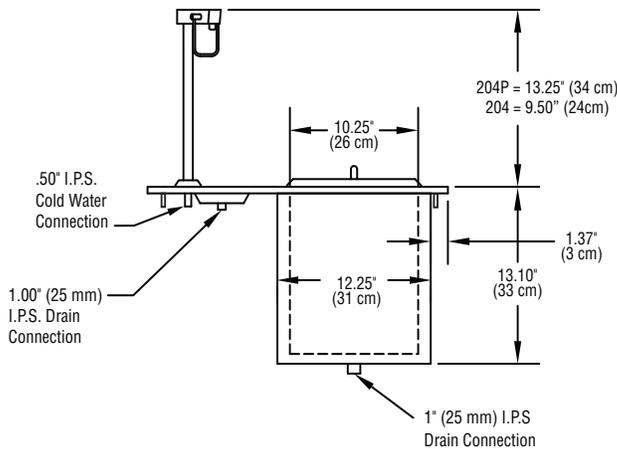




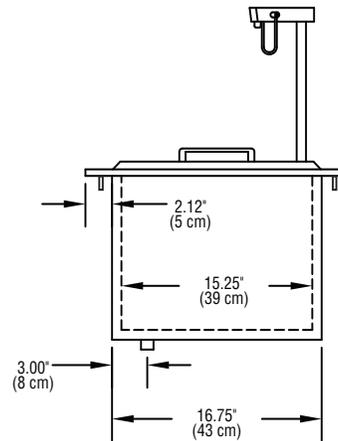
Plan View  
204, 204P



Mounting Stud Locations  
204, 204P



Elevation View  
204, 204P



Side View  
204, 204P

Specifications						
Model	L	D	H	Cutout Size	Cabinet Capacity	Ship Weight
204	24" (61 cm)	21" (53 cm)	22.6" (57 cm)	21" x 17.75" (53 cm x 45 cm)	45lbs (20kg)	47.5lbs (22kg)
204P	24" (61 cm)	21" (53 cm)	26.35" (67 cm)	21" x 17.75" (53 cm x 45 cm)	45lbs (20kg)	47.5lbs (22kg)

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

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Mt. Pleasant, Michigan 48858

Phone: 800-733-8948 or 989-773-7981  
Fax: 800-669-0619  
www.delfield.com

Printed in the U.S.A.  
DS204\_204P  
12/12



**Submittal Sheet**

04/02/2018

**ITEM# 25 - TEA BREWER (1 EA REQ'D)**

Bunn 36700.0300

36700.0300 TB6 Twin Iced Tea Brewer, (2) 3-gallon capacity, 16.3 gallon/hour, rotating brew basket, base platform adapter, dedicated dilution nozzles, brew selection switch, adjustable sleep time, SplashGard® funnel, color coded decals, designed for brewing into (2) 3.5 gallon BUNN narrow tea dispensers (sold separately), 120v/60/1-ph, 1730w, 14.4amps, NEMA 5-15P, cord attached, UL, NSF BY VENDOR

&lt;By Purveyor&gt;

## ACCESSORIES

Mfr	Qty	Model	Spec
Bunn	1		Equipment discount category net prices must be rounded to the nearest dollar

# TB6, 29" Trunk

34.0" x 22.6" x 12.2"  
(86.4cm x 57.4cm x 31.0cm)

- Color coded decals help the operator properly align the brew basket, dispenser and choose the correct selection
- Includes rotating brew basket, base platform adapter, dedicated dilution nozzles and brew selection switch
- Specifically designed to accommodate and brew into two BUNN 3.5gal Narrow Tea Dispensers (can also brew directly into standard tea dispensers)
- SplashGard® funnel deflects hot liquids away from the hand



 Servers and airpots sold separately

Agency:



## Specifications

**Product #:** 36700.0300

**Water Access:** Plumbed

**Finish:** Stainless

**Funnel:** Translucent Tea Funnel

## Additional Features

## Electrical & Capacity

Volts	Amps	Watts	Cord Attached	Plug Type	8oz cups/hr 236ml cups/hr	Input H <sup>2</sup> O Temp.	Phase	# Wires plus Ground	Hertz
120	14.4	1730	Yes	NEMA 5-15P	303	60°F (15.5°C)	1	2	60

## Plumbing Requirements

PSI	kPa	Fitting Supplied	Water Flow Required (GPM)
20-90	138-621	1/4" Male Flare Fitting	-

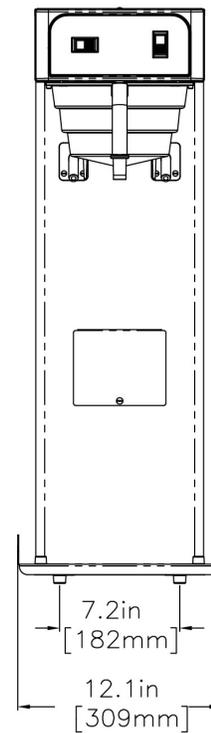
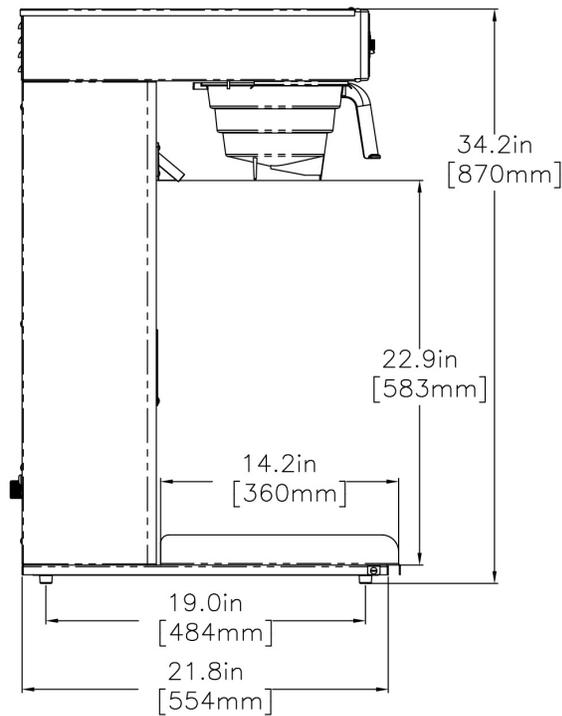
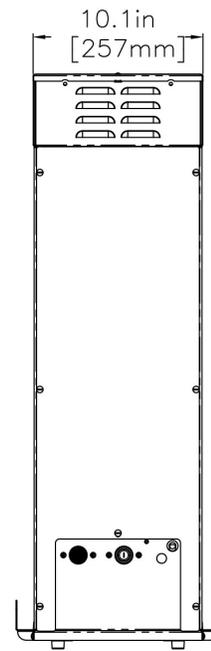
## CAD Drawings

2D	Revit	KLC
●		



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Created on:  
09/13/2017



	Unit			Shipping				
	Width	Height	Depth	Width	Height	Depth	Weight	Volume
English	12.2 in.	34.0 in.	22.6 in.	-	-	-	42.100 lbs	7.327 ft <sup>3</sup>
Metric	31.0 cm	86.4 cm	57.4 cm	-	-	-	19.097 kgs	0.207 m <sup>3</sup>



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For most current specifications and other info visit [bunn.com](http://bunn.com).

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09/13/2017

## Related Products & Accessories:TB6, 29" Trunk(36700.0300)



FUNNEL ASSY, SMOKE-  
TEA DDIL

Product #: 03021.0013



FILTERS TEA/SYS2  
500PK/1 50/CL

Product #: 20100.0000



PAPEL FILTRANTE

Product #: 20100.0000



DRIP TRAY KIT, ITB W/2  
TDO-N-3.5

Product #: 38029.1002



CHAROLA CON  
ACCESORIOS

Product #: 38029.1002



WATER FILTER, EQHP-  
TEA

Product #: 39000.0007



CARTRIDGE, EQHP-  
TEACRTG

Product #: 39000.1007

# Serving & Holding Options: TB6, 29" Trunk(36700.0300)

 <p>TD4T, SIGHT GAUGE NUDGER HDL</p> <p>Product #:03250.0004</p>	 <p>TD4T, BREW THRU LID NUDGER HDL</p> <p>Product #:03250.0005</p>	 <p>TD4T, BREW THRU LID NO DECAL NUDGER HDL</p> <p>Product #:03250.0018</p>	 <p>TD4T, W/ LIFT HANDLE</p> <p>Product #:03250.0042</p>	 <p>TD4T, W/ BREW THRU LID &amp; LIFT HANDLE</p> <p>Product #:03250.0043</p>
 <p>TDS-3, 3 GAL</p> <p>Product #:33000.0000</p>	 <p>TDS-3.5, 3.5 GAL</p> <p>Product #:33000.0008</p>	 <p>TDS-3.5, 3.5 GAL</p> <p>Product #:33000.0023</p>	 <p>TDO-4, RESERVOIR</p> <p>Product #:34100.0000</p>	 <p>TDO-5, RESERVOIR</p> <p>Product #:34100.0001</p>
 <p>TDO-4, RESERVOIR BREW THRU</p> <p>Product #:34100.0002</p>	 <p>DISPENSADOR DE TÉ</p> <p>Product #:34100.0002</p>	 <p>TDO-5, RESERVOIR, BREW THRU</p> <p>Product #:34100.0003</p>	 <p>TDO-N-3.5, RSVR</p> <p>Product #:39600.0001</p>	 <p>DISPENSADOR DE TÉ</p> <p>Product #:39600.0001</p>
 <p>TDO-N-4.0, RSVR BUNN</p> <p>Product #:39600.0002</p>	<p>NO IMAGE AVAILABLE</p> <p>TDO-N-3.5, RSVR PINCH TB FCT</p> <p>Product #:39600.0008</p>	 <p>TDO-N-3.5, RSVR W/ LIFT HANDLE</p> <p>Product #:39600.0031</p>	 <p>TDO-N-3.5, RSVR W/ PINCH TUBE</p> <p>Product #:39600.0047</p>	 <p>CONTENEDOR</p> <p>Product #:39600.0047</p>



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## Serving & Holding Options: TB6, 29" Trunk(36700.0300)



TD3T-N, RSVR BREW  
THRU LID BUNN

Product #:43900.0001



CONTENEDOR

Product #:43900.0001



TD3T-N, RSVR SOLID  
LID BUNN

Product #:43900.0002

***Submittal Sheet***

04/02/2018

**ITEM# 26 - COFFEE BREWER (1 EA REQ'D)**

Bunn 12950.0211

12950.0211 CWTF15-2 Coffee Brewer, automatic, with 1 lower and 1 upper warmer, brews 3.8 gallons per hour, hot water faucet, plastic funnel, pourover feature, stainless decor, 120v/60/1-ph, 13 amps, 1570 watts, cord attached, UL, NSF BY VENDOR

&lt;By Purveyor&gt;

# CWTF15-2, PF (1U/1L Warmer)

18.9" x 21.4" x 8.4"  
(48.0cm x 54.4cm x 21.3cm)

- Model is space-saving 8.5" (21.6cm) wide
- All stainless steel construction
- Hot water faucet and pourover feature
- SplashGard® funnel deflects hot liquids away from the hand



 Servers and airpots sold separately

Agency:



## Specifications

**Product #:** 12950.0211

**Warmers:** One Upper/ One Lower

**Water Access:** Plumbed

**Finish:** Stainless

**Funnel:** Black Plastic

**Faucet:** Upper

## Additional Features

Pourover Option

## Electrical & Capacity

Volts	Amps	Watts	Cord Attached	Plug Type	8oz cups/hr 236ml cups/hr	Input H <sup>2</sup> O Temp.	Phase	# Wires plus Ground	Hertz
120	13	1570	Yes	NEMA 5-15P	61	60°F (15.5°C)	1	2	60

## Plumbing Requirements

PSI	kPa	Fitting Supplied	Water Flow Required (GPM)
20-90	138-621	1/4" Male Flare Fitting	-

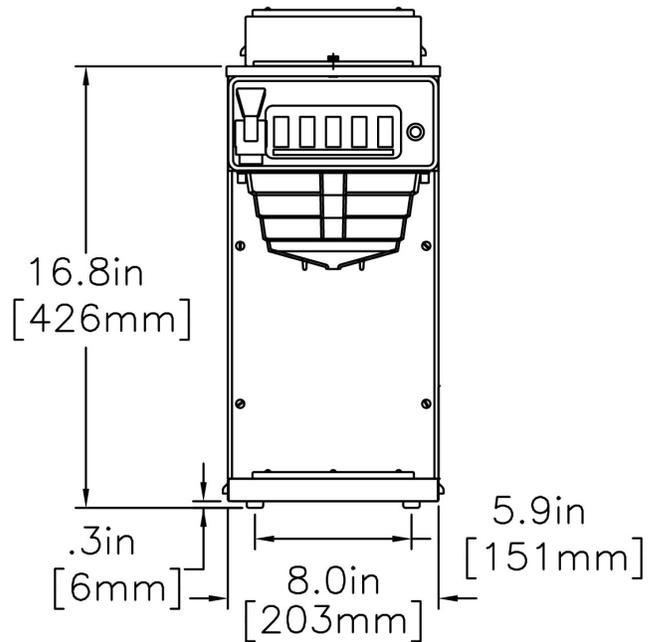
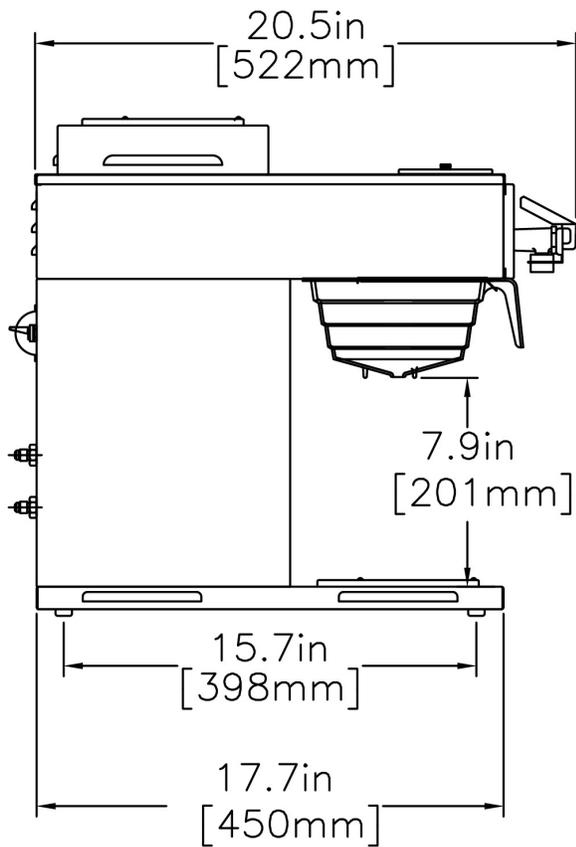
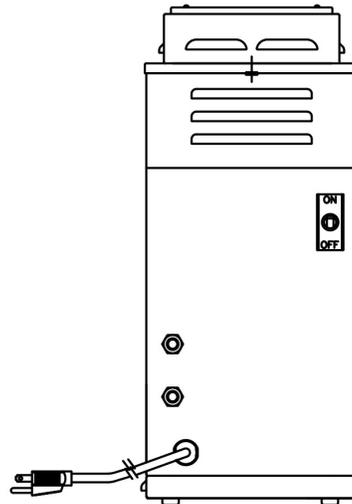
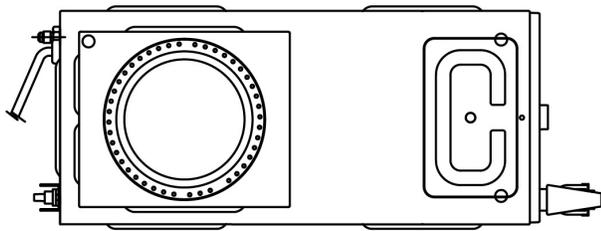
## CAD Drawings

2D	Revit	KLC
●		



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Created on:  
09/13/2017



	Unit			Shipping				
	Width	Height	Depth	Width	Height	Depth	Weight	Volume
English	8.4 in.	18.9 in.	21.4 in.	11.9 in.	22.5 in.	25.9 in.	32.100 lbs	5.440 ft <sup>3</sup>
Metric	21.3 cm	48.0 cm	54.4 cm	30.2 cm	57.2 cm	65.8 cm	14.561 kgs	0.154 m <sup>3</sup>



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Created on:  
09/13/2017

## Related Products & Accessories: CWTF15-2, PF (1U/1L Warmer)(12950.0211)



FILTERS,REGULAR1M  
500/2 50/CL

Product #: 20115.0000



PAPEL FILTRANTE

Product #: 20115.0000



FUNNEL W/DECALS,  
BLACK PLASTIC

Product #: 20583.0003



EMBUDOS

Product #: 20583.0003



WATER FILTER  
SYSTEM,EQ-17-TL

Product #: 30200.1000



WATER FILTER,IN LINE  
ED-17-TL

Product #: 30201.1001

# Serving & Holding Options: CWTF15-2, PF (1U/1L Warmer)(12950.0211)



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Created on:  
09/13/2017

# Serving & Holding Options: CWTF15-2, PF (1U/1L Warmer)(12950.0211)



DECANTER, GLASS-BLK  
12C 3/CS

Product #: 42400.0103



DECANTER, GLASS-ORN  
12C 24/CS

Product #: 42401.0024



DECANTER, GLASS-  
ORN 12 CUP 1PK

Product #: 42401.0101



DECANTER, GLASS-ORN  
12C 3/CS

Product #: 42401.0103



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Created on:  
09/13/2017

***Submittal Sheet***

04/02/2018

**ITEM# 27 - HAND SINK (1 EA REQ'D)**

Advance Tabco 7-PS-62-1X

Hand Sink, wall mounted, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge 304 stainless steel, splash mounted gooseneck faucet, knee valve, basket drain, wall bracket, NSF, cCSAus

Item #:	_____	Qty #:	_____
Model #:	_____		
Project #:	_____		



7-PS-62



7-PS-59

**FEATURES:**

One piece **Deep Drawn** sink bowl design.

**7-PS-30** Sink bowl is 16" x 14" x 6".

**7-PS-78** Sink bowl is 16" x 20" x 6".

**7-PS-59, 7-PS-62, 7-PS-82** Sink bowl is 10" x 14" x 5".

**7-PS-63** Sink bowl is 9" x 9" x 5".

**7-PS-59** Welded 7 3/4" high side splashes.

Keyhole wall mount bracket.

Stainless steel basket drain 1-1/2" IPS.

Knee valve operated faucet provides true hands-free operation.

All sink bowls have a large liberal radii with a minimum dimension of 2" and are rectangular in design for increased capacity.

Apron conceals plumbing on all three sides.

"Hands Free" splash mounted gooseneck faucet furnished with aerator.

**Specific Features:**

**7-PS-82** has Towel Dispenser with hinged towel box. Unit uses standard C-fold towels. Liquid soap dispenser also included.

**7-PS-63** "Hands Free" splash mounted 6" "D" Spout faucet furnished with aerator.

**SPACE SAVER**



7-PS-30



7-PS-63

See page A-7 for more  
**Space Saver Units**

**CONSTRUCTION:**

All TIG welded.

Welded areas blended to match adjacent surfaces and to a satin finish.

Die formed Countertop Edge with a 3/8" No-Drip offset.

One sheet of stainless steel - No Seams.

**MATERIAL:**

Heavy gauge type 304 series stainless steel.

Wall mounting bracket is galvanized steel and of offset design.

All fittings are brass / chrome plated unless otherwise indicated.

**MECHANICAL:**

Spout supply is 1/2" IPS male thread.

Knee Valve is barrel type and is activated by pedal.

(Contractor on site must connect faucet to knee operated valves.)



7-PS-78

**Keyhole Bracket for  
easier installation  
and greater stability.**



7-PS-82

**Standard Faucet conforms to NSF 61 Standard 9.  
Faucets Are AB1953 Lead Free Compliant.**

For Replacement Faucets & Upgrades, Drains & Accessories  
Visit our website at [www.advancetabco.com](http://www.advancetabco.com)

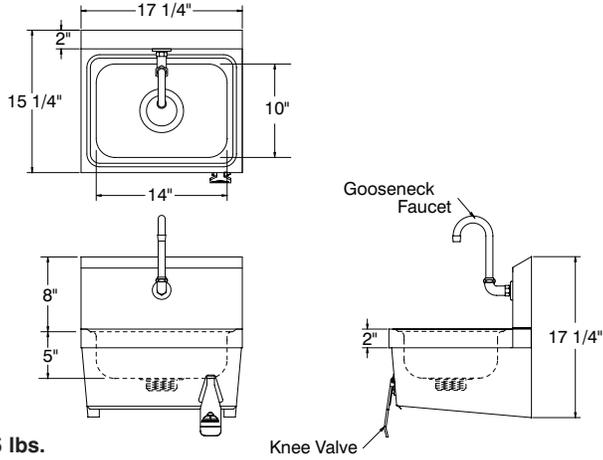
# DIMENSIONS and SPECIFICATIONS

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

FITTINGS SUPPLIED AS SHOWN

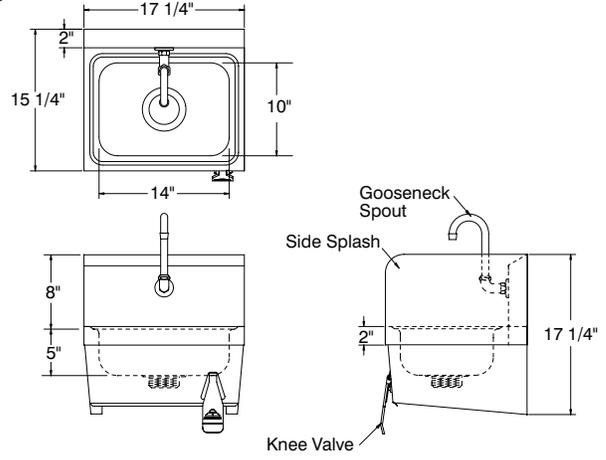
ALL DIMENSIONS ARE TYPICAL

**7-PS-62**



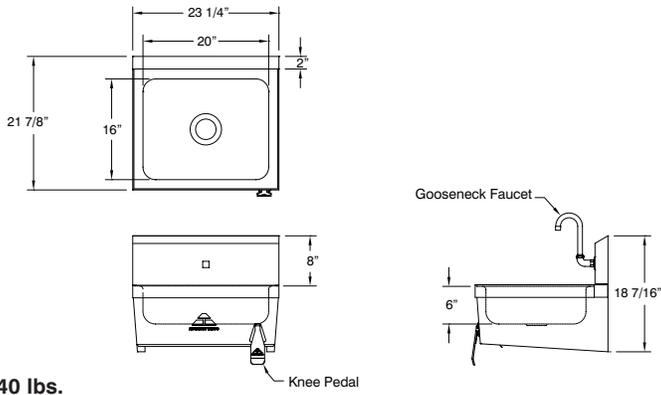
25 lbs.

**7-PS-59**



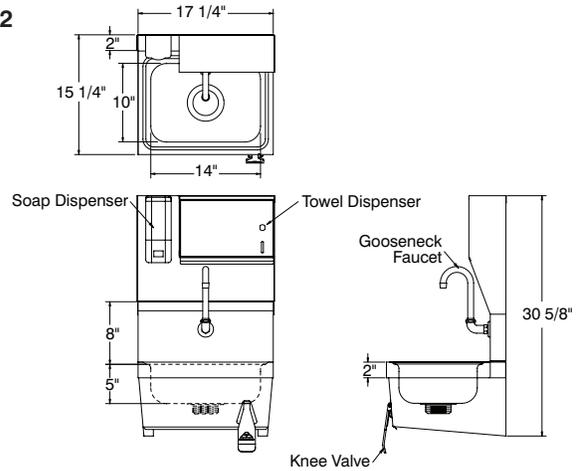
27 lbs.

**7-PS-78**



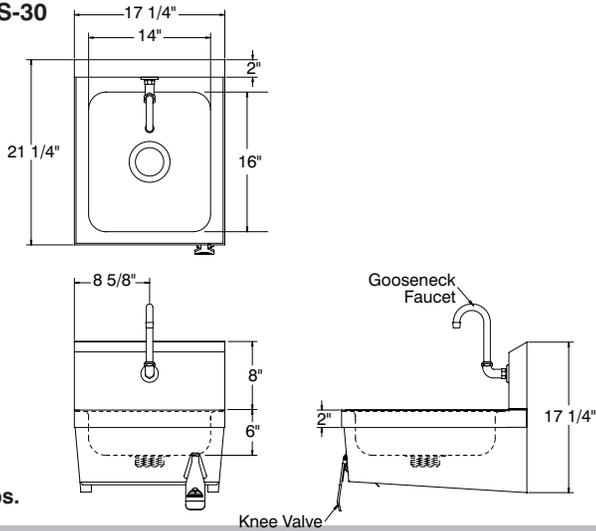
40 lbs.

**7-PS-82**



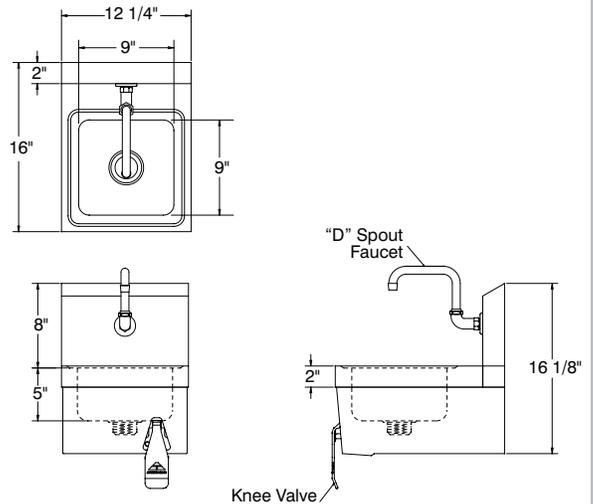
38 lbs.

**7-PS-30**



33 lbs.

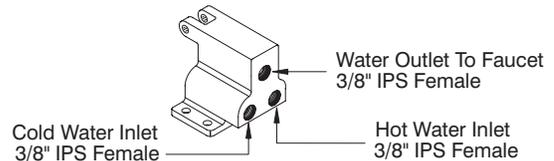
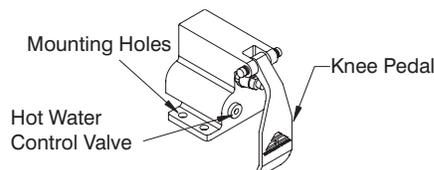
**7-PS-63**



20 lbs.

## KNEE VALVE DETAIL

3/8" IPS FEMALE



***Submittal Sheet***

04/02/2018

**ITEM# 28 - TRASH CAN,23 GAL (1 REQ'D)**

Rubbermaid 3540

Trash Can,23 Gal - By Owner

<By Owner>

**Submittal Sheet**

04/02/2018

**ITEM# 29 - THREE (3) COMPARTMENT SINK (1 EA REQ'D)**

Advance Tabco 94-K2-24D-X

Corner Sink, 3-compartment, (3) 20" x 20" x 12" bowls, with 24" left & right-hand drainboards, with 8"H backsplash, stainless steel open frame base, side crossrails, adjustable metal bullet feet, 16 gauge 304 stainless steel, 71" x 71" overall (requires 2 faucets)

**ACCESSORIES**

Mfr	Qty	Model	Spec
Advance Tabco	1		12" spout
Advance Tabco	1	K-1-X	Faucet, splash mounted, 8" O.C., 12" spout
Advance Tabco	3	K-5-X	Drain, twist operated, 2" NPT & 1-1/2" IPS outlet connections
Advance Tabco	3	K-4-X	Support Bracket, for lever waste drain handle, (1) support required for each lever drain



**STAINLESS STEEL**  
**REGALINE**  
**CORNER SINKS**

**NEW** *Tile Edge Design*



*Item #:* \_\_\_\_\_ *Qty #:* \_\_\_\_\_  
*Model #:* \_\_\_\_\_  
*Project #:* \_\_\_\_\_

All units furnished with 2 integral drainboards



**Optional Poly-Vance  
Cutting Boards Available**

**FEATURES:**

- Tile edge for ease of installation.
- One piece **Deep Drawn** sink bowls with integral drainboards with splash.
- Featuring the single bowl unit design.
- All sink bowls have a large liberal 3" radius (10"x14" bowls have 2" Radius).
- Placement of the welded leg assembly ensures stability and furnishes direct support of the column load requirement for the entire sink unit.

**CONSTRUCTION:**

- All TIG welded.
- Welded areas blended to match adjacent surfaces and to a satin finish.
- Gussets welded to a die-embossed reinforcing channel.

**MATERIAL:**

- Unit is 16 gauge, type "304" stainless steel.
- Legs are 1 5/8" diameter heavy gauge tubular stainless steel with stainless steel gussets.
- 1" adjustable stainless steel bullet feet.

**YES! It's SeaLess!**

MODEL #	# of Comp.	Wall Dimension	Optional Poly-Vance Cutting Board
94-K2-24D	3	71" x 71"	K-2E
94-K4-24D	3	79" x 79"	K-2F
94-K5-18D	4	79 1/2" x 61"	K-2E
94-K6-18D	3	61" x 61"	K-2E
94-K8-30D	3	85" x 85"	K-2E
94-K3-11D	3	54" x 54"	K-2H
94-K5-11D	3	42" x 42"	K-2H

ACCESSORIES	Model #	Qty
FAUCETS		

All Units Require 2 Sets of Faucets



**Customer Service Available To Assist You 1-800-645-3166 8:30 am - 8:00 pm E.S.T.**  
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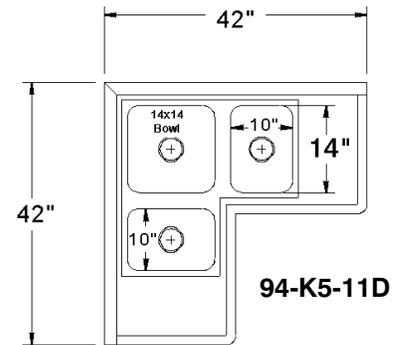
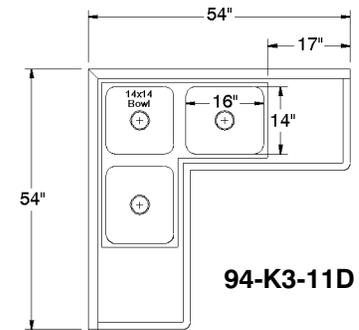
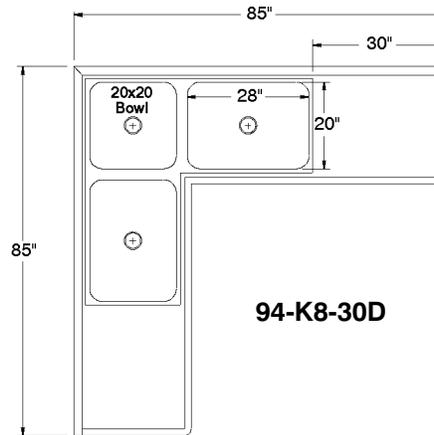
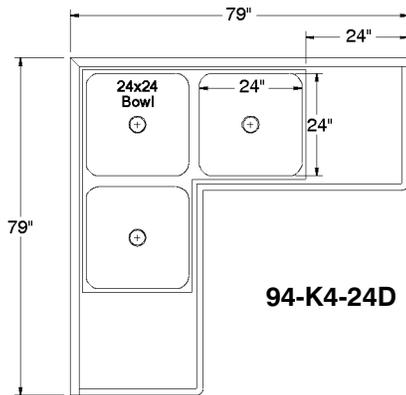
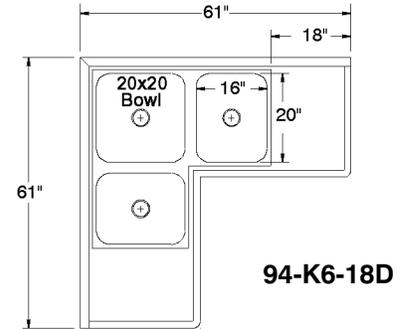
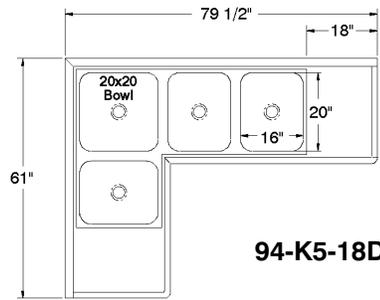
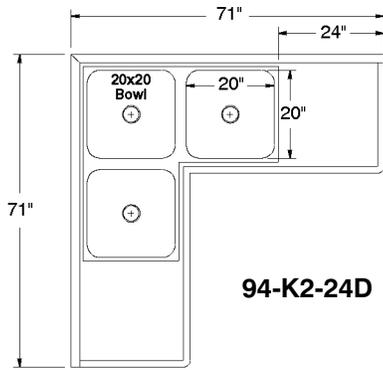
**TEXAS**  
Fax: (972) 932-4795

**NEVADA**  
Fax: (775) 972-1578

# DIMENSIONS and SPECIFICATIONS

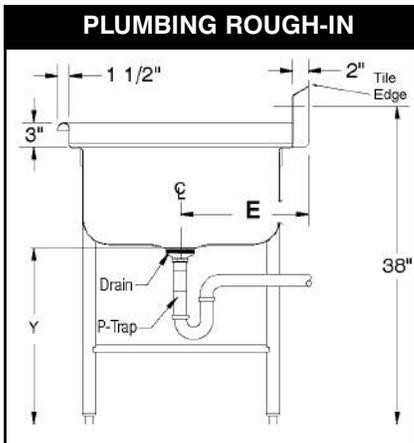
TOL Overall: ± .500"  
Interior: ± .250"

ALL DIMENSIONS ARE TYPICAL

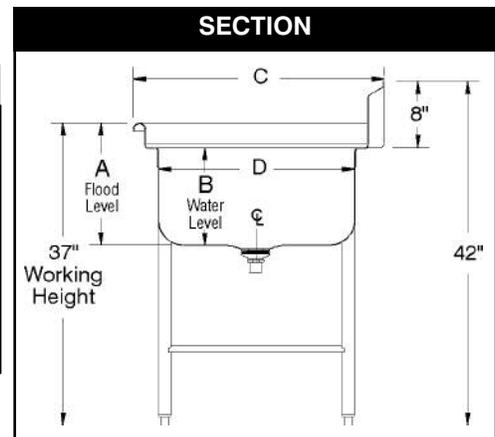


## MECHANICAL:

- Supply is 1/2" IPS hot & cold.
- Faucet holes on 8" centers.
- Faucets are not included (**see accessories**).
- Waste drains are 1 1/2" IPS S/S basket type, located in center of sink bowl, and are included.



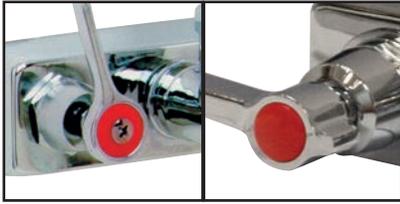
Model #	A	B	C	D	E	Y
94-K2-24D	15"		27"	20"	13 5/8"	22"
94-K4-24D	15"	12"	31"	24"	15 5/8"	22"
94-K5-18D	15"	12"	27"	20"	13 5/8"	22"
94-K6-18D	15"	12"	27"	20"	13 5/8"	22"
94-K8-30D	15"	12"	27"	20"	13 5/8"	22"
94-K3-11D	15"	12"	21"	14"	10 5/8"	22"
94-K5-11D	13"	10"	21"	14"	10 5/8"	24"



# FAUCET PARTS - EXPLODED VIEW

## For Models: K-1, K-11, K-101

### How To Identify Faucet Style



**OLD STYLE**  
See Page 2.

**NEW STYLE**

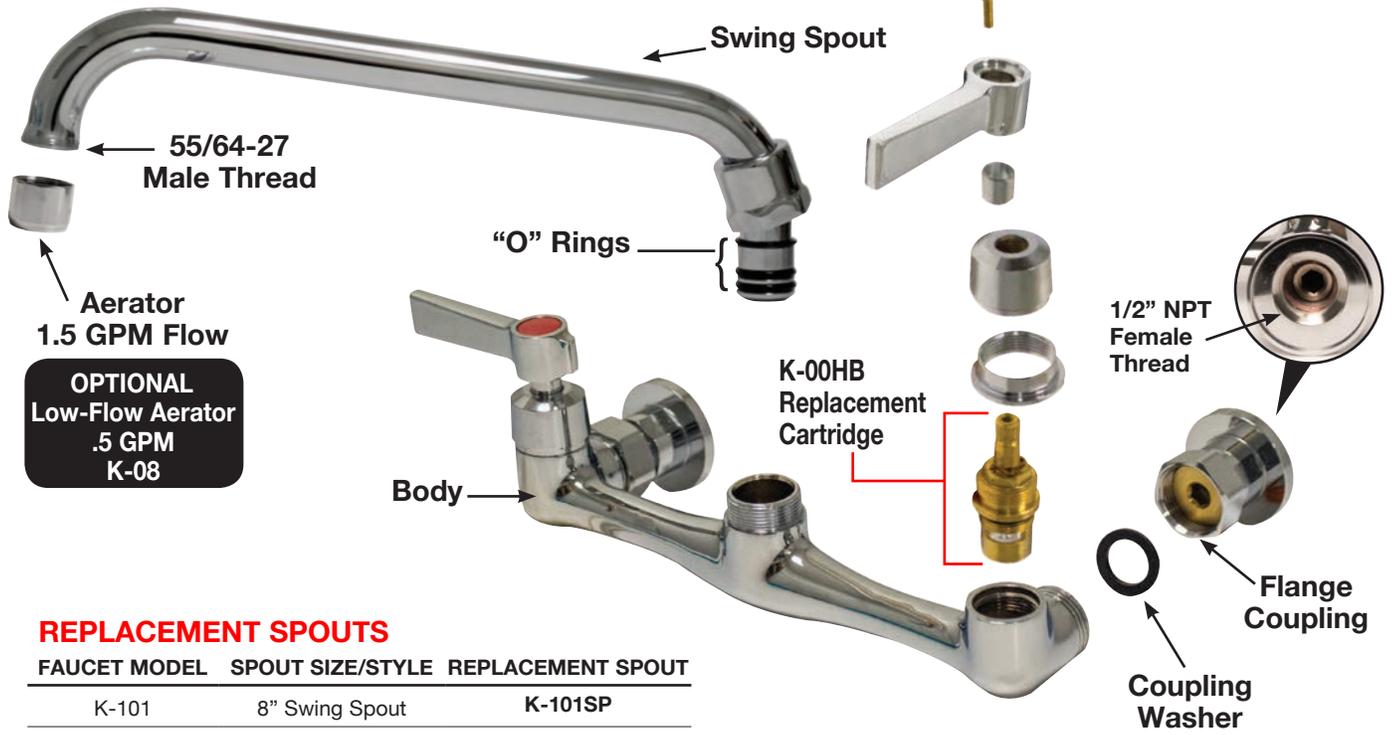
**4" Wrist Handles Available**

**K-316-LUHA**



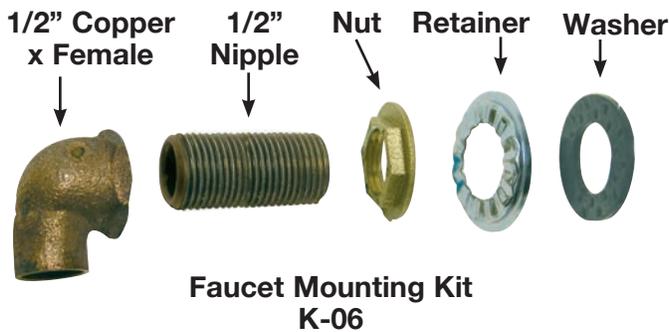
**To Remove Hot/Cold Index**

Insert Paper Clip Into Hole



### REPLACEMENT SPOUTS

FAUCET MODEL	SPOUT SIZE/STYLE	REPLACEMENT SPOUT
K-101	8" Swing Spout	K-101SP
K-1	12" Swing Spout	K-1SP
K-11	14" Swing Spout	K-11SP



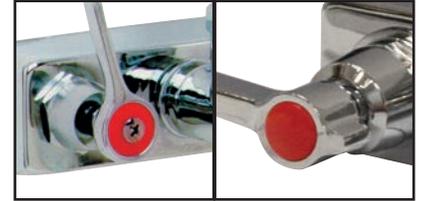
**FAUCET CONFORMS TO ANSI/NSF STANDARD 61 SECTION 9**



# FAUCET PARTS - EXPLODED VIEW

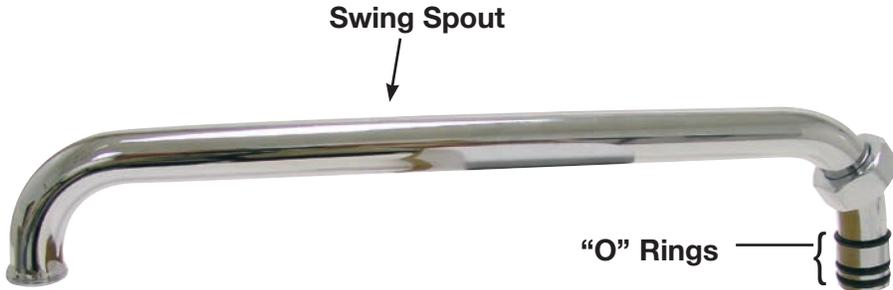
For Models: K-1, K-11, K-101 *(Discontinued Style as of January 2016)*

### How To Identify Faucet Style



**OLD STYLE**

**NEW STYLE**  
See Page 1.



Swing Spout

"O" Rings



Aerator  
2 GPM Flow

**4" Wrist Handles Available**  
K-316-LU



**K-00 Replacement Kit**

1/2" NPT Female Thread

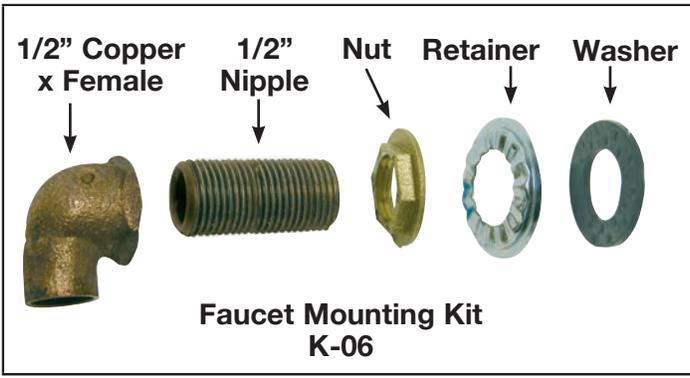
Coupling Washer

Flange Coupling

Body

### REPLACEMENT SPOUTS

FAUCET MODEL	SPOUT SIZE/STYLE	REPLACEMENT SPOUT
K-101	8" Swing Spout	K-101SP
K-1	12" Swing Spout	K-1SP
K-11	14" Swing Spout	K-11SP



**Faucet Mounting Kit K-06**



**FAUCET CONFORMS TO ANSI/NSF STANDARD 61 SECTION 9**



**Customer Service Available To Assist You 1-800-645-3166 8:30 am - 8:00 pm E.S.T.**

For Orders & Customer Service:

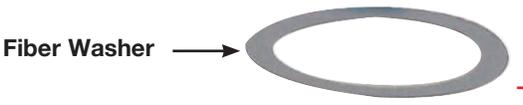
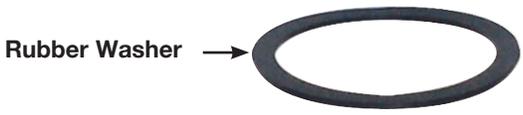
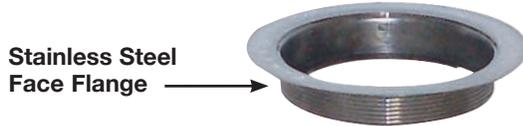
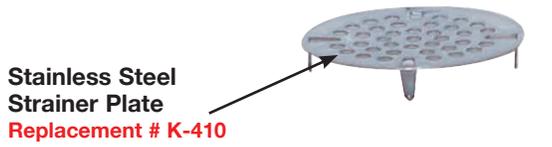
Email: [customer@advancetabco.com](mailto:customer@advancetabco.com) or Fax: 631-242-6900

For Smart Fabrication™ Quotes:

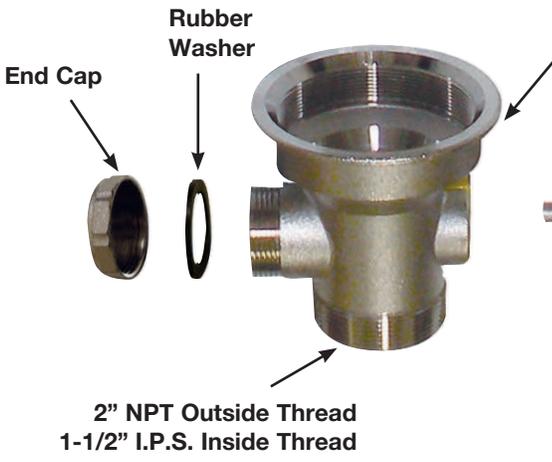
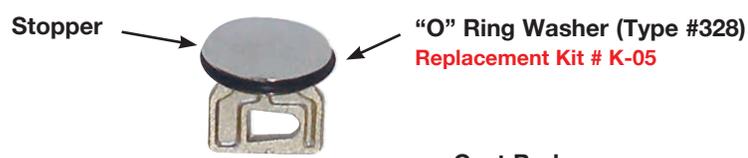
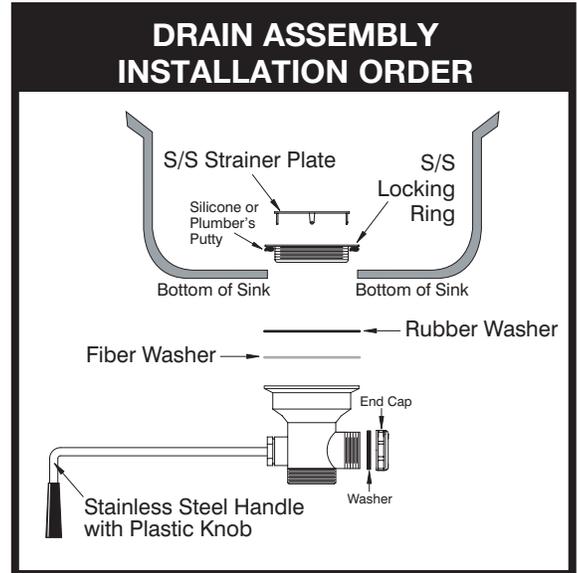
Email: [smartfab@advancetabco.com](mailto:smartfab@advancetabco.com) or Fax: 631-586-2933

# ACCESSORIES - EXPLODED VIEW

## Model: K-5



**Replacement Kit # K-67F**  
(Includes 1 Rubber & 1 Fiber Washer)



# DISHTABLE STANDARDS



Shown with 8" Deep Sink Bowl, Prerinse Basket & Slide Bar

## Features and Benefits

- 3/4" Radius Corner Sink Bowls
- 10-1/2" Tile Edge Backsplash
- 1-5/8" Tubular Legs
- Economical Savings
- Satin Finish

## SPEC-LINE "30" Series

- 14 ga. 304 Stainless Steel Top
- Stainless Steel Cross Bracing on Sides
- 16 ga. 304 Stainless Steel Legs & Adjust. Bullet Feet
- 10-1/2" Backsplash
- 8" Deep Sink Bowls (Soil Units)



## STANDARD "70" Series

- 16 ga. 304 Stainless Steel Top
- Stainless Steel Cross Bracing on Sides
- Stainless Steel Legs and Adjust. Bullet Feet
- 10-1/2" Backsplash
- 5" Deep Sink Bowls (Soil Units)



## SUPERSAVER "60" Series

- 16 ga. 304 Stainless Steel Top
- Galvanized Legs & Adjust. Plastic Bullet Feet
- 10-1/2" Backsplash
- 5" Deep Sink Bowls (Soil Units)



WHEN PLACING AN ORDER, PLEASE PROVIDE THE DISH MACHINE MODEL NUMBER TO ENSURE PROPER DISHTABLE COMPATIBILITY.

Due to some machine manufacturer's recommendations for specific service access, the following modifications will apply...

### DTA-76 (Relocate sink location)

Dish Machines that require a **DTA-76**:

ES-4400, ES-6600, WH-series, APEX TSC-V  
CMA 180 (Right-side), 44, 66  
Hobart AM-15 (corner configuration) C-series, CL-series,  
CCS-66/77/86/110, CRS-series  
Jackson AJ-series, TS-series, TSC-series  
Meiko K-series  
Stero SCT-series

### DTA-76

### DTA-78 (Notch in backsplash to clear handle)

Dish Machines that require a **DTA-78**:

ADS HT-25, SS-25  
Blakeslee D-8, D-9  
Ecolab ES-4000  
Electrolux WT65  
Hobart AM-15 (Corner Configuration)

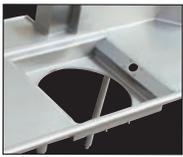
### DTA-78



This Is A Partial List. Please Refer To Our "Product Support" Section At [www.advancetabco.com](http://www.advancetabco.com) For Updates.

# DISHTABLE MODS

## Dishtable Modifications & Accessories



DTA-95



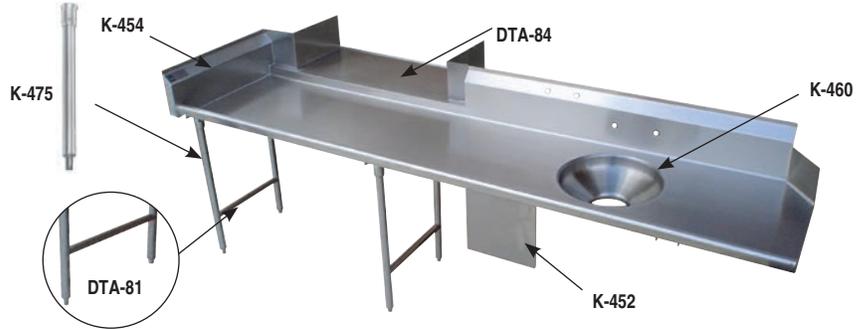
DTA-87



DTA-82



DTA-45



### MODIFICATIONS

K-23	Welded Set-Up/Crated
K-24	Shell Crating
K-37	Anti-Siphon Vacuum Breaker Hole
K-57	Welded Field Joint (Welded In Field By Others)
K-76	Paint On Sound Deadening
K-77	Splash Cut-Out (Pipe Chase)
K-440	Waste Trough Installation Welded Into Table And Furnished With A 2" Deep Removable Basket
K-452	Control Bracket 8" x 12"
K-453	Control Bracket 14" x 16"
K-454	Side Splash
K-456	Scrap Block Installed (Includes Rubber Scrap Block)
K-460	Disposal Cone Welded Into Table And Furnished With 8" x 12" Control Bracket & Faucet Holes (Supplied By Others)
K-460A	Installation Of Disposal Cone With 14" x 16" Control Bracket, Faucet Holes (Cone Supplied By Others)
K-461	Disposal Collar Welded Into Sink Bowl And Furnished With 8" x 12" Control Bracket (Supplied By Others)
K-461A	Disposal Collar Welded Into Sink Bowl And Furnished With 14" x 16" Control Bracket (Supplied By Others)
K-472	Special Faucet Hole Location
K-495	Turn Down Backsplash (Incl. 2 Brackets. See K-397 For Addtl Sets)
K-508A	Special Modification Charge
K-550	Stainless Steel Tubular Rack Storage
DTA-40	Drain Hole (For Sorting Table)

DTA-45	Scrap Trough Welded To Dump Sink - Min. Scrap Trough Length Is 3'. Max. Length Is 8'. For 20" x 20" x 8" Bowl Spec-Line Soil S30 Series Only. - Consult Factory For Trough Lengths Exceeding 8 Feet
DTA-46	Inside Mitered Corner
DTA-66	Provision For Dishlanding On Straight Soil Table (Min 4")
DTA-70	Install Booster Heater Brackets (Brackets By Others)
DTA-72	Provision For Side Loader
DTA-75	Provision For Limit Switch (Limit Switch By Others)
DTA-76	Move Prerinse Sink To Conform To Dishmachine Requirements. Please Specify Machine When Placing Order
DTA-78	Notch In Backsplash Return To Clear Handle Please Specify Machine When Placing Order
DTA-81	S/S Welded Leg Assembly with S/S Feet
DTA-82	15" x 20" x 8" Undercounter Dump Sink
DTA-84	Simple Pass-Thru (Specify Wall Thickness - Min. Length 36")
DTA-87	Pass-Thru Wall Frame (Specify Wall Thickness - Min. Length 36")
DTA-95	Install Scrapper Top
DTA-96	Install Trough Collector
DTA-99A	16" x 20" x 12" Sink Bowls
DTA-99B	20" x 20" x 12" Sink Bowls
DTA-99C	10" x 14" x 5" Dump Sink
DTA-99D	18" x 24" x 14" Sink
DTA-99E	24" x 24" x 14" Sink
DTA-106	Mirror Highlight To Dishtable Upgrade

### ACCESSORIES

K-4	Lever Drain Bracket
K-5	Twist Handle Operated Drain
K-15	Twist Handle Operated Drain With Overflow
K-397	Wall Brackets (2 Each. Brackets Included With K-495)
K-455C	Stainless Steel Sink Cover 16" x 20"
K-455E	Stainless Steel Sink Cover 20" x 20"
K-457	Replacement Rubber Scrap Block (See K-456 For Install Cost)
K-475	Replacement S/S Leg With Stainless Steel Bullet Foot
K-478	Replacement Stainless Steel Bullet Foot
K-488	Flanged S/S Bullet Foot
K-550	Stainless Steel Tubular Rack Storage
K-610	Perforated Stainless Steel Sink Grid (Specify Bowl Size)
DTA-53	SPEC-LINE Heavy Duty Prerinse Faucet
DTA-51	Pre-Rinse Slide Bar for 18" x 24" Fab. Sink Bowls

DTA-52	Pre-Rinse Slide Bar for 24" x 24" Fab. Sink Bowls
DTA-55	Column Notch (Includes Splash)
DTA-56	Add'l Length On 59" Side Of Corner Or Straight Tables
DTA-58	Pre-Rinse Basket w/ Slide Bar for 18" x 24" Fab. Sink Bowls
DTA-59	Pre-Rinse Basket w/ Slide Bar for 24" x 24" Fab. Sink Bowls
DTA-60	Prerinse Slide Bar for 20" x 20" Fab. Sink Bowls
DTA-62	Prerinse Basket For 20" x 20" Deep Drawn Bowls
DTA-63	Prerinse Slide Bar For 20" x 20" Deep Drawn Bowls
DTA-64	Prerinse Slide Bar For 16" x 20" Fab. Sink Bowls
DTA-65	Prerinse Slide Bar For 16" x 20" Deep Drawn Bowls
DTA-67	Stainless Steel Rear Cross-Bracing (Factory Installed Only)
DTA-69	Prerinse Basket For 16" x 20" Deep Drawn Bowls
DTA-100	Prerinse Basket with Slide Bar for 20" x 20" Fab. Sink Bowls
DTA-125	Prerinse Basket with Slide Bar for 16" x 20" Fab. Sink Bowls



# ADDITIONAL DISHTABLE ACCESSORIES

For More Faucet Options & Faucet Specs,  
See Faucet Specifications

## Prerinse Baskets with Welded Slide Bar For Fabricated Bowls

Model #	Fits Bowls	Wt.	Cu.
DTA-125	16" x 20" x 4"	9 lbs.	1
DTA-100	20" x 20" x 4"	12 lbs.	1
<b>Large Size Baskets</b>			
DTA-58	18" x 24" x 4"	11 lbs.	1
DTA-59	24" x 24" x 4"	20 lbs.	1



DTA-100  
Shown

## Prerinse Slide Bars For Fabricated Bowls

Model #	Fits Bowls	Wt.	Cu.
DTA-64	16" x 20"	7 lbs.	1
DTA-60	20" x 20"	9 lbs.	1
<b>Large Size Prerinse Slide Bars</b>			
DTA-51	18" x 24"	8 lbs.	1
DTA-52	24" x 24"	10 lbs.	1



## Prerinse Baskets with Welded Slide Bar For Deep Drawn Bowls

Model #	Fits Bowls	Wt.	Cu.
DTA-69	16" x 20" x 4"	9 lbs.	1
DTA-62	20" x 20" x 4"	12 lbs.	1



DTA-62  
Shown

## Prerinse Slide Bars for Deep Drawn Bowls

Model #	Fits Bowls	Wt.	Cu.
DTA-65	16" x 20"	7 lbs.	1
DTA-63	20" x 20"	9 lbs.	1



## Add-A-Faucet for Prerinse Faucets (DTA-53/K-116)

K-117

12" Spout



## Splash Mounted Faucet EXTRA HEAVY DUTY

K-119

8" O.C.

16" Spout



## Splash Mounted Faucet

K-101

8" O.C.

8" Spout



## SPEC-LINE EXTRA HEAVY DUTY

### Prerinse Faucet

DTA-53  
8" O.C.

Wall  
Bracket  
Included

Splash  
Mounted



Interchangeable with  
T&S Brand Faucets  
T&S Equivalent = B133-B

### Prerinse Faucet



K-116  
8" O.C.

Wall  
Bracket  
Included

Splash  
Mtd.



## Stainless Steel Sink Compartment Covers

K-455

16" x 20" Cover  
or  
20" x 20"  
Specify Size



## Lever Operated Drain

K-5



Twist Handle 2" IPS

## Lever Drain Support Bracket

K-4



## INDIVIDUAL Stainless Steel Legs with Stainless Steel Adjustable Bullet Feet

K-475



***Submittal Sheet***

04/02/2018

**ITEM# 30 - OVERSHELF (1 EA REQ'D)**

Advance Tabco PS-12-48

Shelf with Pot Rack, wall-mounted, 48"W x 12"D, 18/430 stainless steel shelf, 2" x 1/4" stainless steel pot rack, includes: (6) plated double pot hooks

Item #: \_\_\_\_\_ Qty #: \_\_\_\_\_

Model #: \_\_\_\_\_

Project #: \_\_\_\_\_

### CEILING MOUNTED



### WALL MOUNTED



### SHELF w/ POT RACK



### Ceiling Mounted

L	S/S	POWDER COATED	# of Hooks	Wt
36"	SC-36	GC-36	12	42 lbs.
48"	SC-48	GC-48	12	48 lbs.
60"	SC-60	GC-60	18	54 lbs.
72"	SC-72	GC-72	18	60 lbs.
84"	SC-84	GC-84	18	66 lbs.
96"	SC-96	GC-96	18	80 lbs.
108"	SC-108	GC-108	18	86 lbs.
120"	SC-120	GC-120	18	92 lbs.
132"	SC-132	GC-132	18	98 lbs.
144"	SC-144	GC-144	18	104 lbs.

### Wall Mounted

L	S/S	POWDER COATED	# of Hooks	Wt
24"	SW-24	GW-24	12	18 lbs.
36"	SW-36	GW-36	12	22 lbs.
48"	SW-48	GW-48	12	26 lbs.
60"	SW-60	GW-60	18	30 lbs.
72"	SW-72	GW-72	18	34 lbs.
84"	SW-84	GW-84	18	44 lbs.
96"	SW-96	GW-96	18	48 lbs.
108"	SW-108	GW-108	18	52 lbs.
120"	SW-120	GW-120	18	56 lbs.
132"	SW-132	GW-132	18	60 lbs.
144"	SW-144	GW-144	18	64 lbs.

### Shelf with Pot Rack

L	12" Wide	Wt	15" Wide	Wt	18" Wide	Wt	# of Hooks
36"	PS-12-36	20 lbs.	PS-15-36	25 lbs.	PS-18-36	30 lbs.	6
48"	PS-12-48	30 lbs.	PS-15-48	35 lbs.	PS-18-48	40 lbs.	6
60"	PS-12-60	40 lbs.	PS-15-60	45 lbs.	PS-18-60	50 lbs.	9
72"	PS-12-72	50 lbs.	PS-15-72	55 lbs.	PS-18-72	60 lbs.	9
84"	PS-12-84	60 lbs.	PS-15-84	65 lbs.	PS-18-84	70 lbs.	9
96"	PS-12-96	70 lbs.	PS-15-96	75 lbs.	PS-18-96	80 lbs.	9
108"	PS-12-108	80 lbs.	PS-15-108	85 lbs.	PS-18-108	90 lbs.	9
120"	PS-12-120	90 lbs.	PS-15-120	95 lbs.	PS-18-120	100 lbs.	9
132"	PS-12-132	100 lbs.	PS-15-132	105 lbs.	PS-18-132	110 lbs.	9
144"	PS-12-144	110 lbs.	PS-15-144	115 lbs.	PS-18-144	120 lbs.	9

Units 8 ft. and larger are furnished with three (3) sets of supports brackets.

#### FEATURES: (Ceiling Mounted)

Ceiling suspension with chain hangers. Optional stainless steel Flat Bar in lieu of Chain available. Use **TA-98**.

#### MATERIAL:

Flat steel bar is 2" x 1/4", either stainless steel or powder coated (as specified).

Pot hooks are plated.

24" long chain hangers are plated.

#### CONSTRUCTION:

All welded stainless steel units are blended to a satin finish.

All powder coated units are coated with FDA approved material.

#### FEATURES: (Wall Mounted)

Secured to wall by means of bolts through welded brackets. (Hardware not provided)

#### MATERIAL:

Flat steel bar is 2" x 1/4", either stainless steel or powder coated (as specified).

Pot hooks are plated.

#### CONSTRUCTION:

All welded stainless steel units are blended to a satin finish.

All powder coated units are coated with FDA approved material.

#### FEATURES: (Shelf/Pot Rack)

A dual purpose unit for shelf and utensil storage.

Secured to wall by means of bolts through welded brackets. (Hardware not provided)

#### MATERIAL:

Flat stainless steel bar is 2" x 1/4". Pot hooks are plated.

Type "430" stainless steel shelf.

#### CONSTRUCTION:

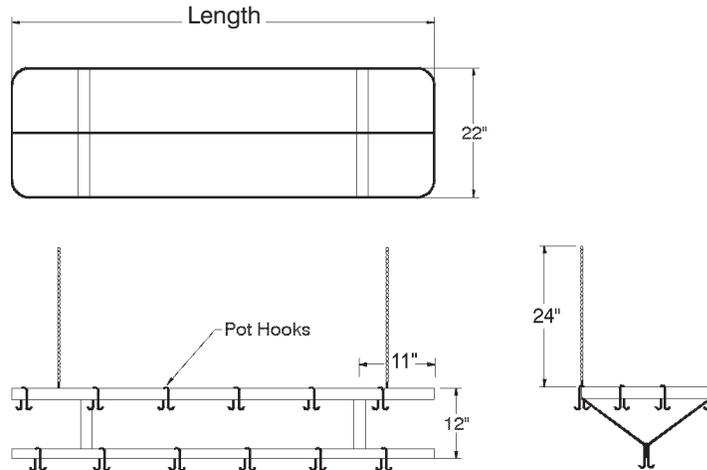
All welded stainless steel units are blended to a satin finish.

# DETAILS and SPECIFICATIONS

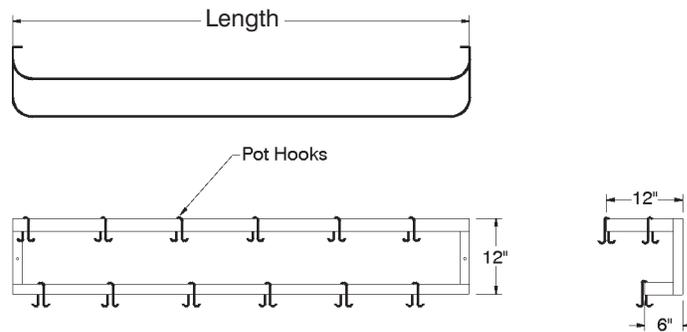
TOL ± .500"

ALL DIMENSIONS ARE TYPICAL

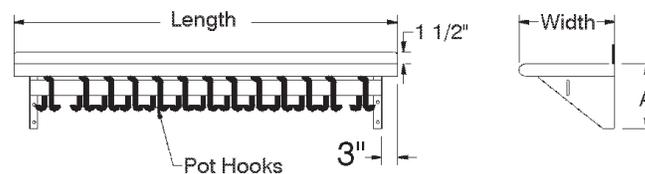
## Ceiling Mounted



## Wall Mounted



## Shelf with Pot Rack



Width	A
12"	10 1/2"
15"	13 1/2"
18"	16 1/2"



***Submittal Sheet***

04/02/2018

**ITEM# 31 - OVERSHELF (1 EA REQ'D)**

Advance Tabco PS-12-60

Shelf with Pot Rack, wall-mounted, 60"W x 12"D, 18/430 stainless steel shelf, 2" x 1/4" stainless steel pot rack, includes: (9) plated double pot hooks

Item #: \_\_\_\_\_ Qty #: \_\_\_\_\_  
 Model #: \_\_\_\_\_  
 Project #: \_\_\_\_\_

**CEILING MOUNTED**



**WALL MOUNTED**



**SHELF w/ POT RACK**



**Ceiling Mounted**

L	S/S	POWDER COATED	# of Hooks	Wt
36"	SC-36	GC-36	12	42 lbs.
48"	SC-48	GC-48	12	48 lbs.
60"	SC-60	GC-60	18	54 lbs.
72"	SC-72	GC-72	18	60 lbs.
84"	SC-84	GC-84	18	66 lbs.
96"	SC-96	GC-96	18	80 lbs.
108"	SC-108	GC-108	18	86 lbs.
120"	SC-120	GC-120	18	92 lbs.
132"	SC-132	GC-132	18	98 lbs.
144"	SC-144	GC-144	18	104 lbs.

**Wall Mounted**

L	S/S	POWDER COATED	# of Hooks	Wt
24"	SW-24	GW-24	12	18 lbs.
36"	SW-36	GW-36	12	22 lbs.
48"	SW-48	GW-48	12	26 lbs.
60"	SW-60	GW-60	18	30 lbs.
72"	SW-72	GW-72	18	34 lbs.
84"	SW-84	GW-84	18	44 lbs.
96"	SW-96	GW-96	18	48 lbs.
108"	SW-108	GW-108	18	52 lbs.
120"	SW-120	GW-120	18	56 lbs.
132"	SW-132	GW-132	18	60 lbs.
144"	SW-144	GW-144	18	64 lbs.

**Shelf with Pot Rack**

L	12" Wide	Wt	15" Wide	Wt	18" Wide	Wt	# of Hooks
36"	PS-12-36	20 lbs.	PS-15-36	25 lbs.	PS-18-36	30 lbs.	6
48"	PS-12-48	30 lbs.	PS-15-48	35 lbs.	PS-18-48	40 lbs.	6
60"	PS-12-60	40 lbs.	PS-15-60	45 lbs.	PS-18-60	50 lbs.	9
72"	PS-12-72	50 lbs.	PS-15-72	55 lbs.	PS-18-72	60 lbs.	9
84"	PS-12-84	60 lbs.	PS-15-84	65 lbs.	PS-18-84	70 lbs.	9
96"	PS-12-96	70 lbs.	PS-15-96	75 lbs.	PS-18-96	80 lbs.	9
108"	PS-12-108	80 lbs.	PS-15-108	85 lbs.	PS-18-108	90 lbs.	9
120"	PS-12-120	90 lbs.	PS-15-120	95 lbs.	PS-18-120	100 lbs.	9
132"	PS-12-132	100 lbs.	PS-15-132	105 lbs.	PS-18-132	110 lbs.	9
144"	PS-12-144	110 lbs.	PS-15-144	115 lbs.	PS-18-144	120 lbs.	9

Units 8 ft. and larger are furnished with three (3) sets of supports brackets.

**FEATURES: (Ceiling Mounted)**

Ceiling suspension with chain hangers. Optional stainless steel Flat Bar in lieu of Chain available. Use **TA-98**.

**MATERIAL:**

Flat steel bar is 2" x 1/4", either stainless steel or powder coated (as specified).

Pot hooks are plated.

24" long chain hangers are plated.

**CONSTRUCTION:**

All welded stainless steel units are blended to a satin finish.

All powder coated units are coated with FDA approved material.

**FEATURES: (Wall Mounted)**

Secured to wall by means of bolts through welded brackets. (Hardware not provided)

**MATERIAL:**

Flat steel bar is 2" x 1/4", either stainless steel or powder coated (as specified).

Pot hooks are plated.

**CONSTRUCTION:**

All welded stainless steel units are blended to a satin finish.

All powder coated units are coated with FDA approved material.

**FEATURES: (Shelf/Pot Rack)**

A dual purpose unit for shelf and utensil storage.

Secured to wall by means of bolts through welded brackets. (Hardware not provided)

**MATERIAL:**

Flat stainless steel bar is 2" x 1/4". Pot hooks are plated.

Type "430" stainless steel shelf.

**CONSTRUCTION:**

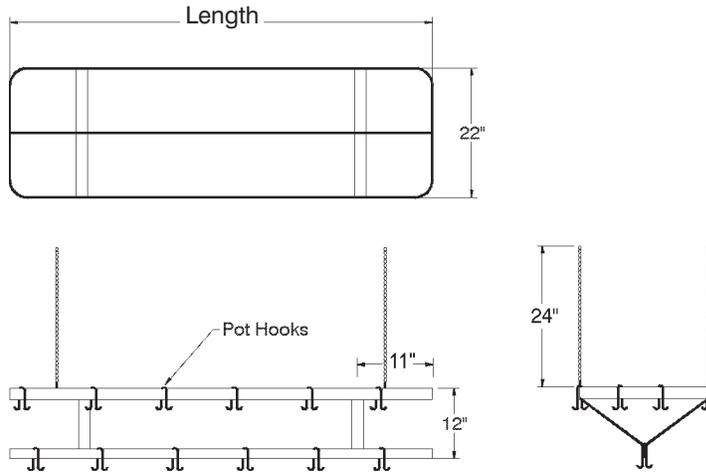
All welded stainless steel units are blended to a satin finish.

# DETAILS and SPECIFICATIONS

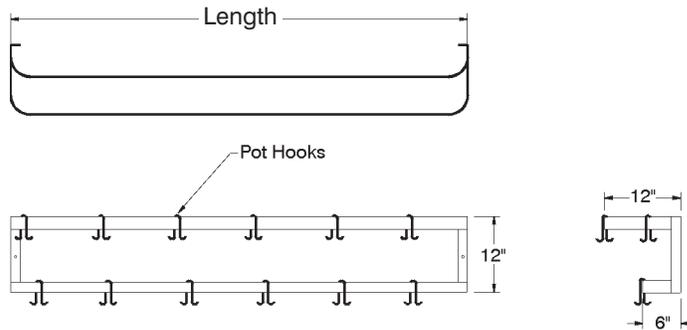
TOL ± .500"

ALL DIMENSIONS ARE TYPICAL

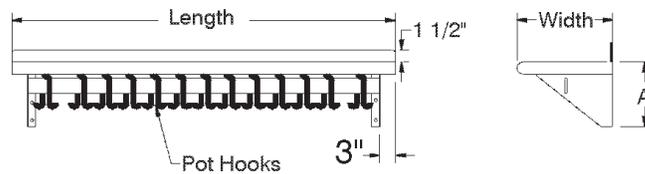
## Ceiling Mounted



## Wall Mounted



## Shelf with Pot Rack



Width	A
12"	10 1/2"
15"	13 1/2"
18"	16 1/2"



**Submittal Sheet**

04/02/2018

**ITEM# 32 - WIRE SHELVING (4 EA REQ'D)**

Eagle Group 2154VG

Shelf, wire, 54"W x 21"D, patented QuadTruss® design, includes (4) pairs of split sleeves per shelf, 600 lbs. capacity, Valu-Gard® green epoxy finish, NSF

**ACCESSORIES**

<u>Mfr</u>	<u>Qty</u>	<u>Model</u>	<u>Spec</u>
Eagle Group	4	P74-VG	Post, stationary, 74"H, grooved in 1" increments, includes post cap & leveling bolt, Valu-Gard® green epoxy finish, NSF



Profit from the Eagle Advantage®

# Specification Sheet

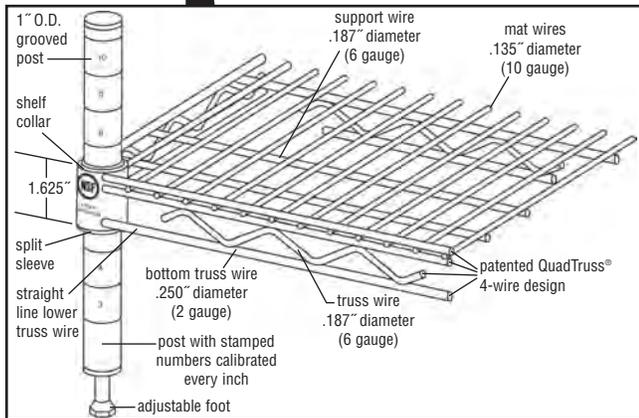
## Short Form Specifications

Eagle Wire Shelf, model \_\_\_\_\_. (EAGLEbrite® Zinc, Chrome, Valu-Master® Grey Epoxy, Valu-Gard® Green Epoxy, EAGLEgard® Green Epoxy with MICROGARD®, or Stainless steel electropolished) finish. Patented QuadTruss® design, with mat wires welded to a four-truss assembly on front and back, and a three-truss assembly on each end.

Eagle Post, model \_\_\_\_\_. (EAGLEbrite® Zinc, Chrome, Valu-Master® Grey Epoxy, Valu-Gard® Green Epoxy, EAGLEgard® Green Epoxy with MICROGARD®, or Stainless steel) finish. Post is 1" diameter, numerically grooved in 1" increments, and includes post cap and leveling bolt.



wire shelves assembled to posts



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For custom configuration or fabrication needs, contact our **SpecFAB® Division**.  
 Phone: 302-653-3000 • Fax: 302-653-3091 • e-mail: specfab@eaglegrp.com

**Spec sheets available for viewing, printing or downloading from our online literature library at [www.eaglegrp.com](http://www.eaglegrp.com)**

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Item No.: \_\_\_\_\_  
 Project No.: \_\_\_\_\_  
 S.I.S. No.: \_\_\_\_\_

## Wire Shelving

### MODELS:

- 14\*
- 24\*
- P7-\*
- P33-\*
- P74-\*
- 18\*
- 30\*
- P14-\*
- P54-\*
- P86-\*
- 21\*
- 36\*
- P18-\*
- P63-\*
- P96-\*

\* See charts for complete model numbers.

- Patented QuadTruss® design (patent #5,390,803) makes EAGLE shelves up to 25% stronger and provides a retaining ledge for increased storage stability and product retention.
- Assembly: numerically calibrated grooved posts, tapered plastic split sleeves and shelf collars combine to make shelving assembly a simple two-step exercise: 1) Snap the split sleeves onto a post over the number of your choice; and 2) slide a shelf collar over the split sleeves. A positive lock between shelf and post is created without the use of any tools.
- Open-wire construction promotes higher visibility, allows light to pass through the shelves, permits greater air circulation which helps reduce moisture and dust build-up, and increases the effectiveness of fire-suppression systems.
- Tapered split sleeves of high-temperature-resistant ABS plastic create a positive lock that becomes stronger as the load increases.
- Posts are numbered in increments of 1" (25mm) to ensure fast and level assembly.
- Leveling feet are provided to help compensate for uneven floor surfaces.
- Shelf strength: shelf mat utilizes a pincer-type design with the mat wire sandwiched between the two top truss wires, adding significant strength and distributing the entire load without stress and strain on the welds.
- Weight capacities: 800 lbs. (363 kg) for shelves up to 48" (1219mm)-long, evenly distributed static load. 600 lbs. (272 kg) for shelves 54" through 72" (1372 through 1829mm)-long. Shelving units should not exceed 2400 lbs. (1089 kg) per set of four posts.
- Packaging: 24" (610mm) through 48" (1219mm) lengths are packed four to a box. 54", 60" and 72" (1372, 1524 and 1829mm) lengths are packed two to a box.

### Options / Accessories

- Casters
- Ledges
- Aluminum split sleeves
- Foot plates
- Dividers
- Shelf markers
- "S" hooks
- Rods and tabs

### Certifications / Approvals



Government specifications  
 MIL-S-40144E

### AUTOQUOTES





Profit from the Eagle Advantage®

Item No.: \_\_\_\_\_  
 Project No.: \_\_\_\_\_  
 S.I.S. No.: \_\_\_\_\_

**Wire Shelves**

EAGLE brite®	chrome	Valu-Master®	Valu-Gard®	EAGLE gard®*	stainless steel	width x length in.	width x length mm	weight lb.	weight kg
1424Z	1424C	1424V	1424VG	1424E	1424S	14" x 24"	356 x 610	6	2.7
1430Z	1430C	1430V	1430VG	1430E	1430S	14" x 30"	356 x 762	7	3.2
1436Z	1436C	1436V	1436VG	1436E	1436S	14" x 36"	356 x 914	8	3.6
1442Z	1442C	1442V	1442VG	1442E	1442S	14" x 42"	356 x 1067	9	4.1
1448Z	1448C	1448V	1448VG	1448E	1448S	14" x 48"	356 x 1219	10	4.6
1454Z	1454C	1454V	1454VG	1454E	1454S	14" x 54"	356 x 1372	12	5.5
1460Z	1460C	1460V	1460VG	1460E	1460S	14" x 60"	356 x 1524	14	6.4
1472Z	1472C	1472V	1472VG	1472E	1472S	14" x 72"	356 x 1829	17	7.7
1824Z	1824C	1824V	1824VG	1824E	1824S	18" x 24"	457 x 610	7	3.2
1830Z	1830C	1830V	1830VG	1830E	1830S	18" x 30"	457 x 762	8	3.6
1836Z	1836C	1836V	1836VG	1836E	1836S	18" x 36"	457 x 914	9	4.1
1842Z	1842C	1842V	1842VG	1842E	1842S	18" x 42"	457 x 1067	11	5.0
1848Z	1848C	1848V	1848VG	1848E	1848S	18" x 48"	457 x 1219	12	5.5
1854Z	1854C	1854V	1854VG	1854E	1854S	18" x 54"	457 x 1372	15	6.8
1860Z	1860C	1860V	1860VG	1860E	1860S	18" x 60"	457 x 1524	17	7.7
1872Z	1872C	1872V	1872VG	1872E	1872S	18" x 72"	457 x 1829	20	9.1
2124Z	2124C	2124V	2124VG	2124E	2124S	21" x 24"	533 x 610	8	3.6
2130Z	2130C	2130V	2130VG	2130E	2130S	21" x 30"	533 x 762	9	4.1
2136Z	2136C	2136V	2136VG	2136E	2136S	21" x 36"	533 x 914	11	5.0
2142Z	2142C	2142V	2142VG	2142E	2142S	21" x 42"	533 x 1067	12	5.5
2148Z	2148C	2148V	2148VG	2148E	2148S	21" x 48"	533 x 1219	14	6.4
2154Z	2154C	2154V	2154VG	2154E	2154S	21" x 54"	533 x 1372	16	7.3
2160Z	2160C	2160V	2160VG	2160E	2160S	21" x 60"	533 x 1524	18	8.2
2172Z	2172C	2172V	2172VG	2172E	2172S	21" x 72"	533 x 1829	24	10.9
2424Z	2424C	2424V	2424VG	2424E	2424S	24" x 24"	610 x 610	9	4.1
2430Z	2430C	2430V	2430VG	2430E	2430S	24" x 30"	610 x 762	11	5.0
2436Z	2436C	2436V	2436VG	2436E	2436S	24" x 36"	610 x 914	13	5.9
2442Z	2442C	2442V	2442VG	2442E	2442S	24" x 42"	610 x 1067	15	6.8
2448Z	2448C	2448V	2448VG	2448E	2448S	24" x 48"	610 x 1219	16	7.3
2454Z	2454C	2454V	2454VG	2454E	2454S	24" x 54"	610 x 1372	19	8.6
2460Z	2460C	2460V	2460VG	2460E	2460S	24" x 60"	610 x 1524	21	9.5
2472Z	2472C	2472V	2472VG	2472E	2472S	24" x 72"	610 x 1829	26	11.8
3030Z	3030C	3030V	3030VG	3030E	3030S	30" x 30"	762 x 762	16	7.3
3036Z	3036C	3036V	3036VG	3036E	3036S	30" x 36"	762 x 914	17	7.7
3048Z	3048C	3048V	3048VG	3048E	3048S	30" x 48"	762 x 1219	20	9.1
3060Z	3060C	3060V	3060VG	3060E	3060S	30" x 60"	762 x 1524	25	11.4
3072Z	3072C	3072V	3072VG	3072E	3072S	30" x 72"	762 x 1829	30	13.6
3636Z	3636C	3636V	3636VG	3636E	3636S	36" x 36"	914 x 914	21	9.5
3648Z	3648C	3648V	3648VG	3648E	3648S	36" x 48"	914 x 1219	26	11.8
3660Z	3660C	3660V	3660VG	3660E	3660S	36" x 60"	914 x 1524	34	15.4
3672Z	3672C	3672V	3672VG	3672E	3672S	36" x 72"	914 x 1829	43	19.5

**Posts**

Numerically grooved in 1" (25mm) increments. Includes post cap and leveling bolt. For mobile application (excluding 96" posts), add prefix "C" to model number. Example: CP14-E. See Spec Sheet #EG01.05A for information about casters available.

EAGLE brite®**	chrome	Valu-Master®	Valu-Gard®	EAGLE gard®*	stainless steel	height in.	height mm	weight lb.	weight kg
P7-Z	P7-C	P7-V	P7-VG	P7-E	P7-S	7"	178	1.0	0.5
P14-Z	P14-C	P14-V	P14-VG	P14-E	P14-S	14"	356	1.0	0.5
P18-Z	P18-C	P18-V	P18-VG	P18-E	P18-S	18"	457	1.5	0.7
P33-Z	P33-C	P33-V	P33-VG	P33-E	P33-S	33"	838	2.0	0.9
P54-Z	P54-C	P54-V	P54-VG	P54-E	P54-S	54"	1372	3.0	1.4
P63-Z	P63-C	P63-V	P63-VG	P63-E	P63-S	63"	1600	3.5	1.6
P74-Z	P74-C	P74-V	P74-VG	P74-E	P74-S	74"	1880	4.0	1.8
P86-Z	P86-C	P86-V	P86-VG	P86-E	P86-S	86"	2184	5.0	2.3
- n/a -	P96-C***	- n/a -	- n/a -	- n/a -	P96-S***	96"	2438	6.0	2.7

\* MICROGARD® standard on all EAGLEgard® posts.  
 \*\* EAGLEbrite® posts are clear epoxy coated for use in dry or wet environments.  
 \*\*\* 96" (2538mm) posts are NOT to be used on units less than 24" (610mm) front-to-back.  
 Recommend using in conjunction with foot plates to affix to floor, and with post clamps where applicable. For stationary use only.

**EAGLE GROUP**

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 MHC/Retail Display Divisions: Phone 800-637-5100

**Finishes available:**

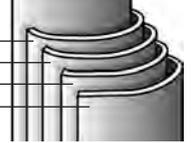
**Stainless Steel finish – OUR BEST**

• Stainless steel  
 NSF-listed for all environments. Type 304 stainless steel. **15-Year Limited Warranty**  
 Note: Stainless steel shelving is electropolished.



**Eaglegard® hybrid epoxy**

• Zinc chloride  
 • Clear chromate  
 • MasterSeal® sealer  
 • Blue green hybrid epoxy with MICROGARD®\*  
 NSF-listed for all environments. Zinc chloride plating followed by clear chromate plating with MasterSeal® sealer, and a final coat of hybrid translucent epoxy with MICROGARD®.  
**15-Year Limited Warranty**



**Valu-Master® and Valu-Gard® epoxies**

• Phosphate conversion coating  
 • MasterSeal® sealer  
 • Pewter gray (Valu-Master®) or green (Valu-Gard®) epoxy  
 NSF-listed for wet or dry storage environments. Phosphate conversion coating followed by epoxy coating. **5-Year Limited Warranty**



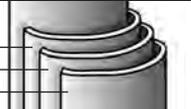
**Chrome**

• Bright nickel  
 • Chrome  
 • Air-dry lacquer  
 NSF-listed for dry storage environments. Bright nickel plating followed by chrome plating.  
**1-Year Limited Warranty**  
 (NOTE: Optional clear hybrid epoxy, NSF-listed for all environments, is available.)



**Eaglebrite® zinc**

• Zinc chloride  
 • Clear chromate  
 • MasterSeal® sealer  
 NSF-listed for dry storage environments. Bright zinc chloride plating followed by clear chromate plating with MasterSeal® sealer for improved rust protection.  
**3-Year Limited Warranty**  
 (NOTE: Wire shelves feature MasterSeal® sealer. NSF-listed for all environments.)



\* MICROGARD® is an antimicrobial agent which contains built-in protection to retard the growth of a broad range of bacteria, mold and mildew on the surface of the shelves that cause stains, odors and degradation. **STANDARD ON ALL EAGLEGARD® SHELVEING.**



Profit from the Eagle Advantage®

# Specification Sheet

## Short Form Specifications

Eagle Solid Shelving, model \_\_\_\_\_. (Heavy gauge stainless steel, Valu-Master® Gray epoxy, Valu-Gard® Green Epoxy, or Galvanized Steel) with raised "V" edge on all sides and double-hem bending for added strength. Aluminum corner castings to lock shelves to posts with tapered (plastic or aluminum) split sleeves.



solid shelves and posts combined to form unit

### Options / Accessories

- Casters with bumper
- Foot plates
- Joining clamps
- Aluminum split sleeves
- Solid shelving ledge
- Solid shelving divider

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Item No.:	_____
Project No.:	_____
S.I.S. No.:	_____

## Solid Shelving

### MODELS:

- |                                |                                |                                |                                |
|--------------------------------|--------------------------------|--------------------------------|--------------------------------|
| <input type="checkbox"/> SS14* | <input type="checkbox"/> P7-*  | <input type="checkbox"/> P54-* | <input type="checkbox"/> P96-* |
| <input type="checkbox"/> SS18* | <input type="checkbox"/> P14-* | <input type="checkbox"/> P63-* |                                |
| <input type="checkbox"/> SS21* | <input type="checkbox"/> P18-* | <input type="checkbox"/> P74-* |                                |
| <input type="checkbox"/> SS24* | <input type="checkbox"/> P33-* | <input type="checkbox"/> P86-* |                                |

\* See charts for complete model numbers.

- Solid shelving is hemmed, has a two-fold thickness of heavy gauge steel, and comes standard with a marine edge providing unsurpassed strength and stability. Aluminum corner castings create the locking mechanism to fasten the shelves to the posts.
- Raised marine edge on all four sides retains contents to shelf, makes cleaning easier and helps reduce the spill of shelf contents.
- Numerically-calibrated grooved posts, tapered plastic or aluminum split sleeves and aluminum corner castings combine to make shelf assembly fast and easy.
- Shelving can be vertically adjusted on 1" (25mm) increments for the entire post length.
- Heavy gauge stainless steel, galvanized steel coated with Valu-Master® pewter gray epoxy or Valu-Gard® green epoxy, or galvanized steel.
- Leveling feet are provided to help compensate for uneven floor surfaces.

### Certifications / Approvals



Government specifications  
MIL-S-40144E

### AUTOQUOTES





Profit from the Eagle Advantage®

Item No.: \_\_\_\_\_  
 Project No.: \_\_\_\_\_  
 S.I.S. No.: \_\_\_\_\_

# Solid Shelving

## Solid Shelves

galvanized	Valu-Master®	Valu-Gard®	stainless steel	width x length		weight	
				in.	mm	lb.	kg
SS1424G	SS1424V	SS1424VG	SS1424S	14" x 24"	356 x 610	10	4.6
SS1430G	SS1430V	SS1430VG	SS1430S	14" x 30"	356 x 762	12	5.5
SS1436G	SS1436V	SS1436VG	SS1436S	14" x 36"	356 x 914	14	6.4
SS1442G	SS1442V	SS1442VG	SS1442S	14" x 42"	356 x 1067	15	6.8
SS1448G	SS1448V	SS1448VG	SS1448S	14" x 48"	356 x 1219	17	7.7
SS1454G	SS1454V	SS1454VG	SS1454S	14" x 54"	356 x 1372	20	9.1
SS1460G	SS1460V	SS1460VG	SS1460S	14" x 60"	356 x 1524	22	10.0
SS1472G	SS1472V	SS1472VG	SS1472S	14" x 72"	356 x 1829	26	11.8
SS1824G	SS1824V	SS1824VG	SS1824S	18" x 24"	457 x 610	11	5.0
SS1830G	SS1830V	SS1830VG	SS1830S	18" x 30"	457 x 762	14	6.4
SS1836G	SS1836V	SS1836VG	SS1836S	18" x 36"	457 x 914	16	7.3
SS1842G	SS1842V	SS1842VG	SS1842S	18" x 42"	457 x 1067	18	8.2
SS1848G	SS1848V	SS1848VG	SS1848S	18" x 48"	457 x 1219	20	9.1
SS1854G	SS1854V	SS1854VG	SS1854S	18" x 54"	457 x 1372	22	10.0
SS1860G	SS1860V	SS1860VG	SS1860S	18" x 60"	457 x 1524	24	10.9
SS1872G	SS1872V	SS1872VG	SS1872S	18" x 72"	457 x 1829	28	12.7
SS2124G	SS2124V	SS2124VG	SS2124S	21" x 24"	533 x 610	13	5.9
SS2130G	SS2130V	SS2130VG	SS2130S	21" x 30"	533 x 762	15	6.8
SS2136G	SS2136V	SS2136VG	SS2136S	21" x 36"	533 x 914	18	8.2
SS2142G	SS2142V	SS2142VG	SS2142S	21" x 42"	533 x 1067	21	9.5
SS2148G	SS2148V	SS2148VG	SS2148S	21" x 48"	533 x 1219	23	10.5
SS2154G	SS2154V	SS2154VG	SS2154S	21" x 54"	533 x 1372	25	11.4
SS2160G	SS2160V	SS2160VG	SS2160S	21" x 60"	533 x 1524	28	12.7
SS2172G	SS2172V	SS2172VG	SS2172S	21" x 72"	533 x 1829	30	13.6
SS2424G	SS2424V	SS2424VG	SS2424S	24" x 24"	610 x 610	15	6.8
SS2430G	SS2430V	SS2430VG	SS2430S	24" x 30"	610 x 762	17	7.7
SS2436G	SS2436V	SS2436VG	SS2436S	24" x 36"	610 x 914	19	8.6
SS2442G	SS2442V	SS2442VG	SS2442S	24" x 42"	610 x 1067	23	10.5
SS2448G	SS2448V	SS2448VG	SS2448S	24" x 48"	610 x 1219	24	10.9
SS2454G	SS2454V	SS2454VG	SS2454S	24" x 54"	610 x 1372	27	12.3
SS2460G	SS2460V	SS2460VG	SS2460S	24" x 60"	610 x 1524	31	14.1
SS2472G	SS2472V	SS2472VG	SS2472S	24" x 72"	610 x 1829	33	15.0



For cleanroom applications, add prefix **CR** to stainless steel model number (ex: **CRSS1424S**).

Electropolished finish available for stainless steel shelves. Consult factory. Please note: Shelf with electropolished finish will have a flat surface without "V" edge.

Contact factory for availability of 72"-long shelves. Availability based on application.

## Posts

Numerically grooved in 1" (25mm) increments. Includes post cap and leveling bolt. For mobile application (excluding 96" posts), add prefix "C" to model number. Example: **CP14-E**. See Spec Sheet #EG01.05 for information about casters available.

EAGLE brite***	Valu-Master® chrome	Valu-Gard®	EAGLE gard**	stainless steel	height	weight			
					in.	mm			
P7-Z	P7-C	P7-V	P7-VG	P7-E	P7-S	7"	178	1.0	0.5
P14-Z	P14-C	P14-V	P14-VG	P14-E	P14-S	14"	356	1.0	0.5
P18-Z	P18-C	P18-V	P18-VG	P18-E	P18-S	18"	457	1.5	0.7
P33-Z	P33-C	P33-V	P33-VG	P33-E	P33-S	33"	838	2.0	0.9
P54-Z	P54-C	P54-V	P54-VG	P54-E	P54-S	54"	1372	3.0	1.4
P63-Z	P63-C	P63-V	P63-VG	P63-E	P63-S	63"	1600	3.5	1.6
P74-Z	P74-C	P74-V	P74-VG	P74-E	P74-S	74"	1880	4.0	1.8
P86-Z	P86-C	P86-V	P86-VG	P86-E	P86-S	86"	2184	5.0	2.3
- n/a -	P96-C***	- n/a -	- n/a -	- n/a -	P96-S***	96"	2438	6.0	2.7

\* MICROGARD® standard on all EAGLEgard® posts.

\*\* EAGLEbrite® posts are clear epoxy coated for use in dry or wet environments.

\*\*\* 96" (2538mm) posts are NOT to be used on units less than 24" (610mm) front-to-back. Recommend using in conjunction with foot plates to affix to floor, and with post clamps where applicable. For stationary use only!



## EAGLE GROUP

100 Industrial Boulevard, Clayton, DE 19938-8903 USA

Phone: 302-653-3000 • Fax: 302-653-2065

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Foodservice Division: Phone 800-441-8440

MHC/Retail Display Divisions: Phone 800-637-5100

Spec sheets available for viewing, printing or downloading from our online literature library at [www.eaglegrp.com](http://www.eaglegrp.com)

Although every attempt has been made to ensure the accuracy of the information provided, we cannot be held responsible for typographical or printing errors. Information and specifications are subject to change without notice. Please confirm at time of order.

***Submittal Sheet***

04/02/2018

**ITEM# 33 - TRASH CAN,23 GAL (1 REQ'D)**

Rubbermaid 3540

Trash Can,23 Gal BY OWNER

<By Owner>

***Submittal Sheet***

04/02/2018

**ITEM# 34 - HAND SINK (1 EA REQ'D)**

Advance Tabco 7-PS-62-1X

Hand Sink, wall mounted, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge 304 stainless steel, splash mounted gooseneck faucet, knee valve, basket drain, wall bracket, NSF, cCSAus



STAINLESS STEEL  
**HAND SINKS**  
**KNEE VALVE**



Item #: \_\_\_\_\_ Qty #: \_\_\_\_\_  
 Model #: \_\_\_\_\_  
 Project #: \_\_\_\_\_



7-PS-62



7-PS-59

**FEATURES:**

One piece **Deep Drawn** sink bowl design.

**7-PS-30** Sink bowl is 16" x 14" x 6".

**7-PS-78** Sink bowl is 16" x 20" x 6".

**7-PS-59, 7-PS-62, 7-PS-82** Sink bowl is 10" x 14" x 5".

**7-PS-63** Sink bowl is 9" x 9" x 5".

**7-PS-59** Welded 7 3/4" high side splashes.

Keyhole wall mount bracket.

Stainless steel basket drain 1-1/2" IPS.

Knee valve operated faucet provides true hands-free operation.

All sink bowls have a large liberal radii with a minimum dimension of 2" and are rectangular in design for increased capacity.

Apron conceals plumbing on all three sides.

"Hands Free" splash mounted gooseneck faucet furnished with aerator.

**Specific Features:**

**7-PS-82** has Towel Dispenser with hinged towel box. Unit uses standard C-fold towels. Liquid soap dispenser also included.

**7-PS-63** "Hands Free" splash mounted 6" "D" Spout faucet furnished with aerator.

**SPACE SAVER**



7-PS-30



7-PS-63

See page A-7 for more  
 Space Saver Units

**CONSTRUCTION:**

All TIG welded.

Welded areas blended to match adjacent surfaces and to a satin finish.

Die formed Countertop Edge with a 3/8" No-Drip offset.

One sheet of stainless steel - No Seams.

**MATERIAL:**

Heavy gauge type 304 series stainless steel.

Wall mounting bracket is galvanized steel and of offset design.

All fittings are brass / chrome plated unless otherwise indicated.

**MECHANICAL:**

Spout supply is 1/2" IPS male thread.

Knee Valve is barrel type and is activated by pedal.

(Contractor on site must connect faucet to knee operated valves.)



7-PS-78

Keyhole Bracket for  
 easier installation  
 and greater stability.



7-PS-82

**Standard Faucet conforms to NSF 61 Standard 9.  
 Faucets Are AB1953 Lead Free Compliant.**

For Replacement Faucets & Upgrades, Drains & Accessories  
 Visit our website at [www.advancetabco.com](http://www.advancetabco.com)



Customer Service Available To Assist You **1-800-645-3166** 8:30 am - 8:00 pm E.S.T.

For Orders & Customer Service:

Email: [customer@advancetabco.com](mailto:customer@advancetabco.com) or Fax: 631-242-6900

For Smart Fabrication™ Quotes:

Email: [smartfab@advancetabco.com](mailto:smartfab@advancetabco.com) or Fax: 631-586-2933

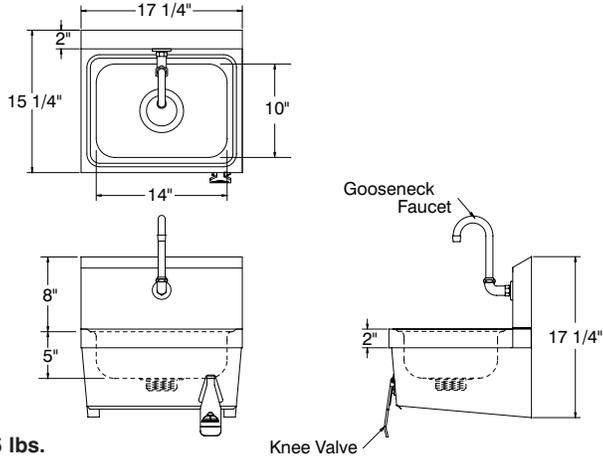
# DIMENSIONS and SPECIFICATIONS

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

FITTINGS SUPPLIED AS SHOWN

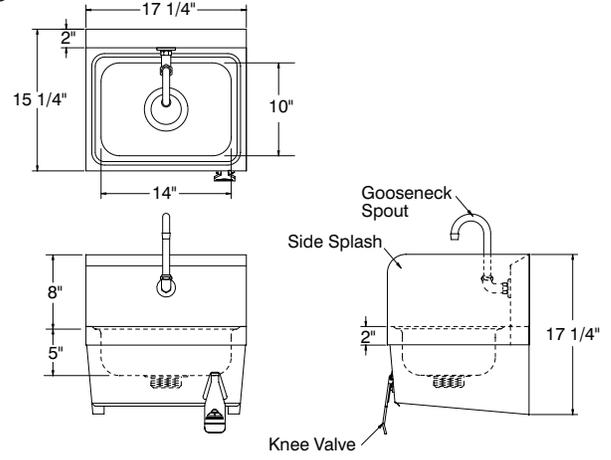
ALL DIMENSIONS ARE TYPICAL

**7-PS-62**



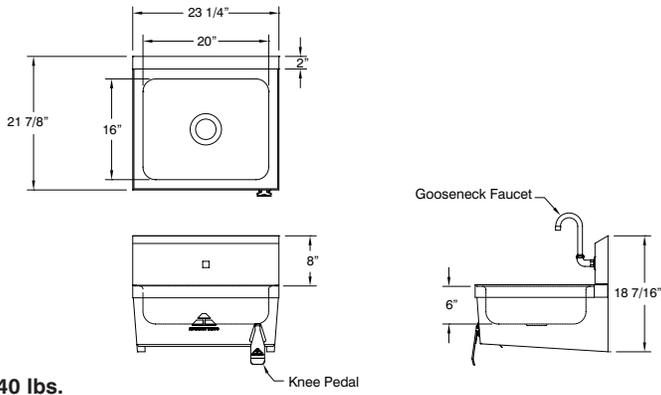
25 lbs.

**7-PS-59**



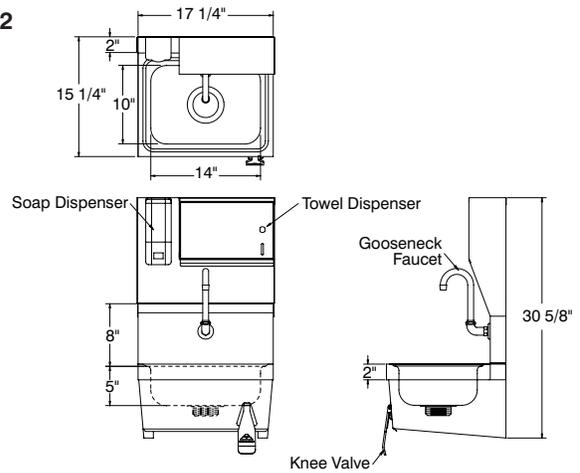
27 lbs.

**7-PS-78**



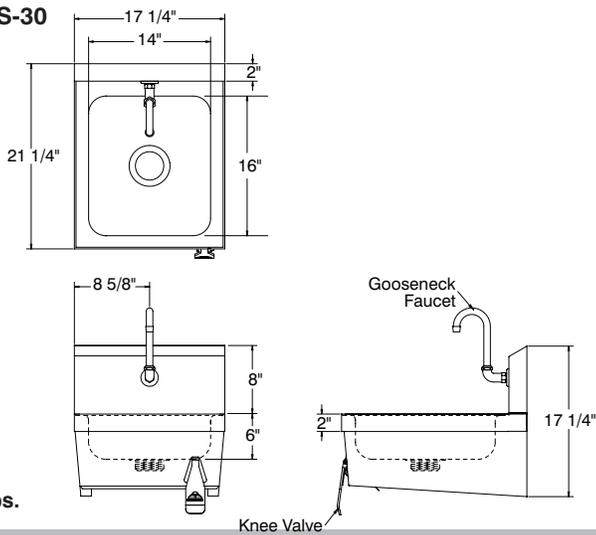
40 lbs.

**7-PS-82**



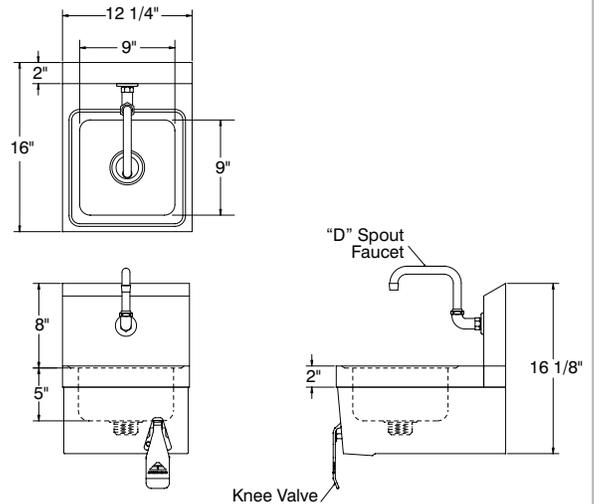
38 lbs.

**7-PS-30**



33 lbs.

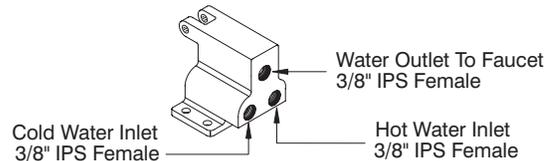
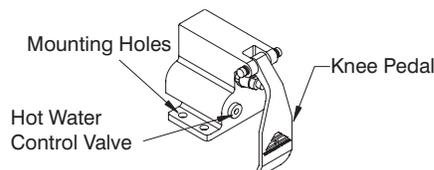
**7-PS-63**



20 lbs.

## KNEE VALVE DETAIL

**3/8" IPS FEMALE**



**Submittal Sheet**

04/02/2018

**ITEM# 35 - PLANETARY MIXER (1 EA REQ'D)**

Globe SP30P

Planetary Mixer, 30 qt., floor model, 3-speed, #12 hub includes: stainless steel removable bowl guard, 30 qt. stainless steel bowl, aluminum spiral dough hook, stainless steel whip & aluminum beater, cast iron body & bowl lift, gear-driven, high torque transmission, digital controls with 60-min. timer, non-slip rubber feet, 6 ft cord & plug, 1-1/2 HP, 220v/60/1-ph, 12.0 amps, NEMA 6-20P, NSF, cETLus

**ACCESSORIES**

Mfr	Qty	Model	Spec
Globe	1		2-year parts & labor warranty (1-year parts only warranty on agitator and hub accessories, no labor provided) (excludes wear items), standard

Project Name: \_\_\_\_\_ AIA#: \_\_\_\_\_

Model #: \_\_\_\_\_ Location: \_\_\_\_\_

SIS#: \_\_\_\_\_ Item #: \_\_\_\_\_ Quantity: \_\_\_\_\_



# 30 Quart Planetary Floor Mixers

*The Perfect Mix of Value,  
Performance & Durability*

*Features front mounted touch pad control panel with 60-minute digital timer!*



## Model

- SP30
- SP30P - Pizza Mixer

## Standard Features

- Powerful custom built motors  
1HP Model SP30  
1-1/2HP Model SP30P
- Gear-driven, high-torque transmission
- Heat-treated hardened steel alloy gears & shafts
- Three fixed speeds
- Permanently lubricated transmission
- Thermal overload protection
- Front-mounted touch pad controls with 60-minute digital timer and last-batch recall
- Removable stainless steel, interlocking bowl guard with built-in fully welded ingredient chute
- Interlocked bowl lift
- Rigid cast iron body
- Industry standard #12 attachment hub
- NSF approved enamel gray paint
- 6-foot cord and ground plug

## Standard Accessories/Attachments

- 30 qt stainless steel bowl (#304 series)
- Aluminum flat beater
- Stainless steel wire whip
- Aluminum spiral dough hook
- Non-slip rubber feet

## Warranty

- *Two year parts and labor*

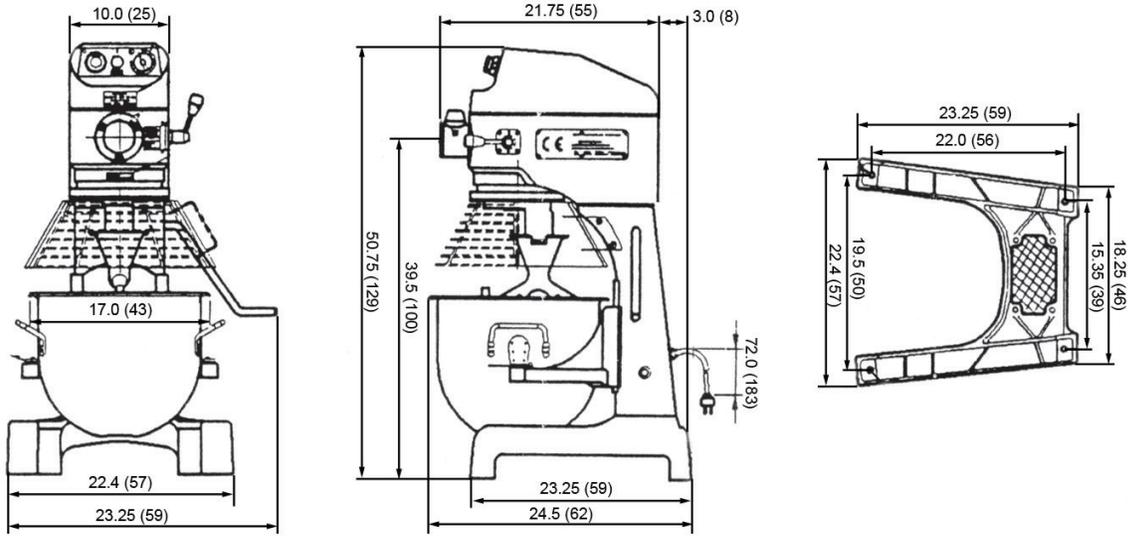
## Optional Accessories/Attachments

- Slicer/shredder/grater for #12 hub
- Meat grinder for #12 hub
- Stainless steel flat beater
- Stainless steel spiral dough hook
- 20 qt adapter kit
- Extended warranty

*To select options, see complete list on back*

Approved by: \_\_\_\_\_ Date: \_\_\_\_\_

2153 Dryden Rd., Dayton, OH 45439 | 937-299-5493 | 800-347-5423 | Fax: 937-299-4147 | [www.globefoodequip.com](http://www.globefoodequip.com)



UNIT: INCHES (CM)

Drawings available through KCL at [www.kclcad.com](http://www.kclcad.com).

## SPECIFICATIONS

Model	Motor	Volts	Amps	Transmission Type	Capacity	Controls	Agitator Speeds (RPMs)			Attachment Speeds (RPMs)		
							1st	2nd	3rd	1st	2nd	3rd
SP30	1 HP	115/60/1	16	Gear	31.7 qt 30 liter	Front-mounted digital controls & timer	92	164	317	62	111	215
SP30P	1-1/2 HP	220/60/1	12									

**Cord & Plug:** Attached 6-foot flexible 3-wire cord with molded plug fits a grounded receptacle. SP30 NEMA 5-20P (1) & SP30P NEMA 6-20P (2)

## DIMENSIONS | SHIPPING INFORMATION

Carton reinforced for shipping. The weight and dimensions of this reinforced carton are included below and may vary from shipment to shipment. **This product ships on a pallet. Freight class 85.**

Model	Base Foot Print	Overall Dimensions	Net Weight	Shipping Dimensions	Shipping Weight
SP30/ SP30P	22.4" w x 23.25" d (57 cm x 59 cm)	23.25" w x 24.5" d x 50.75" h (59 cm x 63 cm x 129 cm)	396 lbs (180 kg)	46" w x 48" d x 64" h (122 cm x 122 cm x 163 cm)	565 lbs (256 kg)

Mixer is constructed of a rigid cast iron body with front-mounted controls and 60-minute digital timer with last-batch recall. Mixer has either 1 or 1-1/2 HP custom built motor with overload protection and gear-driven, high torque permanently lubricated transmission consisting of heat-treated hardened steel alloy gears and shafts. Mixer comes with 30 qt stainless steel bowl, aluminum flat beater, stainless steel wire whip, aluminum spiral dough hook and non-slip rubber feet. Interlocked with removable stainless steel bowl guard with fully welded ingredient chute. Mixer has #12 attachment hub and interlocked bowl lift. Mixer is NSF and ETL listed. Two year parts and labor warranty.

## OPTIONAL MIXER ACCESSORIES AND HUB ATTACHMENTS

### MIXER:

- XXBOWL-30** 30 qt stainless steel (S/S) bowl
- XXBEAT-30** Alum. flat beater
- XXBEAT-30SS** S/S flat beater
- XXHOOK-30** Alum. spiral dough hook
- XXWHIP-30** S/S wire whip
- XXHDWHIP30-4** Heavy-duty 4 mm S/S wire whip
- XXSCR-30** scraper with mounting kit
- XXACC20-30** Adapter kit - 30 qt bowl, hook, beater and whip

### HUB:

- XVSGH 9"** Slicer/Shredder/Grater housing only (no plates included-must select from plates listed on this sheet)

- XASP** Adjustable slicing plate (for vegetables only)
- XPH** Plate holder - \*only 1 required

### Shredding Plates:

- XSP332\*** 3/32" (2.3 mm)
- XSP316\*** 3/16" (4.7 mm)
- XSP14\*** 1/4" (6.3 mm)
- XSP516\*** 5/16" (7.9 mm)
- XSP12\*** 1/2" (12.7 mm)
- XGP\*** Grating plate
- XMCA-SS** Meat grinder assembly (Polished stainless steel cylinder, worm gear, ring, and s/s pan. Includes knife, 3/16" plate, and pusher)
- XXCK** Chopper knife for XMCA-SS

### Chopper Plate Sizes Available:

- CP02-12** 1/16" (2 mm)
- CP04-12** 5/32" (4 mm)
- CP05-12** 3/16" (5 mm)
- CP06-12** 1/4" (6 mm)
- CP08-12** 5/16" (8 mm)
- CP10-12** 3/8" (10 mm)
- CP12-12** 1/2" (12 mm)
- CP14-12** 9/16" (14 mm)
- CP16-12** 5/8" (16 mm)
- CP18-12** 11/16" (18 mm)
- CP00-12** Stuffing plate
- XST12** 1/2" Stuffing tube (mutton)
- XST34** 3/4" Stuffing tube (pork)

- FACTORY INSTALLED OPTION:**  
**XXCORR-30** Correctional package for SP30. Includes tamper resistant external fasteners.  
**XXCORR-30P** Correctional package for SP30P. Includes tamper resistant external fasteners.

- EXTENDED WARRANTY**  
**SP-XD2530** Extended warranty for SP30/SP30P mixers, extends factory warranty to 3 years. **Available only at time of purchase.**

***Submittal Sheet***

04/02/2018

**ITEM# 36 - WORK TABLE (1 EA REQ'D)**

Advance Tabco BS-305

Bakers Top Work Table, 60"W x 30"D, 1-3/4" thick wood top with 4" splash at rear & both sides, stainless steel undershelf & legs, adjustable stainless steel bullet feet, NSF



# WOOD TOP BAKERS TABLES with Coved Risers



TBS-TBG Series  
with Open Base

**FOR MAPLETEX TABLES WITH  
COVED RISERS, PLEASE  
CONSULT FACTORY**

Item #: \_\_\_\_\_ Qty #: \_\_\_\_\_  
 Model #: \_\_\_\_\_  
 Project #: \_\_\_\_\_

Spice Blns and Shelf are Available



BS-BG Series  
with Undershef

## TBS-TBG Series Open Base

Approx. Shipping Weight  
is 30 lbs. per lineal foot

Length	Stainless Steel Base		Galvanized Base	
	30" Wide	36" Wide	30" Wide	36" Wide
48"	TBS-304	TBS-364	TBG-304	TBG-364
60"	TBS-305	TBS-365	TBG-305	TBG-365
72"	TBS-306	TBS-366	TBG-306	TBG-366
84"	TBS-307	TBS-367	TBG-307	TBG-367
96"	TBS-308	TBS-368	TBG-308	TBG-368



BST-BGT Series  
with 3 Tier Drawers

## BS-BG Series Undershef

Approx. Shipping Weight  
is 35 lbs. per lineal foot

Length	Stainless Steel Base		Galvanized Base	
	30" Wide	36" Wide	30" Wide	36" Wide
48"	BS-304	BS-364	BG-304	BG-364
60"	BS-305	BS-365	BG-305	BG-365
72"	BS-306	BS-366	BG-306	BG-366
84"	BS-307	BS-367	BG-307	BG-367
96"	BS-308	BS-368	BG-308	BG-368



**FEATURING BOLT-ON  
STAINLESS STEEL LEG**

## BST-BGT Series 3 Tier Drawer

Approx. Shipping Weight  
is 40 lbs. per lineal foot

Length	Stainless Steel Base		Galvanized Base	
	30" Wide	36" Wide	30" Wide	36" Wide
48"	BST-304LorR	BST-364LorR	BGT-304LorR	BGT-364LorR
60"	BST-305LorR	BST-365LorR	BGT-305LorR	BGT-365LorR
72"	BST-306LorR	BST-366LorR	BGT-306LorR	BGT-366LorR
84"	BST-307LorR	BST-367LorR	BGT-307LorR	BGT-367LorR
96"	BST-308LorR	BST-368LorR	BGT-308LorR	BGT-368LorR

### FEATURES & CONSTRUCTION:

Laminated 1-3/4" thick Hard Wood Top with 4" coved corner risers.

Gussets welded to support channels.

#### BST or BGT Series

Three tier drawer unit features 20" x 20" x 5" Deep Drawn insets mounted on bearing slides.  
Legs bolt on to table base.

#### BS or BG Series

Aluminum die cast "leg-to-shelf" clamp secures shelf to leg eliminating unsightly nuts and bolts. Undershef is adjustable.

#### TBS or TBG Series

Front to back Stretchers are welded to legs. Left to right Stretcher bolted to legs and requires assembly.



### MATERIAL:

**TOP:** Laminated 1-3/4" thick hard maple with 4" coved corner risers and reinforced with steel rods.

**SHELF:** **BS Series:** 18 gauge stainless steel.  
**BG Series:** Heavy gauge galvanized steel.

**TIER DRAWER:** 18 gauge stainless steel body, drawer fronts and handles.

**LEGS:** **BS - TBS - BST Series:** 1 5/8" diameter tubular gussets; bolt-on legs are stainless steel and include 1 1/2" adjustable hex foot.

**BG - TBG - BGT Series:** 1 5/8" diameter heavy gauge tubular gussets and 1" adjustable plastic bullet feet.



**Customer Service Available To Assist You 1-800-645-3166 8:30 am - 8:00 pm E.S.T.**

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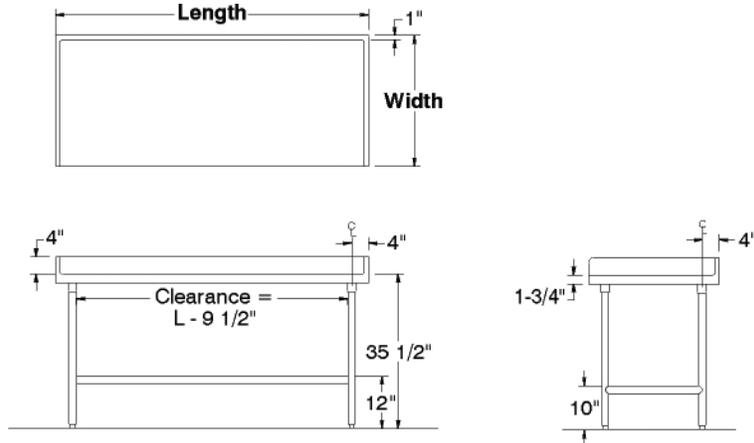
# DETAILS and SPECIFICATIONS

TOL ± .500"

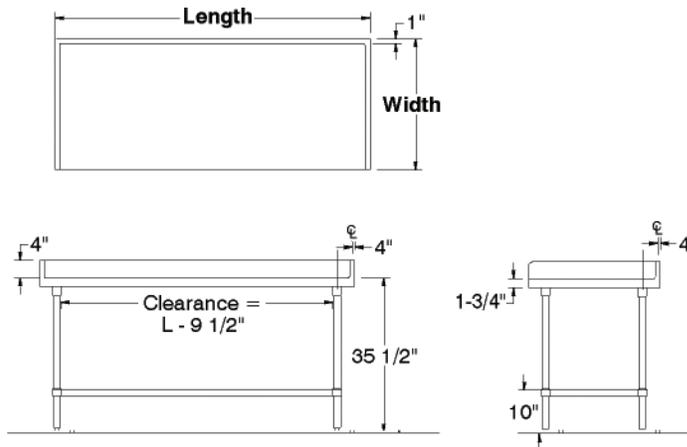
Units 8 ft. & larger are furnished with six (6) legs.

ALL DIMENSIONS ARE TYPICAL

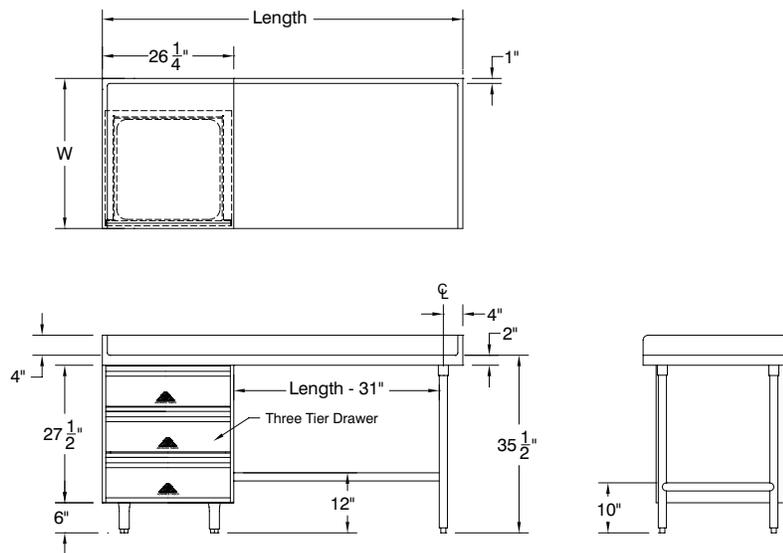
## TBS-TBG Series Open Base



## BS-BG Series Undershelf



## BST-BGT Series 3 Tier Drawer



***Submittal Sheet***

04/02/2018

**ITEM# 37 - OVERSHELF (1 EA REQ'D)**

Advance Tabco PS-12-60

Shelf with Pot Rack, wall-mounted, 60"W x 12"D, 18/430 stainless steel shelf, 2" x 1/4" stainless steel pot rack, includes: (9) plated double pot hooks

Item #: \_\_\_\_\_ Qty #: \_\_\_\_\_

Model #: \_\_\_\_\_

Project #: \_\_\_\_\_

### CEILING MOUNTED



### WALL MOUNTED



### SHELF w/ POT RACK



## Ceiling Mounted

L	S/S	POWDER COATED	# of Hooks	Wt
36"	SC-36	GC-36	12	42 lbs.
48"	SC-48	GC-48	12	48 lbs.
60"	SC-60	GC-60	18	54 lbs.
72"	SC-72	GC-72	18	60 lbs.
84"	SC-84	GC-84	18	66 lbs.
96"	SC-96	GC-96	18	80 lbs.
108"	SC-108	GC-108	18	86 lbs.
120"	SC-120	GC-120	18	92 lbs.
132"	SC-132	GC-132	18	98 lbs.
144"	SC-144	GC-144	18	104 lbs.

## Wall Mounted

L	S/S	POWDER COATED	# of Hooks	Wt
24"	SW-24	GW-24	12	18 lbs.
36"	SW-36	GW-36	12	22 lbs.
48"	SW-48	GW-48	12	26 lbs.
60"	SW-60	GW-60	18	30 lbs.
72"	SW-72	GW-72	18	34 lbs.
84"	SW-84	GW-84	18	44 lbs.
96"	SW-96	GW-96	18	48 lbs.
108"	SW-108	GW-108	18	52 lbs.
120"	SW-120	GW-120	18	56 lbs.
132"	SW-132	GW-132	18	60 lbs.
144"	SW-144	GW-144	18	64 lbs.

## Shelf with Pot Rack

L	12" Wide	Wt	15" Wide	Wt	18" Wide	Wt	# of Hooks
36"	PS-12-36	20 lbs.	PS-15-36	25 lbs.	PS-18-36	30 lbs.	6
48"	PS-12-48	30 lbs.	PS-15-48	35 lbs.	PS-18-48	40 lbs.	6
60"	PS-12-60	40 lbs.	PS-15-60	45 lbs.	PS-18-60	50 lbs.	9
72"	PS-12-72	50 lbs.	PS-15-72	55 lbs.	PS-18-72	60 lbs.	9
84"	PS-12-84	60 lbs.	PS-15-84	65 lbs.	PS-18-84	70 lbs.	9
96"	PS-12-96	70 lbs.	PS-15-96	75 lbs.	PS-18-96	80 lbs.	9
108"	PS-12-108	80 lbs.	PS-15-108	85 lbs.	PS-18-108	90 lbs.	9
120"	PS-12-120	90 lbs.	PS-15-120	95 lbs.	PS-18-120	100 lbs.	9
132"	PS-12-132	100 lbs.	PS-15-132	105 lbs.	PS-18-132	110 lbs.	9
144"	PS-12-144	110 lbs.	PS-15-144	115 lbs.	PS-18-144	120 lbs.	9

Units 8 ft. and larger are furnished with three (3) sets of supports brackets.

### FEATURES: (Ceiling Mounted)

Ceiling suspension with chain hangers. Optional stainless steel Flat Bar in lieu of Chain available. Use **TA-98**.

### MATERIAL:

Flat steel bar is 2" x 1/4", either stainless steel or powder coated (as specified).

Pot hooks are plated.

24" long chain hangers are plated.

### CONSTRUCTION:

All welded stainless steel units are blended to a satin finish.

All powder coated units are coated with FDA approved material.

### FEATURES: (Wall Mounted)

Secured to wall by means of bolts through welded brackets. (Hardware not provided)

### MATERIAL:

Flat steel bar is 2" x 1/4", either stainless steel or powder coated (as specified).

Pot hooks are plated.

### CONSTRUCTION:

All welded stainless steel units are blended to a satin finish.

All powder coated units are coated with FDA approved material.

### FEATURES: (Shelf/Pot Rack)

A dual purpose unit for shelf and utensil storage.

Secured to wall by means of bolts through welded brackets. (Hardware not provided)

### MATERIAL:

Flat stainless steel bar is 2" x 1/4". Pot hooks are plated.

Type "430" stainless steel shelf.

### CONSTRUCTION:

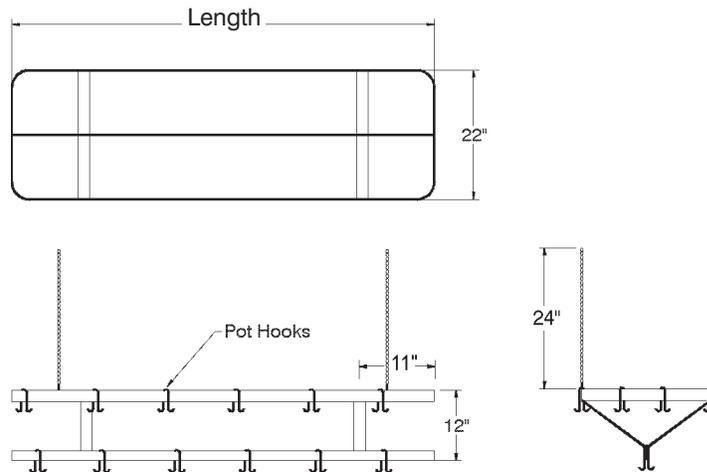
All welded stainless steel units are blended to a satin finish.

# DETAILS and SPECIFICATIONS

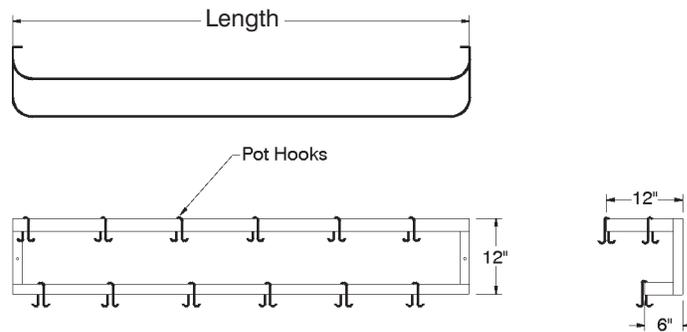
TOL ± .500"

ALL DIMENSIONS ARE TYPICAL

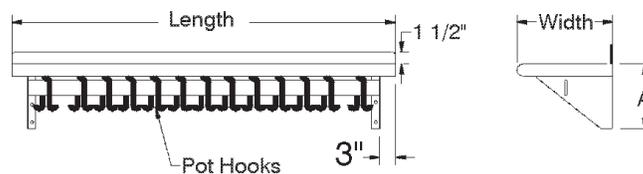
## Ceiling Mounted



## Wall Mounted



## Shelf with Pot Rack



Width	A
12"	10 1/2"
15"	13 1/2"
18"	16 1/2"



**Submittal Sheet**

04/02/2018

**ITEM# 38 - WORK TABLE, STAINLESS STEEL TOP (1 EA REQ'D)**

Advance Tabco VSS-368

Work Table, 96"W x 36"D, 14 gauge 304 stainless steel top with countertop non drip edge, adjustable stainless steel undershelf, stainless steel legs & adjustable bullet feet, NSF

**ACCESSORIES**

Mfr	Qty	Model	Spec
Advance Tabco	1	TA-62D	Electric outlet in doghouse box on top of table or overshelf, GFI, duplex, in 'doghouse-style' single gang box, NEMA 5-20R receptacles, stainless face plate, maximum 120v 20A service (wiring & utility chases or provisions not included) (optional chases and/or wiring by Advance Tabco is available-call for pricing)
Advance Tabco	1		Weld-In sinks
Advance Tabco	1	TA-11D	Sink Welded Into Table Top, 20"W x 20"D x 12" deep bowl, includes faucet (must specify sink location)
Advance Tabco	1	K-470	Sink bowl depth modification (14" maximum - specify depth required) (per bowl)
Advance Tabco	1	K-2E	Sink Cover, Poly-Vance™, for 20" x 20" Deep Drawn™ bowl
Advance Tabco	1	K-520	Poly Board/Sink Cover Storage Holder, holds up to (2) boards up to 5/8" thick, attaches to legs or work table (holds boards/covers vertically)
Advance Tabco	1		Mid mount
Advance Tabco	1	TA-228-3	Mid mounting provision for 96" or longer
Advance Tabco	1	SCT-60	Pot Rack, table mounted, circular design, 60" long, stainless steel, includes: (18) plated pot hooks & (1) AUR-60 utensil rack



STAINLESS STEEL  
**WORK TABLES**  
**SPEC-LINE Series - Flat Top - UNDERSHELF Style**



**Item #:** \_\_\_\_\_ **Qty #:** \_\_\_\_\_  
**Model #:** \_\_\_\_\_  
**Project #:** \_\_\_\_\_

**FEATURES:**

Top is furnished with a 2" x 1" square die embossed NO-DRIP countertop edge with a 1/2" return on 4 sides.

To reinforce and maintain a level working surface, 24" wide tables are supplied with TWO hat channels and 30" and 36" wide tables are supplied with THREE hat channels.

Pre-engineered welded angle adapters insure ease of future drawer installation.

Aluminum die cast "leg-to-shelf" clamp secures shelf to leg eliminating unsightly nuts & bolts. Undersheff is adjustable.

**CONSTRUCTION:**

All TIG welded. Exposed weld areas polished to match adjacent surfaces.

Entire top mechanically polished to a satin finish. Countertop edge polished to a MIRROR finish.

Top is sound deadened.

Roll formed embossed galvanized hat channels are secured to top by means of structural adhesive and weld studs.

Gussets welded to support hat sections.



No-Drip DIE FORMED EDGE offers the Ultimate in Design & Function.



Featuring as Standard: **"THE PROVEN"** ORIGINAL ADVANCE TABCO **Adjustable Undersheff with Die Cast Leg Clamp**

**MATERIAL:**

**VSS-SERIES: Stainless Steel Legs & Undersheff**

**TOP:** 14 gauge stainless steel type "304" series.

**SHELF:** 18 gauge stainless steel.

**LEGS:** 1 5/8" diameter tubular, 16 gauge stainless steel type "304" series.

1" adjustable stainless steel bullet feet.  
 Stainless steel gussets.

**VLG-SERIES: Galvanized Legs & Undersheff**

**TOP:** 14 gauge stainless steel type "304" series.

**SHELF:** 18 gauge galvanized steel.

**LEGS:** 1 5/8" diameter tubular galvanized steel.

1" adjustable plastic bullet feet.  
 Galvanized steel gussets.

**VSS-Series:**  
**Stainless Steel Legs & Undersheff**

L	24" Wide	30" Wide	36" Wide
30"	VSS-240	VSS-300	
24"	VSS-242	VSS-302	
36"	VSS-243	VSS-303	VSS-363
48"	VSS-244	VSS-304	VSS-364
60"	VSS-245	VSS-305	VSS-365
72"	VSS-246	VSS-306	VSS-366
84"	VSS-247	VSS-307	VSS-367
96"	VSS-248	VSS-308	VSS-368
108"	VSS-249	VSS-309	VSS-369
120"	VSS-2410	VSS-3010	VSS-3610
132"	VSS-2411	VSS-3011	VSS-3611
144"	VSS-2412	VSS-3012	VSS-3612



**VLG-Series:**  
**Galvanized Steel Legs & Undersheff**

L	24" Wide	30" Wide	36" Wide
30"	VLG-240	VLG-300	
24"	VLG-242	VLG-302	
36"	VLG-243	VLG-303	VLG-363
48"	VLG-244	VLG-304	VLG-364
60"	VLG-245	VLG-305	VLG-365
72"	VLG-246	VLG-306	VLG-366
84"	VLG-247	VLG-307	VLG-367
96"	VLG-248	VLG-308	VLG-368
108"	VLG-249	VLG-309	VLG-369
120"	VLG-2410	VLG-3010	VLG-3610
132"	VLG-2411	VLG-3011	VLG-3611
144"	VLG-2412	VLG-3012	VLG-3612

**Create Your Own Efficient Workstation with the Available Standard Accessories (Visit Section K)**



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 Fax: (775) 972-1578

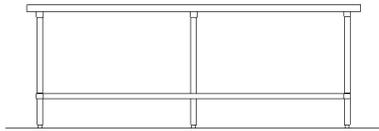
# DIMENSIONS and SPECIFICATIONS

ALL DIMENSIONS ARE TYPICAL TOL ± .500"

All Units Shipped Unassembled (KD) for Reduced Shipping Costs.

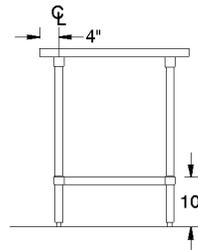
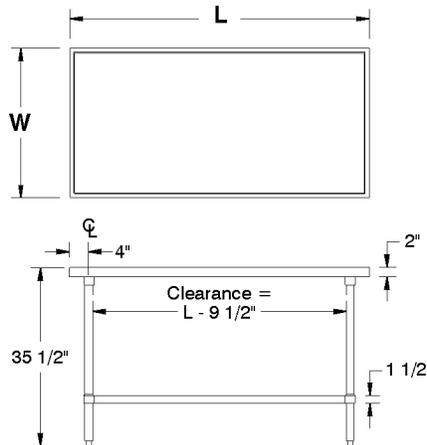
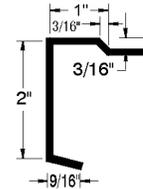
## VSS & VLG Series UNDERSHELF Style FLAT TOP

Finished size of undershelf = Length minus 5 3/4"  
Width minus 5 3/4"



Units 8 ft. and larger are furnished with six (6) legs

### COUNTERTOP EDGE DETAIL



### VSS-Series: Stainless Steel Legs & Undershelf

L	24" Wide	Wt.	30" Wide	Wt.	36" Wide	Wt.
30"	VSS-240	49 lbs.	VSS-300	65 lbs.		
24"	VSS-242	31 lbs.	VSS-302	55 lbs.		
36"	VSS-243	64 lbs.	VSS-303	72 lbs.	VSS-363	88 lbs.
48"	VSS-244	79 lbs.	VSS-304	89 lbs.	VSS-364	98 lbs.
60"	VSS-245	92 lbs.	VSS-305	107 lbs.	VSS-365	118 lbs.
72"	VSS-246	109 lbs.	VSS-306	125 lbs.	VSS-366	138 lbs.
84"	VSS-247	130 lbs.	VSS-307	148 lbs.	VSS-367	164 lbs.
96"	VSS-248	145 lbs.	VSS-308	166 lbs.	VSS-368	184 lbs.
108"	VSS-249	161 lbs.	VSS-309	176 lbs.	VSS-369	190 lbs.
120"	VSS-2410	261 lbs.	VSS-3010	287 lbs.	VSS-3610	308 lbs.
132"	VSS-2411	293 lbs.	VSS-3011	324 lbs.	VSS-3611	358 lbs.
144"	VSS-2412	308 lbs.	VSS-3012	339 lbs.	VSS-3612	373 lbs.

### VLG-Series: Galvanized Steel Legs & Undershelf

L	24" Wide	Wt.	30" Wide	Wt.	36" Wide	Wt.
30"	VLG-240	49 lbs.	VLG-300	65 lbs.		
24"	VLG-242	31 lbs.	VLG-302	55 lbs.		
36"	VLG-243	64 lbs.	VLG-303	72 lbs.	VLG-363	88 lbs.
48"	VLG-244	79 lbs.	VLG-304	89 lbs.	VLG-364	98 lbs.
60"	VLG-245	92 lbs.	VLG-305	107 lbs.	VLG-365	118 lbs.
72"	VLG-246	109 lbs.	VLG-306	125 lbs.	VLG-366	138 lbs.
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132"	VLG-2411	293 lbs.	VLG-3011	324 lbs.	VLG-3611	358 lbs.
144"	VLG-2412	308 lbs.	VLG-3012	339 lbs.	VLG-3612	373 lbs.



## TOP MODIFICATIONS



**TA-56**  
5" NSF Partition



**TA-523**  
Drop-In Urn Trough



**CDR-5**  
Condiment Holder



**TA-84**  
Pass-Thru



**TA-108**  
Grommet For Cords

**QTY.**

_____	<b>CDR-5</b>	Condiment Holder (Accommodates 5 Bins)
_____	<b>TA-1</b>	Notch Backsplash For Roll Up Door w/ Pass-Thru
_____	<b>TA-3</b>	Stainless Steel Hat Channel & Gusset Upgrade
_____	<b>TA-7</b>	10" Partial Splash
_____	<b>TA-8</b>	Column Notch in Rear Splash (Includes Splash)
_____	<b>TA-10</b>	5" Partial Splash
_____	<b>TA-12</b>	Countertop Edge
_____	<b>TA-22</b>	Square Edge Table
_____	<b>TA-28</b>	Cut-Out For Cold Well. Includes Louvered Doors
_____	<b>TA-29</b>	16 Ga. 304 Rear Splash Capping Strip w/Adhesive Backing
_____	<b>TA-30</b>	1-1/2" Side Splash
_____	<b>TA-30A</b>	1-1/2" Turn Up For Table Tops
_____	<b>TA-31</b>	5" Side Splash
_____	<b>TA-32</b>	10" Side Splash
_____	<b>TA-34</b>	Top Cut-Out
_____	<b>TA-34A</b>	Top Cut-Out for Undermount Well
_____	<b>TA-35</b>	Splash Cut-Out
_____	<b>TA-41</b>	Poly-Vance 5/8" Cutting Board
_____	<b>TA-56</b>	5" NSF Partition
_____	<b>TA-56A</b>	18" NSF Partition
_____	<b>TA-57</b>	Prepare Welded Field Joint (Welded in field by others)
_____	<b>TA-57A</b>	Bolted Field Joint (Bolted in field by others)
_____	<b>TA-57B</b>	Hairline Field Joint
_____	<b>TA-58</b>	Stepdown to 24" Working Height
_____	<b>TA-64</b>	Urn Trough (Factory installation only)
_____	<b>TA-75</b>	Mitered Edge
_____	<b>TA-76</b>	Paint on Sound Deadening
_____	<b>TA-79</b>	Flour Trough (Factory installation only)
_____	<b>TA-82</b>	Scrap Chute (6" dia. opening)
_____	<b>TA-84</b>	Simple Pass-Thru
_____	<b>TA-87</b>	Enclosed Rear Splash
_____	<b>TA-91</b>	Poly Retaining Clips Includes TA-22 (S/S top table)

**QTY.**

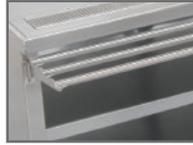
_____	<b>TA-93</b>	Wall Brackets (Includes 2. For 5" & 10 1/2" splash only)
_____	<b>TA-96A</b>	Can Opener Provision for Openers with Bolt-on Base (Customer to provide location)
_____	<b>TA-96B</b>	Can Opener Surface Mount Provision with 4" S/S Tube for Openers w/o Base (Customer to provide location)
_____	<b>TA-96C</b>	Can Opener Spacer Plate Provision for Use on Tables With Countertop Edge & Can Opener Base (Customer to provide location)
_____	<b>TA-100</b>	Bull Nose All Sides of Worktable
_____	<b>TA-101</b>	Rear Tray Lock
_____	<b>TA-106</b>	Mirror HI-LITE Edge
_____	<b>TA-107</b>	Vacuum Breaker Holes on Tables (Includes Backsplash with 2" Return)
_____	<b>TA-108</b>	2" Hole with Grommet for Appliance Cord
_____	<b>TA-112</b>	Hubble Outlet
_____	<b>TA-113</b>	Notch Top for Buyout Unit
_____	<b>TA-130</b>	Cutlery Dispenser Holder (Undercounter Mounted)
_____	<b>TA-135</b>	Plate Shelf (Undercounter Mounted)
_____	<b>TA-366A</b>	Heavy duty Understructure Top
_____	<b>TA-502</b>	Install Advance Tabco Hot Food Unit In Work Table Top (Requires TA-34 Top Cut-Out & TA-27 Control Panel. Does not include wiring. Consult factory)
_____	<b>TA-521</b>	Drop-In urn Trough 1'
_____	<b>TA-522</b>	Drop-In urn Trough 2'
_____	<b>TA-523</b>	Drop-In urn Trough 3'
_____	<b>TA-524</b>	Drop-In urn Trough 4'
_____	<b>TA-525</b>	Drop-In urn Trough 5'
_____	<b>TA-526</b>	Drop-In urn Trough 6'
_____	<b>TA-527</b>	Drop-In urn Trough 7'
_____	<b>TA-528</b>	Drop-In urn Trough 8'
_____	<b>TA-529</b>	Drop-In urn Trough 9'
_____	<b>TA-550</b>	Install Customer Supplied Buyout Items (Does not include wiring. Consult factory)
_____	<b>TA-551</b>	Installation of Hot Food Wells. (Requires TA-34 Top Cut-Out & TA-27 Control Panel. Does not include wiring. Consult factory)

# TABLE MODIFICATIONS & ACCESSORIES

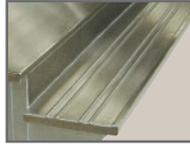
## BASE MODIFICATIONS



**TA-39**  
Louvered Hinged Doors



**TA-73**  
Drop-Down Tray Slide



**TA-74**  
Solid Tray Slide



**TA-900**  
ADJ. Height Tables



**TA-116**  
Adj. Mid-Shelf

**QTY.**

___	<b>TA-4</b>	Removable Access Panel
___	<b>TA-4A</b>	Louvered Panel
___	<b>TA-5</b>	Curb Mounting Provision
___	<b>TA-15</b>	Provision for Built In Drawer Warmer
___	<b>TA-23</b>	Welded Set-Up Table/Crating
___	<b>TA-24</b>	Shell Crating
___	<b>TA-27</b>	Control Panel (Must add TA-34A or TA-34B)
___	<b>TA-36A</b>	Sliding/Hinge Stainless Steel Doors
___	<b>TA-36B</b>	1/2 Height Stainless Steel Hinge Doors
___	<b>TA-36C</b>	Hinged door with Trash Flap
___	<b>TA-37</b>	Stainless Enclosed Base
___	<b>TA-39</b>	24" Louvered Hinged Doors
___	<b>TA-40</b>	Remove Undershef in Cabinet Base For Slide in Buyout
___	<b>TA-42</b>	Interior Partition (2.5"x30")
___	<b>TA-43</b>	Filler Panel (3"x30" with Flanged Feet)
___	<b>TA-44</b>	K.D. Aluminum Pan Rack Slides (6 slides. Table min. lgth. 30")
___	<b>TA-45</b>	K.D. Aluminum Glass Rack Slides (3 slides. Table min. lgth. 3 feet)
___	<b>TA-46</b>	Door Locks

**QTY.**

___	<b>TA-48</b>	12"x12" Cut-Out in Back Panel/Undershef for Plumbing
___	<b>TA-54</b>	Removable Kick Plate
___	<b>TA-55</b>	Remove Back Panel (on Enclosed Base)
___	<b>TA-63</b>	Removable Shelving (In addition to standard shelf & table width)
___	<b>TA-70</b>	S/S Tubular Tray Divider (12" sections)
___	<b>TA-73</b>	Tubular Tray Slide w/Dropdown (Stationary Tray Slide Available. Factory installation only)
___	<b>TA-74</b>	Solid Tray Slide
___	<b>TA-92</b>	12" Apron (in front of sink)
___	<b>TA-92A</b>	17" Stainless Steel Apron to Cover Sink Bowls and Support Lever Drain Handles
___	<b>TA-116</b>	Adjustable Enclosed Base Cabinet Mid Shelf- Add to Price of Enclosed Base Table with Fixed Mid Shelf (M). Shelves Over 36" In Length Require Multiple Sections With Center Partition. For Partial Shelves Add To Price Of Shelf.
___	<b>TA-130</b>	Cutlery Dispenser Holder (Undercounter Mounted)
___	<b>TA-135</b>	Plate Shelf (Undercounter Mounted)
___	<b>TA-205</b>	Connect Cafeteria Items (Per Joint Between 2 Tables. Requires Casters)
___	<b>TA-900</b>	Upgrade Table To be Height Adjustable In Field (Up to 6" Only. Unit Ships Set Up)

## ELECTRICAL & DATA PORT OUTLETS



**TA-62**  
Duplex Outlet



**TA-62A**  
GFI Duplex Outlet



**TA-62D**  
GFI Doghouse Outlet



**TA-112**  
Hubble Outlet

**QTY.**

___	<b>TA-62</b>	Standard Duplex Electrical Outlet & Cover Plate (Under Flat Top). NEMA 5-15R
___	<b>TA-62A</b>	GFI Duplex Outlet & Cover Plate in a VKS Splash. NEMA 5-20R
___	<b>TA-62C</b>	GFI Duplex Outlet & Cover Plate Below Shelf Top. NEMA 5-20R

**QTY.**

___	<b>TA-62D</b>	GFI Duplex Outlet & Cover Plate in a Doghouse. NEMA 5-20R
___	<b>TA-62E</b>	Upgrade Outlet to a NEMA 6-20R or Equiv.
___	<b>TA-112</b>	Hubble Outlet
___	<b>TA-622</b>	CAT-5 Data Port Outlet. Cable Not Included

# TABLE MODIFICATIONS & ACCESSORIES

## OVERSHELF & POT RACK MODIFICATIONS



**TA-9A**  
1" Turn Up



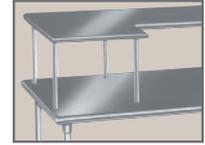
**TA-22A**  
Square Edge



**TA-71**  
Heat Lamp Mounting Provision



**TA-100A**  
Bull Nose



**TA-102**  
24" x 24" Extension

**QTY.**

- \_\_\_\_\_ **TA-9A** Partial 1" Turn-Up for all Table Mt. Shelves
- \_\_\_\_\_ **TA-22A** Square Edge on Oversheff
- \_\_\_\_\_ **TA-26-10** Welded Wall Shelf Brackets for 10" Wide Shelf
- \_\_\_\_\_ **TA-26-12** Welded Wall Shelf Brackets for 12" Wide Shelf
- \_\_\_\_\_ **TA-26-15** Welded Wall Shelf Brackets for 15" Wide Shelf
- \_\_\_\_\_ **TA-26-18** Welded Wall Shelf Brackets for 18" Wide Shelf
- \_\_\_\_\_ **TA-47** Shelf Mounting Bracket for Existing Table
- \_\_\_\_\_ **TA-49** Wall Shelf 2" Offset
- \_\_\_\_\_ **TA-60** Special Sizing Charge for Shelves (Must Order Larger Unit to be Cut Down to Smaller Size)
- \_\_\_\_\_ **TA-71** Heat Lamp Mounting Provision
- \_\_\_\_\_ **TA-71A** Heat Lamp Remote Control Bracket
- \_\_\_\_\_ **TA-78** Additional Lin. Ft. Past 12' For Table Mt. Shelf (For ODS, OTS, TS, DS & WS Shelving only)
- \_\_\_\_\_ **TA-77** Check Minder Shelf Provision (Factory install only)
- \_\_\_\_\_ **TA-83** Spice Bins

**QTY.**

- \_\_\_\_\_ **TA-84A** Knife Rack for Rolled Rim Tables
- \_\_\_\_\_ **TA-84B** Knife Rack for Poly Top Tables
- \_\_\_\_\_ **TA-84C** Knife Rack for Square Edge Tables
- \_\_\_\_\_ **TA-86** Stainless Steel Pot Hooks
- \_\_\_\_\_ **TA-89** Double Sided Plated Pot Hooks (Package of 4)
- \_\_\_\_\_ **TA-89A** Single Sided Plated Pot Hooks (Package of 4)
- \_\_\_\_\_ **TA-98** Stainless Steel Flat Bar in lieu of Chain
- \_\_\_\_\_ **TA-99** 16 Ga. S/S 304 Upgrade for Wall & Over Shelves
- \_\_\_\_\_ **TA-100A** Bull Nose All Sides of Shelf
- \_\_\_\_\_ **TA-100R** Bull Nose Three Sides of Shelf w/ Rear Turn Up
- \_\_\_\_\_ **TA-102** 24" x 24" Extension for Microwave or Computer Shelf (Add to OTS and ODS Shelves. See page 65)
- \_\_\_\_\_ **TA-103** 24" Wide PT Shelf (36" Min Length. Mid mount only. PT Series Shelf, See Pg. 73. Add to 18" Wide Shelf)
- \_\_\_\_\_ **TA-104** Additional Length Over 12' (Add to 18" Shelf. (PA & CU Shelving Only. Max. Length is 14' as Single Piece)

## UNDERSHELF MODIFICATIONS

**QTY.**

- \_\_\_\_\_ **TA-9** 1-1/2" Turn-Up for Undershelves
- \_\_\_\_\_ **TA-17** Upgrade Undershelf to a Marine Edge (Must add TA-23)
- \_\_\_\_\_ **TA-48** 12"x12" Cut-Out in Back Panel or Undershelf for Plumbing

**QTY.**

- \_\_\_\_\_ **TA-94** Upgrade 16 Ga. 304 S/S Undershelf
- \_\_\_\_\_ **TA-94A** Upgrade 14 Ga. 304 S/S Undershelf
- \_\_\_\_\_ **TA-366** Reinforced Understructure For Undershelves

## SIZE MODIFICATIONS

**QTY.**

- \_\_\_\_\_ **TA-33** Special Working Height
- \_\_\_\_\_ **TA-59** 36" Wide Equipment Stand
- \_\_\_\_\_ **TA-6** Extra Length for Standard Tables Over 12' (Tables Over 14' Require Field Joint TA-57)
- \_\_\_\_\_ **TA-61** Special Sizing Charge (Larger Unit Cut Down to Smaller Size)
- \_\_\_\_\_ **TA-61A** Special Modification Charge

**QTY.**

- \_\_\_\_\_ **TA-65** Enclosed Base Units Over 12' (Open Base Table)
- \_\_\_\_\_ **TA-66** Enclosed Base Units Over 12' (Sliding Door Units)
- \_\_\_\_\_ **TA-67** Enclosed Base Units Over 12' (Hinged Door Units)
- \_\_\_\_\_ **TA-105** Modify Enclosed Base Table w/ Drawers to 24" Width
- \_\_\_\_\_ **TA-110** Modify Enclosed Base Table w/ Drawers to 36" Width

## LEG MODIFICATIONS

QTY.			QTY.		
_____	<b>TA-16</b>	1 Galvanized Leg with Plastic Bullet Foot (34 1/2" Total Length)	_____	<b>TA-20-6</b>	6 Stainless Steel Leg with S/S Bullet Feet (34 1/2" Total Length)
_____	<b>TA-16-4</b>	4 Galvanized Legs with Plastic Bullet Feet (34 1/2" Total Length)	_____	<b>TA-20L</b>	Replacement Bolt-on Leg For Enclosed Base Table
_____	<b>TA-16-6</b>	6 Galvanized Legs with Plastic Bullet Feet (34 1/2" Total Length)	_____	<b>TA-21</b>	Stainless Steel Bullet Foot
_____	<b>TA-19</b>	Stainless Steel Flanged Bullet Foot For Work Table	_____	<b>TA-68</b>	Relocate Rear Cross Rail To Center (for Open Base Tables Only)
_____	<b>TA-19L</b>	S/S Bolt-on Leg w/ Flanged Foot For Enclosed Base Table	_____	<b>TA-72</b>	Leg to Wall Brace (Set per table)
_____	<b>TA-20</b>	1 Stainless Steel Leg with S/S Bullet Foot (34 1/2" Total Length)	_____	<b>TA-95</b>	Upgrade 16 Ga. 304 S/S Legs Only
_____	<b>TA-20-4</b>	4 Stainless Steel Leg with S/S Bullet Feet (34 1/2" Total Length)			

## WORK TABLE CASTERS



### Standard Casters

Maintains the Standard 35-1/2" Working Height

200 lbs. Load Capacity Per Caster

#### When Used w/ Stainless Steel Legs

**TA-25S-4** Set of 4 (Two with Brakes)

**TA-25S-6** Set of 6 (Two with Brakes)

#### When Used w/ Galvanized Legs

**TA-25G-4** Set of 4 (Two with Brakes)

**TA-25G-6** Set of 6 (Two with Brakes)

### Replacement Casters

For Work Tables

**TA-25** Set of 4  
(Two with Brakes)

**TA-25A** Set of 6  
(Two with Brakes)

200 lbs. Load Capacity Per Caster



#### Optional Standard Caster Upgrades:

<b>TA-25B</b> Set	For brakes on all wheels (Standard Casters) - Add price to the following models: TA-25, TA-25A, TA-25S-4, TA-25S-6, TA-25G-4, TA-25G-6
<b>TA-25C</b> Per Caster	Upgrade Standard Caster with Heavy Duty Urethane Wheels (Per Caster)

## EQUIPMENT STAND CASTERS



### Standard Casters

5" Urethane Wheels.

Maintains the Standard 24" Working Height

200 lbs. Load Capacity Per Caster

#### w/ Stainless Steel Legs

**TA-25ES** Set of 4 (Two with Brakes)

#### w/ Galvanized Legs

**TA-25EG** Set of 4 (Two with Brakes)

### HEAVY DUTY Casters

5" Urethane Wheels

400 lbs. Load Capacity Per Caster

**TA-255** Super Heavy Duty  
Set of 4 (Two with Brakes)

**TA-256** Super Heavy Duty  
Set of 6 (Two with Brakes)



### Enclosed Base Table Casters

Easy Bolt-On Style



**TA-255P** Set of 4 (Two with Brakes)

**TA-255AP** Set of 6 (Two with Brakes)

300 lbs. Load Capacity Per Caster

For brakes on all wheels (Enclosed Base Casters) - Add price to models: TA-255P or TA-255AP

**TA-255PB**

#### Optional Equipment Stand Caster Upgrade:

**TA-255B** For brakes on all wheels (Equipment Casters) - Add price to any of the following models: TA-255, TA-256, TA-25ES, TA-25EG

Contact Our SMART FABRICATION™ Department for more information at 800-645-3166 or email in your specifications to [smartfab@advancetabco.com](mailto:smartfab@advancetabco.com)

Item #: _____	Qty #: _____
Model #: _____	
Project #: _____	

Single Bowl	Double Bowl	Size	
Model#	Model#	A	B
TA-11A**	TA-11A-2**	16"	20" x 8"
TA-11B**	TA-11B-2**	16"	20" x 12"
TA-11C	TA-11C-2	20"	20" x 8"
TA-11D*	TA-11D-2*	20"	20" x 12"
TA-11E*	TA-11E-2*	24"	24" x 14"
TA-11F	TA-11F-2†	10"	14" x 10"
TA-11J	TA-11J-2	14"	16" x 12"
TA-11L	TA-11L-2	18"	24" x 14"
TA-11N	TA-11N-2	18"	18" x 14"
TA-11P	TA-11P-2	20"	24" x 14"
TA-11Q	TA-11Q-2	10"	14" x 5"
TA-11R*	TA-11R-2*	24"	36" x 14"
TA-11S*	TA-11S-2*	20"	30" x 14"
TA-11T*	TA-11T-2*	24"	30" x 14"

Includes Lead Free Compliant Faucet & K-6 Basket Drain(s)

### Flat Top, 1", 1-1/2" & 5 Backsplash Include Deck Mount Faucet

- Single Sink Bowl provided with K-50 Swing Spout Faucet
- Double Sink Bowls provided with K-53 Swing Spout Faucet

### 10" Backsplash Include Splash Mount Faucet

- Single & Double Sink Bowls provided with K-1 Swing Spout Faucet
- Splash Mount Faucet Available On 5" Backsplash - Add TA-11Z



*Flat Top  
w/ K-50  
Deck Mount  
Faucet Shown*



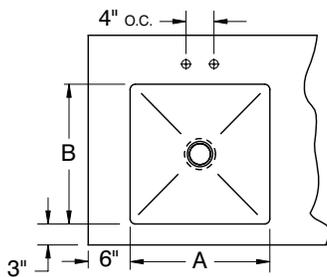
*10" Backsplash  
w/ K-1  
Splash Mount  
Faucet Shown*

\* Only Installed In Tables 30" Wide or Wider

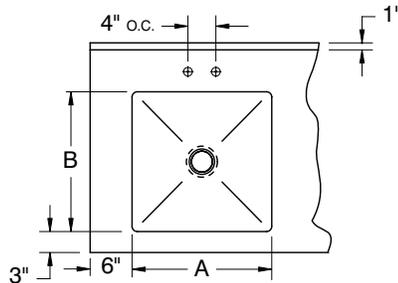
\*\* Bowls Are Turned In 24" Wide Tables

† K-50 Swing Spout Faucet (Double Bowl)

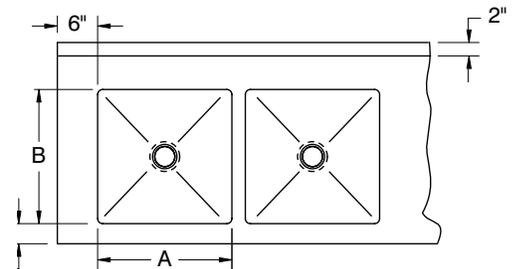
#### FLAT TOP, 1" or 1-1/2" REAR SPLASH



#### 5" REAR SPLASH with 1" RETURN



#### 10" REAR SPLASH with 2" RETURN



## Faucets & Accessories

_____ K-2B	Poly-Vance Sink Cutting Board for 14" x 16" Bowls	_____ K-55	8 1/2" Spout 4" O.C. Deck Mounted Gooseneck Faucet
_____ K-2C	Poly-Vance Sink Cutting Board for 16" x 20" Bowls	_____ K-60	4" O.C. Splash Mounted Gooseneck Faucet
_____ K-2D	Poly-Vance Sink Cutting Board for 18" x 24" Bowls	_____ K-62	X.H.D. 4" O.C. Deck Mounted Gooseneck Faucet
_____ K-2E	Poly-Vance Sink Cutting Board for 20" x 20" Bowls	_____ K-105	14" Splash Mounted 8" O.C. Faucet
_____ K-2F	Poly-Vance Sink Cutting Board for 24" x 24" Bowls	_____ K-112	Extra Heavy Duty 12" Splash Mounted Faucets
_____ K-2J	Poly-Vance Sink Cutting Board for 18" x 18" Bowls	_____ K-316-LUHA	Wrist Handles For Splash Mounted Faucets
_____ K-4	Lever Drain Bracket	_____ K-350	Residential Finish & Packaging
_____ K-5	Lever Drain	_____ K-452	6" x 9" Control Bracket
_____ K-12	Deck Mounted Soap Dispenser	_____ K-453	14" x 16" Control Bracket
_____ K-15	Lever Drain With Overflow	_____ K-460	Installation Of Disposal Cone w/ 6" x 9" Control Bracket
_____ K-50	8" Deck Mounted 4" O.C. Swing Spout Faucet	_____ K-461	Installation Of Collar w/ 6" x 9" Control Bracket
_____ K-50OMIT	Omit Swing Spout	_____ K-470	14" Deep Bowls
_____ K-52	3 1/2" Spout Deck Mounted 4" O.C. Gooseneck Faucet	_____ K-472	Faucet Hole Revision
_____ K-52OMIT	Omit Swing Spout Gooseneck Faucet	_____ DTA-100	Prerinse Basket for 20" x 20" Bowls
_____ K-53	12" Deck Mounted 4" O.C. Swing Spout Faucet	_____ DTA-125	Prerinse Basket for 16" x 20" Bowls
_____ K-54	8-1/4" Water Filler Faucet		
_____ K-54A	12" Water Filler Faucet		

# SINK MODIFICATIONS & ACCESSORIES NSF



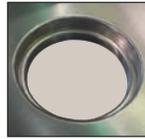
**K-37**  
Anti-Siphon  
Vacuum  
Breaker Holes



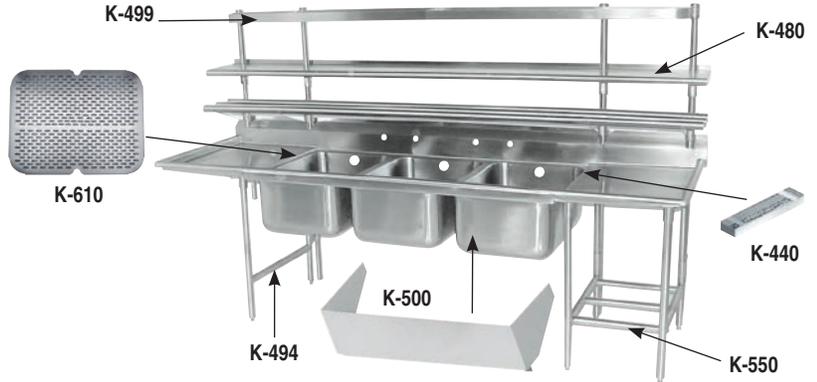
**K-72**  
Leg-To-Wall  
Brace



**K-460A**  
Disposal Cone  
w/ Control Bracket  
& Faucet Holes



**K-461A**  
Install Collar  
w/ Control Bracket



## MODIFICATIONS

### QTY.

_____	<b>K-4</b>	Support Bracket for Lever Waste Drain Handle
_____	<b>K-23</b>	Welded Set-Up/Crated
_____	<b>K-24</b>	Shell Crating
_____	<b>K-37</b>	Anti-Siphon Vacuum Breaker Holes
_____	<b>K-57</b>	Welded field Joint ( <i>Welded in field by others</i> )
_____	<b>K-76</b>	Paint on Sound Deadening
_____	<b>K-77</b>	Splash Cutout (Pipe Chase)
_____	<b>K-106</b>	Mirror Highlite Edge for Sink
_____	<b>K-440</b>	Waste Trough with 2" deep removable basket
_____	<b>K-447</b>	High Backsplash up to 18"
_____	<b>K-448</b>	High Backsplash up to 13"
_____	<b>K-450</b>	Extra Drainboard
_____	<b>K-451</b>	Drainboard Corner Turn
_____	<b>K-452</b>	Control Bracket 8" x 12"
_____	<b>K-452S</b>	Splash Mounted Control Bracket 8" x 12"
_____	<b>K-453</b>	Control Bracket 14" x 16"
_____	<b>K-453S</b>	Splash Mounted Control Bracket 14" x 16"
_____	<b>K-454</b>	Sidesplash
_____	<b>K-456</b>	Scrap Block Installed
_____	<b>K-460</b>	Installation of Disposal Cone with 8" x 12" Control Bracket, Faucet Holes ( <i>Cone supplied by others</i> )
_____	<b>K-460A</b>	Installation of Disposal Cone with 14" x 16" Control Bracket, Faucet Holes ( <i>Cone supplied by others</i> )

### QTY.

_____	<b>K-461</b>	Install Collar with 8" x 12" control bracket ( <i>Collar by others</i> )
_____	<b>K-461A</b>	Install Collar with 14" x 16" control bracket ( <i>Collar by others</i> )
_____	<b>K-470</b>	Modify Bowl Depth
_____	<b>K-472</b>	Faucet Hole Revision
_____	<b>K-473</b>	Working Height Revision
_____	<b>K-476</b>	Punch for Over Flow Holes ( <i>Holes Only. N/C when ordering K-15</i> )
_____	<b>K-479</b>	Undershelf Under Drainboard
_____	<b>K-480</b>	Stainless Steel 12" Wide Shelf ( <i>min. of 3 ft.</i> )
_____	<b>K-480A</b>	Stainless Steel 15" Wide Shelf ( <i>min. of 3 ft.</i> )
_____	<b>K-490</b>	Provision for Pot Washer ( <i>For "Wells-PW-106" only</i> )
_____	<b>K-491</b>	Provision for Hatco Heater
_____	<b>K-495</b>	Turn Down Backsplash ( <i>Includes 2 Brackets. See K-397 Add'l Sets</i> )
_____	<b>K-498</b>	Tubular Overshelf 12" wide (Min. 3 Ft.)
_____	<b>K-499</b>	Stainless Steel Pot Rack
_____	<b>K-500</b>	Stainless Steel Apron to Cover Sink Bowls
_____	<b>K-500A</b>	17" Stainless Steel Apron to Cover Sink Bowls and Support Lever Drain Handles
_____	<b>K-508</b>	Special Sizing Charge (Larger size cut down to smaller size)
_____	<b>K-508A</b>	Special Modification Charge
_____	<b>K-510</b>	Prepare Sink for Undercounter Dishwasher ( <i>24" drainboard or larger</i> )
_____	<b>K-520</b>	Poly Board Holder
_____	<b>K-550</b>	Stainless Steel Tubular Rack Storage

## ACCESSORIES

### QTY.

5/8" Poly-Vance Sink Cutting Boards:

K-2A	K-2B	K-2C	K-2D	K-2E	K-2F	K-2J
10"x14"	14"x16"	16"x20"	18"x24"	20"x20"	24"x24"	18"x18"

_____	<b>K-26</b>	Replacement Lever Drain, Overflow & P-Trap
_____	<b>K-30</b>	Faucet Wall Mounting Bracket
_____	<b>K-72</b>	Leg To Wall Brace
_____	<b>K-350</b>	Residential Finish & Packaging
_____	<b>K-397</b>	Wall Brackets for Sink ( <i>Brackets Included with K-495</i> )

Stainless Steel Covers:

K-455A	K-455B	K-455C	K-455D	K-455E	K-455F	K-455G	K-455H	K-455J
10"x14"	14"x16"	16"x20"	18"x24"	20"x20"	24"x24"	20"x28"	18"x18"	30"x24"

### QTY.

_____	<b>K-457</b>	Replacement Rubber Scrap Block ( <i>See K-456 for install cost</i> )
_____	<b>K-474</b>	16 ga., '304' Series S/S Leg with S/S Foot
_____	<b>K-475</b>	S/S Legs with S/S Feet
_____	<b>K-478</b>	Stainless Steel Bullet Foot
_____	<b>K-488</b>	Flanged S/S Bullet Foot
_____	<b>K-493</b>	16 ga., '304' Series Stainless Steel Welded Leg Assembly with Stainless Steel Feet
_____	<b>K-494</b>	S/S Welded Leg Assembly with S/S Feet
_____	<b>K-497</b>	Galv. Welded Leg Assembly with Plastic Feet
_____	<b>K-497A</b>	Galv. Individual Legs with Plastic Feet
_____		Leg Assembly For Grease Interceptor w/ Adj. Cross-Bracing & S/S Feet ( <i>For Grease Interceptors with 15" Ht. or less. Consult factory for larger Grease Interceptors</i> )
_____	<b>K-496</b>	
_____	<b>K-610</b>	Perforated Stainless Steel Sink Grid ( <i>Specify Bowl Size</i> )



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For Smart Fabrication™ Quotes:

Email: [smartfab@advancetabco.com](mailto:smartfab@advancetabco.com) or Fax: 631-586-2933

# SINK MODIFICATIONS & ACCESSORIES



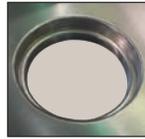
**K-37**  
Anti-Siphon  
Vacuum  
Breaker Holes



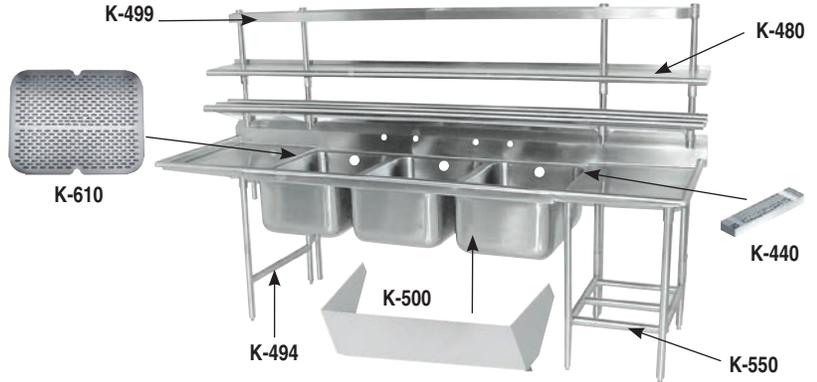
**K-72**  
Leg-To-Wall  
Brace



**K-460A**  
Disposal Cone  
w/ Control Bracket  
& Faucet Holes



**K-461A**  
Install Collar  
w/ Control Bracket



## MODIFICATIONS

### QTY.

_____	<b>K-4</b>	Support Bracket for Lever Waste Drain Handle
_____	<b>K-23</b>	Welded Set-Up/Crated
_____	<b>K-24</b>	Shell Crating
_____	<b>K-37</b>	Anti-Siphon Vacuum Breaker Holes
_____	<b>K-57</b>	Welded field Joint ( <i>Welded in field by others</i> )
_____	<b>K-76</b>	Paint on Sound Deadening
_____	<b>K-77</b>	Splash Cutout (Pipe Chase)
_____	<b>K-106</b>	Mirror Highlite Edge for Sink
_____	<b>K-440</b>	Waste Trough with 2" deep removable basket
_____	<b>K-447</b>	High Backsplash up to 18"
_____	<b>K-448</b>	High Backsplash up to 13"
_____	<b>K-450</b>	Extra Drainboard
_____	<b>K-451</b>	Drainboard Corner Turn
_____	<b>K-452</b>	Control Bracket 8" x 12"
_____	<b>K-452S</b>	Splash Mounted Control Bracket 8" x 12"
_____	<b>K-453</b>	Control Bracket 14" x 16"
_____	<b>K-453S</b>	Splash Mounted Control Bracket 14" x 16"
_____	<b>K-454</b>	Sidesplash
_____	<b>K-456</b>	Scrap Block Installed
_____	<b>K-460</b>	Installation of Disposal Cone with 8" x 12" Control Bracket, Faucet Holes ( <i>Cone supplied by others</i> )
_____	<b>K-460A</b>	Installation of Disposal Cone with 14" x 16" Control Bracket, Faucet Holes ( <i>Cone supplied by others</i> )

### QTY.

_____	<b>K-461</b>	Install Collar with 8" x 12" control bracket ( <i>Collar by others</i> )
_____	<b>K-461A</b>	Install Collar with 14" x 16" control bracket ( <i>Collar by others</i> )
_____	<b>K-470</b>	Modify Bowl Depth
_____	<b>K-472</b>	Faucet Hole Revision
_____	<b>K-473</b>	Working Height Revision
_____	<b>K-476</b>	Punch for Over Flow Holes ( <i>Holes Only. N/C when ordering K-15</i> )
_____	<b>K-479</b>	Undershelf Under Drainboard
_____	<b>K-480</b>	Stainless Steel 12" Wide Shelf ( <i>min. of 3 ft.</i> )
_____	<b>K-480A</b>	Stainless Steel 15" Wide Shelf ( <i>min. of 3 ft.</i> )
_____	<b>K-490</b>	Provision for Pot Washer ( <i>For "Wells-PW-106" only</i> )
_____	<b>K-491</b>	Provision for Hatco Heater
_____	<b>K-495</b>	Turn Down Backsplash ( <i>Includes 2 Brackets. See K-397 Add'l Sets</i> )
_____	<b>K-498</b>	Tubular Overshelf 12" wide (Min. 3 Ft.)
_____	<b>K-499</b>	Stainless Steel Pot Rack
_____	<b>K-500</b>	Stainless Steel Apron to Cover Sink Bowls
_____	<b>K-500A</b>	17" Stainless Steel Apron to Cover Sink Bowls and Support Lever Drain Handles
_____	<b>K-508</b>	Special Sizing Charge (Larger size cut down to smaller size)
_____	<b>K-508A</b>	Special Modification Charge
_____	<b>K-510</b>	Prepare Sink for Undercounter Dishwasher ( <i>24" drainboard or larger</i> )
_____	<b>K-520</b>	Poly Board Holder
_____	<b>K-550</b>	Stainless Steel Tubular Rack Storage

## ACCESSORIES

### QTY.

5/8" Poly-Vance Sink Cutting Boards:

K-2A	K-2B	K-2C	K-2D	K-2E	K-2F	K-2J
10"x14"	14"x16"	16"x20"	18"x24"	20"x20"	24"x24"	18"x18"

_____	<b>K-26</b>	Replacement Lever Drain, Overflow & P-Trap
_____	<b>K-30</b>	Faucet Wall Mounting Bracket
_____	<b>K-72</b>	Leg To Wall Brace
_____	<b>K-350</b>	Residential Finish & Packaging
_____	<b>K-397</b>	Wall Brackets for Sink ( <i>Brackets Included with K-495</i> )

Stainless Steel Covers:

K-455A	K-455B	K-455C	K-455D	K-455E	K-455F	K-455G	K-455H	K-455J
10"x14"	14"x16"	16"x20"	18"x24"	20"x20"	24"x24"	20"x28"	18"x18"	30"x24"

### QTY.

_____	<b>K-457</b>	Replacement Rubber Scrap Block ( <i>See K-456 for install cost</i> )
_____	<b>K-474</b>	16 ga., '304' Series S/S Leg with S/S Foot
_____	<b>K-475</b>	S/S Legs with S/S Feet
_____	<b>K-478</b>	Stainless Steel Bullet Foot
_____	<b>K-488</b>	Flanged S/S Bullet Foot
_____	<b>K-493</b>	16 ga., '304' Series Stainless Steel Welded Leg Assembly with Stainless Steel Feet
_____	<b>K-494</b>	S/S Welded Leg Assembly with S/S Feet
_____	<b>K-497</b>	Galv. Welded Leg Assembly with Plastic Feet
_____	<b>K-497A</b>	Galv. Individual Legs with Plastic Feet
_____		Leg Assembly For Grease Interceptor w/ Adj. Cross-Bracing & S/S Feet ( <i>For Grease Interceptors with 15" Ht. or less. Consult factory for larger Grease Interceptors</i> )
_____	<b>K-496</b>	
_____	<b>K-610</b>	Perforated Stainless Steel Sink Grid ( <i>Specify Bowl Size</i> )



Customer Service Available To Assist You **1-800-645-3166 8:30 am - 8:00 pm E.S.T.**

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For Smart Fabrication™ Quotes:

Email: [smartfab@advancetabco.com](mailto:smartfab@advancetabco.com) or Fax: 631-586-2933

## TOP MODIFICATIONS



**TA-56**  
5" NSF Partition



**TA-523**  
Drop-In Urn Trough



**CDR-5**  
Condiment Holder



**TA-84**  
Pass-Thru



**TA-108**  
Grommet For Cords

**QTY.**

_____	<b>CDR-5</b>	Condiment Holder (Accommodates 5 Bins)
_____	<b>TA-1</b>	Notch Backsplash For Roll Up Door w/ Pass-Thru
_____	<b>TA-3</b>	Stainless Steel Hat Channel & Gusset Upgrade
_____	<b>TA-7</b>	10" Partial Splash
_____	<b>TA-8</b>	Column Notch in Rear Splash (Includes Splash)
_____	<b>TA-10</b>	5" Partial Splash
_____	<b>TA-12</b>	Countertop Edge
_____	<b>TA-22</b>	Square Edge Table
_____	<b>TA-28</b>	Cut-Out For Cold Well. Includes Louvered Doors
_____	<b>TA-29</b>	16 Ga. 304 Rear Splash Capping Strip w/Adhesive Backing
_____	<b>TA-30</b>	1-1/2" Side Splash
_____	<b>TA-30A</b>	1-1/2" Turn Up For Table Tops
_____	<b>TA-31</b>	5" Side Splash
_____	<b>TA-32</b>	10" Side Splash
_____	<b>TA-34</b>	Top Cut-Out
_____	<b>TA-34A</b>	Top Cut-Out for Undermount Well
_____	<b>TA-35</b>	Splash Cut-Out
_____	<b>TA-41</b>	Poly-Vance 5/8" Cutting Board
_____	<b>TA-56</b>	5" NSF Partition
_____	<b>TA-56A</b>	18" NSF Partition
_____	<b>TA-57</b>	Prepare Welded Field Joint (Welded in field by others)
_____	<b>TA-57A</b>	Bolted Field Joint (Bolted in field by others)
_____	<b>TA-57B</b>	Hairline Field Joint
_____	<b>TA-58</b>	Stepdown to 24" Working Height
_____	<b>TA-64</b>	Urn Trough (Factory installation only)
_____	<b>TA-75</b>	Mitered Edge
_____	<b>TA-76</b>	Paint on Sound Deadening
_____	<b>TA-79</b>	Flour Trough (Factory installation only)
_____	<b>TA-82</b>	Scrap Chute (6" dia. opening)
_____	<b>TA-84</b>	Simple Pass-Thru
_____	<b>TA-87</b>	Enclosed Rear Splash
_____	<b>TA-91</b>	Poly Retaining Clips Includes TA-22 (S/S top table)

**QTY.**

_____	<b>TA-93</b>	Wall Brackets (Includes 2. For 5" & 10 1/2" splash only)
_____	<b>TA-96A</b>	Can Opener Provision for Openers with Bolt-on Base (Customer to provide location)
_____	<b>TA-96B</b>	Can Opener Surface Mount Provision with 4" S/S Tube for Openers w/o Base (Customer to provide location)
_____	<b>TA-96C</b>	Can Opener Spacer Plate Provision for Use on Tables With Countertop Edge & Can Opener Base (Customer to provide location)
_____	<b>TA-100</b>	Bull Nose All Sides of Worktable
_____	<b>TA-101</b>	Rear Tray Lock
_____	<b>TA-106</b>	Mirror HI-LITE Edge
_____	<b>TA-107</b>	Vacuum Breaker Holes on Tables (Includes Backsplash with 2" Return)
_____	<b>TA-108</b>	2" Hole with Grommet for Appliance Cord
_____	<b>TA-112</b>	Hubble Outlet
_____	<b>TA-113</b>	Notch Top for Buyout Unit
_____	<b>TA-130</b>	Cutlery Dispenser Holder (Undercounter Mounted)
_____	<b>TA-135</b>	Plate Shelf (Undercounter Mounted)
_____	<b>TA-366A</b>	Heavy duty Understructure Top
_____	<b>TA-502</b>	Install Advance Tabco Hot Food Unit In Work Table Top (Requires TA-34 Top Cut-Out & TA-27 Control Panel. Does not include wiring. Consult factory)
_____	<b>TA-521</b>	Drop-In urn Trough 1'
_____	<b>TA-522</b>	Drop-In urn Trough 2'
_____	<b>TA-523</b>	Drop-In urn Trough 3'
_____	<b>TA-524</b>	Drop-In urn Trough 4'
_____	<b>TA-525</b>	Drop-In urn Trough 5'
_____	<b>TA-526</b>	Drop-In urn Trough 6'
_____	<b>TA-527</b>	Drop-In urn Trough 7'
_____	<b>TA-528</b>	Drop-In urn Trough 8'
_____	<b>TA-529</b>	Drop-In urn Trough 9'
_____	<b>TA-550</b>	Install Customer Supplied Buyout Items (Does not include wiring. Consult factory)
_____	<b>TA-551</b>	Installation of Hot Food Wells. (Requires TA-34 Top Cut-Out & TA-27 Control Panel. Does not include wiring. Consult factory)

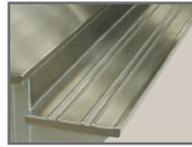
## BASE MODIFICATIONS



**TA-39**  
Louvered Hinged Doors



**TA-73**  
Drop-Down Tray Slide



**TA-74**  
Solid Tray Slide



**TA-900**  
ADJ. Height Tables



**TA-116**  
Adj. Mid-Shelf

**QTY.**

___	<b>TA-4</b>	Removable Access Panel
___	<b>TA-4A</b>	Louvered Panel
___	<b>TA-5</b>	Curb Mounting Provision
___	<b>TA-15</b>	Provision for Built In Drawer Warmer
___	<b>TA-23</b>	Welded Set-Up Table/Crating
___	<b>TA-24</b>	Shell Crating
___	<b>TA-27</b>	Control Panel (Must add TA-34A or TA-34B)
___	<b>TA-36A</b>	Sliding/Hinge Stainless Steel Doors
___	<b>TA-36B</b>	1/2 Height Stainless Steel Hinge Doors
___	<b>TA-36C</b>	Hinged door with Trash Flap
___	<b>TA-37</b>	Stainless Enclosed Base
___	<b>TA-39</b>	24" Louvered Hinged Doors
___	<b>TA-40</b>	Remove Undershef in Cabinet Base For Slide in Buyout
___	<b>TA-42</b>	Interior Partition (2.5"x30")
___	<b>TA-43</b>	Filler Panel (3"x30" with Flanged Feet)
___	<b>TA-44</b>	K.D. Aluminum Pan Rack Slides (6 slides. Table min. lgth. 30")
___	<b>TA-45</b>	K.D. Aluminum Glass Rack Slides (3 slides. Table min. lgth. 3 feet)
___	<b>TA-46</b>	Door Locks

**QTY.**

___	<b>TA-48</b>	12"x12" Cut-Out in Back Panel/Undershef for Plumbing
___	<b>TA-54</b>	Removable Kick Plate
___	<b>TA-55</b>	Remove Back Panel (on Enclosed Base)
___	<b>TA-63</b>	Removable Shelving (In addition to standard shelf & table width)
___	<b>TA-70</b>	S/S Tubular Tray Divider (12" sections)
___	<b>TA-73</b>	Tubular Tray Slide w/Dropdown (Stationary Tray Slide Available. Factory installation only)
___	<b>TA-74</b>	Solid Tray Slide
___	<b>TA-92</b>	12" Apron (in front of sink)
___	<b>TA-92A</b>	17" Stainless Steel Apron to Cover Sink Bowls and Support Lever Drain Handles
___	<b>TA-116</b>	Adjustable Enclosed Base Cabinet Mid Shelf- Add to Price of Enclosed Base Table with Fixed Mid Shelf (M). Shelves Over 36" In Length Require Multiple Sections With Center Partition. For Partial Shelves Add To Price Of Shelf.
___	<b>TA-130</b>	Cutlery Dispenser Holder (Undercounter Mounted)
___	<b>TA-135</b>	Plate Shelf (Undercounter Mounted)
___	<b>TA-205</b>	Connect Cafeteria Items (Per Joint Between 2 Tables. Requires Casters)
___	<b>TA-900</b>	Upgrade Table To be Height Adjustable In Field (Up to 6" Only. Unit Ships Set Up)

## ELECTRICAL & DATA PORT OUTLETS



**TA-62**  
Duplex Outlet



**TA-62A**  
GFI Duplex Outlet



**TA-62D**  
GFI Doghouse Outlet



**TA-112**  
Hubble Outlet

**QTY.**

___	<b>TA-62</b>	Standard Duplex Electrical Outlet & Cover Plate (Under Flat Top). NEMA 5-15R
___	<b>TA-62A</b>	GFI Duplex Outlet & Cover Plate in a VKS Splash. NEMA 5-20R
___	<b>TA-62C</b>	GFI Duplex Outlet & Cover Plate Below Shelf Top. NEMA 5-20R

**QTY.**

___	<b>TA-62D</b>	GFI Duplex Outlet & Cover Plate in a Doghouse. NEMA 5-20R
___	<b>TA-62E</b>	Upgrade Outlet to a NEMA 6-20R or Equiv.
___	<b>TA-112</b>	Hubble Outlet
___	<b>TA-622</b>	CAT-5 Data Port Outlet. Cable Not Included

## OVERSHELF & POT RACK MODIFICATIONS



**TA-9A**  
1" Turn Up



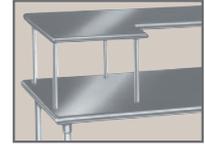
**TA-22A**  
Square Edge



**TA-71**  
Heat Lamp Mounting Provision



**TA-100A**  
Bull Nose



**TA-102**  
24" x 24" Extension

**QTY.**

- \_\_\_\_\_ **TA-9A** Partial 1" Turn-Up for all Table Mt. Shelves
- \_\_\_\_\_ **TA-22A** Square Edge on Oversheff
- \_\_\_\_\_ **TA-26-10** Welded Wall Shelf Brackets for 10" Wide Shelf
- \_\_\_\_\_ **TA-26-12** Welded Wall Shelf Brackets for 12" Wide Shelf
- \_\_\_\_\_ **TA-26-15** Welded Wall Shelf Brackets for 15" Wide Shelf
- \_\_\_\_\_ **TA-26-18** Welded Wall Shelf Brackets for 18" Wide Shelf
- \_\_\_\_\_ **TA-47** Shelf Mounting Bracket for Existing Table
- \_\_\_\_\_ **TA-49** Wall Shelf 2" Offset
- \_\_\_\_\_ **TA-60** Special Sizing Charge for Shelves (Must Order Larger Unit to be Cut Down to Smaller Size)
- \_\_\_\_\_ **TA-71** Heat Lamp Mounting Provision
- \_\_\_\_\_ **TA-71A** Heat Lamp Remote Control Bracket
- \_\_\_\_\_ **TA-78** Additional Lin. Ft. Past 12' For Table Mt. Shelf (For ODS, OTS, TS, DS & WS Shelving only)
- \_\_\_\_\_ **TA-77** Check Minder Shelf Provision (Factory install only)
- \_\_\_\_\_ **TA-83** Spice Bins

**QTY.**

- \_\_\_\_\_ **TA-84A** Knife Rack for Rolled Rim Tables
- \_\_\_\_\_ **TA-84B** Knife Rack for Poly Top Tables
- \_\_\_\_\_ **TA-84C** Knife Rack for Square Edge Tables
- \_\_\_\_\_ **TA-86** Stainless Steel Pot Hooks
- \_\_\_\_\_ **TA-89** Double Sided Plated Pot Hooks (Package of 4)
- \_\_\_\_\_ **TA-89A** Single Sided Plated Pot Hooks (Package of 4)
- \_\_\_\_\_ **TA-98** Stainless Steel Flat Bar in lieu of Chain
- \_\_\_\_\_ **TA-99** 16 Ga. S/S 304 Upgrade for Wall & Over Shelves
- \_\_\_\_\_ **TA-100A** Bull Nose All Sides of Shelf
- \_\_\_\_\_ **TA-100R** Bull Nose Three Sides of Shelf w/ Rear Turn Up
- \_\_\_\_\_ **TA-102** 24" x 24" Extension for Microwave or Computer Shelf (Add to OTS and ODS Shelves. See page 65)
- \_\_\_\_\_ **TA-103** 24" Wide PT Shelf (36" Min Length. Mid mount only. PT Series Shelf, See Pg. 73. Add to 18" Wide Shelf)
- \_\_\_\_\_ **TA-104** Additional Length Over 12' (Add to 18" Shelf. (PA & CU Shelving Only. Max. Length is 14' as Single Piece)

## UNDERSHELF MODIFICATIONS

**QTY.**

- \_\_\_\_\_ **TA-9** 1-1/2" Turn-Up for Undershelves
- \_\_\_\_\_ **TA-17** Upgrade Undersheff to a Marine Edge (Must add TA-23)
- \_\_\_\_\_ **TA-48** 12"x12" Cut-Out in Back Panel or Undersheff for Plumbing

**QTY.**

- \_\_\_\_\_ **TA-94** Upgrade 16 Ga. 304 S/S Undersheff
- \_\_\_\_\_ **TA-94A** Upgrade 14 Ga. 304 S/S Undersheff
- \_\_\_\_\_ **TA-366** Reinforced Understructure For Undershelves

## SIZE MODIFICATIONS

**QTY.**

- \_\_\_\_\_ **TA-33** Special Working Height
- \_\_\_\_\_ **TA-59** 36" Wide Equipment Stand
- \_\_\_\_\_ **TA-6** Extra Length for Standard Tables Over 12' (Tables Over 14' Require Field Joint TA-57)
- \_\_\_\_\_ **TA-61** Special Sizing Charge (Larger Unit Cut Down to Smaller Size)
- \_\_\_\_\_ **TA-61A** Special Modification Charge

**QTY.**

- \_\_\_\_\_ **TA-65** Enclosed Base Units Over 12' (Open Base Table)
- \_\_\_\_\_ **TA-66** Enclosed Base Units Over 12' (Sliding Door Units)
- \_\_\_\_\_ **TA-67** Enclosed Base Units Over 12' (Hinged Door Units)
- \_\_\_\_\_ **TA-105** Modify Enclosed Base Table w/ Drawers to 24" Width
- \_\_\_\_\_ **TA-110** Modify Enclosed Base Table w/ Drawers to 36" Width

## LEG MODIFICATIONS

QTY.			QTY.		
_____	<b>TA-16</b>	1 Galvanized Leg with Plastic Bullet Foot (34 1/2" Total Length)	_____	<b>TA-20-6</b>	6 Stainless Steel Leg with S/S Bullet Feet (34 1/2" Total Length)
_____	<b>TA-16-4</b>	4 Galvanized Legs with Plastic Bullet Feet (34 1/2" Total Length)	_____	<b>TA-20L</b>	Replacement Bolt-on Leg For Enclosed Base Table
_____	<b>TA-16-6</b>	6 Galvanized Legs with Plastic Bullet Feet (34 1/2" Total Length)	_____	<b>TA-21</b>	Stainless Steel Bullet Foot
_____	<b>TA-19</b>	Stainless Steel Flanged Bullet Foot For Work Table	_____	<b>TA-68</b>	Relocate Rear Cross Rail To Center (for Open Base Tables Only)
_____	<b>TA-19L</b>	S/S Bolt-on Leg w/ Flanged Foot For Enclosed Base Table	_____	<b>TA-72</b>	Leg to Wall Brace (Set per table)
_____	<b>TA-20</b>	1 Stainless Steel Leg with S/S Bullet Foot (34 1/2" Total Length)	_____	<b>TA-95</b>	Upgrade 16 Ga. 304 S/S Legs Only
_____	<b>TA-20-4</b>	4 Stainless Steel Leg with S/S Bullet Feet (34 1/2" Total Length)			

## WORK TABLE CASTERS



### Standard Casters

Maintains the Standard 35-1/2" Working Height

200 lbs. Load Capacity Per Caster

#### When Used w/ Stainless Steel Legs

**TA-25S-4** Set of 4 (Two with Brakes)

**TA-25S-6** Set of 6 (Two with Brakes)

#### When Used w/ Galvanized Legs

**TA-25G-4** Set of 4 (Two with Brakes)

**TA-25G-6** Set of 6 (Two with Brakes)

### Replacement Casters

For Work Tables

**TA-25** Set of 4  
(Two with Brakes)

**TA-25A** Set of 6  
(Two with Brakes)

200 lbs. Load Capacity Per Caster



#### Optional Standard Caster Upgrades:

<b>TA-25B</b> Set	For brakes on all wheels (Standard Casters) - Add price to the following models: TA-25, TA-25A, TA-25S-4, TA-25S-6, TA-25G-4, TA-25G-6
<b>TA-25C</b> Per Caster	Upgrade Standard Caster with Heavy Duty Urethane Wheels (Per Caster)

## EQUIPMENT STAND CASTERS



### Standard Casters

5" Urethane Wheels.

Maintains the Standard 24" Working Height

200 lbs. Load Capacity Per Caster

#### w/ Stainless Steel Legs

**TA-25ES** Set of 4 (Two with Brakes)

#### w/ Galvanized Legs

**TA-25EG** Set of 4 (Two with Brakes)

### HEAVY DUTY Casters

5" Urethane Wheels

400 lbs. Load Capacity Per Caster

**TA-255** Super Heavy Duty  
Set of 4 (Two with Brakes)

**TA-256** Super Heavy Duty  
Set of 6 (Two with Brakes)



### Enclosed Base Table Casters

Easy Bolt-On Style



**TA-255P** Set of 4 (Two with Brakes)

**TA-255AP** Set of 6 (Two with Brakes)

300 lbs. Load Capacity Per Caster

For brakes on all wheels (Enclosed Base Casters) - Add price to models: TA-255P or TA-255AP

**TA-255PB**

#### Optional Equipment Stand Caster Upgrade:

**TA-255B** For brakes on all wheels (Equipment Casters) - Add price to any of the following models: TA-255, TA-256, TA-25ES, TA-25EG

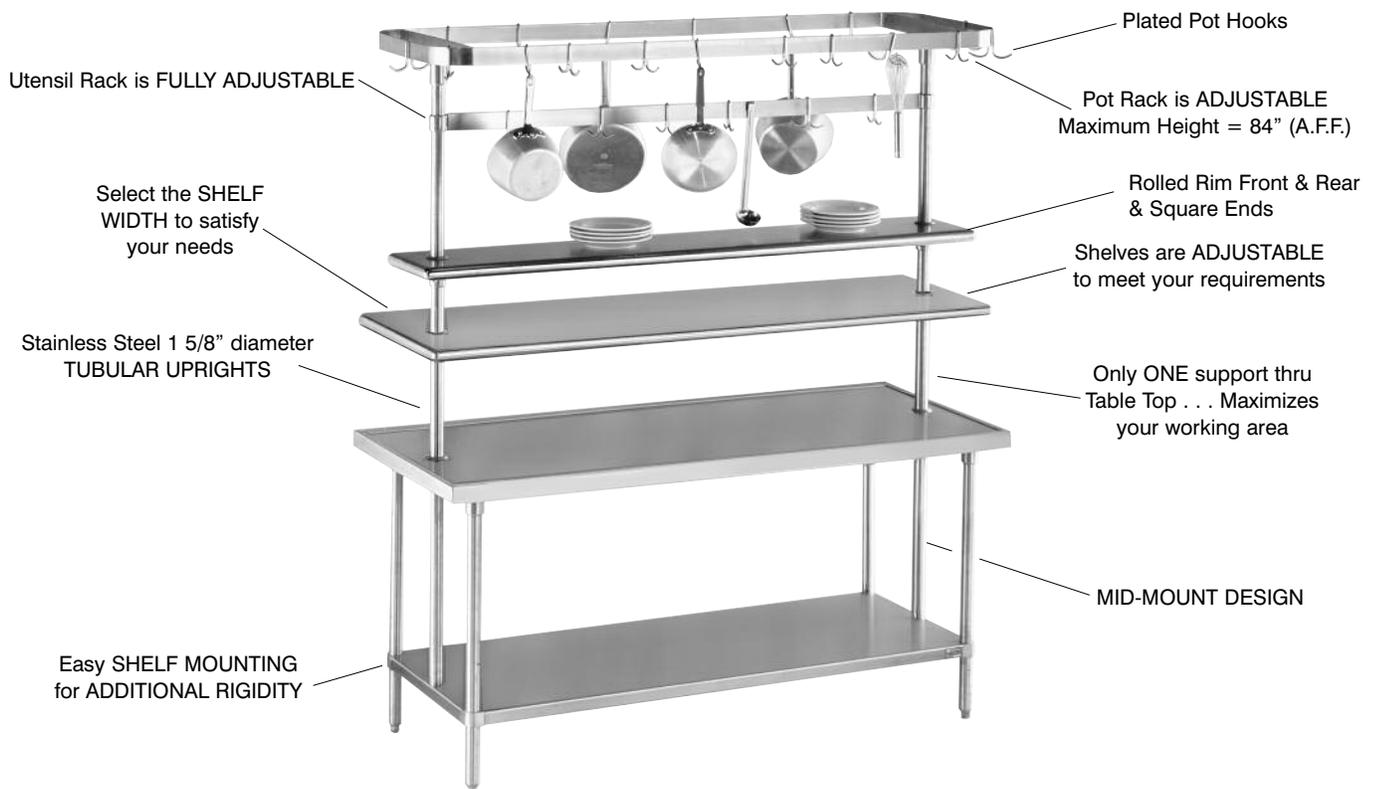
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**MIX & MATCH  
ADJUSTABLE COMPONENTS**  
Stainless Steel  
**SHELVING - POT RACK - UTENSIL RACK**

**Convert Your Table into a Effective Work Station!**  
*Maximize Your Work Area!*

**Our TABLE with POT RACK, SHELVING & UTENSIL RACK**



**YES!!! . . . . it's ADJUSTABLE**

**Mix & Match . . . . . your choice. We offer 3 basic components: SHELF - POT RACK - UTENSIL RACK.**

**The Adjustable Solution . . . . . components are adjustable. You set the height to meet your demanding requirements.**

**Focus on Function . . . . . available in 4 shelf widths, 2 pot rack styles, 10 lengths, and 1 utensil rack series.**



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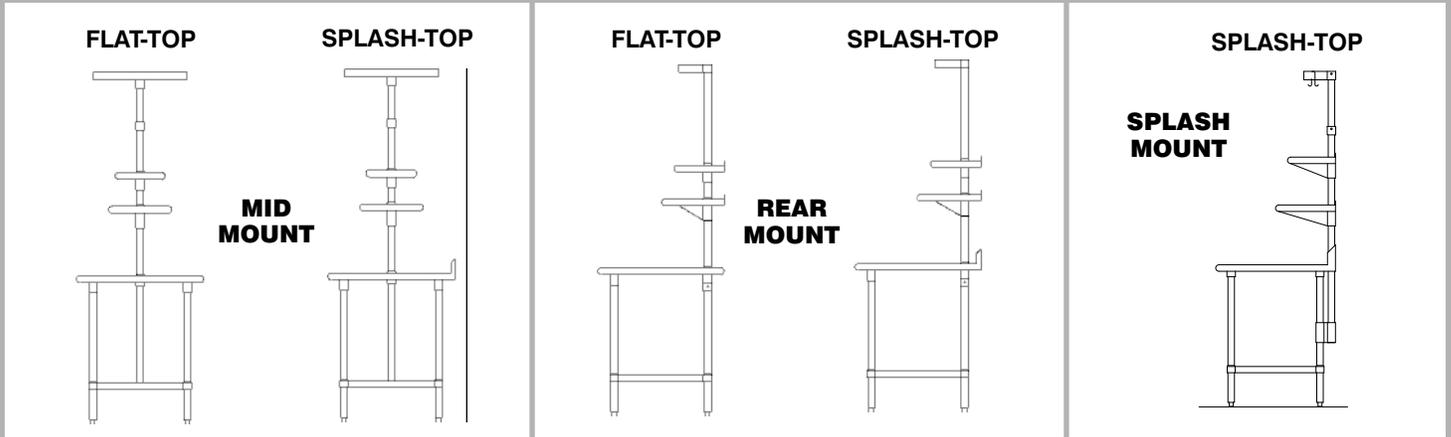
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# DESIGNED & CONSTRUCTED so as to be a Self-Contained Unit

Possible **ADJUSTABLE** Solutions for ALL Standard ADVANCE TABCO Tables



**Also . . . . Adaptable to ALL ADVANCE TABCO Open - Base (less undershelf) Units.**

## **SHELF SPECIFICATIONS:**

**REAR MOUNT & SPLASH MOUNT DESIGN:**  
Shelves feature a 1 1/2" splash on rear edge. Front edge has a rolled rim and square sides.

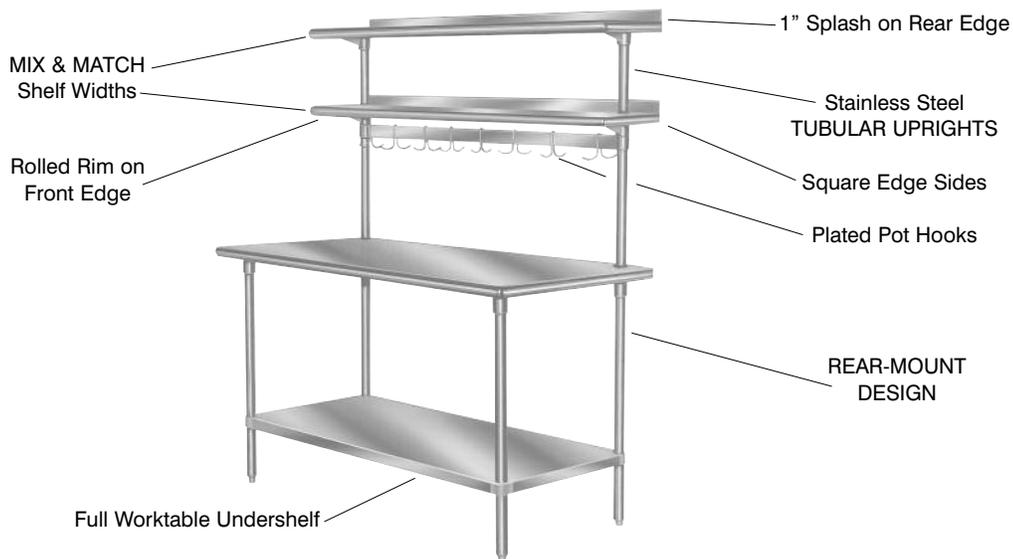
**MID MOUNT DESIGN:**  
Shelves feature a rolled rim on front and rear & square sides.

<b>TUBULAR UPRIGHT DIMENSIONS</b>	
furnished with units requiring pot racks, shelves and utensil rack. (Dim. A.F.F.)	<b>84"</b>
furnished with units requiring ONLY shelving. (Dim. A.F.F.)	<b>60"</b>
furnished with units requiring field retrofit to include pot rack. Model TA-225 (ext. assembly)	<b>24"</b>

A.F.F. = Above Finished Floor.

## **SINGLE POST DESIGN MAXIMIZES YOUR WORK AREA!**

### **TABLE with OVERHEAD SHELVES**



# MODELS - DIMENSIONS - WEIGHTS

Choose a *SHELF* or *SHELVES - POT RACK - UTENSIL RACK* and one of the following *Mounting Provisions*:

**TA-229 = REAR MOUNT**

**TA-228 = MID MOUNT**

**TA-227 = SPLASH MOUNT**

NOTE: Adjustable utensil rack is always supplied when ordering POT RACK.

**TA-225 = EXTENSION TUBE ASSEMBLY**

FACTORY INSTALLATION REQUIRED OF MOUNTING ASSEMBLY.

## SHELVING MODELS

WIDTH	Length	MID MT.	REAR MT.	SPLASH MT.	Est. Wt.
10"	36"	PT-10-36	PT-10R-36	PT-10S-36	12 lbs.
	48"	PT-10-48	PT-10R-48	PT-10S-48	14 lbs.
	60"	PT-10-60	PT-10R-60	PT-10S-60	17 lbs.
	72"	PT-10-72	PT-10R-72	PT-10S-72	19 lbs.
	84"	PT-10-84	PT-10R-84	PT-10S-84	22 lbs.
	96"	PT-10-96	PT-10R-96	PT-10S-96	26 lbs.
	108"	PT-10-108	PT-10R-108	PT-10S-108	28 lbs.
	120"	PT-10-120	PT-10R-120	PT-10S-120	31 lbs.
12"	132"	PT-10-132	PT-10R-132	PT-10S-132	35 lbs.
	144"	PT-10-144	PT-10R-144	PT-10S-144	38 lbs.
	36"	PT-12-36	PT-12R-36	PT-12S-36	13 lbs.
	48"	PT-12-48	PT-12R-48	PT-12S-48	15 lbs.
	60"	PT-12-60	PT-12R-60	PT-12S-60	18 lbs.
	72"	PT-12-72	PT-12R-72	PT-12S-72	20 lbs.
	84"	PT-12-84	PT-12R-84	PT-12S-84	23 lbs.
	96"	PT-12-96	PT-12R-96	PT-12S-96	27 lbs.
15"	108"	PT-12-108	PT-12R-108	PT-12S-108	29 lbs.
	120"	PT-12-120	PT-12R-120	PT-12S-120	32 lbs.
	132"	PT-12-132	PT-12R-132	PT-12S-132	36 lbs.
	144"	PT-12-144	PT-12R-144	PT-12S-144	39 lbs.
	36"	PT-15-36	PT-15R-36	PT-15S-36	15 lbs.
	48"	PT-15-48	PT-15R-48	PT-15S-48	17 lbs.
	60"	PT-15-60	PT-15R-60	PT-15S-60	20 lbs.
	72"	PT-15-72	PT-15R-72	PT-15S-72	22 lbs.
18"	84"	PT-15-84	PT-15R-84	PT-15S-84	25 lbs.
	96"	PT-15-96	PT-15R-96	PT-15S-96	29 lbs.
	108"	PT-15-108	PT-15R-108	PT-15S-108	31 lbs.
	120"	PT-15-120	PT-15R-120	PT-15S-120	34 lbs.
	132"	PT-15-132	PT-15R-132	PT-15S-132	38 lbs.
	144"	PT-15-144	PT-15R-144	PT-15S-144	41 lbs.
	36"	PT-18-36	PT-18R-36	PT-18S-36	17 lbs.
	48"	PT-18-48	PT-18R-48	PT-18S-48	19 lbs.
60"	PT-18-60	PT-18R-60	PT-18S-60	22 lbs.	
72"	PT-18-72	PT-18R-72	PT-18S-72	24 lbs.	
84"	PT-18-84	PT-18R-84	PT-18S-84	27 lbs.	
96"	PT-18-96	PT-18R-96	PT-18S-96	31 lbs.	
108"	PT-18-108	PT-18R-108	PT-18S-108	33 lbs.	
120"	PT-18-120	PT-18R-120	PT-18S-120	36 lbs.	
132"	PT-18-132	PT-18R-132	PT-18S-132	40 lbs.	
144"	PT-18-144	PT-18R-144	PT-18S-144	43 lbs.	

## POT RACKS

(Includes Adjustable Utensil Rack & Pot Hooks)

SIZE	MID Mount	REAR Mount	SPLASH Mount	# of Hooks	Est. Wt.
36"	SCT-36	SWT-36	SWTB-36	12	30 lbs.
48"	SCT-48	SWT-48	SWTB-48	12	34 lbs.
60"	SCT-60	SWT-60	SWTB-60	18	37 lbs.
72"	SCT-72	SWT-72	SWTB-72	18	46 lbs.
84"	SCT-84	SWT-84	SWTB-84	18	50 lbs.
96"	SCT-96	SWT-96	SWTB-96	18	55 lbs.
108"	SCT-108	SWT-108	SWTB-108	18	60 lbs.
120"	SCT-120	SWT-120	SWTB-120	18	65 lbs.
132"	SCT-132	SWT-132	SWTB-132	18	68 lbs.
144"	SCT-144	SWT-144	SWTB-144	18	72 lbs.

NOTE: "SWT" and "AUR" models align with rear table legs and are 6" less than the nominal foot length.

## UTENSIL RACKS

(Includes Pot Hooks)

SIZE	MODEL #	# of Hooks	Est. Wt.
36"	AUR-36	6	10 lbs.
48"	AUR-48	6	12 lbs.
60"	AUR-60	9	14 lbs.
72"	AUR-72	9	16 lbs.
84"	AUR-84	9	18 lbs.
96"	AUR-96	9	20 lbs.
108"	AUR-108	9	22 lbs.
120"	AUR-120	9	24 lbs.
132"	AUR-132	9	26 lbs.
144"	AUR-144	9	28 lbs.



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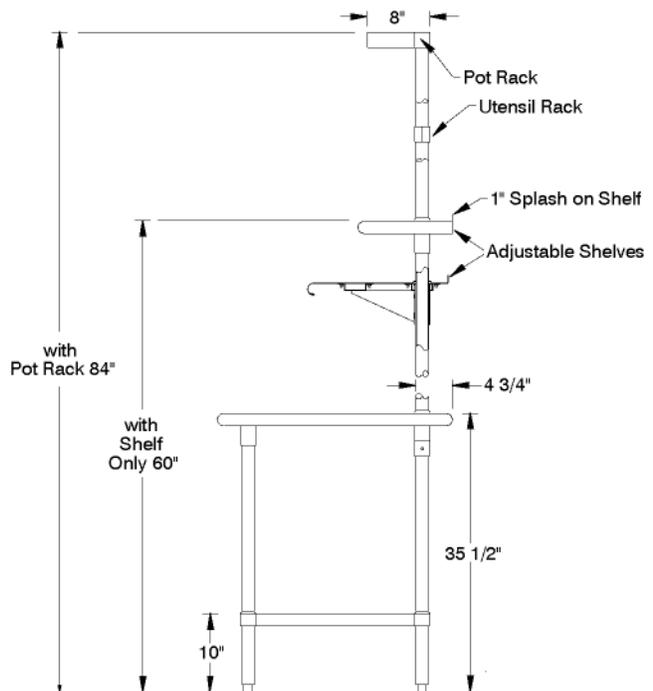
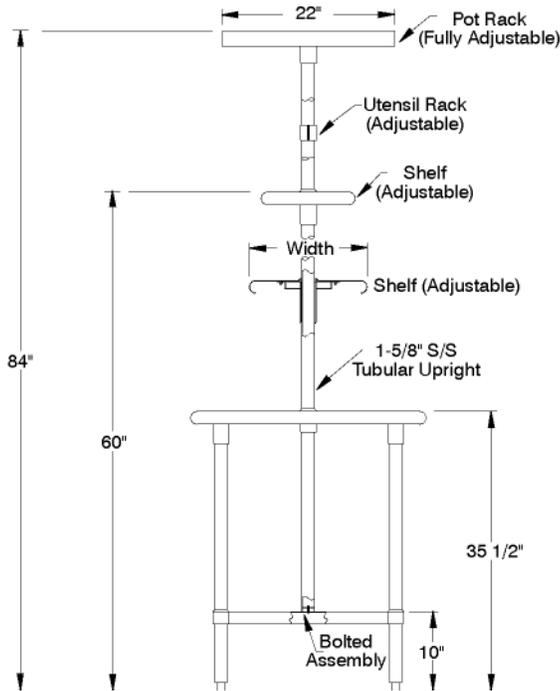
# SPECIFICATIONS

## TABLE with SHELVES, POT RACK & UTENSIL RACK

### MID-MOUNT INSTALLATION

### REAR-MOUNT INSTALLATION

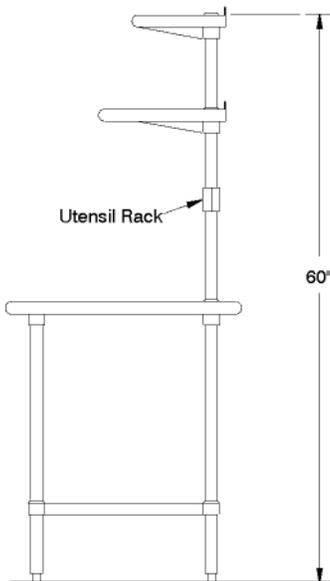
Suggested Heights an Typical Installations



ALL DIMENSIONS ARE TYPICAL

A.F.F. = Above Finished Floor

### Table Mounted Shelf Installation



### DESIGN:

SHELVES, POT & UTENSIL RACKS are adjustable along a single tubular upright at each end of the table.

Gusset type SET SCREW LOCKING MECHANISMS are employed to secure in place.

HAT SECTIONS and ANGLE BRACKETS, where required, are supplied to insure a rigid and level working surface.

### MATERIAL:

SHELVES, POT & UTENSIL RACKS, HAT SECTION and GUSSETS are stainless steel.

### SHELF DESIGN:

MID-MOUNTED SHELVING UNITS are furnished with a roll rim edge on front and rear sides.

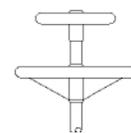
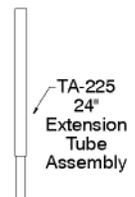
REAR & SPLASH MOUNTED SHELVING UNITS are furnished with a roll rim edge in front. Ends are square edged formed downward and rear edge is turned up to form a rear splash.

### CONSTRUCTION:

TIG welded with exposed areas polished to match adjacent surfaces.

Units originally supplied with OVERHEAD SHELVING can be adapted on the field to receive a POT RACK.

### POT RACK



### EXISTING UNIT



***Submittal Sheet***

04/02/2018

**ITEM# 39 - WORK TABLE, WITH PREP SINK(S) (1 EA REQ'D)**

Advance Tabco DL-30-96

Prep Table Sink Unit, 96"W x 30"D, 14 gauge 304 stainless steel top with (1) 16"W x 20"D x 4" deep sink bowl & (1) 16"W x 20"D x 8" deep sink bowl, (1) deck mounted goose neck faucet, Poly-Vance© sliding cutting board, 10"H back splash, no drip edge, stainless steel drawer, stainless steel legs & adjustable undershelf, adjustable stainless steel bullet feet, NSF



# STAINLESS STEEL COUNTERTOP PREP TABLE



Item #: \_\_\_\_\_ Qty #: \_\_\_\_\_  
 Model #: \_\_\_\_\_  
 Project #: \_\_\_\_\_

Model #	Length	Weight
DL-30-72	72"	155 lbs.
DL-30-96	96"	198 lbs.



### FEATURES:

Top is furnished with a 2" x 1" square die embossed No-Drip countertop offset edge with 1/2" return on 3 sides and a 10" splash with a 2" return on the rear side.

Aluminum die cast "leg to shelf" clamp secures shelf to leg eliminating unsightly nuts and bolts. Undershelf is adjustable.

Stainless steel die-formed drawer front mounted on roller bearing slides.

Stainless steel drawer inset (15" x 20" x 5").

Stainless steel sinks integrally welded to top. (16" x 20" x 8") (16" x 20" x 4")

Shallow sink equipped with a stainless steel perforated drain basket.

### MECHANICAL:

Gooseneck faucet with aerator (included).

Supply is 1/2" hot and cold with faucet holes on 4" centers.

Waste drain is stainless steel, 1 1/2" IPS and is basket type (included).

### MATERIAL:

TOP is 14 gauge stainless steel type "304" series.

SHELF is 18 gauge stainless steel type "430" series.

LEGS are 1 5/8" diameter, tubular stainless steel with stainless steel gussets and 1" adjustable stainless steel bullet feet.

OTHER: Poly-Vance sliding cutting board 21" x 18" x 5/8" raised 1/4" above table surface.

### CONSTRUCTION:

All TIG welded.

TOP and all exposed surfaces are mechanically polished to a satin finish and is sound deadened.

Countertop edge is polished to a MIRROR finish.

Roll formed embossed galvanized hat channels are secured to top by means of structural adhesive and weld studs.

Gussets welded to support hat channels.



*Featuring as Standard:*  
**"THE PROVEN"**  
 ORIGINAL ADVANCE TABCO  
**Adjustable Undershelf  
 with Die Cast Leg Clamp**



**BOLD-LOOKING  
 Extra Large 10"  
 Backsplash with  
 a 2" return**



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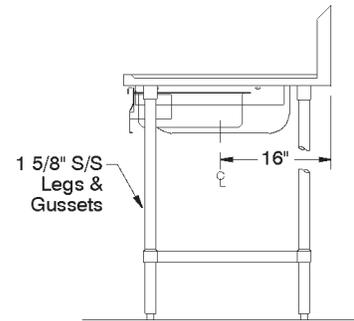
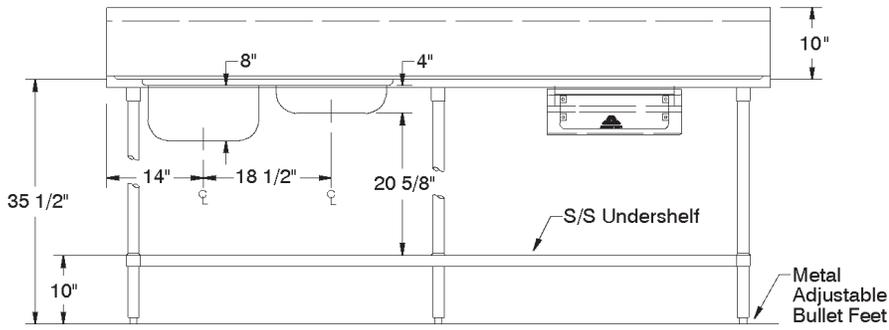
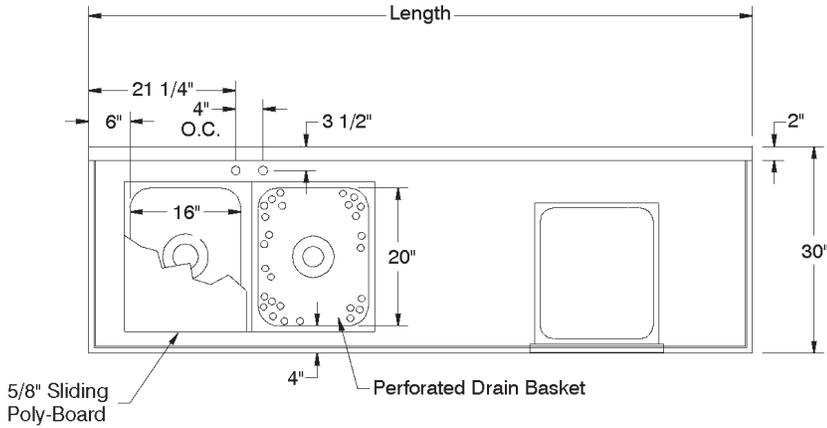
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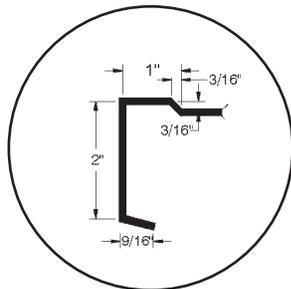
# DETAILS and SPECIFICATIONS

TOL ± .500"

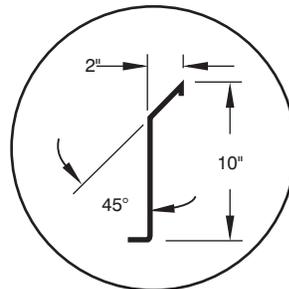
ALL DIMENSIONS ARE TYPICAL



96" Table come with center legs as shown  
(No Center Legs On 72" Tables)



Countertop Edge Detail



Splash Detail



***Submittal Sheet***

04/02/2018

**ITEM# 40 - OVERSHELF (1 EA REQ'D)**

Advance Tabco PS-12-60

Shelf with Pot Rack, wall-mounted, 60"W x 12"D, 18/430 stainless steel shelf, 2" x 1/4" stainless steel pot rack, includes: (9) plated double pot hooks

Item #: \_\_\_\_\_ Qty #: \_\_\_\_\_

Model #: \_\_\_\_\_

Project #: \_\_\_\_\_

### CEILING MOUNTED



### WALL MOUNTED



### SHELF w/ POT RACK



## Ceiling Mounted

L	S/S	POWDER COATED	# of Hooks	Wt
36"	SC-36	GC-36	12	42 lbs.
48"	SC-48	GC-48	12	48 lbs.
60"	SC-60	GC-60	18	54 lbs.
72"	SC-72	GC-72	18	60 lbs.
84"	SC-84	GC-84	18	66 lbs.
96"	SC-96	GC-96	18	80 lbs.
108"	SC-108	GC-108	18	86 lbs.
120"	SC-120	GC-120	18	92 lbs.
132"	SC-132	GC-132	18	98 lbs.
144"	SC-144	GC-144	18	104 lbs.

## Wall Mounted

L	S/S	POWDER COATED	# of Hooks	Wt
24"	SW-24	GW-24	12	18 lbs.
36"	SW-36	GW-36	12	22 lbs.
48"	SW-48	GW-48	12	26 lbs.
60"	SW-60	GW-60	18	30 lbs.
72"	SW-72	GW-72	18	34 lbs.
84"	SW-84	GW-84	18	44 lbs.
96"	SW-96	GW-96	18	48 lbs.
108"	SW-108	GW-108	18	52 lbs.
120"	SW-120	GW-120	18	56 lbs.
132"	SW-132	GW-132	18	60 lbs.
144"	SW-144	GW-144	18	64 lbs.

## Shelf with Pot Rack

L	12" Wide	Wt	15" Wide	Wt	18" Wide	Wt	# of Hooks
36"	PS-12-36	20 lbs.	PS-15-36	25 lbs.	PS-18-36	30 lbs.	6
48"	PS-12-48	30 lbs.	PS-15-48	35 lbs.	PS-18-48	40 lbs.	6
60"	PS-12-60	40 lbs.	PS-15-60	45 lbs.	PS-18-60	50 lbs.	9
72"	PS-12-72	50 lbs.	PS-15-72	55 lbs.	PS-18-72	60 lbs.	9
84"	PS-12-84	60 lbs.	PS-15-84	65 lbs.	PS-18-84	70 lbs.	9
96"	PS-12-96	70 lbs.	PS-15-96	75 lbs.	PS-18-96	80 lbs.	9
108"	PS-12-108	80 lbs.	PS-15-108	85 lbs.	PS-18-108	90 lbs.	9
120"	PS-12-120	90 lbs.	PS-15-120	95 lbs.	PS-18-120	100 lbs.	9
132"	PS-12-132	100 lbs.	PS-15-132	105 lbs.	PS-18-132	110 lbs.	9
144"	PS-12-144	110 lbs.	PS-15-144	115 lbs.	PS-18-144	120 lbs.	9

Units 8 ft. and larger are furnished with three (3) sets of supports brackets.

### FEATURES: (Ceiling Mounted)

Ceiling suspension with chain hangers. Optional stainless steel Flat Bar in lieu of Chain available. Use **TA-98**.

### MATERIAL:

Flat steel bar is 2" x 1/4", either stainless steel or powder coated (as specified).

Pot hooks are plated.

24" long chain hangers are plated.

### CONSTRUCTION:

All welded stainless steel units are blended to a satin finish.

All powder coated units are coated with FDA approved material.

### FEATURES: (Wall Mounted)

Secured to wall by means of bolts through welded brackets. (Hardware not provided)

### MATERIAL:

Flat steel bar is 2" x 1/4", either stainless steel or powder coated (as specified).

Pot hooks are plated.

### CONSTRUCTION:

All welded stainless steel units are blended to a satin finish.

All powder coated units are coated with FDA approved material.

### FEATURES: (Shelf/Pot Rack)

A dual purpose unit for shelf and utensil storage.

Secured to wall by means of bolts through welded brackets. (Hardware not provided)

### MATERIAL:

Flat stainless steel bar is 2" x 1/4". Pot hooks are plated.

Type "430" stainless steel shelf.

### CONSTRUCTION:

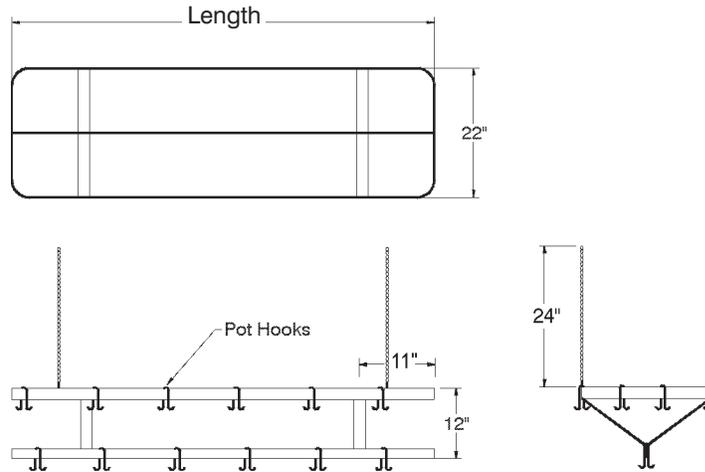
All welded stainless steel units are blended to a satin finish.

# DETAILS and SPECIFICATIONS

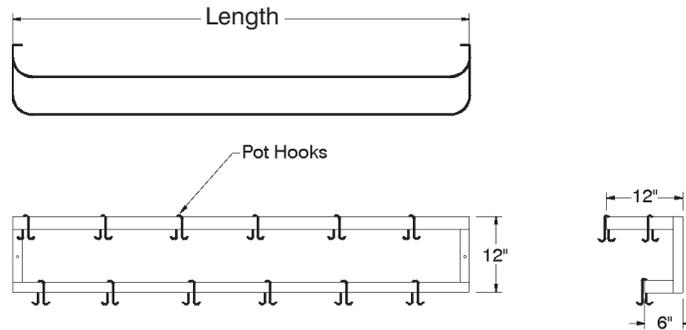
TOL ± .500"

ALL DIMENSIONS ARE TYPICAL

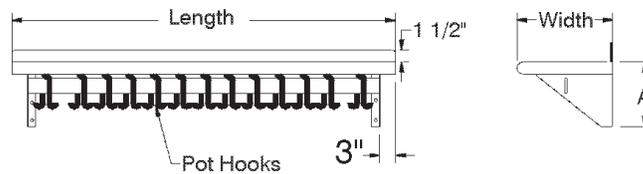
## Ceiling Mounted



## Wall Mounted



## Shelf with Pot Rack



Width	A
12"	10 1/2"
15"	13 1/2"
18"	16 1/2"



**Submittal Sheet**

04/02/2018

**ITEM# 41 - MEAT SLICER (1 EA REQ'D)**

Berkel 827A-PLUS

Slicer, manual, 45° angled gravity feed, 12" dia. C.S. knife, cast aluminum base, belt-driven blade assembly, built in sharpener, 1/2 HP, 115v/60/1-ph, 4.0 amps, NEMA 5-15P, cETL, NSF BY OWNER

## ACCESSORIES

<u>Mfr</u>	<u>Qty</u>	<u>Model</u>	<u>Spec</u>
Berkel	1		1 year parts, service & travel warranty (excluding wear items), standard

## SLICING

**Berkel****827A-PLUS**  
GRAVITY FEED SLICER

Model 827A-PLUS

**STANDARD FEATURES**

- 1-speed, ½ HP, totally enclosed and permanently lubricated knife motor.
- Furnished in 115/60/1, 4.0 amp, AC, ETL listed.
- Finish is stainless steel and sanitary anodized aluminum; unit disassembles quickly without tools for easy cleaning.
- 45° product table with removable meat pusher.
- Nominal 12" (300 mm) diameter; hollow ground, hardened and polished forged chromium-plated carbon steel knife.
- Carriage handles food up to 10¾" (273 mm) wide, by 7⅝" (194 mm) high or 7⅜" (187 mm) diameter.
- Precise slice adjustment to a thickness of 9/16" (14 mm).
- Top-mounted, two stone knife sharpener produces a consistently sharp knife edge.
- Permanent, tapered knife ring guard covers non-slicing portion of knife even when the center plate is removed; ring guard design provides more room behind the knife for easy cleaning.
- Positive, moisture protected, on/off switch with power light indicator.
- Attached 6-foot, flexible, 3-wire cord and plug for grounded receptacle (5-15P).

**FEATURES**

Berkel Model 827A-PLUS manual gravity feed slicer features Berkel's hollow ground chromium-plated, carbon steel knife and built-in sharpener. The permanent, tapered guard covers the non-slicing portion of the knife, even when the center plate is removed. The 45° table makes product feed easier, creating more consistent and uniform slices with less waste. The ½ HP motor, 12" knife and large product table are ideal for handling oversize meats, cheeses and a variety of other products. The 827A-PLUS is easy to clean and disassembles quickly without tools. The compact space-saving design is ideal for limited kitchen counter space.

**COMPLIES WITH NSF/ANSI STANDARD #8****Berkel**

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# Berkel

## 827A-PLUS GRAVITY FEED SLICER

### SPECIFICATIONS

**Motor:** 1-speed, ½ HP, totally enclosed, permanently lubricated ball bearings, thermally protected.

**Electrical:** Furnished in 115/60/1, 4.0 amp, AC, ETL listed.

**Finish/Construction:** All food contact areas are stainless steel or anodized aluminum including the pusher, gauge plate, product table, center plate, knife ring guard and one-piece base. Slicer disassembles quickly without tools for easy cleaning.

**Knife:** Nominal 12" (300 mm) diameter, hollow ground, hardened and polished forged chromium-plated carbon steel, rotates at 380 rpm.

**Cutting Capacity:** Carriage handles food up to 10¾" (273 mm) wide by 7⅝" (194 mm) high or 7⅜" (187 mm) diameter.

**Slice Thickness:** Precision system provides infinite slice adjustment and consistent cuts of hard or soft foods from tissue thin to ⅞" (14 mm).

**Full Gravity Feed:** Full 45° angle feed requires less mechanical pressure. Equipped with removable anodized aluminum pusher to hold product and minimize waste.

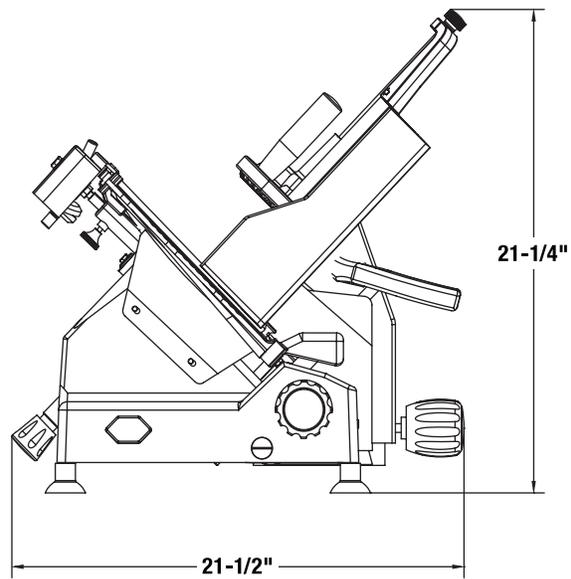
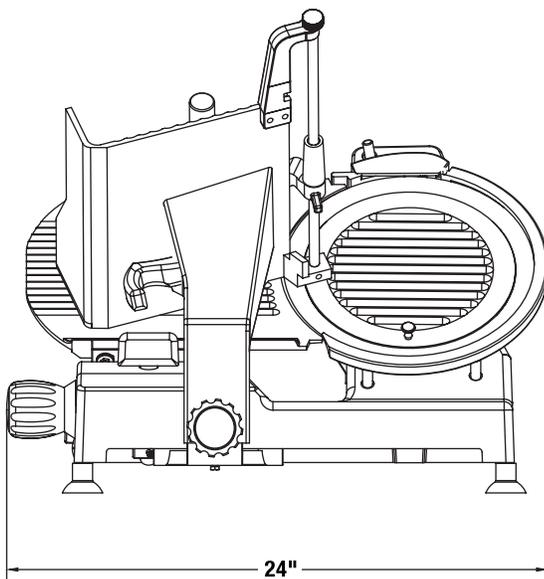
**Knife Sharpener:** Top mounted, two stone system for a lasting, razor-sharp edge.

**Knife Ring Guard:** Permanent, tapered guard covers non-slicing portion of knife edge even when the center plate is removed. The ring guard is designed to provide added room behind the knife for easy cleaning.

**On/Off Switch:** Highly reliable, moisture resistant, on/off switch with power light indicator.

**Cord and Plug:** Attached 6-foot, flexible, 3-wire cord and plug for grounded receptacle (5-15P).

**Warranty:** All parts, service and travel coverage for one year, excluding wear items.



MODEL NUMBER	CUTTING CAPACITY	SLICE THICKNESS	KNIFE DIA.	PRODUCT DIMENSIONS		
				WIDTH	DEPTH	HEIGHT
827A-PLUS	10¾" (273 mm) wide 7⅝" (194 mm) high 7⅜" (187 mm) diameter	to ⅞" (14 mm)	12" (300 mm)	21½" (546 mm)	24" (610 mm)	21¼" (540 mm)

MODEL NUMBER	MOTOR	ELECTRICAL	WEIGHT	BOX DIMENSIONS		
				WIDTH	DEPTH	HEIGHT
827A-PLUS	1-speed ½ HP	115/60/1 4.0 amps	Net 60 lbs. (28 kg) Ship 74 lbs. (34 kg)	23½" (597 mm)	32½" (826 mm)	27¾" (705 mm)

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**NOTE:** As we continually strive to improve our products, specifications are necessarily subject to change without notice.

**Submittal Sheet**

04/02/2018

**ITEM# 42 - WALK-IN COOLER/FREEZER (1 REQ'D)**

American Panel 175851

Walk-In Details - Two Compartment (Rectangular)

Actual Ext. Dimensions: 20' - 8.25" X 7' - 9" X 8' - 6" high

Freezer Int. Dimensions: 7' - 1" X 5' - 3.5" X 7' - 10.25" high

Cooler Int. Dimensions: 7' - 1" X 14' - 4.75" X 7' - 10.25" high

Temperature: -10° F Freezer, 35° F Cooler

Floor Configuration:

Freezer: Foamed-in-Place 4" Urethane floor panels, .125 Smooth Aluminum

Cooler: Foamed-in-Place 4" Urethane floor panels, .125 Smooth Aluminum

Metal Finishes:

Exposed Exterior: .032 stucco aluminum

Unexposed Exterior: .032 stucco aluminum

Interior Walls: .032 stucco aluminum

Interior Ceiling: .040 white stucco alum.

All panels are NSF 4" foamed-in-place urethane, UL classified with flame spread rating of 20.

**ACCESSORIES**

Mfr	Qty	Model	Spec
American Panel	1	DOOR DETAILS	(2) 36" X 77" flush mount magnetic infitting door with cam-rise hinges, padlockable deadbolt handle (exterior doors only), closer, brushed hardware, fully programmable WALK-IN MONITORING SYSTEM 100 featuring audio/visual temperature alarm with digital thermometer, high & low set points, 115V output, energy saving door frame heater wire, vapor proof light & switch with pilot light.
American Panel	1	WALK-IN ACCESSORIES	Heated Pressure Relief Vent, Model 1825 (3" diam.), 120 volt Vinyl Membrane Rain Roof, Flat (151-200 sq ft), Two Room One-Way Pitch (Sloped 1/4"/ft.) (151-200 sq ft), Two Room (67) Hurricane Code Floor Angle (for walk-ins with floor) Non-Skid Strips for floor, in aisles only (3) Stainless Steel (22 ga.) on Door Only (36" and below) (2) Flex. Strip Curtain, up to 36" x 77" Opening (3) Trim Strips, 3" x 3", 22 ga. Stainless Steel

American Panel	1	REFRIGERATION DESIGN CRITERIA	<p>(2) Trim Strips, 3" x 3", to match exterior box finish                  (68) 22 Ga. St Steel replacing 26 Ga. Galv Steel or Acrylume                  (3) LED Light Fixture, Cooler &amp; Freezer, 48" 2-lamp (-40°F or higher operating temp.)                  (2) UL Listed Alumastand                  Sealed Engineering Plans up to 12' x 30' w/o internal steel posts/beam (State of Fla.) *</p> <p>Freezer Refrigeration:                  Walk-In Location: Outdoors                  Ambient Temp: 95° F                  Walk-In Temp: -10° F Freezer                  Walk-In Heatload: 3,826 BTUH                  Cond. Unit Location: Outdoors                  Ambient Temp: 95° F                  System Capacity: 4,370 BTUH                  Located at altitude 100 ft., above sea level</p> <p>Cooler Refrigeration:                  Walk-In Location: Outdoors                  Ambient Temp: 95° F                  Walk-In Temp: 35° F Cooler                  Walk-In Heatload: 7,873 BTUH                  Cond. Unit Location: Outdoors                  Ambient Temp: 95° F                  System Capacity: 11,769 BTUH                  Located at altitude 100 ft., above sea level</p>
American Panel	1	REFRIGERATION & ACC.	<p>(1) 1.50 HP hermetic air cooled refrigeration system, -10° F Freezer, 208/230/60/3                  Includes an electric defrost evaporator coil                  Includes 5-Year Compressor Warranty                  Condensing Unit Model #: AWA2464ZTXC(2B3225-9), Amp Draw: 8.4 A(Each)                  Evaporator Model #: LET047, Amp Draw: 0.9A(Fans) / 4.3 A(Htr), (Each)                  Quoting a "Pre-Assembled Remote" refrigeration system. All controls are factory mounted.                  Refrigeration lines and refrigerant by others.                  Labor warranty provided by others. System to use R448a.</p> <p>(1) 1.50 HP hermetic scroll aircooled refrigeration system, 35° F Cooler, 208/230/60/3                  Includes standard evaporator coil                  Includes 5-Year Compressor Warranty                  Condensing Unit Model #: FFAP-017Z-TFC-072, Amp Draw: 14.4 A(Each)                  Evaporator Model #: ADT130, Amp Draw: 1A(Fans) / 0 A(Htr), (Each)                  Quoting a "Pre-Assembled Remote" refrigeration system. All controls are factory mounted.                  Refrigeration lines and refrigerant by others.                  Labor warranty provided by others. System to use R448a.</p> <p>(2) U.L. Listed Outdoor Weather Cover (hinged)                  (2) Stand for U.L. Cover (18" high)                  (2) Winterization Controls, Package</p>

***Submittal Sheet***

04/02/2018

**ITEM# 42-A - EVAPORATOR COIL (1 REQ'D)**

American Panel

Evaporator Coil

<Included>

***Submittal Sheet***

04/02/2018

**ITEM# 42-B - REMOTE CONDENSING UNIT (1 REQ'D)**

American Panel

Remote Condensing Unit

<Included>

***Submittal Sheet***

04/02/2018

**ITEM# 42-C - EVAPORATOR COIL (1 REQ'D)**

American Panel

Evaporator Coil

<Included>

***Submittal Sheet***

04/02/2018

**ITEM# 42-D - REMOTE CONDENSING UNIT (1 REQ'D)**

American Panel

Remote Condensing Unit

<Included>

**Submittal Sheet**

04/02/2018

**ITEM# 43 - WIRE SHELVING (24 EA REQ'D)**

Eagle Group 2160VG

Shelf, wire, 60"W x 21"D, patented QuadTruss® design, includes (4) pairs of split sleeves per shelf, 600 lbs. capacity, Valu-Gard® green epoxy finish, NSF

**ACCESSORIES**

Mfr	Qty	Model	Spec
Eagle Group	8	2142VG	Shelf, wire, 42"W x 21"D, patented QuadTruss® design, includes (4) pairs of split sleeves per shelf, 800 lbs. capacity, Valu-Gard® green epoxy finish, NSF
Eagle Group	32	P63-VG	Post, stationary, 63"H, grooved in 1" increments, includes post cap & leveling bolt, Valu-Gard® green epoxy finish, NSF



Profit from the Eagle Advantage®

# Specification Sheet

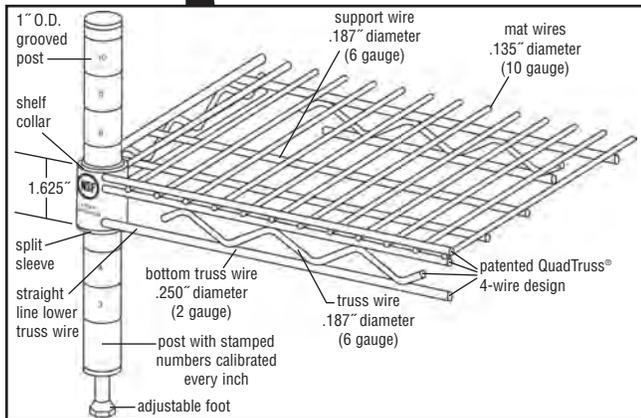
## Short Form Specifications

Eagle Wire Shelf, model \_\_\_\_\_. (EAGLEbrite® Zinc, Chrome, Valu-Master® Grey Epoxy, Valu-Gard® Green Epoxy, EAGLEgard® Green Epoxy with MICROGARD®, or Stainless steel electropolished) finish. Patented QuadTruss® design, with mat wires welded to a four-truss assembly on front and back, and a three-truss assembly on each end.

Eagle Post, model \_\_\_\_\_. (EAGLEbrite® Zinc, Chrome, Valu-Master® Grey Epoxy, Valu-Gard® Green Epoxy, EAGLEgard® Green Epoxy with MICROGARD®, or Stainless steel) finish. Post is 1" diameter, numerically grooved in 1" increments, and includes post cap and leveling bolt.



wire shelves assembled to posts



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For custom configuration or fabrication needs, contact our **SpecFAB® Division**.  
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**Spec sheets available for viewing, printing or downloading from our online literature library at [www.eaglegrp.com](http://www.eaglegrp.com)**

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Item No.: \_\_\_\_\_  
 Project No.: \_\_\_\_\_  
 S.I.S. No.: \_\_\_\_\_

## Wire Shelving

### MODELS:

- 14\*
- 24\*
- P7-\*
- P33-\*
- P74-\*
- 18\*
- 30\*
- P14-\*
- P54-\*
- P86-\*
- 21\*
- 36\*
- P18-\*
- P63-\*
- P96-\*

\* See charts for complete model numbers.

- Patented QuadTruss® design (patent #5,390,803) makes EAGLE shelves up to 25% stronger and provides a retaining ledge for increased storage stability and product retention.
- Assembly: numerically calibrated grooved posts, tapered plastic split sleeves and shelf collars combine to make shelving assembly a simple two-step exercise: 1) Snap the split sleeves onto a post over the number of your choice; and 2) slide a shelf collar over the split sleeves. A positive lock between shelf and post is created without the use of any tools.
- Open-wire construction promotes higher visibility, allows light to pass through the shelves, permits greater air circulation which helps reduce moisture and dust build-up, and increases the effectiveness of fire-suppression systems.
- Tapered split sleeves of high-temperature-resistant ABS plastic create a positive lock that becomes stronger as the load increases.
- Posts are numbered in increments of 1" (25mm) to ensure fast and level assembly.
- Leveling feet are provided to help compensate for uneven floor surfaces.
- Shelf strength: shelf mat utilizes a pincer-type design with the mat wire sandwiched between the two top truss wires, adding significant strength and distributing the entire load without stress and strain on the welds.
- Weight capacities: 800 lbs. (363 kg) for shelves up to 48" (1219mm)-long, evenly distributed static load. 600 lbs. (272 kg) for shelves 54" through 72" (1372 through 1829mm)-long. Shelving units should not exceed 2400 lbs. (1089 kg) per set of four posts.
- Packaging: 24" (610mm) through 48" (1219mm) lengths are packed four to a box. 54", 60" and 72" (1372, 1524 and 1829mm) lengths are packed two to a box.

### Options / Accessories

- Casters
- Ledges
- Aluminum split sleeves
- Foot plates
- Dividers
- Shelf markers
- "S" hooks
- Rods and tabs

### Certifications / Approvals



Government specifications  
 MIL-S-40144E

**AUTOQUOTES**





Profit from the Eagle Advantage®

Item No.: \_\_\_\_\_  
 Project No.: \_\_\_\_\_  
 S.I.S. No.: \_\_\_\_\_

**Wire Shelves**

EAGLE brite®	chrome	Valu-Master®	Valu-Gard®	EAGLE gard®*	stainless steel	width in.	length in.	width mm	length mm	weight lb.	weight kg
1424Z	1424C	1424V	1424VG	1424E	1424S	14"	24"	356	610	6	2.7
1430Z	1430C	1430V	1430VG	1430E	1430S	14"	30"	356	762	7	3.2
1436Z	1436C	1436V	1436VG	1436E	1436S	14"	36"	356	914	8	3.6
1442Z	1442C	1442V	1442VG	1442E	1442S	14"	42"	356	1067	9	4.1
1448Z	1448C	1448V	1448VG	1448E	1448S	14"	48"	356	1219	10	4.6
1454Z	1454C	1454V	1454VG	1454E	1454S	14"	54"	356	1372	12	5.5
1460Z	1460C	1460V	1460VG	1460E	1460S	14"	60"	356	1524	14	6.4
1472Z	1472C	1472V	1472VG	1472E	1472S	14"	72"	356	1829	17	7.7
1824Z	1824C	1824V	1824VG	1824E	1824S	18"	24"	457	610	7	3.2
1830Z	1830C	1830V	1830VG	1830E	1830S	18"	30"	457	762	8	3.6
1836Z	1836C	1836V	1836VG	1836E	1836S	18"	36"	457	914	9	4.1
1842Z	1842C	1842V	1842VG	1842E	1842S	18"	42"	457	1067	11	5.0
1848Z	1848C	1848V	1848VG	1848E	1848S	18"	48"	457	1219	12	5.5
1854Z	1854C	1854V	1854VG	1854E	1854S	18"	54"	457	1372	15	6.8
1860Z	1860C	1860V	1860VG	1860E	1860S	18"	60"	457	1524	17	7.7
1872Z	1872C	1872V	1872VG	1872E	1872S	18"	72"	457	1829	20	9.1
2124Z	2124C	2124V	2124VG	2124E	2124S	21"	24"	533	610	8	3.6
2130Z	2130C	2130V	2130VG	2130E	2130S	21"	30"	533	762	9	4.1
2136Z	2136C	2136V	2136VG	2136E	2136S	21"	36"	533	914	11	5.0
2142Z	2142C	2142V	2142VG	2142E	2142S	21"	42"	533	1067	12	5.5
2148Z	2148C	2148V	2148VG	2148E	2148S	21"	48"	533	1219	14	6.4
2154Z	2154C	2154V	2154VG	2154E	2154S	21"	54"	533	1372	16	7.3
2160Z	2160C	2160V	2160VG	2160E	2160S	21"	60"	533	1524	18	8.2
2172Z	2172C	2172V	2172VG	2172E	2172S	21"	72"	533	1829	24	10.9
2424Z	2424C	2424V	2424VG	2424E	2424S	24"	24"	610	610	9	4.1
2430Z	2430C	2430V	2430VG	2430E	2430S	24"	30"	610	762	11	5.0
2436Z	2436C	2436V	2436VG	2436E	2436S	24"	36"	610	914	13	5.9
2442Z	2442C	2442V	2442VG	2442E	2442S	24"	42"	610	1067	15	6.8
2448Z	2448C	2448V	2448VG	2448E	2448S	24"	48"	610	1219	16	7.3
2454Z	2454C	2454V	2454VG	2454E	2454S	24"	54"	610	1372	19	8.6
2460Z	2460C	2460V	2460VG	2460E	2460S	24"	60"	610	1524	21	9.5
2472Z	2472C	2472V	2472VG	2472E	2472S	24"	72"	610	1829	26	11.8
3030Z	3030C	3030V	3030VG	3030E	3030S	30"	30"	762	762	16	7.3
3036Z	3036C	3036V	3036VG	3036E	3036S	30"	36"	762	914	17	7.7
3048Z	3048C	3048V	3048VG	3048E	3048S	30"	48"	762	1219	20	9.1
3060Z	3060C	3060V	3060VG	3060E	3060S	30"	60"	762	1524	25	11.4
3072Z	3072C	3072V	3072VG	3072E	3072S	30"	72"	762	1829	30	13.6
3636Z	3636C	3636V	3636VG	3636E	3636S	36"	36"	914	914	21	9.5
3648Z	3648C	3648V	3648VG	3648E	3648S	36"	48"	914	1219	26	11.8
3660Z	3660C	3660V	3660VG	3660E	3660S	36"	60"	914	1524	34	15.4
3672Z	3672C	3672V	3672VG	3672E	3672S	36"	72"	914	1829	43	19.5

**Posts**

Numerically grooved in 1" (25mm) increments. Includes post cap and leveling bolt. For mobile application (excluding 96" posts), add prefix "C" to model number. Example: CP14-E. See Spec Sheet #EG01.05A for information about casters available.

EAGLE brite®**	chrome	Valu-Master®	Valu-Gard®	EAGLE gard®*	stainless steel	height in.	height mm	weight lb.	weight kg
P7-Z	P7-C	P7-V	P7-VG	P7-E	P7-S	7"	178	1.0	0.5
P14-Z	P14-C	P14-V	P14-VG	P14-E	P14-S	14"	356	1.0	0.5
P18-Z	P18-C	P18-V	P18-VG	P18-E	P18-S	18"	457	1.5	0.7
P33-Z	P33-C	P33-V	P33-VG	P33-E	P33-S	33"	838	2.0	0.9
P54-Z	P54-C	P54-V	P54-VG	P54-E	P54-S	54"	1372	3.0	1.4
P63-Z	P63-C	P63-V	P63-VG	P63-E	P63-S	63"	1600	3.5	1.6
P74-Z	P74-C	P74-V	P74-VG	P74-E	P74-S	74"	1880	4.0	1.8
P86-Z	P86-C	P86-V	P86-VG	P86-E	P86-S	86"	2184	5.0	2.3
- n/a -	P96-C***	- n/a -	- n/a -	- n/a -	P96-S***	96"	2438	6.0	2.7

\* MICROGARD® standard on all EAGLEgard® posts.  
 \*\* EAGLEbrite® posts are clear epoxy coated for use in dry or wet environments.  
 \*\*\* 96" (2538mm) posts are NOT to be used on units less than 24" (610mm) front-to-back.  
 Recommend using in conjunction with foot plates to affix to floor, and with post clamps where applicable. For stationary use only.

**EAGLE GROUP**

100 Industrial Boulevard, Clayton, DE 19938-8903 USA  
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 MHC/Retail Display Divisions: Phone 800-637-5100

**Finishes available:**

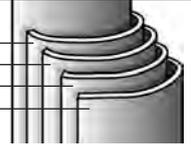
**Stainless Steel finish**  
 – OUR BEST

• Stainless steel  
 NSF-listed for all environments. Type 304 stainless steel. **15-Year Limited Warranty**  
 Note: Stainless steel shelving is electropolished.



**Eaglegard® hybrid epoxy**

• Zinc chloride  
 • Clear chromate  
 • MasterSeal® sealer  
 • Blue green hybrid epoxy with MICROGARD®\*  
 NSF-listed for all environments. Zinc chloride plating followed by clear chromate plating with MasterSeal® sealer, and a final coat of hybrid translucent epoxy with MICROGARD®.  
**15-Year Limited Warranty**



**Valu-Master® and Valu-Gard® epoxies**

• Phosphate conversion coating  
 • MasterSeal® sealer  
 • Pewter gray (Valu-Master®) or green (Valu-Gard®) epoxy  
 NSF-listed for wet or dry storage environments. Phosphate conversion coating followed by epoxy coating. **5-Year Limited Warranty**



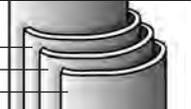
**Chrome**

• Bright nickel  
 • Chrome  
 • Air-dry lacquer  
 NSF-listed for dry storage environments. Bright nickel plating followed by chrome plating.  
**1-Year Limited Warranty**  
 (NOTE: Optional clear hybrid epoxy, NSF-listed for all environments, is available.)



**Eaglebrite® zinc**

• Zinc chloride  
 • Clear chromate  
 • MasterSeal® sealer  
 NSF-listed for dry storage environments. Bright zinc chloride plating followed by clear chromate plating with MasterSeal® sealer for improved rust protection.  
**3-Year Limited Warranty**  
 (NOTE: Wire shelves feature MasterSeal® sealer. NSF-listed for all environments.)



\* MICROGARD® is an antimicrobial agent which contains built-in protection to retard the growth of a broad range of bacteria, mold and mildew on the surface of the shelves that cause stains, odors and degradation. **STANDARD ON ALL EAGLEGARD® SHELIVING.**



Profit from the Eagle Advantage®

# Specification Sheet

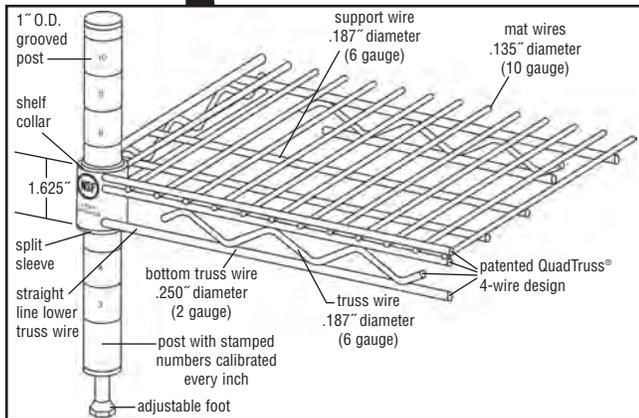
## Short Form Specifications

Eagle Wire Shelf, model \_\_\_\_\_. (EAGLEbrite® Zinc, Chrome, Valu-Master® Grey Epoxy, Valu-Gard® Green Epoxy, EAGLEgard® Green Epoxy with MICROGARD®, or Stainless steel electropolished) finish. Patented QuadTruss® design, with mat wires welded to a four-truss assembly on front and back, and a three-truss assembly on each end.

Eagle Post, model \_\_\_\_\_. (EAGLEbrite® Zinc, Chrome, Valu-Master® Grey Epoxy, Valu-Gard® Green Epoxy, EAGLEgard® Green Epoxy with MICROGARD®, or Stainless steel) finish. Post is 1" diameter, numerically grooved in 1" increments, and includes post cap and leveling bolt.



wire shelves assembled to posts



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**MHC/Retail Display Divisions: Phone 800-637-5100**

For custom configuration or fabrication needs, contact our **SpecFAB® Division**.  
 Phone: 302-653-3000 • Fax: 302-653-3091 • e-mail: specfab@eaglegrp.com

**Spec sheets available for viewing, printing or downloading from our online literature library at [www.eaglegrp.com](http://www.eaglegrp.com)**

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Item No.: \_\_\_\_\_  
 Project No.: \_\_\_\_\_  
 S.I.S. No.: \_\_\_\_\_

## Wire Shelving

### MODELS:

- 14\*
- 24\*
- P7-\*
- P33-\*
- P74-\*
- 18\*
- 30\*
- P14-\*
- P54-\*
- P86-\*
- 21\*
- 36\*
- P18-\*
- P63-\*
- P96-\*

\* See charts for complete model numbers.

- Patented QuadTruss® design (patent #5,390,803) makes EAGLE shelves up to 25% stronger and provides a retaining ledge for increased storage stability and product retention.
- Assembly: numerically calibrated grooved posts, tapered plastic split sleeves and shelf collars combine to make shelving assembly a simple two-step exercise: 1) Snap the split sleeves onto a post over the number of your choice; and 2) slide a shelf collar over the split sleeves. A positive lock between shelf and post is created without the use of any tools.
- Open-wire construction promotes higher visibility, allows light to pass through the shelves, permits greater air circulation which helps reduce moisture and dust build-up, and increases the effectiveness of fire-suppression systems.
- Tapered split sleeves of high-temperature-resistant ABS plastic create a positive lock that becomes stronger as the load increases.
- Posts are numbered in increments of 1" (25mm) to ensure fast and level assembly.
- Leveling feet are provided to help compensate for uneven floor surfaces.
- Shelf strength: shelf mat utilizes a pincer-type design with the mat wire sandwiched between the two top truss wires, adding significant strength and distributing the entire load without stress and strain on the welds.
- Weight capacities: 800 lbs. (363 kg) for shelves up to 48" (1219mm)-long, evenly distributed static load. 600 lbs. (272 kg) for shelves 54" through 72" (1372 through 1829mm)-long. Shelving units should not exceed 2400 lbs. (1089 kg) per set of four posts.
- Packaging: 24" (610mm) through 48" (1219mm) lengths are packed four to a box. 54", 60" and 72" (1372, 1524 and 1829mm) lengths are packed two to a box.

### Options / Accessories

- Casters
- Ledges
- Aluminum split sleeves
- Foot plates
- Dividers
- Shelf markers
- "S" hooks
- Rods and tabs

### Certifications / Approvals



Government specifications  
 MIL-S-40144E

**AUTOQUOTES**



EG01.00 Rev. 04/12



Profit from the Eagle Advantage®

Item No.: \_\_\_\_\_  
 Project No.: \_\_\_\_\_  
 S.I.S. No.: \_\_\_\_\_

**Wire Shelves**

EAGLE brite®	chrome	Valu-Master®	Valu-Gard®	EAGLE gard®*	stainless steel	width in.	length in.	width mm	length mm	weight lb.	weight kg
1424Z	1424C	1424V	1424VG	1424E	1424S	14"	24"	356	610	6	2.7
1430Z	1430C	1430V	1430VG	1430E	1430S	14"	30"	356	762	7	3.2
1436Z	1436C	1436V	1436VG	1436E	1436S	14"	36"	356	914	8	3.6
1442Z	1442C	1442V	1442VG	1442E	1442S	14"	42"	356	1067	9	4.1
1448Z	1448C	1448V	1448VG	1448E	1448S	14"	48"	356	1219	10	4.6
1454Z	1454C	1454V	1454VG	1454E	1454S	14"	54"	356	1372	12	5.5
1460Z	1460C	1460V	1460VG	1460E	1460S	14"	60"	356	1524	14	6.4
1472Z	1472C	1472V	1472VG	1472E	1472S	14"	72"	356	1829	17	7.7
1824Z	1824C	1824V	1824VG	1824E	1824S	18"	24"	457	610	7	3.2
1830Z	1830C	1830V	1830VG	1830E	1830S	18"	30"	457	762	8	3.6
1836Z	1836C	1836V	1836VG	1836E	1836S	18"	36"	457	914	9	4.1
1842Z	1842C	1842V	1842VG	1842E	1842S	18"	42"	457	1067	11	5.0
1848Z	1848C	1848V	1848VG	1848E	1848S	18"	48"	457	1219	12	5.5
1854Z	1854C	1854V	1854VG	1854E	1854S	18"	54"	457	1372	15	6.8
1860Z	1860C	1860V	1860VG	1860E	1860S	18"	60"	457	1524	17	7.7
1872Z	1872C	1872V	1872VG	1872E	1872S	18"	72"	457	1829	20	9.1
2124Z	2124C	2124V	2124VG	2124E	2124S	21"	24"	533	610	8	3.6
2130Z	2130C	2130V	2130VG	2130E	2130S	21"	30"	533	762	9	4.1
2136Z	2136C	2136V	2136VG	2136E	2136S	21"	36"	533	914	11	5.0
2142Z	2142C	2142V	2142VG	2142E	2142S	21"	42"	533	1067	12	5.5
2148Z	2148C	2148V	2148VG	2148E	2148S	21"	48"	533	1219	14	6.4
2154Z	2154C	2154V	2154VG	2154E	2154S	21"	54"	533	1372	16	7.3
2160Z	2160C	2160V	2160VG	2160E	2160S	21"	60"	533	1524	18	8.2
2172Z	2172C	2172V	2172VG	2172E	2172S	21"	72"	533	1829	24	10.9
2424Z	2424C	2424V	2424VG	2424E	2424S	24"	24"	610	610	9	4.1
2430Z	2430C	2430V	2430VG	2430E	2430S	24"	30"	610	762	11	5.0
2436Z	2436C	2436V	2436VG	2436E	2436S	24"	36"	610	914	13	5.9
2442Z	2442C	2442V	2442VG	2442E	2442S	24"	42"	610	1067	15	6.8
2448Z	2448C	2448V	2448VG	2448E	2448S	24"	48"	610	1219	16	7.3
2454Z	2454C	2454V	2454VG	2454E	2454S	24"	54"	610	1372	19	8.6
2460Z	2460C	2460V	2460VG	2460E	2460S	24"	60"	610	1524	21	9.5
2472Z	2472C	2472V	2472VG	2472E	2472S	24"	72"	610	1829	26	11.8
3030Z	3030C	3030V	3030VG	3030E	3030S	30"	30"	762	762	16	7.3
3036Z	3036C	3036V	3036VG	3036E	3036S	30"	36"	762	914	17	7.7
3048Z	3048C	3048V	3048VG	3048E	3048S	30"	48"	762	1219	20	9.1
3060Z	3060C	3060V	3060VG	3060E	3060S	30"	60"	762	1524	25	11.4
3072Z	3072C	3072V	3072VG	3072E	3072S	30"	72"	762	1829	30	13.6
3636Z	3636C	3636V	3636VG	3636E	3636S	36"	36"	914	914	21	9.5
3648Z	3648C	3648V	3648VG	3648E	3648S	36"	48"	914	1219	26	11.8
3660Z	3660C	3660V	3660VG	3660E	3660S	36"	60"	914	1524	34	15.4
3672Z	3672C	3672V	3672VG	3672E	3672S	36"	72"	914	1829	43	19.5

**Posts**

Numerically grooved in 1" (25mm) increments. Includes post cap and leveling bolt. For mobile application (excluding 96" posts), add prefix "C" to model number. Example: CP14-E. See Spec Sheet #EG01.05A for information about casters available.

EAGLE brite®**	chrome	Valu-Master®	Valu-Gard®	EAGLE gard®*	stainless steel	height in.	height mm	weight lb.	weight kg
P7-Z	P7-C	P7-V	P7-VG	P7-E	P7-S	7"	178	1.0	0.5
P14-Z	P14-C	P14-V	P14-VG	P14-E	P14-S	14"	356	1.0	0.5
P18-Z	P18-C	P18-V	P18-VG	P18-E	P18-S	18"	457	1.5	0.7
P33-Z	P33-C	P33-V	P33-VG	P33-E	P33-S	33"	838	2.0	0.9
P54-Z	P54-C	P54-V	P54-VG	P54-E	P54-S	54"	1372	3.0	1.4
P63-Z	P63-C	P63-V	P63-VG	P63-E	P63-S	63"	1600	3.5	1.6
P74-Z	P74-C	P74-V	P74-VG	P74-E	P74-S	74"	1880	4.0	1.8
P86-Z	P86-C	P86-V	P86-VG	P86-E	P86-S	86"	2184	5.0	2.3
- n/a -	P96-C***	- n/a -	- n/a -	- n/a -	P96-S***	96"	2438	6.0	2.7

\* MICROGARD® standard on all EAGLEgard® posts.  
 \*\* EAGLEbrite® posts are clear epoxy coated for use in dry or wet environments.  
 \*\*\* 96" (2538mm) posts are NOT to be used on units less than 24" (610mm) front-to-back.  
 Recommend using in conjunction with foot plates to affix to floor, and with post clamps where applicable. For stationary use only.

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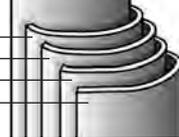
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**Finishes available:**

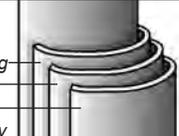
**Stainless Steel finish – OUR BEST**

• Stainless steel   
 NSF-listed for all environments. Type 304 stainless steel. **15-Year Limited Warranty**  
 Note: Stainless steel shelving is electropolished.

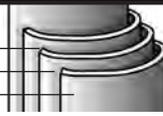
**Eaglegard® hybrid epoxy**

• Zinc chloride  
 • Clear chromate  
 • MasterSeal® sealer  
 • Blue green hybrid epoxy with MICROGARD®\*   
 NSF-listed for all environments. Zinc chloride plating followed by clear chromate plating with MasterSeal® sealer, and a final coat of hybrid translucent epoxy with MICROGARD®.  
**15-Year Limited Warranty**

**Valu-Master® and Valu-Gard® epoxies**

• Phosphate conversion coating  
 • MasterSeal® sealer  
 • Pewter gray (Valu-Master®) or green (Valu-Gard®) epoxy   
 NSF-listed for wet or dry storage environments. Phosphate conversion coating followed by epoxy coating. **5-Year Limited Warranty**

**Chrome**

• Bright nickel  
 • Chrome  
 • Air-dry lacquer   
 NSF-listed for dry storage environments. Bright nickel plating followed by chrome plating.  
**1-Year Limited Warranty**  
 (NOTE: Optional clear hybrid epoxy, NSF-listed for all environments, is available.)

**Eaglebrite® zinc**

• Zinc chloride  
 • Clear chromate  
 • MasterSeal® sealer   
 NSF-listed for dry storage environments. Bright zinc chloride plating followed by clear chromate plating with MasterSeal® sealer for improved rust protection.  
**3-Year Limited Warranty**  
 (NOTE: Wire shelves feature MasterSeal® sealer. NSF-listed for all environments.)

\* MICROGARD® is an antimicrobial agent which contains built-in protection to retard the growth of a broad range of bacteria, mold and mildew on the surface of the shelves that cause stains, odors and degradation. **STANDARD ON ALL EAGLEGARD® SHELIVING.**



Profit from the Eagle Advantage®

# Specification Sheet

## Short Form Specifications

Eagle Solid Shelving, model \_\_\_\_\_. (Heavy gauge stainless steel, Valu-Master® Gray epoxy, Valu-Gard® Green Epoxy, or Galvanized Steel) with raised "V" edge on all sides and double-hem bending for added strength. Aluminum corner castings to lock shelves to posts with tapered (plastic or aluminum) split sleeves.



solid shelves and posts combined to form unit

### Options / Accessories

- Casters with bumper
- Foot plates
- Joining clamps
- Aluminum split sleeves
- Solid shelving ledge
- Solid shelving divider

### EAGLE GROUP

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For custom configuration or fabrication needs, contact our SpecFAB® Division.

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Item No.:	_____
Project No.:	_____
S.I.S. No.:	_____

## Solid Shelving

### MODELS:

- |                                |                                |                                |                                |
|--------------------------------|--------------------------------|--------------------------------|--------------------------------|
| <input type="checkbox"/> SS14* | <input type="checkbox"/> P7-*  | <input type="checkbox"/> P54-* | <input type="checkbox"/> P96-* |
| <input type="checkbox"/> SS18* | <input type="checkbox"/> P14-* | <input type="checkbox"/> P63-* |                                |
| <input type="checkbox"/> SS21* | <input type="checkbox"/> P18-* | <input type="checkbox"/> P74-* |                                |
| <input type="checkbox"/> SS24* | <input type="checkbox"/> P33-* | <input type="checkbox"/> P86-* |                                |

\* See charts for complete model numbers.

- Solid shelving is hemmed, has a two-fold thickness of heavy gauge steel, and comes standard with a marine edge providing unsurpassed strength and stability. Aluminum corner castings create the locking mechanism to fasten the shelves to the posts.
- Raised marine edge on all four sides retains contents to shelf, makes cleaning easier and helps reduce the spill of shelf contents.
- Numerically-calibrated grooved posts, tapered plastic or aluminum split sleeves and aluminum corner castings combine to make shelf assembly fast and easy.
- Shelving can be vertically adjusted on 1" (25mm) increments for the entire post length.
- Heavy gauge stainless steel, galvanized steel coated with Valu-Master® pewter gray epoxy or Valu-Gard® green epoxy, or galvanized steel.
- Leveling feet are provided to help compensate for uneven floor surfaces.

**Certifications / Approvals**



Government specifications  
MIL-S-40144E

**AUTOQUOTES**



EG01.01 Rev. 02/17

**Spec sheets available for viewing, printing or downloading from our online literature library at [www.eaglegrp.com](http://www.eaglegrp.com)**

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Profit from the Eagle Advantage®

Item No.: \_\_\_\_\_  
 Project No.: \_\_\_\_\_  
 S.I.S. No.: \_\_\_\_\_

# Solid Shelving

## Solid Shelves

galvanized	Valu-Master®	Valu-Gard®	stainless steel	width x length		weight	
				in.	mm	lb.	kg
SS1424G	SS1424V	SS1424VG	SS1424S	14" x 24"	356 x 610	10	4.6
SS1430G	SS1430V	SS1430VG	SS1430S	14" x 30"	356 x 762	12	5.5
SS1436G	SS1436V	SS1436VG	SS1436S	14" x 36"	356 x 914	14	6.4
SS1442G	SS1442V	SS1442VG	SS1442S	14" x 42"	356 x 1067	15	6.8
SS1448G	SS1448V	SS1448VG	SS1448S	14" x 48"	356 x 1219	17	7.7
SS1454G	SS1454V	SS1454VG	SS1454S	14" x 54"	356 x 1372	20	9.1
SS1460G	SS1460V	SS1460VG	SS1460S	14" x 60"	356 x 1524	22	10.0
SS1472G	SS1472V	SS1472VG	SS1472S	14" x 72"	356 x 1829	26	11.8
SS1824G	SS1824V	SS1824VG	SS1824S	18" x 24"	457 x 610	11	5.0
SS1830G	SS1830V	SS1830VG	SS1830S	18" x 30"	457 x 762	14	6.4
SS1836G	SS1836V	SS1836VG	SS1836S	18" x 36"	457 x 914	16	7.3
SS1842G	SS1842V	SS1842VG	SS1842S	18" x 42"	457 x 1067	18	8.2
SS1848G	SS1848V	SS1848VG	SS1848S	18" x 48"	457 x 1219	20	9.1
SS1854G	SS1854V	SS1854VG	SS1854S	18" x 54"	457 x 1372	22	10.0
SS1860G	SS1860V	SS1860VG	SS1860S	18" x 60"	457 x 1524	24	10.9
SS1872G	SS1872V	SS1872VG	SS1872S	18" x 72"	457 x 1829	28	12.7
SS2124G	SS2124V	SS2124VG	SS2124S	21" x 24"	533 x 610	13	5.9
SS2130G	SS2130V	SS2130VG	SS2130S	21" x 30"	533 x 762	15	6.8
SS2136G	SS2136V	SS2136VG	SS2136S	21" x 36"	533 x 914	18	8.2
SS2142G	SS2142V	SS2142VG	SS2142S	21" x 42"	533 x 1067	21	9.5
SS2148G	SS2148V	SS2148VG	SS2148S	21" x 48"	533 x 1219	23	10.5
SS2154G	SS2154V	SS2154VG	SS2154S	21" x 54"	533 x 1372	25	11.4
SS2160G	SS2160V	SS2160VG	SS2160S	21" x 60"	533 x 1524	28	12.7
SS2172G	SS2172V	SS2172VG	SS2172S	21" x 72"	533 x 1829	30	13.6
SS2424G	SS2424V	SS2424VG	SS2424S	24" x 24"	610 x 610	15	6.8
SS2430G	SS2430V	SS2430VG	SS2430S	24" x 30"	610 x 762	17	7.7
SS2436G	SS2436V	SS2436VG	SS2436S	24" x 36"	610 x 914	19	8.6
SS2442G	SS2442V	SS2442VG	SS2442S	24" x 42"	610 x 1067	23	10.5
SS2448G	SS2448V	SS2448VG	SS2448S	24" x 48"	610 x 1219	24	10.9
SS2454G	SS2454V	SS2454VG	SS2454S	24" x 54"	610 x 1372	27	12.3
SS2460G	SS2460V	SS2460VG	SS2460S	24" x 60"	610 x 1524	31	14.1
SS2472G	SS2472V	SS2472VG	SS2472S	24" x 72"	610 x 1829	33	15.0



For cleanroom applications, add prefix **CR** to stainless steel model number (ex: **CRSS1424S**).

Electropolished finish available for stainless steel shelves. Consult factory. Please note: Shelf with electropolished finish will have a flat surface without "V" edge.

Contact factory for availability of 72"-long shelves. Availability based on application.

## Posts

Numerically grooved in 1" (25mm) increments. Includes post cap and leveling bolt. For mobile application (excluding 96" posts), add prefix "C" to model number. Example: **CP14-E**. See Spec Sheet #EG01.05 for information about casters available.

EAGLE brite***	chrome	Valu-Master®	Valu-Gard®	EAGLE gard**	stainless steel	height		weight	
						in.	mm	lb.	kg
P7-Z	P7-C	P7-V	P7-VG	P7-E	P7-S	7"	178	1.0	0.5
P14-Z	P14-C	P14-V	P14-VG	P14-E	P14-S	14"	356	1.0	0.5
P18-Z	P18-C	P18-V	P18-VG	P18-E	P18-S	18"	457	1.5	0.7
P33-Z	P33-C	P33-V	P33-VG	P33-E	P33-S	33"	838	2.0	0.9
P54-Z	P54-C	P54-V	P54-VG	P54-E	P54-S	54"	1372	3.0	1.4
P63-Z	P63-C	P63-V	P63-VG	P63-E	P63-S	63"	1600	3.5	1.6
P74-Z	P74-C	P74-V	P74-VG	P74-E	P74-S	74"	1880	4.0	1.8
P86-Z	P86-C	P86-V	P86-VG	P86-E	P86-S	86"	2184	5.0	2.3
- n/a -	P96-C***	- n/a -	- n/a -	- n/a -	P96-S***	96"	2438	6.0	2.7

\* MICROGARD® standard on all EAGLEgard® posts.

\*\* EAGLEbrite® posts are clear epoxy coated for use in dry or wet environments.

\*\*\* 96" (2538mm) posts are NOT to be used on units less than 24" (610mm) front-to-back. Recommend using in conjunction with foot plates to affix to floor, and with post clamps where applicable. For stationary use only!



## EAGLE GROUP

100 Industrial Boulevard, Clayton, DE 19938-8903 USA

Phone: 302-653-3000 • Fax: 302-653-2065

www.eaglegrp.com

Foodservice Division: Phone 800-441-8440

MHC/Retail Display Divisions: Phone 800-637-5100

Spec sheets available for viewing, printing or downloading from our online literature library at [www.eaglegrp.com](http://www.eaglegrp.com)

Although every attempt has been made to ensure the accuracy of the information provided, we cannot be held responsible for typographical or printing errors. Information and specifications are subject to change without notice. Please confirm at time of order.

**Submittal Sheet**

04/02/2018

**ITEM# 44 - AIR CURTAIN (1 EA REQ'D)**

Berner SLC07-1042A

Sanitation Series Low Profile Air Curtain, 42"L, unheated, (1) 1/5 hp motor, for doors up to 7' high, aluminized steel cabinet, baked-on electrostatic white powdered coated aluminum steel cabinet, interior or exterior mounting, UL, cULus, UL EPH listed for NSF 37, MADE IN USA

**ACCESSORIES**

Mfr	Qty	Model	Spec
Berner	1		Five year parts warranty (unheated units)
Berner	1	A	120v/60/1-ph
Berner	1	9503SD020-P	Automatic Door Switch, plunger type, activates air door when door opens, single phase only & max. amp draw of 20 amps
Berner	1		White powder coat exterior finish standard



# SANITATION CERTIFIED LOW PROFILE 7

## Ambient (Unheated) Air Curtain

### Data Sheet

For Door Heights To 7' (insect control)

#### STANDARD CONSTRUCTION

- EPH Listed per NSF 37
- 8 1/2" high x 8" deep
- 1/5 hp single speed motor(s)
- White powder coated exterior (Optional: Custom Color or Stainless)
- Wall & Top Mounting

5 Year  
Limited  
Warranty



for outdoor use



Air Curtain Fans  
for ANSI/NSF37  
Customer Entry  
maximum mounting  
height is 7'

MODEL	Nozzle Width (in)	Max Vel. at Nozzle (fpm)	Avg. Outlet Vel. (fpm)	Air Volume (cfm)	Outlet Vel. Uniformity	Power Rating (kW)	Motor(s) @ hp	Net Wt. (lbs)
SLC07-1036A	34.62	3,621	1,786	1,020	92%	0.32	1 @ 1/5	35
SLC07-1042A	40.62	3,439	1,773	1,188	93%	0.32	1 @ 1/5	38
SLC07-1048A	46.62	3,274	1,769	1,360	94%	0.32	1 @ 1/5	42
SLC07-1060A	58.13	2,984	1,727	1,656	95%	0.32	1 @ 1/5	49
SLC07-1072A	71.37	2,913	1,725	2,031	95%	0.32	1 @ 1/5	56
SLC07-2084A	83.50	3,439	1,725	2,376	93%	0.64	2 @ 1/5	76
SLC07-2096A	95.50	3,274	1,727	2,720	94%	0.64	2 @ 1/5	84
SLC07-2108A	107.00	3,274	1,709	3,016	94%	0.64	2 @ 1/5	91
SLC07-2120A	118.50	2,984	1,695	3,312	95%	0.64	2 @ 1/5	98

NOTE: Operation at 50 Hz will generate approximately a 17% reduction in air performance.

See sheet EP-300 for amp draws/total load requirements.

VELOCITY PROFILE: Model SLC07-1036A			
Distance from Nozzle (ft)	2	3	4
Core Velocity (fpm)	1986	1643	1407

### MODEL NUMBER CONFIGURATION

## SLC07-1 036 A A-SS

Series	# of Motors	Opening Width	Heat	Voltage	Opt. Cabinet Finish
SLC07	1, 2	036" - 120"	A=Ambient	*A=120/1/60 B=208/1/60 J=240/1/60 V=220/1/50	SS=Stainless Steel CC=Custom Color

\*Suitable for 50hz

Sound level measured 10' (3m) from the unit in free field:  
1 & 2 motor(s): 54 dBA & 57 dBA

Berner reserves the right to alter specifications without prior notice.

www.berner.com **Berner International Corporation** 800.245.4455  
111 Progress Ave. / New Castle / PA / 16101 / USA

DS-300  
January, 2015



# SANITATION CERTIFIED LOW PROFILE 7

## Ambient (Unheated) Air Curtain Electrical Performance Sheet

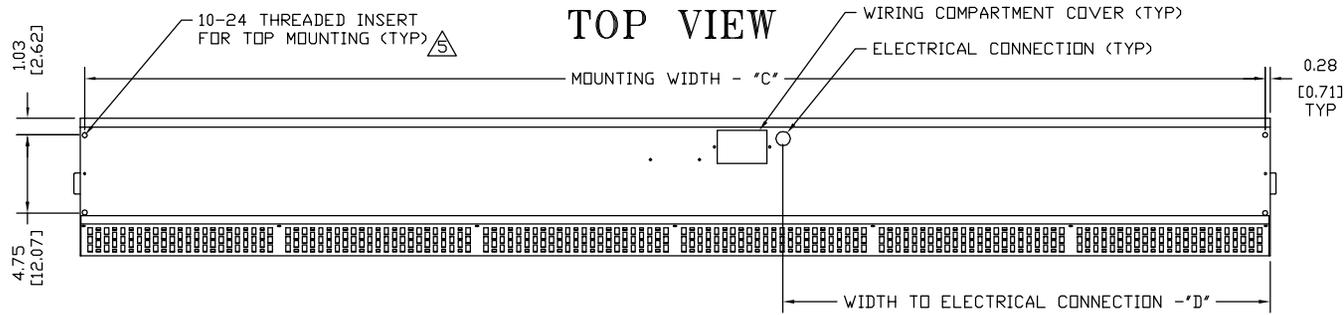
MODEL	120/1/60 (voltage code A) MOTOR AMP DRAW = 3.4 each			208/1/60 (voltage code B) or 220/1/50 (voltage code V) MOTOR AMP DRAW = 1.7 each			240/1/60 (voltage code J) MOTOR AMP DRAW = 1.7 each		
	# CKTS	AMPS PER CIRCUIT	BREAKER RATING PER CIRCUIT	# CKTS	AMPS PER CIRCUIT	BREAKER RATING PER CIRCUIT	# CKTS	AMPS PER CIRCUIT	BREAKER RATING PER CIRCUIT
SLC07-1036A SLC07-1042A SLC07-1048A SLC07-1060A SLC07-1072A	1	3.4	15	1	1.7	15	1	1.7	15
SLC07-2084A SLC07-2096A SLC07-2108A SLC07-2120A	1	6.8	15	1	3.4	15	1	3.4	15

*Berner reserves the right to alter specifications without prior notice.*

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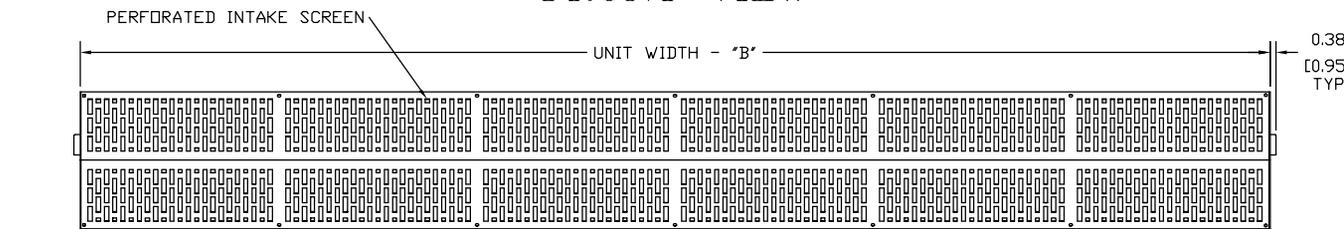
EP-300  
January, 2015

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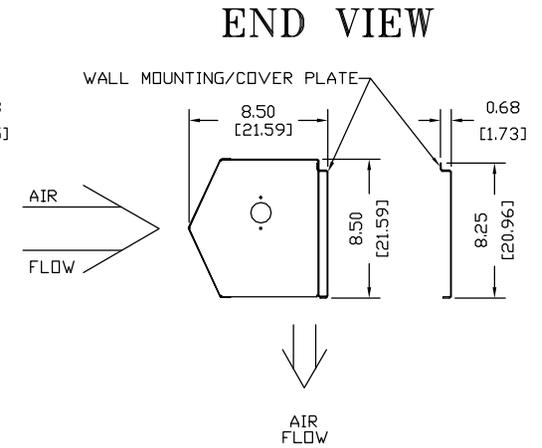


TOP VIEW

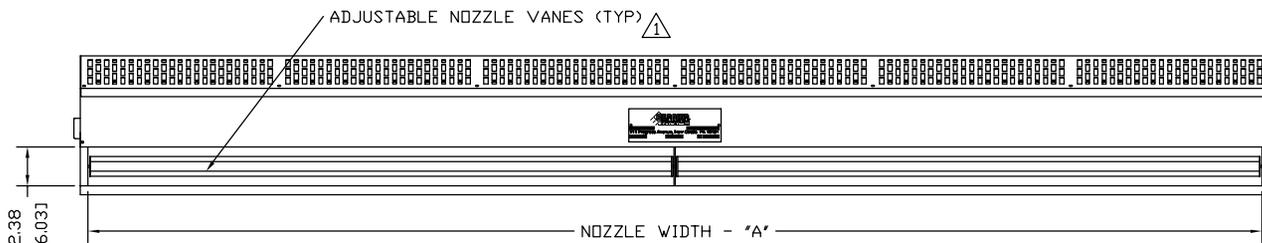
# SLC07 AMBIENT SYSTEM SINGLE SPEED



FRONT VIEW



END VIEW



BOTTOM VIEW

## NOTES:

- ① AIR CURTAIN MUST BE INSTALLED SO AIR STREAM IS NOT OBSTRUCTED WHEN DEFLECTED 20° TO EITHER SIDE OF C.
- ② ELECTRICAL CONNECTIONS TO BE FLEXIBLE.
- ③ FIELD VERIFY DIMENSIONS.
- ④ ANCHORS TO SUPPORTING STRUCTURE BY OTHERS.
- ⑤ ADEQUACY OF SUPPORTING STRUCTURE IS TO BE VERIFIED BY A PROFESSIONAL STRUCTURAL ENGINEER.
- ⑥ LETTER "A" IN MODEL NUMBER DESIGNATES AMBIENT UNIT.
- △ DIMENSIONS IN INCHES (CENTIMETERS).

MODEL △	NOZZLE WIDTH 'A'	UNIT WIDTH 'B'	MOUNTING WIDTH 'C'	ELECTRIC WIDTH 'D'
SLC07-1036A	34.62 [87.95]	36.06 [91.60]	35.50 [90.17]	11.43 [29.05]
SLC07-1042A	40.62 [103.17]	42.06 [106.83]	41.50 [105.41]	17.06 [43.33]
SLC07-1048A	46.62 [118.41]	48.06 [122.07]	47.50 [120.65]	17.12 [43.50]
SLC07-1060A	58.13 [147.65]	59.55 [151.26]	59.00 [149.86]	23.18 [58.88]
SLC07-1072A	71.37 [181.28]	72.81 [184.94]	72.25 [183.52]	29.50 [74.93]
SLC07-2084A	83.50 [212.09]	84.94 [215.74]	84.38 [214.31]	17.06 [43.33]
SLC07-2096A	95.50 [242.57]	96.94 [246.23]	96.38 [244.79]	17.12 [43.50]
SLC07-2108A	107.00 [271.78]	108.44 [275.44]	107.88 [274.00]	17.12 [43.50]
SLC07-2120A	118.50 [300.99]	119.94 [304.65]	119.38 [303.21]	23.18 [58.88]



PROJECT		TITLE: <b>BERNER</b>
LOCATION		MODEL SLC07 CURTAIN
ARCHITECT		AMBIENT SYSTEM
ENGINEER		
DWG. NO.	SLC07-AMB	
DATE	28MAR2016	
BY	S. Bell	
REPLACES	14DCT14	
BY	S. Bell	BERNER INTERNATIONAL CORP. NEW CASTLE, PA.

**Submittal Sheet**

04/02/2018

**ITEM# 45 - MOP SINK CABINET (1 EA REQ'D)**

Advance Tabco 9-OPC-84DL-X

Cabinet with Mop Sink, 50-3/8"W x 22-5/8"D x 84"H, double hinged doors, 12" deep mop sink in base on left, storage for mop bucket to roll in on right, (2) mop holders, (4) fixed intermediate shelves (3 on right, 1 on left above sink), slotted side panels for ventilation, stainless steel construction (cabinet type 400, mop sink type 300) BY PLUMBER

&lt;By Plumber&gt;

**ACCESSORIES**

Mfr	Qty	Model	Spec
Advance Tabco	1	K-240-X	Service Sink Faucet, wall mount, 8" OC, 6-1/2" spout, with hose thread & pail hook, vacuum breaker spout, wall braced, chrome-plated brass
Advance Tabco	1		Note: This faucet is not intended for potable water use
Advance Tabco	1	TA-46-X	Door lock, one required for each hinge door or for each set of sliding doors



STAINLESS STEEL

# DOUBLE WIDTH MOP SINK CABINET

Item #:	_____	Qty #:	_____
Model #:	_____		
Project #:	_____		



Cabinet Includes  
Floor Mop Sink

**FEATURES:**

- Double Width Cabinet
- 16" x 20" x 12" Sink Bowl - (drain included)
- Opening for mop bucket to roll in
- Ventilation Slots
- Hinged Double Doors
- 4 Fixed Intermediate Shelves (3 in storage side, 1 above sink)
- 2 Mop Holders (1 on either side - above mop sink)

**CONSTRUCTION:**

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

**MATERIAL:**

- 16 gauge type "304" Series Sink Bowl
- 18 gauge type "304" Series Sink Bowl Apron
- 9-OPC-84DR OR 9-OPC-84DL** - 18 gauge type "430" Series Stainless Steel Cabinet
- 9-OPC-84DR-300 OR 9-OPC-84DL-300** - 18 gauge type "300" Series Stainless Steel Cabinet

**OPTIONS:**

- TA-46** Door Lock
- K-94-SHELF** Fixed Mid-shelf for 84" High Cabinets
- K-94-BACK** Add 430 Stainless Steel Back Panel
- K-94-BACK-300** Add 300 Stainless Steel Back Panel
- K-472** Add 8" O.C. Faucet Holes for Service Faucet (Must provide faucet hole height location)
- K-240** Service Faucet



9-OPC-84DR Shown

Model #	MOP SINK LOCATION
<b>18 Ga. Type 430 Stainless Steel Cabinet</b>	
9-OPC-84DR	Right Side
9-OPC-84DL	Left Side
<b>18 Ga. Type 300 Stainless Steel Cabinet</b>	
9-OPC-84DR-300	Right Side
9-OPC-84DL-300	Left Side



Customer Service Available To Assist You **1-800-645-3166** 8:30 am - 8:00 pm E.S.T.

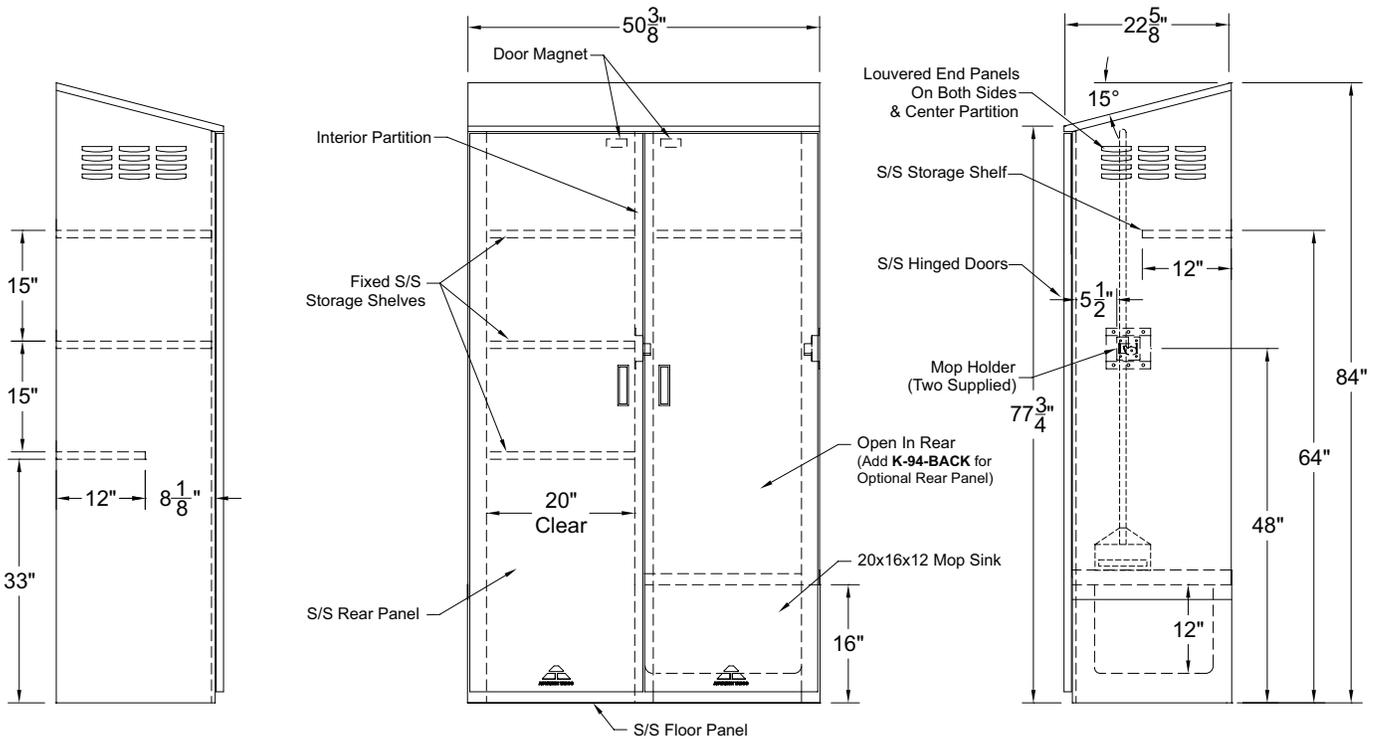
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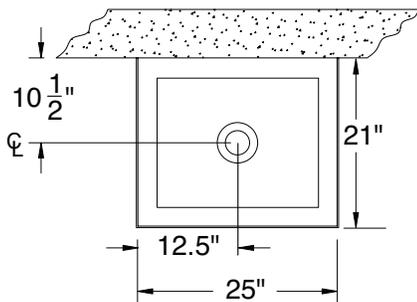
# DIMENSIONS and SPECIFICATIONS

ALL DIMENSIONS ARE TYPICAL

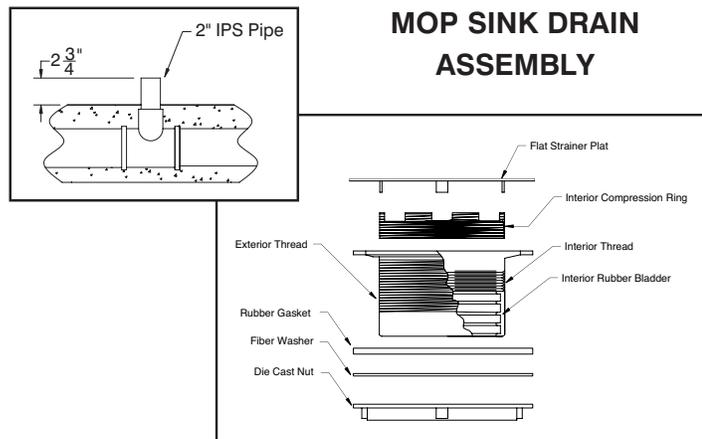
TOL ± .500"



9-OPC-84DR Shown



Mop Sink Detail



MOP SINK DRAIN ASSEMBLY





# K-240 SERVICE FAUCET FOR MOP SINKS



Click This Link To  
View Assembly Sheet

Item #: \_\_\_\_\_ Qty #: \_\_\_\_\_  
 Model #: \_\_\_\_\_  
 Project #: \_\_\_\_\_

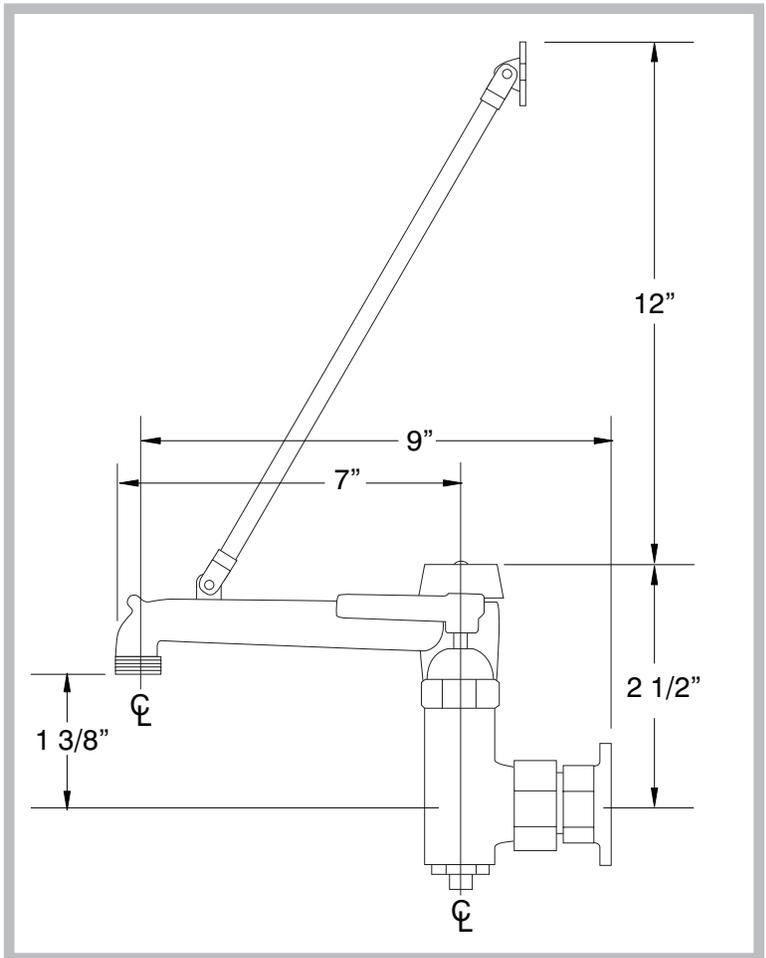
### FEATURES:

- 8" O.C. water supply.
- Quarter turn wedge style handles with colored hot & cold indexes.
- 9.6 GPM/36.3 LPM.
- Wall support bracket & pail hook.
- Vacuum breaker. Built-in stops.
- Garden hose outlet.

### MATERIAL:

- Brass chrome plated body & spout.
- Chrome plated handles.

## DIMENSIONS and SPECIFICATIONS



### Options & Accessories

Replacement Vacuum Breaker  
Repair Kit For K-240



K-03

Replacement Cartridges  
For K-240 Faucet



\*Can Only Be Used On Faucets  
Purchased After January 2016. For Older  
Faucets, Consult Customer Service.

K-00HB (Set of 2)



Customer Service Available To Assist You **1-800-645-3166** 8:30 am - 8:00 pm E.S.T.

For Orders & Customer Service:

Email: [customer@advancetabco.com](mailto:customer@advancetabco.com) or Fax: 631-242-6900

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Email: [smartfab@advancetabco.com](mailto:smartfab@advancetabco.com) or Fax: 631-586-2933

## TOP MODIFICATIONS



**TA-56**  
5" NSF Partition



**TA-523**  
Drop-In Urn Trough



**CDR-5**  
Condiment Holder



**TA-84**  
Pass-Thru



**TA-108**  
Grommet For Cords

**QTY.**

_____	<b>CDR-5</b>	Condiment Holder (Accommodates 5 Bins)
_____	<b>TA-1</b>	Notch Backsplash For Roll Up Door w/ Pass-Thru
_____	<b>TA-3</b>	Stainless Steel Hat Channel & Gusset Upgrade
_____	<b>TA-7</b>	10" Partial Splash
_____	<b>TA-8</b>	Column Notch in Rear Splash (Includes Splash)
_____	<b>TA-10</b>	5" Partial Splash
_____	<b>TA-12</b>	Countertop Edge
_____	<b>TA-22</b>	Square Edge Table
_____	<b>TA-28</b>	Cut-Out For Cold Well. Includes Louvered Doors
_____	<b>TA-29</b>	16 Ga. 304 Rear Splash Capping Strip w/Adhesive Backing
_____	<b>TA-30</b>	1-1/2" Side Splash
_____	<b>TA-30A</b>	1-1/2" Turn Up For Table Tops
_____	<b>TA-31</b>	5" Side Splash
_____	<b>TA-32</b>	10" Side Splash
_____	<b>TA-34</b>	Top Cut-Out
_____	<b>TA-34A</b>	Top Cut-Out for Undermount Well
_____	<b>TA-35</b>	Splash Cut-Out
_____	<b>TA-41</b>	Poly-Vance 5/8" Cutting Board
_____	<b>TA-56</b>	5" NSF Partition
_____	<b>TA-56A</b>	18" NSF Partition
_____	<b>TA-57</b>	Prepare Welded Field Joint (Welded in field by others)
_____	<b>TA-57A</b>	Bolted Field Joint (Bolted in field by others)
_____	<b>TA-57B</b>	Hairline Field Joint
_____	<b>TA-58</b>	Stepdown to 24" Working Height
_____	<b>TA-64</b>	Urn Trough (Factory installation only)
_____	<b>TA-75</b>	Mitered Edge
_____	<b>TA-76</b>	Paint on Sound Deadening
_____	<b>TA-79</b>	Flour Trough (Factory installation only)
_____	<b>TA-82</b>	Scrap Chute (6" dia. opening)
_____	<b>TA-84</b>	Simple Pass-Thru
_____	<b>TA-87</b>	Enclosed Rear Splash
_____	<b>TA-91</b>	Poly Retaining Clips Includes TA-22 (S/S top table)

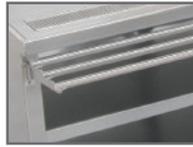
**QTY.**

_____	<b>TA-93</b>	Wall Brackets (Includes 2. For 5" & 10 1/2" splash only)
_____	<b>TA-96A</b>	Can Opener Provision for Openers with Bolt-on Base (Customer to provide location)
_____	<b>TA-96B</b>	Can Opener Surface Mount Provision with 4" S/S Tube for Openers w/o Base (Customer to provide location)
_____	<b>TA-96C</b>	Can Opener Spacer Plate Provision for Use on Tables With Countertop Edge & Can Opener Base (Customer to provide location)
_____	<b>TA-100</b>	Bull Nose All Sides of Worktable
_____	<b>TA-101</b>	Rear Tray Lock
_____	<b>TA-106</b>	Mirror HI-LITE Edge
_____	<b>TA-107</b>	Vacuum Breaker Holes on Tables (Includes Backsplash with 2" Return)
_____	<b>TA-108</b>	2" Hole with Grommet for Appliance Cord
_____	<b>TA-112</b>	Hubble Outlet
_____	<b>TA-113</b>	Notch Top for Buyout Unit
_____	<b>TA-130</b>	Cutlery Dispenser Holder (Undercounter Mounted)
_____	<b>TA-135</b>	Plate Shelf (Undercounter Mounted)
_____	<b>TA-366A</b>	Heavy duty Understructure Top
_____	<b>TA-502</b>	Install Advance Tabco Hot Food Unit In Work Table Top (Requires TA-34 Top Cut-Out & TA-27 Control Panel. Does not include wiring. Consult factory)
_____	<b>TA-521</b>	Drop-In urn Trough 1'
_____	<b>TA-522</b>	Drop-In urn Trough 2'
_____	<b>TA-523</b>	Drop-In urn Trough 3'
_____	<b>TA-524</b>	Drop-In urn Trough 4'
_____	<b>TA-525</b>	Drop-In urn Trough 5'
_____	<b>TA-526</b>	Drop-In urn Trough 6'
_____	<b>TA-527</b>	Drop-In urn Trough 7'
_____	<b>TA-528</b>	Drop-In urn Trough 8'
_____	<b>TA-529</b>	Drop-In urn Trough 9'
_____	<b>TA-550</b>	Install Customer Supplied Buyout Items (Does not include wiring. Consult factory)
_____	<b>TA-551</b>	Installation of Hot Food Wells. (Requires TA-34 Top Cut-Out & TA-27 Control Panel. Does not include wiring. Consult factory)

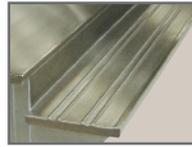
## BASE MODIFICATIONS



**TA-39**  
Louvered Hinged Doors



**TA-73**  
Drop-Down Tray Slide



**TA-74**  
Solid Tray Slide



**TA-900**  
ADJ. Height Tables



**TA-116**  
Adj. Mid-Shelf

**QTY.**

___	<b>TA-4</b>	Removable Access Panel
___	<b>TA-4A</b>	Louvered Panel
___	<b>TA-5</b>	Curb Mounting Provision
___	<b>TA-15</b>	Provision for Built In Drawer Warmer
___	<b>TA-23</b>	Welded Set-Up Table/Crating
___	<b>TA-24</b>	Shell Crating
___	<b>TA-27</b>	Control Panel (Must add TA-34A or TA-34B)
___	<b>TA-36A</b>	Sliding/Hinge Stainless Steel Doors
___	<b>TA-36B</b>	1/2 Height Stainless Steel Hinge Doors
___	<b>TA-36C</b>	Hinged door with Trash Flap
___	<b>TA-37</b>	Stainless Enclosed Base
___	<b>TA-39</b>	24" Louvered Hinged Doors
___	<b>TA-40</b>	Remove Undershef in Cabinet Base For Slide in Buyout
___	<b>TA-42</b>	Interior Partition (2.5"x30")
___	<b>TA-43</b>	Filler Panel (3"x30" with Flanged Feet)
___	<b>TA-44</b>	K.D. Aluminum Pan Rack Slides (6 slides. Table min. lgth. 30")
___	<b>TA-45</b>	K.D. Aluminum Glass Rack Slides (3 slides. Table min. lgth. 3 feet)
___	<b>TA-46</b>	Door Locks

**QTY.**

___	<b>TA-48</b>	12"x12" Cut-Out in Back Panel/Undershef for Plumbing
___	<b>TA-54</b>	Removable Kick Plate
___	<b>TA-55</b>	Remove Back Panel (on Enclosed Base)
___	<b>TA-63</b>	Removable Shelving (In addition to standard shelf & table width)
___	<b>TA-70</b>	S/S Tubular Tray Divider (12" sections)
___	<b>TA-73</b>	Tubular Tray Slide w/Dropdown (Stationary Tray Slide Available. Factory installation only)
___	<b>TA-74</b>	Solid Tray Slide
___	<b>TA-92</b>	12" Apron (in front of sink)
___	<b>TA-92A</b>	17" Stainless Steel Apron to Cover Sink Bowls and Support Lever Drain Handles
___	<b>TA-116</b>	Adjustable Enclosed Base Cabinet Mid Shelf- Add to Price of Enclosed Base Table with Fixed Mid Shelf (M). Shelves Over 36" In Length Require Multiple Sections With Center Partition. For Partial Shelves Add To Price Of Shelf.
___	<b>TA-130</b>	Cutlery Dispenser Holder (Undercounter Mounted)
___	<b>TA-135</b>	Plate Shelf (Undercounter Mounted)
___	<b>TA-205</b>	Connect Cafeteria Items (Per Joint Between 2 Tables. Requires Casters)
___	<b>TA-900</b>	Upgrade Table To be Height Adjustable In Field (Up to 6" Only. Unit Ships Set Up)

## ELECTRICAL & DATA PORT OUTLETS



**TA-62**  
Duplex Outlet



**TA-62A**  
GFI Duplex Outlet



**TA-62D**  
GFI Doghouse Outlet



**TA-112**  
Hubble Outlet

**QTY.**

___	<b>TA-62</b>	Standard Duplex Electrical Outlet & Cover Plate (Under Flat Top). NEMA 5-15R
___	<b>TA-62A</b>	GFI Duplex Outlet & Cover Plate in a VKS Splash. NEMA 5-20R
___	<b>TA-62C</b>	GFI Duplex Outlet & Cover Plate Below Shelf Top. NEMA 5-20R

**QTY.**

___	<b>TA-62D</b>	GFI Duplex Outlet & Cover Plate in a Doghouse. NEMA 5-20R
___	<b>TA-62E</b>	Upgrade Outlet to a NEMA 6-20R or Equiv.
___	<b>TA-112</b>	Hubble Outlet
___	<b>TA-622</b>	CAT-5 Data Port Outlet. Cable Not Included

# TABLE MODIFICATIONS & ACCESSORIES

## OVERSHELF & POT RACK MODIFICATIONS



**TA-9A**  
1" Turn Up



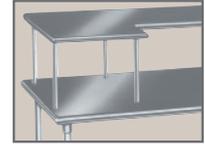
**TA-22A**  
Square Edge



**TA-71**  
Heat Lamp Mounting Provision



**TA-100A**  
Bull Nose



**TA-102**  
24" x 24" Extension

**QTY.**

- \_\_\_\_\_ **TA-9A** Partial 1" Turn-Up for all Table Mt. Shelves
- \_\_\_\_\_ **TA-22A** Square Edge on OversheLF
- \_\_\_\_\_ **TA-26-10** Welded Wall Shelf Brackets for 10" Wide Shelf
- \_\_\_\_\_ **TA-26-12** Welded Wall Shelf Brackets for 12" Wide Shelf
- \_\_\_\_\_ **TA-26-15** Welded Wall Shelf Brackets for 15" Wide Shelf
- \_\_\_\_\_ **TA-26-18** Welded Wall Shelf Brackets for 18" Wide Shelf
- \_\_\_\_\_ **TA-47** Shelf Mounting Bracket for Existing Table
- \_\_\_\_\_ **TA-49** Wall Shelf 2" Offset
- \_\_\_\_\_ **TA-60** Special Sizing Charge for Shelves (Must Order Larger Unit to be Cut Down to Smaller Size)
- \_\_\_\_\_ **TA-71** Heat Lamp Mounting Provision
- \_\_\_\_\_ **TA-71A** Heat Lamp Remote Control Bracket
- \_\_\_\_\_ **TA-78** Additional Lin. Ft. Past 12' For Table Mt. Shelf (For ODS, OTS, TS, DS & WS Shelving only)
- \_\_\_\_\_ **TA-77** Check Minder Shelf Provision (Factory install only)
- \_\_\_\_\_ **TA-83** Spice Bins

**QTY.**

- \_\_\_\_\_ **TA-84A** Knife Rack for Rolled Rim Tables
- \_\_\_\_\_ **TA-84B** Knife Rack for Poly Top Tables
- \_\_\_\_\_ **TA-84C** Knife Rack for Square Edge Tables
- \_\_\_\_\_ **TA-86** Stainless Steel Pot Hooks
- \_\_\_\_\_ **TA-89** Double Sided Plated Pot Hooks (Package of 4)
- \_\_\_\_\_ **TA-89A** Single Sided Plated Pot Hooks (Package of 4)
- \_\_\_\_\_ **TA-98** Stainless Steel Flat Bar in lieu of Chain
- \_\_\_\_\_ **TA-99** 16 Ga. S/S 304 Upgrade for Wall & Over Shelves
- \_\_\_\_\_ **TA-100A** Bull Nose All Sides of Shelf
- \_\_\_\_\_ **TA-100R** Bull Nose Three Sides of Shelf w/ Rear Turn Up
- \_\_\_\_\_ **TA-102** 24" x 24" Extension for Microwave or Computer Shelf (Add to OTS and ODS Shelves. See page 65)
- \_\_\_\_\_ **TA-103** 24" Wide PT Shelf (36" Min Length. Mid mount only. PT Series Shelf, See Pg. 73. Add to 18" Wide Shelf)
- \_\_\_\_\_ **TA-104** Additional Length Over 12' (Add to 18" Shelf. (PA & CU Shelving Only. Max. Length is 14' as Single Piece)

## UNDERSHELF MODIFICATIONS

**QTY.**

- \_\_\_\_\_ **TA-9** 1-1/2" Turn-Up for Undershelves
- \_\_\_\_\_ **TA-17** Upgrade UndersheLF to a Marine Edge (Must add TA-23)
- \_\_\_\_\_ **TA-48** 12"x12" Cut-Out in Back Panel or UndersheLF for Plumbing

**QTY.**

- \_\_\_\_\_ **TA-94** Upgrade 16 Ga. 304 S/S UndersheLF
- \_\_\_\_\_ **TA-94A** Upgrade 14 Ga. 304 S/S UndersheLF
- \_\_\_\_\_ **TA-366** Reinforced Understructure For Undershelves

## SIZE MODIFICATIONS

**QTY.**

- \_\_\_\_\_ **TA-33** Special Working Height
- \_\_\_\_\_ **TA-59** 36" Wide Equipment Stand
- \_\_\_\_\_ **TA-6** Extra Length for Standard Tables Over 12' (Tables Over 14' Require Field Joint TA-57)
- \_\_\_\_\_ **TA-61** Special Sizing Charge (Larger Unit Cut Down to Smaller Size)
- \_\_\_\_\_ **TA-61A** Special Modification Charge

**QTY.**

- \_\_\_\_\_ **TA-65** Enclosed Base Units Over 12' (Open Base Table)
- \_\_\_\_\_ **TA-66** Enclosed Base Units Over 12' (Sliding Door Units)
- \_\_\_\_\_ **TA-67** Enclosed Base Units Over 12' (Hinged Door Units)
- \_\_\_\_\_ **TA-105** Modify Enclosed Base Table w/ Drawers to 24" Width
- \_\_\_\_\_ **TA-110** Modify Enclosed Base Table w/ Drawers to 36" Width

## LEG MODIFICATIONS

**QTY.**

TA-16	1 Galvanized Leg with Plastic Bullet Foot (34 1/2" Total Length)
TA-16-4	4 Galvanized Legs with Plastic Bullet Feet (34 1/2" Total Length)
TA-16-6	6 Galvanized Legs with Plastic Bullet Feet (34 1/2" Total Length)
TA-19	Stainless Steel Flanged Bullet Foot For Work Table
TA-19L	S/S Bolt-on Leg w/ Flanged Foot For Enclosed Base Table
TA-20	1 Stainless Steel Leg with S/S Bullet Foot (34 1/2" Total Length)
TA-20-4	4 Stainless Steel Leg with S/S Bullet Feet (34 1/2" Total Length)

**QTY.**

TA-20-6	6 Stainless Steel Leg with S/S Bullet Feet (34 1/2" Total Length)
TA-20L	Replacement Bolt-on Leg For Enclosed Base Table
TA-21	Stainless Steel Bullet Foot
TA-68	Relocate Rear Cross Rail To Center (for Open Base Tables Only)
TA-72	Leg to Wall Brace (Set per table)
TA-95	Upgrade 16 Ga. 304 S/S Legs Only

## WORK TABLE CASTERS



### Standard Casters

Maintains the Standard 35-1/2" Working Height

200 lbs. Load Capacity Per Caster

**When Used w/ Stainless Steel Legs**

- TA-25S-4 Set of 4 (Two with Brakes)
- TA-25S-6 Set of 6 (Two with Brakes)

**When Used w/ Galvanized Legs**

- TA-25G-4 Set of 4 (Two with Brakes)
- TA-25G-6 Set of 6 (Two with Brakes)

### Replacement Casters

For Work Tables

- TA-25 Set of 4 (Two with Brakes)

- TA-25A Set of 6 (Two with Brakes)

200 lbs. Load Capacity Per Caster



**Optional Standard Caster Upgrades:**

- TA-25B Set For brakes on all wheels (Standard Casters) - Add price to the following models: TA-25, TA-25A, TA-25S-4, TA-25S-6, TA-25G-4, TA-25G-6
- TA-25C Per Caster Upgrade Standard Caster with Heavy Duty Urethane Wheels (Per Caster)

## EQUIPMENT STAND CASTERS



### Standard Casters

5" Urethane Wheels.

Maintains the Standard 24" Working Height

200 lbs. Load Capacity Per Caster

**w/ Stainless Steel Legs**

- TA-25ES Set of 4 (Two with Brakes)

**w/ Galvanized Legs**

- TA-25EG Set of 4 (Two with Brakes)

### HEAVY DUTY Casters

5" Urethane Wheels

400 lbs. Load Capacity Per Caster

- TA-255 Super Heavy Duty Set of 4 (Two with Brakes)

- TA-256 Super Heavy Duty Set of 6 (Two with Brakes)



### Enclosed Base Table Casters

Easy Bolt-On Style



- TA-255P Set of 4 (Two with Brakes)

- TA-255AP Set of 6 (Two with Brakes)
- 300 lbs. Load Capacity Per Caster

For brakes on all wheels (Enclosed Base Casters) - Add price to models: TA-255P or TA-255AP

TA-255PB

**Optional Equipment Stand Caster Upgrade:**

- TA-255B For brakes on all wheels (Equipment Casters) - Add price to any of the following models: TA-255, TA-256, TA-25ES, TA-25EG

Contact Our SMART FABRICATION™ Department for more information at 800-645-3166 or email in your specifications to smartfab@advancetabco.com

***Submittal Sheet***

04/02/2018

**ITEM# 46 - WORK TABLE, STAINLESS STEEL TOP (1 EA REQ'D)**

Advance Tabco KMSLAG-243-X

Work Table, 36"W x 24"D, 16 gauge 304 stainless steel top with 5"H backsplash, 18 gauge stainless steel adjustable undershelf, stainless steel legs & adjustable bullet feet, NSF



# STAINLESS STEEL HEAVY DUTY WORK TABLES With Adjustable Undershef



Stainless Steel Bullet Feet are standard on MSLAG & KMSLAG Series



Item #: \_\_\_\_\_ Qty #: \_\_\_\_\_  
 Model #: \_\_\_\_\_  
 Project #: \_\_\_\_\_

**FEATURES:**

**MSLAG:** Top is furnished with 1 5/8" square bend on sides and 1 5/8" sanitary rolled rim on front and rear & square sides.

**KMSLAG:** Top is furnished with 1 5/8" square bend on sides and 1 5/8" sanitary rolled rim on front with 5" Rear Splash.

Two hat-channels stud welded under tabletop to reinforce and maintain a level work surface.

Aluminum die cast "leg-to-shelf" clamp secures shelf to leg eliminating unsightly nuts and bolts. Undershef is fully adjustable.

**CONSTRUCTION:**

All TIG welded. Exposed weld areas polished to match adjacent surface.

Top is sound deadened.

Roll formed embossed galvanized hat channels are secured to top by means of structural adhesive and weld studs.

Gussets welded to support hat channels.

**MATERIAL:**

**TOP:** 16 gauge stainless steel type "304" series.

**SHELF:** 18 gauge stainless steel.

**LEGS:** 1 5/8" diameter tubular Stainless steel.  
 Stainless steel gussets. 1" adjustable stainless steel bullet feet.



**FLAT TOP**  
MSLAG-X Series



**5" BACKSPASH**  
KMSLAG-X Series

	L	Model #	WT.	Cu. Ft.	Model #		WT.	Cu. Ft.
					FLAT TOP	5" SPLASH		
<b>24" WIDE</b>	24"	MSLAG-242-X	43 lbs.	4	KMSLAG-242-X	47 lbs.	6	
	30"	MSLAG-240-X	52 lbs.	4	KMSLAG-240-X	55 lbs.	6	
	36"	MSLAG-243-X	57 lbs.	4	KMSLAG-243-X	62 lbs.	6	
	48"	MSLAG-244-X	70 lbs.	6	KMSLAG-244-X	75 lbs.	9	
	60"	MSLAG-245-X	80 lbs.	7	KMSLAG-245-X	90 lbs.	11	
	72"	MSLAG-246-X	96 lbs.	8	KMSLAG-246-X	103 lbs.	13	
	84"	MSLAG-247-X	109 lbs.	10	KMSLAG-247-X	118 lbs.	15	
96"	MSLAG-248-X*	130 lbs.	11	KMSLAG-248-X*	139 lbs.	17		
<b>30" WIDE</b>	24"	MSLAG-302-X	46 lbs.	5	KMSLAG-302-X	51 lbs.	8	
	30"	MSLAG-300-X	60 lbs.	5	KMSLAG-300-X	63 lbs.	8	
	36"	MSLAG-303-X	69 lbs.	5	KMSLAG-303-X	74 lbs.	8	
	48"	MSLAG-304-X	85 lbs.	7	KMSLAG-304-X	91 lbs.	11	
	60"	MSLAG-305-X	103 lbs.	8	KMSLAG-305-X	109 lbs.	13	
	72"	MSLAG-306-X	120 lbs.	10	KMSLAG-306-X	127 lbs.	16	
	84"	MSLAG-307-X	136 lbs.	12	KMSLAG-307-X	139 lbs.	18	
96"	MSLAG-308-X*	161 lbs.	13	KMSLAG-308-X*	166 lbs.	20		
<b>36" WIDE</b>	36"	MSLAG-363-X	75 lbs.	6	KMSLAG-363-X	79 lbs.	10	
	48"	MSLAG-364-X	94 lbs.	9	KMSLAG-364-X	98 lbs.	13	
	60"	MSLAG-365-X	112 lbs.	10	KMSLAG-365-X	119 lbs.	15	
	72"	MSLAG-366-X	132 lbs.	12	KMSLAG-366-X	139 lbs.	18	
	96"	MSLAG-368-X*	179 lbs.	16	KMSLAG-368-X*	190 lbs.	24	

\*All 8 ft. Tables Provided With 6 Legs



**Customer Service Available To Assist You 1-800-645-3166 8:30 am - 8:00 pm E.S.T.**

For Orders & Customer Service:

Email: customer@advancetabco.com or Fax: 631-242-6900

For Smart Fabrication™ Quotes:

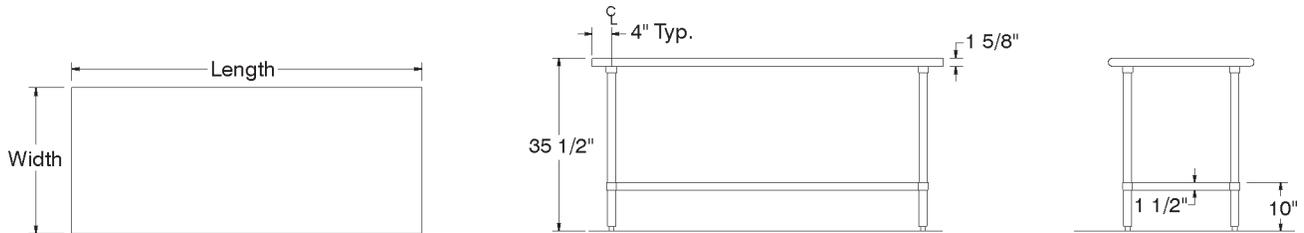
Email: smartfab@advancetabco.com or Fax: 631-586-2933

# DETAILS and SPECIFICATIONS

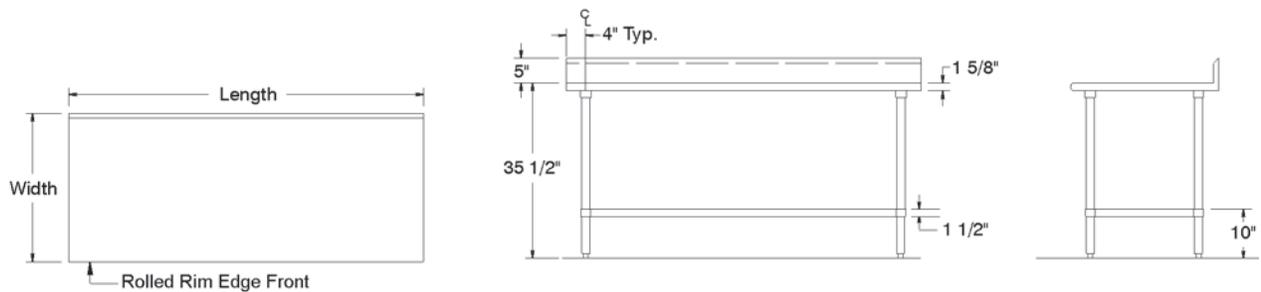
TOL  $\pm$  .500"

ALL DIMENSIONS ARE TYPICAL

## MSLAG-X SERIES



## KMSLAG-X SERIES



**Submittal Sheet**

04/02/2018

**ITEM# 47 - WIRE SHELVING (16 EA REQ'D)**

Eagle Group 2160VG

Shelf, wire, 60"W x 21"D, patented QuadTruss® design, includes (4) pairs of split sleeves per shelf, 600 lbs. capacity, Valu-Gard® green epoxy finish, NSF

**ACCESSORIES**

<u>Mfr</u>	<u>Qty</u>	<u>Model</u>	<u>Spec</u>
Eagle Group	16	P74-VG	Post, stationary, 74"H, grooved in 1" increments, includes post cap & leveling bolt, Valu-Gard® green epoxy finish, NSF



Profit from the Eagle Advantage®

# Specification Sheet

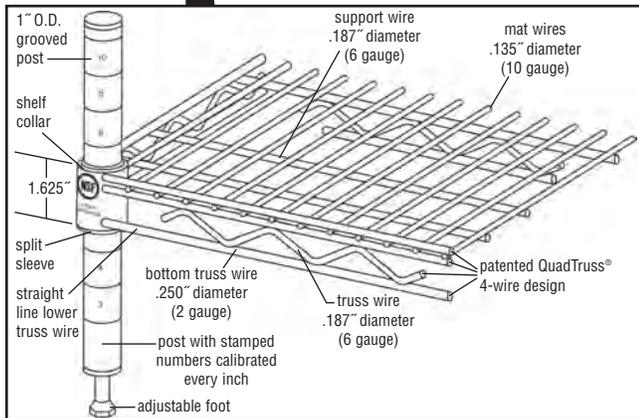
## Short Form Specifications

Eagle Wire Shelf, model \_\_\_\_\_. (EAGLEbrite® Zinc, Chrome, Valu-Master® Grey Epoxy, Valu-Gard® Green Epoxy, EAGLEgard® Green Epoxy with MICROGARD®, or Stainless steel electropolished) finish. Patented QuadTruss® design, with mat wires welded to a four-truss assembly on front and back, and a three-truss assembly on each end.

Eagle Post, model \_\_\_\_\_. (EAGLEbrite® Zinc, Chrome, Valu-Master® Grey Epoxy, Valu-Gard® Green Epoxy, EAGLEgard® Green Epoxy with MICROGARD®, or Stainless steel) finish. Post is 1" diameter, numerically grooved in 1" increments, and includes post cap and leveling bolt.



wire shelves assembled to posts



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**Foodservice Division: Phone 800-441-8440**  
**MHC/Retail Display Divisions: Phone 800-637-5100**

For custom configuration or fabrication needs, contact our **SpecFAB® Division**.  
 Phone: 302-653-3000 • Fax: 302-653-3091 • e-mail: specfab@eaglegrp.com

**Spec sheets available for viewing, printing or downloading from our online literature library at [www.eaglegrp.com](http://www.eaglegrp.com)**

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Item No.: \_\_\_\_\_  
 Project No.: \_\_\_\_\_  
 S.I.S. No.: \_\_\_\_\_

## Wire Shelving

### MODELS:

- 14\*
- 24\*
- P7-\*
- P33-\*
- P74-\*
- 18\*
- 30\*
- P14-\*
- P54-\*
- P86-\*
- 21\*
- 36\*
- P18-\*
- P63-\*
- P96-\*

\* See charts for complete model numbers.

- Patented QuadTruss® design (patent #5,390,803) makes EAGLE shelves up to 25% stronger and provides a retaining ledge for increased storage stability and product retention.
- Assembly: numerically calibrated grooved posts, tapered plastic split sleeves and shelf collars combine to make shelving assembly a simple two-step exercise: 1) Snap the split sleeves onto a post over the number of your choice; and 2) slide a shelf collar over the split sleeves. A positive lock between shelf and post is created without the use of any tools.
- Open-wire construction promotes higher visibility, allows light to pass through the shelves, permits greater air circulation which helps reduce moisture and dust build-up, and increases the effectiveness of fire-suppression systems.
- Tapered split sleeves of high-temperature-resistant ABS plastic create a positive lock that becomes stronger as the load increases.
- Posts are numbered in increments of 1" (25mm) to ensure fast and level assembly.
- Leveling feet are provided to help compensate for uneven floor surfaces.
- Shelf strength: shelf mat utilizes a pincer-type design with the mat wire sandwiched between the two top truss wires, adding significant strength and distributing the entire load without stress and strain on the welds.
- Weight capacities: 800 lbs. (363 kg) for shelves up to 48" (1219mm)-long, evenly distributed static load. 600 lbs. (272 kg) for shelves 54" through 72" (1372 through 1829mm)-long. Shelving units should not exceed 2400 lbs. (1089 kg) per set of four posts.
- Packaging: 24" (610mm) through 48" (1219mm) lengths are packed four to a box. 54", 60" and 72" (1372, 1524 and 1829mm) lengths are packed two to a box.

### Options / Accessories

- Casters
- Ledges
- Aluminum split sleeves
- Foot plates
- Dividers
- Shelf markers
- "S" hooks
- Rods and tabs

### Certifications / Approvals



Government specifications  
 MIL-S-40144E

### AUTOQUOTES





Profit from the Eagle Advantage®

Item No.: \_\_\_\_\_  
 Project No.: \_\_\_\_\_  
 S.I.S. No.: \_\_\_\_\_

**Wire Shelves**

EAGLE brite®	chrome	Valu-Master®	Valu-Gard®	EAGLE gard®*	stainless steel	width x length in.	width x length mm	weight lb.	weight kg
1424Z	1424C	1424V	1424VG	1424E	1424S	14" x 24"	356 x 610	6	2.7
1430Z	1430C	1430V	1430VG	1430E	1430S	14" x 30"	356 x 762	7	3.2
1436Z	1436C	1436V	1436VG	1436E	1436S	14" x 36"	356 x 914	8	3.6
1442Z	1442C	1442V	1442VG	1442E	1442S	14" x 42"	356 x 1067	9	4.1
1448Z	1448C	1448V	1448VG	1448E	1448S	14" x 48"	356 x 1219	10	4.6
1454Z	1454C	1454V	1454VG	1454E	1454S	14" x 54"	356 x 1372	12	5.5
1460Z	1460C	1460V	1460VG	1460E	1460S	14" x 60"	356 x 1524	14	6.4
1472Z	1472C	1472V	1472VG	1472E	1472S	14" x 72"	356 x 1829	17	7.7
1824Z	1824C	1824V	1824VG	1824E	1824S	18" x 24"	457 x 610	7	3.2
1830Z	1830C	1830V	1830VG	1830E	1830S	18" x 30"	457 x 762	8	3.6
1836Z	1836C	1836V	1836VG	1836E	1836S	18" x 36"	457 x 914	9	4.1
1842Z	1842C	1842V	1842VG	1842E	1842S	18" x 42"	457 x 1067	11	5.0
1848Z	1848C	1848V	1848VG	1848E	1848S	18" x 48"	457 x 1219	12	5.5
1854Z	1854C	1854V	1854VG	1854E	1854S	18" x 54"	457 x 1372	15	6.8
1860Z	1860C	1860V	1860VG	1860E	1860S	18" x 60"	457 x 1524	17	7.7
1872Z	1872C	1872V	1872VG	1872E	1872S	18" x 72"	457 x 1829	20	9.1
2124Z	2124C	2124V	2124VG	2124E	2124S	21" x 24"	533 x 610	8	3.6
2130Z	2130C	2130V	2130VG	2130E	2130S	21" x 30"	533 x 762	9	4.1
2136Z	2136C	2136V	2136VG	2136E	2136S	21" x 36"	533 x 914	11	5.0
2142Z	2142C	2142V	2142VG	2142E	2142S	21" x 42"	533 x 1067	12	5.5
2148Z	2148C	2148V	2148VG	2148E	2148S	21" x 48"	533 x 1219	14	6.4
2154Z	2154C	2154V	2154VG	2154E	2154S	21" x 54"	533 x 1372	16	7.3
2160Z	2160C	2160V	2160VG	2160E	2160S	21" x 60"	533 x 1524	18	8.2
2172Z	2172C	2172V	2172VG	2172E	2172S	21" x 72"	533 x 1829	24	10.9
2424Z	2424C	2424V	2424VG	2424E	2424S	24" x 24"	610 x 610	9	4.1
2430Z	2430C	2430V	2430VG	2430E	2430S	24" x 30"	610 x 762	11	5.0
2436Z	2436C	2436V	2436VG	2436E	2436S	24" x 36"	610 x 914	13	5.9
2442Z	2442C	2442V	2442VG	2442E	2442S	24" x 42"	610 x 1067	15	6.8
2448Z	2448C	2448V	2448VG	2448E	2448S	24" x 48"	610 x 1219	16	7.3
2454Z	2454C	2454V	2454VG	2454E	2454S	24" x 54"	610 x 1372	19	8.6
2460Z	2460C	2460V	2460VG	2460E	2460S	24" x 60"	610 x 1524	21	9.5
2472Z	2472C	2472V	2472VG	2472E	2472S	24" x 72"	610 x 1829	26	11.8
3030Z	3030C	3030V	3030VG	3030E	3030S	30" x 30"	762 x 762	16	7.3
3036Z	3036C	3036V	3036VG	3036E	3036S	30" x 36"	762 x 914	17	7.7
3048Z	3048C	3048V	3048VG	3048E	3048S	30" x 48"	762 x 1219	20	9.1
3060Z	3060C	3060V	3060VG	3060E	3060S	30" x 60"	762 x 1524	25	11.4
3072Z	3072C	3072V	3072VG	3072E	3072S	30" x 72"	762 x 1829	30	13.6
3636Z	3636C	3636V	3636VG	3636E	3636S	36" x 36"	914 x 914	21	9.5
3648Z	3648C	3648V	3648VG	3648E	3648S	36" x 48"	914 x 1219	26	11.8
3660Z	3660C	3660V	3660VG	3660E	3660S	36" x 60"	914 x 1524	34	15.4
3672Z	3672C	3672V	3672VG	3672E	3672S	36" x 72"	914 x 1829	43	19.5

**Posts**

Numerically grooved in 1" (25mm) increments. Includes post cap and leveling bolt. For mobile application (excluding 96" posts), add prefix "C" to model number. Example: CP14-E. See Spec Sheet #EG01.05A for information about casters available.

EAGLE brite®**	chrome	Valu-Master®	Valu-Gard®	EAGLE gard®*	stainless steel	height in.	height mm	weight lb.	weight kg
P7-Z	P7-C	P7-V	P7-VG	P7-E	P7-S	7"	178	1.0	0.5
P14-Z	P14-C	P14-V	P14-VG	P14-E	P14-S	14"	356	1.0	0.5
P18-Z	P18-C	P18-V	P18-VG	P18-E	P18-S	18"	457	1.5	0.7
P33-Z	P33-C	P33-V	P33-VG	P33-E	P33-S	33"	838	2.0	0.9
P54-Z	P54-C	P54-V	P54-VG	P54-E	P54-S	54"	1372	3.0	1.4
P63-Z	P63-C	P63-V	P63-VG	P63-E	P63-S	63"	1600	3.5	1.6
P74-Z	P74-C	P74-V	P74-VG	P74-E	P74-S	74"	1880	4.0	1.8
P86-Z	P86-C	P86-V	P86-VG	P86-E	P86-S	86"	2184	5.0	2.3
- n/a -	- P96-C***	- n/a -	- n/a -	- n/a -	- P96-S***	96"	2438	6.0	2.7

\* MICROGARD® standard on all EAGLEgard® posts.  
 \*\* EAGLEbrite® posts are clear epoxy coated for use in dry or wet environments.  
 \*\*\* 96" (2538mm) posts are NOT to be used on units less than 24" (610mm) front-to-back.  
 Recommend using in conjunction with foot plates to affix to floor, and with post clamps where applicable. For stationary use only.

**EAGLE GROUP**

100 Industrial Boulevard, Clayton, DE 19938-8903 USA  
 Phone: 302-653-3000 • Fax: 302-653-2065 • www.eaglegrp.com  
 Foodservice Division: Phone 800-441-8440  
 MHC/Retail Display Divisions: Phone 800-637-5100

**Finishes available:**

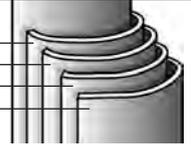
**Stainless Steel finish – OUR BEST**

• Stainless steel  
 NSF-listed for all environments. Type 304 stainless steel. **15-Year Limited Warranty**  
 Note: Stainless steel shelving is electropolished.



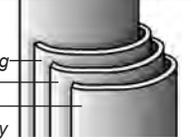
**Eaglegard® hybrid epoxy**

• Zinc chloride  
 • Clear chromate  
 • MasterSeal® sealer  
 • Blue green hybrid epoxy with MICROGARD®\*  
 NSF-listed for all environments. Zinc chloride plating followed by clear chromate plating with MasterSeal® sealer, and a final coat of hybrid translucent epoxy with MICROGARD®.  
**15-Year Limited Warranty**



**Valu-Master® and Valu-Gard® epoxies**

• Phosphate conversion coating  
 • MasterSeal® sealer  
 • Pewter gray (Valu-Master®) or green (Valu-Gard®) epoxy  
 NSF-listed for wet or dry storage environments. Phosphate conversion coating followed by epoxy coating. **5-Year Limited Warranty**



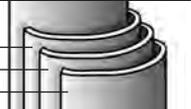
**Chrome**

• Bright nickel  
 • Chrome  
 • Air-dry lacquer  
 NSF-listed for dry storage environments. Bright nickel plating followed by chrome plating.  
**1-Year Limited Warranty**  
 (NOTE: Optional clear hybrid epoxy, NSF-listed for all environments, is available.)



**Eaglebrite® zinc**

• Zinc chloride  
 • Clear chromate  
 • MasterSeal® sealer  
 NSF-listed for dry storage environments. Bright zinc chloride plating followed by clear chromate plating with MasterSeal® sealer for improved rust protection.  
**3-Year Limited Warranty**  
 (NOTE: Wire shelves feature MasterSeal® sealer. NSF-listed for all environments.)



\* MICROGARD® is an antimicrobial agent which contains built-in protection to retard the growth of a broad range of bacteria, mold and mildew on the surface of the shelves that cause stains, odors and degradation. **STANDARD ON ALL EAGLEGARD® SHELVEING.**



Profit from the Eagle Advantage®

# Specification Sheet

## Short Form Specifications

Eagle Solid Shelving, model \_\_\_\_\_. (Heavy gauge stainless steel, Valu-Master® Gray epoxy, Valu-Gard® Green Epoxy, or Galvanized Steel) with raised "V" edge on all sides and double-hem bending for added strength. Aluminum corner castings to lock shelves to posts with tapered (plastic or aluminum) split sleeves.



solid shelves and posts combined to form unit

## Options / Accessories

- Casters with bumper
- Foot plates
- Joining clamps
- Aluminum split sleeves
- Solid shelving ledge
- Solid shelving divider

## EAGLE GROUP

100 Industrial Boulevard, Clayton, DE 19938-8903 USA

Phone: 302-653-3000 • Fax: 302-653-2065

www.eaglegrp.com

Foodservice Division: Phone 800-441-8440

MHC/Retail Display Divisions: Phone 800-637-5100

For custom configuration or fabrication needs, contact our SpecFAB® Division.

Phone: 302-653-3000 • Fax: 302-653-2065 • e-mail: quotes@eaglegrp.com

Item No.:	_____
Project No.:	_____
S.I.S. No.:	_____

## Solid Shelving

### MODELS:

- |                                |                                |                                |                                |
|--------------------------------|--------------------------------|--------------------------------|--------------------------------|
| <input type="checkbox"/> SS14* | <input type="checkbox"/> P7-*  | <input type="checkbox"/> P54-* | <input type="checkbox"/> P96-* |
| <input type="checkbox"/> SS18* | <input type="checkbox"/> P14-* | <input type="checkbox"/> P63-* |                                |
| <input type="checkbox"/> SS21* | <input type="checkbox"/> P18-* | <input type="checkbox"/> P74-* |                                |
| <input type="checkbox"/> SS24* | <input type="checkbox"/> P33-* | <input type="checkbox"/> P86-* |                                |

\* See charts for complete model numbers.

- Solid shelving is hemmed, has a two-fold thickness of heavy gauge steel, and comes standard with a marine edge providing unsurpassed strength and stability. Aluminum corner castings create the locking mechanism to fasten the shelves to the posts.
- Raised marine edge on all four sides retains contents to shelf, makes cleaning easier and helps reduce the spill of shelf contents.
- Numerically-calibrated grooved posts, tapered plastic or aluminum split sleeves and aluminum corner castings combine to make shelf assembly fast and easy.
- Shelving can be vertically adjusted on 1" (25mm) increments for the entire post length.
- Heavy gauge stainless steel, galvanized steel coated with Valu-Master® pewter gray epoxy or Valu-Gard® green epoxy, or galvanized steel.
- Leveling feet are provided to help compensate for uneven floor surfaces.

## Certifications / Approvals



Government specifications  
MIL-S-40144E

## AUTOQUOTES



EG01.01 Rev. 02/17

Spec sheets available for viewing, printing or downloading from our online literature library at [www.eaglegrp.com](http://www.eaglegrp.com)

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Profit from the Eagle Advantage®

Item No.: \_\_\_\_\_  
 Project No.: \_\_\_\_\_  
 S.I.S. No.: \_\_\_\_\_

# Solid Shelving

## Solid Shelves

galvanized	Valu-Master®	Valu-Gard®	stainless steel	width x length		weight	
				in.	mm	lb.	kg
SS1424G	SS1424V	SS1424VG	SS1424S	14" x 24"	356 x 610	10	4.6
SS1430G	SS1430V	SS1430VG	SS1430S	14" x 30"	356 x 762	12	5.5
SS1436G	SS1436V	SS1436VG	SS1436S	14" x 36"	356 x 914	14	6.4
SS1442G	SS1442V	SS1442VG	SS1442S	14" x 42"	356 x 1067	15	6.8
SS1448G	SS1448V	SS1448VG	SS1448S	14" x 48"	356 x 1219	17	7.7
SS1454G	SS1454V	SS1454VG	SS1454S	14" x 54"	356 x 1372	20	9.1
SS1460G	SS1460V	SS1460VG	SS1460S	14" x 60"	356 x 1524	22	10.0
SS1472G	SS1472V	SS1472VG	SS1472S	14" x 72"	356 x 1829	26	11.8
SS1824G	SS1824V	SS1824VG	SS1824S	18" x 24"	457 x 610	11	5.0
SS1830G	SS1830V	SS1830VG	SS1830S	18" x 30"	457 x 762	14	6.4
SS1836G	SS1836V	SS1836VG	SS1836S	18" x 36"	457 x 914	16	7.3
SS1842G	SS1842V	SS1842VG	SS1842S	18" x 42"	457 x 1067	18	8.2
SS1848G	SS1848V	SS1848VG	SS1848S	18" x 48"	457 x 1219	20	9.1
SS1854G	SS1854V	SS1854VG	SS1854S	18" x 54"	457 x 1372	22	10.0
SS1860G	SS1860V	SS1860VG	SS1860S	18" x 60"	457 x 1524	24	10.9
SS1872G	SS1872V	SS1872VG	SS1872S	18" x 72"	457 x 1829	28	12.7
SS2124G	SS2124V	SS2124VG	SS2124S	21" x 24"	533 x 610	13	5.9
SS2130G	SS2130V	SS2130VG	SS2130S	21" x 30"	533 x 762	15	6.8
SS2136G	SS2136V	SS2136VG	SS2136S	21" x 36"	533 x 914	18	8.2
SS2142G	SS2142V	SS2142VG	SS2142S	21" x 42"	533 x 1067	21	9.5
SS2148G	SS2148V	SS2148VG	SS2148S	21" x 48"	533 x 1219	23	10.5
SS2154G	SS2154V	SS2154VG	SS2154S	21" x 54"	533 x 1372	25	11.4
SS2160G	SS2160V	SS2160VG	SS2160S	21" x 60"	533 x 1524	28	12.7
SS2172G	SS2172V	SS2172VG	SS2172S	21" x 72"	533 x 1829	30	13.6
SS2424G	SS2424V	SS2424VG	SS2424S	24" x 24"	610 x 610	15	6.8
SS2430G	SS2430V	SS2430VG	SS2430S	24" x 30"	610 x 762	17	7.7
SS2436G	SS2436V	SS2436VG	SS2436S	24" x 36"	610 x 914	19	8.6
SS2442G	SS2442V	SS2442VG	SS2442S	24" x 42"	610 x 1067	23	10.5
SS2448G	SS2448V	SS2448VG	SS2448S	24" x 48"	610 x 1219	24	10.9
SS2454G	SS2454V	SS2454VG	SS2454S	24" x 54"	610 x 1372	27	12.3
SS2460G	SS2460V	SS2460VG	SS2460S	24" x 60"	610 x 1524	31	14.1
SS2472G	SS2472V	SS2472VG	SS2472S	24" x 72"	610 x 1829	33	15.0



For cleanroom applications, add prefix **CR** to stainless steel model number (ex: **CRSS1424S**).  
 Electropolished finish available for stainless steel shelves. Consult factory. Please note: Shelf with electropolished finish will have a flat surface without "V" edge.  
 Contact factory for availability of 72"-long shelves. Availability based on application.

## Posts

Numerically grooved in 1" (25mm) increments. Includes post cap and leveling bolt. For mobile application (excluding 96" posts), add prefix "C" to model number. Example: **CP14-E**. See Spec Sheet #EG01.05 for information about casters available.

EAGLE brite***	chrome	Valu-Master®	Valu-Gard®	EAGLE gard**	stainless steel	height		weight	
						in.	mm	lb.	kg
P7-Z	P7-C	P7-V	P7-VG	P7-E	P7-S	7"	178	1.0	0.5
P14-Z	P14-C	P14-V	P14-VG	P14-E	P14-S	14"	356	1.0	0.5
P18-Z	P18-C	P18-V	P18-VG	P18-E	P18-S	18"	457	1.5	0.7
P33-Z	P33-C	P33-V	P33-VG	P33-E	P33-S	33"	838	2.0	0.9
P54-Z	P54-C	P54-V	P54-VG	P54-E	P54-S	54"	1372	3.0	1.4
P63-Z	P63-C	P63-V	P63-VG	P63-E	P63-S	63"	1600	3.5	1.6
P74-Z	P74-C	P74-V	P74-VG	P74-E	P74-S	74"	1880	4.0	1.8
P86-Z	P86-C	P86-V	P86-VG	P86-E	P86-S	86"	2184	5.0	2.3
- n/a -	P96-C***	- n/a -	- n/a -	- n/a -	P96-S***	96"	2438	6.0	2.7

\* MICROGARD® standard on all EAGLEgard® posts.  
 \*\* EAGLEbrite® posts are clear epoxy coated for use in dry or wet environments.  
 \*\*\* 96" (2538mm) posts are NOT to be used on units less than 24" (610mm) front-to-back. Recommend using in conjunction with foot plates to affix to floor, and with post clamps where applicable. For stationary use only!



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 Rev. 02/17

***Submittal Sheet***

04/02/2018

**ITEM# 48 - HAND SINK (1 EA REQ'D)**

Advance Tabco 7-PS-62-1X

Hand Sink, wall mounted, 14" wide x 10" front-to-back x 5" deep bowl, 20 gauge 304 stainless steel, splash mounted gooseneck faucet, knee valve, basket drain, wall bracket, NSF, cCSAus



STAINLESS STEEL  
**HAND SINKS**  
**KNEE VALVE**



Item #: \_\_\_\_\_ Qty #: \_\_\_\_\_  
 Model #: \_\_\_\_\_  
 Project #: \_\_\_\_\_



7-PS-62



7-PS-59

**FEATURES:**

One piece **Deep Drawn** sink bowl design.

**7-PS-30** Sink bowl is 16" x 14" x 6".

**7-PS-78** Sink bowl is 16" x 20" x 6".

**7-PS-59, 7-PS-62, 7-PS-82** Sink bowl is 10" x 14" x 5".

**7-PS-63** Sink bowl is 9" x 9" x 5".

**7-PS-59** Welded 7 3/4" high side splashes.

Keyhole wall mount bracket.

Stainless steel basket drain 1-1/2" IPS.

Knee valve operated faucet provides true hands-free operation.

All sink bowls have a large liberal radii with a minimum dimension of 2" and are rectangular in design for increased capacity.

Apron conceals plumbing on all three sides.

"Hands Free" splash mounted gooseneck faucet furnished with aerator.

**Specific Features:**

**7-PS-82** has Towel Dispenser with hinged towel box. Unit uses standard C-fold towels. Liquid soap dispenser also included.

**7-PS-63** "Hands Free" splash mounted 6" "D" Spout faucet furnished with aerator.

**SPACE SAVER**



7-PS-30



7-PS-63

See page A-7 for more  
 Space Saver Units

**CONSTRUCTION:**

All TIG welded.

Welded areas blended to match adjacent surfaces and to a satin finish.

Die formed Countertop Edge with a 3/8" No-Drip offset.

One sheet of stainless steel - No Seams.

**MATERIAL:**

Heavy gauge type 304 series stainless steel.

Wall mounting bracket is galvanized steel and of offset design.

All fittings are brass / chrome plated unless otherwise indicated.

**MECHANICAL:**

Spout supply is 1/2" IPS male thread.

Knee Valve is barrel type and is activated by pedal.

(Contractor on site must connect faucet to knee operated valves.)



7-PS-78

Keyhole Bracket for  
 easier installation  
 and greater stability.



7-PS-82

**Standard Faucet conforms to NSF 61 Standard 9.  
 Faucets Are AB1953 Lead Free Compliant.**

For Replacement Faucets & Upgrades, Drains & Accessories  
 Visit our website at [www.advancetabco.com](http://www.advancetabco.com)



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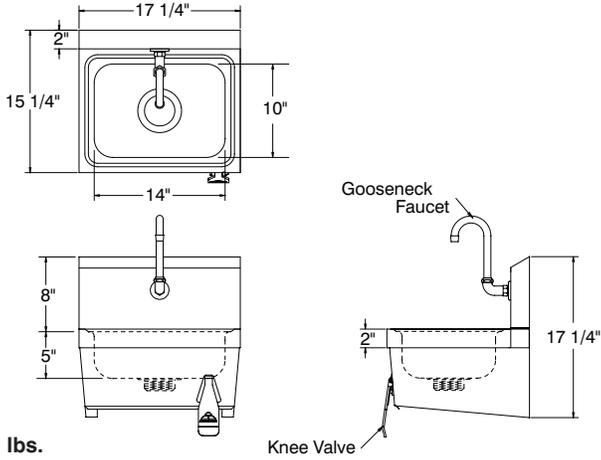
# DIMENSIONS and SPECIFICATIONS

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

FITTINGS SUPPLIED AS SHOWN

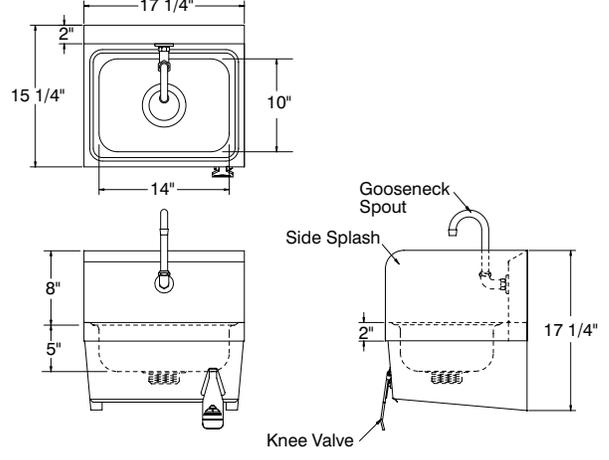
ALL DIMENSIONS ARE TYPICAL

**7-PS-62**



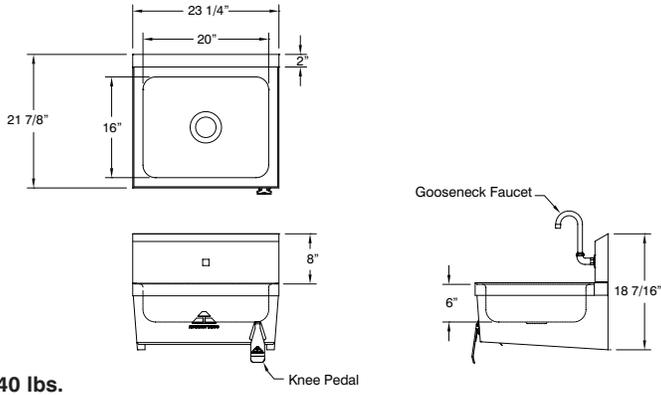
25 lbs.

**7-PS-59**



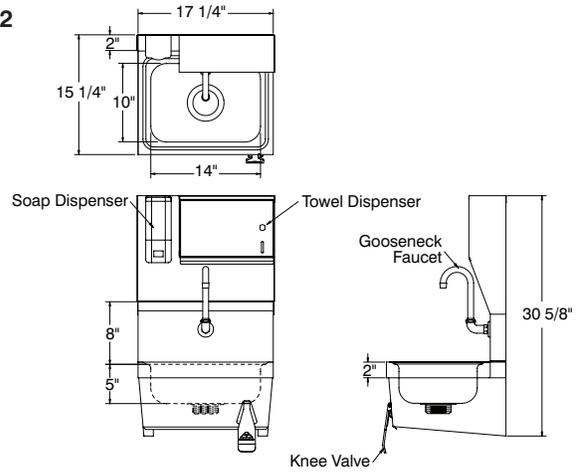
27 lbs.

**7-PS-78**



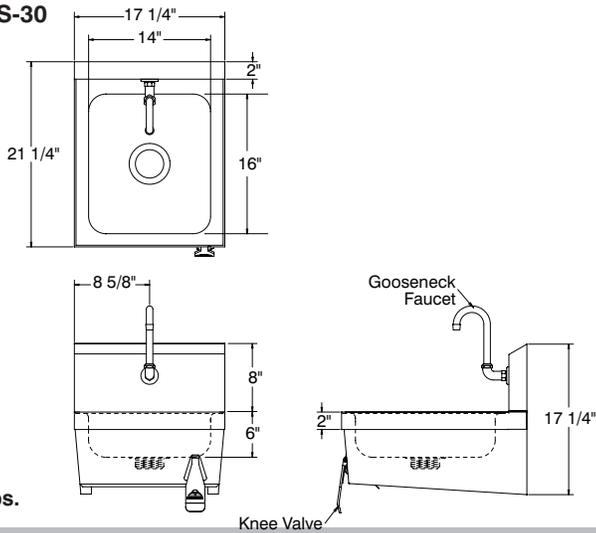
40 lbs.

**7-PS-82**



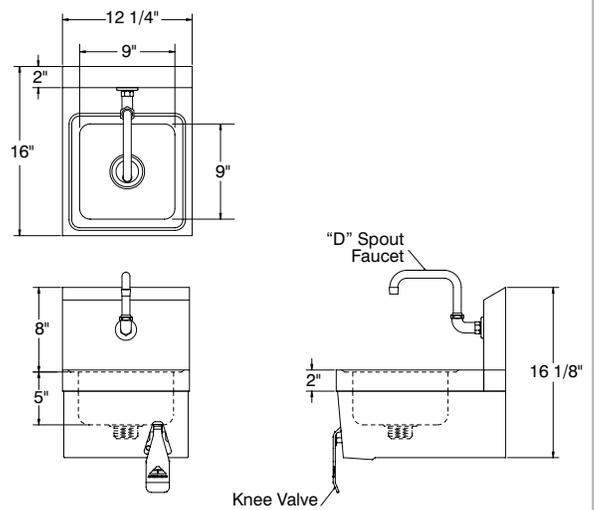
38 lbs.

**7-PS-30**



33 lbs.

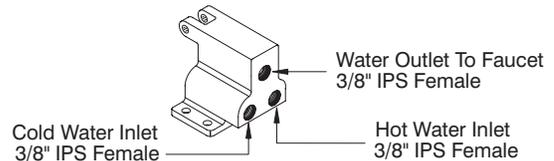
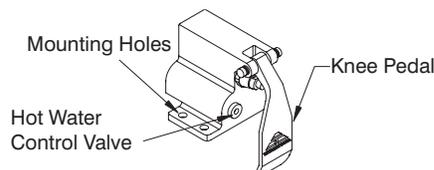
**7-PS-63**



20 lbs.

## KNEE VALVE DETAIL

**3/8" IPS FEMALE**



***Submittal Sheet***

04/02/2018

**ITEM# 49 - TRASH CAN,23 GAL (1 REQ'D)**

OWNER 3540

Trash Can,23 Gal - By Owner

<By Owner>

**Submittal Sheet**

04/02/2018

**ITEM# 50 - WIRE SHELVING (5 EA REQ'D)**

Eagle Group 2160VG

Shelf, wire, 60"W x 21"D, patented QuadTruss® design, includes (4) pairs of split sleeves per shelf, 600 lbs. capacity, Valu-Gard® green epoxy finish, NSF

**ACCESSORIES**

<u>Mfr</u>	<u>Qty</u>	<u>Model</u>	<u>Spec</u>
Eagle Group	4	P74-VG	Post, stationary, 74"H, grooved in 1" increments, includes post cap & leveling bolt, Valu-Gard® green epoxy finish, NSF



Profit from the Eagle Advantage®

# Specification Sheet

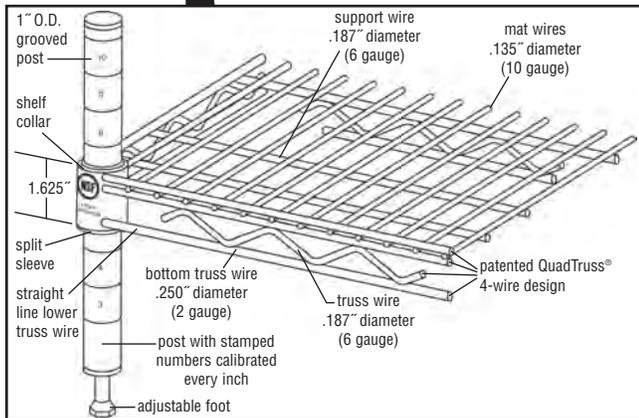
## Short Form Specifications

Eagle Wire Shelf, model \_\_\_\_\_. (EAGLEbrite® Zinc, Chrome, Valu-Master® Grey Epoxy, Valu-Gard® Green Epoxy, EAGLEgard® Green Epoxy with MICROGARD®, or Stainless steel electropolished) finish. Patented QuadTruss® design, with mat wires welded to a four-truss assembly on front and back, and a three-truss assembly on each end.

Eagle Post, model \_\_\_\_\_. (EAGLEbrite® Zinc, Chrome, Valu-Master® Grey Epoxy, Valu-Gard® Green Epoxy, EAGLEgard® Green Epoxy with MICROGARD®, or Stainless steel) finish. Post is 1" diameter, numerically grooved in 1" increments, and includes post cap and leveling bolt.



wire shelves assembled to posts



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**Foodservice Division: Phone 800-441-8440**  
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For custom configuration or fabrication needs, contact our **SpecFAB® Division**.  
 Phone: 302-653-3000 • Fax: 302-653-3091 • e-mail: specfab@eaglegrp.com

**Spec sheets available for viewing, printing or downloading from our online literature library at [www.eaglegrp.com](http://www.eaglegrp.com)**

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Item No.: \_\_\_\_\_  
 Project No.: \_\_\_\_\_  
 S.I.S. No.: \_\_\_\_\_

## Wire Shelving

### MODELS:

- 14\*     24\*     P7-\*     P33-\*     P74-\*
- 18\*     30\*     P14-\*     P54-\*     P86-\*
- 21\*     36\*     P18-\*     P63-\*     P96-\*

\* See charts for complete model numbers.

- Patented QuadTruss® design (patent #5,390,803) makes EAGLE shelves up to 25% stronger and provides a retaining ledge for increased storage stability and product retention.
- Assembly: numerically calibrated grooved posts, tapered plastic split sleeves and shelf collars combine to make shelving assembly a simple two-step exercise: 1) Snap the split sleeves onto a post over the number of your choice; and 2) slide a shelf collar over the split sleeves. A positive lock between shelf and post is created without the use of any tools.
- Open-wire construction promotes higher visibility, allows light to pass through the shelves, permits greater air circulation which helps reduce moisture and dust build-up, and increases the effectiveness of fire-suppression systems.
- Tapered split sleeves of high-temperature-resistant ABS plastic create a positive lock that becomes stronger as the load increases.
- Posts are numbered in increments of 1" (25mm) to ensure fast and level assembly.
- Leveling feet are provided to help compensate for uneven floor surfaces.
- Shelf strength: shelf mat utilizes a pincer-type design with the mat wire sandwiched between the two top truss wires, adding significant strength and distributing the entire load without stress and strain on the welds.
- Weight capacities: 800 lbs. (363 kg) for shelves up to 48" (1219mm)-long, evenly distributed static load. 600 lbs. (272 kg) for shelves 54" through 72" (1372 through 1829mm)-long. Shelving units should not exceed 2400 lbs. (1089 kg) per set of four posts.
- Packaging: 24" (610mm) through 48" (1219mm) lengths are packed four to a box. 54", 60" and 72" (1372, 1524 and 1829mm) lengths are packed two to a box.

### Options / Accessories

- Casters     Ledges     Aluminum split sleeves
- Foot plates     Dividers     Shelf markers
- "S" hooks     Rods and tabs

### Certifications / Approvals



Government specifications  
 MIL-S-40144E

### AUTOQUOTES





Profit from the Eagle Advantage®

Item No.: \_\_\_\_\_  
 Project No.: \_\_\_\_\_  
 S.I.S. No.: \_\_\_\_\_

**Wire Shelves**

EAGLE brite®	chrome	Valu-Master®	Valu-Gard®	EAGLE gard®*	stainless steel	width in.	length in.	mm	weight lb.	kg
1424Z	1424C	1424V	1424VG	1424E	1424S	14"	24"	356 x 610	6	2.7
1430Z	1430C	1430V	1430VG	1430E	1430S	14"	30"	356 x 762	7	3.2
1436Z	1436C	1436V	1436VG	1436E	1436S	14"	36"	356 x 914	8	3.6
1442Z	1442C	1442V	1442VG	1442E	1442S	14"	42"	356 x 1067	9	4.1
1448Z	1448C	1448V	1448VG	1448E	1448S	14"	48"	356 x 1219	10	4.6
1454Z	1454C	1454V	1454VG	1454E	1454S	14"	54"	356 x 1372	12	5.5
1460Z	1460C	1460V	1460VG	1460E	1460S	14"	60"	356 x 1524	14	6.4
1472Z	1472C	1472V	1472VG	1472E	1472S	14"	72"	356 x 1829	17	7.7
1824Z	1824C	1824V	1824VG	1824E	1824S	18"	24"	457 x 610	7	3.2
1830Z	1830C	1830V	1830VG	1830E	1830S	18"	30"	457 x 762	8	3.6
1836Z	1836C	1836V	1836VG	1836E	1836S	18"	36"	457 x 914	9	4.1
1842Z	1842C	1842V	1842VG	1842E	1842S	18"	42"	457 x 1067	11	5.0
1848Z	1848C	1848V	1848VG	1848E	1848S	18"	48"	457 x 1219	12	5.5
1854Z	1854C	1854V	1854VG	1854E	1854S	18"	54"	457 x 1372	15	6.8
1860Z	1860C	1860V	1860VG	1860E	1860S	18"	60"	457 x 1524	17	7.7
1872Z	1872C	1872V	1872VG	1872E	1872S	18"	72"	457 x 1829	20	9.1
2124Z	2124C	2124V	2124VG	2124E	2124S	21"	24"	533 x 610	8	3.6
2130Z	2130C	2130V	2130VG	2130E	2130S	21"	30"	533 x 762	9	4.1
2136Z	2136C	2136V	2136VG	2136E	2136S	21"	36"	533 x 914	11	5.0
2142Z	2142C	2142V	2142VG	2142E	2142S	21"	42"	533 x 1067	12	5.5
2148Z	2148C	2148V	2148VG	2148E	2148S	21"	48"	533 x 1219	14	6.4
2154Z	2154C	2154V	2154VG	2154E	2154S	21"	54"	533 x 1372	16	7.3
2160Z	2160C	2160V	2160VG	2160E	2160S	21"	60"	533 x 1524	18	8.2
2172Z	2172C	2172V	2172VG	2172E	2172S	21"	72"	533 x 1829	24	10.9
2424Z	2424C	2424V	2424VG	2424E	2424S	24"	24"	610 x 610	9	4.1
2430Z	2430C	2430V	2430VG	2430E	2430S	24"	30"	610 x 762	11	5.0
2436Z	2436C	2436V	2436VG	2436E	2436S	24"	36"	610 x 914	13	5.9
2442Z	2442C	2442V	2442VG	2442E	2442S	24"	42"	610 x 1067	15	6.8
2448Z	2448C	2448V	2448VG	2448E	2448S	24"	48"	610 x 1219	16	7.3
2454Z	2454C	2454V	2454VG	2454E	2454S	24"	54"	610 x 1372	19	8.6
2460Z	2460C	2460V	2460VG	2460E	2460S	24"	60"	610 x 1524	21	9.5
2472Z	2472C	2472V	2472VG	2472E	2472S	24"	72"	610 x 1829	26	11.8
3030Z	3030C	3030V	3030VG	3030E	3030S	30"	30"	762 x 762	16	7.3
3036Z	3036C	3036V	3036VG	3036E	3036S	30"	36"	762 x 914	17	7.7
3048Z	3048C	3048V	3048VG	3048E	3048S	30"	48"	762 x 1219	20	9.1
3060Z	3060C	3060V	3060VG	3060E	3060S	30"	60"	762 x 1524	25	11.4
3072Z	3072C	3072V	3072VG	3072E	3072S	30"	72"	762 x 1829	30	13.6
3636Z	3636C	3636V	3636VG	3636E	3636S	36"	36"	914 x 914	21	9.5
3648Z	3648C	3648V	3648VG	3648E	3648S	36"	48"	914 x 1219	26	11.8
3660Z	3660C	3660V	3660VG	3660E	3660S	36"	60"	914 x 1524	34	15.4
3672Z	3672C	3672V	3672VG	3672E	3672S	36"	72"	914 x 1829	43	19.5

**Posts**

Numerically grooved in 1" (25mm) increments. Includes post cap and leveling bolt. For mobile application (excluding 96" posts), add prefix "C" to model number. Example: CP14-E. See Spec Sheet #EG01.05A for information about casters available.

EAGLE brite®**	chrome	Valu-Master®	Valu-Gard®	EAGLE gard®*	stainless steel	height in.	mm	weight lb.	kg
P7-Z	P7-C	P7-V	P7-VG	P7-E	P7-S	7"	178	1.0	0.5
P14-Z	P14-C	P14-V	P14-VG	P14-E	P14-S	14"	356	1.0	0.5
P18-Z	P18-C	P18-V	P18-VG	P18-E	P18-S	18"	457	1.5	0.7
P33-Z	P33-C	P33-V	P33-VG	P33-E	P33-S	33"	838	2.0	0.9
P54-Z	P54-C	P54-V	P54-VG	P54-E	P54-S	54"	1372	3.0	1.4
P63-Z	P63-C	P63-V	P63-VG	P63-E	P63-S	63"	1600	3.5	1.6
P74-Z	P74-C	P74-V	P74-VG	P74-E	P74-S	74"	1880	4.0	1.8
P86-Z	P86-C	P86-V	P86-VG	P86-E	P86-S	86"	2184	5.0	2.3
- n/a -	P96-C***	- n/a -	- n/a -	- n/a -	P96-S***	96"	2438	6.0	2.7

\* MICROGARD® standard on all EAGLEgard® posts.  
 \*\* EAGLEbrite® posts are clear epoxy coated for use in dry or wet environments.  
 \*\*\* 96" (2538mm) posts are NOT to be used on units less than 24" (610mm) front-to-back.  
 Recommend using in conjunction with foot plates to affix to floor, and with post clamps where applicable. For stationary use only.

**EAGLE GROUP**

100 Industrial Boulevard, Clayton, DE 19938-8903 USA  
 Phone: 302-653-3000 • Fax: 302-653-2065 • www.eaglegrp.com  
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**Finishes available:**

**Stainless Steel finish**  
 – OUR BEST

- Stainless steel

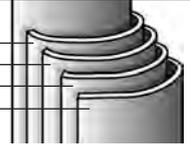


NSF-listed for all environments. Type 304 stainless steel. **15-Year Limited Warranty**

Note: Stainless steel shelving is electropolished.

**Eaglegard® hybrid epoxy**

- Zinc chloride
- Clear chromate
- MasterSeal® sealer
- Blue green hybrid epoxy with MICROGARD®\*

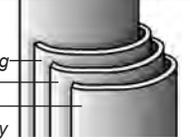


NSF-listed for all environments. Zinc chloride plating followed by clear chromate plating with MasterSeal® sealer, and a final coat of hybrid translucent epoxy with MICROGARD®.

**15-Year Limited Warranty**

**Valu-Master® and Valu-Gard® epoxies**

- Phosphate conversion coating
- MasterSeal® sealer
- Pewter gray (Valu-Master®) or green (Valu-Gard®) epoxy



NSF-listed for wet or dry storage environments. Phosphate conversion coating followed by epoxy coating. **5-Year Limited Warranty**

**Chrome**

- Bright nickel
- Chrome
- Air-dry lacquer



NSF-listed for dry storage environments. Bright nickel plating followed by chrome plating.

**1-Year Limited Warranty**

(NOTE: Optional clear hybrid epoxy, NSF-listed for all environments, is available.)

**Eaglebrite® zinc**

- Zinc chloride
- Clear chromate
- MasterSeal® sealer



NSF-listed for dry storage environments. Bright zinc chloride plating followed by clear chromate plating with MasterSeal® sealer for improved rust protection.

**3-Year Limited Warranty**

(NOTE: Wire shelves feature MasterSeal® sealer. NSF-listed for all environments.)

\* MICROGARD® is an antimicrobial agent which contains built-in protection to retard the growth of a broad range of bacteria, mold and mildew on the surface of the shelves that cause stains, odors and degradation. **STANDARD ON ALL EAGLEGARD® SHELVING.**



Profit from the Eagle Advantage®

# Specification Sheet

## Short Form Specifications

Eagle Solid Shelving, model \_\_\_\_\_. (Heavy gauge stainless steel, Valu-Master® Gray epoxy, Valu-Gard® Green Epoxy, or Galvanized Steel) with raised "V" edge on all sides and double-hem bending for added strength. Aluminum corner castings to lock shelves to posts with tapered (plastic or aluminum) split sleeves.



*solid shelves and posts combined to form unit*

## Options / Accessories

- Casters with bumper
- Foot plates
- Joining clamps
- Aluminum split sleeves
- Solid shelving ledge
- Solid shelving divider

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Item No.:	_____
Project No.:	_____
S.I.S. No.:	_____

## Solid Shelving

### MODELS:

- |                                |                                |                                |                                |
|--------------------------------|--------------------------------|--------------------------------|--------------------------------|
| <input type="checkbox"/> SS14* | <input type="checkbox"/> P7-*  | <input type="checkbox"/> P54-* | <input type="checkbox"/> P96-* |
| <input type="checkbox"/> SS18* | <input type="checkbox"/> P14-* | <input type="checkbox"/> P63-* |                                |
| <input type="checkbox"/> SS21* | <input type="checkbox"/> P18-* | <input type="checkbox"/> P74-* |                                |
| <input type="checkbox"/> SS24* | <input type="checkbox"/> P33-* | <input type="checkbox"/> P86-* |                                |

\* See charts for complete model numbers.

- Solid shelving is hemmed, has a two-fold thickness of heavy gauge steel, and comes standard with a marine edge providing unsurpassed strength and stability. Aluminum corner castings create the locking mechanism to fasten the shelves to the posts.
- Raised marine edge on all four sides retains contents to shelf, makes cleaning easier and helps reduce the spill of shelf contents.
- Numerically-calibrated grooved posts, tapered plastic or aluminum split sleeves and aluminum corner castings combine to make shelf assembly fast and easy.
- Shelving can be vertically adjusted on 1" (25mm) increments for the entire post length.
- Heavy gauge stainless steel, galvanized steel coated with Valu-Master® pewter gray epoxy or Valu-Gard® green epoxy, or galvanized steel.
- Leveling feet are provided to help compensate for uneven floor surfaces.

## Certifications / Approvals



Government specifications  
 MIL-S-40144E

## AUTOQUOTES





Profit from the Eagle Advantage®

Item No.: \_\_\_\_\_  
 Project No.: \_\_\_\_\_  
 S.I.S. No.: \_\_\_\_\_

# Solid Shelving

## Solid Shelves

galvanized	Valu-Master®	Valu-Gard®	stainless steel	width x length		weight	
				in.	mm	lb.	kg
SS1424G	SS1424V	SS1424VG	SS1424S	14" x 24"	356 x 610	10	4.6
SS1430G	SS1430V	SS1430VG	SS1430S	14" x 30"	356 x 762	12	5.5
SS1436G	SS1436V	SS1436VG	SS1436S	14" x 36"	356 x 914	14	6.4
SS1442G	SS1442V	SS1442VG	SS1442S	14" x 42"	356 x 1067	15	6.8
SS1448G	SS1448V	SS1448VG	SS1448S	14" x 48"	356 x 1219	17	7.7
SS1454G	SS1454V	SS1454VG	SS1454S	14" x 54"	356 x 1372	20	9.1
SS1460G	SS1460V	SS1460VG	SS1460S	14" x 60"	356 x 1524	22	10.0
SS1472G	SS1472V	SS1472VG	SS1472S	14" x 72"	356 x 1829	26	11.8
SS1824G	SS1824V	SS1824VG	SS1824S	18" x 24"	457 x 610	11	5.0
SS1830G	SS1830V	SS1830VG	SS1830S	18" x 30"	457 x 762	14	6.4
SS1836G	SS1836V	SS1836VG	SS1836S	18" x 36"	457 x 914	16	7.3
SS1842G	SS1842V	SS1842VG	SS1842S	18" x 42"	457 x 1067	18	8.2
SS1848G	SS1848V	SS1848VG	SS1848S	18" x 48"	457 x 1219	20	9.1
SS1854G	SS1854V	SS1854VG	SS1854S	18" x 54"	457 x 1372	22	10.0
SS1860G	SS1860V	SS1860VG	SS1860S	18" x 60"	457 x 1524	24	10.9
SS1872G	SS1872V	SS1872VG	SS1872S	18" x 72"	457 x 1829	28	12.7
SS2124G	SS2124V	SS2124VG	SS2124S	21" x 24"	533 x 610	13	5.9
SS2130G	SS2130V	SS2130VG	SS2130S	21" x 30"	533 x 762	15	6.8
SS2136G	SS2136V	SS2136VG	SS2136S	21" x 36"	533 x 914	18	8.2
SS2142G	SS2142V	SS2142VG	SS2142S	21" x 42"	533 x 1067	21	9.5
SS2148G	SS2148V	SS2148VG	SS2148S	21" x 48"	533 x 1219	23	10.5
SS2154G	SS2154V	SS2154VG	SS2154S	21" x 54"	533 x 1372	25	11.4
SS2160G	SS2160V	SS2160VG	SS2160S	21" x 60"	533 x 1524	28	12.7
SS2172G	SS2172V	SS2172VG	SS2172S	21" x 72"	533 x 1829	30	13.6
SS2424G	SS2424V	SS2424VG	SS2424S	24" x 24"	610 x 610	15	6.8
SS2430G	SS2430V	SS2430VG	SS2430S	24" x 30"	610 x 762	17	7.7
SS2436G	SS2436V	SS2436VG	SS2436S	24" x 36"	610 x 914	19	8.6
SS2442G	SS2442V	SS2442VG	SS2442S	24" x 42"	610 x 1067	23	10.5
SS2448G	SS2448V	SS2448VG	SS2448S	24" x 48"	610 x 1219	24	10.9
SS2454G	SS2454V	SS2454VG	SS2454S	24" x 54"	610 x 1372	27	12.3
SS2460G	SS2460V	SS2460VG	SS2460S	24" x 60"	610 x 1524	31	14.1
SS2472G	SS2472V	SS2472VG	SS2472S	24" x 72"	610 x 1829	33	15.0



For cleanroom applications, add prefix **CR** to stainless steel model number (ex: **CRSS1424S**).

Electropolished finish available for stainless steel shelves. Consult factory. Please note: Shelf with electropolished finish will have a flat surface without "V" edge.

Contact factory for availability of 72"-long shelves. Availability based on application.

## Posts

Numerically grooved in 1" (25mm) increments. Includes post cap and leveling bolt. For mobile application (excluding 96" posts), add prefix "C" to model number. Example: **CP14-E**. See Spec Sheet #EG01.05 for information about casters available.

EAGLE brite***	Valu-Master® chrome	Valu-Gard®	EAGLE gard**	stainless steel	height	weight			
					in.	mm			
P7-Z	P7-C	P7-V	P7-VG	P7-E	P7-S	7"	178	1.0	0.5
P14-Z	P14-C	P14-V	P14-VG	P14-E	P14-S	14"	356	1.0	0.5
P18-Z	P18-C	P18-V	P18-VG	P18-E	P18-S	18"	457	1.5	0.7
P33-Z	P33-C	P33-V	P33-VG	P33-E	P33-S	33"	838	2.0	0.9
P54-Z	P54-C	P54-V	P54-VG	P54-E	P54-S	54"	1372	3.0	1.4
P63-Z	P63-C	P63-V	P63-VG	P63-E	P63-S	63"	1600	3.5	1.6
P74-Z	P74-C	P74-V	P74-VG	P74-E	P74-S	74"	1880	4.0	1.8
P86-Z	P86-C	P86-V	P86-VG	P86-E	P86-S	86"	2184	5.0	2.3
- n/a -	P96-C***	- n/a -	- n/a -	- n/a -	P96-S***	96"	2438	6.0	2.7

\* MICROGARD® standard on all EAGLEgard® posts.

\*\* EAGLEbrite® posts are clear epoxy coated for use in dry or wet environments.

\*\*\* 96" (2538mm) posts are NOT to be used on units less than 24" (610mm) front-to-back. Recommend using in conjunction with foot plates to affix to floor, and with post clamps where applicable. For stationary use only!



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Although every attempt has been made to ensure the accuracy of the information provided, we cannot be held responsible for typographical or printing errors. Information and specifications are subject to change without notice. Please confirm at time of order.

***Submittal Sheet***

04/02/2018

**ITEM# 51 - CLEAN DISHTABLE (1 EA REQ'D)**

Advance Tabco DTC-S30-60L

Dishtable, clean, straight design, right-to-left operation, 10-1/2"H backsplash, 3" rolled front & side rims, stainless steel legs & crossrails, 59"W x 30"D x 34"H, 14/304 stainless steel



STAINLESS STEEL  
**DISHTABLES**  
**CLEAN STRAIGHT**

**NEW** Tile Edge Design



DTC-S60-60R Shown  
 Optional Undershelf Shown

**Optional Stainless Steel  
 UNDERSHELF**  
**Die Cast LEG CLAMP**  
 secured to shelf eliminates  
 unsightly nuts & bolts



**10-1/2" EXTRA LARGE  
 Bold Looking Backsplash  
 with 2" return and tile edge**



**Item #:** \_\_\_\_\_ **Qty #:** \_\_\_\_\_  
**Model #:** \_\_\_\_\_  
**Project #:** \_\_\_\_\_

**Spec-Line:** 14 ga. 304 Series Stainless Steel Top.  
 16 ga. 304 Stainless Steel Legs Stainless Steel Legs  
 with Welded Cross Bracing & Stainless Steel Bullet Feet.

**UPGRADED!** 16 ga. 304 Series Stainless Steel Top.  
**Standard:** 16 ga. 304 Stainless Steel Legs Stainless Steel Legs  
 with Welded Cross Bracing & Stainless Steel Bullet Feet.

**Super Saver:** 16 ga. 304 Series Stainless Steel Top.  
 Galvanized Legs with Plastic Bullet Feet.

**FEATURES:**

Tile edge for ease of installation.  
 Dishtable system consists of SOIL and CLEAN sections.  
 Table is furnished with 10-1/2" splash with a 2" return.

**CONSTRUCTION:**

All TIG welded.  
 Welded areas blended to match adjacent surfaces and to a satin finish.  
 Stainless Steel Gussets welded to a stainless steel support channel.

ACCESSORIES	Model #	Qty
Faucet		
Wall Shelf		
Undershelf		

Nominal Size	"L"	14 Gauge 304	16 Gauge 304	16 Gauge 304	Approx. Wt.
		16 Ga. Stainless Steel Legs	Stainless Steel Legs	Galvanized Legs	
		SPEC-LINE	STANDARD	SUPER SAVER	
2 Ft.	23"	DTC-S30-24L or R	DTC-S70-24L or R	DTC-S60-24L or R	35 lbs.
3 Ft.	35"	DTC-S30-36L or R	DTC-S70-36L or R	DTC-S60-36L or R	45 lbs.
4 Ft.	47"	DTC-S30-48L or R	DTC-S70-48L or R	DTC-S60-48L or R	60 lbs.
5 Ft.	59"	DTC-S30-60L or R	DTC-S70-60L or R	DTC-S60-60L or R	70 lbs.
6 Ft.	71"	DTC-S30-72L or R	DTC-S70-72L or R	DTC-S60-72L or R	85 lbs.
7 Ft.	83"	DTC-S30-84L or R	DTC-S70-84L or R	DTC-S60-84L or R	100 lbs.
8 Ft.	95"	DTC-S30-96L or R	DTC-S70-96L or R	DTC-S60-96L or R	110 lbs.
9 Ft.	107"	DTC-S30-108L or R	DTC-S70-108L or R	DTC-S60-108L or R	225 lbs.
10 Ft.	119"	DTC-S30-120L or R	DTC-S70-120L or R	DTC-S60-120L or R	250 lbs.
12 Ft.	143"	DTC-S30-144L or R	DTC-S70-144L or R	DTC-S60-144L or R	260 lbs.

Nominal sizing on all dishtables for ease of installation.



**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

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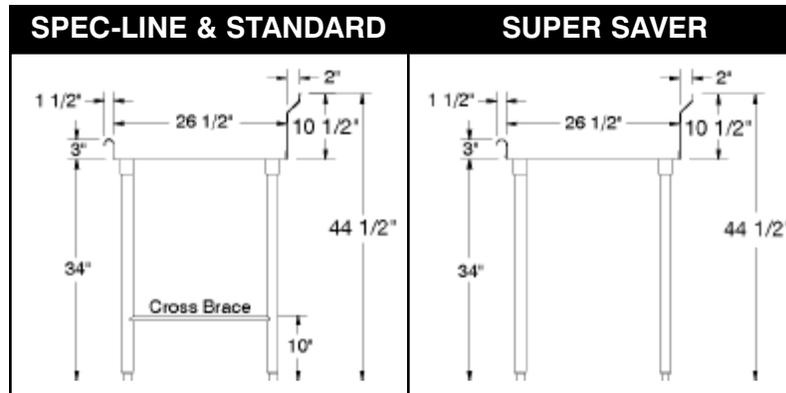
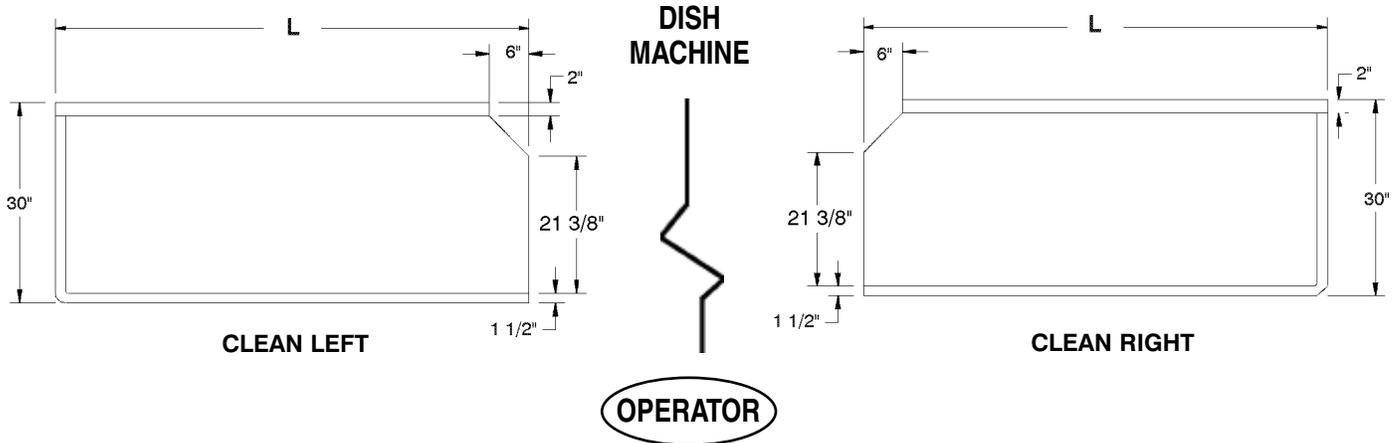
# DIMENSIONS and SPECIFICATIONS

TOL ± .500"

ALL DIMENSIONS ARE TYPICAL

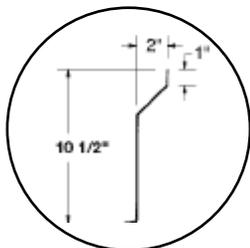
**SEE DISH MACHINE COMPATIBILITY CHART TO ENSURE PROPER FIT**

Dish Machine Compatibility Chart can be found on our website at [www.advancetabco.com](http://www.advancetabco.com) under "Product Support"



*CUSTOMIZE YOUR OWN SYSTEM  
by Ordering Optional Accessories from our  
PRODUCT & PRICE GUIDE*

Splash Detail



Description	SPEC-LINE	STANDARD	SUPER SAVER
<b>Material</b>	<b>14 Ga. 304 Series</b>	<b>16 Ga. 304 Series</b>	<b>16 Ga. 304 Series</b>
<b>1 5/8" Dia. Legs</b>	Stainless Steel	Stainless Steel	Galvanized
<b>Gussets</b>	Stainless Steel	Stainless Steel	Stainless Steel
<b>Bullet Feet (1" adj.)</b>	Stainless Steel	Stainless Steel	Plastic
<b>Cross Bracing</b>	Welded	Welded	Optional



***Submittal Sheet***

04/02/2018

**ITEM# 52 - CONDENSATE HOOD (1 EA REQ'D)**

John Boos C2HB-42-2

Condensate Hood, ventless box type, 42"W x 42"D x 25"H, full perimeter gutter with drain, removable condensate baffle, 3/8" dia. x 2" rear drain tube, welded hanging brackets, 18/300 series stainless steel construction



**John  
BOOS**  
Since 1887

ITEM #: \_\_\_\_\_ QTY: \_\_\_\_\_  
 MODEL #: \_\_\_\_\_  
 PROJECT NAME: \_\_\_\_\_

062217

3601 S. Banker St. Effingham, IL 62401 • P.O. BOX 609 • Ph: (888) 431-2667 • Fax: (800) 433-2667

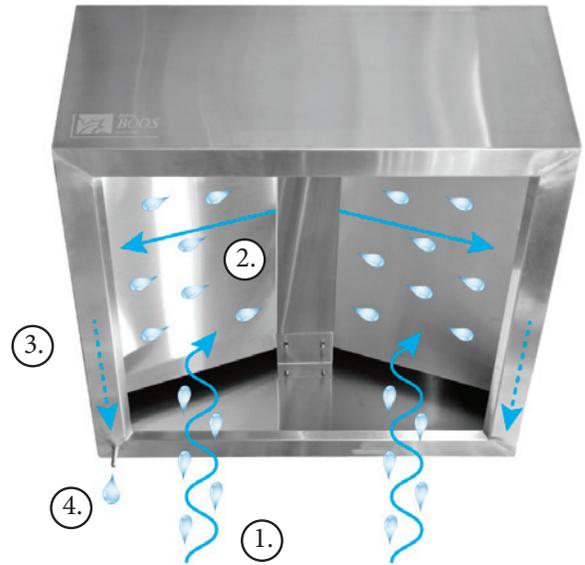
## "C2HB" VENTLESS CONDENSATE HOOD

### FEATURES:

- 18 GAUGE STAINLESS STEEL CONSTRUCTION
- FULL PERIMETER GUTTER
- REMOVABLE CONDENSATE BAFFLE
- REAR DRAIN TUBE
- WELDED HANGING BRACKETS
- **NOTE: CHECK LOCAL CODES FOR APPROVAL**

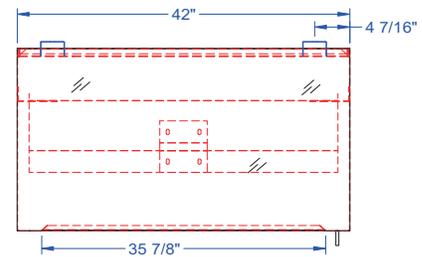
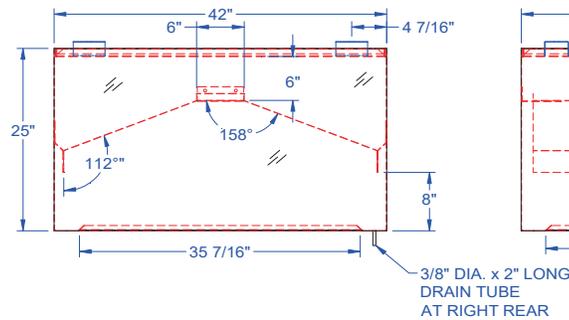
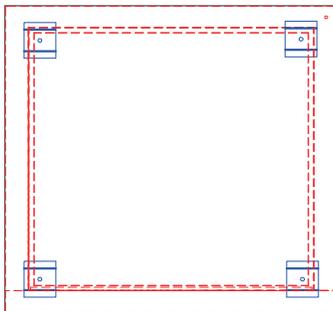
### MATERIAL:

- HOOD: 18 GAGE TYPE 300 STAINLESS STEEL
- BAFFLE: 18 GAUGE TYPE 300 STAINLESS STEEL



#### CONDENSATION HOOD FUNCTIONALITY

1. CONDENSATION RISES
2. HITS INNER BAFFLE
3. DRIPS ONTO GUTTER
4. EXITS THROUGH REAR DRAIN TUBE



### CONDENSATE HOOD

MODEL #	LENGTH	WIDTH	HEIGHT	WT. (LBS)	QTY
C2HB-42-2	42"	42"	25"	42	

WEIGHTS ARE SUBJECT TO ADDITIONAL PACKAGING

SOME UNITS SHIP UNASSEMBLED FOR REDUCED SHIPPING COST. ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500"

John Boos & Co. is constantly engaged in a program of improving products and therefore reserves the right to change specifications without prior notice.



**Submittal Sheet**

04/02/2018

**ITEM# 53 - DISHWASHER, DOOR TYPE (1 EA REQ'D)**

Jackson WWS TEMPSTAR HH-E

TempStar® Dishwasher, Door Type, high hood, high temperature electric tank heat with built-in 70° rise booster, universal (straight-thru/corner) type, approximately (55) racks/hour, only 0.72 gallon of water per rack, Sani-Sure, all stainless steel finish, cETLus, NSF, ENERGY STAR®

**ACCESSORIES**

Mfr	Qty	Model	Spec
Jackson WWS	1		1 year parts & labor warranty, continental USA, standard
Jackson WWS	1		70 degree rise booster heater, standard
Jackson WWS	1		208V/60/3-ph, 10.5 kw, 51.8 amps
Jackson WWS	1	06401-004-07-86	Drain Water Tempering Kit (TempStar® models)

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 CSI Section 11400  
 Approval \_\_\_\_\_  
 Date \_\_\_\_\_

# TempStar® HH-E

## Models

TempStar® HH-E



## Standard Features

- 20-3/4" wide X 27" high (527mm X 686mm) opening accommodates 18" X 26" (457mm X 660mm) sheet pans and 60-quart mixing bowls
- Sani-Sure™ feature assures proper rinse water temperature
- Multi-cycle timer (Extra Heavy, Heavy, Medium, Normal)
- Auto-fill / auto-start
- Door switch
- Delime/manual wash switch
- Low watt density electric wash tank heater
- Hi-limit thermostat and low water protection
- Vent fan control shuts fan off when machine is idle
- Adjustable bullet feet
- Uses standard 20" X 20" (508 mm X 508 mm) racks
- Front dress panel
- Detergent/rinse additive signal connection fuse box
- Built-in 70° F (38.9° C) rise booster heater is standard; 40° F (22.2° C) rise booster heater is available but must be specified at time of order
- Lower counter-rotating wash arms and upper wash arm provide optimum spray coverage and superior cleaning action
- Self-draining stainless steel pump
- Split-door design accommodates installations with low ceiling heights
- Large scrap basket

## Mandatory Specs

- Specify:
- Electric
  - Steam
- Specify voltage \_\_\_\_\_
- Specify booster size \_\_\_\_\_

## Options

- Optional 40° F (22.2° C) rise booster heater is available at no additional cost (must be specified)
- Drain Quench System
- Scaltrol
- 1/2" Pressure Regulator
- Flanged Feet
- Water Hammer Arrestor
- 480V Electrical
- Single Phase
- Security Package
- False Panel
- Door Interlock
- Steam Booster Heater

## Accessories

- 36-Compartment Rack
  - 4-1/8" tall (105 mm)
  - 5-5/8" tall (143 mm)
  - 7" tall (178 mm)
- Combination Rack
- Peg Rack
- Sheet Pan Rack - for 18" X 26" (457mm X 660mm) baking pans

## Specifications

Uses 0.72 gallons (2.73 liters) of 180°F (82°C) water per rack

Total automatic (normal) cycle - 60 seconds

55 racks per hour (normal) cycle

2 HP Wash Pump Motor

Single point connections for all utilities

Field convertible from straight through to corner and vice versa

Durable stainless steel construction



Intertek



Intertek



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

**LEGEND**

A - DRAIN 1 1/2" IPS  
 B - WATER INLET 1/2" IPS  
 C - ELECTRICAL CONNECTION

All vertical dimensions are +/- 1/2" due to adjustable bullet feet.

MODEL NO.	MACHINE DIMENSIONS			DRAIN HEIGHT	SHIPPING INFORMATION					
	HEIGHT	WIDTH	DEPTH		WEIGHT	CLASS	CUBE	HEIGHT	WIDTH	DEPTH
TempStar® HH-E	76-3/4" (1949 mm)	25-1/4" (641 mm)	25-1/4" (641 mm)	11-3/4" (298 mm)	393 lbs (179 kg)	200	66.27 cu. ft.	82.625" (2099 mm)	33" (839 mm)	42" (1067 mm)

DIMENSION REQUIREMENTS	
Minimum Ceiling Height (recommended)	88" (2 meters)
Wall Clearance (minimum)	4" (102 mm)
Standard Table Height	34" (864 mm)
Inside Clearance	27" (686 mm)
Machine Height with Door Open	86-3/4" (2202 mm)

STEAM REQUIREMENTS	
Steam Flow Pressure (PSIG)	15-20
Consumption @ 15 PSIG (lbs/hr)	45

WATER REQUIREMENTS	
Inlet Temperature	
40°F (22.2°C) Rise	140°F (60°C)
70°F (38.9°C) Rise	110°F (43°C)
No Booster	180°F (82°C)
Gallons per Hour	39.6 gal (150 L)
Gallons per Rack	0.72 gal (2.73L)
Waterline Size IPS (minimum)	1/2"
Drainline Size IPS (minimum)	1- 1/2"
Flow Pressure (PSI)	10
Tank Capacity	3 gal (11 L)
Wash Tank Capacity	8 gal (30 L)
Booster Tank Capacity	3 gal (11 L)

OPERATING CAPACITY				
Racks per Hour	Normal 55	Medium 28	Heavy 19	Extra Heavy 11
OPERATING CYCLE (seconds)	Wash	Rinse	Dwell	Total Cycle
Normal	40	10	10	60
Medium	103	10	10	123
Heavy	163	10	10	183
Extra Heavy	283	10	10	303

OPERATING TEMPERATURES	
Wash (minimum)	150° F (66° C)
Rinse (minimum)	180° F (82° C)

WASH PUMP MOTOR		
Wash Pump Motor Horsepower		2 HP
	Volts	KW
Electric Wash Tank Heater	208V	4.1
	230V	5.0
	460V	5.0
Electric Rinse Tank Heater - 40°F (22.2°C) Rise	208V	9.0
	230V	11.0
	460V	11.0
Electric Rinse Tank Heater - 70°F (38.9°C) Rise	208V	10.5
	230V	12.9
	460V	12.9

APPROXIMATE LOAD AMPS				
	No Booster	40°F (22.2°C) Rise	70°F (38.9°C) Rise	Steam
Power Supply	AMPS	AMPS	AMPS	AMPS
208V/60HZ/1PH	30.9	74.2	81.4	12A
208V/60HZ/3PH	22.6	47.6	51.8	12A
230V/60HZ/1PH	33.0	80.9	89.0	12A
230V/60HZ/3PH	23.8	51.4	56.2	12A
460V/60HZ/3PH	9.6	23.4	25.8	

HOW TO SPECIFY: TempStar® HH-E

**Jackson WWS, Inc.**

Shipping Address: 6209 North U.S. Highway 25E, Gray, KY 40734  
 Mailing Address: P.O.Box 1060, Barbourville, KY 40906  
 Telephone: 888-800-5672 • Fax: 606-523-1799  
 Email: info@jacksonwws.com  
 07610-004-50-08 [09/15/17]

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

***Submittal Sheet***

04/02/2018

**ITEM# 54 - SOILED DISHTABLE (1 EA REQ'D)**

Florida Stainless Fab 067193-54

6'-0" X 5'-6" X 2'-6"

L-Shaped

Includes:

- A) 14 Ga S/S Top W/ Rolled Rim Edge and Splash
- B) 10"D Pre-Rinse Sink W/ Removable Scrap Basket and Rack Guide
- C) S/S Pass-Thru Shelf on Existing Wall (3 Lin Ft)
- D) 18 Ga S/S Two-Section Window Frame
- E) Open Crossrail Base

**Submittal Sheet**

04/02/2018

**ITEM# 54 - DECK MOUNT FAUCET (1 EA REQ'D)**

Krowne 15-312L

Krowne Royal Series Faucet, deck mount, 4" centers, 12" swing spout, ceramic cartridge valve with built-in back flow preventers, includes mounting kit, chrome finish, low lead compliant, NSF

**ACCESSORIES**

<u>Mfr</u>	<u>Qty</u>	<u>Model</u>	<u>Spec</u>
Krowne	1		1 year parts & labor warranty, standard



# ROYAL SERIES PLUMBING 4" CENTER DECK MOUNT FAUCETS

MODEL: \_\_\_\_\_ PROJECT: \_\_\_\_\_ ITEM #: \_\_\_\_\_ QTY: \_\_\_\_\_

## PRODUCT IMAGE



15-312L SHOWN

**15-3XXL SERIES ONLY AVAILABLE IN  
LOW LEAD COMPLIANT MODELS**

## STANDARD FEATURES

- 1/4 turn high performance ceramic cartridge valve with built-in back flow preventers
- Heavy-Duty solid brass spout with double O-Ring construction and welded shoulder for durability
- High precision machining and polished nickel chromium finish
- Color-coded handles
- Optional wrist blade handles available
- Full replacement parts available
- Mounting kit included
- 1 Year Warranty
- **Low Lead Compliance**  
All models meet California AB-1953 and Vermont S152 standards

## SPECIFICATIONS

- 4" on center deck mount with 1/2" NPT male inlets
- Rough in: Two 7/8" round holes on 4" centers
- Temperature Range: 40°F to 180°F
- Flow rate: 2 GPM max
- Shipping weight: 5 lbs.



### APPROVED BY:

### CERTIFICATIONS:

Due to our commitment to continued product improvement, specifications are subject to change without notice.

Printed in the USA

**Krowne Metal Corporation**

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LEESBURG RESOURCE CENTER

Rev. 05/2012  
No. 15-3XXL

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# ROYAL SERIES PLUMBING

## 4" CENTER DECK MOUNT FAUCETS

MODEL: \_\_\_\_\_ PROJECT: \_\_\_\_\_ ITEM #: \_\_\_\_\_ QTY: \_\_\_\_\_

### MODELS

#### STANDARD SPOUTS

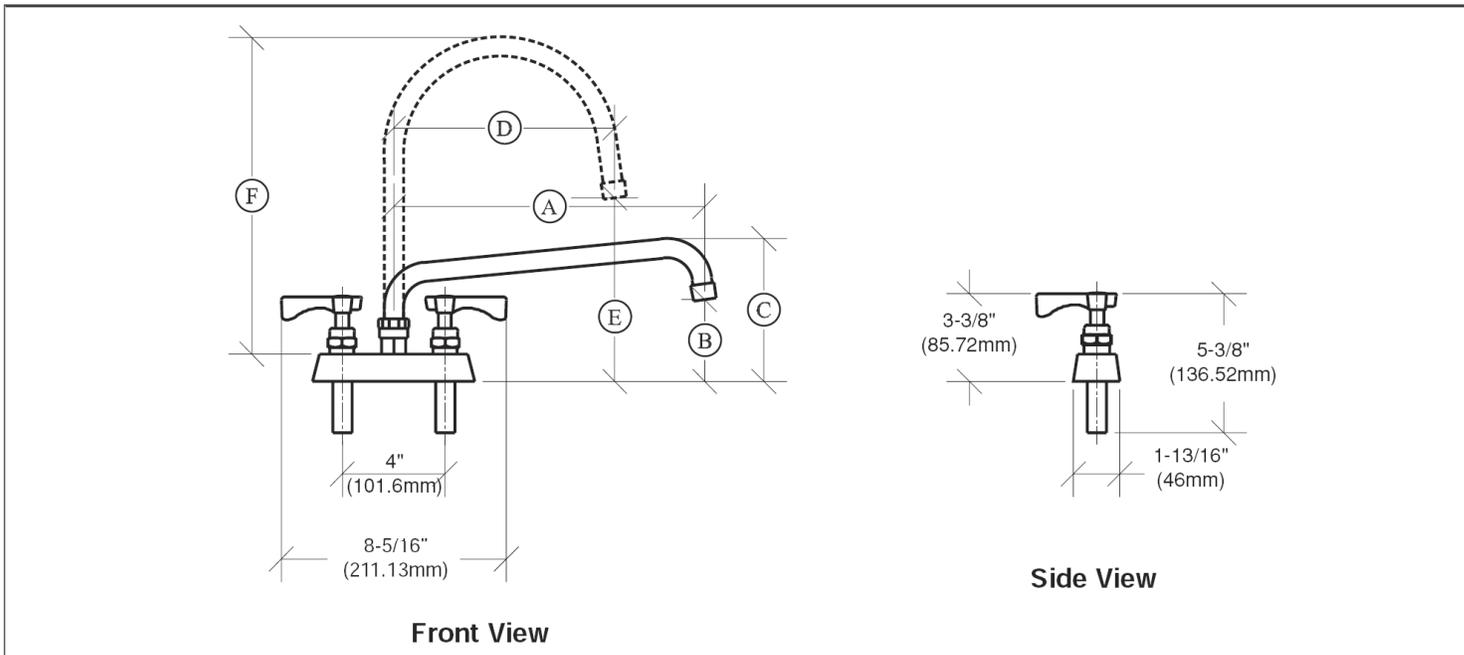
Model Numbers	Ⓐ	Ⓑ	Ⓒ
15-306L	6"	2 1/2"	5"
15-308L	8"	2 1/2"	5"
15-310L	10"	2 3/4"	5 1/4"
15-312L	12"	3 1/4"	5 3/4"
15-314L	14"	3 5/8"	6 1/8"
15-316L	16"	4 5/8"	7 1/8"
15-3XXL*	N/A	N/A	N/A

\*Base Model - Does not come with spout

#### GOOSENECK SPOUTS

Model Numbers	Ⓓ	Ⓔ	Ⓕ
15-325L	3 1/2"	5 7/8"	8 1/2"
15-301L	6"	6"	10"
15-302L	8 1/2"	7 5/8"	13"

### DRAWING



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No. 15-3XXL

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***Submittal Sheet***

04/02/2018

**ITEM# 55 - FLOOR TROUGHS (4 EA REQ'D)**

By Plumber FLOOR TROUGHS

Floor Troughs - By Plumber

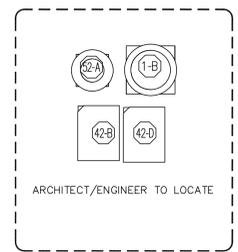
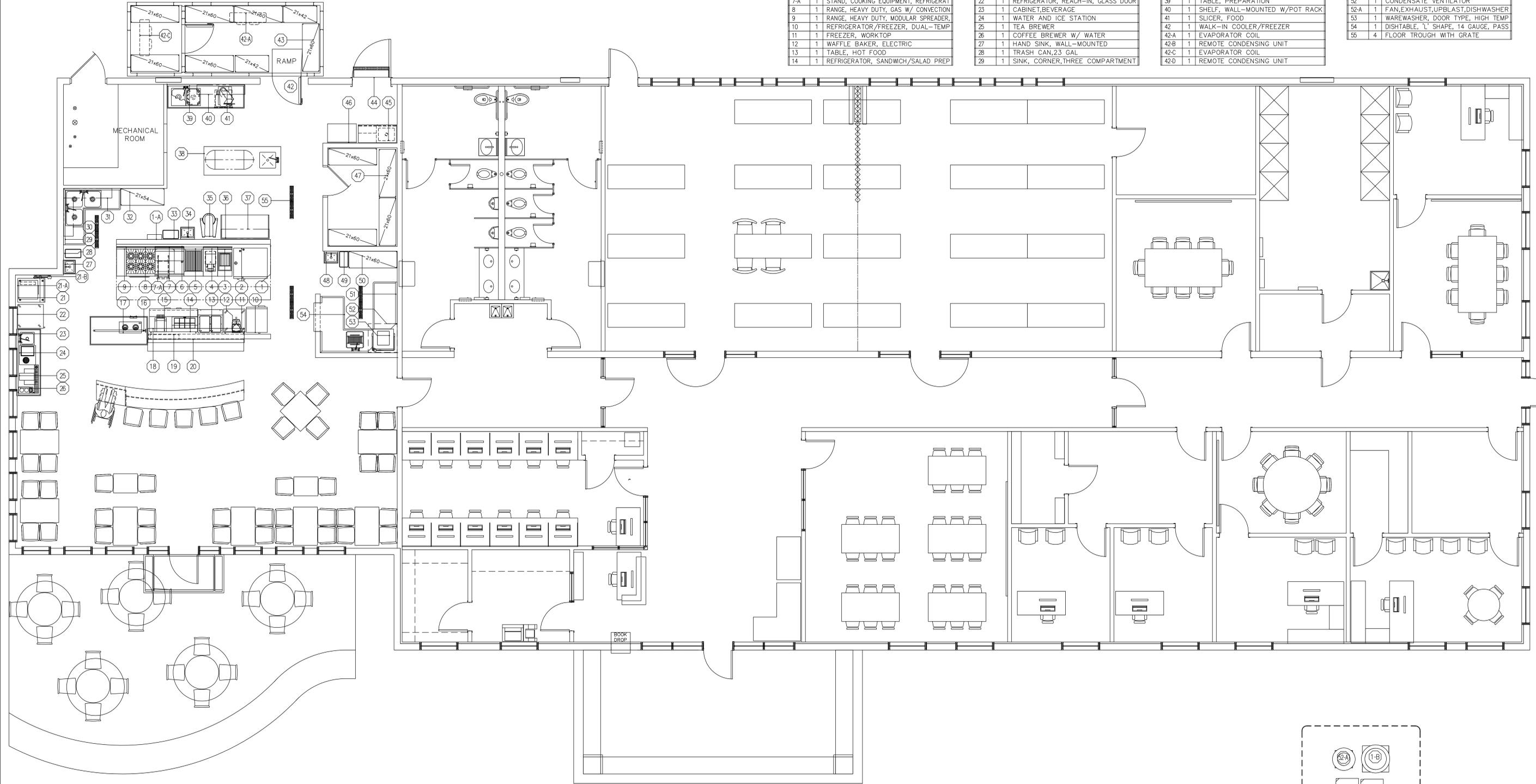


EQUIPMENT SCHEDULE		
MK.	QTY	DESCRIPTION
1	1	EXHAUST HOOD
1-A	1	FIRE SUPPRESSION SYSTEM
1-B	1	FAN, EXHAUST, UPBLAST
2	1	OVEN-STEAMER, COMBINATION, GAS
3	1	FRYER, DEEP FAT, GAS
4	1	FRYER, DUMP STATION, FILTER
5	1	BROILER, UNDER-FIRED, GAS, RANGE MAT
6	1	SALAMANDER BROILER, GAS
7	1	RANGE, HEAVY DUTY, DUAL GRIDDLE, GAS
7-A	1	STAND, COOKING EQUIPMENT, REFRIGERAT
8	1	RANGE, HEAVY DUTY, GAS W/ CONVECTION
9	1	RANGE, HEAVY DUTY, MODULAR SPREADER
10	1	REFRIGERATOR/FREEZER, DUAL-TEMP
11	1	FREEZER, WORKTOP
12	1	WAFFLE BAKER, ELECTRIC
13	1	TABLE, HOT FOOD
14	1	REFRIGERATOR, SANDWICH/SALAD PREP

EQUIPMENT SCHEDULE		
MK.	QTY	DESCRIPTION
15	1	TOASTER, CONVEYOR
16	1	TABLE, OVERHEAD MIRROR
17	1	DROP IN, INDUCTION (2)
18	1	SHELF, PASS-THRU
19	1	HEAT LAMP
20	1	TABLE, ENCLOSED BASE, DISH CABINET
21	1	ICE MACHINE, 500 LBS PRODUCTION
21-A	1	BIN, ICE, 500 LBS STORAGE
21-B	1	WATER TREATMENT UNIT
22	1	REFRIGERATOR, REACH-IN, GLASS DOOR
23	1	CABINET, BEVERAGE
24	1	WATER AND ICE STATION
25	1	TEA BREWER
26	1	COFFEE BREWER W/ WATER
27	1	HAND SINK, WALL-MOUNTED
28	1	TRASH CAN, 23 GAL
29	1	SINK, CORNER, THREE COMPARTMENT

EQUIPMENT SCHEDULE		
MK.	QTY	DESCRIPTION
30	1	SHELF, WALL-MOUNTED W/POT RACK
31	1	SHELF, WALL-MOUNTED W/POT RACK
32	1	SHELVING UNIT
33	1	TRASH CAN, 23 GAL
34	1	HAND SINK, WALL-MOUNTED
35	1	MIXER, 30-QUART 1-1/4 HP
36	1	TABLE, WOOD TOP
37	1	SHELF, WALL-MOUNTED W/POT RACK
38	1	WORK TABLE, PREP SINK
39	1	TABLE, PREPARATION
40	1	SHELF, WALL-MOUNTED W/POT RACK
41	1	SLICER, FOOD
42	1	WALK-IN COOLER/FREEZER
42-A	1	EVAPORATOR COIL
42-B	1	REMOTE CONDENSING UNIT
42-C	1	EVAPORATOR COIL
42-D	1	REMOTE CONDENSING UNIT

EQUIPMENT SCHEDULE		
MK.	QTY	DESCRIPTION
43	1	LOT SHELVING UNIT
44	1	AIR CURTAIN, UNHEATED
45	1	MOP SINK STORAGE CABINET
46	1	WORK TABLE, RECEIVING
47	1	LOT SHELVING UNIT
48	1	HAND SINK, WALL-MOUNTED
49	1	TRASH CAN, 23 GAL
50	1	SHELVING UNIT
51	1	DISHTABLE, STRAIGHT, 14 GAUGE
52	1	CONDENSATE VENTILATOR
52-A	1	FAN, EXHAUST, UPBLAST, DISHWASHER
53	1	WAREWASHER, DOOR TYPE, HIGH TEMP
54	1	DISHTABLE, L SHAPE, 14 GAUGE, PASS
55	4	FLOOR TROUGH WITH GRATE



REV NO.	REVISIONS	REV NO.	REVISIONS

## FOODSERVICE EQUIPMENT SCHEDULE

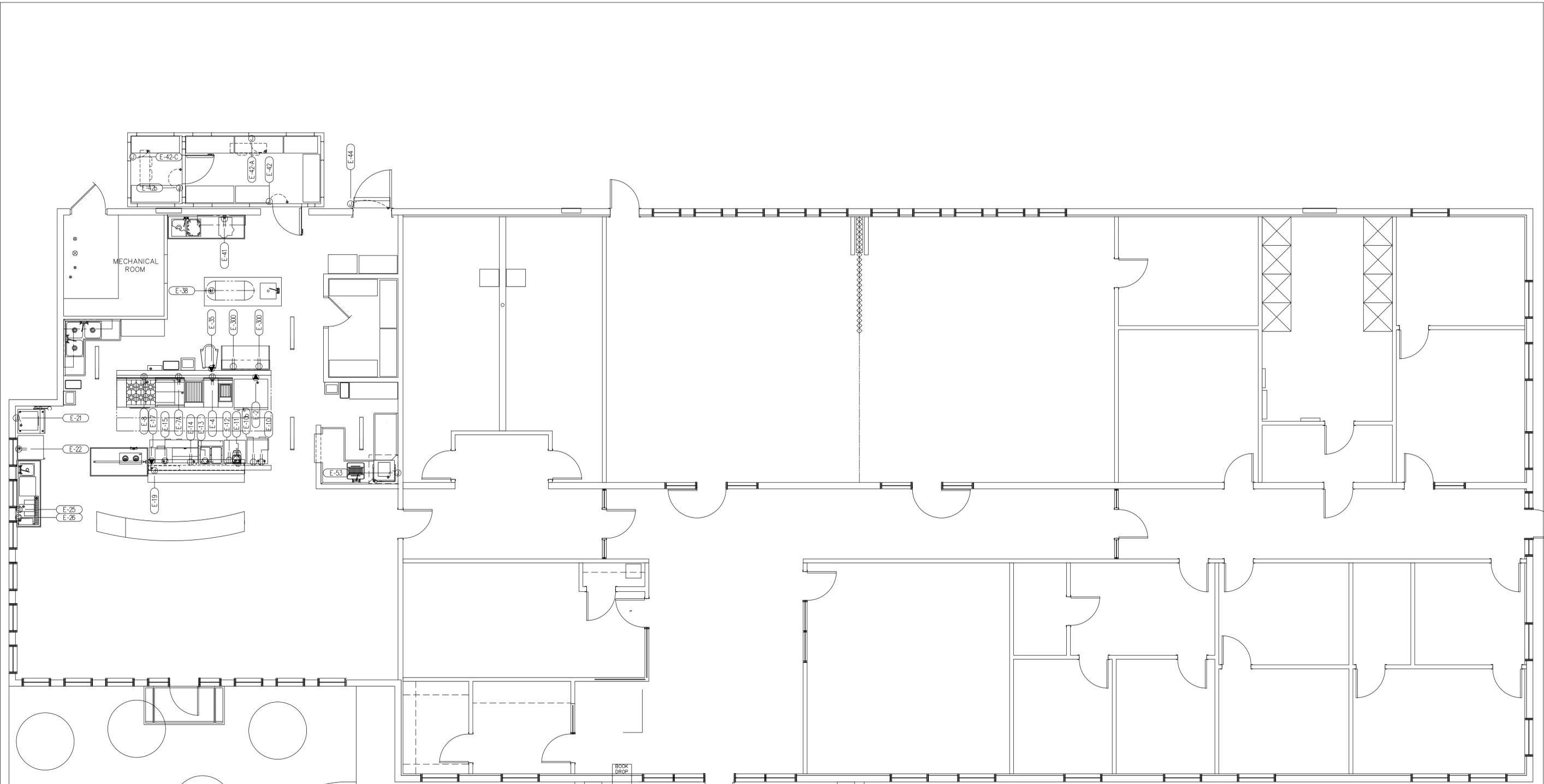
MK.	QTY	DESCRIPTION	ELECTRICAL					WATER		WASTE		GAS		MANUFACTURER	MODEL	REMARKS	
			FLAMPS	KW	HP	VOLTS	PHASE	DIRECT	PLUG	COLD	HOT	DIRECT	INDIRECT				SIZE
1	1	EXHAUST HOOD												CAPTIVE AIRE	CUSTOM		
1-A	1	FIRE SUPPRESSION SYSTEM												ANSUL	R-102-SINGLE	SEE FS-5 FOR ALL UTILITY CONNECTIONS.G.C. MUST REVIEW PRIOR TO R.I.	
1-B	1	FAN, EXHAUST, UPBLAST												CAPTIVE AIRE	TYPICAL	SEE FS-5 FOR ALL UTILITY CONNECTIONS.G.C. MUST REVIEW PRIOR TO R.I.	
2	1	OVEN-STEAMER, COMBINATION, GAS	15.0	0.8		208	1	X	3/4"		2"	3/4"	105	RATIONAL	SCC 62 G	CASTERS, QUICK DISCONNECT WITH GAS SINGLE SWIVEL POSITIONING DEVICE.	
3	1	FRYER, DEEP FAT, GAS											3/4"	110	MONTAGUE CO.	RF40	CASTERS, QUICK DISCONNECT WITH GAS SINGLE SWIVEL POSITIONING DEVICE.
4	1	FRYER, DUMP STATION, FILTER	12.0			120	1	X							MONTAGUE CO.	RD18 FILTER CABINET	
5	1	BROILER, UNDER-FIRED, GAS, RANGE MAT											3/4"	80	MONTAGUE CO.	UF-24R	CASTERS, QUICK DISCONNECT WITH GAS SINGLE SWIVEL POSITIONING DEVICE.
6	1	SALAMANDER BROILER, GAS											1/2"	32	MONTAGUE CO.	SB36-HB	
7	1	RANGE, HEAVY DUTY, DUAL GRIDDLE, GAS											3/4"	65	MONTAGUE CO.	C36-0E	CASTERS, QUICK DISCONNECT WITH GAS SINGLE SWIVEL POSITIONING DEVICE.
7-A	1	STAND, COOKING EQUIPMENT, REFRIGERAT	8.4		1/3	120	1	X							MONTAGUE CO.	RB-36-SC	CASTERS
8	1	RANGE, HEAVY DUTY, GAS W/ CONVECTION	4.4		1/4	120	1	X					3/4"	225	MONTAGUE CO.	V136-5	CASTERS, QUICK DISCONNECT WITH GAS SINGLE SWIVEL POSITIONING DEVICE.
9	1	RANGE, HEAVY DUTY, MODULAR SPREADER,													MONTAGUE CO.	M12S	CASTERS
10	1	REFRIGERATOR/FREEZER, DUAL-TEMP	4.5		1/4	120	1	X							BEVERAGE AIR	PRF12-12-1HS-02	
11	1	FREEZER, WORKTOP	7.5		1/4	120	1	X									
12	1	WAFFLE BAKER, ELECTRIC	10.0	1.2		120	1	X									
13	1	TABLE, HOT FOOD	12.5	1.5		120	1	X			1/2", 2"						SEE DRAWINGS FOR CONNECTION DETAILS
14	1	REFRIGERATOR, SANDWICH/SALAD PREP	9.6		1/3	120	1	X									
15	1	TOASTER, CONVEYOR	15.0	1.8		120	1	X									
16	1	TABLE, OVERHEAD MIRROR															
17	1	DROP IN, INDUCTION (2)	24.0			208	1	X									
18	1	SHELF, PASS-THRU															
19	1	HEAT LAMP		0.8		120	1	X									
20	1	TABLE, ENCLOSED BASE, DISH CABINET															
21	1	ICE MACHINE, 500 LBS PRODUCTION	11.7			120	1	X	3/8"		3/4"						
21-A	1	BIN, ICE, 500 LBS STORAGE									3/4"						
21-B	1	WATER TREATMENT UNIT															
22	1	REFRIGERATOR, REACH-IN, GLASS DOOR	5.8		1/3	120	1	X									
23	1	CABINET, BEVERAGE							1/2"	1/2"	1-1/2"						SEE DRAWINGS FOR CONNECTION DETAILS
24	1	WATER AND ICE STATION							1/2"		1", 5/8"						SEE DRAWINGS FOR CONNECTION DETAILS
25	1	TEA BREWER	15.0	1.8		120	1	X									
26	1	COFFEE BREWER W/ WATER	15.0	1.8		120	1	X	1/4"								
27	1	HAND SINK, WALL-MOUNTED							1/2"	1/2"	1-1/2"						
28	1	TRASH CAN, 23 GAL															
29	1	SINK, CORNER, THREE COMPARTMENT							1/2"	1/2"	1-1/2", 2"						2-HEAVY DUTY FAUCET; SEE DRAWINGS FOR CONNECTION DETAILS
30	1	SHELF, WALL-MOUNTED W/POT RACK															
31	1	SHELF, WALL-MOUNTED W/POT RACK															
32	1	SHELVING UNIT															
33	1	TRASH CAN, 23 GAL															
34	1	HAND SINK, WALL-MOUNTED							1/2"	1/2"	1-1/2"						
35	1	MIXER, 30-QUART 1-1/4 HP	11.0		1-1/2	208	1	X									
36	1	TABLE, WOOD TOP															
37	1	SHELF, WALL-MOUNTED W/POT RACK															
38	1	WORK TABLE, PREP SINK	12.0			120	1	X	1/2"	1/2"	2"						
39	1	TABLE, PREPARATION							1/2"	1/2"	1-1/2", 2"						SEE DRAWINGS FOR CONNECTION DETAILS
40	1	SHELF, WALL-MOUNTED W/POT RACK															
41	1	SLICER, FOOD	7.0		1/2	120	1	X									
42	1	WALK-IN COOLER/FREEZER	1.5			120	1	X									
			1.5			120	1	X									
42-A	1	EVAPORATOR COIL	3.6		1/8	120	1	X			3/4"						
42-B	1	REMOTE CONDENSING UNIT	5.9		1-1/2	208/230	3	X									
42-C	1	EVAPORATOR COIL	4.6			208	1	X			3/4"						
42-D	1	REMOTE CONDENSING UNIT	7.0		1-1/2	208/230	3	X									
43	LOT	SHELVING UNIT															
44	1	AIR CURTAIN, UNHEATED	3.8		3/4	120	1	X									
45	1	MOP SINK STORAGE CABINET									3"						
46	1	WORK TABLE, RECEIVING															
47	LOT	SHELVING UNIT															
48	1	HAND SINK, WALL-MOUNTED							1/2"	1/2"	1-1/2"						
49	1	TRASH CAN, 23 GAL															
50	1	SHELVING UNIT															
51	1	DISHTABLE, STRAIGHT, 14 GAUGE															
52	1	CONDENSATE VENTILATOR															
52-A	1	FAN, EXHAUST, UPBLAST, DISHWASHER															
53	1	WAREWASHER, DOOR TYPE, HIGH TEMP	46.3	14.1	3/4	208	3	X			3/4"	1-1/2"					
54	1	DISHTABLE, 'L' SHAPE, 14 GAUGE, PASS							1/2"	1/2"	1-1/2"						
55	4	FLOOR TROUGH WITH GRATE									3"						

## ELECTRICAL SERVICE SCHEDULE

MK.	QTY	CONNECTION CHARACTERISTICS							RI HT + AFF	SERVES ITEM	DESCRIPTION	REMARKS
		AMPS	KW	HP	VOLTS	PH	JBOX	RCPT				
E-2	1	15	0.77		208	1		X	24"	2	OVEN-STEAMER, COMBINATION, GAS	
E-4	1	12			120	1		X	16"	4	FRYER, DUMP STATION, FILTER	
E-7A	1	8.4		1/3	120	1		X	16"	7-A	STAND, COOKING EQUIPMENT, REFRIGERAT	
E-8	1	4.4		1/4	120	1		X	16"	8	RANGE, HEAVY DUTY, GAS W/ CONVECTION	
E-10	1	4.5		1/4	120	1		X	82"	10	REFRIGERATOR/FREEZER, DUAL-TEMP	
E-10B	1	7.5		1/4	120	1		X	82"	"	REFRIGERATOR/FREEZER, DUAL-TEMP	
E-11	1	6		1/4	120	1		X	16"	11	FREEZER, WORKTOP	
E-12	1	10	1.2		120	1		X	38"	12	WAFFLE BAKER, ELECTRIC	E.C. ROUGH IN BELOW TOP, MOUNT J-BOX HORIZONTAL.
E-13	1	12.5	1.5		120	1		X	17"	13	TABLE, HOT FOOD	
E-14	1	9.6		1/3	120	1		X	16"	14	REFRIGERATOR, SANDWICH/SALAD PREP	
E-15	1	15	1.8		120	1		X	38"	15	TOASTER, CONVEYOR	E.C. ROUGH IN BELOW TOP, MOUNT J-BOX HORIZONTAL.
E-17	1	24			208	1		X	24"	17	DROP IN, INDUCTION (2)	
E-19	1		0.8		120	1	X		14"	19	HEAT LAMP	E.C. ROUGH IN 12" AFF. PROVIDE LABOR AND MATERIAL TO FIELD CONNECT TO APPLIANCE
E-21	1	11.7			120	1	X		88"	21	ICE MACHINE, 500 LBS PRODUCTION	
E-22	1	5.8		1/3	120	1		X	16"	22	REFRIGERATOR, REACH-IN, GLASS DOOR	
E-25	1	15	1.79		120	1		X	60"	25	TEA BREWER	
E-26	1	15	1.8		120	1		X	60"	26	COFFEE BREWER W/ WATER	
E-35	1	11		1-1/2	208	1		X	50"	35	MIXER, 30-QUART 1-1/4 HP	
E-38	1	12			120	1	X		12"	38	WORK TABLE, PREP SINK	E.C. ROUGH IN 12" AFF. PROVIDE LABOR AND MATERIAL TO FIELD CONNECT TO APPLIANCE
E-41	1	7		1/2	120	1		X	55"	41	SLICER, FOOD	
E-42	1	1.5			120	1	X		88"	42	WALK-IN COOLER/FREEZER	
E-42-A	1	3.6		1/8	120	1	X		89"	42-A	EVAPORATOR COIL	
E-42-B	1	5.9		1-1/2	208/230	3	X		16"	42-B	REMOTE CONDENSING UNIT	
E-42-C	1	4.6			208	1	X		89"	42-C	EVAPORATOR COIL	
E-42-D	1	7		1-1/2	208/230	3	X		16"	42-D	REMOTE CONDENSING UNIT	
E-42B	1	1.5			120	1	X		88"	42	WALK-IN COOLER/FREEZER	
E-44	1	3.8		3/4	120	1	X		98"	44	AIR CURTAIN, UNHEATED	
E-53	1	46.3	14.1	3/4	208	3	X		50"	53	WAREWASHER, DOOR TYPE, HIGH TEMP	
E-300	2	15			120	1		X	50"	--	** DUPLEX OUTLET	

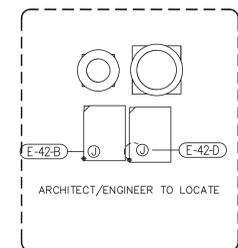
## PLUMBING SERVICE SCHEDULE

MARK	QTY	C WATER SIZE	HOT WATER SIZE	HOT WATER GPH	WASTE DIR	IND	GAS SIZE	MBH	REFRIGERATION LIQ LINE	BTUH	SUCTION	RI HT + AFF	SRVS ITEM	DESCRIPTION	REMARK
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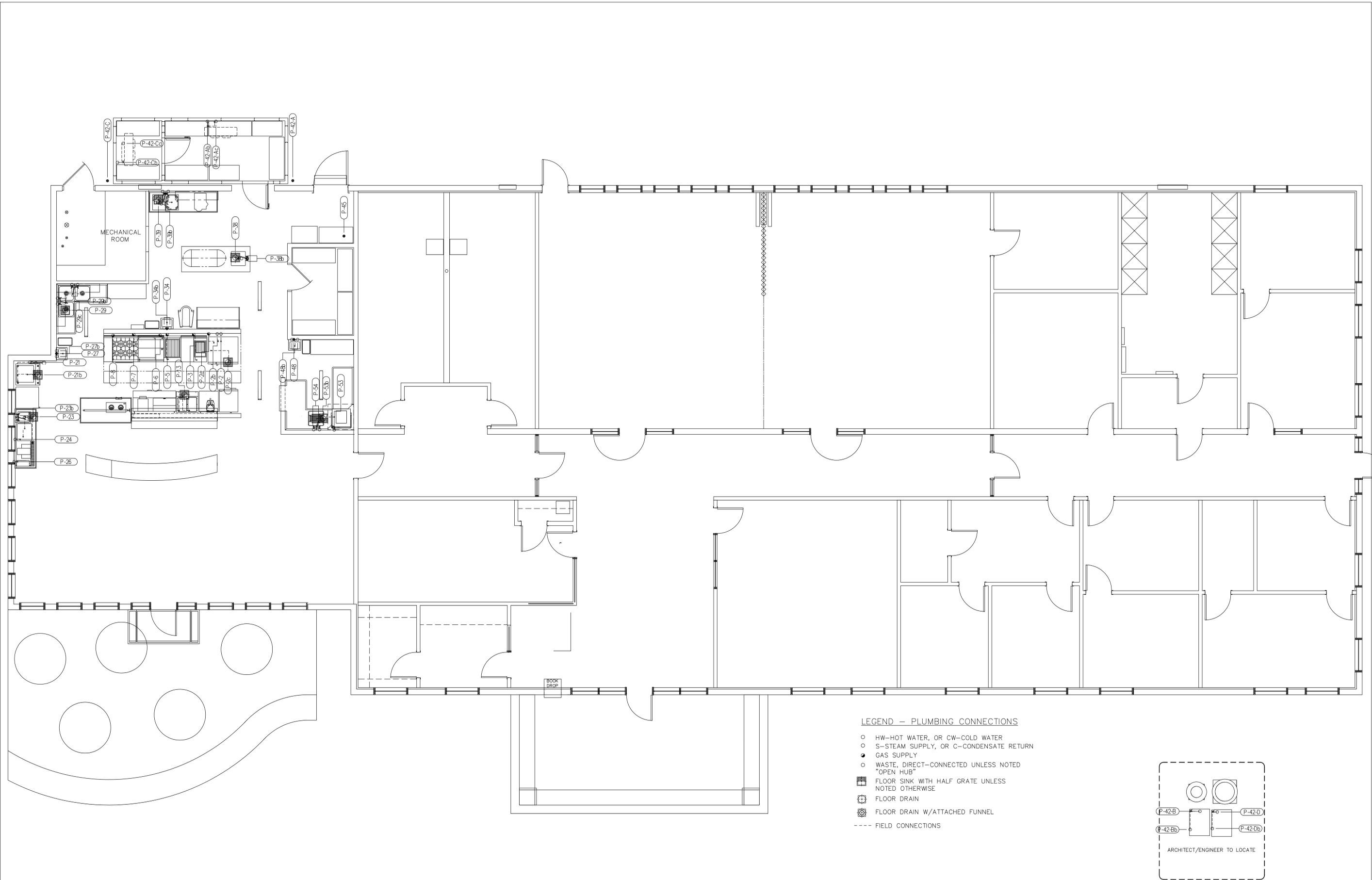


**LEGEND - ELECTRICAL CONNECTIONS**

- ⊕ DUPLEX RECEPT., 20-AMP, 120-VOLT, GROUND TYPE, HORIZONTAL MOUNT
- ⊖ SIMPLEX RECEPT., 20-AMP, 120-VOLT, GROUND TYPE, HORIZONTAL MOUNT
- ⊗ SPECIAL PURPOSE OUTLET, 120-VOLT, GROUND TYPE, HORIZONTAL MOUNT
- ⊙ SPECIAL PURPOSE OUTLET, 208/240-VOLT AS INDICATED, GROUND TYPE, HORIZONTAL MOUNT
- ⊕ JUNCTION BOX
- ⊖ ELECTRICAL CONDUIT, STUB AS INDICATED FOR DIRECT CONNECTION
- ⊗ FLOOR/CEILING RECEPTACLE AS INDICATED
- IG ISOLATED GROUND - FOR POS SYSTEM
- WP WATERPROOF COVER AT RECEPTACLE
- FIELD WIRING, EXPOSED RIGID WATERTIGHT CONDUIT
- FIELD WIRING, CONCEALED IN WALL, FLOOR, OR CEILING

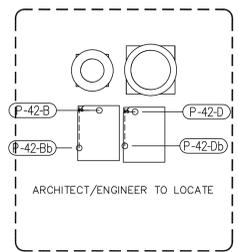


REV NO.	REVISIONS	REV NO.	REVISIONS



LEGEND - PLUMBING CONNECTIONS

- HW-HOT WATER, OR CW-COLD WATER
- S-STEAM SUPPLY, OR C-CONDENSATE RETURN
- GAS SUPPLY
- WASTE, DIRECT-CONNECTED UNLESS NOTED "OPEN HUB"
- FLOOR SINK WITH HALF GRATE UNLESS NOTED OTHERWISE
- FLOOR DRAIN
- ⊗ FLOOR DRAIN W/ATTACHED FUNNEL
- FIELD CONNECTIONS



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REV NO.	REVISIONS	REV NO.	REVISIONS

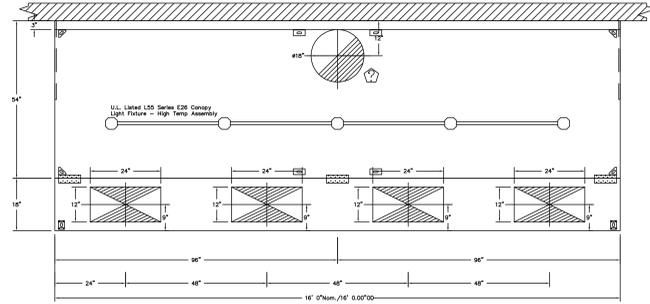
LEESBURG RESOURCE

PROJECT: LE082417\  
 DATE: 10-24-2017  
 DRAWN BY: WJM/ps  
 CHECKED BY:  
 SCALE: 1/4" = 1'-0"

SHEET TITLE: FOODSERVICE EQUIPMENT PLUMBING ROUGH-INS  
 SHEET NO.: FS.4

**HOOD INFORMATION - Job#3188694**

HOOD NO.	TAG	MODEL	LENGTH	TEMP.	COOKING	EXHAUST	PHENUM	TOTAL	HOOD	HOOD						
						LEN	HT	CFM	CONSTRUCTION	END TO						
1	1	5424	16' 0"	450	Deg	3760	4"	18"	3760	2128	-1.784"	3008	430 SS	Where Exposed	ALONE	ALONE
2	52	4524	4' 0"	700	Deg	400	4"	10"	400	733	-0.040"	0	430 SS	100%	ALONE	ALONE

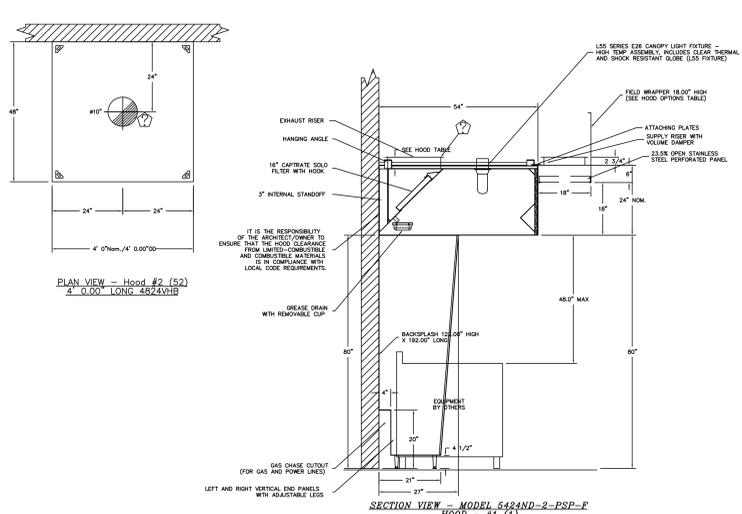


PLAN VIEW - Hood #1 (1)  
16' 0" LONG 4524VHD

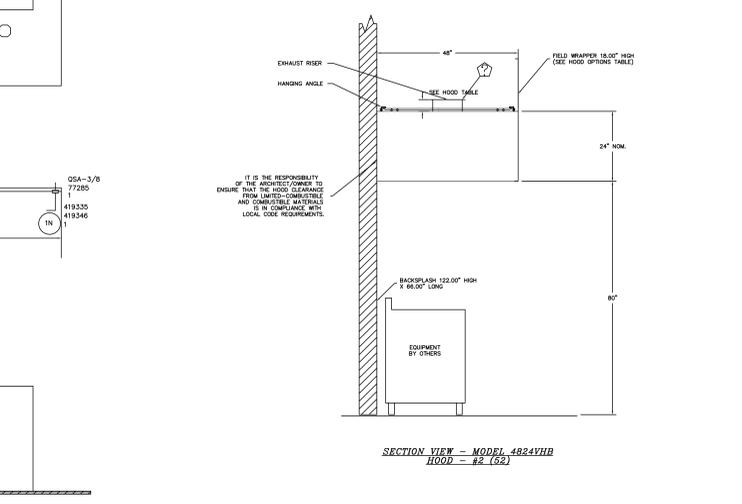
NOTE: Additional hanging height provided for hood 13' and longer.

**HOOD INFORMATION**

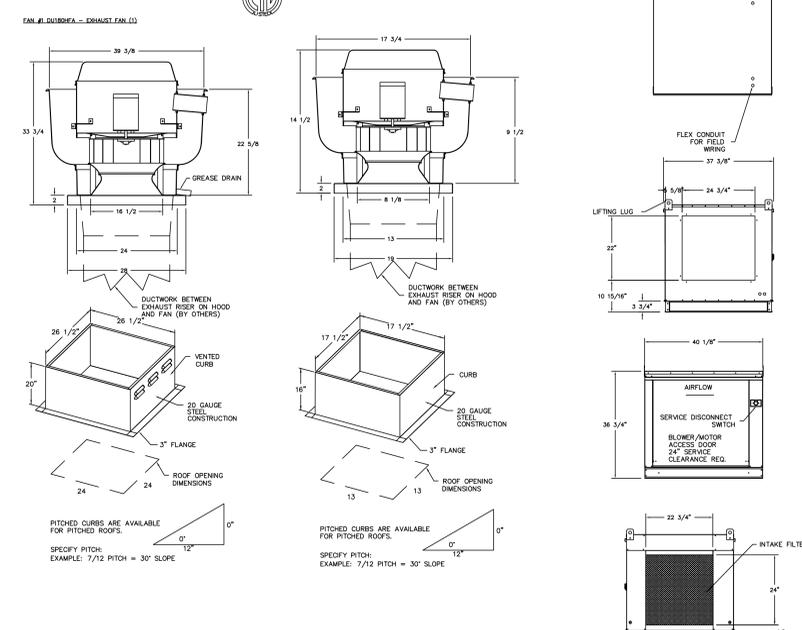
HOOD NO.	TAG	TYPE	QTY.	HEIGHT	LENGTH	EFFICIENCY @ 7	LIGHT(S)	WIRE	LOCATION	SIZE	UTILITY CABINET(S)	ELECTRICAL	SWITCHES	FIRE	HOOD
						WIRING		GAUGE			TYPE	MODEL #	QUANTITY	SYSTEM	WEIGHT
1	1	Carbrote Solo Filter	12	16"	16"	85% Solu Filter Spec.	5	L55 Series E26	NO					YES	872 LBS
2	52						0							NO	175 LBS



SECTION VIEW - MODEL 6424ND-R-PSP-F HOOD - #1 (1)



SECTION VIEW - MODEL 4824VHD HOOD - #2 (52)



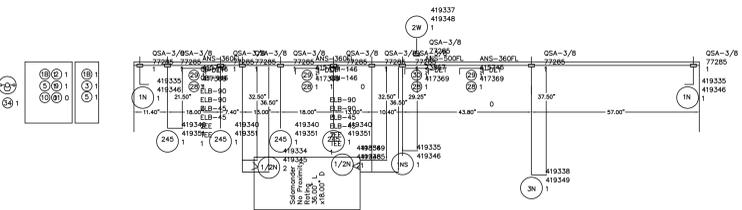
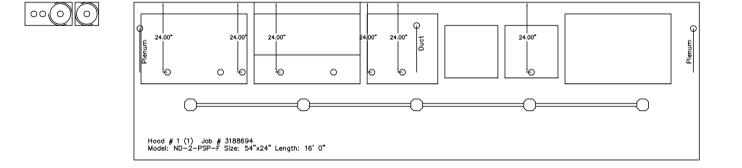
**MUA FAN INFORMATION - Job#3188694**

FAN UNIT NO.	TAG	FAN UNIT MODEL #	BLOWER	HOUSING	DESIGN CFM	ESP.	RPM	H.P.	B.H.P.	#	VOLT	FLA	WEIGHT (LBS.)	SONES
2	1	HLINE2-200	20WF-2-MOR	HLINE.2	3008	0.500	1186	2.000	0.834	3	208	6.1	323	8.1

**EXHAUST FAN INFORMATION - Job#3188694**

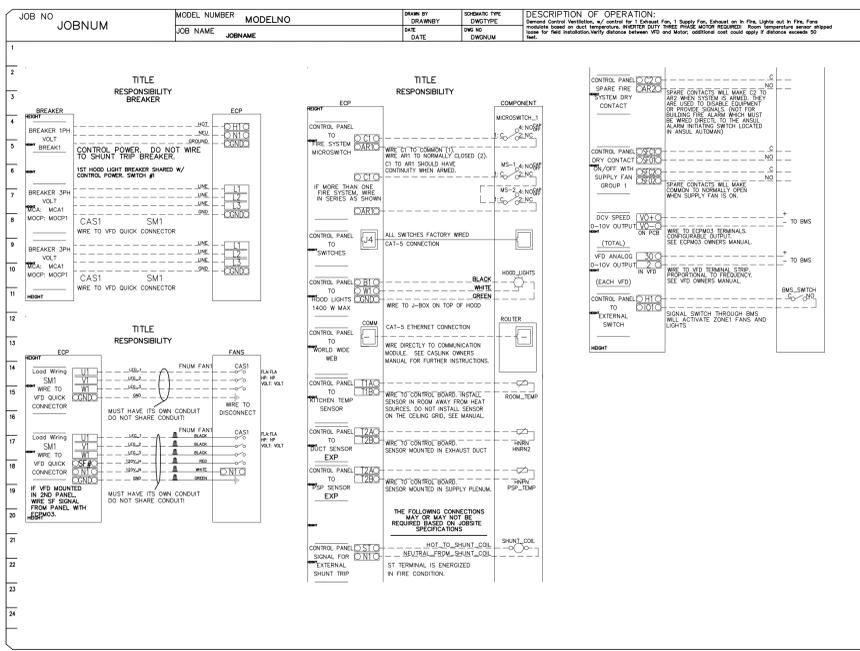
FAN UNIT NO.	TAG	FAN UNIT MODEL #	CFM	ESP.	RPM	H.P.	B.H.P.	#	VOLT	FLA	DISCHARGE VELOCITY	WEIGHT (LBS.)	SONES
1	1	DUI80HFA	3760	2.250	1824	3.000	2.282	3	208	9.5	868 FPM	181	28
3		DUI80HFA	400	0.500	1450	0.125	0.115	0.8	115	0.8	833 FPM	44	9.9

FAN #2 HLINE2-200 - SUPPLY FAN (1)  
1. BLAKE SUPPLY UNIT W/ 20\"/>



**ELECTRICAL PACKAGES - Job#3188694**

NO.	TAG	PACKAGE #	LOCATION	SWITCHES	QUANTITY	OPTION	FANS CONTROLLED			
							FAN TAG	TYPE	V	H.P. VOLT FLA
1		DCV-111	Wall Mount in SS Box	1 Light	1	Smart Controls DCV	1	Exhaust	3	2,000 208 9.5
								Supply	3	2,000 208 8.1



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REV NO.	REVISIONS	REV NO.	REVISIONS

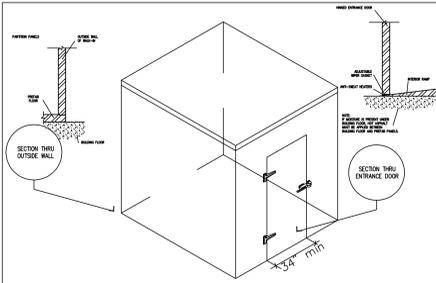
LEESBURG RESOURCE

PROJECT: LE082417  
DRAWN BY: WJM/ps  
SCALE:

DATE: 10-24-2017  
CHECKED BY:

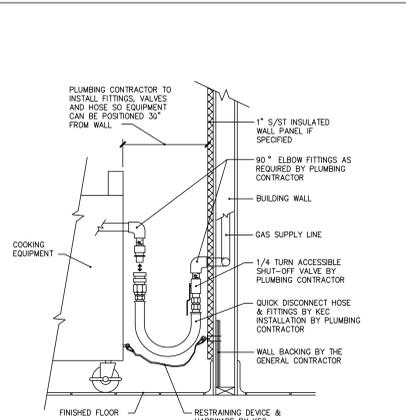
SHEET TITLE: FOODSERVICE EQUIPMENT MECHANICAL ROUGH-INS

SHEET NO: FS.5



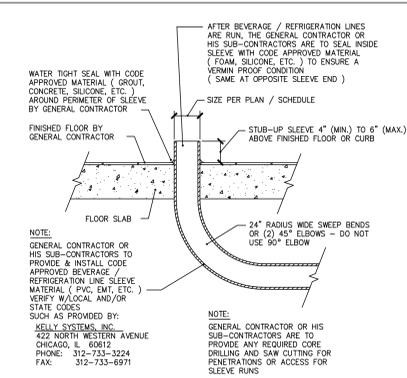
WALK-IN PANEL DETAIL

N.T.S.



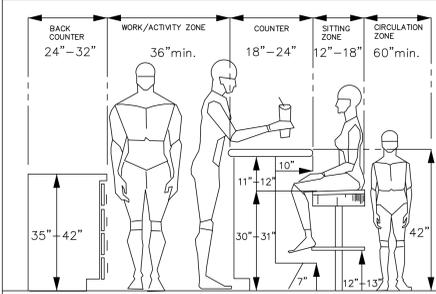
QUICK DISCONNECT DETAIL

N.T.S.



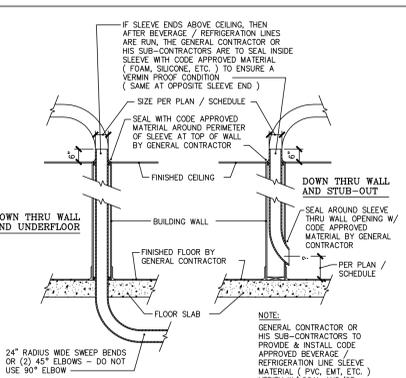
BEVERAGE-REFRIGERATION LINE SLEEVE FLOOR PENETRATION DETAIL

N.T.S.



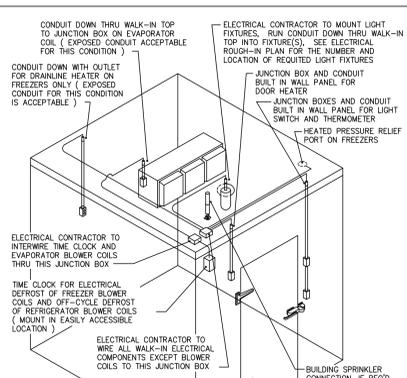
STANDARD FOR HUMAN DIMENSION TYPICAL BAR/COUNTER DETAIL

N.T.S.



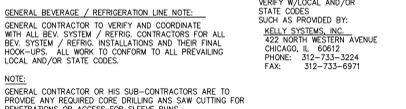
BEVERAGE-REFRIGERATION LINE SLEEVE THRU WALL DETAIL

N.T.S.

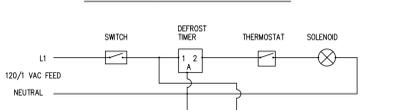


WALK-IN WIRING DETAIL

N.T.S.



FREEZER W/ ONE EVAPORATOR



COOLER W/ ONE EVAPORATOR



WALK-IN COOLER & FREEZER REFRIGERATION WIRING DETAILS

N.T.S.



TYPICAL GAS PIPE INSTALLATION DETAIL FIRE SUPPRESSION DETAIL

N.T.S.

- GENERAL MECHANICAL ROUGH-IN NOTES**
- All final connections shown on this drawing are actual requirements of the equipment and are shown in their approximate location.
  - Plumbing vent sizes and locations are to be determined by the PLUMBING CONTRACTOR.
  - Floor drains shown are for equipment use and general cleaning purposes, and are to be of the type indicated in symbols unless otherwise required by local codes.
  - PLUMBING CONTRACTOR to supply all valves, regulators, traps, tail pieces and other material required to make final connections. Stop valves shall be provided in all piping to kitchen and other equipment or fixtures ahead of operating lever handles or faucets.
  - Location of rough-in stub is indicated as " + Dimension " which is the height from finished floor to center line of rough-in dimension for out of wall or up from below finished floor rough-in. Any service which must come down from above ceiling to location of rough-in stub is indicated as " DN + Dimension ". All indirect waste lines to be run in accordance with all local codes.
  - PLUMBING CONTRACTOR to extend all indirect waste ( I.W. ) to floor drains or floor sinks.
  - PLUMBING ENGINEER shall determine main gas line drops, sizes and routing to connection points. All gas rough-ins shown are connection points only.
  - PLUMBING CONTRACTOR to provide all gas fired equipment with individual manual shut-off valves.
  - REFRIGERATION CONTRACTOR shall install all refrigeration lines between blower coils and/or cold pans and remote compressors for all refrigeration equipment and/or ice machines.
  - PLUMBING CONTRACTOR to provide all PVC lines used for beverage and refrigeration runs. Provide a minimum of 24" sweep bends for all elbows, and verify size requirements with beverage/refrigeration supplier.
  - PLUMBING CONTRACTOR to provide and install all necessary fittings, piping nipples, steam regulators, bakelite handled steam valves ( globe and/or gate ), shut off valves, steam trap assemblies, etc., to provide complete operable system for steam cooking equipment, except where noted otherwise. All exposed fittings, etc. as stated above to be chrome plated.
  - GENERAL CONTRACTOR to provide all roof, ceiling, wall and floor holes and any required sleeves ( for PVC pipe, beverage and/or refrigeration lines installed by others ), and seal them in accordance with all applicable building codes. GENERAL CONTRACTOR to provide all duct fire separations, enclosures, wrappings, etc., in accordance with all applicable building and fire codes.
  - PLUMBING ENGINEER to verify and PLUMBING CONTRACTOR to provide any required grease traps/interceptors whether they are point-of-use, kitchen or building type, in accordance with all applicable building codes.
  - All dimensions are cumulative from an established building column line or wall as indicated.
  - Kitchen sink faucets and lever drains that are furnished loose by KECC are to be installed by the PLUMBING CONTRACTOR.
  - Health codes require that all plumbing be enclosed in walls or floor and that exposed piping runs be as short as possible. Exposed horizontal piping must be 6" above the floor and at least 1" off the wall. ALL EXPOSED PIPING TO BE CHROME PLATED.
  - Verify all requirements with MECHANICAL ENGINEER'S DRAWINGS. Refer to sheet FS/COVER SHEET for additional information.
  - PLUMBING CONTRACTOR to extend his piping at least 1" farther out of any wall below an exhaust hood that has a s/s insulated wall panel under it. Verify the existence of this panel with KECC or the project cut book.
  - PLUMBING CONTRACTOR to provide interconnection of piping for any equipment that comes in sections and must be assembled.

- SCHEDULE ELECTRICAL ROUGH-IN NOTES**
- Time clock, solenoid & thermostat by REFRIGERATION CONTRACTOR. Installation by ELECTRICAL CONTRACTOR.
  - ELECTRICAL CONTRACTOR to provide and install junction box(es) and receptacle(s) as shown on plan. All interwiring and conduit to comply with all applicable building codes.
  - ELECTRICAL CONTRACTOR to mount disposer control panel and interwire with solenoid valve, disposer and junction box. Locate control panel as shown on plan.
  - ELECTRICAL CONTRACTOR to wire condensate fan to remote wall switch. Locate switch as shown on plan and verify fan utility requirements.
    - Duct work and fan motor provided by H.V.A.C.
    - Condensate hood only provided by KECC.
  - ELECTRICAL CONTRACTOR to wire exhaust hood light(s) and fan(s) to remote wall switch(s). Locate switch(s) as shown on plan.
    - Duct work and fan motor provided by H.V.A.C.
  - ELECTRICAL CONTRACTOR to provide special separate circuit with isolated ground for cash registers, pre-checkers, scales and labelers. (Vfy w/supplier)
  - ELECTRICAL CONTRACTOR to provide junction boxes and conduit ( for data lines ) between cash registers, pre-checkers, scales, labelers and each of their master or centralized control station, printer or computer. Verify requirements with the owner and supplier of each system.

- SCHEDULE MECHANICAL ROUGH-IN NOTES**
- PLUMBING CONTRACTOR to branch cold water from pre-rinse spray, faucet or separate cold water rough-in thru solenoid valve and vacuum breaker, to disposer throat, bowl or scraping trough as shown.
  - KECC will provide and the PLUMBING CONTRACTOR will install a water conditioner for this piece of equipment.
  - KECC will provide and the PLUMBING CONTRACTOR will install a gas quick-disconnect flexible hose for this piece of equipment. SEE DETAIL.
  - Air cooled refrigeration equipment in an enclosed structure requires a minimum ventilation of 1,000 cfm per horsepower. Interior temperature of compressor enclosure should not exceed 90 °F.
  - Sensible and latent heat dissipation from the dishmachine are listed below. VENTILATE THE DISHROOM ACCORDINGLY.
 

14,700 BTU/HR	6,300 BTU/HR
Latent Heat	Sensible Heat

 These values are to calculate ventilation required in ADDITION to exhaust listed in schedule. This heat is additional heat not exhausted thru the dishmachine exhaust vents.
  - REFRIGERATION CONTRACTOR to provide remote refrigeration compressor rack assembly, to sit on slab outside of building. Slab by GENERAL CONTRACTOR. GENERAL CONTRACTOR TO VERIFY WITH SODA & BEER VENDORS ALL FINAL SLEEVE SIZES AND LINE ROUTES. GC, EC & RC must coordinate requirements with RC.
  - If water exceeds 5 grains of hardness, the dishmachine manufacturer recommends softened water be provided to the dishmachine and booster heater. The dishmachine will use 64 GPH of hot water and will operate approximately 12 hours per day. (VERIFY hours of operation w/ owner)
  - Run beverage lines thru sleeve down from above in wall and stub-out, run down from above into floor, or under floor & stub-up on ends as noted. Remote soda & beer systems by soda & beer vendors. GENERAL CONTRACTOR TO VERIFY WITH SODA & BEER VENDORS ALL FINAL SLEEVE SIZES AND LINE ROUTES. ALL SLEEVES BY GENERAL CONTRACTOR.
  - Fire protection nozzles & interior hood piping by fire-protection contractor. Connection to fire protection system in kitchen (if remote or water) is the responsibility of the PLUMBING CONTRACTOR. RC is also to interconnect the gas solenoid valves with gas cooking equipment - Solenoid valves by fire-protection contractor. Coordinate the installation with fire protection contractor. All ductwork & fans provided and installed by HVAC CONTRACTOR. See manufacturer's shop drawings for more complete information.
  - REFRIGERATION CONTRACTOR to locate remote ice maker condenser assembly, to sit on slab outside of building. Slab by GENERAL CONTRACTOR. GENERAL CONTRACTOR to provide means of getting lines from condensing units outside, to ice maker in kitchen area. GC, & EC must coordinate requirements with RC and KECC.

GENERAL ABBREVIATIONS	
ABBREV.	DESCRIPTION
ARCH	ARCHITECT
GC	GENERAL CONTRACTOR
KECC	KITCHEN EQUIPMENT CONTRACTOR
MC	MECHANICAL CONTRACTOR
PC	PLUMBING CONTRACTOR
EC	ELECTRICAL CONTRACTOR
HVAC	HEATING / VENTILATION CONTRACTOR
RC	REFRIGERATION CONTRACTOR
PLBG	PLUMBING
ELEC	ELECTRICAL
AFF	ABOVE FINISHED FLOOR
CLG	CEILING
OW	OUT OF WALL
CONN	CONNECTION
+	DISTANCE ABOVE FINISHED FLOOR
DN+	DISTANCE DOWN FROM ABOVE TO ABOVE FINISHED FLOOR

**MATHIAS**  
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 LEESBURG, FLORIDA 34762  
 (FLA)326-3434 • (FLA)865-2314  
 www.MathiasFoodservice.com

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REV NO.	REVISIONS-	REV NO.	REVISIONS-

PROJECT: LE082417  
 DATE: 10-24-2017  
 DRAWN BY: WJM/ps  
 CHECKED BY:  
 SCALE:

SHEET TITLE: FOODSERVICE EQUIPMENT DETAILS & ELEVATIONS  
 SHEET NO.: FS.6

LEESBURG RESOURCE

