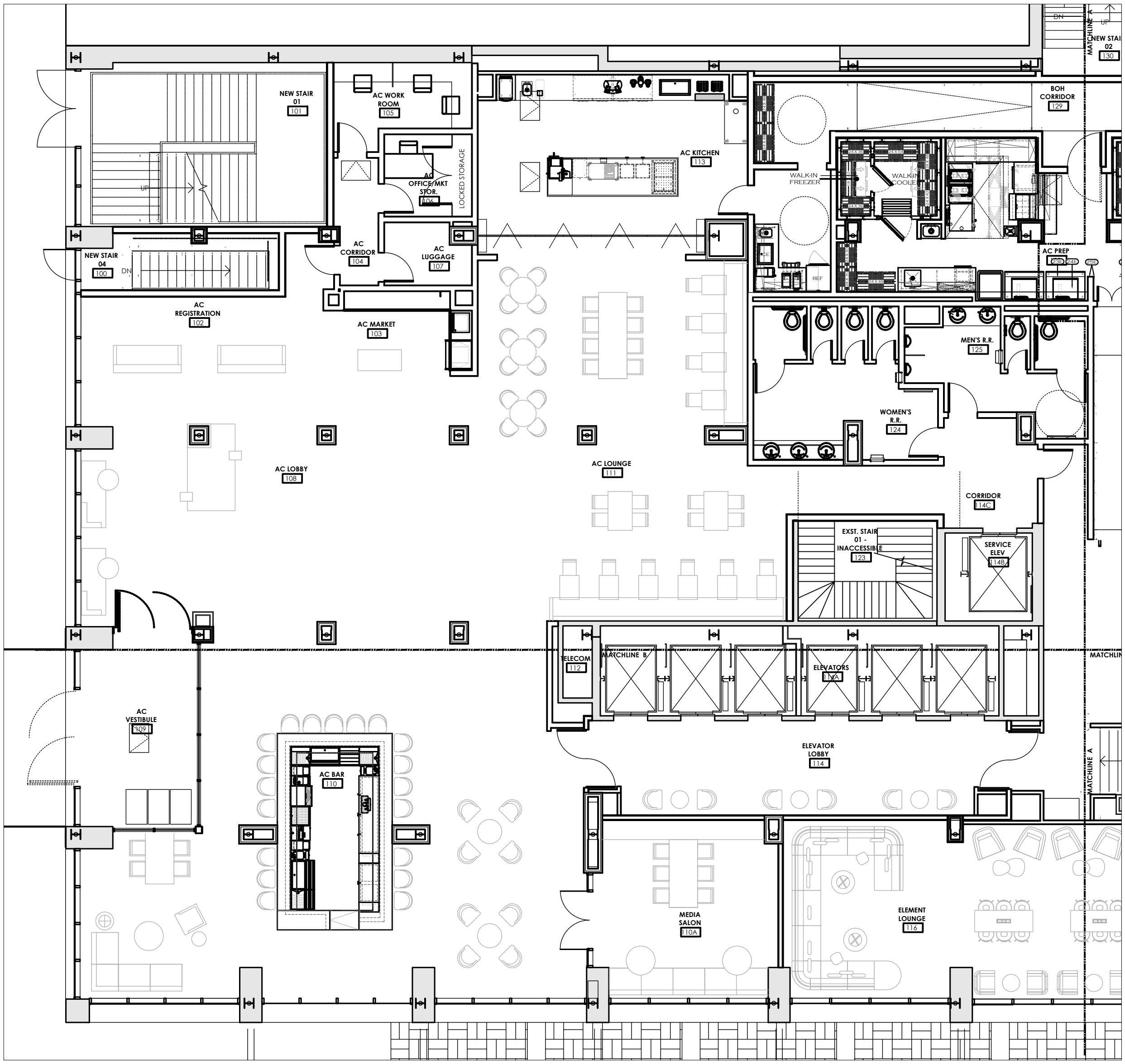
AC-ELEMENT DUAL BRAND BIRMINGHAM

BIRMINGHAM , ALABAMA

REVISION 1

DATE: 09-25-2020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FOODSERVICE EQUIPMENT PROJECT MANUAL

THE WILLINGHAM COMPANY EST: 1979

COMMERCIAL KITCHEN SPECIALIST CONCEPT | CONSTRUCTION | COMPLETION

THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

05/21/2020

Project:

AC Hotel Dual Brand
Birmingham , AL

From:
The Willingham Company
Allen Cornelius
5804 Feldspar Way
PO Box 36817, Birmingham, AL, 35236
Hoover, AL 35244-4502
205-985-2021
(205)985-2021 (Contact)

To:
Ascent Hospitality
John Tampa
3616 S. Bogan Rd
Suite 201
Bufford, Ga 30519

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THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 1A - MILLWORK COUNTER (1 EA REQ'D)

By Millwork

<By Other>

THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 2A - RAPID COOK OVEN (1 EA REQ'D)

TurboChef SOTA

Sota™ Convection/Microwave Oven, Rapid Cook, electric, 16" wide, ventless, countertop, insulated cook chamber, stores up to 256 recipes, internal catalytic converter, LED timer, pull down door with ergonomic handle, multi-speed convection blower, removable rack and bottom jetplate, smart voltage sensor technology (US only), includes (2) solid aluminum pan, (1) oven cleaner, (1) oven guard, (1) aluminum paddle, (2) trigger sprayers, (1) standard rack, stainless steel interior, powder coated, corrosion-resistant steel outer wrap and door, 4" legs, cULus, CE, UL EPH Classified, ANSI/NSF 4, TUV

ACCESSORIES

Mfr	Qty	Model	Spec
TurboChef	1		All items FOB: Carrollton, Texas: Consumable/accessory orders less than $5,000 will incur a handling fee. Orders shipping standard ground will incur a $15.00 handling fee. Orders shipping other than standard ground will incur $25.00 handling fee
TurboChef	1		One year parts and labor warranty
TurboChef	1		208/240v/60/1-ph, 30.0 amps, 6.2 kW, 6 foot cord (nominal), NEMA 6-30P

TURBOCHEF

THE Sǒta™

Project ______________________________

Item No. ______________________________

Quantity ______________________________

PERFORMANCE

Utilizing TurboChef's patented technology to rapidly cook food without compromising quality, the Sǒta provides superior cooking performance while requiring less space and consuming less energy.

VENTILATION

- UL (KNLZ) listed for ventless operation.†
- EPA 202 test (8 hr):
  - Product: Pepperoni Pizzas
  - Results: 0.64 mg/m^3
  - Ventless Requirement: <5.00 mg/m^3
- Internal catalytic filtration to limit smoke, grease, and odor emissions.

EXTERIOR CONSTRUCTION

- Powder coated, corrosion-resistant steel outer wrap and door
- Die-cast aluminum front panels with matte-chrome accents
- Cool-to-touch exterior; all surfaces below 50°C
- Ergonomic matte-chrome door handle
- 4-inch adjustable legs

INTERIOR CONSTRUCTION

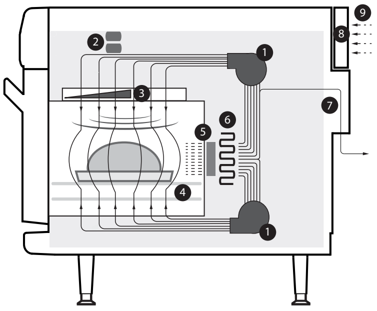
- 201/304 stainless steel
- Fully welded and insulated cook chamber
- Removable rack and lower jetplate

STANDARD FEATURES

- Independently-controlled dual motors for vertically-recirculated air impingement
- Top-launched microwave system
- Stirrer to help ensure even distribution of air and microwave
- Integral recirculating catalytic converter for UL (KNLZ) listed ventless operation
- External air filtration
- Vent catalyst to further limit emissions and odors
- LED timer counts down last 30 seconds of cook time
- Smart menu system capable of storing up to 256 recipes
- Flash firmware updates via smart card
- Single or dual-temperature interface
- Field-configurable for single or multiphase operation (requires service call)
- Self-diagnostics for monitoring oven components and performance
- Smart Voltage Sensor Technology* (U.S. only)
- Stackable (requires stacking stand)
- Includes plug and cord (6 ft. nominal)
- Warranty – 1 year parts and labor

COMES WITH STANDARD ACCESSORIES

- 1 Bottle Oven Cleaner (103180)
- 1 Bottle Oven Guard (103181)
- 2 Trigger Sprayers (103182)
- 2 Solid Aluminum Pans (i1-9496)
- 1 Aluminum Paddle (NGC-1478)



1. Blower Motors
2. Microwave System
3. Stirred Impinged Air (Top) and Microwave
4. Impinged Air (Bottom)
5. Catalytic Converter
6. Impingement Heater
7. Vent Tube Catalyst
8. Air Filter
9. Inlet Air for Cooling Electronic Components

ANSI/NSF #4
81Y5

Production monitored
Safety tested

This product conforms to the ventilation recommendations set forth by NFPA96 using EPA202 test method.

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* Smart Voltage Sensor Technology does not compensate for lack of or over voltage situations. It is the responsibility of the owner to supply voltage to the unit according to the specifications on the back of this sheet.

† Ventless certification is for all food items except for foods classified as "fatty raw proteins." Such foods include bone-in, skin-on chicken, raw hamburger meat, raw bacon, raw sausage, steaks, etc. If cooking these types of foods, consult local HVAC codes and authorities to ensure compliance with ventilation requirements.

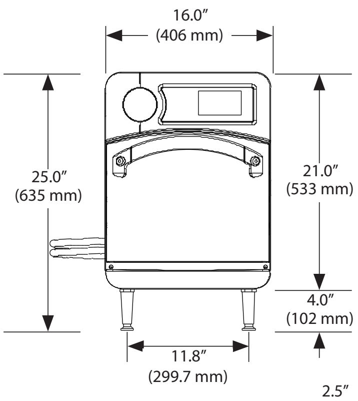
Ultimate ventless allowance is dependent upon AHJ approval, as some jurisdictions may not recognize the UL certification or application. If you have questions regarding ventless certifications or local codes, please email ventless.help@turbochef.com

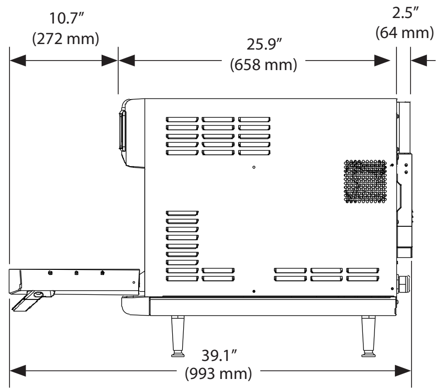
TurboChef reserves the right to make substitutions of components or change specifications without prior notice.

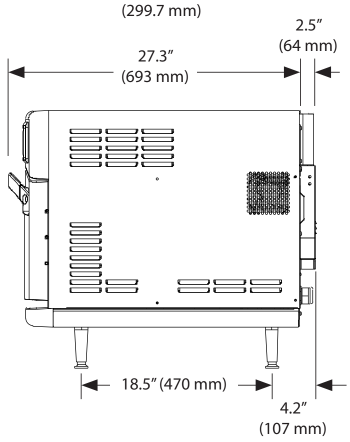
DOC-1204/Revision H/
July 2014

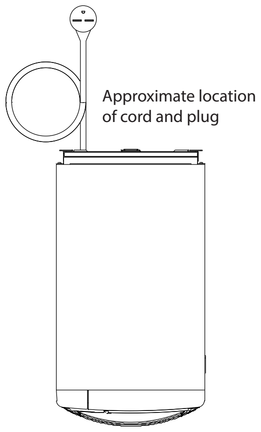
TURBOCHEF

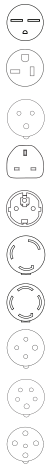
Sǒta™











US, CAN, LA (NEMA 6-30P)
US, CAN – SINGLE MAG (NEMA 6-20P)
UK, BK (IEC 309, 3-pin)
UK – SINGLE MAG 13 A (BS1363)
UK – SINGLE MAG 16 A (CEE7/7)
JK (NEMA L6-50, PSE, 3-blade)
JD (NEMA L6-50, PSE, 4-blade)
ED, BD, SD (IEC 309, 4-pin)
EW, KW (IEC 309, 5-pin)
AU (Clipsal, 5-pin)

DIMENSIONS

Single Units		
Height	25.0″	635 mm
Width	16.0″	406 mm
Depth	29.8″	757 mm
Weight: Standard / Single Mag	170 lb. / 135 lb.	77.1 kg / 61 kg
Cook Chamber		
Height	7.2″	183 mm
Width	12.5″	317 mm
Depth	10.5″	266 mm
Volume	0.54 cu.ft.	15.4 liters
Wall Clearance (Oven not intended for built-in installation)		
Top	5″	102 mm
Sides	2″	51 mm

SHIPPING INFORMATION

U.S.: All ovens shipped within the U.S. are packaged in a double-wall corrugated box banded to a wooden skid.
International: All International ovens shipped via Air or Less than Container Loads are packaged in wooden crates.

Box size: 37″ x 24″ x 37″ (940 mm x 610 mm x 940 mm)
Crate size: 38″ x 26″ x 38″ (965 mm x 660 mm x 965 mm)
Item class: 85 NMFC #26770 HS code 8419.81

Approximate boxed weight (standard/single mag): 205 lb. (93 kg) / 170 lb. (77.1 kg)
Approximate crated weight (standard/single mag): 275 lb. (125 kg) / 240 lb. (109 kg)

Minimum entry clearance required for box: 24.5″ (622 mm)
Minimum entry clearance required for crate: 26.5″ (673 mm)

ELECTRICAL SPECIFICATIONS

SINGLE PHASE		
US/Canada	i1-9500-1	208/240 VAC, 60 Hz, 30 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW
US/Canada – Single Mag 20 A	i1-9500-104	208/240 VAC, 60 Hz, 20 amps Max Input: 4.2/4.8 kW, MW: 1.9 kW, HTR: 4.0/4.2 kW
Europe (UK)	i1-9500-2-UK	230 VAC, 50 Hz, 27 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW
Europe (UK) – Single Mag 13 A	i1-9500-105-UK	230 VAC, 50 Hz, 13 amps Max Input: 3 kW, MW: 1.9 kW, HTR: 2.7 kW
Europe (UK) – Single Mag 16 A	i1-9500-106-UK	230 VAC, 50 Hz, 16 amps Max Input: 3.6 kW, MW: 1.9 kW, HTR: 2.7 kW
Brazil (BK)	i1-9500-6-BK	220 VAC, 60 Hz, 28 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW
Latin America (LA)	i1-9500-7-LA	220 VAC, 60 Hz, 28 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW
Japan (JK)	i1-9500-8-JK	200 VAC, 50 Hz, 30 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW
Japan (JK)	i1-9500-10-JK	200 VAC, 60 Hz, 30 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW
MULTIPHASE		
Europe Delta (ED)	i1-9500-3-ED	230 VAC, 50 Hz, 20 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW
Europe Wye (EW)	i1-9500-4-EW	400 VAC, 50 Hz, 16 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW
Australia Wye (AU)	i1-9500-5-AU	400 VAC, 50 Hz, 16 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW
Japan Delta (JD)	i1-9500-9-JD	200 VAC, 50 Hz, 20 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW
Japan Delta (JD)	i1-9500-11-JD	200 VAC, 60 Hz, 20 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW
Korea/Middle East Wye (KW)	i1-9500-12-KW	400 VAC, 60 Hz, 16 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW
Korea/Middle East Delta (SD)	i1-9500-13-SD	230 VAC, 60 Hz, 20 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW

⚠ TurboChef requires installing a type D circuit breaker for all installations

TurboChef Global Operations
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US: 800.90TURBO (800.908.8726) | International: +1 214.379.6000
Fax: +1 214.379.6073 | www.turbochef.com

THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 3A - UNDERMOUNT SINK (1 EA REQ'D)

Advance Tabco 1014A-10

Smart Series™ Sink, undermount, 1-compartment, 10" wide x 14" front-to-back x 10" deep, 3-1/2" drain opening, 12-1/2" x 16-1/2" O.D. trim size, 20 gauge 304 stainless steel (NOT FOR USE WITH STANDARD TABLES) (can be used as undermount on non-stainless tops)

STAINLESS STEEL

SMART SERIES™ UNDERMOUNT SINK BOWLS

SUPER SIZE

Item #: ____________ Qty #: ____________
Model #: ____________
Project #: ____________

FEATURES:

One piece seamless **Deep Drawn** stainless steel bowls.
All bowls are supplied with sound deadening pads.
Units feature Advance Tabco's **Smart Finish™**.
Supplied with 3-1/2" drain opening. Drain Not included.

MATERIALS:

Type 304 Series Stainless steel.

OPTIONAL:

K-6 - 3-1/2" Basket Drain Assembly

OEM Bowls welded by others into stainless steel products.
Multiple compartment assemblies available. Call for pricing.

Templates are provided at customer's request

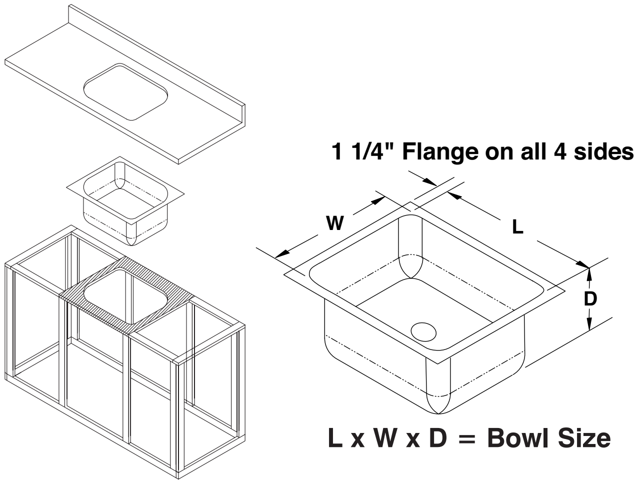
Model #	Gauge	Bowl Size LxWxD	Radius	O.D. Trim Size
1014B-05	20	10" x 14" x 5"	2"	12 1/2" x 16 1/2"
1014A-10	20	10" x 14" x 10"	2"	12 1/2" x 16 1/2"
1014A-10A	18	10" x 14" x 10"	2"	12 1/2" x 16 1/2"
CO-1014A-10RE*	18	10" x 14" x 10"	2"	12 1/2" x 16 1/2"
CO-1416A-10RE*	18	14" x 16" x 10"	3"	16 1/2" x 18 1/2"
1620A-10	18	16" x 20" x 10"	3"	18 1/2" x 22 1/2"
1620A-12	18	16" x 20" x 12"	3"	18 1/2" x 22 1/2"
1620A-14A	14	16" x 20" x 14"	3"	18 1/2" x 22 1/2"
1824A-12	18	18" x 24" x 12"	3"	20 1/2" x 26 1/2"
1824A-14A	14	18" x 24" x 14"	3"	20 1/2" x 26 1/2"
2020A-12	18	20" x 20" x 12"	3"	22 1/2" x 22 1/2"
2020A-14	18	20" x 20" x 14"	3"	22 1/2" x 22 1/2"
2028A-12	16	20" x 28" x 12"	3"	22 1/2" x 30 1/2"
2028A-14A	14	20" x 28" x 14"	3"	22 1/2" x 30 1/2"
2424A-14A	14	24" x 24" x 14"	3"	26 1/2" x 26 1/2"

* Includes Residential Finish & Packaging. Add **K-350** for Other Models to Add Residential Finish & Packaging.

DIMENSIONS and SPECIFICATIONS

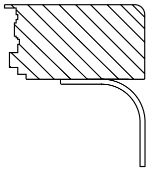
TOL ± .125" ALL DIMENSIONS ARE TYPICAL

SUGGESTED UNDERMOUNT INSTALLATION



L x W x D = Bowl Size

SUGGESTED COUNTER TOP DETAIL



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

www.advancetabco.com

ADVANCE TABCO is constantly engaged in a program of improving our products. Therefore, we reserve the right to change specifications without prior notice. © ADVANCE TABCO, APRIL 2019 **REF-A**

Submittal Sheet

6/18/2018

ITEM# 3.1A - DECK MOUNT FAUCET (1 EA REQ'D)

T&S Brass B-0325-CR

Mixing Faucet, deck mount, 4" adjustable centers, 5-3/4" swivel gooseneck spout with Series 1 stream regulator outlet (includes lock washer to convert to rigid), lever handles with color-coded indexes, quarter-turn Cerama cartridges with check valves, polished chrome-plated brass body & tubular spout, 1/2" NPT female inlets, low lead, cCSAus, ADA Compliant(replaces B-0326)

ACCESSORIES

Mfr	Qty	Model	Spec
T&S Brass	1	B-0425-M	Supply Nipple Kit, includes (1) 1/2" NPT x 2" long inlet supply nipple, (1) 1/2" locknut washer & (1) 1/2" locknut, brass (2 each per master pack)

T&S BRASS AND BRONZE WORKS, INC.

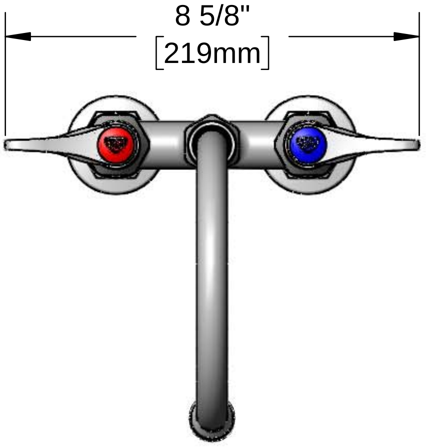
2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

Model No.

B-0325-CR

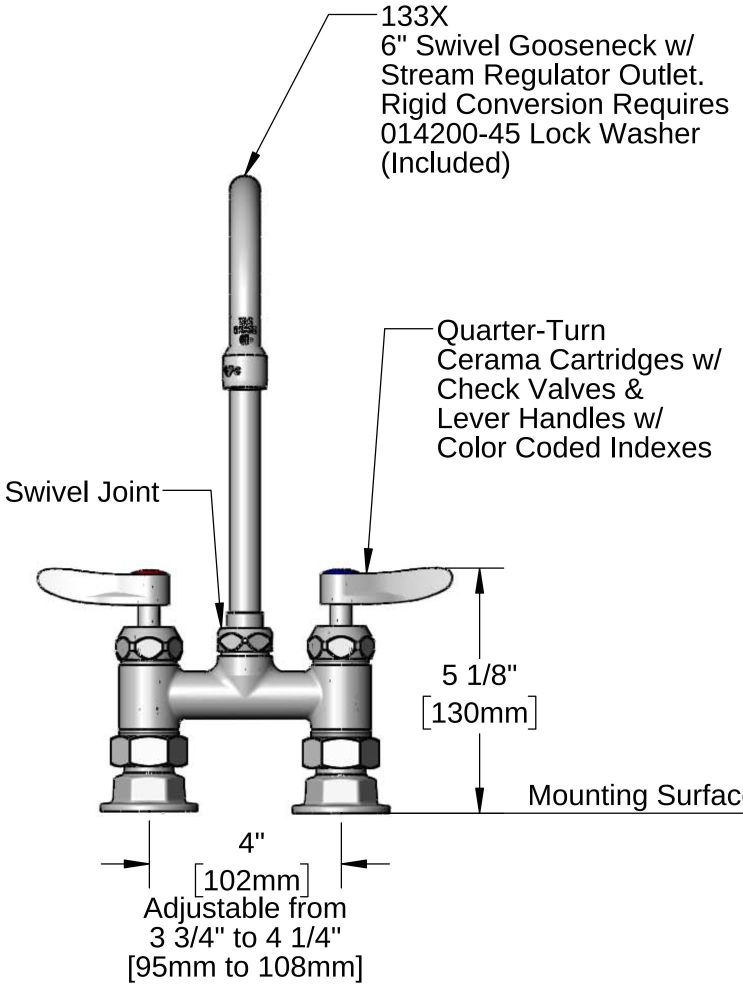
Item No.



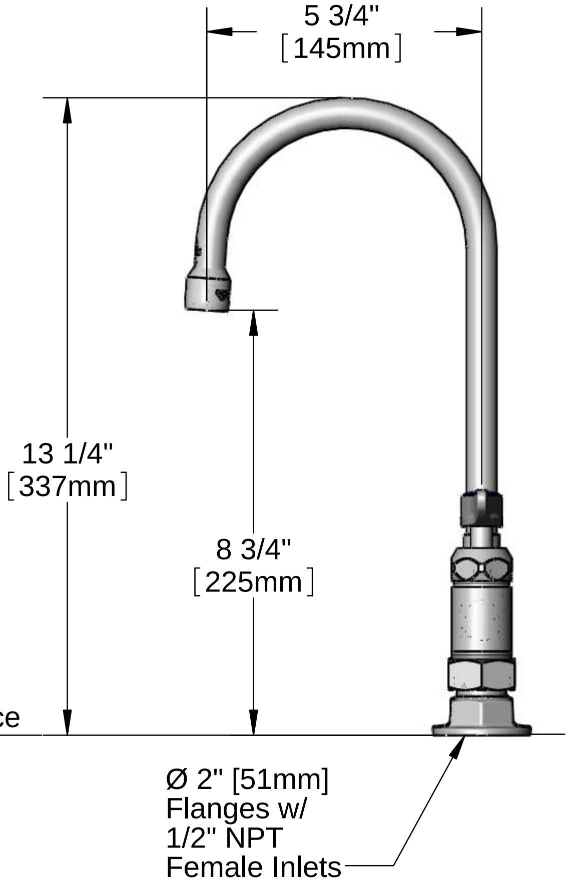
ADA Compliant

This Space for Architect/Engineer Approval

Job Name__________________________Date_________
Model Specified_____________________ Quantity______
Customer/Wholesaler______________________________
Contractor______________________________________
Architect/Engineer_________________________________



133X
6" Swivel Gooseneck w/
Stream Regulator Outlet.
Rigid Conversion Requires
014200-45 Lock Washer
(Included)
Quarter-Turn
Cerama Cartridges w/
Check Valves &
Lever Handles w/
Color Coded Indexes
Swivel Joint
5 1/8"
[130mm]
Mounting Surface
4"
[102mm]
Adjustable from
3 3/4" to 4 1/4"
[95mm to 108mm]



5 3/4"
[145mm]
13 1/4"
[337mm]
8 3/4"
[225mm]
Ø 2" [51mm]
Flanges w/
1/2" NPT
Female Inlets

Product Specifications:

4" Deck Mount Mixing Faucet, Quarter-Turn Cerama Cartridges w/ Check Valves, Lever Handles, 5 3/4" Swivel/Rigid Gooseneck w/ Stream Regulator Outlet & 1/2" NPT Female Inlets

Product Compliance:

ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
ANSI A117.1 (ADA)

Drawn: MRC	Checked: JRM	Approved: JHB	Date: 11/01/17	Scale: 1:8	Sheet: 1 of 2

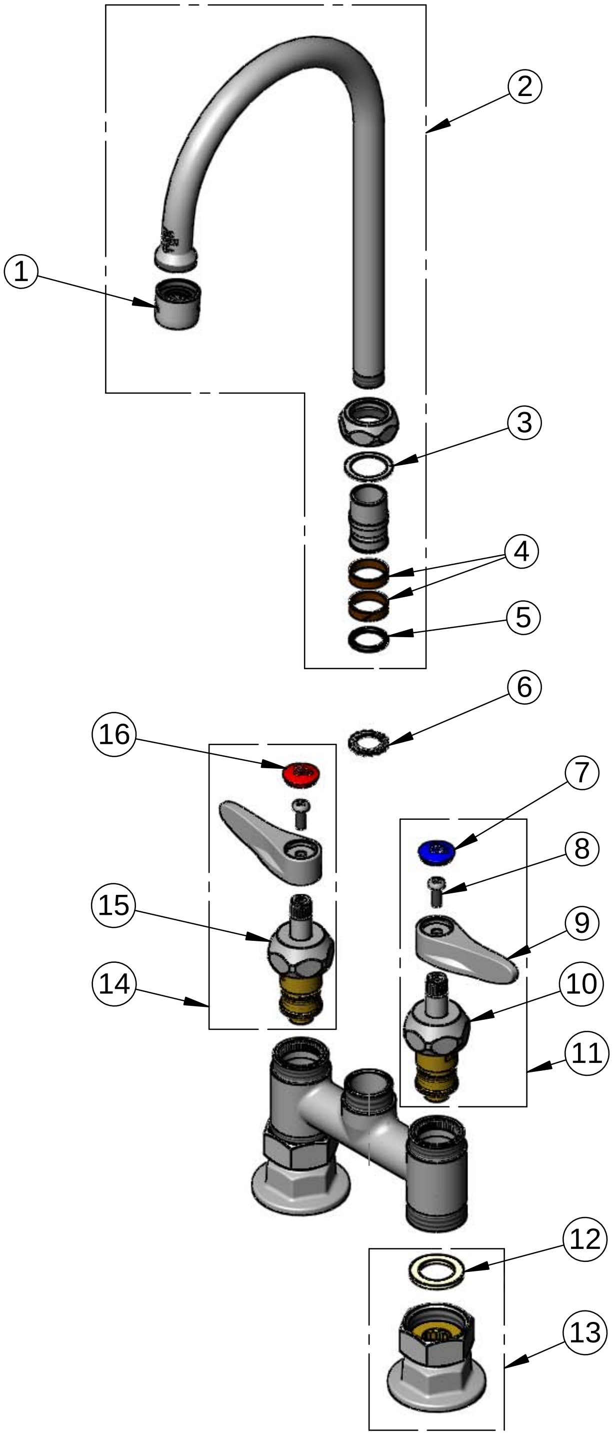
T&S BRASS AND BRONZE WORKS, INC.

2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

Model No.
B-0325-CR

Item No.



ITEM NO.	SALES NO.	DESCRIPTION
1	B-PT	Full Flow Stream Regulator, 55/64-27
2	133X	5 3/4" Swivel Gooseneck
3	009538-45	Swivel Washer
4	011429-45	Swivel Sleeves (2)
5	001074-45	O-Ring
6	014200-45	Star Washer, Anti-Rotation
7	018506-19NS	Blue Button Index, Press-in
8	000925-45	Lab Handle Screw
9	001638-45NS	Lever Handle (New Style)
10	012395-25NS	Quarter-Turn Cerama Cartridge w/ Check Valve, LTC
11	012447-25NS	Quarter-Turn Cerama Cartridge w/ Check Valve, Handle, Blue Index & Screw, LTC
12	001019-45	Coupling Nut Washer
13	00AA	1/2" NPT Female Eccentric Flange
14	012446-25NS	Quarter-Turn Cerama Cartridge w/ Check Valve, Handle, Red Index & Screw, RTC
15	012394-25NS	Quarter-Turn Cerama Cartridge w/ Check Valve, RTC
16	001193-19NS	Red Button Index, Press-in

Product Specifications:

4" Deck Mount Mixing Faucet, Quarter-Turn Cerama Cartridges w/ Check Valves, Lever Handles, 5 3/4" Swivel/Rigid Gooseneck w/ Stream Regulator Outlet & 1/2" NPT Female Inlets

Product Compliance:

ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
ANSI A117.1 (ADA)

Drawn: MRC	Checked: JRM	Approved: JHB	Date: 11/01/17	Scale: NTS	Sheet: 2 of 2

T&S BRASS AND BRONZE WORKS, INC.

2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

Model No.

B-0425

Item No.

This Space for Architect/Engineer Approval

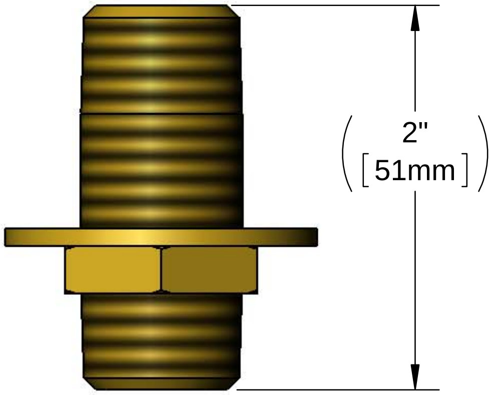
Job Name__________________________Date_________

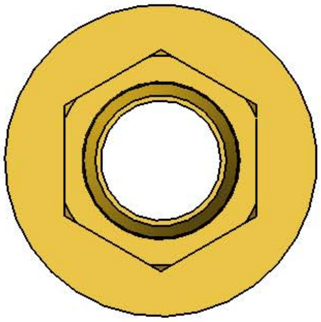
Model Specified_____________________ Quantity______

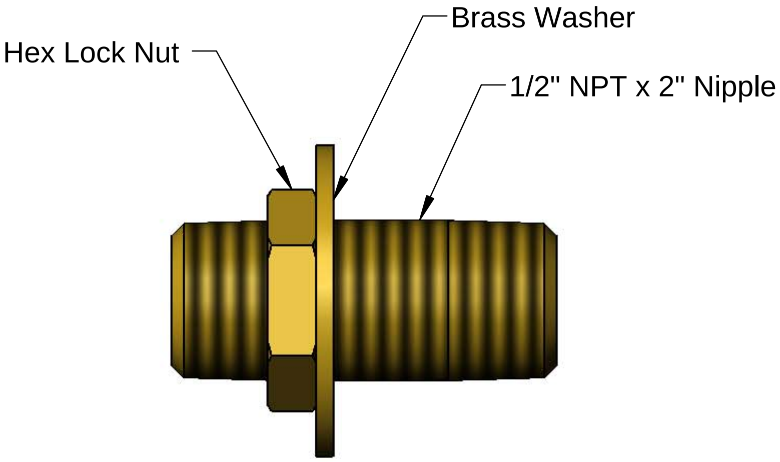
Customer/Wholesaler______________________________

Contractor____

Architect/Engineer_________________________________







Product Specifications:

1/2" NPT Inlet Supply Nipple Kit

Product Compliance:

ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)

Drawn:	JBC	Checked:	JRM	Approved:	JHB	Date:	09/25/15	Scale:	1:1	Sheet:	1 of 1

THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 4A - TRASH CHUTE (1 EA REQ'D)

By Millwork

Submittal Sheet

6/18/2018

ITEM# 5A - SPARE NO.

<Spare No.>

THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 6A - UNDERCOUNTER REFRIGERATOR (2 EA REQ'D)

Continental Refrigerator D48N-U-D

Designer Line Undercounter Refrigerator, 48"W, two-section, (4) drawers, accommodates (1) 12 x 18 x 6 pan per drawer or (1) 1/2 x 6 pan & (1) 1/3 x 6 pans per drawer capacity (supplied by others), stainless steel exterior & interior, stainless steel top, 1-3/8" diameter plate casters, front breathing, electronic control with digital display, hi-low alarm, rear mounted self-contained refrigeration, R290 Hydrocarbon Refrigerant, 1/5 hp, cETLus, Made in USA

ACCESSORIES

Mfr	Qty	Model	Spec
Continental Refrigerator	2		Standard warranty (for the United States & Canada Only): 3 year parts and labor; additional 4 year compressor part
Continental Refrigerator	2		115v/60/1-ph, 2.46 amps, cord & plug, standard

DESIGNER LINE UNDERCOUNTER REFRIGERATOR

Model: D48N-U-D

Natural Refrigerant R-290 Model

Designer line

48” Undercounter Refrigerator with Drawers

Stainless steel front, top, end panels and interior, aluminum back.

38
Continental

Options and Accessories

(upcharge and lead times may apply)

Stainless steel back	Drawers locks
Expansion valve system	Special electrical requirements (*consult factory*)

Consult factory for other model configurations, options and accessories.

Project Name:	
Model Specified:	
Location:	
Item No:	**Quantity:**
AIA #:	**SIS #:**

Standard Model Features

REFRIGERATION SYSTEM

- Performance-rated refrigeration system
- Natural, environmentally-safe, high-efficiency R-290 refrigerant[1]
- Automatic, hot gas condensate evaporator
- Non-corrosive, plasticized fin evaporator coil
- Easily serviceable, back mounted compressor

CABINET ARCHITECTURE

- 2” non-CFC polyurethane foam insulation
- Smooth, polished chrome drawer handles
- Stainless steel roll-out drawers
- Magnetic snap-in drawer gaskets
- Completely enclosed, vented and removable case back
- 1 3/8” diameter plate casters (factory installed)

MODEL FEATURES

- Electronic controller w/digital display & hi-low alarm
- 2” high, bottom mounted front breather air divider

[1] R-290 refrigerant meets all federal and state regulatory requirements.

Continental® Refrigerator

Toll-Free: 800-523-7138
Phone: 215-244-1400
Fax: 215-244-9579

539 Dunksferry Road
Bensalem, PA 19020
www.continentalrefrigerator.com

APPROVAL:

Model Specifications

DIMENSIONAL DATA

Net Capacity (cu. ft.)	13.4 (379 cu l)
Width, Overall (in.)	48 (1219 mm)
Depth, Overall (in.) (incl. handles & bumpers)	32 3/16 (818 mm)
Height, Overall (in.) (incl. 1 3/8” plate casters)	31 13/16 (808 mm)
No. of Drawers (two tier)	4

REFRIGERANT DATA

Condensing Unit Size (H.P.)	1/5
Capacity (BTU/Hr)*	1625

ELECTRICAL DATA

Voltage (int’l)	115/60/1 (220/50/1)
Total Amps (int’l)	2.46 (1.85)
10 ft. Cord/Plug [attached] (int’l)	Yes (No)

SHIPPING DATA

Weight (lbs.)	275 (125 kg)
Height - Crated (in.)	43 1/4 (1099 mm)
Width - Crated (in.)	56 (1422 mm)
Depth - Crated (in.)	37 1/4 (946 mm)

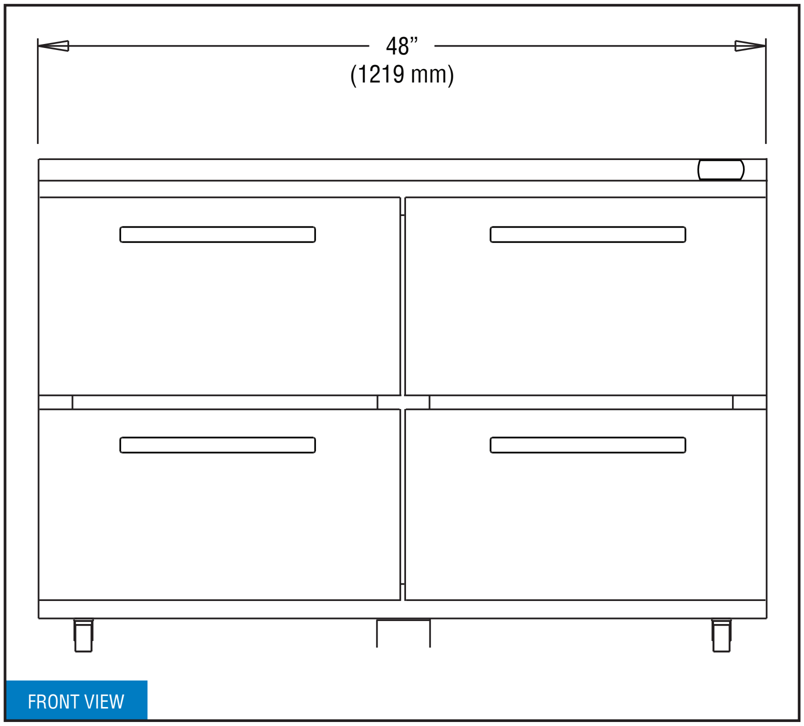
DRAWER PAN CONFIGURATIONS

Two Tier: (1) 12 x 18 x 6 pan per drawer
or (1) 1/2 size x 6 & (1) 1/3 x 6 pans per drawer

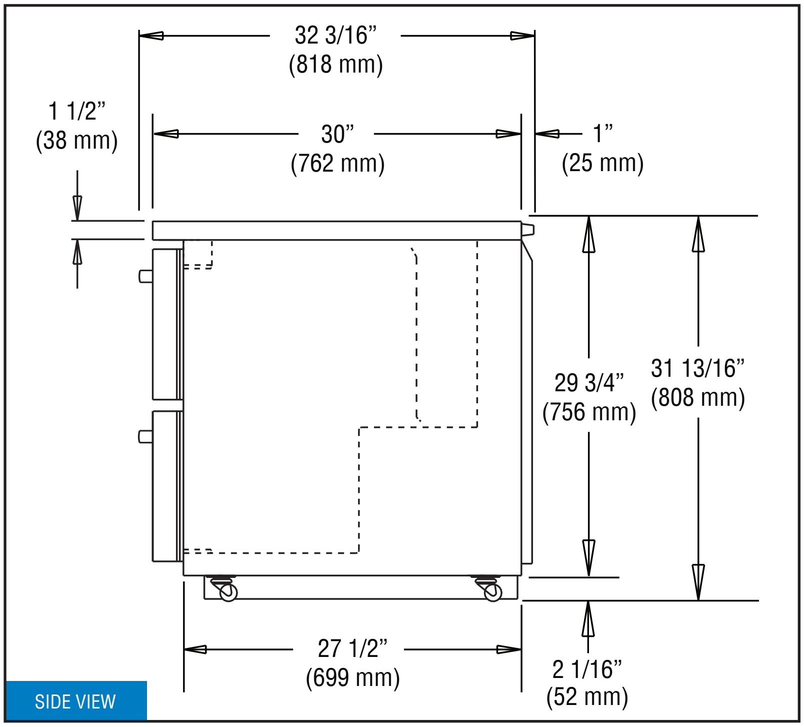
** Rating @ +25°F evaporator, 90°F ambient*
Figures in parentheses reflect metric equivalents rounded to the nearest whole unit.

Equipped with one NEMA-5-15P Plug
(varies by country)

Model Plan Views



FRONT VIEW



SIDE VIEW

NOTE: For proper operation, the area under and in front of the cabinet **must** not be obstructed in any way.

Continental® Refrigerator

Toll-Free: 800-523-7138
Phone: 215-244-1400
Fax: 215-244-9579

539 Dunksferry Road
Bensalem, PA 19020
www.continentalrefrigerator.com

Due to our continued efforts in developing innovative products, specifications subject to change without notice.

Intertek

MADE IN THE U.S.A.

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A Division of National Refrigeration & Air Conditioning Products, Inc.

D48N-U-D (6/15/19)

Submittal Sheet

6/18/2018

ITEM# 7A - ESPRESSO MACHINE (1 EA REQ'D)

OTHERS

Weight : 15 Kilogram
High speed hot water
Semi-automatic capsule insertion and ejection
Removable water tank : 6 Litre
Used capsule container capacity : 70
Descaling alarm
Direct connection to water supply
Power rating (in watts) : 2100 Watt
Dimensions (WxDxH) : 56 x 39 x 37 cm (WxDxH)
Innovation: double head extraction system for preparing two cups simultaneously
Milk frothed or steamed in 20 seconds at the touch of a button : false
Disposable milk straws and nozzles
1 litre insulated containers to store fresh, cold milk for up to 8 hours : false
Pressure : 16-19 bar
Cup warming plate
Energy saving mode

<By Vendor>

Double head, double performance

A perfect combination of advanced technology and forward-thinking design, the Gemini | CS 221 PRO is tailor-made for business customers. With the simple touch of a button, create the perfect Espressos, Cappuccinos and Latte Macchiatos for your guests and employees.

GEMINI | CS 221 PRO

SHARE THE BEST RECIPES MADE WITH MILK

- Cappuccino, Latte Macchiato functions
- Milk frothed or heated in 20 seconds at the touch of a button
- Disposable milk straws and nozzles
- Insulated container to store fresh, cold milk for up to 8 hours (33.8 oz.)
- Innovation: "double head" extraction system for preparing two cups simultaneously
- Semi-automatic capsule insertion and ejection
- 3 programmable cup sizes: Ristretto, Espresso and Lungo
- High speed hot water
- Pre-programmed choice of languages on digital display
- 2 waste containers for used capsules (capacity: 35 used capsules per container)
- Cup-warming plate
- Two .8 gallon removable water tanks
- Direct water connection available
- 16-19 bar pressure
- Power: 220 volts/2410w
- Dimensions: 22.05 x 16.42 x 16.34 in/56 x 39.2 x 37 cm (W x D x H)
- Weight: 40 lbs/18 kg
- NSF approved

NESPRESSO®

THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 8A - POP-UP TOASTER (2 EA REQ'D)

Hatco TPT-120

Pop-Up Toaster, (4) 1-1/4" wide self centering slots, individual manual controls, removable crumb tray, stainless steel construction, cULus, UL EPH Classified

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	2		One year replacement warranty, contact Hatco service team for details
Hatco	2		120v/60/1-ph, 1800w, 15.0 amps, 6' cord with NEMA 5-15P
Hatco	2		Stainless steel finish, standard

Project ____________________

Item # ____________________

Quantity ____________________

Pop-Up Toasters

Models: TPT-120, -208, -240, -230-4

The Hatco Pop-Up Toasters are economical, fast, dependable and versatile. These toasters are perfect for self-serve buffet areas and lighter volume restaurants, diners and cafes.

Standard features

- Evenly toasts a variety of bread products including bagels, Texas toast, waffles and English muffins
- All models have four self-centering 1.25" (32 mm) extra wide slots.
- Durable stainless steel construction
- Individual progressive color controls
- Removable crumb trays for easy cleaning
- A selector switch for single (or double) sided toasting (excluding TPT-120)
- Unit comes with 6' (1829 mm) cord with plug

TPT-208,
TPT-230-4
and TPT-240
TPT-120
CAUTION-HOT

Gloss Finishes – Non-standard colors are non-returnable
– Stainless Steel standard – (TPT-120 only)
☐ Radiant Red ☐ Bold Black

For operation, location and safety information, please refer to the Installation & Operating Manual.

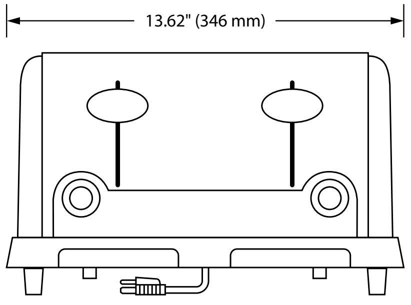
ANSI/NSF 4

TPT-120, -208, -240

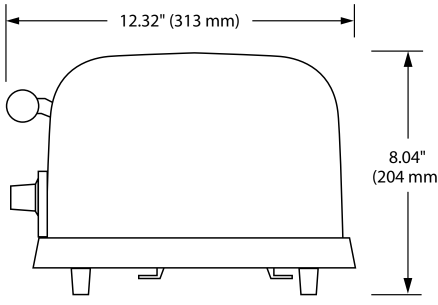
TPT-230-4 only

Pop-Up Toasters

Models: TPT-120, -208, -240, -230-4



FRONT VIEW



SIDE VIEW

SPECIFICATIONS
Pop-Up Toasters

▨ The shaded areas contain electrical information for International models

Model	Dimensions (Width x Depth x Height)	Volts	Phase	Watts	Amps	Plug	Ship Weight*
TPT-120 (US)	13.62" x 12.32" x 8.04" (346 x 313 x 204 mm) Slot Opening: 1.25" x 5.5" x 4.5" (32 x 140 x 114 mm)	120	Single	1800	15.0	NEMA 5-15P	14 lbs. (7 kg)
TPT-120 (CAN)				1440	12.0		
TPT-208		208		2600	12.5	NEMA 6-15P[†]	16 lbs. (8 kg)
TPT-240		240			10.9	NEMA 6-15P	
TPT-230-4		230 (CE)		2388	10.4	CEE 7/7 Schuko AS 3112	

* Shipping weight includes packaging.

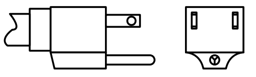
[†] Canadian models use NEMA 6-20P.

CORD LOCATION

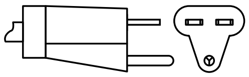
Bottom, back center.

PLUG CONFIGURATIONS

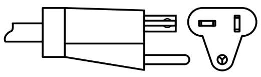
NEMA 5-15P



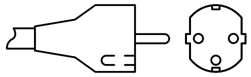
NEMA 6-15P



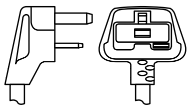
NEMA 6-20P



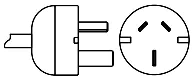
CEE 7/7 Schuko



BS 1363



AS 3112



PRODUCT SPECS
Pop-Up Toasters

The Pop-Up Toaster shall be Model ... rated at ... volts, and ... watts, single phase, by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The Toaster shall consist of a rugged stainless steel body with 4 slot openings, removable crumb trays, resistance wire elements, and a 6' (1829 mm) cord with plug attached.

Warranty consists of 24/7 parts and service assistance (US and Canada only).

Submittal Sheet

6/18/2018

ITEM# 9A - PROSCUITTO SLICER (1 EA REQ'D)

Berkel 330M-STD

Fly Wheel Slicer, 13" chromium-plated carbon steel knife, manual, automatic feeding, integrated dual action sharpener, rear knife guard, no motor, stainless steel and anodized aluminum, classic Berkel red, NSF

ACCESSORIES

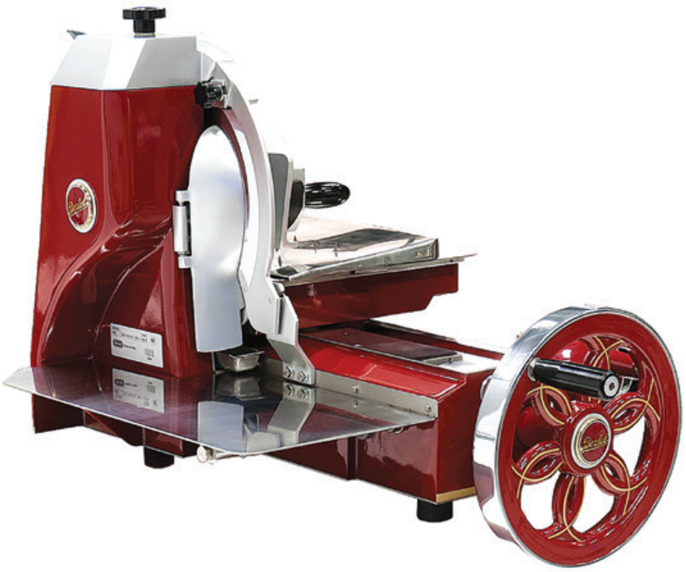
Mfr	Qty	Model	Spec
Berkel	1		1 year parts, service & travel warranty (excluding wear items), standard
Berkel	1	SLCRCVR-LG	Slicer Cover, large, fits 829E-PLUS, 829A-PLUS, 825A-PLUS, 827E-PLUS, 827A-PLUS, 300M, 330M, Berkel logo on clear vinyl with black border

Item # __________________ C.S.I. Section 11420

SLICING

Berkel

330M
HERITAGE PROSCIUTTO SLICER



Model 330M

☐ **330M** Manual Fly Wheel Slicer

STANDARD FEATURES

- Low resistance fly-wheel for smooth, easy slicing.
- Rear knife guard.
- Classic styling with the “traditional” Berkel red color.
- Integrated two stone sharpener.
- 13" hollow ground knife.
- Clamping device for solidly holding the product.
- Automatic feeding of the product into the knife.
- Handles product 8$\frac{3}{8}$" high by 10$\frac{7}{8}$" wide.
- Slices product 8$\frac{3}{8}$" round.
- Slicing up to $\frac{3}{16}$" in thickness.

ACCESSORIES (Packaged & Sold Separately)

☐ 330M-STANDC (with Casters)

NSF

FEATURES

Berkel Model 330M Heritage Prosciutto slicer features Berkel’s hollow ground chromium-plated, carbon steel knife and built-in, single lever, dual-action sharpener. This slicer is perfect for ultra thin slicing in front of customers. The fly-wheel allows for precision slicing, every stroke. The product is automatically fed towards the knife after each stroke. A rear ring guard protects the non-slicing portion of the knife. The product clamp holds the meat from the top, ensuring that it is held securely. The 330M is easy to clean and disassembles quicky without tools.

The 330M is the gold standard for “front-of-the-house theatre slicing”

Berkel a division of ITW Food Equipment Group LLC
www.berkelequipment.com
P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602

S L I C I N G

Berkel

330M
HERITAGE PROSCIUTTO SLICER

SPECIFICATIONS

Finish/Construction: All food contact areas are stainless steel, anodized aluminum or painted 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 13" (330 mm) diameter, hollow ground, hardened and polished forged chromium-plated carbon steel.

Cutting Capacity: Carriage handles food up to 8⅜" (212 mm) high by 10⅞" (275 mm) wide or 8⅜" (212 mm) diameter.

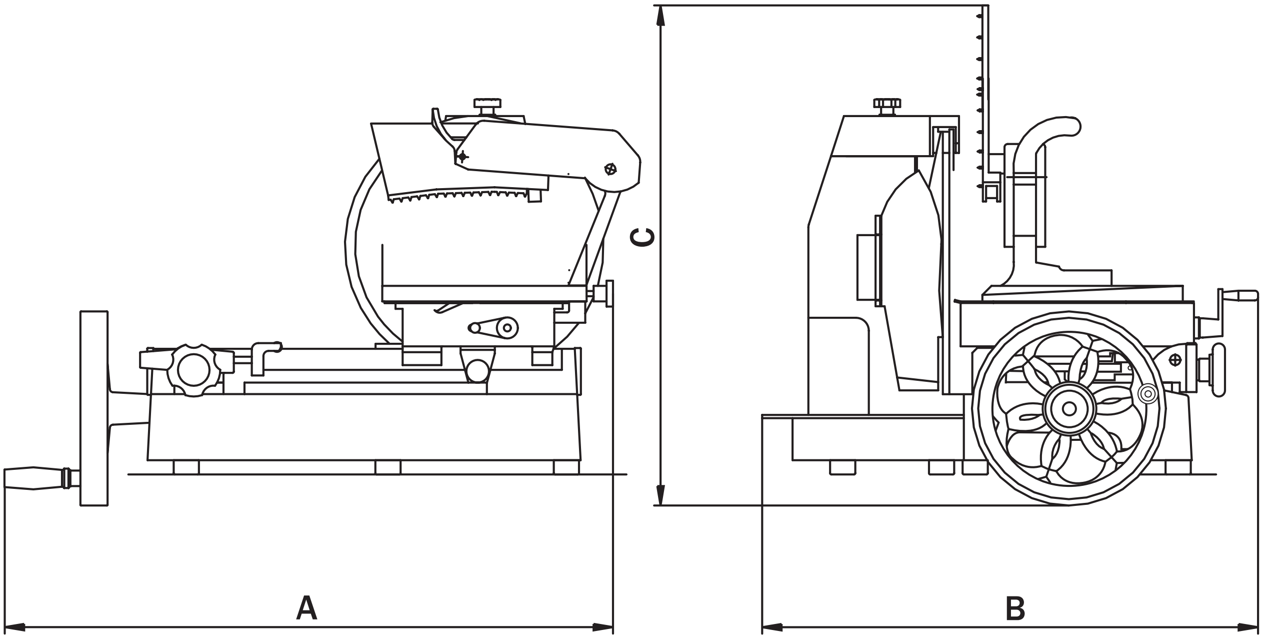
Slice Thickness: Precision system provides slice adjustment and consistent cuts of hot or cold meats and cheese from tissue thin to 3/16" (5 mm).

Knife Sharpener: Integral top mounted, two stone, dual-action system for a lasting, razor-sharp edge.

Knife Ring Guard: Rear guard covers non-slicing portion of knife edge.

Manual Operation: No motor.

Warranty: All parts, service and travel coverage for one year, excluding wear items.



MODEL NO.	CUTTING CAPACITY	SLICE THICKNESS	KNIFE DIAMETER	PRODUCT DIMENSIONS		
				DEPTH A	WIDTH B	HEIGHT C
330M	11" (280 mm) wide 7¾" (200 mm) high 7¾" (200 mm) diameter	to 3/16" (5 mm)	13" (330 mm)	33½" (850 mm)	26½" (670 mm)	25" (635 mm)

MODEL NO.	WEIGHT		BOX DIMENSIONS		
	NET	SHIP	DEPTH A	WIDTH B	HEIGHT C
330M	140 lbs. (64 kg)	192 lbs. (87 kg)	32" (815 mm)	40" (1020 mm)	40" (1020 mm)

NOTE: As we continually strive to improve our products, specifications are necessarily subject to change without notice.

THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 10A - CABINET, COOK / HOLD / OVEN (1 EA REQ'D)

Alto-Shaam 300-TH/III

Halo Heat® Cook & Hold Oven, electric, low temperature, 36 lb. capacity - (3) 12" x 20" x 2-1/2" full-size pans, deluxe controller, probe, heavy-duty stainless steel exterior, stainless steel side racks, (3) stainless steel wire shelves, non-skid rubber feet, EcoSmart®, cULus, UL EPH ANSI/NSF 4, CE, IPX3, TUV NORD

ACCESSORIES

Mfr	Qty	Model	Spec
Alto-Shaam	1		NOTE: Subject to Manufacturer's Terms & Conditions. See Documents Section
Alto-Shaam	1		120v/60/1-ph, 6.7 amps, .8 kW, 5 ft. cord, NEMA 5-15P, standard
Alto-Shaam	1		Solid Door, hinged on right, standard
Alto-Shaam	1		Single point, standard
Alto-Shaam	1	5015323	Casters, 3" (76 mm), 2 rigid; 2 swivel with brakes (factory-installed)

Item no. ____________________

300-TH-III

Low Temperature Electronic Cook & Hold Oven

- Halo Heat . . . a controlled, uniform heat source that maintains close temperature tolerances throughout the cooking and holding function. Offers uniform and consistent cooking on a daily basis, low shrinkage of bulk or portion-cut protein items, higher food moisture content, and significantly longer holding life.
- Cooks, roasts, re-heats, and holds in the same cabinet with set-and-forget controls to provide a better distribution of work loads.
- Cooks by time or by probe to sense internal product temperature and automatically converts from cook mode to hold mode once the set parameters have been reached.
- Oven hoods, outside venting, and fire extinguisher systems are not required (check your local codes). Emission of grease laden air are less than U.L. established standards.
- Eight programmable menu buttons stores favorite recipes into memory (cook/hold/time/probe set-points). Reduces operational requirements to simply loading the oven, pushing the power button, the preset menu button, and start.
- Clear, easy-to-read LED display indicates cook time remaining or the full range of programmed operating parameters.
- When cooking by probe, the oven maintains a record of the highest and lowest temperatures sensed by the food probe to assure foods are cooked to the temperature required.

Short Form Spec

Alto-Shaam single compartment 300-TH-III Cook & Hold oven is constructed with a stainless steel exterior. Oven includes a stainless steel door with magnetic latch. Oven is equipped with two (2) stainless steel side racks with five (5) pan positions spaced on 1-1/2" (38mm) centers, two (2) chrome plated wire shelves, and one (1) stainless steel drip pan. Oven includes one (1) set of 1/2" (13mm) non-skid rubber feet and four (4) carrying handles.

Deluxe control consists of a 4 digit LED display, On/Off button; cook temperature button with an adjustable cook range from 200°F to 325°F (93°C to 162°C); time control button with set-points from 1 minute to 24 hours; probe control button with adjustable set-points between 50°F and 195°F (10°C to 90°C); and hold temperature button with an adjustable hold range from 60°F to 205°F (15°C to 96°C). Control includes eight (8) programmable menu buttons with locking capability along with the ability to set individual cook and hold parameters; hold mode count-up timer, indicator lights for operation status; and start button. The control has a built-in lock out feature and is equipped with a voltage conversion feature to match the line voltage provided by the electric power supplier.

☐ **Model 300-TH/III:** Low temperature Cook & Hold oven with deluxe control.

IP X3

Factory-Installed Options

- Electrical Choices
  - ☐ 120V
  - ☐ 230V
- Door Swing Choices
  - ☐ Right-hand swing, standard
  - ☐ Left-hand swing, optional
- Probe Choices
  - ☐ Single Point, standard
  - ☐ Sous Vide, optional

☐ Casters, 3" (76mm)
- two rigid, two swivel with brake

☐ HACCP Documentation, Data Logger [5015563]
- On board Datalogger technology maintains accurate and timely record keeping
- Register start time and end time
- Register start temperature and end temperature
- Interim time and temperature reporting is captured at 5 minute intervals
- USB downloads facilitate record keeping on department management PC's
- Electronic HACCP record keeping can be imported into Excel or other similar software for use in report writing and charting
- Controller will retain the latest information for 30 days
- Will record the product preset name (A-H) if a preset is used

Additional Features

- **Stackable Design**
  300-TH/III Cook & Hold Oven can be stacked with an identical oven, or 300-S Holding Cabinet.

Lifetime Warranty

On all Cook & Hold heating elements (excludes labor).

W164 N9221 Water Street • P.O. Box 450 • Menomonee Falls, Wisconsin 53052-0450 • U.S.A.
Phone: 262.251.3800 800.558.8744 U.S.A./CANADA Fax: 262.251.7067 800.329.8744 U.S.A. only
www.alto-shaam.com

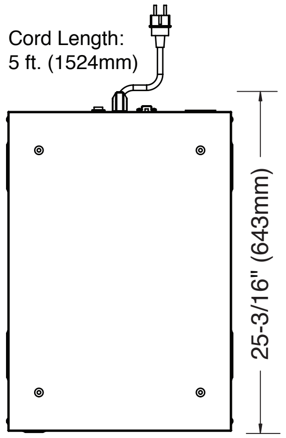
Printed in the U.S.A.

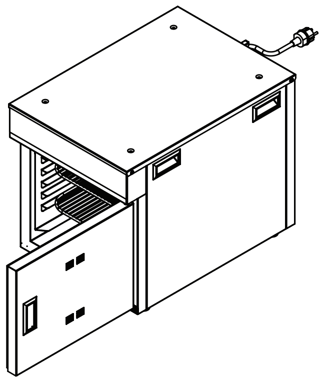
Due to ongoing product improvement, specifications are subject to change without notice.

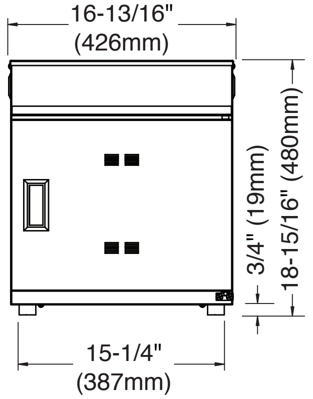
#14 - 08/17

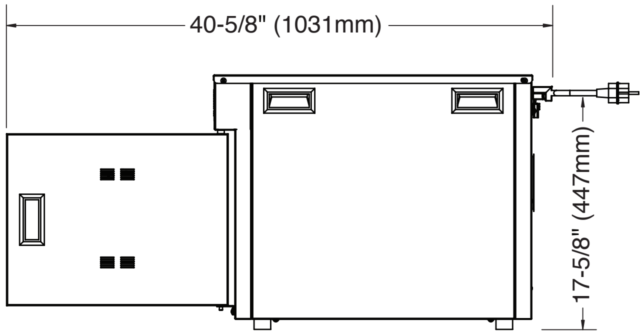
300-TH-III

Electronic Cook & Hold Oven









Dimensions: H x W x D	
Exterior:	18-15/16" x 16-13/16" x 25-3/16" (480mm x 426mm x 643mm)
Interior:	12" x 13-11/16" x 21-1/2" (305mm x 348mm x 546mm)

Clearance Requirements	
Back	3" (76mm) from non-heated surfaces 18" (457mm) from heat producing equipment
Top	2" (51mm)
Left, Right	1" (25mm)

Capacity

36 lbs (16 kg) maximum

Volume maximum: 22.5 quarts (28,5 liters)

	Full-size pans:	**Gastronorm 1/1:**
Three (3)	20" x 12" x 2-1/2"	(530mm x 325mm x 65mm)
Two (2)	20" x 12" x 4"	(530mm x 325mm x 100mm)
	Half-size pans:	
Six (6)	10" x 12" x 2-1/2"	(265mm x 325mm x 65mm)
Four (4)	10" x 12" x 4"	(265mm x 325mm x 100mm)

Electrical

V	Ph	Hz	A	kW	
120	1	60	6.7	.80	NEMA 5-15P 15A-125V plug
230	1	50/60	3.2	.80	CEE 7/7 plug rated 250V CH2-16P plug rated 250V BS1363 plug rated 250V

Installation Requirements

— Oven must be installed level.

— The oven must not be installed in any area where it may be affected by steam, grease, dripping water, extreme temperatures, or any other severely adverse conditions.

Weight

Net: 69 lbs (31 kg)	**Ship:** 129 lbs (59 kg)

Carton dimensions: (L x W x H)

36" x 24" x 28" (914mm x 610mm x 711mm)

Accessories

☐ Carving Holder, Prime Rib	HL-2635
☐ Drip Pan without Drain, 1-1/4" (32mm) deep	PN-2122
☐ Shelf, Chrome Wire 13-5/16" x 19-1/2" (338mm x 495mm)	SH-2107

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Printed in the U.S.A.

THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 11A - SERVING COUNTER (1 EA REQ'D)

By Millwork

<By Other>

Submittal Sheet

6/18/2018

ITEM# 12A - AIRPOTS (3 EA REQ'D)

OTHERS

<By Vendor>

THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 13A - COLD SHELF (1 EA REQ'D)

Hatco CSU-36-I

Cold Shelf, undermount, 36" W x 19-1/2" D, electronic temperature control, attached control box, self-contained refrigeration, R-513A refrigerant, aluminum hardcoat, cULus, Made in USA

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		NOTE: CE mark not available
Hatco	1		1 year on-site parts & labor warranty
Hatco	1		120v/60/1-ph, 450 watts, 1/3 HP, NEMA 5-15P (domestic voltage), standard

Project ______________________

Item # ______________________

Quantity ______________________

Cold Shelves Undermount

Models:

CSU-24-F, -24-I, -24-S, -36-F, -36-I, -36-S, -48-F, -48-I, -48-S★
CSUR-24-F, -24-I, -24-S, -36-F, -36-I, -36-S, -48-F, -48-I, -48-S
CSUX-24-F, -24-I, -24-S, -36-F, -36-I, -36-S, -48-F, -48-I, -48-S

Hatco's Cold Shelves Undermount are designed to keep your products in the perfect chill zone.

Undermount shelves have the amazing benefit of being able to be installed under the counter top of your choice!

The CSUR, CSUX unattached models have the added benefit of allowing design flexibility for fabricators.

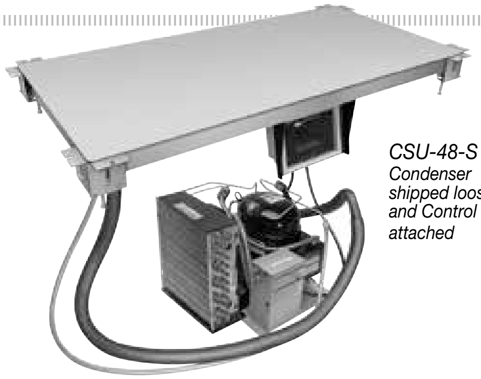
Standard features

- Mounts directly to underside of appropriate countertop material
- Approved materials include granite and quartz up to 1 3⁄16" (30 mm), Swanstone® (provided by Hatco), and certain stainless steel or aluminum surfaces approved by Hatco. Please contact the factory for applications with other material‡
- CSU units have unattached Condenser, attached Control Box
  CSUR units have unattached Condenser and Control Box
  CSUX have no Condenser (condenser supplied by others) and unattached Control Box
- CSU(R) condensers utilize R-513A refrigerant
  CSUX models allow shelves to be cooled with other refrigerants
- Condensing unit features easy serviceability with sight glass, service valves, dryer/filter and receiver (CSU, CSUR models only)
- CSU models offer a long, flexible, refrigerant line which allows condensing unit to be pulled out for service
- With CSU models, condensing unit may be mounted up to 4' (1219 mm) away from the center of shelf
- All units have an Electronic Temperature Control Box with a 4' (1219 mm) lead wire (Standard)
- Control Box can be mounted 4' (1219 mm) from center of the shelf (CSU models only)
- All models feature an anodized aluminum surface
- Models shipped with a shelf assembly with a temperature probe, assembled TXV valve (shipped loose on CSUR, CSUX models), control box (shipped loose on CSUR, CSUX models), liquid line solenoid valve attached to the shelf (CSUX models only) and CSU, CSUR models include a condensing unit (CSU shipped attached, CSUR shipped loose)
- All models not available with CE Mark

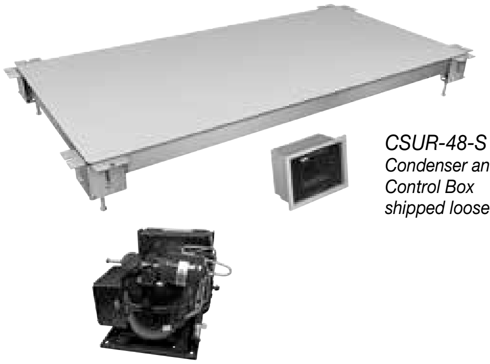
★ CSU models available in Dom/Canada, Export Price Lists only

‡ Make structural modifications or add bracing underneath the countertop to ensure countertop will support the weight of the unit and its contents.

For operation, location and safety information, please refer to the Installation & Operating Manual.



CSU-48-S
Condenser shipped loose and Control Box attached



CSUR-48-S
Condenser and Control Box shipped loose

CSUX-48-S
Control Box shipped loose

Options (available at time of purchase only)

☐ Additional four year parts only warranty on the compressor available at time of purchase (U.S. and Canada only)

☐ Longer cord - allows Control Box to be located 7.5' (2286 mm) from unit – 4' (1219 mm) Standard (CSU Export models only)

CSU models only:

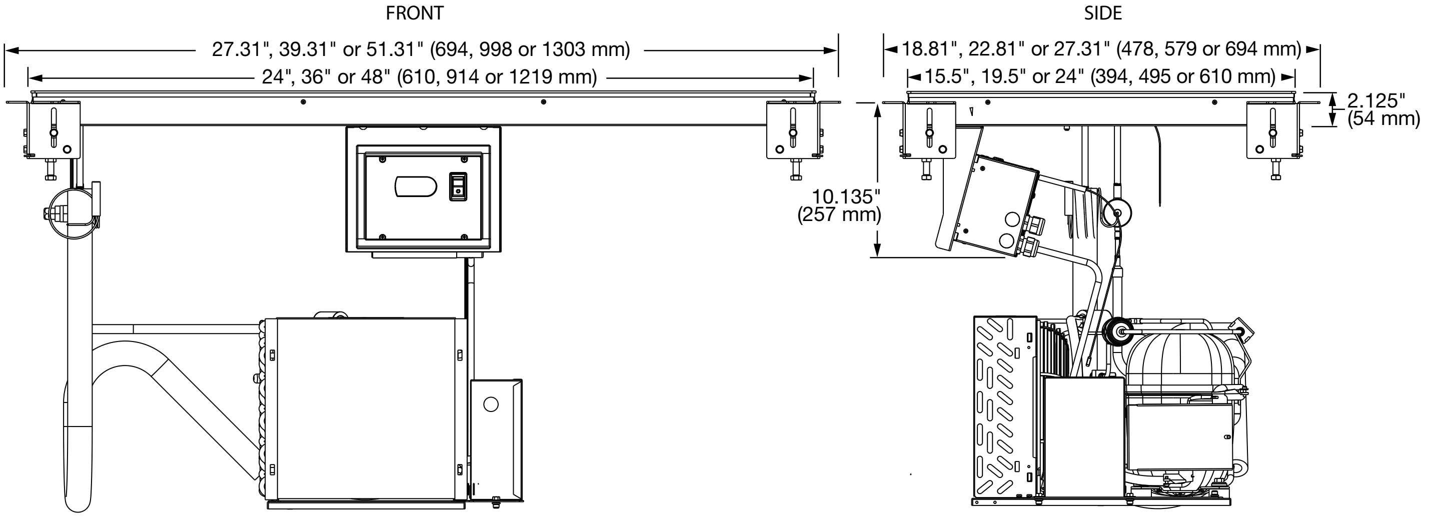
c UL us NSF COMPONENT

MADE IN THE USA

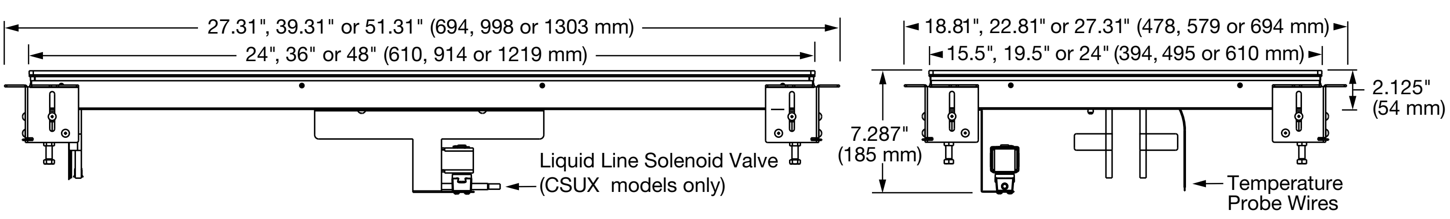
Cold Shelves Undermount

Models: CSU-24-F, -24-I, -24-S, -36-F, -36-I, -36-S, -48-F, -48-I, -48-S
CSUR-24-F, -24-I, -24-S, -36-F, -36-I, -36-S, -48-F, -48-I, -48-S
CSUX-24-F, -24-I, -24-S, -36-F, -36-I, -36-S, -48-F, -48-I, -48-S

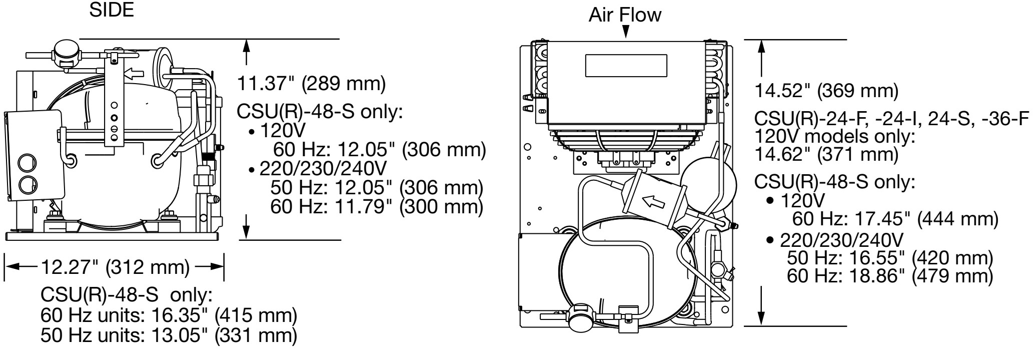
CSU


FRONT
27.31", 39.31" or 51.31" (694, 998 or 1303 mm)
24", 36" or 48" (610, 914 or 1219 mm)
SIDE
18.81", 22.81" or 27.31" (478, 579 or 694 mm)
15.5", 19.5" or 24" (394, 495 or 610 mm)
2.125"
(54 mm)
10.135"
(257 mm)

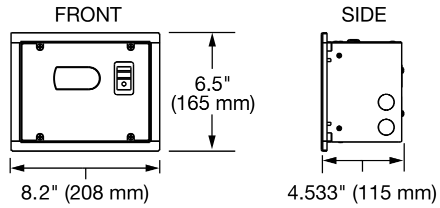
CSUR, CSUX


FRONT
27.31", 39.31" or 51.31" (694, 998 or 1303 mm)
24", 36" or 48" (610, 914 or 1219 mm)
Liquid Line Solenoid Valve
(CSUX models only)
SIDE
18.81", 22.81" or 27.31" (478, 579 or 694 mm)
15.5", 19.5" or 24" (394, 495 or 610 mm)
2.125"
(54 mm)
7.287"
(185 mm)
Temperature
Probe Wires

CONDENSING UNIT


SIDE
11.37" (289 mm)
CSU(R)-48-S only:
• 120V
60 Hz: 12.05" (306 mm)
• 220/230/240V
50 Hz: 12.05" (306 mm)
60 Hz: 11.79" (300 mm)
12.27" (312 mm)
CSU(R)-48-S only:
60 Hz units: 16.35" (415 mm)
50 Hz units: 13.05" (331 mm)
TOP
Air Flow
14.52" (369 mm)
CSU(R)-24-F, -24-I, 24-S, -36-F
120V models only:
14.62" (371 mm)
CSU(R)-48-S only:
• 120V
60 Hz: 17.45" (444 mm)
• 220/230/240V
50 Hz: 16.55" (420 mm)
60 Hz: 18.86" (479 mm)

CONTROL BOX - all models


FRONT
SIDE
6.5"
(165 mm)
8.2" (208 mm)
4.533" (115 mm)

Cold Shelves Undermount

Models: CSU-24-F, -24-I, -24-S, -36-F, -36-I, -36-S, -48-F, -48-I, -48-S
CSUR-24-F, -24-I, -24-S, -36-F, -36-I, -36-S, -48-F, -48-I, -48-S
CSUX-24-F, -24-I, -24-S, -36-F, -36-I, -36-S, -48-F, -48-I, -48-S

SPECIFICATIONS

Cold Shelves Undermount

▨ **The shaded areas contain electrical information for International models**

Model★	Overall Dimensions W x D x H	Usable Shelf Space W x D	Compressor Size HP	Volts✖	Watts	Amps	Hz	Plug	Approximate Ship Weight
CSU-24-F	27.31" x 18.81" x 10.135" (694 x 478 x 257 mm)	24" x 15.5" (610 x 394 mm)	1/5	120	300	3.8	60	NEMA 5-15P	118 lbs. (54 kg)
			1/3	220	1089	5.0	50	CEE 7-7 Schuko, BS-1363, AS3112	
				230	1190	5.2			
				240	1296	5.4			
				220	1129	5.1	60	BS-1363	
				230	1234	5.4			
				240	1344	5.6			
CSU-24-I	27.31" x 22.81" x 10.135" (694 x 579 x 257 mm)	24" x 19.5" (610 x 495 mm)	1/5	120	300	3.8	60	NEMA 5-15P	115 lbs. (52 kg)
			1/3	220	1089	5.0	50	CEE 7-7 Schuko, BS-1363, AS3112	
				230	1190	5.2			
				240	1296	5.4			
				220	1129	5.1	60	BS-1363	
				230	1234	5.4			
				240	1344	5.6			
CSU-24-S	27.31" x 27.31" x 10.135" (694 x 694 x 257 mm)	24" x 24" (610 x 610 mm)	1/5	120	300	3.8	60	NEMA 5-15P	130 lbs. (59 kg)
			1/3	220	1089	5.0	50	CEE 7-7 Schuko, BS-1363, AS3112	
				230	1190	5.2			
				240	1296	5.4			
				220	1129	5.1	60	BS-1363	
				230	1234	5.4			
				240	1344	5.6			
CSU-36-F	39.31" x 18.81" x 10.135" (998 x 478 x 257 mm)	36" x 15.5" (914 x 394 mm)	1/5	120	300	3.8	60	NEMA 5-15P	143 lbs. (65 kg)
			1/3	220	1089	5.0	50	CEE 7-7 Schuko, BS-1363, AS3112	
				230	1190	5.2			
				240	1296	5.4			
				220	1129	5.1	60	BS-1363	
				230	1234	5.4			
				240	1344	5.6			
CSU-36-I	39.31" x 22.81" x 10.135" (998 x 579 x 257 mm)	36" x 19.5" (914 x 495 mm)	1/3	120	450	5.9	60	NEMA 5-15P	140 lbs. (64 kg)
			3/8	220	826	3.8	50	CEE 7-7 Schuko, BS-1363, AS3112	
				230	904	3.9			
				240	984	4.1			
			1/3	220	1129	5.1	60	BS-1363	
				230	1234	5.4			
				240	1344	5.6			
CSU-36-S	39.31" x 27.31" x 10.135" (998 x 694 x 257 mm)	36" x 24" (914 x 610 mm)	1/3	120	450	5.9	60	NEMA 5-15P	144 lbs. (66 kg)
			3/8	220	826	3.8	50	CEE 7-7 Schuko, BS-1363, AS3112	
				230	904	3.9			
				240	984	4.1			
			1/3	220	1129	5.1	60	BS-1363	
				230	1234	5.4			
				240	1344	5.6			
CSU-48-F	51.31" x 18.81" x 10.135" (1303 x 478 x 257 mm)	48" x 15.5" (1219 x 394 mm)	1/3	120	450	5.9	60	NEMA 5-15P	141 lbs. (64 kg)
			3/8	220	826	3.8	50	CEE 7-7 Schuko, BS-1363, AS3112	
				230	904	3.9			
				240	984	4.1			
			1/3	220	1129	5.1	60	BS-1363	
				230	1234	5.4			
				240	1344	5.6			
CSU-48-I	51.31" x 22.81" x 10.135" (1303 x 579 x 257 mm)	48" x 19.5" (1219 x 495 mm)	1/3	120	450	5.9	60	NEMA 5-15P	154 lbs. (70 kg)
			3/8	220	826	3.8	50	CEE 7-7 Schuko, BS-1363, AS3112	
				230	904	3.9			
				240	984	4.1			
			1/3	220	1129	5.1	60	BS-1363	
				230	1234	5.4			
				240	1344	5.6			
CSU-48-S	51.31" x 27.31" x 10.135" (1303 x 694 x 257 mm)	48" x 24" (1219 x 610 mm)	5/8	120	800	8.7	60	NEMA 5-15P	176 lbs. (80 kg)
			1/2	220	826	3.8	50	CEE 7-7 Schuko, BS-1363, AS3112	
				230	904	3.9			
				240	984	4.1			
			5/8	220	1956	8.9	60	BS-1363	
				230	2138	9.3			
				240	2328	9.7			

★ Available in Dom/Canada, Export Price Lists only.
✖ All voltages non-CE

Cold Shelves Undermount

Models: CSU-24-F, -24-I, -24-S, -36-F, -36-I, -36-S, -48-F, -48-I, -48-S
CSUR-24-F, -24-I, -24-S, -36-F, -36-I, -36-S, -48-F, -48-I, -48-S
CSUX-24-F, -24-I, -24-S, -36-F, -36-I, -36-S, -48-F, -48-I, -48-S

SPECIFICATIONS

Cold Shelves Undermount
with unattached Condenser and Control Box

▨ **The shaded areas contain electrical information for International models**

Model	Overall Shelf Dimensions W x D x H	Usable Shelf Space W x D	Compressor Size HP	Volts✱	Watts	Amps	Hz	Approximate Ship Weight
CSUR-24-F	27.31" x 18.81" x 7.287" (694 x 478 x 185 mm)	24" x 15.5" (610 x 394 mm)	1/5	120	300	3.8	60	111 lbs. (50 kg)
			1/3	220	1089	5.0	50	
				230	1190	5.2		
				240	1296	5.4		
				220	1129	5.1	60	
				230	1234	5.4		
				240	1344	5.6		
CSUR-24-I	27.31" x 22.81" x 7.287" (694 x 579 x 185 mm)	24" x 19.5" (610 x 495 mm)	1/5	120	300	3.8	60	108 lbs. (49 kg)
			1/3	220	1089	5.0	50	
				230	1190	5.2		
				240	1296	5.4		
				220	1129	5.1	60	
				230	1234	5.4		
				240	1344	5.6		
CSUR-24-S	27.31" x 27.31" x 7.287" (694 x 694 x 185 mm)	24" x 24" (610 x 610 mm)	1/5	120	300	3.8	60	130 lbs. (124 kg)
			1/3	220	1089	5.0	50	
				230	1190	5.2		
				240	1296	5.4		
				220	1129	5.1	60	
				230	1234	5.4		
				240	1344	5.6		
CSUR-36-F	39.31" x 18.81" x 7.287" (998 x 478 x 185 mm)	36" x 15.5" (914 x 394 mm)	1/5	120	300	3.8	60	137 lbs. (62 kg)
			1/3	220	1089	5.0	50	
				230	1190	5.2		
				240	1296	5.4		
				220	1129	5.1	60	
				230	1234	5.4		
				240	1344	5.6		
CSUR-36-I	39.31" x 22.81" x 7.287" (998 x 579 x 185 mm)	36" x 19.5" (914 x 495 mm)	1/3	120	450	5.9	60	133 lbs. (60 kg)
			3/8	220	826	3.8	50	
				230	904	3.9		
				240	984	4.1		
			1/3	220	1129	5.1	60	
				230	1234	5.4		
				240	1344	5.6		
CSUR-36-S	39.31" x 27.31" x 7.287" (998 x 694 x 185 mm)	36" x 24" (914 x 610 mm)	1/3	120	450	5.9	60	137 lbs. (62 kg)
			3/8	220	826	3.8	50	
				230	904	3.9		
				240	984	4.1		
			1/3	220	1129	5.1	60	
				230	1234	5.4		
				240	1344	5.6		
CSUR-48-F	51.31" x 18.81" x 7.287" (1303 x 478 x 185 mm)	48" x 15.5" (1219 x 394 mm)	1/3	120	450	5.9	60	135 lbs. (61 kg)
			3/8	220	826	3.8	50	
				230	904	3.9		
				240	984	4.1		
			1/3	220	1129	5.1	60	
				230	1234	5.4		
				240	1344	5.6		
CSUR-48-I	51.31" x 22.81" x 7.287" (1303 x 579 x 185 mm)	48" x 19.5" (1219 x 495 mm)	1/3	120	450	5.9	60	166 lbs. (75 kg)
			3/8	220	826	3.8	50	
				230	904	3.9		
				240	984	4.1		
			1/3	220	1129	5.1	60	
				230	1234	5.4		
				240	1344	5.6		
CSUR-48-S	51.31" x 27.31" x 7.287" (1303 x 694 x 185 mm)	48" x 24" (1219 x 610 mm)	5/8	120	800	8.7	60	170 lbs. (77 kg)
			1/2	220	826	3.8	50	
				230	904	3.9		
				240	984	4.1		
			5/8	220	1956	8.9	60	
				230	2138	9.3		
				240	2328	9.7		

✱ All voltages non-CE

Cold Shelves Undermount

Models: CSU-24-F, -24-I, -24-S, -36-F, -36-I, -36-S, -48-F, -48-I, -48-S
CSUR-24-F, -24-I, -24-S, -36-F, -36-I, -36-S, -48-F, -48-I, -48-S
CSUX-24-F, -24-I, -24-S, -36-F, -36-I, -36-S, -48-F, -48-I, -48-S

SPECIFICATIONS

Cold Shelves Undermount
with unattached Control Box only (no Condenser)

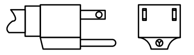
▨ **The shaded areas contain electrical information for International models**

Model	Overall Shelf Dimensions W x D x H	Usable Shelf Space W x D	Volts✖	Rated Watts	Amps	Hz	Approximate Ship Weight
CSUX-24-F	27.31" x 18.81" x 7.287" (694 x 478 x 185 mm)	24" x 15.5" (610 x 394 mm)	120	12	0.1	60	73 lbs. (34 kg)
			220, 230, 240	17	0.1	50	
			220, 230, 240	12	0.1	60	
CSUX-24-I	27.31" x 22.81" x 7.287" (694 x 579 x 185 mm)	24" x 19.5" (610 x 495 mm)	120	12	0.1	60	70 lbs. (32 kg)
			220, 230, 240	17	0.1	50	
			220, 230, 240	12	0.1	60	
CSUX-24-S	27.31" x 27.31" x 7.287" (694 x 694 x 185 mm)	24" x 24" (610 x 610 mm)	120	12	0.1	60	85 lbs. (39 kg)
			220, 230, 240	17	0.1	50	
			220, 230, 240	12	0.1	60	
CSUX-36-F	39.31" x 18.81" x 7.287" (998 x 478 x 185 mm)	36" x 15.5" (914 x 394 mm)	120	12	0.1	60	98 lbs. (45 kg)
			220, 230, 240	17	0.1	50	
			220, 230, 240	12	0.1	60	
CSUX-36-I	39.31" x 22.81" x 7.287" (998 x 579 x 185 mm)	36" x 19.5" (914 x 495 mm)	120	12	0.1	60	95 lbs. (44 kg)
			220, 230, 240	17	0.1	50	
			220, 230, 240	12	0.1	60	
CSUX-36-S	39.31" x 27.31" x 7.287" (998 x 694 x 185 mm)	36" x 24" (914 x 610 mm)	120	12	0.1	60	99 lbs. (45 kg)
			220, 230, 240	17	0.1	50	
			220, 230, 240	12	0.1	60	
CSUX-48-F	51.31" x 18.81" x 7.287" (1303 x 478 x 185 mm)	48" x 15.5" (1219 x 394 mm)	120	12	0.1	60	96 lbs. (44 kg)
			220, 230, 240	17	0.1	50	
			220, 230, 240	12	0.1	60	
CSUX-48-I	51.31" x 22.81" x 17.287" (1303 x 579 x 185 mm)	48" x 19.5" (1219 x 495 mm)	120	12	0.1	60	128 lbs. (59 kg)
			220, 230, 240	17	0.1	50	
			220, 230, 240	12	0.1	60	
CSUX-48-S	51.31" x 27.31" x 7.287" (1303 x 694 x 185 mm)	48" x 24" (1219 x 610 mm)	120	12	0.1	60	121 lbs. (45 kg)
			220, 230, 240	17	0.1	50	
			220, 230, 240	12	0.1	60	

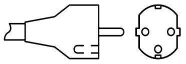
✖ All voltages non-CE

PLUG CONFIGURATION - CSU models only

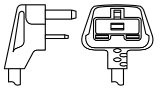
NEMA 5-15P



CEE 7/7 Schuko



BS-1363



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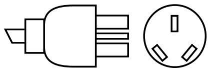


R-513A REFRIGERANT OPERATING SPECIFICATIONS IN 75°F (24°C) AMBIENT

(Refer to the Installation section in the Installation and Operating Manual on the Hatco website)

- Suction Pressure: 6-9 PSIG (0.4-0.6 Bar)
- Discharge Pressure : 115-125 PSIG (7.9-8.6 Bar)
- Superheat: 4-10° F (2.2 to 5.6°C)
- Subcooling: 5-10° F (2.8 to 5.6°C)

PRODUCT SPECS

Cold Shelves Undermount

The patented Cold Shelves Undermount shall be model … as manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The Cold Shelves Undermount shall be rated at … watts, … volts, and … inches (millimeters) in overall width.
It shall utilize R-513A refrigerant and will consist of surface shelf assembly (mounted under foodsafe material). The condenser is attached to evaporator with 5' (1524 mm) flexible tubing, adjustable bracket with cord and plug attached and attached Electronic Temperature Control Box.

Warranty consists of 24/7 parts and service assistance (U.S. and Canada only).

Unattached Undermount Shelves, R or X models

The patented Unattached Cold Shelves Undermount R or X shall be model … as manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The Unattached Cold Shelves Undermount R or X model shall be rated at … watts, … volts, and … inches (millimeters) in overall width.

It shall utilize R-513A refrigerant and consist of surface shelf assembly (mounted under foodsafe material) with temperature probe, unattached TXV valve, unattached Electronic Temperature Control Box, unattached condenser (CSUR models only) and solenoid valve attached to shelf (CSUX models only).

Warranty consists of 24/7 parts and service assistance (U.S. and Canada only).

Submittal Sheet

6/18/2018

ITEM# 14A - INDUCTION RANGE, BUILT-IN / DROP-IN (2 EA REQ'D)

CookTek 660801

(B651-U2) Incogneeto™ Induction Buffet, under-countertop design, mounts to underside of countertop, includes control panel & (1) Magneeto™ trivet (locator/controller disc), automatic pan detection, lock feature, red LED display, polycarbonate top, aluminum housing, 100-120v/50/60/1-ph, 650 watts, 6.0 amps, 6 ft. cord, NEMA 5-15P, cETLus, NSF, CE, Made in China

ACCESSORIES

Mfr	Qty	Model	Spec
CookTek	2		1 year limited parts and labor warranty in US/Canada only and 7 year enrollment in the CookTek Advanced Replacement Program (ARP)

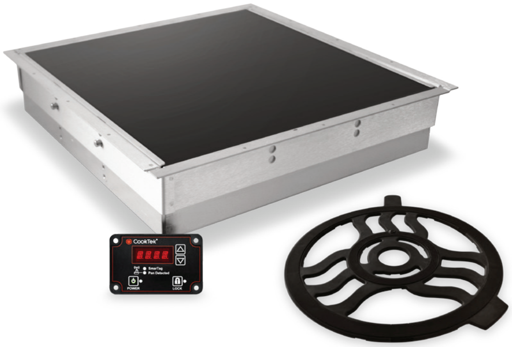
CookTek®

Project ____

Item No. ____

Quantity ____

INCOGNEETO™
Under-Counter Buffet Warmer



FEATURES

- Models available in 650 watts
- Under-the-counter design with a polycarbonate top and aluminum housing
- Magneeto™ trivet locates heat zone when placed on countertop – one included with purchase
- Accommodates up to a 12" (305 mm) induction-compatible enamel cast ironware or traditional chafer
- Can be safely used under natural stone or engineered "stone" countertops
- Automatic pan detection allows for instant energy transmission to pan; almost no energy consumption when pan is not present
- Lock feature prevents unwanted setting changes
- Standard Cat 5e or Cat 6 patch cable from unit to control box included
- Available in 100–120 VAC or 200–240 VAC, single phase
- Includes plug and cord (6 ft. nominal)
- One-year field-service warranty – U.S. and Canada

PERFORMANCE

The CookTek® Incogneeto™ is an under-counter buffet warmer designed to mount under natural stone or "engineered" stone countertops – no cutting of the stone is required. The Magneeto™ trivet (one included with purchase) is placed on the countertop and acts as a temperature sensor, communicator, and locator device which allows the effcient heating of any induction-compatible pan through the stone countertop.*

ACCESSORIES (NOT INCLUDED)

- Additional Magneeto™ Trivet (Part # INC-3000)
- Large Round Chafer, 6.9 qt, Glass Lid with 1/1 SS Insert (Part # 301311)
- Large Round Stainless Insert, 1/1 (Part # CT-103128)
- Large Round Stainless Insert Split Pan, 2/2 (Part # CT-103771)
- Large Round Porcelain Insert, 1/1 (Part # CT-103095)
- Large Round Porcelain Insert Split Pan, 2/2 (Part # CT-103096)
- Medium Round Chafer, 4.8 qt, Glass Lid with 1/1 SS Insert (Part # 301309)
- Medium Round Stainless Insert, 1/1 (Part # CT-103129)
- Medium Round Porcelain Insert 1/1 (Part # CT-103094)
- Serving Spoon Holder, Large or Medium (Part # CT-103097)

INC-3000

301311 (Large)
301309 (Medium)

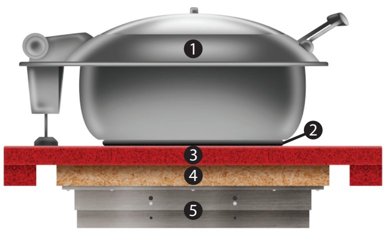
CT-103128 (Large)
CT-103129 (Medium)

CT-103771
(Large)

CT-103095 (Large)
CT-103094 (Medium)

CT-103096 (Large)

CT-103097
(Large or Medium)



(CROSS-SECTION VIEW)

1. Chafing Dish
2. Magneeto™ 2 Trivet
3. Stone Countertop
4. Plywood Substrate
5. Incogneeto™ Unit

CERTIFICATIONS

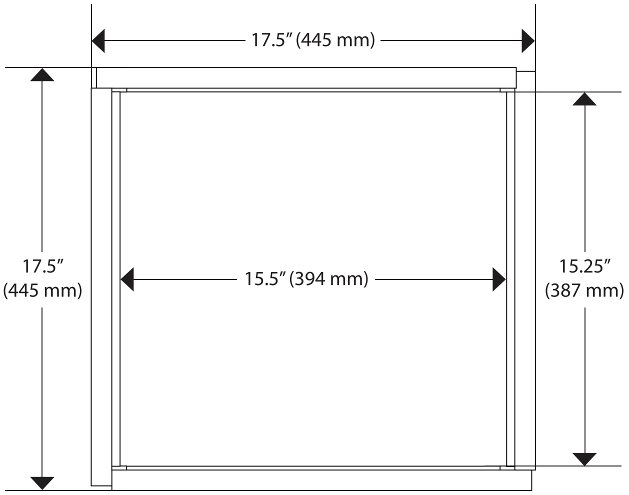
FC C ETL US LISTED Intertek NSF CE

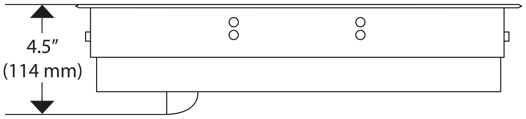
*Induction buffet units require the use of induction-compatible (i.e. magnetic) cookware.

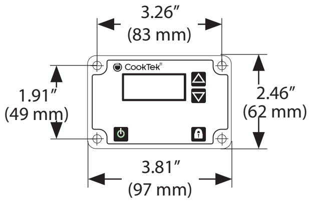
It is the owner and installer's responsibility to comply with all local codes. CookTek reserves the right to make substitutions of components or change specifications without prior notice.

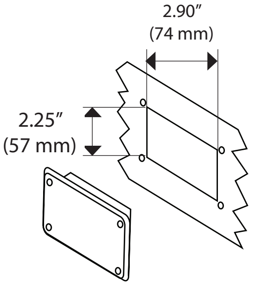
DOC-1614/Revision D/
January 2018

INCOGNEETO™







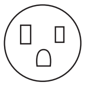


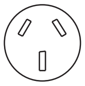
DIMENSIONS		
Unit Height	4.5″	114 mm
Unit Width	17.5″	445 mm
Unit Depth	17.5″	445 mm
Interior Surface Width	15.5″	394 mm
Interior Surface Depth	15.25″	387 mm
Weight	15 lb.	6.8 kg
Max Ambient Temperature	122°F	50°C
CLEARANCE		
Front	2″	51 mm
Sides	2″	51 mm
Below*	6″	152 mm
COOLING REQUIREMENTS AND SPECIFICATIONS*		
Min. Ventilation Requirements	16 in^2	103 cm^2
Internal Cooling Fan Displacement	70 CFM (2.0m^3/min)	
SHIPPING INFORMATION		
Packaged Height	10″	254 mm
Packaged Width	21″	533 mm
Packaged Depth	21″	533 mm
Packaged Weight	18 lb.	8 kg
Item Class	250 NMFC #26710	

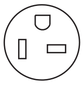
* See document CT-104648 for complete Incogneeto™ installation instructions.

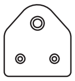
ELECTRICAL SPECIFICATIONS (SINGLE PHASE)			
MODEL B651-U2			
UNITED STATES/ CANADA	660801	100–120 V, 50/60 Hz, 6 A, 100–650 W	NEMA 5-15P
MODEL B652-U2			
UNITED STATES/ CANADA	660901	200–240 V, 50/60 Hz, 4 A, 100–650 W	NEMA 6-20P
UK/SAUDI ARABIA	660902	200–240 V, 50/60 Hz, 4 A, 100–650 W	BS1363, 13A, 230V
INTERNATIONAL	660903	200–240 V, 50/60 Hz, 4 A, 100–650 W	CEE 7/7 Schuko, 16A, 250V
AUSTRALIA	660904	200–240 V, 50/60 Hz, 4 A, 100–650 W	AS/NZ 3112:2000, 10A, 250V
SOUTH AFRICA	660907	200–240 V, 50/60 Hz, 4 A, 100–650 W	BS 546, 16A, 250V
ISRAEL	660908	200–240 V, 50/60 Hz, 4 A, 100–650 W	SI 32, 16A, 250V

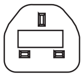
⚠ Dedicated circuit required for each installation.

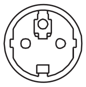

NEMA 5-15P

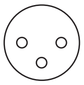

AS/NZS 3112:2000,
10A, 250V


NEMA 6-20P


BS 546, 16A, 250V


BS1363, 13A, 230V


CEE 7/7 Schuko,
16A, 250V


SI 32, 16A, 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

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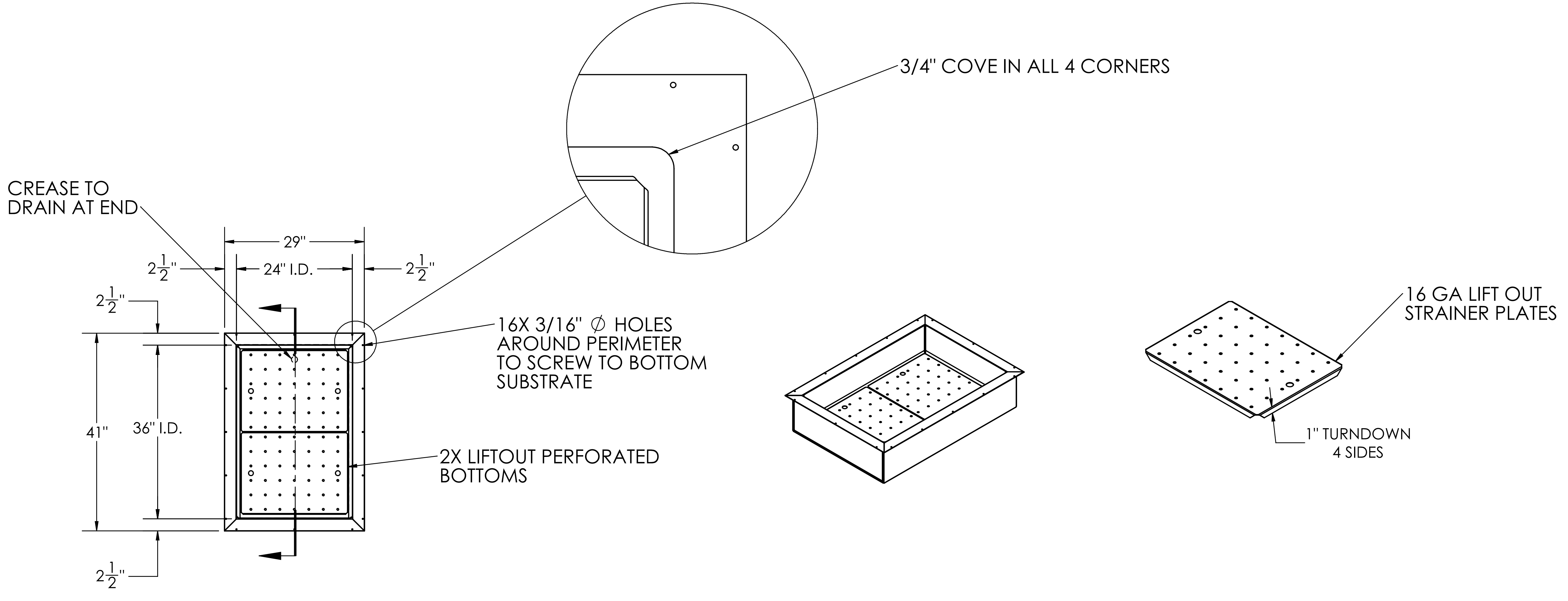
Submittal Sheet

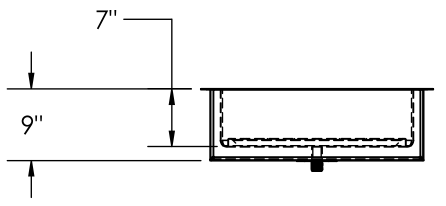
6/18/2018

ITEM# 15A - UNDERMOUNT COLD PAN (1 EA REQ'D)

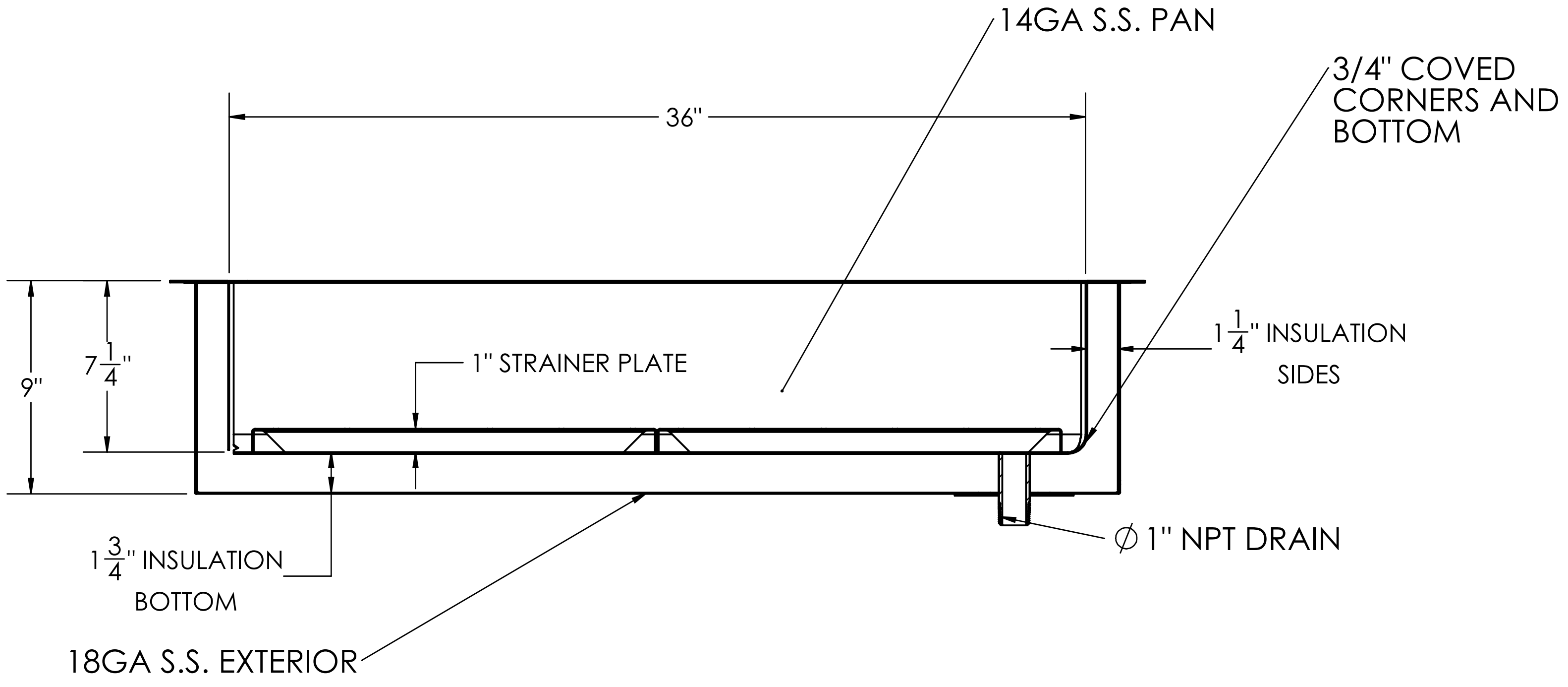
Atlant Custom Fab CUSTOM

UNDERMOUNT ICE COOLED PAN - To measure 36" x 24" Wide - Provide a 16 gauge stainless steel pan, 9-1/2" deep with a 2" wide perimeter flange. Includes an insulated 20 gauge galvanized exterior wrap. Unit to include removable perforated false bottoms and a 1" drain.


3/4" COVE IN ALL 4 CORNERS
CREASE TO DRAIN AT END
29"
2 1/2"
24" I.D.
2 1/2"
2 1/2"
16X 3/16" ∅ HOLES AROUND PERIMETER TO SCREW TO BOTTOM SUBSTRATE
41"
36" I.D.
2X LIFTOUT PERFORATED BOTTOMS
2 1/2"
16 GA LIFT OUT STRAINER PLATES
1" TURNDOWN 4 SIDES



BOTTOM MOUNT ICE PAN
ONE (1) REQUIRED SCALE: 3/4" = 1'-0"


14GA S.S. PAN
36"
3/4" COVED CORNERS AND BOTTOM
9"
7 1/4"
1" STRAINER PLATE
1 1/4" INSULATION SIDES
∅ 1" NPT DRAIN
1 3/4" INSULATION BOTTOM
18GA S.S. EXTERIOR

SECTION
1 1/2"=1'-0"

ATLANTA
CUSTOM
FABRICATORS

JOB:
AC HOTEL ADD BOTTOM MOUNT
ICE PAN

ALL STAINLESS STEEL USED IN MANUFACTURING IS NON-MAGNETIC, NSF APPROVED, TYPE 304 OR TYPE 201

DEALER:
WILLINGHAM

W.O. # 22347

DRAWN BY: BPC

DATE: 11/19/19

REVISION:
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SHEET NO.
1 OF 1

THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 16A - WIRE SHELVING (8 EA REQ'D)

Olympic J2448K

Shelf, wire, 24" x 48", green epoxy finish with chromate substrate, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Olympic	8		1 year warranty against manufacturing defects
Olympic	8		7 year warranty against rust and corrosion
Olympic	8	J74K	Post 74", stationary, grooved at 1" intervals, includes leveling bolt & cap, green epoxy finish with chromate substrate, NSF

OLYMPIC STORAGE COMPANY
Reliable space … economically.

Wire Shelving Green Epoxy

OLYMPIC WIRE SHELVING GREEN EPOXY

- **Unique Design:** The open wire design of these carbon-steel shelves minimizes dust accumulation and allows a free circulation of air, greater visibility of stored items and greater light penetration.
- **Versatile Construction:** Olympic wire shelving can change as quickly as your needs change.
- **Fast, Secure Assembly:** Posts have circular grooves at 1" (25mm) intervals. A tapered split sleeve snaps together around each post. Tapered openings in the shelf corners slide over the tapered split sleeves providing a positive lock. Shelf is assembled in minutes without the use of any special tools.
- **Shelf Wires:** Run front to back, allowing you to slide items on and off shelves smoothly.
- **Shelf Accessibility:** Shelves can be loaded/unloaded easily from all sides. This open construction allows use of maximum storage space of cube.
- **Adjustability:** Shelves can be adjusted at 1” (25mm) intervals along the entire length of the post.
- **Finish:** Green epoxy finish with chromate substrate.
- **Posts:** Bolt levelers compensate for surface irregularities on stationary posts. Posts also available for mobile application.
- **Warranty:** Olympic green epoxy coated shelves and posts carry a 7 year limited warranty against rust and corrosion.

Olympic Storage Company

OLYMPIC
STORAGE COMPANY
Reliable space ... economically.

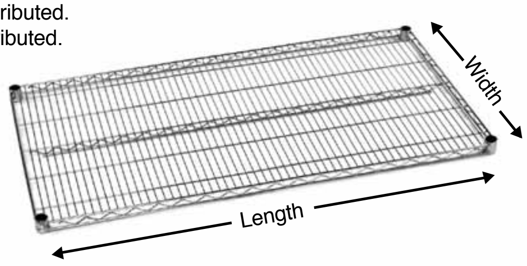
OLYMPIC WIRE SHELVING GREEN EPOXY

Wire Shelving Green Epoxy

WIRE SHELVES

Width/Length (in.)	Width/Length (mm)	Approx. Weight Per Shelf (lbs.)	Approx. Weight Per Shelf (kg)	Pack Quantity	Green Epoxy
14 x 30	355 x 760	7	3.2	4	J1430K
14 x 36	355 x 914	8	3.6	4	J1436K
14 x 42	355 x 1066	9.5	4.3	4	J1442K
14 x 48	355 x 1219	10.5	4.7	4	J1448K
14 x 60	355 x 1524	14	6.3	2	J1460K
14 x 72	355 x 1829	17	7.7	2	J1472K
18 x 24	457 x 610	7	3.2	4	J1824K
18 x 30	457 x 760	8	3.6	4	J1830K
18 x 36	457 x 914	9.5	4.3	4	J1836K
18 x 42	457 x 1066	11	5	4	J1842K
18 x 48	457 x 1219	12	5.4	4	J1848K
18 x 54	457 x 1370	14.5	6.6	2	J1854K
18 x 60	457 x 1524	17	7.7	2	J1860K
18 x 72	457 x 1829	20	9.1	2	J1872K
21 x 24	530 x 610	8	3.6	4	J2124K
21 x 30	530 x 760	9	4.1	4	J2130K
21 x 36	530 x 914	11	5	4	J2136K
21 x 42	530 x 1066	12	5.4	4	J2142K
21 x 48	530 x 1219	14	6.4	4	J2148K
21 x 54	530 x 1370	16	7.3	2	J2154K
21 x 60	530 x 1524	18	8.2	2	J2160K
21 x 72	530 x1829	24	10.9	2	J2172K
24 x 24	610 x 610	9	4.1	4	J2424K
24 x 30	610 x 760	11	5.0	4	J2430K
24 x 36	610 x 914	13	5.9	4	J2436K
24 x 42	610 x 1066	15	6.8	4	J2442K
24 x 48	610 x 1219	16	7.3	4	J2448K
24 x 54	610 x 1370	19	8.6	2	J2454K
24 x 60	610 x 1524	21	9.5	2	J2460K
24 x 72	610 x 1829	26	11.8	2	J2472K

Load Capacity:
Up to 48" (1220mm) Length = 800 lbs. (363kg), evenly distributed.
54" - 72" (1829mm) Length = 600 lbs. (272kg), evenly distributed.

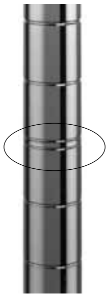


Split Sleeves

POSTS

Approx. Weight Per Post (lbs.)	Approx. Weight Per Post (kg)	Pack Quantity	Height* Stationary Post (in.)	Height* Stationary Post (mm)	Cat. No. Stationary Post Green Epoxy	Height** Mobile Post (in.)	Height** Mobile Post (mm)	Cat. No. Mobile Post Green Epoxy
2	0.9	8	34 1/2	875	J33K	34 3/4	857	J33UK
3	1.4	8	54 9/16	1385	J54K	53 13/16	1366	J54UK
3 1/2	1.6	8	62 9/16	1590	J63K	61 13/16	1570	J63UK
4	1.8	8	75 5/8	1895	J74K	73 7/8	1873	J74UK
5	2.3	8	86 5/8	2200	J86K	85 7/8	2181	J86UK

*Height includes leveling bolt and cap.
**Mobile posts come without leveling bolt assembly and accomodate stem casters.
Height is for post only.



Posts are grooved at 1" (25mm) increments and numbered at 2" (50mm) increments. Posts are double-grooved every 8" (203mm) for easy identification.

OLY-001E - Epoxy Wire Shelving
Rev. 3/10

Information and specifications are subject to change without notice. Please confirm at time of order.

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OLYMPIC
STORAGE COMPANY
Reliable space ... economically.

Submittal Sheet

6/18/2018

ITEM# 17A - WORK TABLE (1 EA REQ'D)

Atlant Custom Fab CUSTOM

L Shaped Stainless steel work table with built in hand sink and splash guards, open base

THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 17A.1 - DECK MOUNT FAUCET (1 EA REQ'D)

T&S Brass B-0325-CR

Mixing Faucet, deck mount, 4" adjustable centers, 5-3/4" swivel gooseneck spout with Series 1 stream regulator outlet (includes lock washer to convert to rigid), lever handles with color-coded indexes, quarter-turn Cerama cartridges with check valves, polished chrome-plated brass body & tubular spout, 1/2" NPT female inlets, low lead, cCSAus, ADA Compliant(replaces B-0326)

The spec sheet for this item can be viewed on item 3.1A)

ACCESSORIES

Mfr	Qty	Model	Spec
T&S Brass	1	B-0425-M	Supply Nipple Kit, includes (1) 1/2" NPT x 2" long inlet supply nipple, (1) 1/2" locknut washer & (1) 1/2" locknut, brass (2 each per master pack)

THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 18A - WALL SHELF (1 EA REQ'D)

Atlant Custom Fab CUSTOM

12" x 84" stainless steel wall shelf with square front

Submittal Sheet

6/18/2018

ITEM# 19A - DROP-IN ICE BIN (1 EA REQ'D)

Perlick DI24IC

Ice Chest, drop-in, 26"W x 19-1/4"D, 50 lb. ice capacity, includes 2-piece stainless steel sliding cover, 1/2" drain, stainless steel top & interior, galvanized exterior, NSF (24-5/8"W x 17-7/8"D cutout required)

PRODUCT SPECIFICATION SHEETS ▶ Ice Chests

Perlick®

ICE CHESTS
DROP IN

JOB	
AREA	
ITEM NO.	
MODEL NO.	

MODELS
DI17IC
DI18IC
DI24IC
DI24IC10
DI30IC
DI30IC10
DI36IC
DI36IC10

NSF® COMPONENT

Features

- Patented design conceals cold plate under liner for improved sanitation (DI24IC10, DI30IC10 and DI36IC10)
- Drops into bar or countertop
- Includes standard covers

Form No. IC04
Rev. 07.13.2016

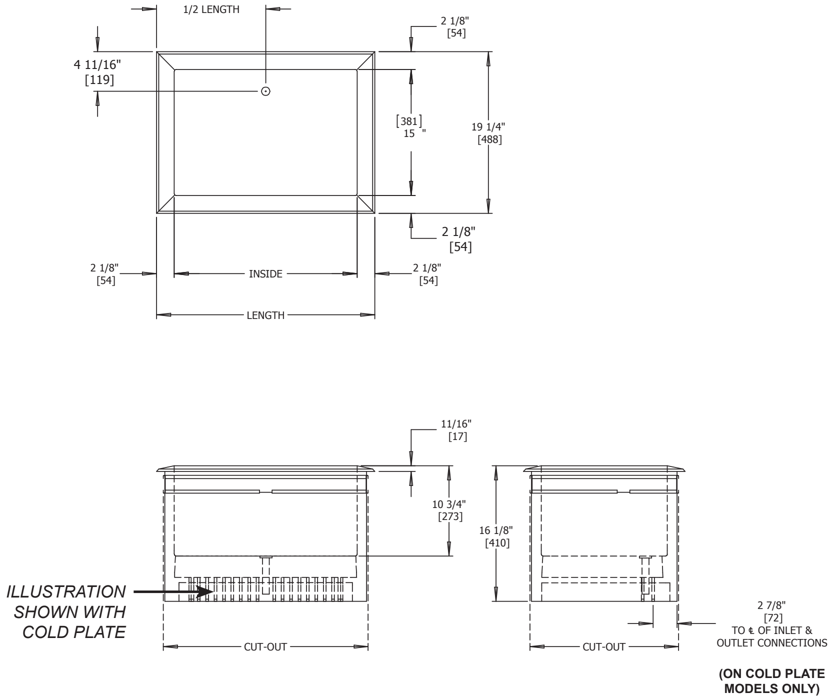
Perlick®

ICE CHESTS
DROP IN

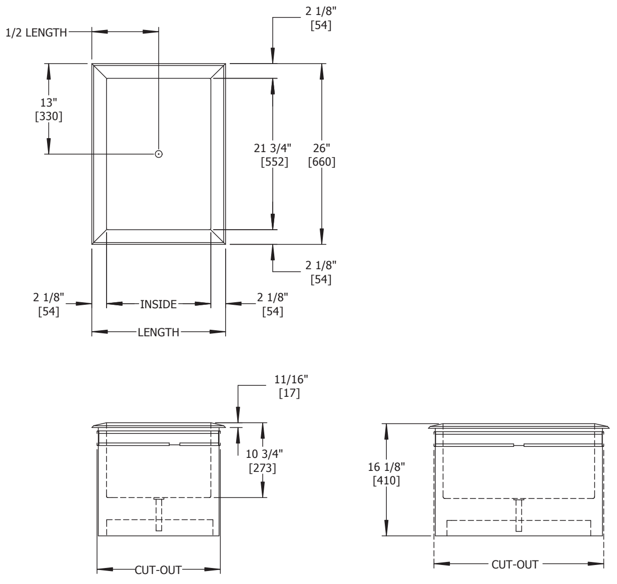
MODEL NOS.	DI17IC	DI18IC	DI24IC(10)	DI30IC(10)	DI36IC(10)
OUTSIDE LENGTH, INCHES (mm)	19-1/4 (488)	20 (508)	26 (660)	32 (813)	38 (965)
INSIDE LENGTH, INCHES (mm)	15 (381)	15-3/4 (400)	21-3/4 (552)	27-3/4 (704)	33-3/4 (857)
ICE CAPACITY, LBS. (kg)	50 (23)	35 (16)	50 (23)	65 (29)	80 (36)
NO. OF CIRCUITS	0	0	0 (10)	0 (10)	0 (10)
CUT-OUT SIZE	17-7/8 X 24-5/8	18-5/8 X 17-7/8	24-5/8 X 17-7/8	30-5/8 X 17-7/8	36-5/8 X 17-7/8
SHIP WEIGHT, LBS. (kg) - NO COLD PLATE	60 (28)	50 (23)	60 (28)	70 (32)	80 (36)
SHIP WEIGHT, LBS. (kg) - w/COLD PLATE	N/A	N/A	130 (59)	140 (64)	150 (68)
TOP	Stainless steel				
FRONT & SIDES	Galvanized steel				
BOTTOM	Galvanized steel				
COVERS	Stainless steel, two-piece, included with all Drop In Ice Chests				
INSULATION	Foamed-in-place polyurethane				
PLUMBING	Drain connection – 1/2" NPS male				
COLD PLATE	Cast aluminum plate concealed under ice chest liner. Cold plate has 2 full-length circuits and 8 half-length circuits. Connections – 5/16" O.D. stainless steel tubing with swaged end to accept standard 1/4" I.D. beverage tubing				
OPERATING SPECIFICATIONS	Each full circuit will deliver four, 6 oz. drinks per minute at 40° continuously, or 40 oz. every three minutes in a single draw (Flow rate 2 oz./sec., 75° ambient, 75° product)				

NSF COMPONENT

DI18IC, DI24IC(10), DI30IC(10), DI36IC(10)


1/2 LENGTH
2 1/8" [54]
4 11/16" [119]
[381] 15 "
19 1/4" [488]
2 1/8" [54]
2 1/8" [54]
INSIDE
2 1/8" [54]
LENGTH
11/16" [17]
10 3/4" [273]
16 1/8" [410]
ILLUSTRATION SHOWN WITH COLD PLATE
CUT-OUT
CUT-OUT
2 7/8" [72] TO ℄ OF INLET & OUTLET CONNECTIONS
(ON COLD PLATE MODELS ONLY)

DI17IC


1/2 LENGTH
2 1/8" [54]
13" [330]
21 3/4" [552]
26" [660]
2 1/8" [54]
2 1/8" [54]
INSIDE
2 1/8" [54]
LENGTH
11/16" [17]
10 3/4" [273]
16 1/8" [410]
CUT-OUT
CUT-OUT

Form No. IC04
Rev. 07.13.2016

Submittal Sheet

6/18/2018

ITEM# 20A - TEA BREWER (1 EA REQ'D)

OTHERS

120v I phase 20amp

<By Vendor>

THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 21A - DROP-IN ICE BIN (1 EA REQ'D)

Perlick DI36IC

Ice Chest, drop-in, 38"W x 19-1/4"D, 80 lb. ice capacity, includes 2-piece stainless steel sliding cover, 1/2" drain, stainless steel top & interior, galvanized exterior, NSF (36-5/8"W x 17-7/8"D cutout required)

The spec sheet for this item can be viewed on item 19A)

Submittal Sheet

6/18/2018

ITEM# 22A - MILLWORK INLAY CUTTING BOARD (1 EA REQ'D)

By Millwork

<By Other>

THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 23A - WAL SHELF (1 EA REQ'D)

Atlant Custom Fab CUSTOM

12" x 54" stainless steel wall shelf with square front

Submittal Sheet

6/18/2018

ITEM# 24A - JUICE DISPENSERS (1 EA REQ'D)

OTHERS

Submittal Sheet

6/18/2018

ITEM# 25A - COFFEE BREWER (1 EA REQ'D)

OTHERS

THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 26A - RACK DOLLY (1 EA REQ'D)

Metro D2020N

Dish Rack Dolly, platform design, single stack, designed for 20" x 20" racks, 5"Heavy duty, non-marking, resilient tread swivel casters, corner bumpers, all aluminum construction, without handle

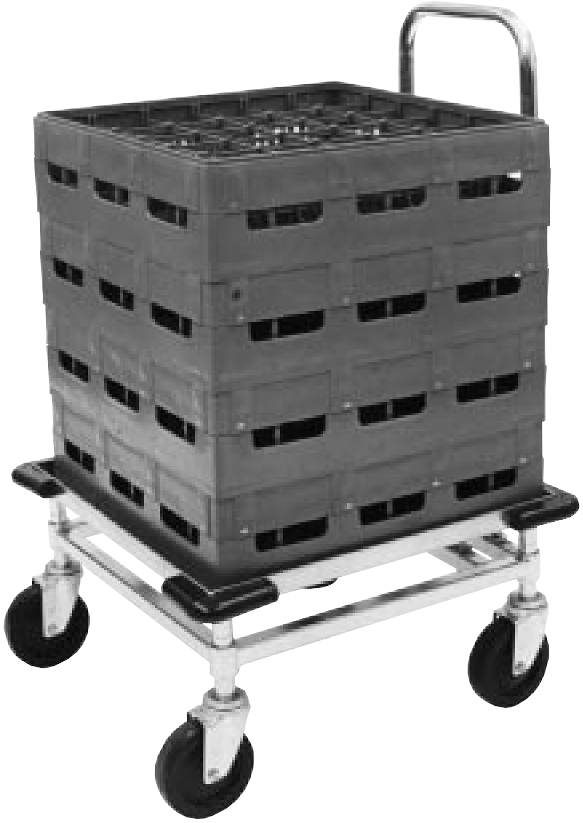
Item# ______________________________

Job ______________________________

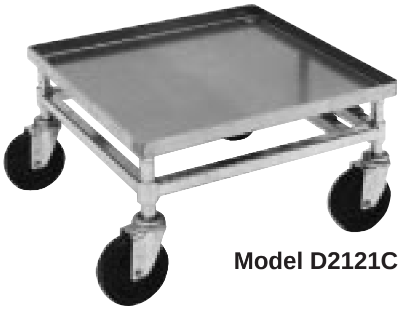
Rack Dollies & Accessories

16.14

RACK DOLLIES & ACCESSORIES

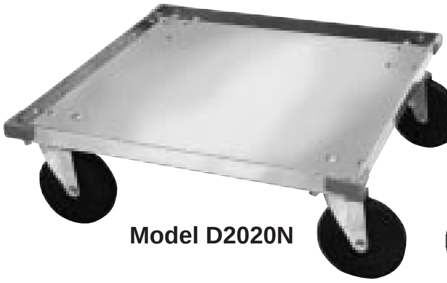


Model CBH2121C (with Sani-Stack Racks)



Heavy-Duty Cup/Glass Rack Dollies

Model D2121C



Dish Rack Dolly

Model D2020N

Rack Dollies

- **Reduce Breakage:** Use of these rack dollies keeps handling of tableware to a minimum, thereby reducing breakage and saving money on replacement.
- **Simplify Storage and Set-Up:** These dollies facilitate the movement of heavily loaded racks from the dish room into storage or directly into use in banquet areas.
- **Keep Contents Clean:** One-piece solid pan construction protects cups and glassware from dust and dirt particles which may be stirred up by caster rotation. Prevents dripping.
- **Maneuver Easily:** Dollies have five-inch (127mm) heavy-duty, non-marking, resilient tread swivel casters for easy maneuverability.
- **Handle Provides Extra Control:** A tubular steel handle, standard on three models, provides extra control in transporting loaded dollies.
- **Corner Bumpers Offer Protection:** Non-marking corner bumpers, standard on four models, protect walls, doorways and furniture from nicks and scratches.

Heavy-Duty Cup/Glass Rack Dollies

- **Easy Loading/Unloading:** Dollies are a convenient 13" (330mm) off the floor so they can be loaded and unloaded with minimum stooping.
- **Durable:** Sturdy Super Erecta Shelf® construction ensures strength and durability.

Dish Rack Dollies

- **Lightweight Aluminum**, but built for heavy service. Moderately priced.

InterMetro Industries Corporation
North Washington Street
Wilkes-Barre, PA 18705
www.metro.com

Copyright © 1998 Metropolitan Wire Corp.

Job____

RACK DOLLIES & ACCESSORIES

DIMENSIONS:

Heavy-Duty Cup/Glass Rack Dolly

		Overall Dimensions W x L		Overall Height		Approx. Pkd. Wt.	
Model No.	Description	(in.)	(mm)	(in.)	(mm)	(lbs.)	(kg)
D2121C	Without Bumpers & Handle	$20\,^{7}/_{8}$ x $20\,^{7}/_{8}$	530 x 530	$12\,^{1}/_{8}$	310	28	13
DH2121C	With Handle	$20\,^{7}/_{8}$ x $23\,^{7}/_{8}$	530 x 605	$36\,^{5}/_{8}$	930	33	15
CB2121C	With Corner Bumpers	$23\,^{3}/_{8}$ x $23\,^{3}/_{8}$	595 x 595	$12\,^{1}/_{8}$	310	29	13
CBH2121C	With Corner Bumpers & Handle	$23\,^{3}/_{8}$ x 25	595 x 635	$36\,^{5}/_{8}$	930	34	15

Dish Rack Dolly

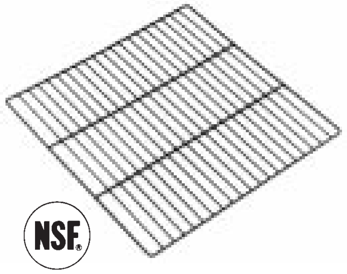
		Overall Width		Height		Approx. Pkd. Wt.	
Model No.	Type	(in.)	(mm)	(in.)	(mm)	(lbs.)	(kg)
D2020N	Without Handle	$21\,^{1}/_{2}$ sq.	545 x 545	$6\,^{1}/_{8}$	156	$13\,^{5}/_{8}$	6.2
DH2020N	With Handle	$21\,^{1}/_{2}$ sq.	545 x 545	$33\,^{3}/_{8}$	848	$15\,^{3}/_{4}$	7.1
H2020C	Handle						

Dollies under $21\,^{1}/_{2}$" sq. (545mm) made to order.

Glass Rack Cover

- **Prevents** lightweight ware from overturning in the dishwashing machine.
- **PVC-Coated**
- Fits into any 20" x 20" (508 x 508mm) rack.

	Size		Approx. Pkd. Wt.	
Model No.	(in.)	(mm)	(lbs.)	(kg)
G2020	$18\,^{1}/_{8}$ x $18\,^{1}/_{8}$	460 x 460	$2\,^{1}/_{4}$	1.0



G2020 Grid in full-size rack

Manufactured by:
InterMetro Industries Corp.
North Washington Street
Wilkes-Barre, PA 18705

Phone 717-825-2741
FAX 717-825-2852
For Product Information, call 1-800-433-2232
For Customer Service, call 1-800-992-1776

InterMetro Industries Corporation
North Washington Street
Wilkes-Barre, PA 18705
www.metro.com

L02-098
1/98 BJ
Printed in U.S.A.

Information and specifications are subject to change without notice. Please confirm at time of order.

THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 27A - REACH-IN REFRIGERATOR (1 EA REQ'D)

Turbo Air M3R24-1-N

M3 Refrigerator, reach-in, one-section, 21.6 cu. ft., self-contained, self-cleaning condenser equipped, exterior LED digital temperature controller, door-open alarm beeps, self-diagnostic monitoring system, hot gas condensate system, automatic fan motor delays, door pressure release, LED interior lighting, (1) hinged solid door with recessed handle & lock, field reversible, (3) PE coated wire shelves, stainless steel front & sides (galvanized steel top, bottom & back), aluminum interior with stainless steel floor, top mount compressor, R290 Hydrocarbon refrigerant, 1/4 HP, 115v/60/1-ph, 2.5 amps, NEMA 5-15P, ETL-Sanitation, cETLus, ENERGY STAR®

ACCESSORIES

Mfr	Qty	Model	Spec
Turbo Air	1		Note: Contact factory representative for parts & accessories discounts
Turbo Air	1		3 year parts & labor warranty, standard
Turbo Air	1		Additional 2 year compressor warranty (5 year total), standard
Turbo Air	1		Self-cleaning condenser device equipped, standard
Turbo Air	1		Caster Set, 4", swivel, locking front wheels, 5"H (overall), standard

REFRIGERATOR MANUFACTURER

more durable, efficient, beautiful

4184 E. Conant St.
Long Beach, CA 90808
Tel. 310-900-1000
Fax. 310-900-1077
www.turboairinc.com

Project :

Model # :

Item # : Qty :

Available W/H :

Approval :

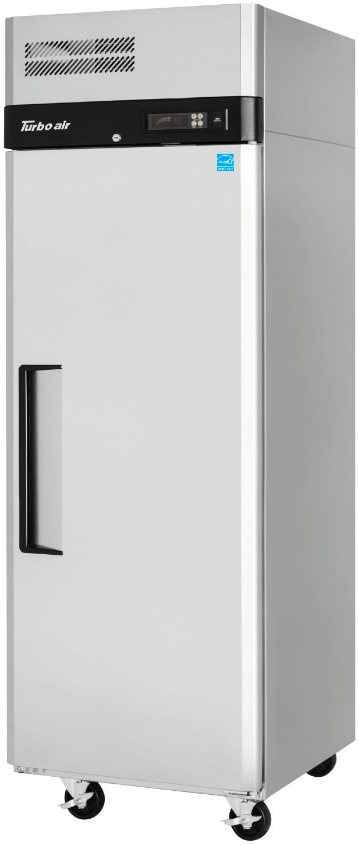
Solid Door Refrigerator

Reach-In Top Mount
M3 Series

FEATURES & BENEFITS

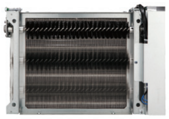
Model : M3R24-1-N

- **Self-Cleaning Condenser**
  The accumulation of dust in the condenser can cause the failure or breakdown of refrigerators. Refrigerators run normally until they reach a certain level of accumulation. At some point, when they are over the limit, their performance drops quickly resulting in damage to, or disposal of the stored products inside. The Self-Cleaning Condenser device keeps the condenser clean and prevents system failure by automatically brushing daily.
- **Digital temperature control & monitor system**
  - Keep food products safe by maintaining constant temperatures.
  - Alarms that sound when doors are not sealed shut; protect against food spoilage that originates from cold air leaks.
  - Early warning alarm program detects issues before malfunction occurs.
  - Digital display allows for easy monitoring.
  - Programs interpret the condition of refrigeration systems by self-diagnosis.
  - Rapid cool-down function (Turbo cooling).
  - Automatic evaporator fan motor delays.
- **Hydrocarbon refrigerants *(R-290)***
  With innovative and eco-friendly technology, Turbo Air brings you hydrocarbon refrigerators designed to meet DOE's Energy Conservation Standards in 2017 and to use EPA's SNAP Program approved HC refrigerants. Hydrocarbon refrigerants do not deplete the ozone layer and have very low contribution to global warming (ODP-0, GWP-3).
- **Hot gas condensate system**
  Through Turbo Air's creative innovation, the condensate system surfaces have been specially treated to resist corrosion. This not only increases efficiency without the risk of refrigerant leakage from corrosion, but also thoroughly prevents the overflow of condensate water.
- **Stainless steel exterior**
  The Turbo Air M3 refrigerator model boasts a stainless steel exterior (galvanized steel top, bottom and back) and AL interior with stainless steel floor. It guarantees the utmost in cleanliness and long product life. Sharp corners and edges have been rounded to reduce the risk of injury. The M3 adds a touch of style to the most refined setting.
- **Door pressure release device**
  Pressure relief doors are designed to eliminate vacuum pressure and allow easy, instant door opening.
- **Field reversible door hinge**
- **LED interior lighting**
- **Adjustable, heavy duty, PE (polyethylene) coated wire shelves**
- **High-density polyurethane insulation**
  The entire cabinet structure and solid doors are foamed-in-place using high density, CFC free polyurethane insulation.
- **Top mount compressor**



Refrigerator holds 33°F ~ 38°F for the best in food preservation

Patented Self-Cleaning Condenser



This product is equipped with a fine mesh filter to the front of the condenser to catch dust, and a rotating brush that moves up and down daily to remove excess buildup outward and away.

NATURAL Refrigerant

CQC ISO9001:2008

ETL SANITATION LISTED Intertek

C ETL LISTED US Intertek

PARTS AND LABOR 3 YEAR (U.S.A only) WARRANTY

Compressor 5 YEAR WARRANTY (U.S.A only)

ENERGY STAR® Qualified

Model	Swing Door	CU./FT.	#of Shelves	HP	AMPS	Crated Weight (lbs.)	L x D* x H † (inches)
M3R24-1-N	**1**	**21.6**	**3**	**1/4+**	**2.5**	**270**	**28 3/4 x 30 3/4 x 78**

Ver.20200414

* Depth does not include 2" for rear condensate enclosure. † Height does not include 5" for caster height.

Solid Door Refrigerator

Reach-In Top Mount
M3 Series

Model : M3R24-1-N

ELECTRICAL DATA	
Voltage	115/60/1
Plug Type	NEMA 5-15P
Full Load Amperes	2.5
Compressor HP	1/4+
Feed Wires with Ground	3
Cord Length (ft.)	9
Refrigerant	R-290
DIMENSIONAL DATA	
# of Doors	1
# of Racks Accepted	1
Net Capacity (cu. ft.)	21.6
Ext. Length Overall (in.)	28 3/4 (730mm)
Ext. Depth Overall (in.) *	30 3/4 (780mm)
Ext. Height Overall (in.) †	78 (1981mm)
Int. Length Overall (in.)	24 3/4 (629mm)
Int. Depth Overall (in.)	26 1/2 (675mm)
Int. Height Overall (in.)	60 5/8 (1539mm)
# of Shelves	3
Shelf Size (L x D) (in.)	24 x 23 1/2
Gross Weight (lbs.)	270

Design and specifications subject to change without notice.
Actual shipping weight may differ due to extra packing materials for product protection.
* Depth does not include 2" for rear condensate enclosure.
† Height does not include 5" for caster height.

▪ WARRANTY : 3 Year Parts and Labor Warranty Additional 2 Year Warranty on Compressor

▪ STANDARD FEATURES

- ***Anti-corrosion coated evaporator***
- ***Self-contained system***
- ***Standard 4" dia. swivel casters with locks on the front set***
- ***Door locks standard***
- ***Magnetic door gaskets***
- ***Solid and sturdy grille design***

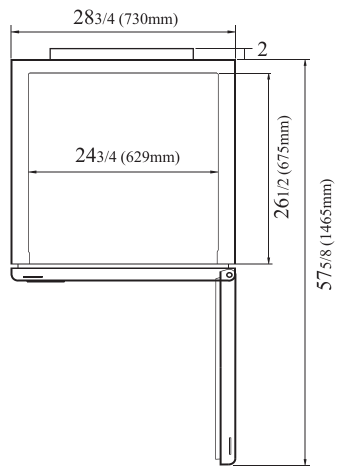
▪ OPTIONAL ACCESSORIES

- 5" caster, ½" diameter & 13 TPI: M726500100 (non-brake), M726500200 (w/ brake)
- 6" stainless steel leg: 30221M0600
- Additional PE coated wire shelf: G2F0800100
- Half door bun tray rack: TSP-2224 (each holds up to six 18"L x 26"D sheet pans)
- Full door bun tray rack: TSP-2250 (each holds up to fifteen 18"L x 26"D sheet pans)

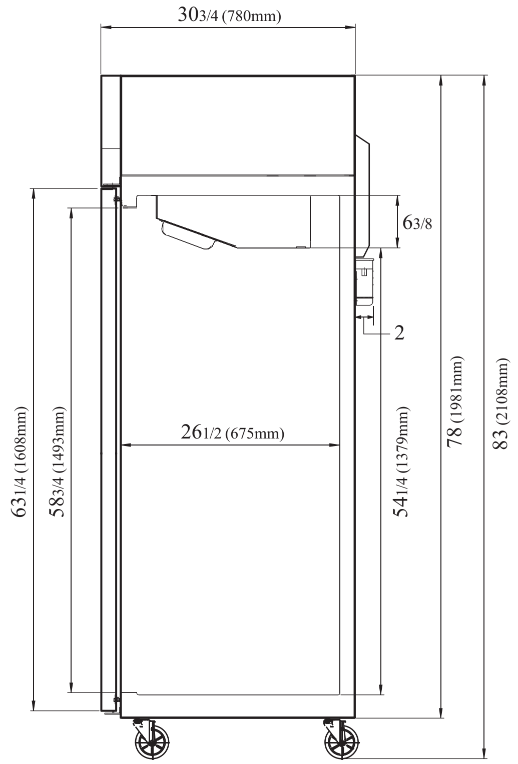
Ver.20200414

PLAN VIEW

(unit : inch)



TOP VIEW



SIDE VIEW

NATURAL Refrigerant ISO9001:2008 Intertek Intertek ENERGY STAR® Qualified

- **Turbo Air** : 800-627-0032
- **GK** : 800-500-3519
- **Warranty** : 800-381-7770
- **AC** : 888-900-1002

THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 28A - WALK-IN COOLER/FREEZER (1 EA REQ'D)

Kolpak CUSTOM

overall dimension 8'-4" 10'-7" x 8'-61/4" high-
Walls: 4" Class 1 - Foamed in place Urethane
Exterior: Galvalume - Embossed 26 Ga
Interior: Galvalume - Embossed 26 Ga
Ceiling: 4" Class 1 - Foamed in place Urethane
Type: Standard
Attachment: Lock Down
Exterior: Galvalume - Embossed 26 Ga
Interior: Galvalume - Embossed 26 Ga
Floor Application: Screed, Vinyl 4" x 4" High
Compartment Accessories:
Qty UoM Description
1 ea Light Fixture - Kason 1809 LED 115V/220V
Door: 34" x 78" Left Swing Out
Recessed 0" with 0" Leveling Sand and 0" Tile & Grout.
Frame: Exterior: Galvalume - Embossed 26 Ga Kickplate, Alum .063 Diamond Tread 36" High
Interior: Galvalume - Embossed 26 Ga Kickplate, Alum .063 Diamond Tread 36" High
Plug: Exterior: Galvalume - Embossed 26 Ga Kickplate, Alum .063 Diamond Tread 36" High
Interior: Galvalume - Embossed 26 Ga Kickplate, Alum .063 Diamond Tread 36" High
1 ea Handle - Kason 28 with Locking Assembly (STD)
1 ea Door Closer - Kason 1098 w/Cover & Hook (STD)
1 ea Thermometer - 2 inch Dial w/6' Lead (STD)
1 ea Switch - Pilot Light Included UL (STD)
2 ea Hinge - Kason 1345 Adjustable / Spring Assisted (STD)

THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 29A - EVAPORATOR COIL (1 EA REQ'D)

Kolpak

included with item 30A

THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 30A - CONDENSING UNIT (1 EA REQ'D)

Kolpak

KPC69MOP-2E pre charged air cooled condensing unit amps 7.4 ambient temp 105
includes fan cycle controls amps 7.4
Evaporator coil KAM26-073-1EC-PR-4
115/60/1 R404A medium Air Defrost

THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 31A - PORTABLE SOLID SURFACE CONDIMENT CART (1 EA REQ'D)

By Millwork

Submittal Sheet

6/18/2018

ITEM# 32A - WATER FILTRATION SYSTEM, FOR ICE MACHINES (1 EA REQ'D)

Scotsman AP2-P

AquaPatrol™ Plus Water Filtration System, double system, 4.2 gallons per minute max flow, designed for cubers up to 650 lb, and for flakers, nuggets & nugget dispensers up to 1,200 lb, cULus, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Scotsman	1		NOTE: Sale of this product must comply with Scotsman's MSRP Policy; contact your Scotsman representative for details

AquaDefense System®

Water Filters

SSM Plus and Aqua Patrol Plus® Water Filtration Systems

SSM3-P

AP3-P

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.

Water Filters

Certification

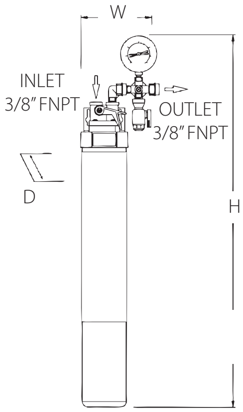
DESIGNED ENGINEERED ASSEMBLED IN THE USA · CERTIFIED ISO 9001:2015 · REVIT by Scotsman · c UL us · agion · NSF

Warranty

- 5 years on manifold parts only
- Warranty valid in North, South & Central America for commercial installations.
- Contact factory for warranty in other regions.
- Residential Applications: 1 year parts and labor

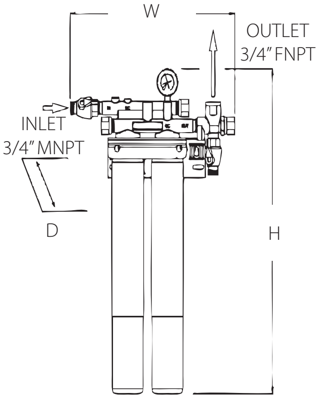
Water Filters

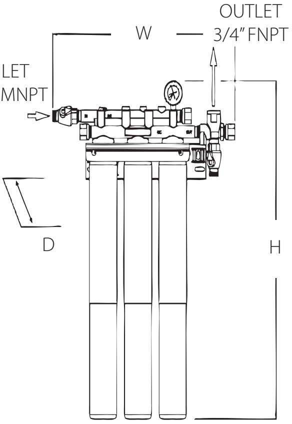
SSM Plus and Aqua Patrol Plus® Water Filtration Systems



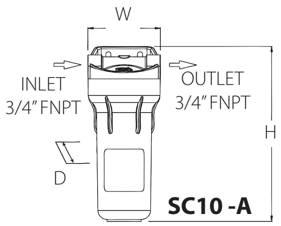
SSM1-P & AP1-P

SSM2-P & AP2-P

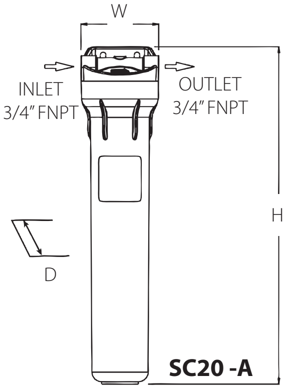




SSM3-P & AP3-P



SC10 -A



SC20 -A

Specifications

	Model Number	Dimensions W	D	H	Description	Maximum Flow (gallons/minute)
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:	26" x 16" x 13"	11/5
SSM3-P:	26" x 16" x 13"	16/7
AP1-P:	10" x 21" x 6"	7/3
AP2-P:	16" x 26" x 13"	11/5
AP3-P:	16" x 26" x 13"	16/7
SC10-A:	6" x 6" x 17"	5/2
SC20-A:	6" x 6" x 26"	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

6/18/2018

ITEM# 33A - WIRE SHELVING (4 EA REQ'D)

Olympic J2442K

Shelf, wire, 24" x 42", green epoxy finish with chromate substrate, NSF

The spec sheet for this item can be viewed on item 16A)

ACCESSORIES

Mfr	Qty	Model	Spec
Olympic	4	J2448K	Shelf, wire, 24" x 48", green epoxy finish with chromate substrate, NSF
Olympic	4	J2454K	Shelf, wire, 24" x 54", green epoxy finish with chromate substrate, NSF
Olympic	12	J74K	Post 74", stationary, grooved at 1" intervals, includes leveling bolt & cap, green epoxy finish with chromate substrate, NSF

Submittal Sheet

6/18/2018

ITEM# 34A - WALK-IN FREEZER (1 EA REQ'D)

Kolpak

included with item 28A

<Included>

THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 35A - EVAPORATOR COIL (1 EA REQ'D)

Kolpak

included with item 36A

THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 36A - CONDENSING UNIT (1 EA REQ'D)

Kolpak

KPC199LZOP-2E 2 Hp R404A Pre charged Air cooled scroll low temp standard compressor unit amps 15.1 ambient 105 includes fan cycle controls

Evaporator Coil

KEL26-077-2EC-PR-4 208-230/60/1 R404A Low Temp Electric Defrost standard unit

THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 37A - WIRE SHELVING (4 EA REQ'D)

Olympic J1842K

Shelf, wire, 18" x 42" , green epoxy finish with chromate substrate, NSF

The spec sheet for this item can be viewed on item 16A)

ACCESSORIES

Mfr	Qty	Model	Spec
Olympic	8	J2436K	Shelf, wire, 24" x 36", green epoxy finish with chromate substrate, NSF
Olympic	12	J74K	Post 74", stationary, grooved at 1" intervals, includes leveling bolt & cap, green epoxy finish with chromate substrate, NSF

THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 38A - CORNER GUARD (25 EA REQ'D)

Advance Tabco CG-48

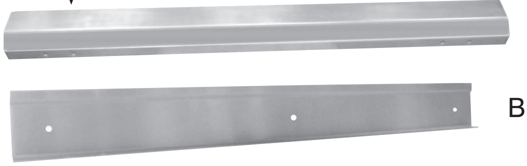
Corner Guard, 48" long x 2" x 2", 16 gauge stainless steel, includes: adhesive tape backing

STAINLESS STEEL

WALL CORNER & BUMPER GUARDS

Item #: ____________ Qty #: ____________
Model #: ____________
Project #: ____________

Wall Bumper Guard



Bracket Included

Wall Corner Guard

	Model #	O.A. Length	Width	Approx. Weight	Approx. Cu. Ft.
Wall Bumper Guard	BG-48	48”	4”	13 lbs.	1
	BG-60	60”	4”	19 lbs.	1
Wall Corner Guard	CG-48	48”	2”	5 lbs.	1
	CG-60	60”	2”	6 lbs.	1
	CG-72	72”	2”	8 lbs.	1
	CG-84	84”	2”	9 lbs.	1
	CG-96	96”	2”	10 lbs.	2
	CG-120	120”	2”	15 lbs.	2
	OCG-48-SS	48”	4”	17 lbs.	1

FEATURES:

Corner Guard: Stainless steel corner guards with adhesive backing and 1/4” diameter holes on each end for easy installation.

Bumper Guard: Includes mounting bracket. Mounting bracket has 1/4” diameter holes for easy installation.

CONSTRUCTION:

One piece stainless steel with 1/8” radius on all corners.

MATERIAL:

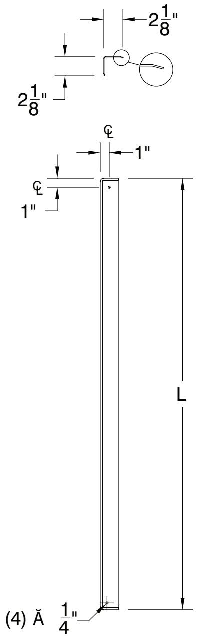
Heavy gauge “304” stainless steel.

DETAILS and SPECIFICATIONS

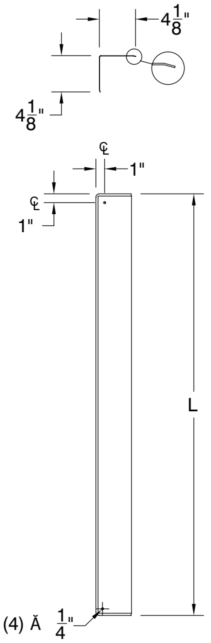
TOL ± .500”

ALL DIMENSIONS ARE TYPICAL

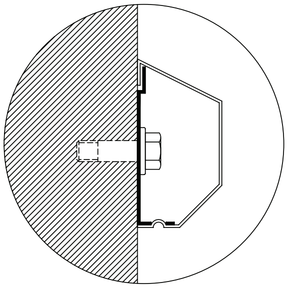
CG Wall Corner Guards



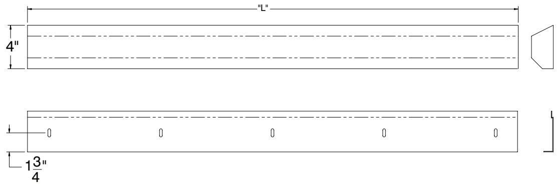
OCG Wall Corner Guard



BG Wall Bumper Guards



Suggested Mounting



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

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Email: customer@advancetabco.com or **Fax:** 631-242-6900

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ADVANCE TABCO is constantly engaged in a program of improving our products. Therefore, we reserve the right to change specifications without prior notice. © ADVANCE TABCO, DEC. 2017 REF-O

Submittal Sheet

6/18/2018

ITEM# 39A - MOP SINK AND SERVICE FAUCET (1 EA REQ'D)

OTHERS

<By Plumber>

THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 40A - COMBI OVEN, ELECTRIC (2 EA REQ'D)

RATIONAL B618106.43

(QUICK SHIP) (SCC 61 E 208V Three Phase) SelfCooking Center® Combi Oven/Steamer, electric, (6) 13" x 18" half size sheet or (6) 12" x 20" full size hotel pan capacity, iCookingControl with 7 modes, HiDensityControl®, iLevelControl, Efficient CareControl, Combi-Steamer with 3 modes, core temp probe with 6 point measurement, hand shower with automatic retracting system, ethernet interface, 208v/60/3-ph, 30.8 amps, 11.1 kW, 7' cord (dual voltage: retrofitable to 240v/60/3-ph, 35.5 amps, 11.1 kW), cULus, NSF, ENERGY STAR® (KNLZ listed by UL & City-wide COA by FDNY for New York City in single and stacked combination with an UltraVent or UltraVent Plus)

ACCESSORIES

Mfr	Qty	Model	Spec
RATIONAL	2		NOTE: All discounts subject to approval by manufacturer
RATIONAL	2		2 years parts and labor, 5 years steam generator 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	9999.9957	RCI Rational Certified Installation, additional countertop unit installed at same location on same day will be an additional $800 per countertop 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	2	8720.1552US	Installation Kit, for electric SCC WE/CMP 61 (208/60/3 & 240/60/3); electric SCC WE/CMP 101 (440/60/3 & 480/60/3); electric SCC WE/CMP 62 (440/60/3 & 480/60/3) THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)
RATIONAL	1	1900.1150US	Water Filtration Double Cartridge System, for Combi-Duo models 62/62 or 62/102 or if used for more than 2 units includes: (1) double head with pressure gauge, (2) R95H filter & (1) filter installation kit (for each additional unit add (1) additional head & additional cartridge. Maximum (4) cartridges)
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	2	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	2	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	60.71.927	Combi-Duo Stacking kit, bottom unit 61 or 101 electric, closed kit, mobile, top unit 61 electric or gas
RATIONAL	1	9999.9959	RCI Rational Certified Installation, new certified installation cost for a Combi-Duo stacked unit is $200 for the first two units for double-stack (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)

Project:	Quantity:	Item No:	FCSI Section:	Approval:	Date:

RATIONAL

Fri Apr 20 16:26:02 CEST 2018

Specification

SelfCookingCenter® SCC 61 E (6 x 12 x 20 inch/6 x 13 x 18 inch)

2 years RATIONAL warranty

5 years warranty on steam generator

ENERGY STAR

Capacity
- Six (6) Half-size sheet pans (13"x18") or Six (6) Steam table pans (12"x20"x2.5") GN1/1
- Removable, swivelling hinging rack
- Vertical distance between rails 2 5/8" (68 mm)

Standard Features
- Electrically 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
- Optical rack signaling function
- 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 to connect to a cloud based system for administration of cooking processes, management of HACCP and service data and remote control
- 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
- 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
- UL listed as Commercial Cooking Appliance with Integral Systems for Limiting the Emission of Grease-laden Air

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

Ventilation approvals
- This appliance conforms to the EPA 202 test in accordance to the ANSI/NFPA 96 "Ventilation Control and Fire Protection of Commercial Cooking Operations" Refer to UL Listing KNLZ.E148536 (America) or KNLZ7.E148536 (Canada).

Approval/Labels

c UL us LISTED NSF NSF/ ANSI 4 IPX5 NSF HCV-EU ENERGY STAR DEKRA

Project:	Quantity:	Item No:	FCSI Section:	Approval:	Date:

Specification

Fri Apr 20 16:26:02 CEST 2018

SelfCookingCenter® SCC 61 E (6 x 12 x 20 inch/6 x 13 x 18 inch)

ConnectedCooking

For proper usage of ConnectedCooking a network socket according to RJ45 has to be provided. For optimal performance a cable-bound connection with a data rate of at least 10 Mb/s is the preferred connection. Alternatively W-LAN connections with appropriate W-LAN adaptors can be used.

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)

iCookingControl - Automatic cooking

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

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	33 3/8" (847 mm)	30 1/2" (776 mm)	30 3/4" (782 mm)
Incl. Vent/Handle	-	33" (838 mm)	32 3/4" (832 mm)
Shipping	37 3/8" (950 mm)	36 1/4" (920 mm)	39 3/8" (1,000 mm)

Weight	
Max Per Shelf	33 lbs
Max Load Size	66 lbs
Net	247.5 lbs
Shipping	280.5 lbs

Size	Electric. 60 hz	Breaker	Cable connection	Running Amps
61	208V 1 PH	60A	#4	53.4 amps
61	240V 1 PH	70A	#4	61.5 amps
61	208V 3 PH	35A	#8	30.8 amps
61	240V 3 PH	40A	#8	35.5 amps
61	480V 3 PH	25A	#14	15.8 amps
61	440V 3 PH	20A	#14	14.6 amps

Not supplied with cable connection. Use copper wire only. 3Ph 4-wire system (3 wire w/ ground)-dedicated 3 pole circuit breaker required. 1 Ph L1, L2, G-dedicated 2 pole circuit breaker required. 208 v is field retrofittable to 240v, 480v is field retrofittable to 440v. Special voltages available upon request. Do not use fuses. Supplied with an external data interface (splashwater proof LAN socket RJ45).

Thermal load and airflow requirements

Latent	569 W
Sensible	681 W
Unit free standing	13314 ft²/h
One side against a wall	8405 ft²/h
Noise values	65 dBA

Connected load electric

Hot air connection:	10.6 kW
Steam connection:	9 kW
Connected load electric:	11.1 kW

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	0.8 gal/h
Min/Max Flow Rate	3 gpm/5.3 gpm
Water Drain	2” OD (50 mm) hub

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

Water Quality

Untreated water can be 0 to 24.5 gr/gal (0 to 420ppm) hardness. We do not recommend treated water hardness < 5 gr/gal (86ppm) because the water could be corrosive. 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 (Cl2)	< 0.12 gr/gal (0.2 ppm)	Active carbon filter
Chloride (Cl-)	< 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, Commercium
Rolling Meadows, IL 60008
Toll Free: 888-320-7274, Fax.: 847-755-9583

Visit us on the internet: www.rationalusa.com

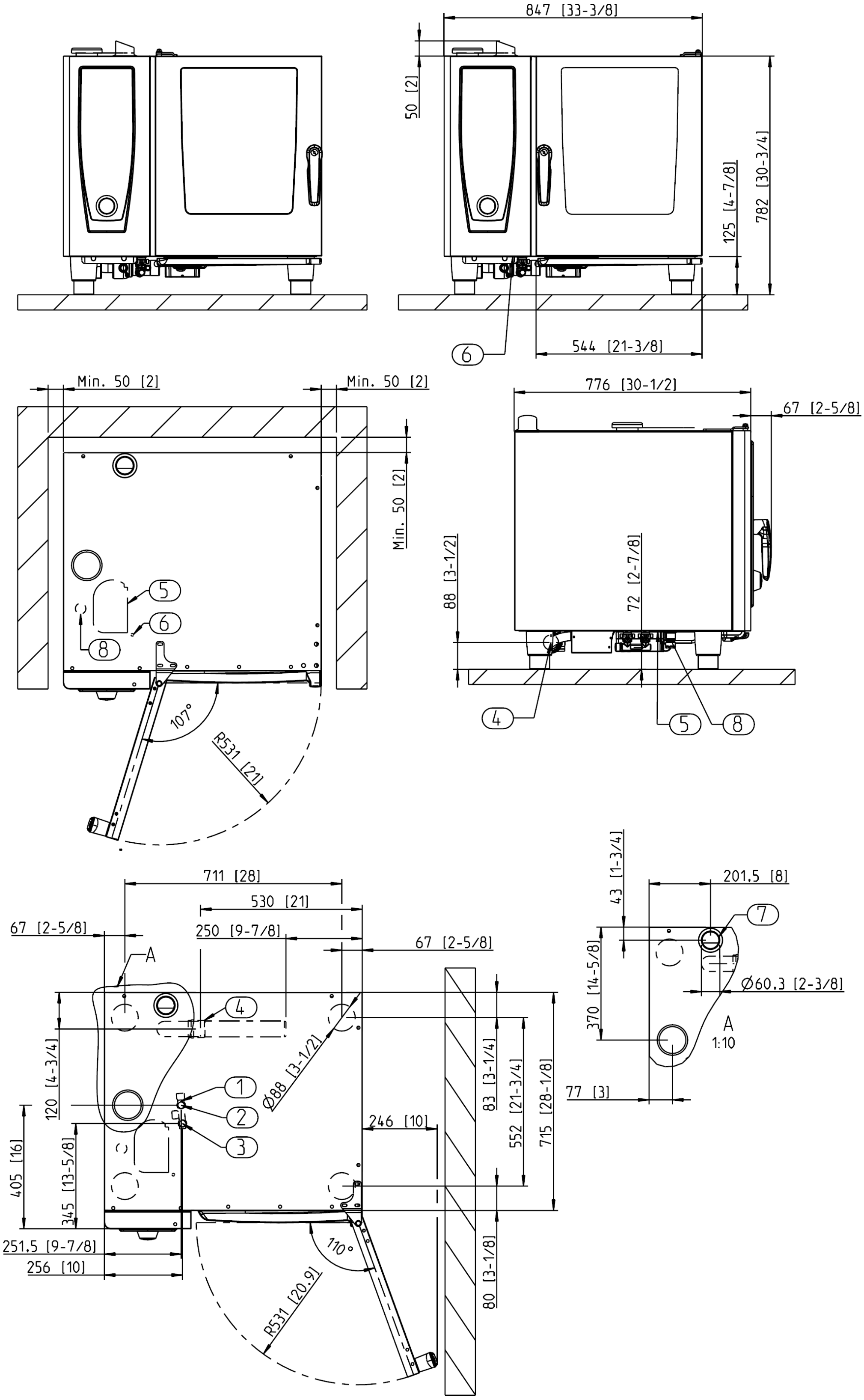
We reserve the right to make technical improvements

Project:	Quantity:	Item No:	FCSI Section:	Approval:	Date:

Specification

Fri Apr 20 16:26:02 CEST 2018

SelfCookingCenter® SCC 61 E (6 x 12 x 20 inch/6 x 13 x 18 inch)


847 [33-3/8]
50 [2]
125 [4-7/8]
782 [30-3/4]
544 [21-3/8]
6
Min. 50 [2]
Min. 50 [2]
Min. 50 [2]
5
6
8
107°
R531 [21]
776 [30-1/2]
67 [2-5/8]
88 [3-1/2]
72 [2-7/8]
4
5
8
711 [28]
530 [21]
67 [2-5/8]
250 [9-7/8]
67 [2-5/8]
A
4
1
2
3
Ø88 [3-1/2]
120 [4-3/4]
405 [16]
345 [13-5/8]
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R531 [20.9]
43 [1-3/4]
201,5 [8]
7
Ø60,3 [2-3/8]
370 [14-5/8]
A
1:10
77 [3]

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. Drain 2" OD 5. Electrical connection wire entrance 6. Chassis Ground connection 7. Steam Vent pipe 2 3/8" / 60mm 8. Splashwater-proof Ethernet socket RJ45; Minimum Clearance 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.
1701 Golf Road, Suite C-120, Commercium
Rolling Meadows, IL 60008
Toll Free: 888-320-7274, Fax.: 847-755-9583

Visit us on the internet: www.rationalusa.com

We reserve the right to make technical improvements

Project:	Quantity:	Item No:	FCSI Section:	Approval:	Date:

Fri Apr 20 16:26:02 CEST 2018

Specification

SelfCookingCenter® SCC 61 E (6 x 12 x 20 inch/6 x 13 x 18 inch)

ELECTRICAL OPTIONS (all 60Hz) Special voltages available upon request

Voltage / breaker / running amps / AWG		Voltage / breaker / running amps / AWG
☐ 208V 1 Ph / 60 / 53.4 / #4 -	field retrofittable to 240 V	☐ 240V 1 Ph / 70 / 61.5 / #4
☐ 208V 3 Ph / 35 / 30.8 / #8 -	field retrofittable to 240 V	☐ 240V 3 Ph / 40 / 35.5 / #8
☐ 480V 3 Ph / 25 / 15.8 / #14 -	field retrofittable to 440 V	☐ 440V 3 Ph / 20 / 14.6 / #14

ACCESSORIES

☐ Installation Kits – include electrical, water and drainage connection	
☐ 208 or 240/60/1Ph	8720.1551US
☐ 208 or 240/60/3Ph	8720.1552US
☐ 480 or 440/60/3Ph	8720.1553US
☐ RATIONAL Cleaner Tabs without phosphorous – guarantee maximum cleaning power	56.00.210A
☐ RATIONAL Care Tabs – prevents scale deposits	56.00.562
☐ Certified installation by RATIONAL SERVICE-PARTNERS	See document
☐ RATIONAL Single Water Filter- for all single models and Combi-Duo XS/XS, 61/61 and 61/101	1900.1154US
☐ RATIONAL Double Water Filter- for Combi-Duo 62/62 and 62/102 or if used for more than 2 units	1900.1150US
☐ Wall bracket for model 61- for space savings	60.70.963
☐ Seven (7) shelf hinging rack	60.61.416
☐ Preventative Maintenance Kits – door gaskets, air filters, interior light gasket, and light bulbs	87.00.520US
☐ Available stands – standard (stationary) and mobile (open or closed)	See accessories brochure
☐ Mobile catering stand – especially for heavy mobile catering usage	60.30.890
☐ Catering kit for mobile catering stand – support frame and feet	60.73.111
☐ Mobile oven racks and Finishing® plate racks – easier operation of full loads	See accessories brochure
☐ Run-in rail for mobile oven and plate racks	60.61.226
☐ Transport trolley for mobile oven and plate racks – standard and height adjustable	See accessories brochure
☐ Stackable Combi-Duo kit, – for stacking with 61 gas or electric - options: mobile or feet	See accessories brochure
☐ Heat shield – for installation next to heat source (e.g. range, grill)	60.70.390
☐ Condensation breaker – to divert steam from the unit into existing hood system	60.72.591
☐ UltraVent recirculating hood	60.74.971
☐ UltraVent Plus recirculating hood	60.74.975
☐ RATIONAL USB data-memory stick – for transferring cooking programs and HACCP data	42.00.162
☐ VarioSmoker – for a large variety of smoked products	60.73.010
☐ For ideal grilling, baking, roasting, frying, rotisserie, steaming, Finishing®, and much more	See accessories brochure

FACTORY INSTALLED OPTIONS (special order)

☐ Left-hinged door 208V / 240V / 1PH | 208V / 240V / 3PH | 480V / 440V / 3PH
☐ 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)
☐ Marine version (electric units only)
☐ Security version

Installation Kit

Article no. 8720.1552US

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.

Electric SelfCookingCenter® 5 Senses/CombiMaster® Plus 61 (208/60/3ph & 240/60/3ph)
Electric SelfCookingCenter® 5 Senses/CombiMaster® Plus 101 (440/60/3ph & 480/60/3ph)
Electric SelfCookingCenter® 5 Senses/CombiMaster® Plus 62 (440/60/3ph & 480/60/3ph)

The Installation Kit for the above models includes:

40	feet	THHN 8 AWG black stranded wire
12	feet	THHM 10 AWG Green stranded wire
10	feet	3/4" SEALTITE flexible conduit
2	ea	3/4" minnies
2	ea	2" minnies
1	ea	3/4" SEALTITE conn straight w/o ins
1	ea	3/4" SEALTITE 90 degree conn w/o ins
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

Please note that installation kits are non-discountable.

Water Filtration Products.

R295-CL

R295-CL
RATIONAL Water Filtration Products Model R295-CL 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 required flow rates for Combi-Duo models 62/62 or 62/102 or if used for more than 2 units. For each additional unit add one additional head and cartridge.

Product Benefits

> Carbon block technology effectively reduces chloramines, chlorine, taste & 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.
> 3/4" MNPT horizontal inlet and outlet ports allow direct or easily adaptable connections to existing plumbing lines.

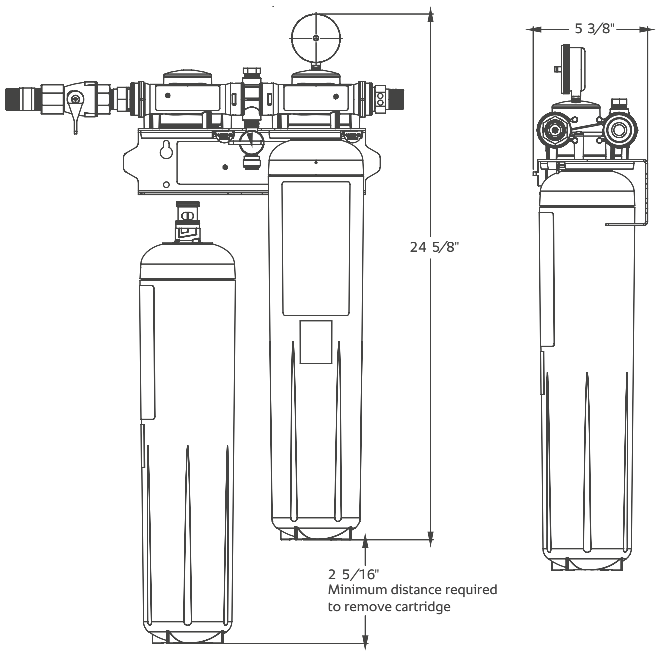
Model Number	Article No.	Reduction Claims	Nominal Micron Rating	Capacity	Service Flow Rate	Replacement Cartridge
R295-CL	1900.1150US	Sediment, Chloramines [1], Chlorine, Taste and Odor	5.0 [2]	60,000 gallons (227,100 liters)	5.0 gpm (18.9 lpm)	R295-CL (Qty 2) 1900.1155US

[1] As tested and certified by independent third party laboratory
[2] NSF Certified for Particulate Reduction

NSF Visit www.nsf.org for the claims associated with products that are NSF listed.

Water Filtration Products.

R295-CL



Application Guide

- > All SCC and CMP 62/62 or 62/102 units. State: Add up to 2 additional units with extra heads and cartridges.

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.

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

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

info@rational-online.us
rationalusa.com

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.

xx.xxx · V-01 · MDS/para · 10/17 · englisch USA

Safety Data Sheet

according to 29 CFR 1910.1200(g)

Cleaning-Tab for RATIONAL SelfCookingCenter®

Print date: 09.08.2016 Product code: 00625-0031_US_GHS Page 1 of 8

1. Identification

Product identifier

*Cleaning-Tab for RATIONAL SelfCookingCenter®, Art.-no. 56.00.206A, 56.00.210A, 56.00.220A

Recommended use of the chemical and restrictions on use

Use of the substance/mixture

Cleaning agent for professional users only

Details of the supplier of the safety data sheet

Company name: Rational AG
Street: Iglinger Strasse 62
Place: D-86899 Landsberg
Telephone: +49 (0)8191-3270 Telefax: +49 (0)8191-21735
Responsible Department: Responsible for the safety data sheet: reinigung@rational-online.de

Emergency phone number: In North America contact Info Trac at 1-800-535-5053
outside USA/CA contact +49 89 19240

2. Hazard(s) identification

Classification of the chemical

Regulation (EC) No. 1272/2008

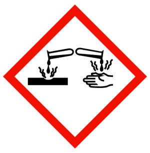
Hazard categories:
Skin corrosion/irritation: Skin Corr. 1A
Serious eye damage/eye irritation: Eye Dam. 1
Hazard Statements:
Causes severe skin burns and eye damage

Label elements

Regulation (EC) No. 1272/2008

Signal word: Danger

Pictograms:



Hazard statements

Causes severe skin burns and eye damage

Precautionary statements

Keep out of reach of children.
If medical advice is needed, have product container or label at hand.
Wear protective gloves/protective clothing/eye protection/face protection.
If on skin (or hair): Take off immediately all contaminated clothing. Rinse skin with water/shower.
If in eyes: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing.
If swallowed: Rinse mouth. Do NOT induce vomiting.
Immediately call a poison center/doctor.
Dispose of contents/container to hazardous or special waste collection point.

Hazards not otherwise classified

No data available.

3. Composition/information on ingredients

Mixtures

Chemical characterization

Mixture containing substances listed in section 3 with additives

Hazardous components

CAS No	Components	Quantity
1310-73-2	caustic soda, sodium hydroxide	30 - < 50 %
6834-92-0	Disodium metasilicate	10 - < 20%
497-19-8	Sodium carbonate	10 - < 20 %
68154-99-4	Fatty alcohol alcoxylate	1 - < 5%

4. First-aid measures

Description of first aid measures

General information

If you feel unwell, seek medical advice.

After inhalation

Move to fresh air in case of accidental inhalation of dusts.
Wash mouth and nasal passages with water.

After contact with skin

In case of contact with skin wash off immediately with soap and water.
Remove contaminated soaked clothing immediately.
Consult a doctor if skin irritation persists.

After contact with eyes

Rinse immediately with plenty of water, also under the eyelids, for at least 15 minutes.
Consult (eye) doctor immediately.

After ingestion

Rinse out mouth and give plenty of water to drink.
Summon a doctor immediately.
Do not induce vomiting.

Most important symptoms and effects, both acute and delayed

DANGER!
Causes severe burns.

OSHA Hazard Communication: This material is considered hazardous by the OSHA Hazard Communication Standard 29CFR 1910.1200.

Indication of any immediate medical attention and special treatment needed

No data available.

5. Fire-fighting measures

Extinguishing media

Suitable extinguishing media

Product does not burn, fire-extinguishing activities according to surrounding.

Unsuitable extinguishing media

None

Specific hazards arising from the chemical

Water forms corrosive alkaline solutions.

Special protective equipment and precautions for fire-fighters

Wear self-contained breathing apparatus and protective suit.

Additional information

Fire residues and contaminated firefighting water must be disposed of in accordance with the local regulations.

6. Accidental release measures

Personal precautions, protective equipment and emergency procedures

Use personal protective clothing.
Keep people away and stay on the upwind side.
Avoid contact with skin, eyes and clothing.

Environmental precautions

Do not discharge into the drains/surface waters/groundwater.

Methods and material for containment and cleaning up

Pick up mechanically, avoiding dust, and provide disposal in suitable recipients.
Flush rests with sufficient amount of water.

Reference to other sections

Information for disposal look up chapter 13.

7. Handling and storage

Precautions for safe handling

Advice on safe handling

No special handling advice required.

Advice on protection against fire and explosion

No special protective measures against fire required.

Conditions for safe storage, including any incompatibilities

Requirements for storage rooms and vessels

Keep in closed original container.

Advice on storage compatibility

Keep away from food, drink and animal feeding stuffs.
Do not store with acids.
Protect from moisture.

8. Exposure controls/personal protection

Control parameters

Exposure limits

CAS No.	Substance	ppm	mg/m³	f/cc	Category	Origin
1310-73-2	Sodium hydroxide	-	2		TWA (8 h)	PEL
		-	-		TWA (8 h)	TLV
			2		Peak	TLV

Additional advice on limit values

Does not contain substances above concentration limits fixing an occupational exposure limit.

Exposure controls

Appropriate engineering controls

Provide appropriate exhaust ventilation at machinery and at places where dust can be generated.

Protective and hygiene measures

Avoid dust formation. Take off immediately all contaminated clothing.
Avoid contact with skin, eyes and clothing.
Wash hands before breaks and immediately after handling the product.

At work do not eat, drink, smoke or take drugs.

Eye/face protection

Eye wash bottle with pure water.
Tightly fitting goggles.

Hand protection

Protective gloves
Suitable material: NR (natural rubber), CR (polychloroprene) or NBR (nitrile rubber), category III according to EN 374
The quality of the protective gloves resistant to chemicals must be chosen as a function of the specific working place concentration and quantity of hazardous substances.
Breakthrough time (maximal wear duration):
Wear duration with occasional contact, splashes (Level 2: < 30 min): Disposable-gloves, Thickness of the glove material 0,1 mm
Wear duration with permanent contact (Level 6: < 480 min): Protective gloves, Thickness of the glove material 0,7 mm.
Breakthrough times and swelling properties of the material must be taken into consideration.

Skin protection

Light protective clothing

Respiratory protection

No personal respiratory protective equipment normally required.
Breathing apparatus (particle filter) only if dust is formed.

9. Physical and chemical properties

Information on basic physical and chemical properties

Physical state:	Tablet
Color:	White
Odor:	Characteristic

		Test method
pH-Value:	approx. 12,7	1% solution
Changes in the physical state		
Initial boiling point and boiling range:	n.a.	
Flash point:	n.a.	
Lower explosion limits:	n.a.	
Upper explosion limits:		
Ignition temperature:	n.a.	
Oxidizing properties		
Non oxidizing.		
Vapor pressure:	n.a.	
Density:	1100 g/cm³	
Water solubility: (at 20 °C)	Soluble	
Partition coefficient:	n.d.	
Viscosity / dynamic:	n.a.	

Other information

No data available.

10. Stability and reactivity

Reactivity

No data available.

Chemical stability

Stability: Stable

Stable under normal conditions.

Possibility of hazardous reactions

Hazardous reactions: May occur

Strong exothermic reaction with acids.
Reactions with light metals, with evolution of hydrogen.

Conditions to avoid

Protect from moisture.

Incompatible materials

Exothermic reaction with: Acids.

Hazardous decomposition products

Develops poisonous gases in contact with acids.

11. Toxicological information

Information on toxicological effects

Route(s) of Entry

Skin and eye contact, inhalation and ingestion.

Acute toxicity

Based on available data, the classification criteria are not met.
Classification relevant LD/LC 50 values:
LD50/oral/rat: 600 - 1350 mg/kg (Disodium metasilicate)
LD50/oral/rat: 2000 mg/kg (caustic soda, sodium hydroxide)
LD50/oral/rat: > 2000 mg/kg (Fatty alcohol alcoxylate)
LD50/oral/rat: > 4900 mg/kg (Sodium carbonate)

CAS No	Components				
	Exposure routes	Method	Dose	Species	Source
497-19-8	Sodium carbonate				
	oral	LD50	4090 mg/kg	rat	IUCLID
68154-99-4	Fatty alcohol alcoxylate				
	oral	LD50	> 2000 mg/kg	rat	

Irritation and corrosivity

Causes severe skin burns and eye damage
Causes severe burns.
Irritates respiratory tract.
Danger of perforation of the gullet and of the stomach.

Sensitizing effects

Based on available data, the classification criteria are not met.

Specific target organ toxicity (STOT) - single exposure

Based on available data, the classification criteria are not met.

Severe effects after repeated or prolonged exposure

Based on available data, the classification criteria are not met.

Carcinogenic/mutagenic/toxic effects for reproduction

Based on available data, the classification criteria are not met.

Carcinogenicity (NTP):	Not listed
Carcinogenicity (IARC):	Not listed
Carcinogenicity (OSHA):	Not listed

Aspiration hazard

Based on available data, the classification criteria are not met.

12. Ecological information

Ecotoxicity

Disodium metasilicate
LC50/Brachydanio rerio/96 h = 3185 mg/l
EC50/Daphnia magna/48 h = 4857 mg/l

Sodium carbonate
LC50/Lepomis macrochirus/96 h = 300 mg/l

Fatty alcohol alcoxylate
LC50/Leuciscus idus/96 h = 0,1 - 1 mg/l
EC50/Waterplants/72 h = 0,1 - 1 mg/l

Persistence and degradability

No data available.

Bioaccumulative potential

No data available.

Mobility in soil

No data available.

Other adverse effects

No data available.

13. Disposal considerations

Waste treatment methods

Advice on disposal

Remove in accordance with local official regulations.

Contaminated packaging

Contaminated packaging should be emptied as far as possible and after appropriate cleansing may be taken for reuse.

14. Transport information

US DOT 49 CFR 172.101

UN/ID number:	UN3262
Proper shipping name:	CORROSIVE SOLID, BASIC, INORGANIC, N.O.S. (caustic soda, sodium hydroxide, Disodium metasilicate)
Transport hazard class(es):	8
Packing group:	II
Hazard label:	8

Marine transport (IMDG)

UN number:	UN3262
UN proper shipping name:	CORROSIVE SOLID, BASIC, INORGANIC, N.O.S. (sodium hydroxide, disodium metasilikate)
Transport hazard class(es):	8

Packing group:	II
Hazard label:	8
Limited quantity: EmS:	1 kg F-A, S-B

Air transport (ICAO)

UN number:	UN3262
UN proper shipping name:	CORROSIVE SOLID, BASIC, INORGANIC, N.O.S. (sodium hydroxide, disodium metasilikate)
Transport hazard class(es):	8
Packing group:	II
Hazard label:	8
Limited quantity Passenger:	5 kg
IATA-packing instructions - Passenger:	814
IATA-max. quantity - Passenger:	15 kg
IATA-packing instructions - Cargo:	816
IATA-max. quantity - Cargo:	50 kg

Environmental hazards

ENVIRONMENTALLY HAZARDOUS:	no

Special precautions for user

Take the usual precautions when handling chemicals.

Transport in bulk according to Annex II of MARPOL 73/78 and the IBC Code

The transport takes place only in approved and appropriate packaging.

Other applicable information

US DOT 49 CFR 172.101 LQ: 1 kg / 1L

15. Regulatory information

U.S. Regulations

National Inventory TSCA

All of the components are listed on the TSCA inventory.

National regulatory information

SARA Section 304 CERCLA:
Sodium hydroxide (1310-73-2): Reportable quantity = 1,000 (454) lbs. (kg)
SARA Section 311/312 Hazards:
Sodium hydroxide (1310-73-2): Immediate (acute) health hazard
Disodium metasilicate (6834-92-0): Immediate (acute) health hazard
Sodium carbonate (497-19-8): Immediate (acute) health hazard
Fatty alcohol alcoxylate (111190-40-0): Immediate (acute) health hazard

SARA

To the best of our knowledge this product contains no toxic chemicals subject to the supplier notification requirements of Section 313 of the Superfund Amendments and Reauthorization Act (SARA/EPCRA) and the requirements of 40 CFR Part 372.

State Regulations

Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65, State of California)

This product contains no chemicals known to the State of California to cause cancer, birth defects or other reproductive harm.

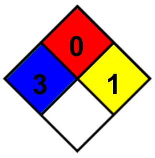
16. Other information

Hazardous Materials Information Label (HMIS)

Health:	3
Flammability:	0
Physical Hazard:	1

NFPA Hazard Ratings

Health:	3
Flammability:	0
Reactivity:	1
Unique Hazard:	



Changes

Revision date:	08.08.2016
Revision No:	6,2
Changes in chapter:	1; 9; 11

Other data

The information in this document is based on the present state of knowledge and is applicable to the product with regard to appropriate safety precautions.

The information describes exclusively the safety requirements for the product (s) and is based on the present level of our knowledge.

The delivery specifications are contained in the corresponding product sheet.

This data does not constitute a guarantee for the characteristics of the product(s) as defined by the legal warranty regulations.

(n.a. = not applicable; n.d. = not determined)

(The data for the hazardous ingredients were taken respectively from the last version of the sub-contractor's safety data sheet.)

Safety Data Sheet

according to 29 CFR 1910.1200(g)

1. Identification

RATIONAL®
...denn der Unterschied liegt im Detail!

Product identifier

Oven Delimer Tablets for RATIONAL SelfCookingCenter®, Art. Nr. 56.00.560, 56.00.562

Recommended use of the chemical and restrictions on use

Use of the substance/mixture

Preservative agent

Details of the supplier of the safety data sheet

Company name: Rational AG
Street: Iglinger Strasse 62
Place: D-86899 Landsberg
Telephone: +49 (0)8191-3270 Telefax: +49 (0)8191-21735
Responsible Department: Responsible for the safety data sheet: reinigung@rational-online.de

Emergency phone number: In North America contact Info Trac at 1-800-535-5053
outside USA/CA contact +49 89 19240

2. Hazard(s) identification

Classification of the chemical

Regulation (EC) No. 1272/2008

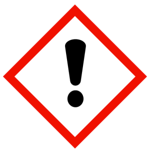
Hazard categories:
Skin corrosion/irritation: Skin Irrit. 2
Serious eye damage/eye irritation: Eye Irrit. 2
Hazard Statements:
Causes skin irritation
Causes serious eye irritation

Label elements

Regulation (EC) No. 1272/2008

Signal word: Warning

Pictograms:



Hazard statements

Causes skin irritation
Causes serious eye irritation

Precautionary statements

Keep out of reach of children.
If medical advice is needed, have product container or label at hand.
Wear protective gloves/protective clothing/eye protection/face protection.
If on skin: Wash with plenty of water.
If in eyes: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing.
If exposed or concerned: Get medical advice/attention.

Hazards not otherwise classified

Not known.

3. Composition/information on ingredients

Mixtures

Safety Data Sheet

according to 29 CFR 1910.1200(g)

Hazardous components

CAS No	Components	Quantity
77-92-9	Citric acid	> 20 %
617-48-1	Malic acid	> 20 %
124-04-9	Adipic acid	1 - 5 %

4. First-aid measures

Description of first aid measures

General information

If you feel unwell, seek medical advice.

After inhalation

Move to fresh air in case of accidental inhalation of dust or fumes from overheating or combustion.

After contact with skin

In case of contact with skin wash off immediately with soap and water.
Consult a doctor if skin irritation persists.

After contact with eyes

Rinse immediately with plenty of water, also under the eyelids, for at least 15 minutes.
Seek medical treatment by eye specialist.

After ingestion

Rinse out mouth thoroughly with water.
Do not induce vomiting.
Never give anything by mouth to an unconscious person.
Summon a doctor immediately.

Most important symptoms and effects, both acute and delayed

WARNING !
Causes serious eye irritation.
Causes skin irritation.

OSHA Hazard Communication: This material is considered hazardous by the OSHA Hazard Communication Standard 29CFR 1910.1200.

Indication of any immediate medical attention and special treatment needed

Treat symptoms.

5. Fire-fighting measures

Extinguishing media

Suitable extinguishing media

Product does not burn, fire-extinguishing activities according to surrounding.

Unsuitable extinguishing media

Full water jet.

Specific hazards arising from the chemical

Fire may produce:
Irritant/corrosive, flammable as well as toxic distillation gases (carbonization gases).

Special protective equipment and precautions for fire-fighters

Use breathing apparatus with independent air supply.
Protective suit.

Additional information

Cool containers at risk with water spray jet.
Fire residues and contaminated firefighting water must be disposed of in accordance with the local regulations.

Safety Data Sheet

according to 29 CFR 1910.1200(g)

6. Accidental release measures

Personal precautions, protective equipment and emergency procedures

No special precautions required.

Environmental precautions

Do not discharge into the drains/surface waters/groundwater.

Methods and material for containment and cleaning up

Pick up mechanically, avoiding dust, and provide disposal in suitable recipients.
Flush rests with sufficient amount of water.

Reference to other sections

Observe protective instructions (see Sections 7 and 8).
Information for disposal look up chapter 13.

7. Handling and storage

Precautions for safe handling

Advice on safe handling

Avoid the formation of dust.
Avoid contact with eyes, skin or mucous membrane.

Advice on protection against fire and explosion

No special protective measures against fire required.

Conditions for safe storage, including any incompatibilities

Requirements for storage rooms and vessels

Keep in the original sealed container.
Keep containers tightly closed in a dry, well-ventilated place.

Further information on storage conditions

Keep away from food, drink and animal feeding stuffs.

8. Exposure controls/personal protection

Control parameters

Exposure controls

Appropriate engineering controls

Provide appropriate exhaust ventilation at machinery and at places where dust can be generated.

Protective and hygiene measures

Avoid contact with eyes and skin.
Wash hands before breaks and at the end of workday.
When using do not eat, drink or smoke.
Remove and wash contaminated clothing before re-use.

Eye/face protection

Tightly fitting goggles.
Eye wash bottle with pure water.

Hand protection

Protective gloves resistant to chemicals made off natural-rubber latex, Minimum coat thickness 0.6 mm, Permeation resistance (wear duration) approx. 480 minutes, i.e. protective glove <Lapren 706> made by www.kcl.de.
This recommendation refers exclusively to the chemical compatibility and the lab test conforming to EN 374 carried out under lab conditions.
Requirements can vary as a function of the use. Therefore it is necessary to adhere additionally to the recommendations given by the manufacturer of protective gloves.

Respiratory protection

No personal respiratory protective equipment normally required.
Breathing apparatus (particle filter) only if dust is formed.

9. Physical and chemical properties

Information on basic physical and chemical properties

Physical state:	Tablet
Color:	White
Odor:	Characteristic

		Test method
pH-Value:	2,5	(1%)

Changes in the physical state

Flash point:	n.a.
Lower explosion limits:	n.a.
Upper explosion limits:	
Ignition temperature:	n.a.

Oxidizing properties

n.a.

Vapor pressure: (at 20 °C)	n.a.
Water solubility: (at 20 °C)	Soluble
Partition coefficient:	n.d.

Other information

Bulk density: approx. 800 g/L

10. Stability and reactivity

Reactivity

No decomposition if stored and applied as directed.

Chemical stability

Stability: Stable

Stable under normal conditions.

Possibility of hazardous reactions

Hazardous reactions: Will not occur

No hazardous reactions known.

Conditions to avoid

Protect from moisture.

Incompatible materials

No materials to be especially mentioned.

Hazardous decomposition products

No hazardous decomposition products known.

11. Toxicological information

Information on toxicological effects

Route(s) of Entry

Skin and eye contact, inhalation and ingestion.

Acute toxicity

Based on available data, the classification criteria are not met.
Citric acid
LD50/oral/rat: 6730 mg/kg
Adipic acid
LD50/oral/rat: 11000 mg/kg
Malic acid
LD50/oral/rat: >3200 mg/kg

CAS No	Components				
	Exposure routes	Method	Dose	Species	Source
77-92-9	Citric acid				
	oral	LD50	11700 mg/kg	Rat	
	dermal	LD50	> 2000 mg/kg	Rat	

Irritation and corrosivity

Causes skin irritation
Causes serious eye irritation
Skin irritation: Irritant
Eye irritation: Irritant

Sensitizing effects

Based on available data, the classification criteria are not met.
Irritant

Specific target organ toxicity (STOT) - single exposure

Based on available data, the classification criteria are not met.

Severe effects after repeated or prolonged exposure

Based on available data, the classification criteria are not met.
STOT - Single exposure: Not classified.
STOT - Repeated exposure: Not classified.
Aspiration hazard: Not classified.

Carcinogenic/mutagenic/toxic effects for reproduction

Based on available data, the classification criteria are not met.
Carcinogenicity: Not classified.
Mutagenicity: Not classified.
Teratogenicity: Not classified.

Carcinogenicity (NTP):	Not listed
Carcinogenicity (IARC):	Not listed
Carcinogenicity (OSHA):	Not listed

Aspiration hazard

Based on available data, the classification criteria are not met.

Practical experience

Other observations

Ingestion causes irritation of upper respiratory system and gastrointestinal disturbance.
Inhalation of dust may cause shortness of breath, tightness of the chest, a sore throat and cough.

12. Ecological information

Ecotoxicity

Citric acid :
LC50/Leuciscus idus/96 h: 440 - 706 mg/l

EC50/Daphnia magna: 85 mg/l
Adipic acid:
LC50/Pimephales promelas/96 h: 97 mg/l

Persistence and degradability

Product is biodegradable.

Bioaccumulative potential

No data available.

Mobility in soil

The product is soluble in water.

Other adverse effects

No data available.

13. Disposal considerations

Waste treatment methods

Advice on disposal

Remove in accordance with local official regulations.

Contaminated packaging

Empty containers should be taken for local recycling, recovery or waste disposal.
Contaminated packaging should be emptied as far as possible and after appropriate cleansing may be taken for reuse.
Packaging that cannot be cleaned should be disposed of like the product.

14. Transport information

US DOT 49 CFR 172.101

Proper shipping name: Not regulated.

Other applicable information

Non hazardous material as defined by the transport regulations.

15. Regulatory information

U.S. Regulations

National Inventory TSCA

All of the components are listed on the TSCA inventory.

National regulatory information

SARA Section 304 CERCLA:
Adipic acid (124-04-9): Reportable quantity = 5,000 (2270) lbs. (kg)
SARA Section 311/312 Hazards:
Citric acid (77-92-9): Immediate (acute) health hazard
Malic acid (617-48-1): Immediate (acute) health hazard
Adipic acid (124-04-9): Immediate (acute) health hazard

SARA

To the best of our knowledge this product contains no toxic chemicals subject to the supplier notification requirements of Section 313 of the Superfund Amendments and Reauthorization Act (SARA/EPCRA) and the requirements of 40 CFR Part 372.

State Regulations

Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65, State of California)

This product contains no chemicals known to the State of California to cause cancer, birth defects or other reproductive harm.

Safety Data Sheet

according to 29 CFR 1910.1200(g)

Oven Delimer Tablets for RATIONAL SelfCookingCenter®, Art. Nr. 56.00.560, 56.00.562

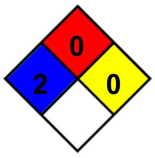
16. Other information

Hazardous Materials Information Label (HMIS)

Health:	2
Flammability:	0
Physical Hazard:	0

NFPA Hazard Ratings

Health:	2
Flammability:	0
Reactivity:	0
Unique Hazard:	



Changes

Revision date:	03.02.2016
Revision No:	6,1

-

Other data

The information in this document is based on the present state of knowledge and is applicable to the product with regard to appropriate safety precautions.
The information describes exclusively the safety requirements for the product (s) and is based on the present level of our knowledge.
The delivery specifications are contained in the corresponding product sheet.
This data does not constitute a guarantee for the characteristics of the product(s) as defined by the legal warranty regulations.
(n.a. = not applicable; n.d. = not determined)

(The data for the hazardous ingredients were taken respectively from the last version of the sub-contractor's safety data sheet.)

Submittal Sheet

6/18/2018

ITEM# 41A - SPARE NO.

<Spare No.>

Submittal Sheet

6/18/2018

ITEM# 42A - SPARE NO.

<Spare No.>

THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 43A - INDUCTION RANGE, COUNTERTOP (2 EA REQ'D)

Garland US Range SHDUBA10000

Induction Dual Base-Line Cook Top, countertop, (2) burners, 12.6" x 22.8" ceran ceramic glass top, rotary controlled, (12) power level settings, removable grease filter, stainless steel construction, ETL, cETLus, CE, FCC (NET)

ACCESSORIES

Mfr	Qty	Model	Spec
Garland US Range	2		Two year on-site parts and labor warranty, covers products purchased and installed in the USA only, standard
Garland US Range	2		208v/60/3-ph, 10.0 kW, 30.0 amps, cord, NEMA 15-50P

Garland

Item: ____________________

Quantity: ____________________

Project: ____________________

Approval: ____________________

Date: ____________________

Induction Green Heat

Garland Induction Dual Base-Line 7kW and 10kW

Induction Green Heat
Garland Induction Dual Base-Line 7kW and 10kW

Models:

☐ GI-SH/DU/BA 7000 ☐ GI-SH/DU/BA 10000

Induction Benefits:

- Energy Efficient
- Fast Heat
- Precise Cooking
- Easy To Clean
- No Pan, No Heat.
- Cool Operations
- Boil Dry Protection

Standard Features:

- Compact table top design with stainless steel body and high impact ceramic glass top
- Sloped, easy to see front panel with adjustable control for easy operation
- Integral cooling fan keeps electronics cool, discharging from rear with protective air deflectors preventing hot exhaust to be pulled back into unit
- Removable, reusable easy to clean air intake filter
- 6' (1829mm) cord and plug supplied (60 cycle units only)
- “Flat Design”, compact high performance electronics allow for low unit heights
- Instant energy transmission to the pan
- Available in either 7kW or 10kW
- Multi sensors monitor overheat situations and shut the unit off to prevent damage from pans cooking dry
- Induction technology transfers heat to the pan, not to the surrounding air, allowing for cool operation
- Innovated new technology for pan detection; RTCSmp is an internal control software development matching speed, capability and performance.
  R – Real Time
  T – Temperature
  C – Control
  S – System
  m – Multi
  p – Point
- Electronic output limitation continually monitors the energy transfer to the pan, helping to ensure the most efficient energy transfer possible and the use of a variety of pan compositions.

Specifications:

Shall be a Garland Induction slim hob dual base-line GI-SH/DU/BA 7000 with a total kW rating of 7 kW or model GI-SH/DU/BA 10000 with a total kW rating of 10 kW. Built with a robust stainless steel exterior with a Ceran glass work top. Compact powerful electronic system for years of reliable service. Overheat sensors prevent damage of the unit if pan is run dry. Easy to operate rotary switch with 1 to 12 scale. Unit to come with integral cord and plug for 208V (specify at time of order), 60 Hz, 3 phase for North America.

Note: Induction cooking requires “Induction Ready” pans to operate.

ETL SANITATION LISTED Intertek   C ETL LISTED US Intertek   CE   FC

CE models comply with the latest European Norms:
EN 60335-1, EN 60335-2-36, EN 62233 (EMC/EMV)

North American models:
ETL listed in compliance with
UL 197, CSA C22.2 No.109, NSF-4
Complies with FCC part 18, ICES-001

Garland Commercial Ranges Ltd.
1177 Kamato Road,
Mississauga, Ontario
L4W 1X4 CANADA

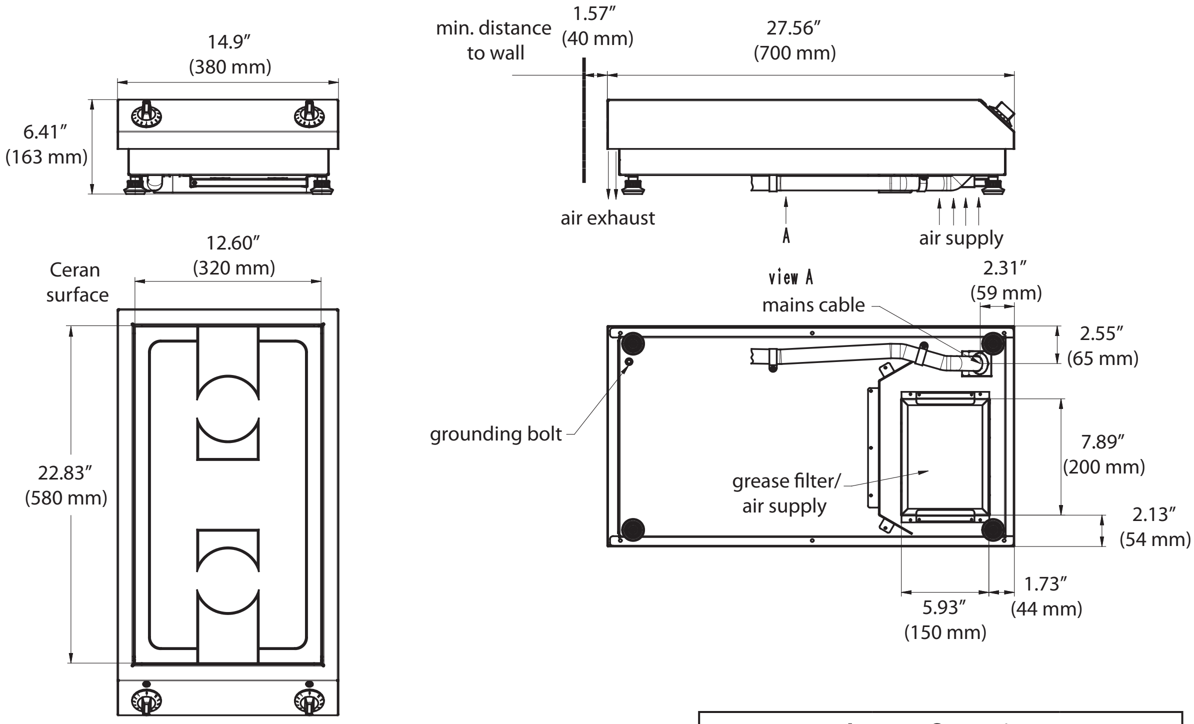
General Inquiries 1-905-624-0260
USA Sales, Parts and Service 1-800-424-2411
Canadian Sales 1-888-442-7526
Canada or USA Parts/Service 1-800-427-6668

Manitowoc

Induction Green Heat

Garland Induction Dual Base-Line 7kW and 10kW

RTCSmp Dual Base-Line 7000/10000


14.9″
(380 mm)
6.41″
(163 mm)
min. distance
to wall
1.57″
(40 mm)
27.56″
(700 mm)
air exhaust
A
air supply
Ceran
surface
12.60″
(320 mm)
view A
mains cable
2.31″
(59 mm)
2.55″
(65 mm)
22.83″
(580 mm)
grounding bolt
7.89″
(200 mm)
grease filter/
air supply
2.13″
(54 mm)
1.73″
(44 mm)
5.93″
(150 mm)

Options & Accessories:

☐ Extra replacement air intake filter stock SKU# 71000003 (available as a replacement part through your local authorized parts & servcie depot)

Garland/U.S. Range products are not approved or authorized for home or residential use, but are intended for commercial applications only. Garland / U.S. Range will not provide service, warranty, maintenance or support of any kind other than in commercial applications.

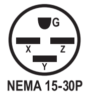
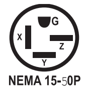
Electrical Loading

Model	Watts	208/60/3	400/50/3	440/50/3
GI-SH/DU/BA 7000	7000	22 amp	11 amp	10 amp

Electrical Loading

Model	Watts	208/60/3	400/50/3	440/50/3
GI-SH/DU/BA 10000	10000	30 amp	16 amp	15 amp

Plug Configurations

Model	Electrical Characteristics	Plug
GI-SH/DU/BA 7000	208V/60Hz/3Ø	 NEMA 15-30P
	400V/50Hz/3Ø	EU 5-Pole
	440V/50Hz/3Ø	Plug not included
GI-SH/DU/BA 10000	208V/60Hz/3Ø	 NEMA 15-50P
	400V/50Hz/3Ø	EU 5-Pole
	440V/50Hz/3Ø	Plug not included

Form# GI-SH/DU/BA 7000/10000 (03/20/14)

Garland Commercial Ranges Ltd.
1177 Kamato Road,
Mississauga, Ontario
L4W 1X4 CANADA

General Inquiries 1-905-624-0260
USA Sales, Parts and Service 1-800-424-2411
Canadian Sales 1-888-442-7526
Canada or USA Parts/Service 1-800-427-6668

THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 44A - REFRIGERATED WORK TOP (1 EA REQ'D)

Delfield GUR48BP-S

Coolscapes® Worktable Refrigerator, two-section, 48" W, 12.5 cubic feet, (2) stainless steel doors, (2) gray epoxy coated shelves, 4" backsplash, stainless steel top and front, aluminum sides, galvanized back and bottom, gray coated aluminum interior sides & anodized aluminum bottom, 5" casters (2 locking, 2 non-locking), rear-mounted refrigeration system, GreenGenius™ R290 Hydrocarbon refrigerant, 115v/60/1, 3.2 amps, 8' cord, NEMA 5-15P, 1/5 HP, UL, cUL, NSF, ENERGY STAR®

ACCESSORIES

Mfr	Qty	Model	Spec
Delfield	1		NOTE: Freight quotes are only valid from Delfield
Delfield	1	0460003CN	3 year parts & labor warranty, standard
Delfield	1	W00003ACN	5 year compressor warranty, standard
Delfield	1	UC000-CYT-005T	2" ride height casters, set, for 48", 60" or 72" unit (all non-locking)

DELFIELD®

Project ______________________________

Item ______________________________

Quantity ______________________________

CSI Section 11400

Approved ______________________________

Date ______________________________

GURBP-S Worktable

Coolscapes™ Worktable refrigerator with S/S doors

GURBP-S Worktable

Models

- GUR24BP-S Worktable Refrigerator, 4” backsplash, 24” L x 31.5” D x 36” H, S/S Door
- GUR27BP-S Worktable Refrigerator, 4” backsplash, 27” L x 31.5” D x 36” H, S/S Door
- GUR32BP-S Worktable Refrigerator, 4” backsplash, 32” L x 31.5” D x 36” H, S/S Door
- GUR48BP-S Worktable Refrigerator, 4” backsplash, 48” L x 31.5” D x 36” H, S/S Door
- GUR60BP-S Worktable Refrigerator, 4” backsplash, 60” L x 31.5” D x 36” H, S/S Door
- GUR72BP-S Worktable Refrigerator, 4” backsplash, 72” L x 31.5” D x 36” H, S/S Door

GUR48BP-S
Shown with optional hinging

Standard Features

- Durable, rugged stainless steel top and front
- Smart door hinge that auto closes up to 90 degrees and stays open past 90 degrees. 180 degree door opening
- Environmentally friendly R290 refrigerant
- High density foamed in place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane keeps energy costs low
- Integral door/drawer handle
- 5” (two locking, two non-locking) casters shipped loose for field installation
- 8’ cord and plug supplied
- Gray epoxy coated shelves (1 per section) with stainless steel pilaster and shelf clips
- Electronic temperature control
- Energy-efficient door gasket removable without tools
- Field rehingable doors
- 100% front breathing–clearance not required on top/sides
- Three year parts and labor warranty and an additional two year compressor parts warranty

Options & Accessories

- Cutting boards (composite or poly)
- 18” wide single or double tier overshelf
- Stainless steel finish on back
- Laminate
- Additional shelves
- Door lock (door models only)
- Exterior thermometer
- Energy-saving LED interior light
- Lower height casters
- 6” black legs
- 6” flanged feet
- Stacking collar on single section units
- 18-gauge heavy duty top
- Condenser filter
- Glass doors
- Drawers
- Stainless steel ends
- On/Off master switch

Specifications

Exterior top is one-piece, stainless steel with integral 2.12” (5.4cm) square nosing on the front.

Exterior back and bottom is galvanized steel. Exterior ends are mill finish aluminum.

Interior sides are gray coated aluminum. Interior bottoms are anodized aluminum. Base is fully insulated with high-density foamed in place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane.

Refrigeration system uses R290 refrigerant. Compressor is 1/5 H.P., with condenser coil and hot gas condensate evaporator mounted on rear of the cabinet. Evaporator coil is located on the interior rear wall of the cabinet. Refrigerant flow is controlled by a capillary tube. Cabinet maintains an interior cabinet temperature of 33°F to 40°F (2°C to 4°C).

System is controlled using an electronic temperature control which provides improved pull-down times, reducing compressor cycling and longer compressor life with lower energy consumption. Control system uses adaptive defrost to assure evaporator coil is free of ice and operating at optimum efficiency. Evaporator condensate is eliminated using an energy-efficient hot gas system.

Digital exterior temperature display is located on the back of the cabinet.

Electrical connection is 115 volt, 60 Hertz, single phase. Unit has a 8’ (2.4m) long electrical cord and NEMA 5-15P plug.

Casters: 5” (13cm) diameter plate casters shipped loose with front two locking. Equipment clearance above the floor is 6.2” (15.7cm).

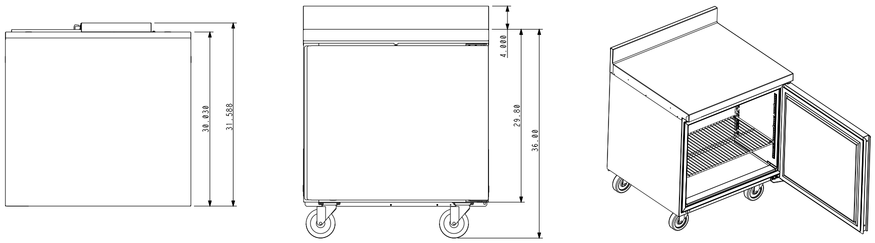
Door has a stainless steel exterior, with thermoformed ABS plastic interior liner.

UL® NSF® C UL® R290 ENERGY STAR

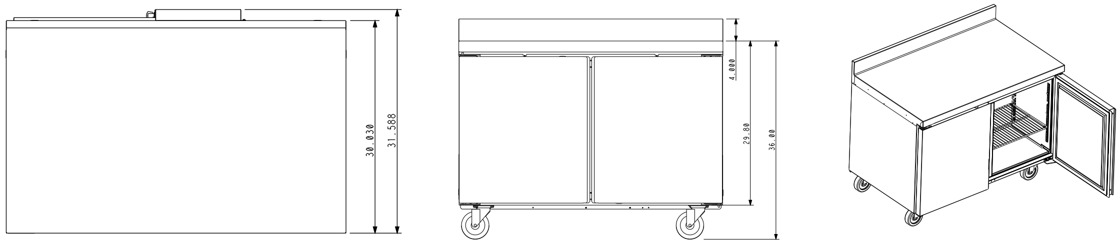
DELFIELD

GUFBP-S Worktable

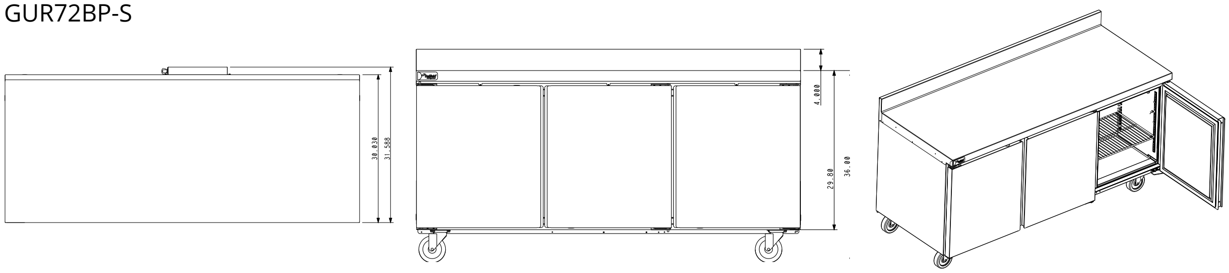
GUR24BP-S, GUR27BP-S, GUR32BP-S

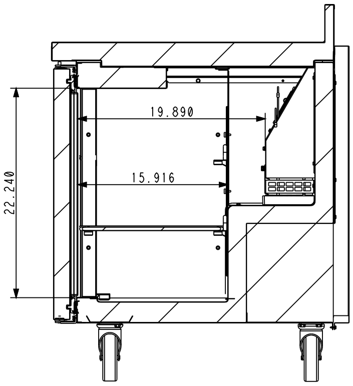


GUR48BP-S, GUR60BP-S



GUR72BP-S





SIDE VIEW ALL MODELS

UNIT DIMENSIONS

UNIT	LENGTH	DEPTH	2″ CASTER HEIGHT	3″ CASTER HEIGHT	5″ CASTER HEIGHT	INTERIOR DIMENSIONS
			Optional		Standard	L x D x H
24	24″	31.59″	32″	34″	36″	19.9″x19.9″x22.2″
27	27″	31.59″	32″	34″	36″	24.9″x19.9″x22.2″
32	32″	31.59″	32″	34″	36″	27.9″x19.9″x22.2″
48	48″	31.59″	32″	34″	36″	43.9″x19.9″x22.2″
60	60″	31.59″	32″	34″	36″	55.9″x19.9″x22.2″
72	72″	31.59″	32″	34″	36″	67.9″x19.9″x22.2″

Specifications

Model	HP	V	Hz	A	Nema Plug	Vol (ft3)	Energy kWh	Ship Weight
GUR24BP-S	0.2	115	60	3.2	5-15p	5.5	1.1417	140 lbs. (64kg)
GUR27BP-S	0.2	115	60	3.2	5-15p	6.5	1.1228	145 lbs. (66kg)
GUR32BP-S	0.2	115	60	3.2	5-15p	8.0	1.1920	161 lbs. (73kg)
GUR48BP-S	0.2	115	60	3.2	5-15p	12.5	1.6305	207 lbs. (94kg)
GUR60BP-S	0.2	115	60	3.2	5-15p	16.2	1.8239	234 lbs. (106kg)
GUR72BP-S	0.2	115	60	3.2	5-15p	20.6	1.9609	263 lbs. (119kg)

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

980 S. Isabella Rd.
Mt. Pleasant, Michigan 48858

Phone: 800-733-8948
Fax: 800-669-0619

www.delfield.com
6142B_DEL_GURBP-S
03/18

WELBILT

THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 45A - EXHAUST HOOD (1 EA REQ'D)

Captive-Aire

5424ND-2-ACPSP-F - 8ft 6" Long Exhaust-Only Wall Canopy Hood with 14" Wide Front Perforated Supply Plenum with Built-in 3" Back Standoff

- 430 SS Where Exposed
- Insulation for the PSP Housing - Front
- Fire Cabinet Wall Mounted 12.00" Width x 48.00" Length x 24.00" Height
- FILTER - 20" tall x 16" (19.625" by 15.625") wide Stainless Steel Captrate 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.
- Recessed Allanson Round LED fixture and LED Light, 3500 K warm output.
- Complete ACPSP LED install kit. 120VAC. Can be wired to hood ECP or building lighting controls. Includes light fixture, wire, junction box, hardware and label.
- EXHAUST RISER - Factory installed 14" Diameter X 4" Height
- SUPPLY RISER - 12"x 28" Supply Riser with Volume Dampers
- SUPPLY RISER - 8"x 26" Supply Riser with Volume Dampers
- 1/2 Pint Grease Cup New Style, Flanged Slotted
- FIELD WRAPPER 18.00" High Front, Left, Right
- Face Mount 1st Switch
- BACKSPLASH 122.00" High X 120.00" Long 430 SS Vertical (Includes End Caps & Divider Bars)
- Face Mount Extra Switch(es)
- RIGHT QUARTER END PANEL 23" Top Width, 0" Bottom Width, 23" High 430 SS
- Electrical Package Installation in Utility Cabinet by Plant.
- Parts required to mount riser sensor on riser with 3 inch insulation double wall duct.
- LEFT VERTICAL END PANEL 27" Top Width, 21" Bottom Width, 80" High Insulated 430 SS

Submittal Sheet

6/18/2018

ITEM# 45.1A - FACTORY SERVICES (1 EA REQ'D)

Captive-Aire

Submittal Sheet

6/18/2018

ITEM# 46A - EXHAUST FAN (1 EA REQ'D)

OTHERS

<By Other>

THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 47A - MAKE UP SUPPLY FAN (1 EA REQ'D)

OTHERS

<By Other>

THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 48A - REMOTE FIRE SYSTEM (1 EA REQ'D)

Captive-Aire

PIRANHA-7-WC Ansul Piranha-7 Fire System in Wall Mounted Utility Cabinet (includes pre-piped hood(s) with detection, tank(s), release mechanism, microswitches and pull station). Does not include any parts or labor associated with the water line..
Includes piping for hood: 1.

THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 48.1A - REMOTE FIRE SYSTEM HOOKUP (1 EA REQ'D)

Captive-Aire

THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 49A - ELECTRICAL SYSTEM (1 EA REQ'D)

Captive-Aire

DCV-1111 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.
- ESV751N04TXB571 - Variable Frequency Drive - 1 HP Max., 400/480 V, Three Phase, 2.4/2.1 A Max., NEMA 1 Enclosure, with 2RJ-45 FOR MODBUS
- KDRULA8L - 480V Line/Load reactor. Used with VFD.

Use VFD spreadsheet to determine which VFD HP can be associated with reactor.
Replacing:
PN:RM0002M12 - Fan: 1
- ESV751N04TXB571 - Variable Frequency Drive - 1 HP Max., 400/480 V, Three Phase, 2.4/2.1 A Max., NEMA 1 Enclosure, with 2RJ-45 FOR MODBUS
- KDRULA8L - 480V Line/Load reactor. Used with VFD.

Use VFD spreadsheet to determine which VFD HP can be associated with reactor.
Replacing:
PN:RM0002M12 - Fan: 2
- BMS Gateway for BACNET MS/TP or BACNET IP. Includes CAS_GATEWAY circuit board and Protocessor BACnet interface. For use with PEM mounting standoffs. Not rated for use outside of an enclosure. PART REQUIRES PROGRAMMING!
- Digital Prewire Lighting Relay Kit. Includes hood lighting relay & terminal blocks. Allows for up to 1400W of lighting each.
- Thermistor CABLE - 18/2 AWG GREEN WHITE, plenum rated. USED for thermistor duct stat. Per Foot Price.
- CAT-5E CABLE - 50 Foot. UV rated.

THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 50A - WALL SHELVES (2 EA REQ'D)

Atlant Custom Fab CUSTOM

12" x 30" stainless steel wall shelves with square fronts

Submittal Sheet

6/18/2018

ITEM# 51A - SPARE NO.

<Spare No.>

Submittal Sheet

6/18/2018

ITEM# 52A - SPARE NO.

<Spare No.>

THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 53A - WORK TABLE (1 EA REQ'D)

Atlant Custom Fab CUSTOM

30" x 9'-5" stainless steel work table, open base with backsplash and side splashes

THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 54A - WALL SHELF (1 EA REQ'D)

Atlant Custom Fab CUSTOM

12" x 7'-6" stainless steel wall shelf with square front

Submittal Sheet

6/18/2018

ITEM# 55A - UNDERCOUNTER REFRIGERATOR (1 EA REQ'D)

Delfield GUR27P-D

Coolscapes® Undercounter/Worktable Refrigerator, one-section, 27" W, 4.8 cubic feet, (2) drawers, holds (12) 1/6 size pans 6" deep, stainless steel top and front, aluminum sides, galvanized back and bottom, gray coated aluminum interior sides & anodized aluminum bottom, 5" casters (2 locking, 2 non-locking), rear-mounted refrigeration system, GreenGenius™ R290 Hydrocarbon refrigerant, 115v/60/1, 3.2 amps, 8' cord, NEMA 5-15P, 1/5 HP, UL, cUL, NSF, ENERGY STAR®

ACCESSORIES

Mfr	Qty	Model	Spec
Delfield	1		NOTE: Freight quotes are only valid from Delfield
Delfield	1	0460003CN	3 year parts & labor warranty, standard
Delfield	1	W00003ACN	5 year compressor warranty, standard
Delfield	1	UC000-CYT-0052	2" ride height casters, set, for 24", 27" or 32" unit (all non-locking)

GURP-D Undercounter/Worktable

Coolscapes™ Undercounter/Worktable refrigerator with drawers

Project ______________________

Item ______________________

Quantity ______________________

CSI Section 11400

Approved ______________________

Date ______________________

Models

- GUR24P-D Undercounter/Worktable Refrigerator, 24" L x 31.5" D x 36" H, Drawers
- GUR27P-D Undercounter/Worktable Refrigerator, 27" L x 31.5" D x 36" H, Drawers
- GUR32P-D Undercounter/Worktable Refrigerator, 32" L x 31.5" D x 36" H, Drawers
- GUR48P-D Undercounter/Worktable Refrigerator, 48" L x 31.5" D x 36" H, Drawers
- GUR60P-D Undercounter/Worktable Refrigerator, 60" L x 31.5" D x 36" H, Drawers
- GUR72P-D Undercounter/Worktable Refrigerator, 72" L x 31.5" D x 36" H, Drawers

GUR60P-D

Standard Features

- Durable, rugged stainless steel top and front
- Environmentally friendly R290 refrigerant
- High density foamed in place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane keeps energy costs low
- Integral door/drawer handle
- 5" (two locking, two non-locking) casters shipped loose for field installation
- 8' cord and plug supplied
- Electronic temperature control
- Energy-efficient drawer gasket removable without tools
- Adapter bars - 4 per drawer
- Three year parts and labor warranty and an additional two year compressor parts warranty
- 10 year warranty on drawer track parts
- 100% front breathing–clearance not required on top/sides

Options & Accessories

- Cutting boards (composite or poly)
- 18" wide single or double tier overshelf
- Stainless steel finish on back
- Laminate
- Exterior thermometer
- Lower height casters
- 6" black legs
- 6" flanged feet
- Stacking collar on single sections
- 18-gauge heavy duty top
- Condenser filter
- Stainless steel door
- Stainless steel ends
- On/Off master switch
- Glass doors

Specifications

Exterior top is one-piece, stainless steel with integral 2.12" (5.4cm) square nosing on the front.

Exterior back and bottom is galvanized steel. Exterior ends are mill finish aluminum.

Interior sides are gray coated aluminum. Interior bottoms are anodized aluminum. Base is fully insulated with high-density foamed in place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane.

Refrigeration system uses R290 refrigerant. Compressor is 1/5 H.P., with condenser coil and hot gas condensate evaporator mounted on rear of the cabinet. Evaporator coil is located on the interior rear wall of the cabinet. Refrigerant flow is controlled by a capillary tube. Cabinet maintains an interior cabinet temperature of 33°F to 40°F (2°C to 4°C).

System is controlled using an electronic temperature control which provides improved pull-down times, reducing compressor cycling and longer compressor life with lower energy consumption. Control system uses adaptive defrost to assure evaporator coil is free of ice and operating at optimum efficiency. Evaporator condensate is eliminated using an energy-efficient hot gas system.

Digital exterior temperature display is located on the back of the cabinet.

Electrical connection is 115 volt, 60 Hertz, single phase. Unit has a 8' (2.4m) long electrical cord and NEMA 5-15P plug.

Casters: 5" (13cm) diameter plate casters shipped loose with front two locking. Equipment clearance above the floor is 6.2" (15.7cm).

Drawers have stainless steel exterior with thermoformed ABS plastic interior liner. Drawer frames are stainless steel. Drawer slides are stainless steel with Delrin bearings. Pans are supplied by others.

R290

ENERGY STAR

GURP-D Undercounter/Worktable

980 S. Isabella Rd.
Mt. Pleasant, Michigan 48858

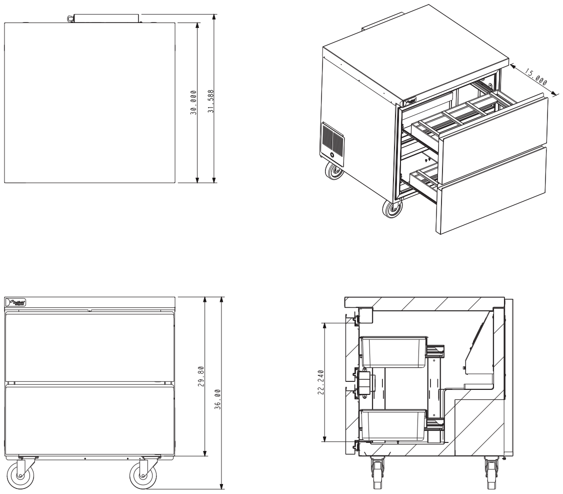
Phone: 800-733-8948 or 989-773-7981
Fax: 800-669-0619

www.delfield.com

Delfield

GURP-D Undercounter/Worktable

Undercounter/Worktable refrigerator with drawers


15.000
30.000
31.588
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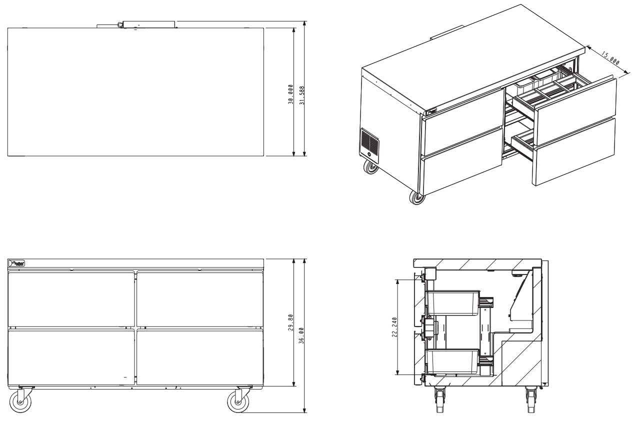
36.00
22.240

GUR24P-D, GUR27P-D, GUR32P-D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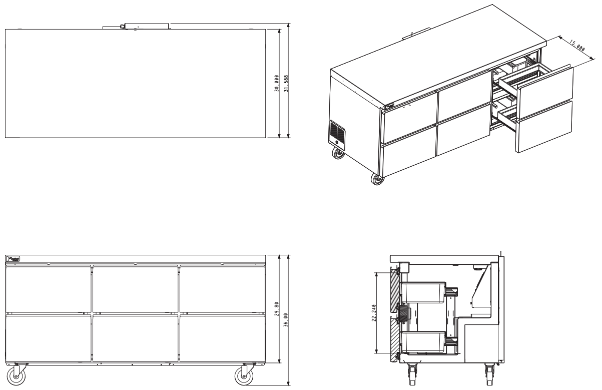
GUR48P-D, GUR60P-D


15.000
30.000
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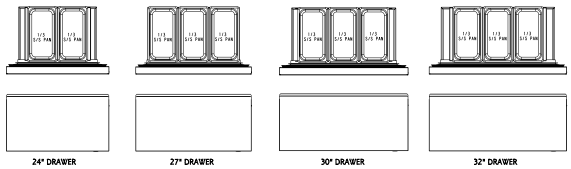
29.88
36.00
22.240

GUR72P-D

UNIT DIMENSIONS

UNIT	LENGTH	DEPTH	2″ CASTER HEIGHT	3″ CASTER HEIGHT	5″ CASTER HEIGHT
			Optional		Standard
24	24″	31.59″	32″	34″	36″
27	27″	31.59″	32″	34″	36″
32	32″	31.59″	32″	34″	36″
48	48″	31.59″	32″	34″	36″
60	60″	31.59″	32″	34″	36″
72	72″	31.59″	32″	34″	36″

Drawer configurations.


1/3 S/S PAN
24" DRAWER
27" DRAWER
30" DRAWER
32" DRAWER

Specifications

Model	1/6 size pans 6″ deep	HP	V	Hz	A	Nema Plug	Vol (ft3)	Energy kWh	Ship Weight
GUR24P-D	8	0.2	115	60	3.2	5-15p	4.1	1.1417	162 lbs. (73kg)
GUR27P-D	12	0.2	115	60	3.2	5-15p	4.8	1.1228	168 lbs. (76kg)
GUR32P-D	12	0.2	115	60	3.2	5-15p	5.8	1.1920	185 lbs. (84kg)
GUR48P-D	16	0.2	115	60	3.2	5-15p	9.2	1.6305	252 lbs. (114lg)
GUR60P-D	24	0.2	115	60	3.2	5-15p	11.7	1.8239	284 lbs. (129kg)
GUR72P-D	24	0.2	115	60	3.2	5-15p	14.2	1.9609	330 lbs. (150kg)

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

980 S. Isabella Rd.
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.
6143A_DEL_GURP-D
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Manitowoc Foodservice

THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 56A - UNDERCOUNTER REFRIGERATOR (1 EA REQ'D)

Delfield GUR27P-D

Coolscapes® Undercounter/Worktable Refrigerator, one-section, 27" W, 4.8 cubic feet, (2) drawers, holds (12) 1/6 size pans 6" deep, stainless steel top and front, aluminum sides, galvanized back and bottom, gray coated aluminum interior sides & anodized aluminum bottom, 5" casters (2 locking, 2 non-locking), rear-mounted refrigeration system, GreenGenius™ R290 Hydrocarbon refrigerant, 115v/60/1, 3.2 amps, 8' cord, NEMA 5-15P, 1/5 HP, UL, cUL, NSF, ENERGY STAR®

The spec sheet for this item can be viewed on item 55A)

ACCESSORIES

Mfr	Qty	Model	Spec
Delfield	1		NOTE: Freight quotes are only valid from Delfield
Delfield	1	0460003CN	3 year parts & labor warranty, standard
Delfield	1	W00003ACN	5 year compressor warranty, standard
Delfield	1	UC000-CYT-0052	2" ride height casters, set, for 24", 27" or 32" unit (all non-locking)

THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 57A - WORK TABLE (1 EA REQ'D)

Atlant Custom Fab CUSTOM

30" deep x 3'-3" long stainless steel work table open base with square front

THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 58A - MEGA TOP SANDWICH / SALAD PREPARATION REFRIGERATOR (1 EA REQ'D)

Delfield D4432NP-12M

Mega Top Refrigerator, single-section, 32" W, 10.10 cubic feet, (2) drawers, stainless steel top with polyethylene cutting board & (12) 1/6 size plastic pans, ABS interior sides, stainless steel front & sides, 5" casters, front-breathing rear-mounted refrigeration system, R290 Hydrocarbon refrigerant, 0.3 hp, cUL, UL, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Delfield	1		NOTE: Freight quotes are only valid from Delfield
Delfield	1	0460003CN	3 year parts & labor warranty, standard
Delfield	1	W00003ACN	5 year compressor warranty, standard
Delfield	1		115v/60/1-ph, 4.0 amps, NEMA 5-15P, standard
Delfield	1		Self-Contained refrigeration, standard
Delfield	1		10 Year warranty on full extension plus drawer system
Delfield	1		Telescoping lid, standard

DELFIELD®

Project ______________________________

Item ______________________________

Quantity ______________________________

CSI Section 11400

Approved ______________________________

Date ______________________________

4432NP Mega Top

Front-Breathing Self-Contained Mega Top Refrigerated Bases

4432NP Mega Top

Models

4432NP-12M	Single section with doors twelve pan capacity
D4432NP-12M	Single section with drawers twelve pan capacity

D4432NP-12M

Standard Features

- Patented air screen ensures product stays cold without drying it out
- 100% front breathing, which allows the unit to be pushed against a wall or built into a cabinet or an existing line up
- Durable, rugged stainless steel sides, top and front
- Features Delfield's exclusive ABS interior (on sides). ABS is extremely durable - it won't dent, chip or corrode and is backed by a limited lifetime warranty
- Delfield supplies 1/6 size pans and positive placement adapter bars for top opening
- Dual level pan brackets allow the pans to be lowered an additional inch in the unit without tools to provide additional pan temperature holding performance
- Mega top refrigerators are standard with 8" wide, dishwasher safe polyethylene cutting board mounted on heavy-duty brackets
- "D" prefix models feature Delfield's drawer system. Drawers are backed by a 10-year warranty on the track assembly
- Environmentally friendly R290 refrigerant
- High density foamed in place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane keeps energy costs low
- Bent in full length handle
- Standard on 5" casters for easy cleaning and installation
- 10' cord and plug supplied
- One epoxy coated wire shelf standard, installed per door section
- ACT solid state electronic control
- Three year parts and labor warranty and an additional two year compressor parts warranty

Options & Accessories

- Various lid options
- 18" wide single tier overshelf
- Stainless steel finish on back
- Plastic laminate on front
- Additional wire shelves
- 3" casters, 4" ride height
- Door lock
- Exterior thermometer (door models only)

Specifications

Exterior top is one-piece, 22-gauge stainless steel with integral 2.12" (5.1cm) square nosing on the front. Top of drawer unit has openings to accept twelve 1/6-size 4" (10cm) deep pans. Top of door unit has openings to accept twelve 1/6-size 4" or 6" (10cm or 15cm) deep pans. Adapter bars and 1/6 size pans are supplied by Delfield. Telescoping cover is constructed of 20-gauge stainless steel. Temperature in top opening to maintain 33°F (1°C) to 41°F (5°C), with pans recessed 2.5" (6.4cm) at 86°F ambient room temperature, meeting NSF 7 requirements. One 32" x 8" x .5" (81.3cm x 20.3cm x 1.3cm) polyethylene cutting board is mounted on the top at the front edge.

Dual level pan brackets allow the pans to be lowered an additional inch in the unit without tools to provide additional pan temperature holding performance.

Exterior back and bottom are two-piece 24-gauge galvanized steel. Exterior ends are stainless steel.

Interior sides are thermoformed ABS plastic with pilaster shelf supports and clips. Base is fully insulated with high-density foamed in place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane.

Refrigeration system uses environmentally friendly R290 refrigerant. Condenser coil and hot gas condensate evaporator mounted on rear of the cabinet. Evaporator coil is located on the interior rear wall of the cabinet. Refrigerant flow is controlled by a capillary tube. Cabinet maintains an interior cabinet temperature of 33°F to 40°F (0°C to 4°C).

ACT control: ACT electronic, solid state control, mounted on the exterior rear of the cabinet, allows unit to maintain precise temperatures in heavy duty conditions.

Electrical connection is 115 volt, 60 Hertz, single phase. Unit has a 10' (3m) long electrical cord and NEMA 5-15P plug.

Casters: Equipment is mounted on 5" (13cm) diameter plate casters with front two locking. Equipment clearance above the floor is 2.5" (6cm).

Doors have a 22-gauge stainless steel exterior, with thermoformed ABS plastic interior liner. Cabinet has one adjustable epoxy-coated wire shelf.

Drawers have 22-gauge stainless steel exterior with thermoformed ABS plastic interior liner. Drawer frames are 12-gauge stainless steel. Drawer slides are 11-gauge stainless steel with Delrin bearings. Top drawer will hold two 12" x 20" (30.5cm x 50.8cm) pans 4"- 6" (10.1cm - 15.2cm) deep. Bottom drawer holds two 12" x 20" (30.5cm x 50.8cm) pans 4" (10.1cm) deep. Pans are supplied by others.

R290

980 S. Isabella Rd.
Mt. Pleasant, Michigan 48858

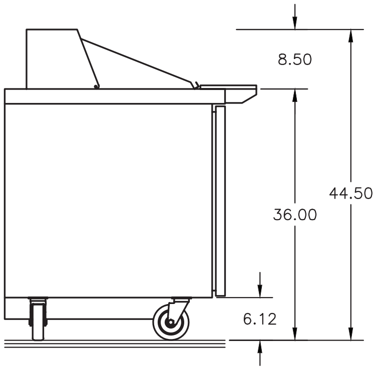
Phone: 800-733-8948
Fax: 800-669-0619

www.delfield.com
7056_4432NP-M
11/18

WELBILT®

DELFIELD

4432NP Mega Top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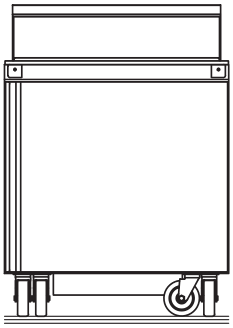
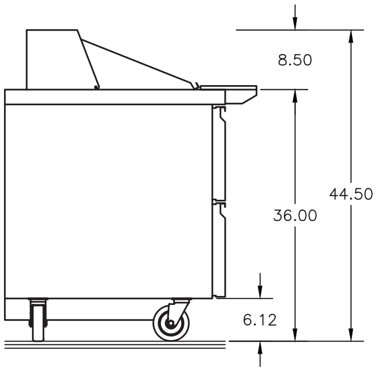
44.50
36.00
6.12

4432NP-12M Left
Side View



4432NP-12M
Elevation View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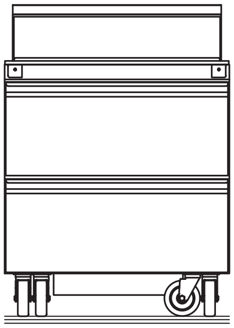
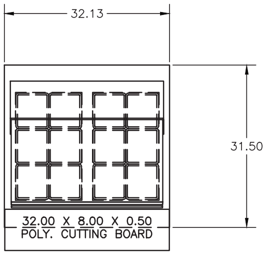
44.50
36.00
6.12

D4432NP-12M Left
Side View

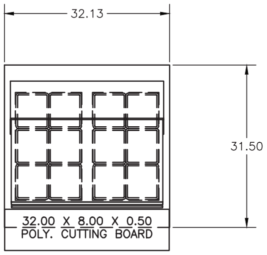


D4432NP-12M
Elevation View

4432NP-12M Pan Cutout
Configuration


32.13
31.50
32.00 X 8.00 X 0.50
POLY. CUTTING BOARD

D4432NP-12M Pan Cutout
Configuration


32.13
31.50
32.00 X 8.00 X 0.50
POLY. CUTTING BOARD

INSTALLATION NOTE:
Refrigeration system is designed so that air will flow under the unit, through the compressor area and out the front of the unit. Any restriction to this air flow path will void the warranties.

Specifications

Model	1/6 Size Pan Cap.	# of Shelves	Shelf Area	Volume	H.P.	V/Hz/Ph	Amps	Nema Plug	Ship Weight
4432NP-12M	12	1	3.88ft^2	10.10ft^3	0.3	115/60/1	4.0	5-15P	245lbs/111kg
D4432NP-12M	12	NA	NA	10.10ft^3	0.3	115/60/1	4.0	5-15P	293lbs/133kg

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

980 S. Isabella Rd.
Mt. Pleasant, Michigan 48858

Phone: 800-733-8948
Fax: 800-669-0619

www.delfield.com
7056_4432NP-M
11/18

WELBILT

THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 59A - HAND SINK (1 EA REQ'D)

Krowne HS-30L

Space Saver Hand Sink, wall mount, 12-1/2"W x 17-1/4"D x 13-3/8"H OA, 9-3/4" wide x 12-1/2" front-to-back x 5-5/8" deep bowl, 4" OC splash mount faucet, 4-1/2" double bend faucet (low lead compliant), 7-3/4"H backsplash & side splashes on left & right, includes mounting bracket, stainless steel construction, NSF

Model:______________________ Item #:__________ Date:______________________

Project:______________________ Qty:__________ Approved By:______________________

12” Wide Space Saver Hand Sinks

Hand Sinks

HS-9L

12” Wide Hand Sink

HS-9-LS/RS

Side Splash on one side

HS-9-LS shown

HS-9-LF

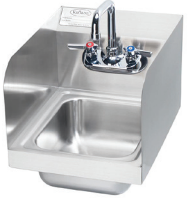
Faucet Not Included

HS-21

Heavy Duty Faucet

HS-30L

Side Splashes



HS-30-LF

Side Splashes, Faucet not included

HS-35

Eyewash Station

HS-31

Soap & Towel Dispenser
with P-Trap & Overflow

HS-32

Soap & Towel Dispenser
with P-Trap, Overflow, &
Side Splashes

HS-37

Soap & Towel Dispenser
w/ P-Trap, Overflow &
Stainless Steel Skirt

SPECIFICATIONS

Fabrication	20 gauge stainless steel
Bowl	9-3/4”W x 12-1/2”L x 6” Deep drawn bowl with stamped rim to prevent spillage
Wall Mount Bracket	Offset design for added strength
Faucet	4” Center Wall Mount included on most models
Drain	1-1/2” Stainless steel drain
Drain with Overflow	Stainless steel with plastic overflrow tube and inlet
Plumbing	1/2” IPS hot and cold water. 1-1/2” IPS drain outlet. Install at 36” working height. 1/2” faucet supply 12” from floor. 1-1/2” drain line 23-1/4” from floor.
Lead Free	Faucet included is certified to NSF/ANSI 61 and 372 and conforms with the lead content requirements for lead free plumbing as defined by the U.S. Safe Drinking Water Act. Hand sink is certified NSF-2.

OPTIONAL ACCESSORIES

21-311L	Wrist Blade Handle Kit
21-300L	Silver Series Faucet Valve Repair Kit
23-157	Overflow Assembly
H-100	Chrome Plated 1-1/2” IPS P-Trap
H-101	Deck Mount Soap Dispenser
H-105	Wall Mount Towel Dispenser
H-108-9	12”W x 17”D Stainless Steel Skirt, Factory Installed
H-110	Side Support Brackets
H-115	12”W Soap & Towel Dispenser
H-116	Wall Mount Soap Dispenser
FG-L9	17”D Factory Installed Left Side Splash
FG-R9	17”D Factory Installed Right Side Splash
FG-LR9	17”D Factory Installed Left & Right Side Splashes
SG-L9	17”D Field Installed Left Side Splash
SG-R9	17”D Field Installed Right Side Splash
SG-LR9	17”D Field Installed Left & Right Side Splashes

⚠ Warning: This product can expose you to chemicals including lead and lead compounds which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

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

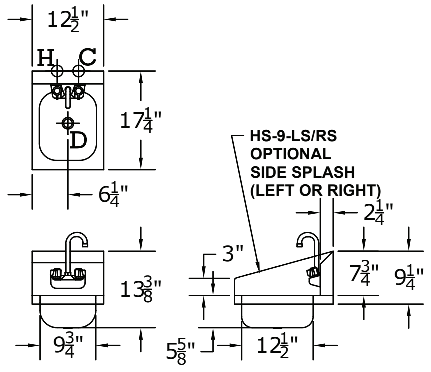
Model:____________________ Item #:__________ Date:____________________

Project:____________________ Qty:__________ Approved By:____________________

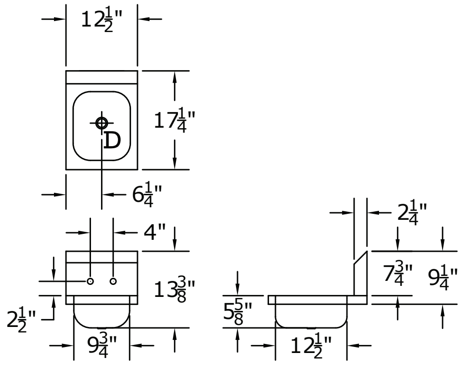
12" Wide Space Saver Hand Sinks

Hand Sinks

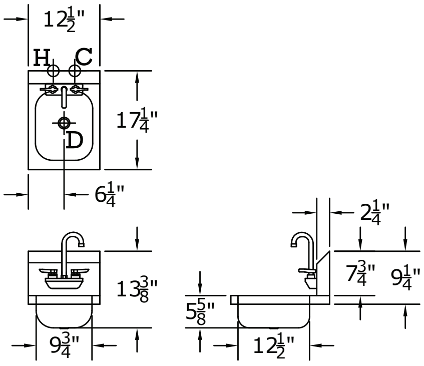
HS-9L or HS-9-LS/RS


12½"
H
C
D
17¼"
6¼"
HS-9-LS/RS
OPTIONAL
SIDE SPLASH
(LEFT OR RIGHT)
2¼"
3"
7¾"
9¼"
13⅜"
9¾"
5⅝"
12½"

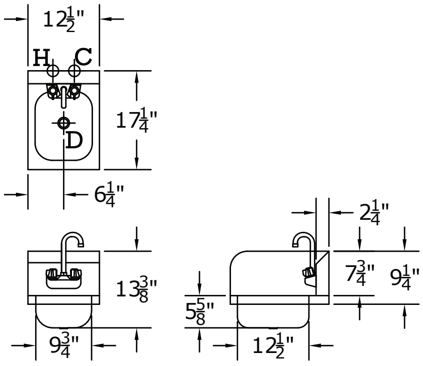
HS-9-LF


12½"
D
17¼"
6¼"
4"
2¼"
13⅜"
7¾"
9¼"
2½"
5⅝"
9¾"
12½"

HS-21


12½"
H
C
17¼"
D
6¼"
2¼"
13⅜"
7¾"
9¼"
5⅝"
9¾"
12½"

HS-30L or HS-30-LF


12½"
H
C
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D
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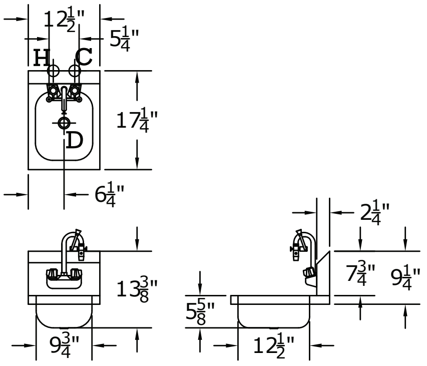
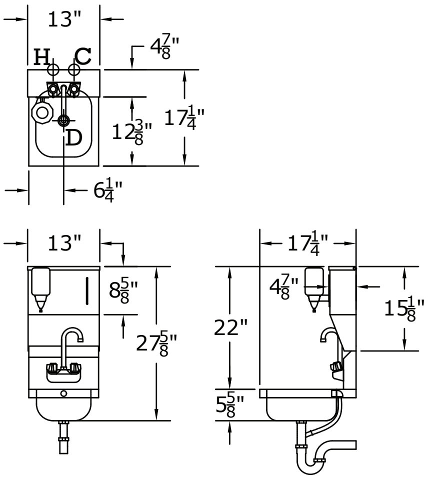
2¼"
13⅜"
7¾"
9¼"
5⅝"
9¾"
12½"

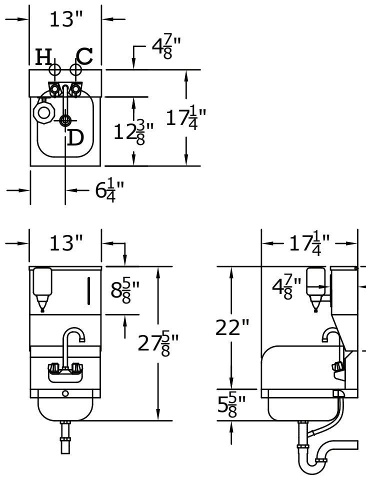
HS-35


12½"
5¼"
H
C
17¼"
D
6¼"
2¼"
13⅜"
7¾"
9¼"
5⅝"
9¾"
12½"

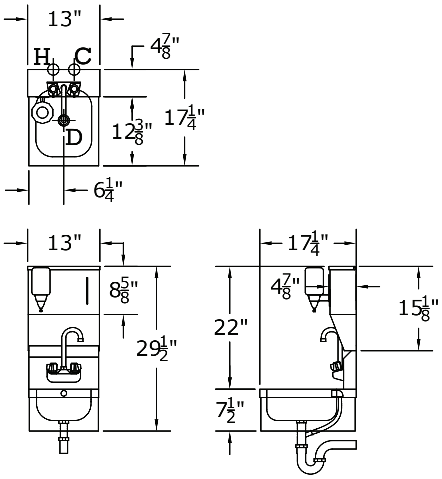
HS-31


13"
4⅞"
H
C
12⅜"
17¼"
D
6¼"
13"
8⅝"
27⅝"
17¼"
4⅞"
22"
15⅛"
5⅝"

HS-32


13"
4⅞"
H
C
12⅜"
17¼"
D
6¼"
13"
8⅝"
27⅝"
17¼"
4⅞"
22"
15⅛"
5⅝"

HS-37


13"
4⅞"
H
C
12⅜"
17¼"
D
6¼"
13"
8⅝"
29½"
17¼"
4⅞"
22"
15⅛"
7½"

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

THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 60A - PLATE CABINET (1 EA REQ'D)

Atlant Custom Fab CUSTOM

15" deep stainless steel plate cabinet 75" long

Submittal Sheet

6/18/2018

ITEM# 61A - SPARE NO.

<Spare No.>

Submittal Sheet

6/18/2018

ITEM# 62A - SPARE NO.

<Spare No.>

Submittal Sheet

6/18/2018

ITEM# 63A - PASS SHELF (1 EA REQ'D)

Atlant Custom Fab CUSTOM

Stainless steel pass thru 21" x 4'-9"

THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 64A - HEAT LAMP (1 EA REQ'D)

Hatco UGAHL-36D3

Ultra-Glo® Infrared Foodwarmer, 36" W, high wattage, with lights, double ceramic heat strip with aluminum housing, 3" spacer, with remote or attached control box, adjustable angle brackets, 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 warranty for burnouts on all ceramic heating elements
Hatco	1		120/208v/60/1-ph, 2880 watts, 14.5 amps (domestic voltage), standard
Hatco	1	RMB-UGA	Remote Control Enclosure, toggle switch(es), (1) indicator light in lieu of attached switch (Available at time of purchase only)
Hatco	1	STANDARD	Clear Anodized Aluminum (housing), standard (Available at time of purchase only)
Hatco	1	HTLEADS5	1' - 5' Extended Electrical Leads (Available at time of purchase only)
Hatco	1	STANDARD	Clear Anodized Aluminum, standard (Available at time of purchase only)
Hatco	1		Adjustable standard mounting bracket (allows 3" different mounting height & allows for conduit connection to end of unit)(nc)

Project ____________________

Item # ____________________

Quantity ____________________

Ultra-Glo® Ceramic Dual Infrared Strip Heaters

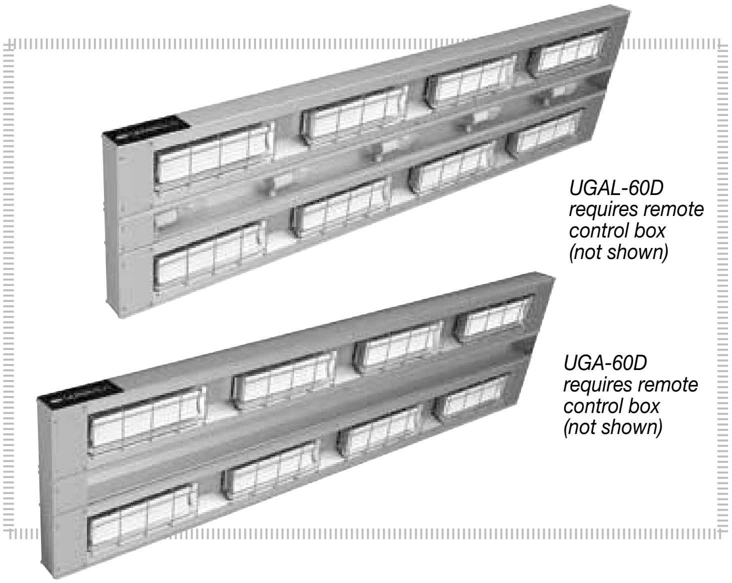
Models:

UGA-18D, -24D, -30D, -36D, -42D, -48D, -54D, -60D, -66D, -72D
UGAH-18D, -24D, -30D, -36D, -42D, -48D, -54D, -60D, -66D, -72D
UGAL-18D, -24D, -30D, -36D, -42D, -48D, -54D, -60D, -66D, -72D
UGAHL-18D, -24D, -30D, -36D, -42D, -48D, -54D, -60D, -66D, -72D

Hatco Ultra-Glo® Ceramic Dual Strip Heaters provide the ultimate holding power. Increased height improves working clearances and the heat zone blankets the entire holding area. All models include adjustable angle brackets for mounting. Dual mounted strip heaters accommodate wider food holding areas.

Standard features

- Increased height provided with a ceramic heat source improves operational working clearances
- Adaptable to any location and configuration, including back- or front-of-the-house use, open kitchen concepts or buffet lines
- Sturdy continuous extruded aluminum housings eliminate sagging
- Pre-focused heat pattern provides an increased pyramidal dimension, concentrating heat at the edges where heat loss is the greatest
- Available in widths from 18" to 72" (457 to 1829 mm), with or without lights
- Variety of models, configurations and colors provide unlimited flexibility
- Optional coated shatter-resistant incandescent lights enhance brilliant product display while safeguarding food from bulb breakage
- All models include adjustable angle brackets for mounting and leads with 3' (914 mm) conduit whip
- Includes either Attached Control or Remote Control Enclosure with toggle switch(es) and indicator light(s)
- All ceramic heating elements warranted against burnout for one year



UGAL-60D requires remote control box (not shown)

UGA-60D requires remote control box (not shown)

Options (available at time of purchase only)

Housing - clear anodized aluminum finish standard
☐ 15" ☐ 18"
Designer Color or Gloss finish for Housing – choose below
Non-standard colors are non-returnable
☐ Warm Red
☐ Navy Blue
☐ Glossy Gray
☐ Black
☐ Hunter Green
☐ Bold Black
☐ Gray Granite
☐ Antique Copper
☐ Gleaming Gold
☐ White Granite
☐ Radiant Red
☐ Brilliant Blue

☐ Extra Lamps – Installed (max. two per 12" (305 mm) less one) – one per 12" (305 mm) is standard

☐ Non-Adjustable Tubular Stands – clear anodized aluminum finish standard
☐ 18" (457 mm) ☐ 20" (508 mm) ☐ 22" (559 mm)
☐ 24" (610 mm) ☐ 26" (660 mm) – not available for Export
Optional *Designer* Color or Gloss Finish
Non -standard colors are non-returnable
☐ Warm Red
☐ Navy Blue
☐ Glossy Gray
☐ Black
☐ Hunter Green
☐ Bold Black
☐ Gray Granite
☐ Antique Copper
☐ Gleaming Gold
☐ White Granite
☐ Radiant Red
☐ Brilliant Blue

Power Leads – extended beyond standard 3' (914 mm) Conduit (specify lead length)
☐ 1'-5' (305-1525 mm) ☐ 6'-10' (1829-3048 mm)
☐ 11'-15' (3352-4572 mm) ☐ 16'-20' (4877-6096 mm)

Remote Box – aluminum finish standard
☐ Remote Control Enclosure with Toggle Control and Indicator (in lieu of attached control box) – choose color below if desired (not available on 240V models)
☐ Remote Control Enclosure with Toggle Switch, Electronic Infinite Control, Relay and Indicator Light (in lieu of attached control box) – choose color below if desired (Not available for 240V with lights)
Optional *Designer* Color or Gloss Finish for chosen Remote Box
Non-standard colors are non-returnable
☐ Warm Red
☐ Navy Blue
☐ Glossy Gray
☐ Black
☐ Hunter Green
☐ Bold Black
☐ Gray Granite
☐ Antique Copper
☐ Gleaming Gold
☐ White Granite
☐ Radiant Red
☐ Brilliant Blue

For operation, location and safety information, please refer to the Installation & Operating Manual.

For all units

For all units up to 36" (914 mm)

For all units

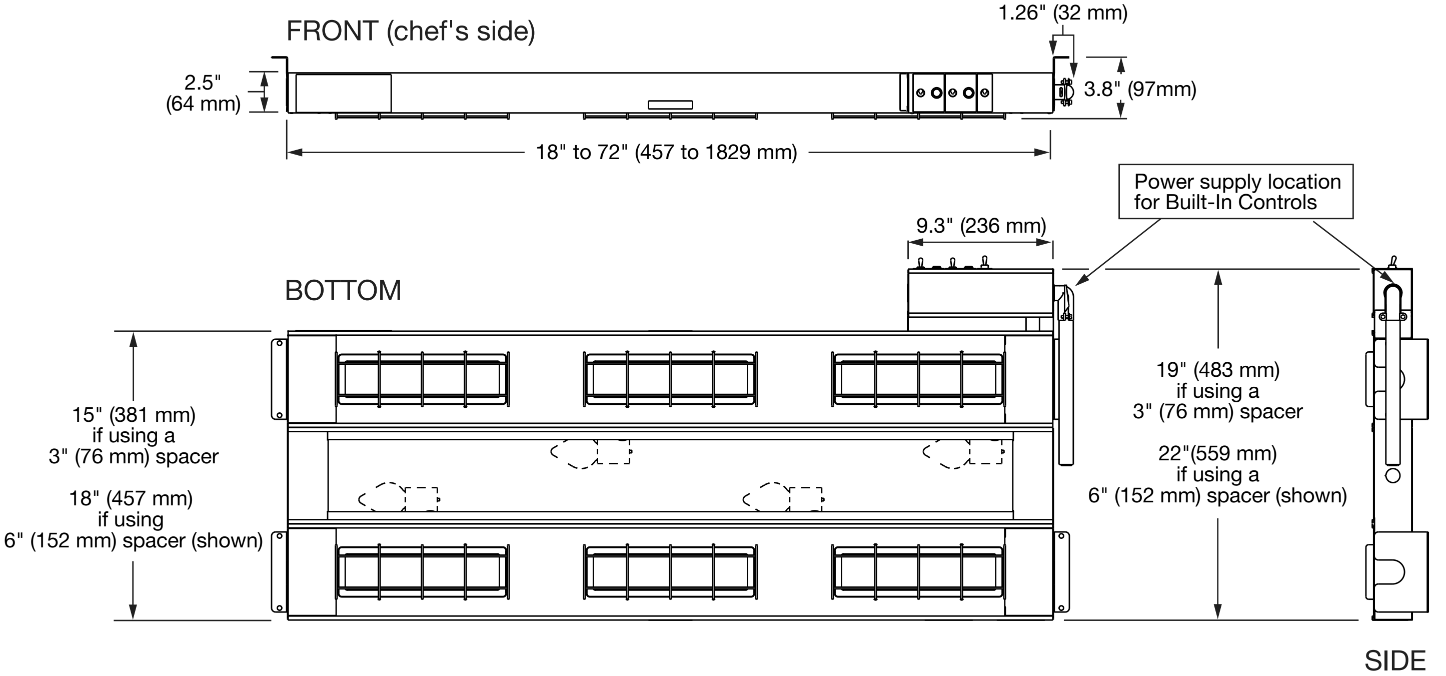
MADE IN THE USA

HATCO CORPORATION | P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A.
(800) 558-0607 | (414) 671-6350 | www.hatcocorp.com | support@hatcocorp.com

Ultra-Glo® Ceramic Dual Infrared Strip Heaters

Models: UGA(L)-18D, -24D, -30D, -36D, -42D, -48D, -54D, -60D, -66D, -72D
UGAH(L)-18D, -24D, -30D, -36D, -42D, -48D, -54D, -60D, -66D, -72D

UGA-D, UGAL-D, UGAH-D, UGAHL-D


FRONT (chef's side)
1.26" (32 mm)
2.5" (64 mm)
3.8" (97mm)
18" to 72" (457 to 1829 mm)
Power supply location for Built-In Controls
9.3" (236 mm)
BOTTOM
15" (381 mm) if using a 3" (76 mm) spacer
18" (457 mm) if using 6" (152 mm) spacer (shown)
19" (483 mm) if using a 3" (76 mm) spacer
22"(559 mm) if using a 6" (152 mm) spacer (shown)
SIDE

SPECIFICATIONS
Ultra-Glo® Dual Ceramic Infrared Strip Heaters

▨ The shaded areas contain electrical information for International models

Standard Watt				High Watt				Both	
Model	**Volts**	**Watts**	**Amps**	**Model**	**Volts**	**Watts**	**Amps**	**Width**	**Ship Weight***
UGA-18D	120	1000	8.3	UGAH-18D	120	1300	10.8	18" (457 mm)	17 lbs. (8 kg.)
	208	980	4.7		208	1350	6.5		
	240	1000	4.2		240	1300	5.4		
	220	1092	5.0		220	1260	5.7		
UGA-24D	120	1300	10.8	UGAH-24D	120	1500	12.5	24" (610 mm)	20 lbs. (10 kg.)
	208	1350	6.5		208		7.2		
	240	1300	5.4		240		6.3		
	220	1260	5.7		220	1512	6.9		
UGA-30D	120	1500	12.5	UGAH-30D	–	–	–	30" (762 mm)	26 lbs. (12 kg.)
	208	1680	8.1		208	2250	10.8		
	240	1800	7.5		240		9.4		
	220	1512	6.9		220	1890	8.6		
UGA-36D	208	1960	9.4	UGAH-36D	208	2700	13.0	36" (914 mm)	31 lbs. (15 kg.)
	240	2000	8.3		240	2600	10.8		
	220	2184	9.9		220	2520	11.5		
UGA-42D†	208 circuit 1	1120	5.4	UGAH-42D†	208 circuit 1	1500	7.2	42" (1067 mm)	32 lbs. (15 kg.)
	circuit 2	1120	5.4		circuit 2	1500	7.2		
	240 circuit 1	1200	5.0		240 circuit 1	1500	6.3		
	circuit 2	1200	5.0		circuit 2	1500	6.3		
	220 circuit 1	1260	5.7		220 circuit 1	1680	7.6		
	circuit 2	1260	5.7		circuit 2	1680	7.6		
UGA-48D†	208 circuit 1	1470	7.1	UGAH-48D†	208 circuit 1	2025	9.7	48" (1219 mm)	40 lbs. (19 kg.)
	circuit 2	1470	7.1		circuit 2	2025	9.7		
	240 circuit 1	1500	6.3		240 circuit 1	1950	8.1		
	circuit 2	1500	6.3		circuit 2	1950	8.1		
	220 circuit 1	1260	5.7		220 circuit 1	1890	8.6		
	circuit 2	1260	5.7		circuit 2	1890	8.6		

continued...

* Add 2-8 lbs. (1-3 kg.) to shipping weight depending on size of remote control enclosure ordered.
† Unit with multiple circuit connections. Each circuit may require a separate circuit breaker.

Ultra-Glo® Ceramic Dual Infrared Strip Heaters

Models: UGA(L)-18D, -24D, -30D, -36D, -42D, -48D, -54D, -60D, -66D, -72D
UGAH(L)-18D, -24D, -30D, -36D, -42D, -48D, -54D, -60D, -66D, -72D

SPECIFICATIONS - *continued from previous page*
Ultra-Glo® Dual Ceramic Infrared Strip Heaters

▨ **The shaded areas contain electrical information for International models**

Standard Watt				High Watt				Both	
Model	Volts	Watts	Amps	Model	Volts	Watts	Amps	Width	Ship Weight*
UGA-54D†	208 circuit 1	1470	7.1	UGAH-54D†	208 circuit 1	2250	10.8	54" (1372 mm)	42 lbs. (20 kg.)
	circuit 2	1470	7.1		circuit 2	2250	10.8		
	240 circuit 1	1500	6.3		240 circuit 1	2250	9.4		
	circuit 2	1500	6.3		circuit 2	2250	9.4		
	220 circuit 1	1890	8.6		220 circuit 1	2268	10.3		
	circuit 2	1890	8.6		circuit 2	2268	10.3		
UGA-60D†	208 circuit 1	1960	9.4	UGAH-60D†	208 circuit 1	2700	13.0	60" (1524 mm)	49 lbs. (23 kg.)
	circuit 2	1960	9.4		circuit 2	2700	13.0		
	240 circuit 1	2000	8.3		240 circuit 1	2600	10.8		
	circuit 2	2000	8.3		circuit 2	2600	10.8		
	220 circuit 1	2184	9.9		220 circuit 1	2520	11.5		
	circuit 2	2184	9.9		circuit 2	2520	11.5		
UGA-66D†	208 circuit 1	1960	9.4	UGAH-66D†	208 circuit 1	2700	13.0	66" (1676 mm)	50 lbs. (23 kg.)
	circuit 2	1960	9.4		circuit 2	2700	13.0		
	240 circuit 1	2000	8.3		240 circuit 1	2600	10.8		
	circuit 2	2000	8.3		circuit 2	2600	10.8		
	220 circuit 1	2184	9.9		220 circuit 1	2520	11.5		
	circuit 2	2184	9.9		circuit 2	2520	11.5		
UGA-72D†	208 circuit 1	1960	9.4	UGAH-72D†	208 circuit 1	3000	14.4	72" (1829 mm)	55 lbs. (25 kg.)
	circuit 2	1960	9.4		circuit 2	3000	14.4		
	240 circuit 1	2000	8.3		240 circuit 1	3000	12.5		
	circuit 2	2000	8.3		circuit 2	3000	12.5		
	220 circuit 1	2520	11.5		220 circuit 1	3024	13.8		
	circuit 2	2520	11.5		circuit 2	3024	13.8		

SPECIFICATIONS
Ultra-Glo® Dual Ceramic Infrared Strip Heaters with lights

▨ **The shaded areas contain electrical information for International models**

Standard Watt				High Watt				Both	
Model	Volts	Watts	Amps	Model	Volts	Watts	Amps	Width	Ship Weight*
UGAL-18D	120	1060	8.8	UGAHL-18D	120	1360	11.3	18" (457 mm)	17 lbs. (8 kg.)
	120/208	1040	5.2		120/208	1410	7.0		
	120/240	1060	4.7		120/240	1360	5.9		
	220	1142	5.2		220	1310	6.0		
	240	1060	4.4		240	1360	5.7		
UGAL-24D	120	1420	11.8	UGAHL-24D	120	1620	13.5	24" (610 mm)	19 lbs. (9 kg.)
	120/208	1470	7.5		120/208		8.2		
	120/240	1420	6.4		120/240		7.3		
	220	1360	6.2		220	1612	7.3		
	240	1420	5.9		240	1620	6.8		
UGAL-30D	120	1620	13.5	UGAHL-30D	–	–	–	30"(762 mm)	21 lbs. (10 kg.)
	120/208	1800	9.1		120/208	2370	11.8		
	120/240	1920	8.5		120/240		10.4		
	220	1612	7.3		220	1990	9.0		
	240	1920	8.0		240	2370	9.9		
UGAL-36D	120/208	2140	10.9	UGAHL-36D	120/208	2880	14.5	36" (914 mm)	24 lbs. (11 kg.)
	120/240	2180	9.8		120/240	2780	14.0		
	220	2334	10.6		220	2670	12.1		
	240	2180	9.1		240	2780	11.6		
UGAL-42D†	120/208 circuit 1 208V	1120	5.4	UGAHL-42D†	120/208 circuit 1 208V	1500	7.2	42" (1067 mm)	27 lbs. (12 kg.)
	circuit 2 120/208V	1300	6.9		circuit 2 120/208V	1680	8.7		
	120/240 circuit 1 240V	1200	5.0		120/240 circuit 1 240V	1500	6.3		
	circuit 2 120/240V	1380	5.6		circuit 2 120/240V	1680	7.8		
	220 circuit 1 220V	1260	5.7		220 circuit 1 220V	1680	7.6		
	circuit 2 220V	1410	6.4		circuit 2 220V	1830	8.3		
	240 circuit 1 240V	1200	5.0		240 circuit 1 240V	1500	6.3		
	circuit 2 240V	1380	5.8		circuit 2 240V	1680	7.0		
UGAL-48D†	120/208 circuit 1 208V	1470	7.1	UGAHL-48D†	120/208 circuit 1 208V	2025	9.7	48" (1219 mm)	30 lbs. (14 kg.)
	circuit 2 120/208V	1710	9.1		circuit 2 120/208V	2265	11.7		
	120/240 circuit 1 240V	1500	6.3		120/240 circuit 1 240V	1950	8.1		
	circuit 2 120/240V	1740	8.3		circuit 2 120/240V	2190	10.1		
	220 circuit 1 220V	1260	5.7		220 circuit 1 220V	1890	8.6		
	circuit 2 220V	1460	6.6		circuit 2 220V	2090	9.5		
	240 circuit 1 240V	1500	6.3		240 circuit 1 240V	1950	8.1		
	circuit 2 240V	1740	7.3		circuit 2 240V	2190	9.1		

*Add 2-8 lbs. (1-3 kg.) to shipping weight depending on size of remote control enclosure.

†Unit with multiple circuit connections. Each circuit may require a separate circuit breaker.

NOTE: UGAHL models that have multiple voltages listed, such as 120/208 or 120/240, have multiple internal circuits. For example, a 120/208V utilizes 120V for the light circuit and 208 volts for the heat circuit(s).

continued...

Ultra-Glo® Ceramic Dual Infrared Strip Heaters

Models: UGA(L)-18D, -24D, -30D, -36D, -42D, -48D, -54D, -60D, -66D, -72D
UGAH(L)-18D, -24D, -30D, -36D, -42D, -48D, -54D, -60D, -66D, -72D

SPECIFICATIONS
Ultra-Glo® Dual Ceramic Infrared Strip Heaters with lights

▨ The shaded areas contain electrical information for International models

Standard Watt				High Watt				Both	
Model	**Volts**	**Watts**	**Amps**	**Model**	**Volts**	**Watts**	**Amps**	**Width**	**Ship Weight***
UGAL-54D†	120/208 circuit 1 208V circuit 2 120/208V	1470 1710	7.1 9.1	UGAHL-54D†	120/208 circuit 1 208V circuit 2 120/208V	2250 2490	10.8 12.8	54" (1372 mm)	33 lbs. (15 kg.)
	120/240 circuit 1 240V circuit 2 120/240V	1500 1740	6.3 8.3		120/240 circuit 1 240V circuit 2 120/240V	2250 2490	9.4 11.4		
	220 circuit 1 220V circuit 2 220V	1260 1460	5.7 6.6		220 circuit 1 220V circuit 2 220V	2268 2468	10.3 11.2		
	240 circuit 1 240V circuit 2 240V	1500 1740	6.3 7.3		240 circuit 1 240V circuit 2 240V	2250 2490	9.4 10.4		
UGAL-60D†	120/208 circuit 1 208V circuit 2 120/208V	1960 2260	9.4 11.9	UGAHL-60D†	120/208 circuit 1 208V circuit 2 120/208V	2700 3000	13.0 15.5	60" (1524 mm)	37 lbs. (17 kg.)
	120/240 circuit 1 240V circuit 2 120/240V	2000 2300	8.3 10.8		120/240 circuit 1 240V circuit 2 120/240V	2600 2900	10.8 13.3		
	220 circuit 1 220V circuit 2 220V	2184 2434	9.9 11.1		220 circuit 1 220V circuit 2 220V	2520 2770	11.5 12.6		
	240 circuit 1 240V circuit 2 240V	2000 2300	8.3 9.6		240 circuit 1 240V circuit 2 240V	2600 2900	10.8 12.1		
UGAL-66D†	120/208 circuit 1 208V circuit 2 120/208V	1960 2260	9.4 11.9	UGAHL-66D†	120/208 circuit 1 208V circuit 2 120/208V	2700 3000	13.0 15.5	66" (1676 mm)	40 lbs. (18 kg.)
	120/240 circuit 1 240V circuit 2 120/240V	2000 2300	8.3 10.8		120/240 circuit 1 240V circuit 2 120/240V	2600 2900	10.8 13.3		
	220 circuit 1 220V circuit 2 220V	2184 2434	9.9 11.1		220 circuit 1 220V circuit 2 220V	2520 2770	11.5 12.6		
	240 circuit 1 240V circuit 2 240V	2000 2300	8.3 9.6		240 circuit 1 240V circuit 2 240V	2600 2900	10.8 12.1		
UGAL-72D†	120/208 circuit 1 208V circuit 2 120/208V	1960 2320	9.4 12.4	UGAHL-72D†	120/208 circuit 1 208V circuit 2 208V circuit 3 120V	3000 3000 360	14.4 14.4 3.0	72" (1829 mm)	44 lbs. (20 kg.)
	120/240 circuit 1 240V circuit 2 120/240V	2000 2360	8.3 11.3		120/240 circuit 1 240V circuit 2 120/240V	3000 3360	12.5 15.5		
	220 circuit 1 220V circuit 2 220V	2520 2820	11.5 12.8		220 circuit 1 220V circuit 2 220V	3024 3324	13.8 15.1		
	240 circuit 1 240V circuit 2 240V	2000 2360	8.3 9.8		240 circuit 1 240V circuit 2 240V	3000 3360	12.5 14.0		

*Add 2-8 lbs. (1-3 kg.) to shipping weight depending on size of remote control enclosure.

†Unit with multiple circuit connections. Each circuit may require a separate circuit breaker.

NOTE: UGAHL models that have multiple voltages listed, such as 120/208 or 120/240, have multiple internal circuits. For example, a 120/208V utilizes 120V for the light circuit and 208 volts for the heat circuit(s).

DIMENSIONS

Dual models with Remote Control Enclosure:
18"-72"W x 15"D▲ x 2.5"H (457-1829 x 381 x 64 mm).
Dual models with attached Control Box:
18"-72"W x 18.82"D▲ x 2.5"H (457-1829 x 478 x 64 mm).
Attached Control Box:
9.29" (dual) W x 3.88"D x 2.5"H (147 or 251 x 98 x 64 mm).
▲ Add 3" (76 mm) to depth when ordering dual models with 6" (152 mm) spacer.

MOUNTING REQUIREMENTS

Do not install Ultra-Glo® strip heaters above or around combustible surfaces. Discoloration or combustion could occur.
Ultra-Glo strip heaters must be installed in non-combustable surroundings only.

Mounting requirements for all Ultra-Glo® Dual Element depth models
Must be mounted at least 1" (25 mm) below shelf, and 3" (76 mm) from back wall.

Mounting height for all Ultra-Glo® Dual Element depth models
Standard Watt: 18"-22" (457-559 mm).
High Watt: 22" to 26" (559-660 mm).

Refer to Product Installation and Operating Manual for more detailed information.

REMOTE CONTROL ENCLOSURES

One Control Box per Strip Heater

Model	Width of Unit	Depth	Height	Width of Unit (with brackets)
RMB-3 Series	5.5" (140 mm)	3" (76 mm)	2.5" (64 mm)	7" (178 mm)
RMB-7 Series	9" (229 mm)			10.5" (267 mm)
RMB-14 Series	14" (356 mm)			15.5" (394 mm)
RMB-16 Series	16" (406 mm)			17.5" (445 mm)
RMB-20 Series	20" (508 mm)			21.5" (546 mm)
RMB-22 Series	22" (559 mm)			23.5" (597 mm)
RMB-24 Series	24" (610 mm)			25.5" (648 mm)

PRODUCT SPECS
Ultra-Glo ®Dual Ceramic Infrared Strip Heaters

The Dual Ceramic Infrared Strip Heater shall be an Ultra-Glo™, manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The Foodwarmer shall be an Ultra-Glo Model ... , rated at ... watts, ... volts, single phase and be ... inches (millimeters) in overall width.

The Ultra-Glo® shall consist of an aluminum housing, ceramic heating element, 3' conduit whip and angle brackets for mounting. Remote Control Enclosure is recommended. Mounting heights between 18" to 22" (457-559 mm) dual standard (low) watt, 22" to 26" (559-660 mm) dual high watt.

Warranty consists of 24/7 parts and service assistance (U.S. and Canada only).

Submittal Sheet

6/18/2018

ITEM# 65A - WIRE SHELVING (8 EA REQ'D)

Olympic J2430K

Shelf, wire, 24" x 30", green epoxy finish with chromate substrate, NSF

The spec sheet for this item can be viewed on item 16A)

ACCESSORIES

Mfr	Qty	Model	Spec
Olympic	4	J2448K	Shelf, wire, 24" x 48", green epoxy finish with chromate substrate, NSF
Olympic	12	J74K	Post 74", stationary, grooved at 1" intervals, includes leveling bolt & cap, green epoxy finish with chromate substrate, NSF

Submittal Sheet

6/18/2018

ITEM# 66A - PREP TABLE (1 EA REQ'D)

Atlant Custom Fab CUSTOM

Stainless steel table with pre sink 96" x 30" deep open base

THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 66.1A - DECK MOUNT FAUCET (1 EA REQ'D)

T&S Brass B-0225-CR

Pantry Faucet, double, deck mount, 4" centers, 12" swing nozzle, ceramas cartridges

ACCESSORIES

Mfr	Qty	Model	Spec
T&S Brass	1	B-0425-M	Supply Nipple Kit, includes (1) 1/2" NPT x 2" long inlet supply nipple, (1) 1/2" locknut washer & (1) 1/2" locknut, brass (2 each per master pack)

T&S BRASS AND BRONZE WORKS, INC.

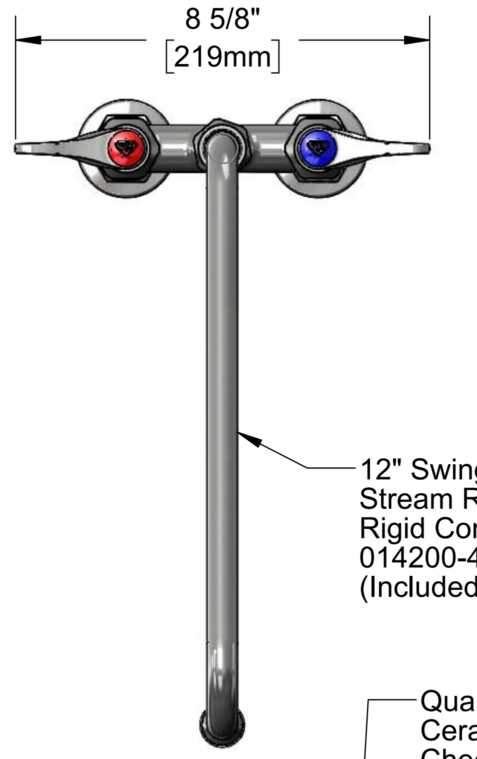
2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

Model No.

B-0225-CR

Item No.


8 5/8"
[219mm]
12" Swing Nozzle w/
Stream Regulator Outlet.
Rigid Conversion Requires
014200-45 Lock Washer
(Included)

ADA Compliant

This Space for Architect/Engineer Approval

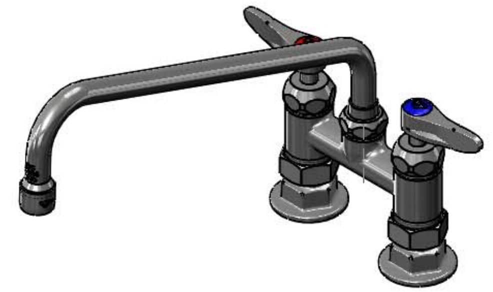
Job Name____________________________Date_________

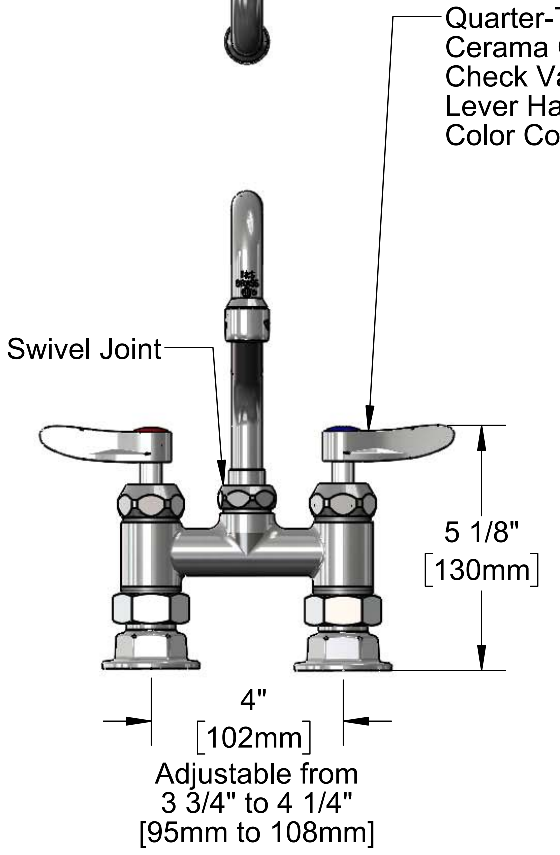
Model Specified_______________________ Quantity______

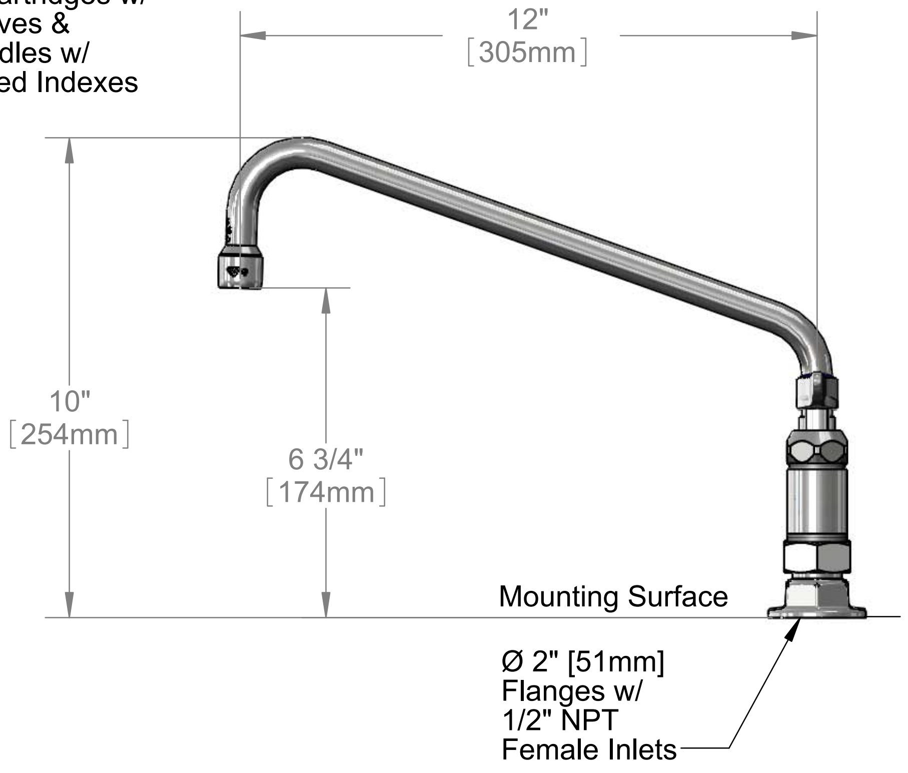
Customer/Wholesaler_________________________________

Contractor____

Architect/Engineer____________________________________




Quarter-Turn
Cerama Cartridges w/
Check Valves &
Lever Handles w/
Color Coded Indexes
Swivel Joint
5 1/8"
[130mm]
4"
[102mm]
Adjustable from
3 3/4" to 4 1/4"
[95mm to 108mm]


12"
[305mm]
10"
[254mm]
6 3/4"
[174mm]
Mounting Surface
Ø 2" [51mm]
Flanges w/
1/2" NPT
Female Inlets

Product Specifications:

4" Deck Mount Mixing Faucet, Quarter-Turn Cerama Cartridges w/ Check Valves, Lever Handles, 12" Swing Nozzle w/ Stream Regulator Outlet & 1/2" NPT Female Inlets

Product Compliance:

ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
ANSI A117.1 (ADA)

Drawn:	MRC	Checked:	JRM	Approved:	JHB	Date:	05/01/18	Scale:	1:8	Sheet:	1 of 2

T&S BRASS AND BRONZE WORKS, INC.
2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

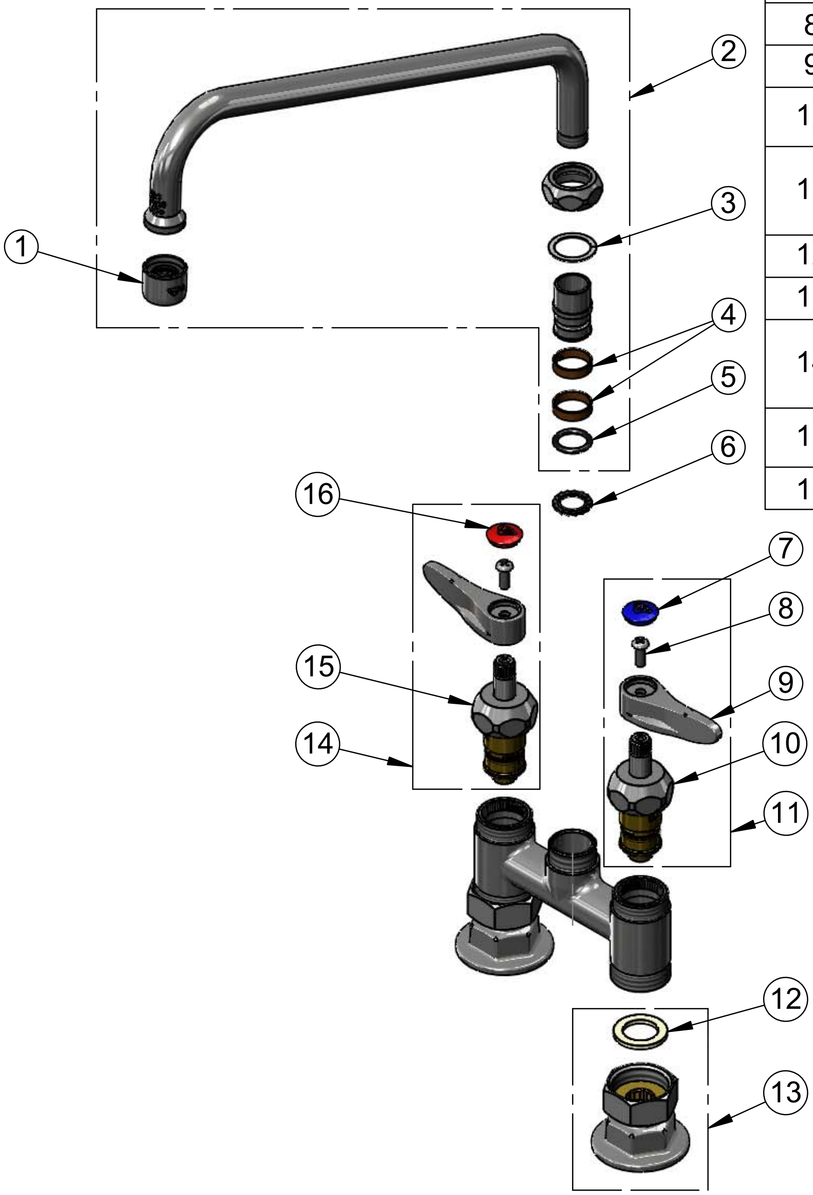
Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

Model No.

B-0225-CR

Item No.

ITEM NO.	SALES NO.	DESCRIPTION
1	B-PT	Full Flow Stream Regulator, 55/64-27
2	062X	12" Swing Nozzle
3	009538-45	Swivel Washer
4	011429-45	Swivel Sleeves (2)
5	001074-45	O-Ring
6	014200-45	Star Washer, Anti-Rotation
7	018506-19NS	Blue Button Index, Press-in
8	000925-45	Lab Handle Screw
9	001638-45NS	Lever Handle (New Style)
10	012395-25NS	Quarter-Turn Cerama Cartridge w/ Check Valve, LTC
11	012447-25NS	Quarter-Turn Cerama Cartridge w/ Check Valve, Handle, Blue Index & Screw, LTC
12	001019-45	Coupling Nut Washer
13	00AA	1/2" NPT Female Eccentric Flange
14	012446-25NS	Quarter-Turn Cerama Cartridge w/ Check Valve, Handle, Red Index & Screw, RTC
15	012394-25NS	Quarter-Turn Cerama Cartridge w/ Check Valve, RTC
16	001193-19NS	Red Button Index, Press-in



Product Specifications:

4" Deck Mount Mixing Faucet, Quarter-Turn Cerama Cartridges w/ Check Valves, Lever Handles, 12" Swing Nozzle w/ Stream Regulator Outlet & 1/2" NPT Female Inlets

Product Compliance:

ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
ANSI A117.1 (ADA)

Drawn: MRC	Checked: JRM	Approved: JHB	Date: 05/01/18	Scale: NTS	Sheet: 2 of 2

Submittal Sheet

6/18/2018

ITEM# 67A - WALL SHELF (1 EA REQ'D)

Atlant Custom Fab CUSTOM

stainless steel wall mounted shelf 12" x 96" with square front

THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 68A - BUN / SHEET PAN RACK (1 EA REQ'D)

Channel 427A

Bun Pan Rack, Half Height, mobile, 20-1/2"W x 26"D x 34-1/2"H, front load, open sides, 5" spacing, capacity (5) 18" x 26" bun pans, aluminum construction, 5" swivel stem casters, NSF, Made in USA

ACCESSORIES

Mfr	Qty	Model	Spec
Channel	1		5-year warranty on parts and 90 days labor, standard
Channel	1		Lifetime warranty against rust and corrosion

CHANNEL®
MANUFACTURING, INC.

Item No. ____________________

Quantity____________________

Job Name____________________

Spec No. ____________________

MOBILE WORK TABLES
UNDER COUNTER / HALF HEIGHT
ALUMINUM OR STAINLESS CONSTRUCTION

425A

425A/P

Custom Sizes Available

				ALUMINUM		STAINLESS	
Spacing/Capacity	**H**	**W**	**D**	**Model**	**Wt.**	**Model**	**Wt.**
REGULAR 1/2 SIZE							
FL3"/ 9 Pans	36"	20½"	26"	**425A**	24	**425S**	37
FL4"/ 7 Pans	36"	20½"	26"	**426A**	22	**426S**	34
FL5"/ 5 Pans	34½"	20½"	26"	**427A**	20	**427S**	30
SL3"/ 9 Pans	36"	28½"	18"	**428A**	22	**428S**	33
SL4"/ 7 Pans	36"	28½"	18"	**429A**	21	**429S**	30
UNDER COUNTER							
FL3"/ 8 Pans	32"	20½"	26"	**430A**	23	**430S**	36
FL4"/ 6 Pans	32"	20½"	26"	**431A**	21	**431S**	32
FL3"/ 5 Pans	23"	20½"	26"	**432A**	20	**432S**	31

Options:

☐ /011	Caster Brakes
☐ /A	Work Top Aluminum
☐ /S	Work Top Stainless
☐ /P	PolyTop

APPLICATIONS: Mobile multi-purpose racks for holding, storing and transporting both plastic and aluminum.

CONSTRUCTION: **Aluminum**: Heavy duty, high tensile extruded aluminum. Type 6063-T5 alloy. Lifetime guarantee against rust and corrosion. **Stainless**: 18 Guage, 304 Series stainless steel.

TRAY SLIDES: Slides are 1" X 1-1/2" extruded aluminum angle heli-arc welded to frame. Bottom load ledge design.

FRAME AND CROSS SUPPORTS: Vertical and horizontal frame sections have 1" tubing.

CASTERS: Standard 5" full swivel non-marking casters. Casters are securely bolted to frame to facilitate replacements.

MADE IN THE USA

NSF®

Notes

55 Channel Drive • Port Washington, NY11050-2216
8891 NW 102nd Street • Medley, FL 33178
Tel: 516-944-6271 • Fax: 516-944-0625
Toll Free: 866-712-7283
www.channelmfg.com • Email: sales@channelmfg.com

Rev 2-1-15

Mobile Work Tables / Under-Counter / Half Height

425A

425A/P
Shown with
Optional Poly Top

425AKD

RG101

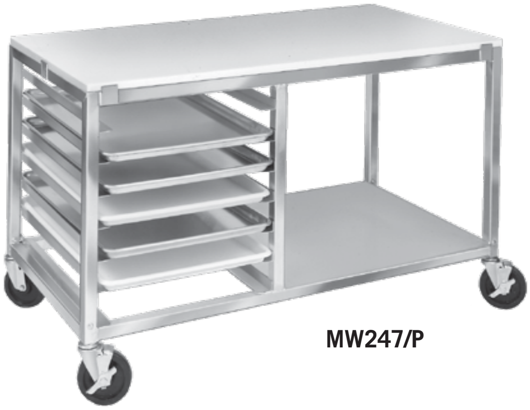
LIFETIME TOUGH

UNDER-COUNTER/ HALF HEIGHT				STANDARD SERIES ALUMINUM CONSTRUCTION			STAINLESS SERIES STAINLESS STEEL CONST.			KNOCK DOWN SERIES ALUMINUM CONSTRUCTION			HEAVY DUTY SERIES ALUMINUM CONSTRUCTION			OUTRIGGER SLICER STAND ALUMINUM CONST. STAINLESS TOP		
Spacing/Capacity	H	W*	D	MODEL	WT		MODEL	WT		MODEL	WT		MODEL	WT		MODEL	WT	
REGULAR 1/2 SIZE																		
FL 3" / 9	36"	20½"	26"	425A	24		425S	37		425AKD	22		AXD1825	35				
FL 4" / 7	36"	20½"	26"	426A	22		426S	34		426AKD	21							
FL 5" / 5	34½"	20½"	26"	427A	20		427S	30										
SL 3" / 9	36"	28½"	18"	428A	22		428S	33										
SL 4" / 7	36"	28½"	18"	429A	21		429S	30										
UNDER-COUNTER																		
FL 3" / 8	32"	20½"	26"	430A	23		430S	36								RG101	36	
FL 4" / 6	32"	20½"	26"	431A	21		431S	32								RG102	33	
FL 3" / 5	23"	20½"	26"	432A	20		432S	31										

*Heavy Duty Series width is 22"

†**Flyer Item**

WORK TOP OPTIONS: /A Aluminum – **/S** Stainless Steel – **/P** Polytop


MW247/P

BPRE-5/P

DS2414/P

NSF

5-YEAR WARRANTY

ANGLE PAN SLIDE ALUMINUM CONSTRUCTION w/ POLYTOP

MODEL	Spacing/ Capacity	H	W	D	WT	
DOUBLE SECTION WITH OPEN SHELF						
MW245/P	FL5" / 4	31½"	48"	24"	59	
MW247/P	FL3" / 7	31½"	48 "	24"	64	
SINGLE SECTION						
BPRE-5/P	FL5" / 5	34½"	20½"	26"	32	
BPRE-6/P	FL3" / 8	34½"	20½"	26"	36	
DOUBLE SECTION						
DS2410/P	FL5" / 8	31"	40"	24"	59	
DS2414/P	FL3" / 14	31"	40"	24"	64	

567/P

WIRE PAN SLIDE ALUMINUM CONSTRUCTION w/ POLYTOP

MODEL	Spacing/ Capacity	H	W	D	WT	
565/P	FL 1½"/ 30	31½"	42"	25"	86	
567/P	FL 1½"/ 15	31½"	20½"	25"	45	

THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 69A - MOBILE HEATED CABINET (1 EA REQ'D)

Carter-Hoffmann PH1830

Heated Cabinet, mobile, insulated, bottom mount forced-air heat system, universal slides hold (32) 12"x20" or (16) 18"x26" pans, 3-1/2" spacing, slides adjustable in 1-3/4" increments, stainless steel construction, wrap-around bumper, 6" swivel casters, cUL, UL EPH, CE (RapidShip)

ACCESSORIES

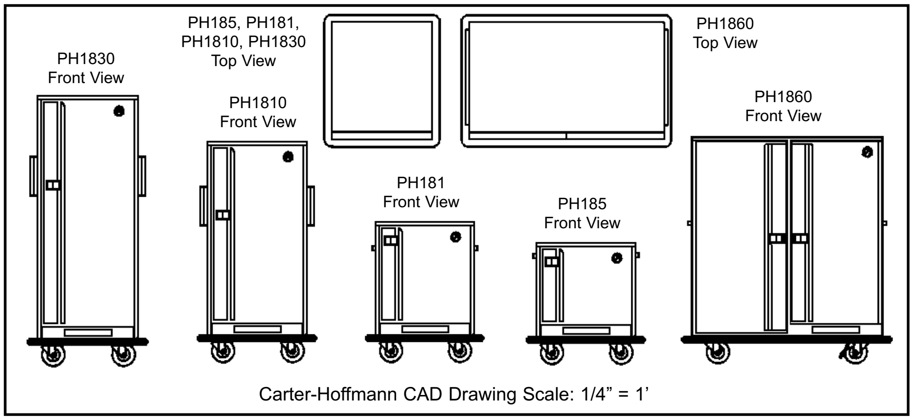
Mfr	Qty	Model	Spec
Carter-Hoffmann	1		1 Year parts & labor warranty, standard
Carter-Hoffmann	1		120v/60/1-ph, 1650 watts, 13.7 amps, NEMA 5-15P, standard

PH185, PH181, PH1810, PH1830 & PH1860 HEATED TRANSPORT CARTS

(bottom mounted heating system)

Universal Slides

PH181



Carter-Hoffmann CAD Drawing Scale: 1/4" = 1'

Model Number	Tray/Pan Capacity*		Slide Pairs	Inside Working Height		Overall Dimensions						Caster Diameter		Shipping Weight	
						Height		Depth		Width					
	18"x26"	12"x20"	Standard	in	mm	in	mm	in	mm	in	mm	in	mm	lbs	kgs
☐ PH185	5	10	5	20 7/8	530	30 1/2	775	36	914	30 5/8	778	3	76	225	102
☐ PH181	6	12	6	23 1/2	597	36 1/8	918	36	914	30 5/8	778	5	127	240	109
☐ PH1810	13	26	13	46	1168	58	1473	36	914	30 5/8	778	5	127	385	175
☐ PH1830	16	32	16	57 1/4	1454	71	1803	36	914	30 5/8	778	6	152	425	193
☐ PH1860	26	52	26	46	1168	59 1/4	1505	36	914	55 7/8	1419	6	152	568	258

* Capacity shown at 3 1/2" spacing. Tray slides adjustable on 1 3/4" increments.

CONSTRUCTION... Completely welded cabinet construction and top corners, with outer cabinet formed to base and welded. All seams turned in to eliminate raw edges.

CABINET MATERIAL... All stainless steel construction; 20 gauge polished exterior and 24 gauge interior.

BASE FRAME...12 gauge stainless steel full depth bolsters with 1"x1" 14 gauge stainless steel perimeter tube supports welded to bolsters.

CASTERS... PH185: 3" rubber tread. PH181, PH1810, PH1830, PH1860: 5" & 6" diameter polyurethane tread. All swivel on PH185, PH181, PH1820 and PH1830. Two swivel and two rigid on PH1860. Sealed roller bearing and double ball bearing swivel. Zerk grease fittings. Plated mounted and bolted to base in offset wheel-ahead pattern. Two casters fitted with brakes.

BUMPER... Non-marking gray vinyl bumper set in heavy-duty 3/16" thick extruded aluminum frame with reinforced corner cut-outs.

INSULATION... High density fiberglass, full 1" thick continuous wrap-around type insulation.

DOOR(S)... Double panel welded stainless steel with heavy-duty vinyl gasket. 20 gauge polished exterior and 24gauge interior. Filled with 1" thick high density fiberglass insulation.

HINGES... Concealed, stainless steel hinge with 5/15" pin. 180 degree door swing.

LATCH... Flush mounted heavy-duty sliding latch for positive closing of door. Easy grip handle bolted to door.

HANDLES... Two heavy-duty aluminum push handles mounted to each end of cabinet.

TRAY RACK ASSEMBLIES... 16 gauge universal slides, fully adjustable at 1 3/4" spacing, placed into 18 gauge stainless steel rack post. Standard spacing at 3 1/2".

THERMOMETER... Dial type with remote sensing bulb. Located on side of cabinet. Protected by lexan thermometer cover.

HEATING SYSTEM... Bottom-mounted, all stainless steel construction. Removable without tools.1600 watt inconel-sheathed heating element. High impedence protected, internally cooled fan motor. Full range thermostat, remote sensing bulb & power indicating light.

ELECTRICAL CHARACTERISTICS... Operates on 120 volts, 60 cycle, single phase, 1650 watts, 13.7 amps. Ten foot 3 wire rubber cord with 3 prong grounding plug. NEMA 5-15P.

PERFORMANCE... Capable of heating to 200° F (94° C). Preheat to 160° F (71° C) in approximately 25 minutes.

ACCESSORIES/OPTIONS...

- ☐ Transport latch with padlock hasp
- ☐ Side mounted transport latch (not available on PH1860)
- ☐ Stainless steel tubular handle(s)
- ☐ Locking door latch
- ☐ Tamper resistant fasteners
- ☐ Alternate caster sizes and types
- ☐ Rack & heater security hold downs
- ☐ Menu card colder
- ☐ Correctional package
- ☐ Alternate Electrical Configurations
- ☐ High temperature stainless steel door gaskets
- ☐ Protective Lexan thermomter cover
- ☐ Removable canned heat unit

Specifications subject to change through product improvement & innovation.

CARTER-HOFFMANN
1551 McCormick Ave., Mundelein, IL 60060
(847) 362-5500 • (800) 323-9793 • Fax (847) 367-8981

CARTER-HOFFMANN 11
FOOD SERVICE EQUIPMENT
HEATED TRANSPORT CARTS

SPECIFICATIONS

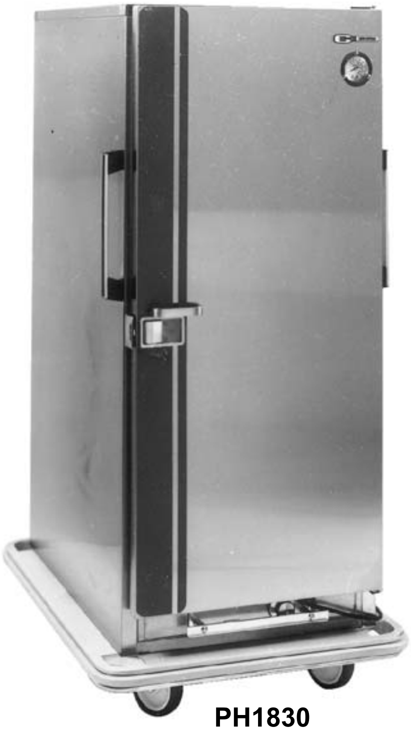
Printed in U.S.A. F25 0412
Carter-Hoffmann is a trademark of Carter-Hoffmann LLC

FEATURES & BENEFITS

PH185, PH181, PH1810, PH1830 & PH1860
HEATED TRANSPORT CARTS
Since 1947, foodservice equipment that delivers!

FLUSH MOUNTED SLIDING DOOR LATCH... Exclusively designed for transport applications. Door remains closed during transport. Flush design protects latch from damage.

HEAVY-DUTY STAINLESS STEEL BASE FRAME... 12 gauge caster bosters with 1”x1” stainless steel perimeter channel supports to withstand heavy loads and harsh transport conditions.



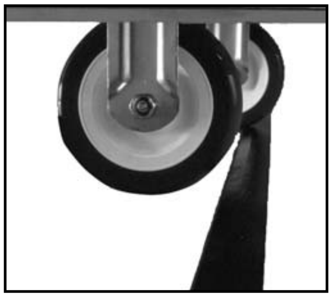
PH1830

COMPLETELY WELDED TURNED-IN SEAM CONSTRUCTION... Outer cabinet formed and welded to base. All seams turned in the eliminate raw edges. Adds rigidity to entire cabinet.

NON-MARKING GRAY VINYL BUMPER... Set in heavy-duty 3/16” thick extruded aluminum frame with reinforced corner cut-outs. Protects doorways, walls and cart from damage.

POLYURETHANE TREAD CASTERS WITH SEALED ROLLER BEARING... Long lasting, easy rolling for maximum load and minimum maintenance.

HIGH PERFORMANCE HEATER... Blower heating system with side mounted interior heat ducts for fast heat up, recovery and even heat distribution throughout cabinet. Removable without tools for easy maintenance and cleaning.



OFFSET “WHEEL AHEAD” PATTERN... Only one wheel can pass over uneven surfaces at a time for easy handling and steering.

UNIVERSAL TRAY/PAN SLIDES... Heavy-duty stainless steel slides are adjustable on 1-3/4” centers (standard spacing at 3-1/2”. Accommodate 12”x20” steam table pans, 18”x26” sheet pans, 1/1 and 2/1 gastronorm pans, and 20”x20” glass racks.

1551 McCormick Avenue, Mundelein, Illinois 60060
Tel. (847)362-5500 • (800)323-9793 • Fax (847)367-8981
www.carter-hoffmann.com

THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 70A - ICE BIN FOR ICE MACHINES (1 EA REQ'D)

Scotsman B948S

Ice Bin, top-hinged front-opening door, 893 lb application capacity, for top-mounted ice maker, polyethylene liner, metallic finish exterior, includes 6" legs, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Scotsman	1		NOTE: Sale of this product must comply with Scotsman's MSRP Policy; contact your Scotsman representative for details
Scotsman	1		3 year parts & labor warranties

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

DESIGNED ENGINEERED ASSEMBLED IN THE USA

NSF

CERTIFIED ISO 9001:2015

AHRI CERTIFIED

REVIT by Scotsman

B322S, B330P, B530P/S, B842S, B948S - Storage Bins

Storage Capacity

B322S	B330P	B530P/S	B842S	B948S
Application Capacity	Application Capacity	Application Capacity	Application Capacity	Application Capacity
370/168 lb/kg	344/156 lb/kg	536/244 lb/kg	778/353 lb/kg	893/406 lb/kg

Application capacity is based on 90% of total volume in cubic feet x 34 lb/ft³

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.
- Residential Applications: 1 year parts and labor

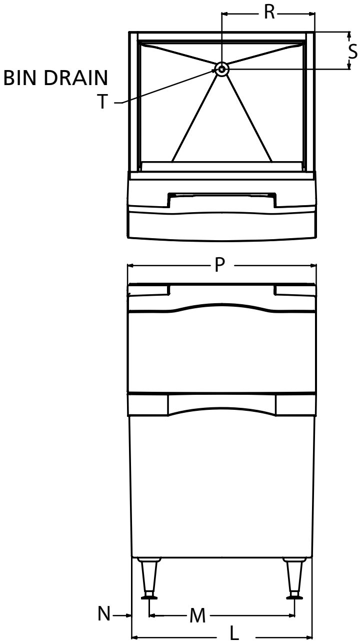
Scotsman®

101 Corporate Woods Parkway, Vernon Hills, IL 60061

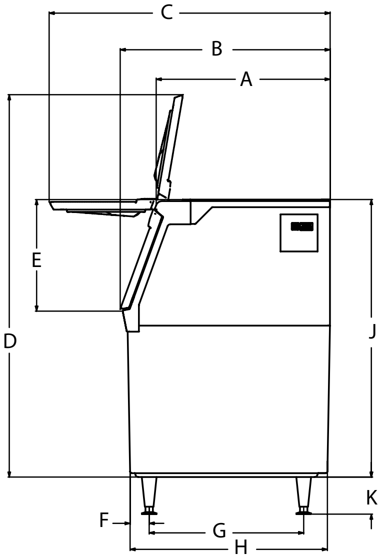
1-800-SCOTSMAN • Fax: 847-913-9844 • www.scotsman-ice.com • customer.relations@scotsman-ice.com

B322S, B330P, B530P/S, B842S, B948S - Storage Bins

Modular Storage Bins



Installation Note: Allow 6" space at back for utility connections.



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.

Shipping Information

Model #	Carton (W x D x H)	Weight (lb/kg)
B322S	26" x 36" x 49"	140/64
B330P	33" x 36" x 35"	90/41
B530P	33" x 37" x 49"	110/50
B530S	33" x 37" x 49"	150/68
B842S	45" x 36" x 49"	190/86
B948S	51" x 36" x 49"	209/95

Accessories*

Model Number	Description
KBC1	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".

Submittal Sheet

6/18/2018

ITEM# 71A - SPARE NO.

<Spare No.>

Submittal Sheet

6/18/2018

ITEM# 72A - CORKSCREW WINE OPENER WALL MOUNTED (1 EA REQ'D)

OTHERS

THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 73A - ICE MAKER, CUBE-STYLE (1 EA REQ'D)

Scotsman BC0530A-1

Modular Big Cube Ice Maker, large cube style, 30"W, air-cooled, self-contained condenser, production capacity up to 428 lb/24 hours at 70°/50° (383 lb AHRI certified at 90°/70°), stainless steel finish, horizontal evaporator, adjustable bin level probe, stackable, 115v/60/1-ph, 19.6 amps, NSF, cETLus

ACCESSORIES

Mfr	Qty	Model	Spec
Scotsman	1		NOTE: Sale of this product must comply with Scotsman's MSRP Policy; contact your Scotsman representative for details
Scotsman	1		3 year parts & labor warranties (Warranty valid in North, South, Central America & The Caribbean for commercial installations)
Scotsman	1		5 year parts on compressor & evaporator (Warranty valid in North, South, Central America & The Caribbean for commercial installations)
Scotsman	1	AP1-P	AquaPatrol™ Plus Water Filtration System, single system, 2.1 gallons per minute max flow, designed for cubers up to 650 lb, and for flakers, nuggets & nugget dispensers up to 1,200 lb, cULus, NSF

BC0530 - 500lb Big Cube Ice Machine

Modular Big Cube Ice Machine

BC0530 - 500lb Big Cube Ice Machine

Features & Benefits

- Perfectly square, individual big cubes
- Big cubes are slow melting, which cools drinks without diluting them
- Produces 108 cubes every harvest cycle - approximately every 30 minutes
- Horizontal evaporator minimizes impurities resulting in clearer cubes and reduced scale buildup between cleanings
- Unit specific QR code for quick access to service manuals, cleaning guides and warranty history
- Heavy duty stainless steel exterior panels for maximum durability and lifespan
- Designed, engineered and assembled in the USA

Perfectly square, slow-melting individual big cubes

Unit specific QR code for quick access to service manuals, cleaning guides and warranty history

24 Hour Volume Production

Air Cooled

70˚F/21˚C 50˚F/10˚C	Air Water	90˚F/32˚C 70˚F/21˚C
428/194 lb/kg		383/174 lb/kg

B330P

B530S

Modular Bin Options

Model Number*	Dimensions W" x D" x H"	Bin Application Capacity lb/kg	Finish	Ship Weight lb/kg
B330P	30 x 34 x 37**	344/156	Poly	130/59
B530S or P	30 x 34 x 44**	536/244	Metallic or Poly	150/68

* Contact Scotsman for bin top requirements. ** Add 6" Height for bin legs.

Big Cube Ice

Big cubes are ideal for premium cocktails, clubs and restaurants.

Big Cube
1 1/4" x 1 1/4" x 1 1/4"
(3.18 x 3.18 x 3.18 cm)

Certification

E.S. EVERY SCOTSMAN EXCEEDING STANDARDS 2018 DOE

DESIGNED ENGINEERED ASSEMBLED IN THE USA

REVIT BY Scotsman

ETL LISTED Intertek

NSF

AHRI CERTIFIED

Warranty

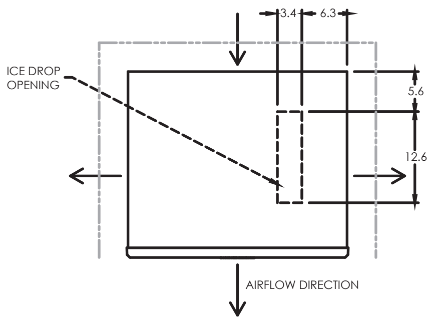
- 3 years parts and labor on all components.
- 5 years parts on the evaporator and compressor.
- Warranty valid in North, South & Central America for commercial installations.
- Contact factory for warranty in other regions.
- Residential Applications: 1 year parts and labor

Scotsman

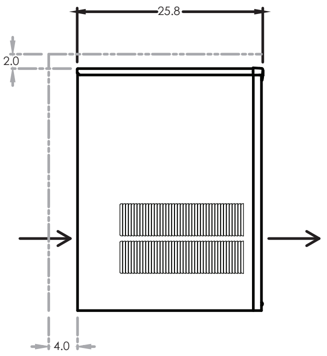
101 Corporate Woods Parkway, Vernon Hills, IL 60061
1-800-SCOTSMAN • Fax: 847-913-9844 • www.scotsman-ice.com • customer.relations@scotsman-ice.com

BC0530 - 500lb Big Cube Ice Machine

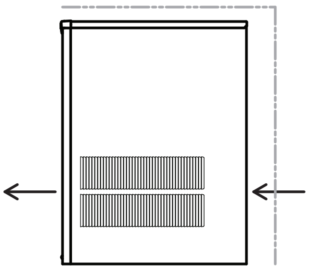
Modular Big Cube Ice Machine


3.4
6.3
ICE DROP OPENING
5.6
12.6
AIRFLOW DIRECTION

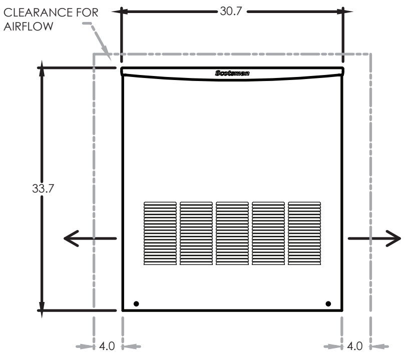
TOP VIEW



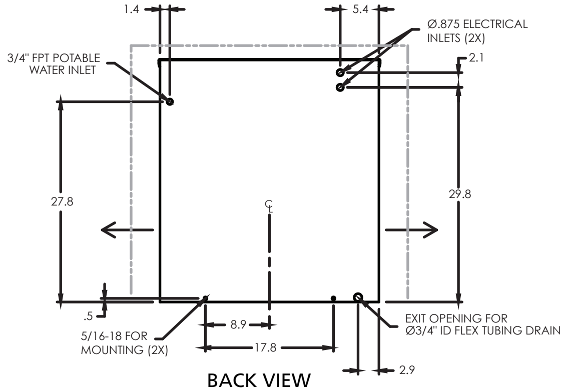
LEFT SIDE VIEW



RIGHT SIDE VIEW


CLEARANCE FOR AIRFLOW
30.7
33.7
Scotsman
4.0
4.0

FRONT VIEW


1.4
5.4
Ø.875 ELECTRICAL INLETS (2X)
3/4" FPT POTABLE WATER INLET
2.1
27.8
29.8
℄
.5
5/16-18 FOR MOUNTING (2X)
8.9
17.8
EXIT OPENING FOR Ø3/4" ID FLEX TUBING DRAIN
2.9

BACK VIEW

BC0530 - 500lb Big 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)	Water Usage Condenser 90˚F(32˚C)/70˚F(21˚C)
BC0530A-1	Air	115/60/1	25	2	19.6	5.92	14.2	-

All Models

Dimensions (W x D x H):

Unit:	30.7" x 25.8" x 33.7" (77.9 x 65.5 x 85.6 cm)
Shipping Carton:	36" x 31" x 41" (91.4 x 78.7 x 104.1 cm)

Shipping Weight:	BTUs per hour:
235 lb / 107 kg	6,704

Refrigerant: R-404A

Accessories

Model Number	Description
KBCSTK30	Stacking kit – up to 3 units high

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%

an Ali Group Company

101 Corporate Woods Parkway, Vernon Hills, IL 60061
1-800-SCOTSMAN Fax: 847-913-9844
www.scotsman-ice.com customer.relations@scotsman-ice.com

The Spirit of Excellence

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SIS-SS-BC-BC0530 04-20

Submittal Sheet

6/18/2018

ITEM# 74A - COUNTER FREEZER (1 EA REQ'D)

Excellence CTF-3HC

Ice Cream Freezer Merchandiser, countertop, one-section, 24"W, 3.4 cu. ft. capacity, rear mounted self-contained refrigeration, temperature range -15° to 15°, (1) self-closing hinged glass door (locking), (3) adjustable shelves, LED interior lighting, white exterior, R290 HC refrigerant, 2/5 HP, 115v/60/1-ph, 3.6 amps, cETLus, ETL-Sanitation.******NORMALLY STOCKED IN RENO, NV 89502 AND TAMPA, FL 33619**********

ACCESSORIES

Mfr	Qty	Model	Spec
Excellence	1		1 year parts & labor, 5 year leaks & 5 year compressor parts warranty, standard
Excellence	1		Right hinged door, standard

Excellence Industries

Profit from the Power of Partnership.

CTF

Countertop Freezer & Ice Cream Freezer

500 S. Falkenburg Road
Suite 200 | Tampa, FL 33619
800.441.4014 | 813.870.0340
www.excellenceindustries.com

The company reserves the right to change the design and/or specifications of these products without notice. Printed in the USA.

Current version 8.19

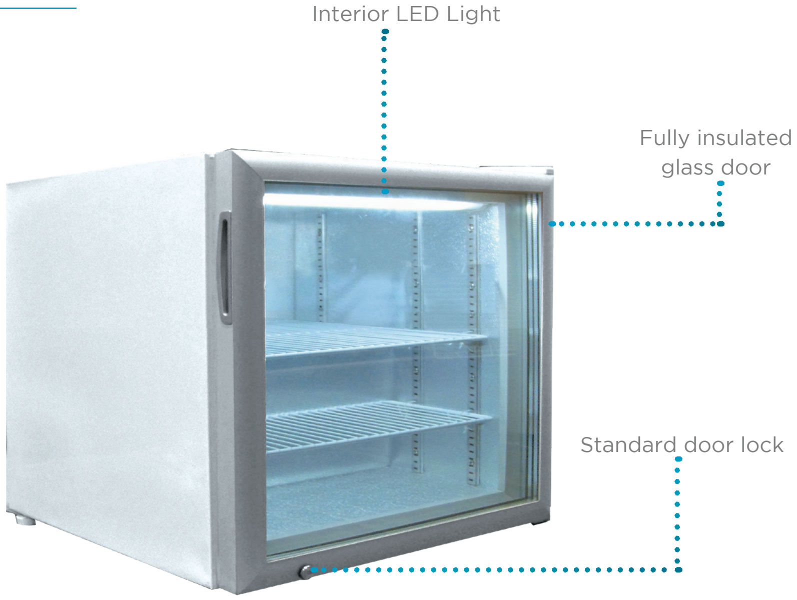
KEY ASPECTS

SPECIAL FEATURES:

- 3 adjustable shelves (CTF-3HC)
- 2 adjustable shelves (CTF-2HC)
- Right hinge self closing door
- Environmentally friendly hydrocarbon regfrigerant

OPTIONS:

- Lighted door graphic
- Graphics
- Left hinge units


Interior LED Light
Fully insulated glass door
Standard door lock

Optional lighted door graphic

Double Combo-MCT-4HC with 2 optional CTF-3HC

Combo MCT-2HC with one optional CTF-3HC

DOE LISTED

Complies with 2017 DOE standards for commercial freezer and ice cream freezer

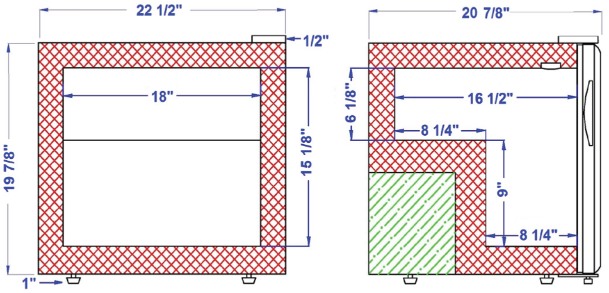
TECHNICAL SUMMARY

MODEL	SIZE				ELECTRICAL		REFRIGERATION			OTHER	
	Dimensions (inches)* Width x Depth x Height	Cubic Feet	Net Weight (lbs.)	Shipping Weight (lbs.)**	Voltage/Hz/Phase	Running Amps	Compressor HP	Refrigerant	Temperature	No. of Optional Baskets	Container Quantity
CTF-2HC	22 1/2 x 20 7/8 x 21 3/8	1.9	76	84	115/60/1	2.1	1/4	R-290	-15°F to +15°F	2	304
CTF-3HC	24 x 21 1/8 x 27 1/8	3.4	95	103	115/60/1	3.6	2/5	R-290	-15°F to +15°F	3	171

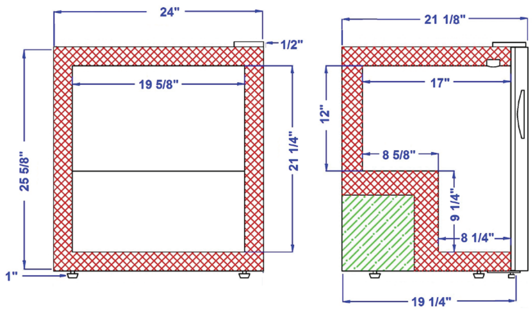
*Dimensions are all nominal lengths
**Does not include weight of pallets when needed

ENERGY PERFORMANCE VERIFIED
RENDEMENT ENERGETIQUE VERIFIE
Intertek
EP 5011291
CTF-3HC

CTF-2HC


22 1/2"
1/2"
18"
15 1/8"
19 7/8"
1"
20 7/8"
6 1/8"
16 1/2"
8 1/4"
9"
8 1/4"

CTF-3HC


24"
1/2"
19 5/8"
21 1/4"
25 5/8"
1"
21 1/8"
12"
17"
8 5/8"
9 1/4"
8 1/4"
19 1/4"

500 S. Falkenburg Road
Suite 200 | Tampa, FL 33619
800.441.4014 | 813.870.0340
www.excellenceindustries.com
ver. 8.19

Excellence Commercial Products
STANDARD WARRANTY - Within the Continental United States

Excellence Industries warrants to the user:
ONE-YEAR CABINET WARRANTY

The cabinet and all of its parts shall be free of defects in the material and workmanship under normal use and service for a period of one year from the date of purchase. Excellence Industries sole obligation under this warranty shall be limited, at its option, to either repairing or replacing any part of the cabinet determined by Excellence Industries to be defective. Excellence will pay standard labor rates when service is dispatched through Excellence Industries national service desk at 1-877-872-3797. Labor for outside service companies is only reimbursable with prior arrangements and written approval from Excellence Industries.

ADDITIONAL FOUR-YEAR COMPRESSOR WARRANTY

In addition to the Standard Warranty, Excellence Industries offers an additional FOUR YEAR COMPRESSOR WARRANTY. Excellence Industries agrees to replace the compressor with a compressor of like or one or similar design an capacity if it is determined by Excellence that the compressor is inoperative due to defects in factory workmanship or material under normal use and service. The warranty is for the part only and does not include any labor charges.

Excellence's obligation under the Four-Year Compressor Warranty Contract shall be limited to a period not to exceed five years from the date of installation. The Four-Year Compressor Warranty does not apply to any part of the cabinet or its finish, nor does it apply to the control, relay, fan or any electrical component.

Further terms of the contract cannot be considered valid if the compressor has been subjected to an accident, alteration, abuse, misuse, or damaged by shipping, delivery, flood, fire, or acts of God. The Four-Year Compressor Warranty Contract shall place no liability on Excellence for any labor or labor costs in replacing the compressor, heat exchanger, drier, fan or replaceable parts of the cabinet. Excellence Industries shall only be obligated to furnish the replacement compressor.

LIMITED FIVE-YEAR LEAK WARRANTY

The cabinet shall be free of insulation failures and refrigerant leaks within the insulated area of the cabinet for a period of five years from the date of installation or six years from the date of manufacture, whichever occurs first. Excellence sole obligation under this warranty shall be limited to the following:

- Year one after purchase – Full replacement including freight.
- Year two after purchase – A new cabinet can be purchased by customer at 20% of the original purchase price. Customer to bear cost of freight from Excellence warehouse.
- Year three after purchase – A new cabinet can be purchased by customer at 40% of the original purchase price. Customer to bear cost of freight from Excellence warehouse.
- Year four after purchase – A new cabinet can be purchased by customer at 60% of the original purchase price. Customer to bear cost of freight from Excellence warehouse.
- Year five after purchase – A new cabinet can be purchased by customer at 80% of the original purchase price. Customer to bear cost of freight from Excellence warehouse.

At Excellence Industries discretion, the company can demand return of the cabinet in question. Excellence will pay any associated cost of freight to perform internal leak tests. If the unit is deemed to not have an internal leak, the customer must bear all the cost of freight both to and from Excellence's facilities and service.

Do not Drill Holes in Cabinet
Refrigeration tubing and wiring is routed through the cabinet walls. Leaks, wet insulation, or electrical problems caused by drilled holes are not covered by warranty. Any tampering with, drilling holes in or unauthorized modification to the cabinet will void all warranties.

General:
ABUSE, MISUSE, ACCIDENTS – Excellence Industries shall not be responsible for parts or assemblies, which upon inspection are determined by Excellence Industries to have been subjected to misuse, neglect, lack of maintenance, alteration, accident, abuse, damage during transit or delivery or by fire or flood.

CONSEQUENTIAL DAMAGES - IN NO EVENT SHALL EXCELLENCE INDUSTRIES BE LIABLE FOR SPECIAL, INDIRECT OR CONSEQUENTIAL DAMAGES, INCLUDING WITHOUT LIMITATION, FOOD SPOILAGE OR PRODUCT SPOILAGE CLAIMS, NOR FOR ANY DELAY IN THE PERFORMANCE OF THIS WARRANTY DUE TO CAUSES BEYOND ITS CONTROL.

The standard warranty and any service contract related to the STANDARD WARRANTY shall apply only to the products sold and used within the boundaries of the Continental United States.

Users may file warranty claims either directly with Stajac or with immediate seller from whom the cabinet was purchased. All claims must be supported by information concerning the alleged defect and specifically identified by the Serial Number of the cabinet.

THERE ARE NO OTHER, WARRANTIES EXPRESS, IMPLIED OR STATUTORY, EXCEPT THIS WARRANTY, WHICH IS IN LIEU OF ALL OTHER WARRANTIES INCLUDING TO THE EXTENT PERMITTED BY LAW, ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.

Excellence Industries
Profit from the Power of Partnership.

EXCELLENCE INDUSTRIES
500 S Falkenburg Road, Suite 200
Tampa, Florida 33619
813-870-0340
Effective January 1, 2017

Version July, 2017

THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 75A - SELF-SERVICE REFRIGERATED MERCHANDISER (1 EA REQ'D)

Structural Concepts B3632

Oasis® Self-Service Refrigerated Merchandiser, 36-5/8"W, high profile, open front, (4) non-lighted metal shelves, top light, Breeze-E (Type ll) with EnergyWise self-contained refrigeration system, Blue Fin coated coil, one piece formed ABS plastic tub, black interior, full end panels with mirror, cETLus, ETL-Sanitation

ACCESSORIES

Mfr	Qty	Model	Spec
Structural Concepts	1		NOTE: If GFCI is required, a GFCI breaker MUST be used in lieu of a GFCI receptacle
Structural Concepts	1		1 yr. parts & labor warranty, 5 yr. compressor warranty, standard
Structural Concepts	1		Breeze-E (Type II) with EnergyWise self-contained refrigeration, lower front air intake/upper front air discharge, standard
Structural Concepts	1		110-120v/60/1ph, 16.0 amps, standard
Structural Concepts	1		6 ft straight blade power cord NEMA 5-20P (base exit), standard
Structural Concepts	1		NOTE: Compressor air intake through lower front & channeled up rear & out upper front, front panel cannot be blocked
Structural Concepts	1		Base Support: Casters, with levelers, standard
Structural Concepts	1		Field Laminate
Structural Concepts	1		NOTE: SCC will not be responsible for additional charges incurred for Premium or other Manufacturer's laminate selections not originally quoted
Structural Concepts	1		Lower front panel: Black, standard
Structural Concepts	1		Left end panel: Full with mirrored interior, metal edging, standard
Structural Concepts	1		Right end panel: Full with mirrored interior, metal edging, standard
Structural Concepts	1		Exterior back panel: Solid back panel, black painted, standard
Structural Concepts	1		Digital fahrenheit thermometer, standard
Structural Concepts	1		Roll-down security cover, locking (requires two end panels (full or cutaway) per case) but CANNOT be used with Case to Case acrylic end panel)(must be chosen when case is ordered)

Oasis®

Product Specifications

ITEM NO: ______
PROJECT: ______
DATE: ______

Refrigerated Self-Service Case 32"D

	Lengths include end panels
☐ B3632	36-5/8"L x 32-1/4"D x 82-1/2"H
☐ B4732	47-5/8"L x 32-1/4"D x 82-1/2"H
☐ B5932	59-5/8"L x 32-1/4"D x 82-1/2"H
☐ B7132	71-5/8"L x 32-1/4"D x 82-1/2"H
☐ B8832	88-3/8"L x 32-1/4"D x 82-1/2"H

MODEL SHOWN: B4732

Conforms to NSF STD 7
TYPE II

STANDARD FEATURES

- Breeze~E (Type-ll) w/ EnergyWise s/c refrigeration
- Blue Fin coated coil
- Compressor air lower front intake and upper front discharge. Front panel cannot be blocked
- Condensate pan (self-contained refrig. only)
- Flat upper front panel & header
- Integrated average product temperature of 40°F or less
- LED 4000K top light(s)
- One piece formed ABS plastic tub (n/a B8832)
- One year parts & labor; 5 year compressor warranty
- Removable deck pans provide complete access to evaporator coil & refrigeration connections
- Shelving removable and adjustable on 1" centers

Features	Standard	Options
EXTERIOR COLOR	☐ Laminated (non-premium) Confirm pattern/grain direction	☐ Laminated (premium) Confirm pattern/grain direction ☐ Stainless steel (includes lower front panel)
INTERIOR COLOR	☐ Black	☐ Stainless steel
LWR PERFORATED FRNT PANEL	☐ Painted - Black	☐ Stainless steel
BASE	☐ Casters w/ levelers (n/a w/ remote ref.)	☐ Levelers (only) ☐ Seismic levelers (Q4695)
END PANEL LEFT	☐ Full end panel w/mirror interior (metal edge matches interior color)	☐ Cutaway end panel (metal edge matches interior color) ☐ No end panel w/ synchronized defrost
END PANEL RIGHT	☐ Full end panel w/mirror interior (metal edge matches interior color)	☐ Cutaway end panel (metal edge matches interior color) ☐ No end panel w/ synchronized defrost
EXTERIOR BACK PANEL	☐ Solid back panel, black	☐[1] Rear loading hinged doors, locking (changes air discharge to lower rear) ☐ Solid back panel, white
SHELVING	☐ Metal shelves, non-lighted	☐ Metal shelves, lighted (LED 4000K)
ELECTRICAL CONNECT	☐ 6' Straight blade power cord (base exit)	☐ 6' Locking blade power cord (base exit) ☐ 6' Locking blade power cord (top exit) ☐ 6' Straight blade power cord (top exit) ☐ Electrical leads (remote)
REFRIGERATION	☐ Breeze~E (Type-ll) w/ EnergyWise s/c refrigeration	☐ Note: Remote doesn't incl Conds unit. Floor drain reqd. ☐[2] Remote w/thermostat, solenoid & TXV
MISCELLANEOUS		☐[3] Roll-down security cover, locking (Requires two end panels (full or cutaway) per case) ☐ Second year parts & labor warranty (excludes compressor)
ACCESSORIES		☐ Clean Sweep® coil cleaner (n/a w/remote) ☐[4] Night curtain, retractable, non-locking ☐ Price tag molding (matches interior color)

Option Notes: 1 - B3632 - Specify service LH or RH hinge
2 - See tech spec for load reqmts
3 - n/a w/Night curtain
4 - n/a w/Roll-down security cover

Structural Concepts®

888 E. Porter Rd.
Muskegon, MI 49441
Ph. 231-798-8888
Fx. 231-798-4960
www.structuralconcepts.com

Note: Information is subject to change at any time.
Visit www.structuralconcepts.com for the most current specs.

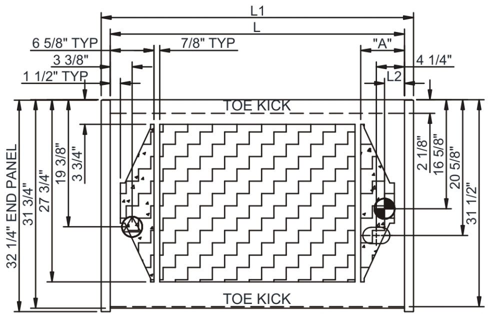
Revised 5/1/2020 20218220

Oasis®

Product Specifications

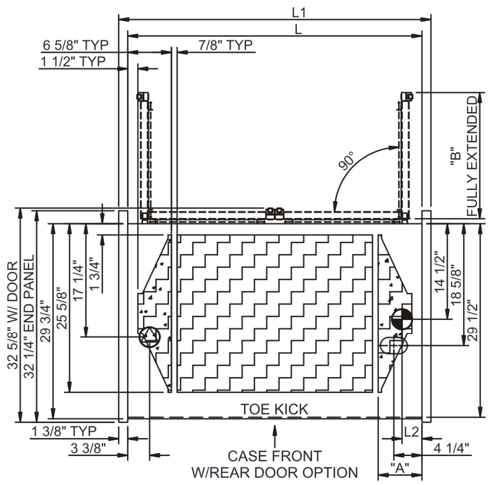
Intended Environment:	Type II - Designed to operate in ambient conditions of 80°F and 60% relative humidity unless noted otherwise in system information below.	
Zone	**Intended Product To Be Displayed**	**Warmest Avg Prod Temp ° F**
1	Packaged refrigerated products	40

PLAN VIEW


L1
L
6 5/8" TYP
3 3/8"
1 1/2" TYP
7/8" TYP
"A"
4 1/4"
L2
TOE KICK
32 1/4" END PANEL
31 3/4"
27 3/4"
19 3/8"
3 3/4"
2 1/8"
16 5/8"
20 5/8"
31 1/2"
TOE KICK
1 3/8" TYP

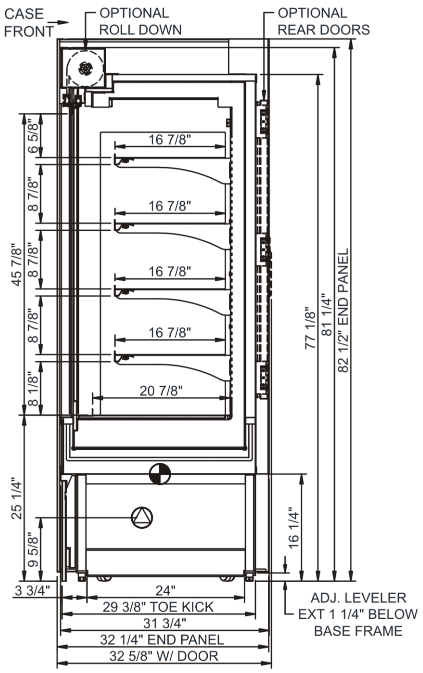
CASE FRONT
W/O REAR DOOR OPTION

	"A"	"B"
B3632	6 5/8"	28 3/8"
B4732	6 5/8"	18"
B5932	6 5/8"	18"
B7132	14 1/8"	28 3/8"
B8832	17 3/4"	17"


L1
L
6 5/8" TYP
1 1/2" TYP
7/8" TYP
90°
"B" FULLY EXTENDED
32 5/8" W/ DOOR
32 1/4" END PANEL
29 3/4"
25 5/8"
17 1/4"
1 3/4"
14 1/2"
18 5/8"
29 1/2"
TOE KICK
1 3/8" TYP
3 3/8"
L2
4 1/4"
"A"

CASE FRONT
W/REAR DOOR OPTION

SIDE VIEW


CASE FRONT
OPTIONAL ROLL DOWN
OPTIONAL REAR DOORS
6 5/8"
8 7/8"
8 7/8"
8 7/8"
8 1/8"
45 7/8"
16 7/8"
16 7/8"
16 7/8"
16 7/8"
20 7/8"
25 1/4"
9 5/8"
16 1/4"
77 1/8"
81 1/4"
82 1/2" END PANEL
3 3/4"
24"
29 3/8" TOE KICK
31 3/4"
32 1/4" END PANEL
32 5/8" W/ DOOR
ADJ. LEVELER
EXT 1 1/4" BELOW
BASE FRAME

NOTE: ALL DIMENSIONS APPROXIMATE

△ ELECTRICAL JUNCTION BOX (SUPPLIED WITH 6" LEADS OR POWER CORD).	▨ REMOTE FLOOR SINK & UTILITIES ACCESS AREA.
◐ LOCATION OF DRAIN TUBE FOR REMOTE REF. ONLY (SUPPLIED WITH $^3/_4$" OR $1^1/_2$" PVC TUBE).	⁙ SELF-CONTAINED CASE SERVICE ACCESS AREA.
⊕ REFRIGERATION LINE CONNECTION.	⊠ DRY CASE SERVICE ACCESS AREA.

Model Technical Specifications

Model	L"	L1"	L2"	System Circuit Volts			Phs	Freq	Amps ***	Watts	Wires	NEMA Plug	SST	Conv. Rack BTUH	Para. Rack BTUH	Est Wt
B3632	N/A	36.63	3.13	Remote(Type I)	Circuit #1	110-120	1	60	1.13	99	2+G	Leads Multiple	20.00	3542	3280	850
				Remote(Type II)	Circuit #1	110-120	1	60	1.13	99	2+G	Leads Multiple	20.00	4320	4000	
				Self-Contained	Circuit #1	110-120	1	60	16.00	1,371	2+G	5-20P or L5-20P	N/A	N/A	N/A	
B4732	N/A	47.63	3.13	Remote(Type I)	Circuit #1	110-120	1	60	1.47	139	2+G	Leads Multiple	20.00	4882	4520	900
				Remote(Type II)	Circuit #1	110-120	1	60	1.47	139	2+G	Leads Multiple	20.00	5918	5480	
				Self-Contained	Circuit #1	208-240	1	60	9.55	1,750	2+G	6-20P or L6-20P	N/A	N/A	N/A	
B5932	N/A	59.63	3.13	Remote(Type I)	Circuit #1	110-120	1	60	1.52	98	2+G	Leads Multiple	20.00	5746	5320	1,100
				Remote(Type II)	Circuit #1	110-120	1	60	1.52	98	2+G	Leads Multiple	20.00	7042	6520	
				Self-Contained	Circuit #1	208-240	1	60	11.49	2,124	2+G	6-20P or L6-20P	N/A	N/A	N/A	
B7132	N/A	71.63	3.13	Remote(Type I)	Circuit #1	110-120	1	60	2.36	238	2+G	Leads Multiple	20.00	7042	6520	1,300
				Remote(Type II)	Circuit #1	110-120	1	60	2.36	238	2+G	Leads Multiple	20.00	8618	7980	
				Self-Contained	Circuit #1	208-240	1	60	15.31	2,901	2+G	6-20P or L6-20P	N/A	N/A	N/A	
B8832	N/A	88.38	3.13	Remote(Type I)	Circuit #1	110-120	1	60	3.13	306	2+G	Leads Multiple	20.00	10606	9820	1,550
				Remote(Type II)	Circuit #1	110-120	1	60	3.13	306	2+G	Leads Multiple	20.00	13046	12080	
				Self-Contained	Circuit #1	208-240	1	60	20.41	2,901	2+G	6-30P or L6-30P	N/A	N/A	N/A	

*** Does not include electric defrost on freezer models.

Regulatory Approvals:	
All Models	Accordance with AHRI Std 1200 ETL Listed to UL 471 ETL Listed to CAN/CSA 22.2 No. 120 ETL Sanitation to NSF 7

In Accordance with AHRI Std 1200

DOE 2017 Energy Efficiency Compliant

Important Notes:

1) ELECTRICAL NOTE: If GFCI is required, a GFCI breaker MUST be used in lieu of a GFCI receptacle
2) Performance issues (product temperatures, water on floor, etc.) caused by adverse conditions are not covered by warranty.
3) Keep unit at least 15' from exterior doors, overhead HVAC vents, or any air curtain disruption.
4) End panels must be tightly joined or kept at least 6" away from any structure to prevent condensation.
5) Do not expose unit to direct sunlight or any heat source (ovens, fryers, etc.).
6) Tile floors, low ceilings, or small rooms will increase noise level.
7) Rear Door option changes air discharge to lower rear.

⚠ **WARNING:** This product can expose you to chemicals, including Urethane (Ethyl Carbamate), which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

Structural Concepts

888 E. Porter Rd.
Muskegon, MI 49441
Ph. 231-798-8888
Fx. 231-798-4960
www.structuralconcepts.com

Note: Information is subject to change at any time.
Visit www.structuralconcepts.com for the most current specs.

Revised 5/1/2020 20218220

Submittal Sheet

6/18/2018

ITEM# 76A - SPARE NO.

<Spare No.>

Submittal Sheet

6/18/2018

ITEM# 77A - SPARE NO.

<Spare No.>

THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 78A - BACK BAR CABINET, REFRIGERATED (1 EA REQ'D)

Perlick DZS60

Dual-Zone Refrigerated Back Bar Storage Cabinet, two-section, 60"W, self-contained refrigeration, 15.0 cu.ft. interior capacity, digital thermostat, LED interior lighting, door locks, front vented, automatic defrost & condensate evaporator, includes floor drain, stainless steel interior, side mount compressor, 1/5 HP, R290 Hydrocarbon refrigerant, NSF, cULus

ACCESSORIES

Mfr	Qty	Model	Spec
Perlick	1		WARNING: The materials used in this product may contain chemicals known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov
Perlick	1		120v/60/1-ph, 2.5 amps, NEMA 5-15P
Perlick	1		5 yr. compressor warranty, 1 yr. parts & labor warranty
Perlick	1		RW thermostat - Standard refrigerator (36°F), White wine refrigerator (45°F)
Perlick	1		Condensing unit location: Right
Perlick	1		The coldest compartment is always the cavity next to condensing unit
Perlick	1	68540-1D	Condensing unit cover finish: Stainless steel
Perlick	1		End finish: stainless steel, unfinished, both sides, standard
Perlick	1		Stainless steel top - no tapping holes
Perlick	1		Door type, first: solid, stainless steel
Perlick	1		Door hinge location, first: Left
Perlick	1		Door handle, first: full length stainless steel door handle, 24"
Perlick	1		Shelving style, first: (3) flat shelves
Perlick	1		Door type, second: solid, stainless steel
Perlick	1		Door hinge location, second: Right
Perlick	1		Door handle, second: full length stainless steel door handle, 24"
Perlick	1		Shelving style, second: (3) flat shelves
Perlick	1		Crisp White™ LED
Perlick	1	67061	Casters, 2-7/8", set of (4)

PRODUCT SPECIFICATION SHEETS ▶ Refrigerated Cabinets

REFRIGERATED CABINETS
SELF-CONTAINED DUAL-ZONE BACK BAR REFRIGERATORS

DZS60 shown with optional drawers and full extension wine shelvers

R290
Hydrocarbon
Refrigerant

JOB	
AREA	
ITEM NO.	
MODEL NO.	

DZS60	2-Door Model
DZS36	1-Door Model

Note: NSF/ANSI Standard 7 Listed for the storage and display of bottled or canned products only.

DZS36 shown with optional Draft Arms Towers

Shelves and drawers not available for DZS36. Intended for dispensing kegs only.

MODEL NUMBERS		**DZS36**	**DZS60**
NUMBER OF DOORS		1	2
EXTERIOR CABINET DIMENSIONS	**Length - in. (mm)**	36 (914)	60 (813)
	Depth - in. (mm)	24¾ (629)	24¾ (629)
	Height - in. (mm)	$34\frac{9}{16}$ (878)	$34\frac{9}{16}$ (878)
INTERIOR CABINET DIMENSIONS	**Length - in. (mm)**	20 (508)	44 (1118)
	Depth - in. (mm)	18¾ (476)	18¾ (476)
	Height - in. (mm)	31 (787)	31 (787)
INTERNAL VOLUME, Net. Cu. Ft. (liters)		7.1 (201)	15.0 (425)
SHIPPING WEIGHT, Lbs. (kg.)		305 (138)	380 (172)
ELECTRICAL SPECIFICATIONS	**Electrical Supply**	120 VAC/60 Hz/1 Ph	120 VAC/60 Hz/1 Ph
	Running Load Amps	1.8	2.5
	Electrical Connection	Cord Connected	Cord Connected
	Cord Plug Type	NEMA 5-15	NEMA 5-15
	Cord Length	8′	8'
	Defrost Initiation	Automatic	Automatic
	Defrost Type	Off Cycle	Off Cycle
	Thermostat	Digital Control	Digital Control
	Lighting Type	None	LED
REFRIGERATION SPECIFICATIONS	**Horsepower**	1/6	1/5
	Refrigerant	R290	R290
	Refrigerant Charge (grams)	90	100
	Factory Temperature Setting - Refrigerator F (C)	36° (3.3°)	36° (3.3°)
	Temperature Range - Refrigerator F (C)	34°-42° (1.1°-5.6°)	34°-42° (1.1°-5.6°)
	Factory Temperature Setting - White Wine F (C)	45° (7.2°)	45° (7.2°)
	Factory Temperature Setting - Red Wine F (C)	60° (15.6°)	60° (15.6°)
	Temperature Range - Wine F (C)	40°-65° (4.4°-18.3°)	44°-65° (6.7°-18.3°)
	Condensing Unit Location	Left or Right	Left or Right
	Expansion Device	Capillary Tube	Capillary Tube
	Pull-Out Condensing Unit	Yes	Yes
	Front Vented	Yes	Yes
PLUMBING	**Floor Drain Included**	No	Yes
	Evaporator Condensate	Automatically	Automatically

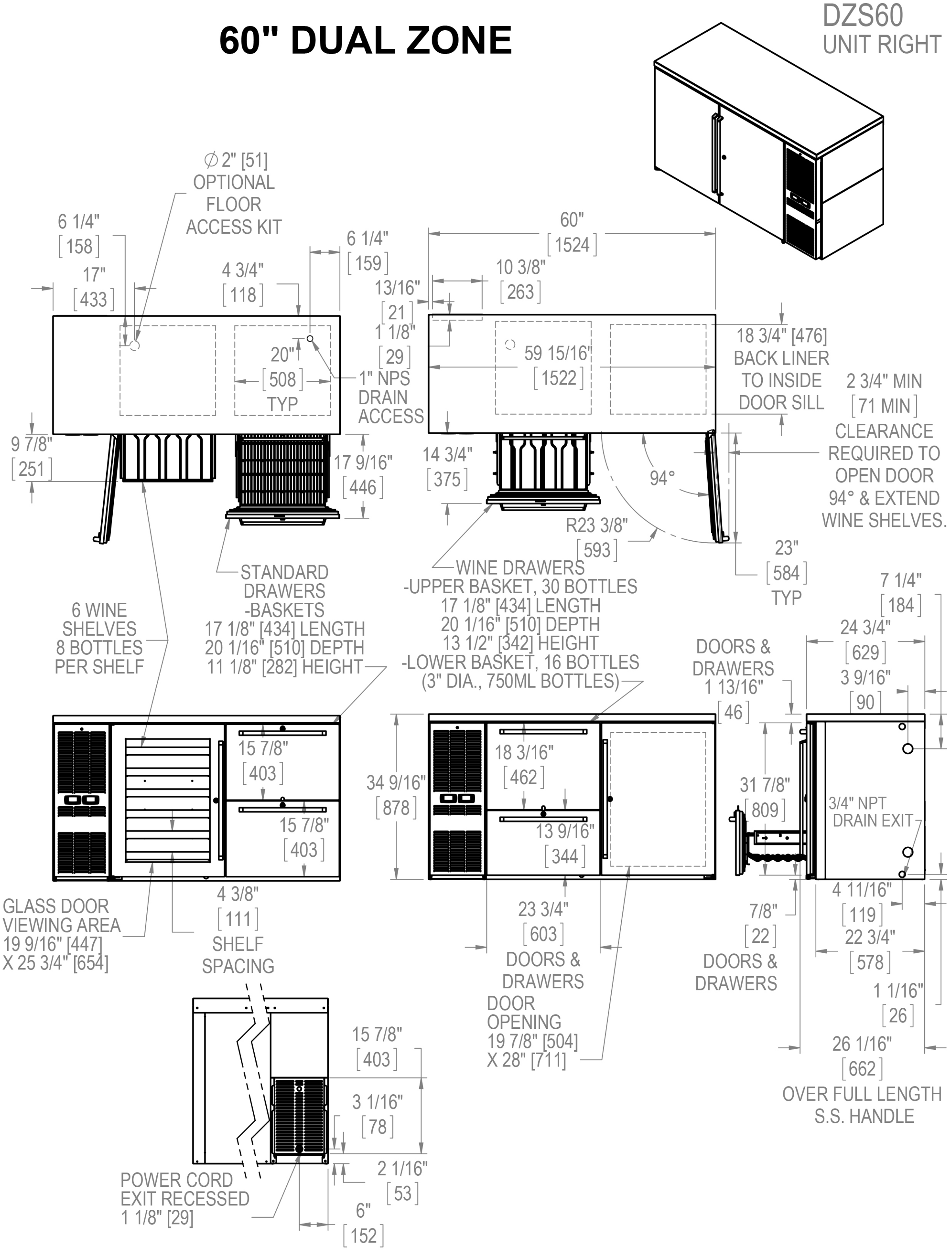
Form No. Z2602
Rev. 12.18.2018

Perlick®

REFRIGERATED CABINETS

SELF-CONTAINED DUAL-ZONE BACK BAR REFRIGERATORS

60" DUAL ZONE

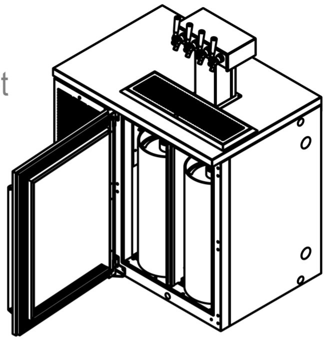

DZS60
UNIT RIGHT
⌀2" [51] OPTIONAL FLOOR ACCESS KIT
6 1/4" [158]
17" [433]
4 3/4" [118]
6 1/4" [159]
20" [508] TYP
1" NPS DRAIN ACCESS
9 7/8" [251]
17 9/16" [446]
60" [1524]
10 3/8" [263]
13/16" [21]
1 1/8" [29]
59 15/16" [1522]
18 3/4" [476] BACK LINER TO INSIDE DOOR SILL
2 3/4" MIN [71 MIN] CLEARANCE REQUIRED TO OPEN DOOR 94° & EXTEND WINE SHELVES.
14 3/4" [375]
94°
R23 3/8" [593]
23" [584] TYP
STANDARD DRAWERS -BASKETS 17 1/8" [434] LENGTH 20 1/16" [510] DEPTH 11 1/8" [282] HEIGHT
WINE DRAWERS -UPPER BASKET, 30 BOTTLES 17 1/8" [434] LENGTH 20 1/16" [510] DEPTH 13 1/2" [342] HEIGHT -LOWER BASKET, 16 BOTTLES (3" DIA., 750ML BOTTLES)
6 WINE SHELVES 8 BOTTLES PER SHELF
7 1/4" [184]
24 3/4" [629]
3 9/16" [90]
DOORS & DRAWERS 1 13/16" [46]
15 7/8" [403]
15 7/8" [403]
34 9/16" [878]
18 3/16" [462]
13 9/16" [344]
31 7/8" [809]
3/4" NPT DRAIN EXIT
GLASS DOOR VIEWING AREA 19 9/16" [447] X 25 3/4" [654]
4 3/8" [111] SHELF SPACING
23 3/4" [603] DOORS & DRAWERS
DOOR OPENING 19 7/8" [504] X 28" [711]
7/8" [22] DOORS & DRAWERS
4 11/16" [119]
22 3/4" [578]
1 1/16" [26]
26 1/16" [662] OVER FULL LENGTH S.S. HANDLE
15 7/8" [403]
3 1/16" [78]
2 1/16" [53]
6" [152]
POWER CORD EXIT RECESSED 1 1/8" [29]

Form No. Z2602
Rev. 12.18.2018

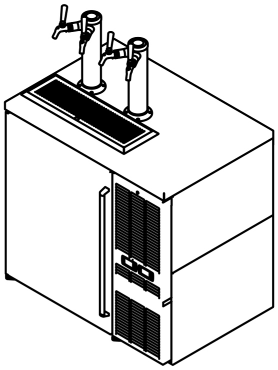
REFRIGERATED CABINETS
SELF-CONTAINED DUAL-ZONE BACK BAR REFRIGERATORS

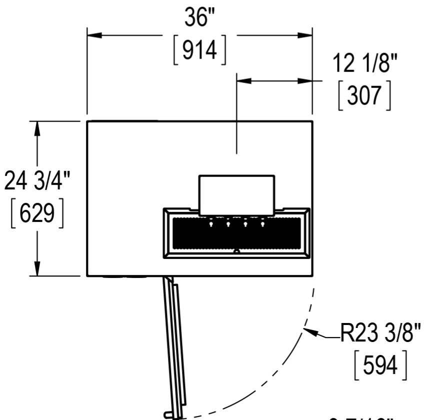
36" DUAL ZONE

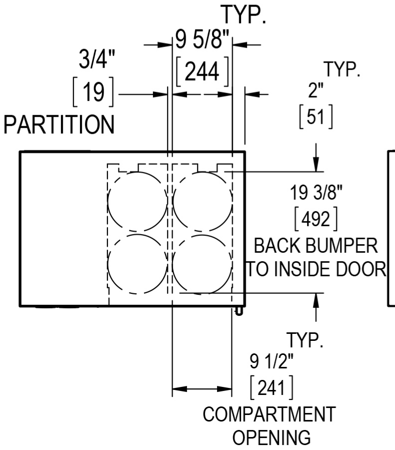
DZS36
UNIT LEFT
with 4 faucet
Tee Tower.

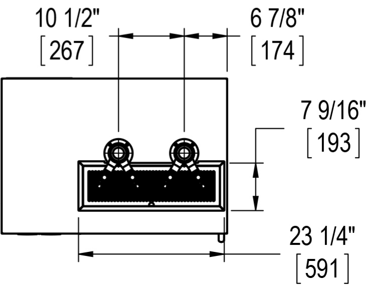


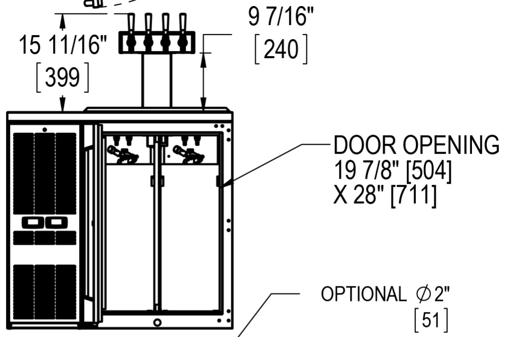
DZS36
UNIT RIGHT
with (2) 2 faucet
Draft Arms.

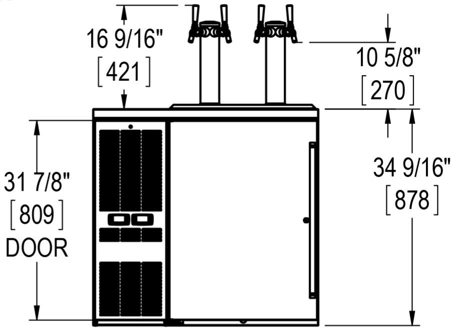


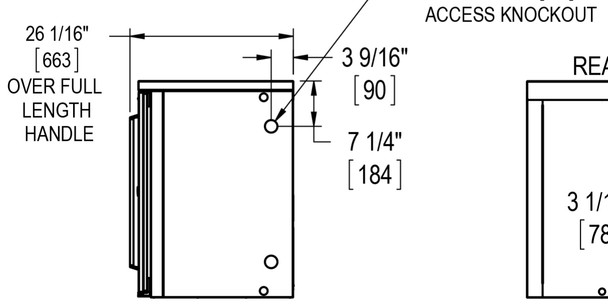

36"
[914]
12 1/8"
[307]
24 3/4"
[629]
R23 3/8"
[594]

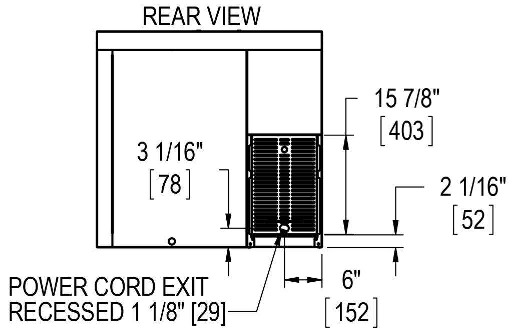

TYP.
9 5/8"
[244]
3/4"
[19]
PARTITION
TYP.
2"
[51]
19 3/8"
[492]
BACK BUMPER
TO INSIDE DOOR
TYP.
9 1/2"
[241]
COMPARTMENT
OPENING


10 1/2"
[267]
6 7/8"
[174]
7 9/16"
[193]
23 1/4"
[591]


15 11/16"
[399]
9 7/16"
[240]
DOOR OPENING
19 7/8" [504]
X 28" [711]


16 9/16"
[421]
10 5/8"
[270]
31 7/8"
[809]
DOOR
34 9/16"
[878]


OPTIONAL ⌀2"
[51]
ACCESS KNOCKOUT
26 1/16"
[663]
OVER FULL
LENGTH
HANDLE
3 9/16"
[90]
7 1/4"
[184]


REAR VIEW
15 7/8"
[403]
3 1/16"
[78]
2 1/16"
[52]
POWER CORD EXIT
RECESSED 1 1/8" [29]
6"
[152]

California Prop 65 Notice:

⚠ **WARNING:** The materials used in this product may contain chemicals known to the State of California to cause cancer and birth defects or other reproductive harm, For more information go to www.P65Warnings.ca.gov.

Form No. Z2602
Rev. 12.18.2018

THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 79A - BACK BAR CABINET, REFRIGERATED (1 EA REQ'D)

Perlick BBS108

Refrigerated Back Bar Cabinet, four-section, 108"W, self-contained refrigeration, 33.5 cu.ft. internal volume, digital thermostat, LED interior lighting, front vented, automatic defrost & condensate evaporator, includes floor drain, stainless steel interior, side mount compressor, 1/4 HP, R290 Hydrocarbon refrigerant, NSF, cULus

ACCESSORIES

Mfr	Qty	Model	Spec
Perlick	1		WARNING: The materials used in this product may contain chemicals known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov
Perlick	1		120v/60/1-ph, 4.2 amps, NEMA 5-15P
Perlick	1		5 yr. compressor warranty, 1 yr. parts & labor warranty
Perlick	1		Standard refrigerator
Perlick	1		Stainless steel top - with tapping holes
Perlick	1		Condensing unit location: Right
Perlick	1	68540-1	Condensing unit cover finish: Stainless steel
Perlick	1		End finish: Stainless steel, unfinished, both sides, standard
Perlick	1		Door type, first: solid, stainless steel
Perlick	1		Door hinge location, first: Left
Perlick	1		Door handle, first: full length stainless steel handle, 24"
Perlick	1		Shelving style, first: (3) flat shelves
Perlick	1		Door type, second: solid, stainless steel
Perlick	1		Door hinge location, second: Left
Perlick	1		Door handle, second: full length stainless steel handle, 24"
Perlick	1		Shelving style, second: (3) flat shelves
Perlick	1		Door type, third: solid, stainless steel
Perlick	1		Door hinge location, third: Right
Perlick	1		Door handle, third: full length stainless steel handle, 24"
Perlick	1		Shelving style, third: (3) flat shelves
Perlick	1		Door type, fourth: solid, stainless steel
Perlick	1		Door hinge location, fourth: Right
Perlick	1		Door handle, fourth: full length stainless steel handle, 24"
Perlick	1		Shelving style, fourth: (3) flat shelves
Perlick	1		Crisp White™ LED
Perlick	1	67062	Casters, 2-7/8", set of (6)

PRODUCT SPECIFICATION SHEETS ▶ Refrigerated Cabinets

Perlick®

SELF-CONTAINED BACK BAR REFRIGERATOR
1-, 2-, 3- AND 4-DOOR

BBS36 with optional glass w/ stainless steel door shown

BBS36 with optional wine drawers shown

NSF c UL US

5 Year Compressor Warranty

eco friendly
R290
Hydrocarbon
Refrigerant

JOB	
AREA	
ITEM NO.	
MODEL NO.	

BBS36	1-Door Model
BBS60	2-Door Model
BBS84	3-Door Model
BBS108	4-Door Model

NSF/ANSI Standard 7 Listed for open food storage.
Note: Models furnished with wine temperature are listed for the storage and display of bottled and canned products only.

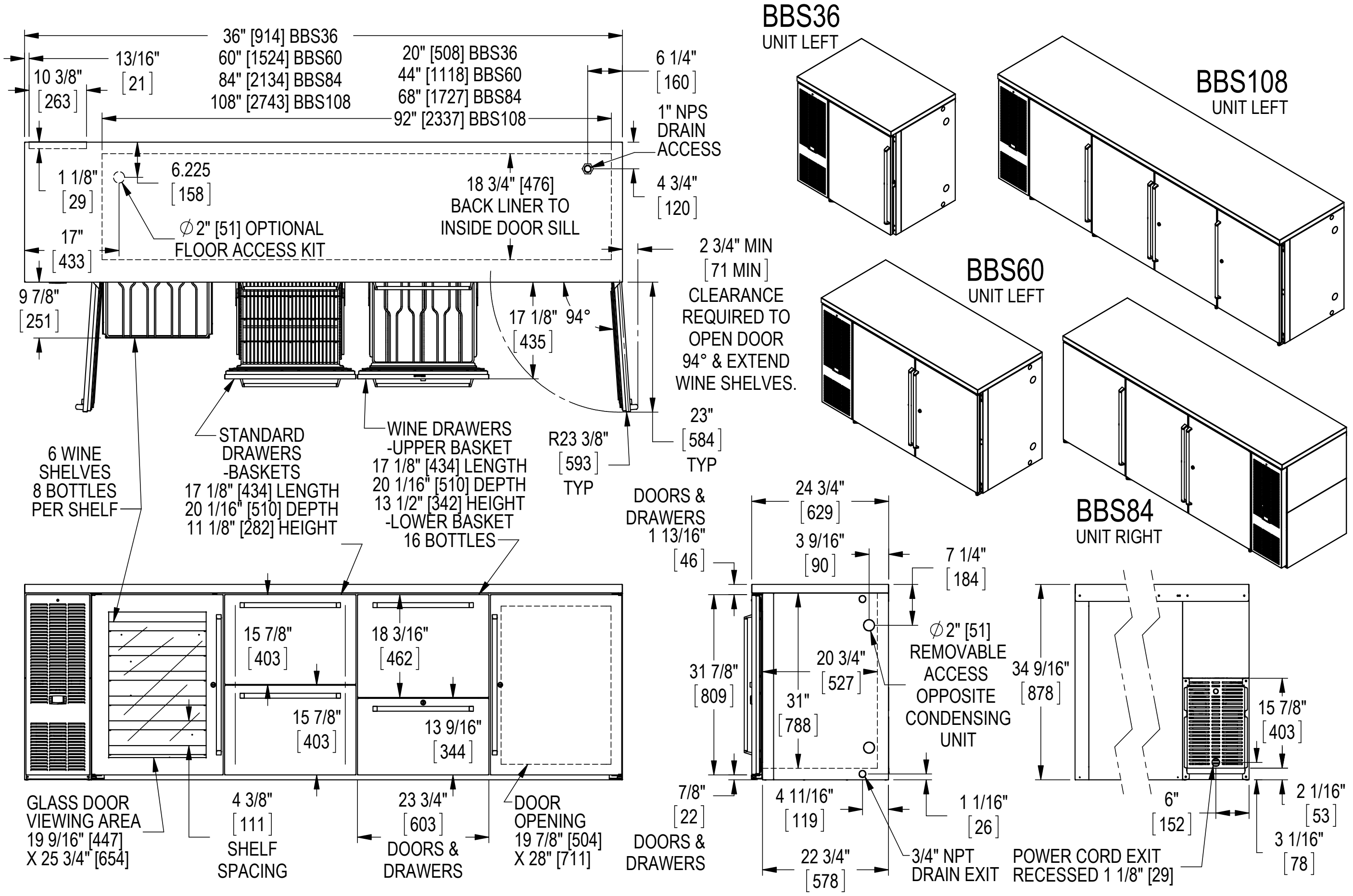
MODEL NUMBERS		**BBS36**	**BBS60**	**BBS84**	**BBS108**
NUMBER OF COMPARTMENTS		1	2	3	4
EXTERIOR CABINET DIMENSIONS	**Length - in. (mm)**	36 (914)	60 (1524)	84 (2134)	108 (2743)
	Depth - in. (mm)	24¾ (629)	24¾ (629)	24¾ (629)	24¾ (629)
	Height - in. (mm)	34 9⁄16 (878)	34 9⁄16 (878)	34 9⁄16 (878)	34 9⁄16 (878)
INTERIOR CABINET DIMENSIONS	**Length - in. (mm)**	20 (508)	44 (1118)	68 (1727)	92 (2337)
	Depth - in. (mm)	18¾ (476)	18¾ (476)	18¾ (476)	18¾ (476)
	Height - in. (mm)	28½ (724)	28½ (724)	28½ (724)	28½ (724)
INTERNAL VOLUME Net. Cu. Ft. (Litres)		7.4 (210)	16 (453)	24.8 (702)	33.5 (949)
PRODUCT CAPACITY	**CASE PACK - 12 OZ. BOTTLE/CAN**	182/273	371/553	581/868	791/1183
	STAGGERED - 12 OZ. BOTTLE/CAN	196/292	400/592	628/932	856/1272
SHIPPING WEIGHT Lbs. (kg.)		254 (115)	340 (154k)	490 (222)	671 (304)
ELECTRICAL SPECIFICATIONS	**Electrical Supply**	120 VAC/60 Hz/1 Ph	120 VAC/60 Hz/1 Ph	120 VAC/60 Hz/1 Ph	120 VAC/60 Hz/1 Ph
	Running Load Amps	1.8	2.5	4.2	4.2
	Electrical Connection	Cord connected	Cord connected	Cord connected	Cord connected
	Cord Plug Type	NEMA 5-15	NEMA 5-15	NEMA 5-15	NEMA 5-15
	Cord Length	8'	8'	8'	8'
	Defrost Initiation	Automatic	Automatic	Automatic	Automatic
	Defrost Type	Off cycle	Off cycle	Off cycle	Off cycle
	Thermostat	Digital control	Digital control	Digital control	Digital control
	Lighting Type	LED	LED	LED	LED
REFRIGERATION SPECIFICATIONS	**Horsepower**	1/6	1/5	1/4	1/4
	Refrigerant	R290	R290	R290	R290
	Refrigerant Charge (grams)	90	100	90	90
	Factory Temperature Setting - Refrigerator F (C)	38° (3.3°)	38° (3.3°)	38° (3.3°)	38° (3.3°)
	Temperature Range - Refrigerator F (C)	33°-40° (0.5°-4.5°)	33°-40° (0.5°-4.5°)	33°-40° (0.5°-4.5°)	33°-40° (0.5°-4.5°)
	Factory Temperature Setting - White Wine F (C)	50°-55° (10.0°-13.0°)	50°-55° (10.0°-13.0°)	50°-55° (10.0°-13.0°)	50°-55° (10.0°-13.0°)
	Factory Temperature Setting - Red Wine F (C)	60°-65° (15.5°-18.0°)	60°-65° (15.5°-18.0°)	60°-65° (15.5°-18.0°)	60°-65° (15.5°-18.0°)
	Temperature Range - Wine F (C)	50°-65° (10.0°-18.0°)	50°-65° (10.0°-18.0°)	50°-65° (10.0°-18.0°)	50°-65° (10.0°-18.0°)
	Condensing Unit Location	Left or Right	Left or Right	Left or Right	Left or Right
	Expansion Device	Capillary tube	Capillary tube	Capillary tube	Capillary tube
	Pull-Out Condensing Unit	Yes	Yes	Yes	Yes
	Front Vented	Yes	Yes	Yes	Yes
PLUMBING		Automatically	Automatically	Automatically	Automatically

Form No. 95176
Rev. 12.18.2018

PRODUCT SPECIFICATION SHEETS ▶ Refrigerated Cabinets

SELF-CONTAINED BACK BAR REFRIGERATOR
1-, 2-, 3- AND 4-DOOR

Note: Open floor drain not provided on models intended for non-packaged food.


36" [914] BBS36
60" [1524] BBS60
84" [2134] BBS84
108" [2743] BBS108
13/16" [21]
10 3/8" [263]
20" [508] BBS36
44" [1118] BBS60
68" [1727] BBS84
92" [2337] BBS108
6 1/4" [160]
1" NPS DRAIN ACCESS
1 1/8" [29]
6.225 [158]
18 3/4" [476] BACK LINER TO INSIDE DOOR SILL
4 3/4" [120]
Ø2" [51] OPTIONAL FLOOR ACCESS KIT
17" [433]
2 3/4" MIN [71 MIN] CLEARANCE REQUIRED TO OPEN DOOR 94° & EXTEND WINE SHELVES.
9 7/8" [251]
17 1/8" [435]
94°
23" [584] TYP
R23 3/8" [593] TYP
6 WINE SHELVES 8 BOTTLES PER SHELF
STANDARD DRAWERS -BASKETS 17 1/8" [434] LENGTH 20 1/16" [510] DEPTH 11 1/8" [282] HEIGHT
WINE DRAWERS -UPPER BASKET 17 1/8" [434] LENGTH 20 1/16" [510] DEPTH 13 1/2" [342] HEIGHT -LOWER BASKET 16 BOTTLES
BBS36 UNIT LEFT
BBS108 UNIT LEFT
BBS60 UNIT LEFT
BBS84 UNIT RIGHT
15 7/8" [403]
18 3/16" [462]
15 7/8" [403]
13 9/16" [344]
GLASS DOOR VIEWING AREA 19 9/16" [447] X 25 3/4" [654]
4 3/8" [111] SHELF SPACING
23 3/4" [603] DOORS & DRAWERS
DOOR OPENING 19 7/8" [504] X 28" [711]
DOORS & DRAWERS 1 13/16" [46]
24 3/4" [629]
3 9/16" [90]
7 1/4" [184]
Ø2" [51] REMOVABLE ACCESS OPPOSITE CONDENSING UNIT
31 7/8" [809]
20 3/4" [527]
31" [788]
34 9/16" [878]
15 7/8" [403]
7/8" [22] DOORS & DRAWERS
4 11/16" [119]
1 1/16" [26]
6" [152]
2 1/16" [53]
3 1/16" [78]
22 3/4" [578]
3/4" NPT DRAIN EXIT
POWER CORD EXIT RECESSED 1 1/8" [29]

California Prop 65 Notice:

⚠ **WARNING:** The materials used in this product may contain chemicals known to the State of California to cause cancer and birth defects or other reproductive harm, For more information go to www.P65Warnings.ca.gov.

Form No. 95176
Rev. 12.18.2018

THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 80A - DRIP TRAY (1 EA REQ'D)

Perlick

Stainless steel drip trough with glass rinser

Submittal Sheet

6/18/2018

ITEM# 81A - SPARE NO.

<Spare No.>

Submittal Sheet

6/18/2018

ITEM# 82A - SPARE NO.

<Spare No.>

THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 83A - HAVANNA BEER TOWER (1 EA REQ'D)

Perlick HA-4B

Submittal Sheet

6/18/2018

ITEM# 84A - HAND SINK (1 EA REQ'D)

Perlick TS12HSN

TS Series Underbar Hand Sink Unit, free standing, 12"W x 22-1/4"D, 6" backsplash, 10" wide x 14" front-to-back x 9-1/4" deep sink, 4" OC splash mount faucet holes, 16 oz. pump soap dispenser, C-fold paper towel dispenser on front apron, sound-deadened underside, (1) 8-1/2" standpipe, 1-1/2" NPS male drain, stainless steel construction, stainless steel legs with adjustable thermoplastic feet, NSF

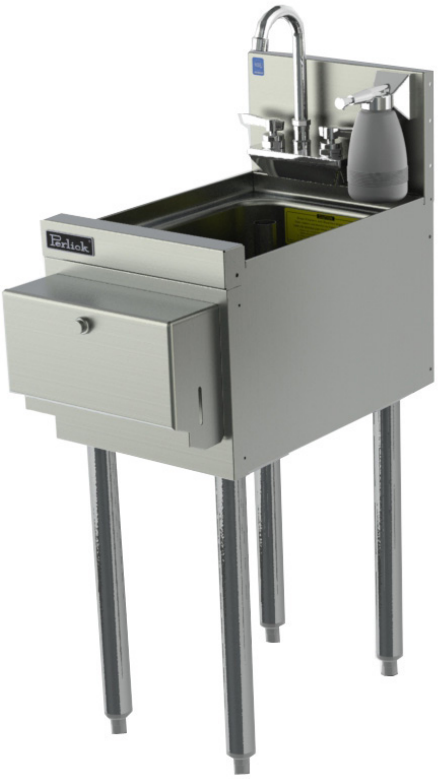
ACCESSORIES

Mfr	Qty	Model	Spec
Perlick	1	934GN-LF	Front Loading Faucet, wall/splash mount, lead free, gooseneck spout, faucet valves includes: built-in check valves to prevent back flow or across flow, (2) 3/8" O.D. x 3/8" O.D. x 18", braided stainless steel supply lines included
Perlick	1	7054L	End Splash, left, 6", for TS, TSF, or TSD series

PRODUCT SPECIFICATION SHEETS ▶ Underbar Sinks

Perlick®

UNDERBAR SINKS
SINGLE TANK/STAINLESS STEEL BOWL



JOB	
AREA	
ITEM NO.	
MODEL NO.	

MODELS
TS Series
TS12HSN

NSF® C US
ASME A112.19.3/CSA B45.4
NSF/ANSI 2

Features

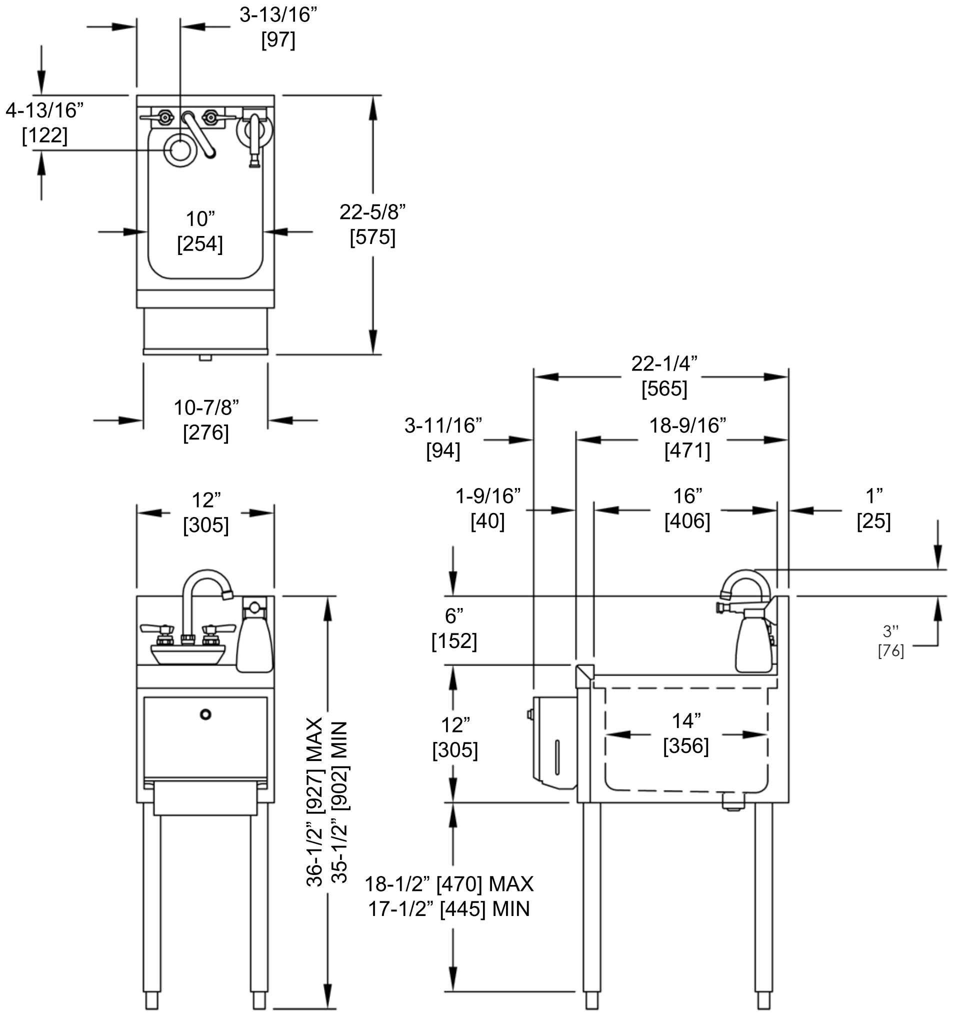
- Deep drawn stainless steel bowl
- NSF listed, commercial grade hot/cold water faucet (must be ordered separately)
- 16 oz. pump soap dispenser
- Underside is sound-deadening
- Stainless steel legs install without tools and have rust-free thermoplastic feet

Form No. SK07
Rev. 04.10.2017

PRODUCT SPECIFICATION SHEETS ▶ Underbar Sinks

UNDERBAR SINKS
SINGLE TANK/STAINLESS STEEL BOWL

MODEL NO.	**TS12HSN**
LENGTH, INCHES (mm)	12 (305)
SHIP WEIGHT, LBS. (kg)	50 (23)
TOP & SIDES	Stainless steel
BACK & BOTTOM	Stainless steel
BACKSPLASH	Stainless steel 6" high (4" high optional) with 1" return at the top, mechanically fastened and sealed to hand sink top with steel support brackets
LEGS	1-5/8" tubular, stainless steel with 1" adjustable thermoplastic feet
BOWL	Stainless steel, 10"x14"x9-1/4" deep. All horizontal and vertical edges 1-1/2" radius with balled corners. Furnished with 1-1/2" stainless steel drain socket. 8-1/2" standpipe. Sound deadening underside.
WATER FAUCET	Hot and cold, heavy-duty all brass construction, chrome plated goose neck swing spout faucet. **Must be ordered separately.** Lead-free faucet also available.
PLUMBING	Drain connection: 1-1/2" NPS male. Hot and cold water connection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4-13/16" [122]
10" [254]
22-5/8" [575]
10-7/8" [276]
22-1/4" [565]
3-11/16" [94]
18-9/16" [471]
12" [305]
1-9/16" [40]
16" [406]
1" [25]
6" [152]
3" [76]
12" [305]
14" [356]
36-1/2" [927] MAX
35-1/2" [902] MIN
18-1/2" [470] MAX
17-1/2" [445] MIN

Faucet shown for clarity. Must be ordered separately.

Form No. SK07
Rev. 04.10.2017

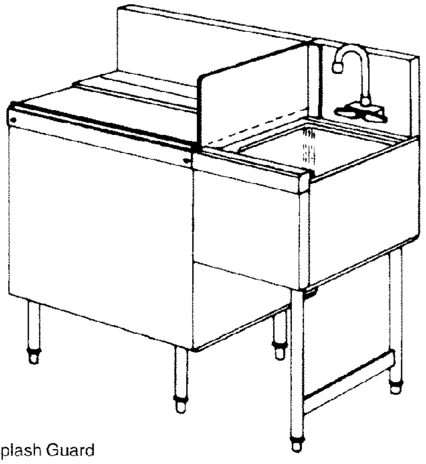
Item No.________________
Model No._______________
Job ____________________
Area___________________

Miscellaneous Accessories

Splashguards

Stainless steel. Factory installed between individual Topshelf modules or added to either end.

Part No.	For Model No.	Length	Height
7054L	Left endsplash for TS series	18"	8"
7054R	Right endsplash for TS series	18"	8"
7054	Between modules for TS series	18$^{5}/_{8}$"	8"
7054DL	Left endsplash for TSD series	24"	8"
7054DR	Right endsplash for TSD series	24"	8"
7054D	Between modules for TS series	24$^{5}/_{8}$"	8"
7054SL	Left endsplash for TSs series	38"	8"
7054SR	Right endsplash for TSS series	38"	8"

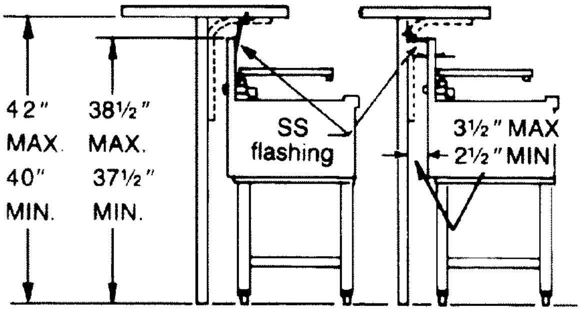


No. 7054 Splash Guard between two workboard modules

STAINLESS STEEL UNDERBAR FLASHING

Used to seal underbar service area to underside of bar. Also used to bridge the gap between the bar die and backsplash or the underbar and backsplash. Available in ten foot lengths which are easily formed in the field to match the bar die. Predrilled holes to facilitate installation.

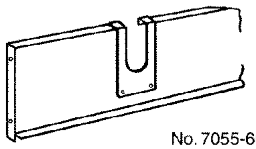
Part No.	Description
C31682	First ten feet - 4$^{1}/_{2}$" wide
C31683	Additional ten foot lengths - 4$^{1}/_{2}$" wide



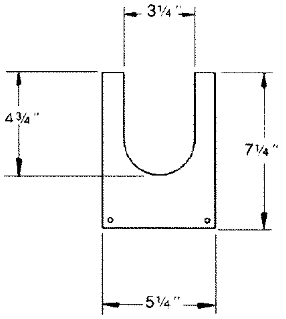
No. C31682 Stainless Steel Flashing

ACCESS CUTOUT FINISHING COVER for Trunk Housing

Part No.	Description
7055-60	Finishing cover



No. 7055-60 Finishing Cover



CONNECTOR KITS

One required for each joint.

Part No.	Description
7055-45*	For modules with 8" backsplash
7055-4-45*	For modules with 4" backsplash
7055-53	For end mount in lieu of leg

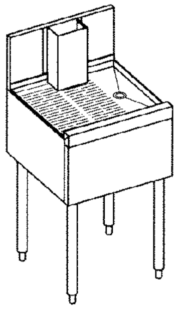
Item No.____________________
Model No.__________________
Job________________________
Area_______________________

Miscellaneous Accessories

Access Cutout with Chase for TS Series Drainboards

Stainless steel. Includes chimeny. Factory-installed. Does not alter backsplash

Part No.	For Model No.	Length	Height
7055-69	For 8" backsplash	3"	5"
7055-69-4	For 4" backsplash	3"	5"



Drainboard with No. 7055-69 Cutout

Backsplash Cutout for Soda Lines

Stainless steel. Includes chimeny. Factory-installed. Does not alter backsplash

Part No.	For Model No.	Length	Height
7055-265	Backsplash cutout for soda lines	6"	4"

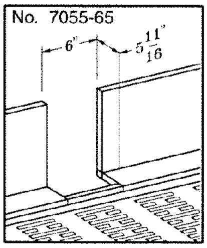
ACCESS CUTOUT FINISHING COVER for Trunk Housing

Part No.	Description
7055-60	Finishing cover

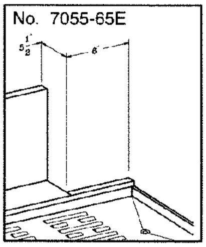
ACCESS CUTOUT without Chase for TSD Series Workboards

Provides a 6" x 5¾" opening for beverage and/or electrical lines. Factory installed.

Part No.	Description
7055-65E	Cutout at either end (specify location)
7055-65	Cutout 6" increments from either end (specify location)



No. 7055-65

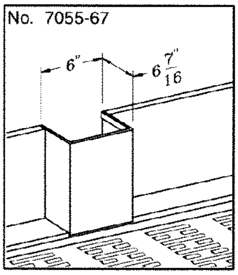


No. 7055-65E

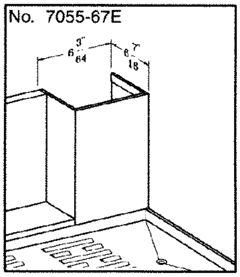
ACCESS CUTOUT with Chase for TSD Series Workboards

Provides a 6" x 6½" opening for beverage and/or electrical lines. Factory installed.

Part No.	Description
7055-67E	Cutout at either end (specify location)
7055-67	Cutout 6" increments from either end (specify location)



No. 7055-67



No. 7055-67E

Perlick CORPORATION

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Form No. ACC-10
7/00

THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 85A - DRAINBOARD (1 EA REQ'D)

Perlick TSD24

TSD Series Underbar Drainboard, 24"W x 24"D, embossed top, 6"H backsplash, 6" rear deck, stainless steel legs with adjustable thermoplastic feet, stainless steel construction, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Perlick	1		6" Backsplash standard
Perlick	1	7054R	End Splash, right, 6", for TS, TSF, or TSD series

DRAINBOARDS

TS and TSD SERIES

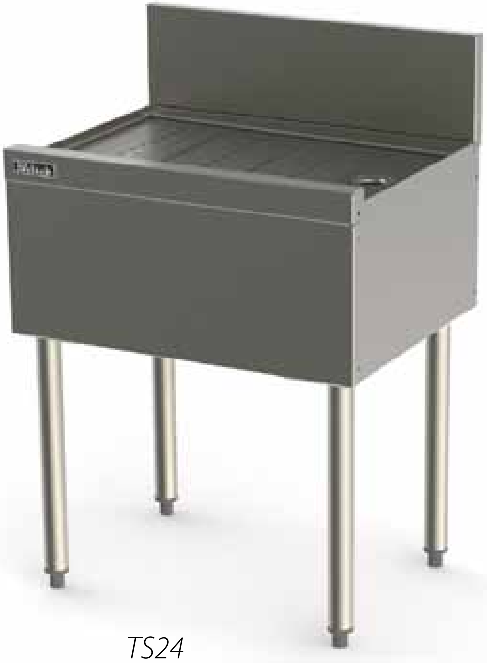
NSF

MODELS TS Series	**MODELS** TSD Series
☐ TS12*	☐ TSD12*
☐ TS18*	☐ TSD18*
☐ TS24	☐ TSD24
☐ TS30	☐ TSD30
☐ TS36	☐ TSD36
☐ TS42	☐ TSD42
☐ TS48	☐ TSD48

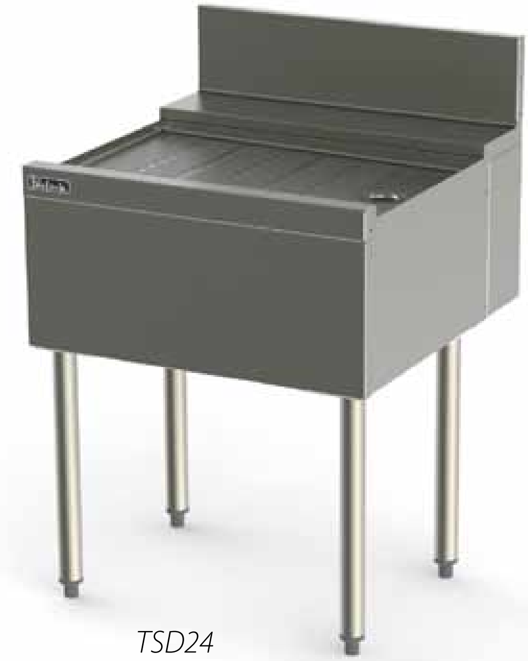
** Available in 1" increments from 13" to 23"*

Perlick Features

- Embossed stainless steel drainboard
- Screw-in legs for fast installation
- Stainless steel legs install without tools and have "Rust Free" Thermoplastic feet



TS24



TSD24

GENERATIONS OF EXCELLENCE

Form No.DB01
Rev. 01.16.2012

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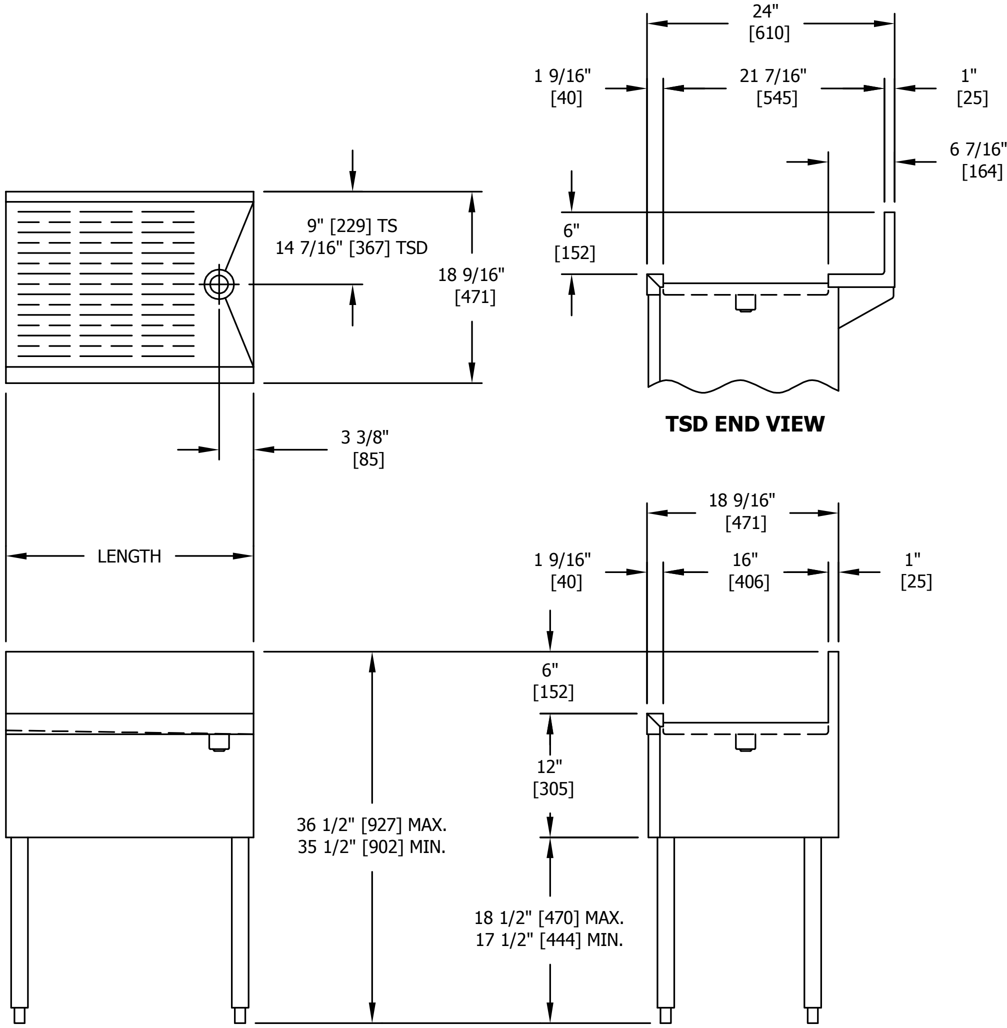
Size and Specifications

Drainboards - TS and TSD Series

Job ____________________
Area ____________________
Item No. ____________________
Model No. ____________________

MODEL NOS.	TS(D)12	TS(D)18	TS(D)24	TS(D)30	TS(D)36	TS(D)42	TS(D)48
LENGTH IN. (mm)	12″ (305)	18″ (457)	24″ (610)	30″ (914)	36″ (914)	42″ (1067)	48″ (1219)
SHIP WT. lbs. (kg)	35 (16)	40 (18)	45 (20)	50 (23)	60 (27)	90 (41)	115 (52)
FRONT & SIDES	Stainless steel						
BACKSPLASH	**General and TS Series:** Stainless steel 6″ high (4″ optional) with 1″ return at top, mechanically fastened and sealed to top with steel support brackets **TSD Series:** Stainless steel rear deck						
BACK	Galvanized steel						
DRAINBOARD	Embossed stainless steel, 16″ deep front to back. All horiztonal and vertical edges 1/4″ radius with balled corners. Underside reinforced with welded brackets. Stainless steel drain socket.						
LEGS	1-5/8″ tubular, stainless steel with 1″ adjustable thermoplastic foot						
PLUMBING	Drain connection– 1-1/2″ NPS male						


24"
[610]
1 9/16"
[40]
21 7/16"
[545]
1"
[25]
6 7/16"
[164]
9" [229] TS
14 7/16" [367] TSD
18 9/16"
[471]
6"
[152]
TSD END VIEW
3 3/8"
[85]
18 9/16"
[471]
1 9/16"
[40]
16"
[406]
1"
[25]
LENGTH
6"
[152]
12"
[305]
36 1/2" [927] MAX.
35 1/2" [902] MIN.
18 1/2" [470] MAX.
17 1/2" [444] MIN.

Form No. DB01
Rev. 01.16.2012

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THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 86A - BOTTLE STORAGE UNIT (1 EA REQ'D)

Perlick TS24LS

TS Series Liquor Bottle Display Unit, modular, 24" wide, 24" front-to-back, with 3-7/8" deep steps, stainless steel construction

ACCESSORIES

Mfr	Qty	Model	Spec
Perlick	1		6" Backsplash standard
Perlick	1	BG24	Bottle Guardrail Set, for TS24LS
Perlick	1	LC24	Locking Cover, for TS24LS (factory installed)

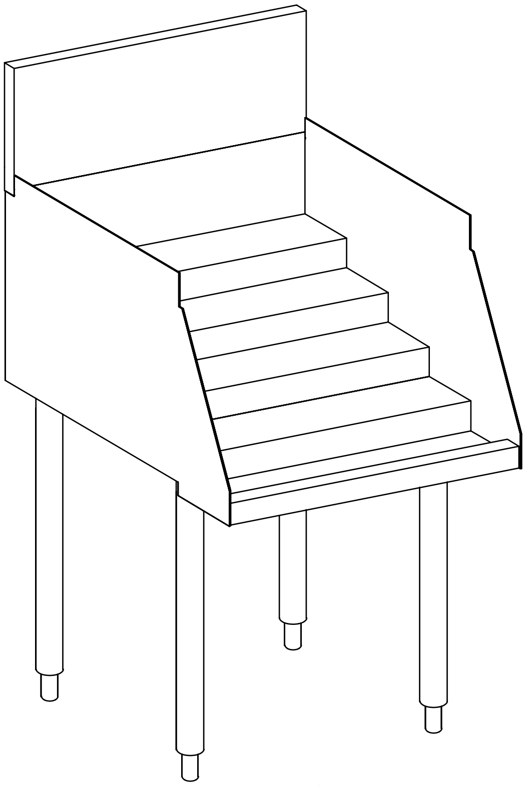
STORAGE BINS FOR LIQUOR

Perlick Features

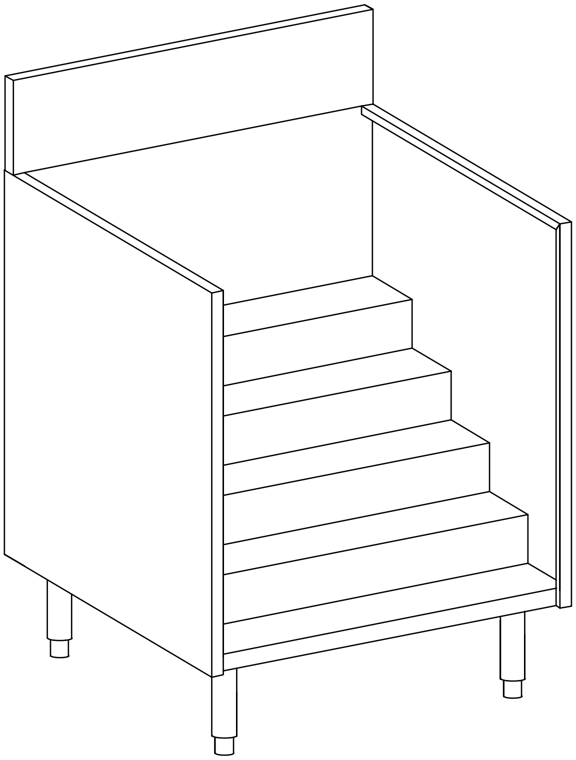
- Solid stainless steel steps without gaps.

MODEL NOS.

☐ TS12LS
☐ TS18LS
☐ TS24LS
☐ 7055A3



TS18LS



7055A3

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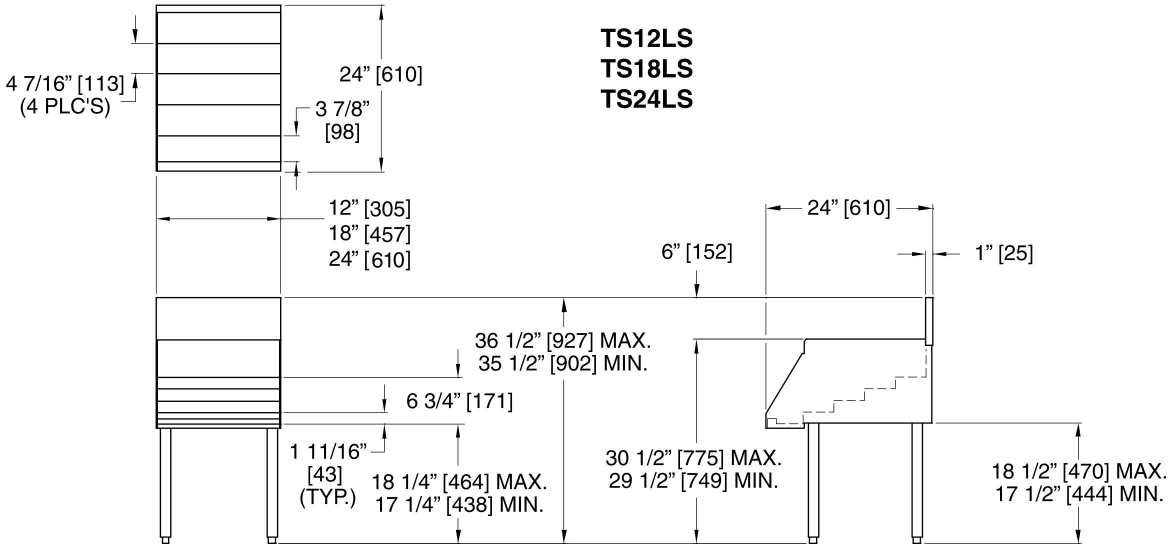
Form No. SB02
Rev. 03.30.09

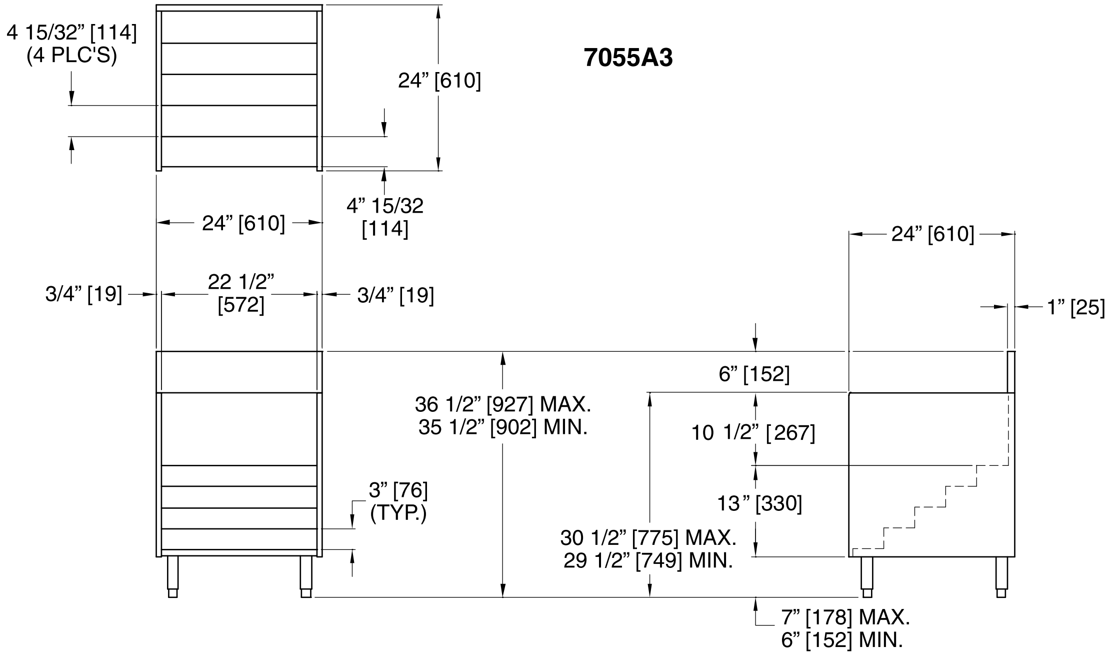
NSF®

Sizes and Specifications
Storage Bins for Liquor

Job ____________________
Area ____________________
Item No. ____________________
Model No. ____________________

MODEL NOS.	TS12LS	TS18LS	TS24LS	7055A3
Length Ins. (mm)	12" (305)	18" (457)	24" (610)	24" (610)
Ship wt lbs. (kg)	30 (14)	35 (16)	40 (18)	40 (18)
general PARTS	Sainless steel.			
Backsplash	Stainless steel 6" high (4" high optional) with 1" return at top, mechanically fastened and sealed with steel support brackets.			
Legs	**Models TS12LS, TS18LS and TS24LS**: 1⅝" tubular, stainless steel with 1" adjustable thermoplastic foot. **Model 7055A3**: 1⅝" tubular, stainless steel with 1" adjustable stainless steel foot.			


TS12LS
TS18LS
TS24LS
4 7/16" [113]
(4 PLC'S)
24" [610]
3 7/8"
[98]
12" [305]
18" [457]
24" [610]
24" [610]
6" [152]
1" [25]
36 1/2" [927] MAX.
35 1/2" [902] MIN.
6 3/4" [171]
1 11/16"
[43]
(TYP.)
18 1/4" [464] MAX.
17 1/4" [438] MIN.
30 1/2" [775] MAX.
29 1/2" [749] MIN.
18 1/2" [470] MAX.
17 1/2" [444] MIN.


7055A3
4 15/32" [114]
(4 PLC'S)
24" [610]
4" 15/32
[114]
24" [610]
22 1/2"
[572]
3/4" [19]
3/4" [19]
24" [610]
1" [25]
6" [152]
36 1/2" [927] MAX.
35 1/2" [902] MIN.
10 1/2" [267]
3" [76]
(TYP.)
13" [330]
30 1/2" [775] MAX.
29 1/2" [749] MIN.
7" [178] MAX.
6" [152] MIN.

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Form No. SB02
Rev. 03.30.09

Submittal Sheet

6/18/2018

ITEM# 87A - ICE BIN (1 EA REQ'D)

Perlick TS36IC10

TS Series Underbar Ice Bin/Cocktail Unit, modular with cold plate, 36"W x 18-9/16"D, approximately 85-lb. ice capacity, 10-circuit aluminum cold plate concealed under bin liner, 6"H backsplash with 1" return at top, ABS plastic top ledge, 10-3/4" deep stainless steel ice bin, stainless steel front & sides, galvanized steel back & bottom, 1/2" NPS male drain, 1-5/8" tubular stainless steel legs with 1" adjustable thermoplastic feet, NSF

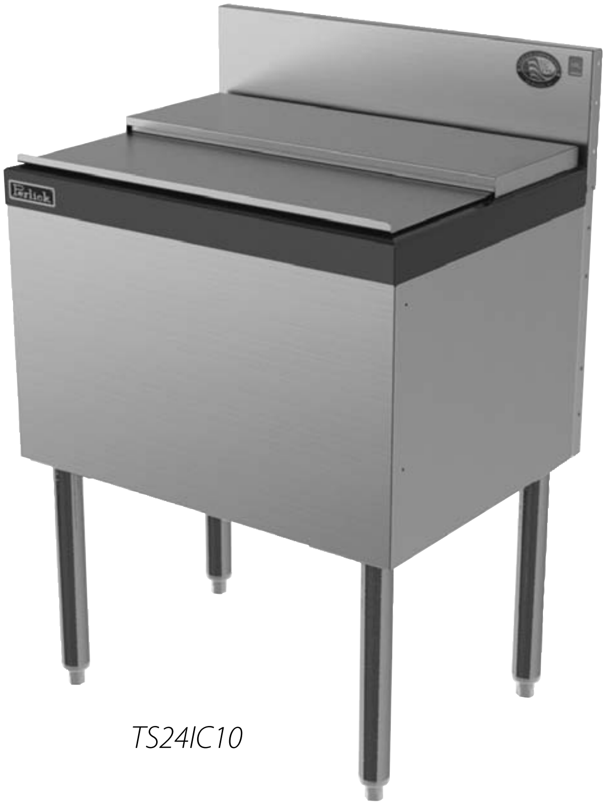
ACCESSORIES

Mfr	Qty	Model	Spec
Perlick	1		6" Backsplash standard
Perlick	1	ICC36	Ice Chest Covers, 2-piece sliding assembly, 36"W, front & back, stainless steel (for TS, TSD, & TSS ice chests)
Perlick	1	SR-S36A	Speed Rail, single, 36" W, stainless steel construction, factory installed
Perlick	1	SRLC-S36	Locking Speed Rail Cover, single, 36" W, stainless steel construction, factory installed (cover only)
Perlick	1	7055-265A	Backsplash cutout for soda lines
Perlick	1		Left side of backsplash

STANDARD ICE CHESTS WITH COLD PLATE

NSF

MODELS TS Series	**MODELS** TSD Series
☐ TS24IC10	☐ TSD24IC10
☐ TS30IC10	☐ TSD30IC10
☐ TS36IC10	☐ TSD36IC10
☐ TS42IC10	☐ TSD42IC10
☐ TS48IC10	☐ TSD48IC10



TS24IC10

Perlick Features

- Patented design conceals cold plate under liner for improved sanitation
- Dent resistent ABS top ledge
- Stainless steel legs install without tools and have "Rust Free" thermoplastic feet

GENERATIONS OF EXCELLENCE

Form No. IC01
Rev.01.17.2012

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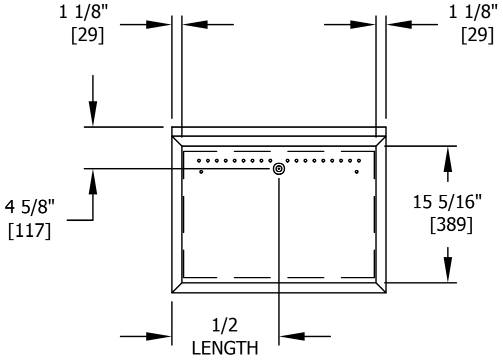
Size and Specifications

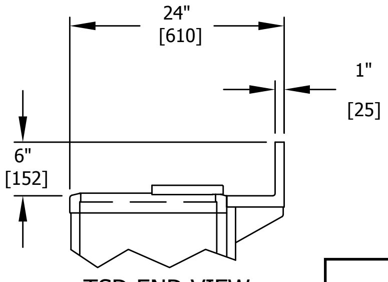
Standard Ice Chests with Cold Plate

NSF

Job ____________________
Area ____________________
Item No. ____________________
Model No. ____________________

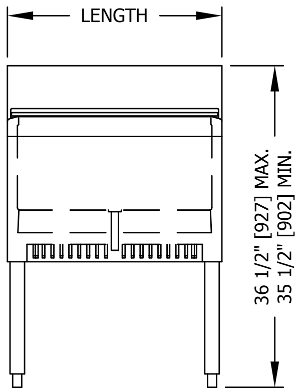
MODEL NOS.	TS(D)24IC10	TS(D)30IC10	TS(D)36IC10	TS(D)42IC10	TS(D)48IC10
LENGTH IN. (mm)	24” (610)	30” (762)	36” (914)	42” (1067)	48” (1219)
ICE CAP. lbs. (kg)	50 (22.7)	70 (31.8)	85 (38.6)	100 (45.4)	115 (52.2)
SHIP WT. lbs. (kg)	166 (75.3)	191 (86.6)	201 (91.2)	211 (95.7)	221 (100.2)
FRONT & SIDES	Stainless steel, top rim ABS				
BACKSPLASH	**General and TS Series:** Stainless steel 6” high (4” optional) with 1” return at top, mechanically fastened and sealed to ice chest top with steel support brackets **TSD Series:** Backlash and rear deck stainless steel				
BACK & BOTTOM	Galvanized steel				
INTERIOR	Stainless steel with 1/4” radius corners, welded and sealer with non-exposed cold plate. Interiors can be divided with accessory freestanding ice dividers				
INSULATION	Foamed-in-place polyurethane				
LEGS (optional)	1-5/8” tubular, stainless steel with 1” adjustable thermoplastic foot				
PLUMBING	Drain connection– 1/2” NPS male				
COLD PLATE	Cast aluminum plate concealed under ice chest liner. Cold plate has 2 full-length circuits and 8 half-length circuits. Connections– 5/16” O.D. stainless steel tubing with swaged end to accept standard 1/4” I.D. beverage tubing				
OPERATING SPECIFICATIONS	Each full circuit will deliver four, 6oz drinks per minute at 40° continuously, or 40oz every three minutes in a single draw (Flow rate 2oz/sec, 75° product)				

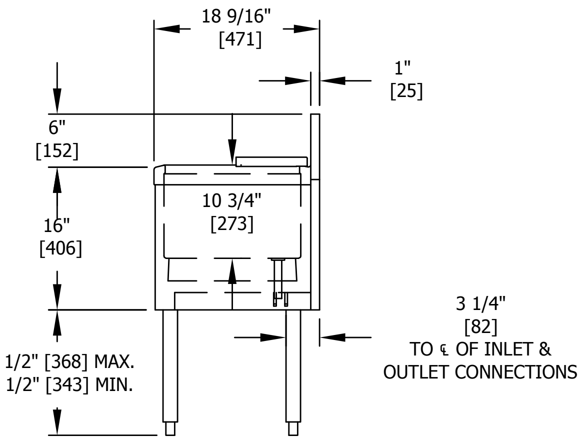




TSD END VIEW

Note: Covers not included.





TS END VIEW

Form No. IC01
Rev. 01.17.2012

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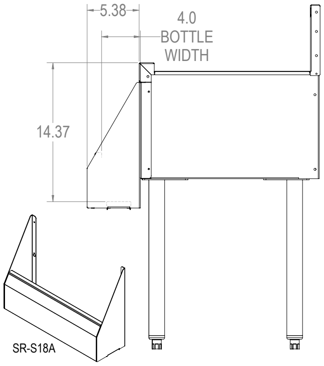
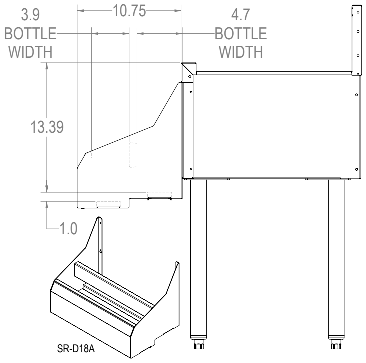
SINGLE , DUAL AND HANG ON SPEED RAILS.
SINGLE AND DUAL LOCKING COVERS.

SPEED RAILS

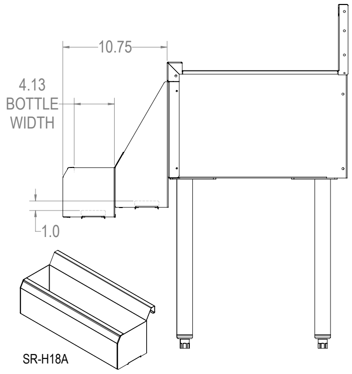
SINGLE



DUAL



HANG ON



SPEED RAILS

Length Inches (mm)	Single Speed Rail Part No.	Double Speed Rail Part No.	Hang On Speed Rail Part No.
12" (305)	SR-S12A	SR-D12A	SR-H12A
13" (330)	SR-S13A	SR-D13A	SR-H13A
14" (356)	SR-S14A	SR-D14A	SR-H14A
15" (381)	SR-S15A	SR-D15A	SR-H15A
16" (406)	SR-S16A	SR-D16A	SR-H16A
17" (432)	SR-S17A	SR-D17A	SR-H17A
18" (457)	SR-S18A	SR-D18A	SR-H18A
19" (483)	SR-S19A	SR-D19A	SR-H19A
20" (508)	SR-S20A	SR-D20A	SR-H20A
21" (533)	SR-S21A	SR-D21A	SR-H21A
22" (559)	SR-S22A	SR-D22A	SR-H22A
23" (584)	SR-S23A	SR-D23A	SR-H23A
24" (610)	SR-S24A	SR-D24A	SR-H24A
28" (711)	SR-S28A	SR-D28A	SR-H28A
30" (762)	SR-S30A	SR-D30A	SR-H30A
34" (864)	SR-S34A	SR-D34A	SR-H34A
36" (914)	SR-S36A	SR-D36A	SR-H36A
42" (1067)	SR-S42A	SR-D42A	
48" (1219)	SR-S48A	SR-D48A	
54" (1372)	SR-S54A		
60" (1372)	SR-S60A		
66" (1676)	SR-S66A		
72" (1829)	SR-S72A		
78" (1981)	SR-S78A		
84" (2134)	SR-S84A		
90" (2286)	SR-S90A		
96" (2438)	SR-S96A		

- 5-1/8" front panel to improve bottle retention. Prevents bottles from tipping forward.
- Lower bottle height provides improved clearance to ice bin.
- Plastic extrusion on bottom support provides sound deadening.
- Plastic clear extrusion on front top edge of rail provides sound deadening and protection for bottle location labels.

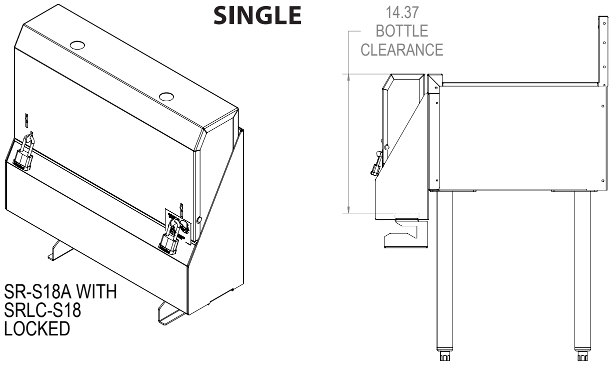
NSF® COMPONENT

Form No. Z2462
Rev. 03.24.2017

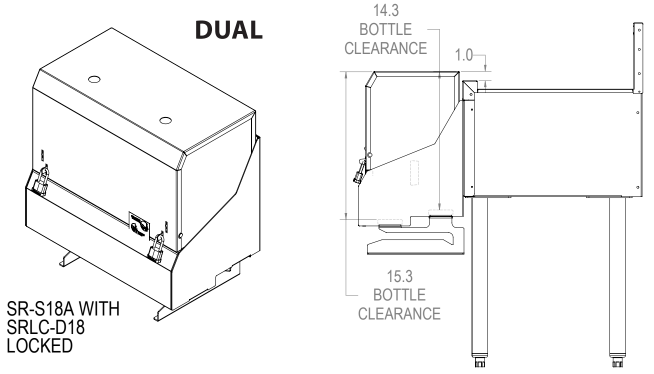
SINGLE, DUAL AND HANG ON SPEED RAILS.
SINGLE AND DUAL LOCKING COVERS.

LOCKING SPEED RAIL COVERS (COVER ONLY)

SINGLE

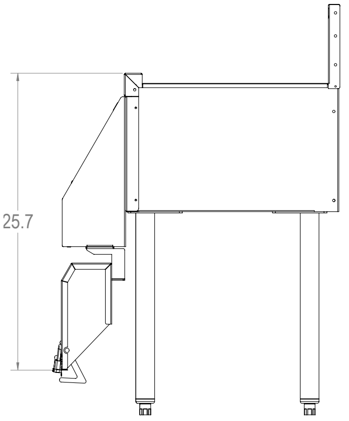


DUAL

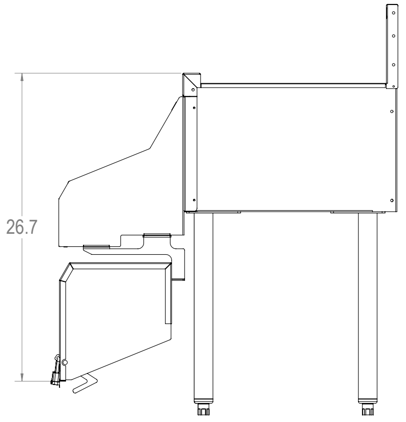


(Cover Only) Length Inches (mm)	Single Locking Cover Part No.	Dual Locking Cover Part No.
12" (305)	SRLC-S12	SRLC-D12
13" (330)	SRLC-S13	SRLC-D13
14" (356)	SRLC-S14	SRLC-D14
15" (381)	SRLC-S15	SRLC-D15
16" (406)	SRLC-S16	SRLC-D16
17" (432)	SRLC-S17	SRLC-D17
18" (457)	SRLC-S18	SRLC-D18
19" (483)	SRLC-S19	SRLC-D19
20" (508)	SRLC-S20	SRLC-D20
21" (533)	SRLC-S21	SRLC-D21
22" (559)	SRLC-S22	SRLC-D22
23" (584)	SRLC-S23	SRLC-D23
24" (610)	SRLC-S24	SRLC-D24
28" (711)	SRLC-S28	SRLC-D28
30" (762)	SRLC-S30	SRLC-D30
34" (864)	SRLC-S34	SRLC-D34
36" (914)	SRLC-S36	SRLC-D36
42" (1067)	SRLC-S42	SRLC-D42
48" (1219)	SRLC-S48	SRLC-D48
54" (1372)	SRLC-S54	
60" (1372)	SRLC-S60	
66" (1676)	SRLC-S66	
72" (1829)	SRLC-S72	
78" (1981)	SRLC-S78	
84" (2134)	SRLC-S84	
90" (2286)	SRLC-S90	
96" (2438)	SRLC-S96	

Single cover stored when not in use.



Dual cover stored when not in use.



- Heavy duty 18 ga. stainless steel construction for strength and security.
- Perlick-exclusive design includes convenient, built storage solution.
- For speed rails longer than 48", the locking covers consist of 2 sections for easy handling.
- Padlocks included.

Form No. Z2462
Rev. 03.24.2017

UNDERBAR ACCESSORIES
ICE CHESTS

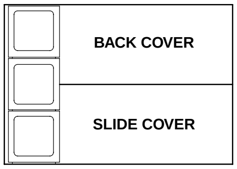
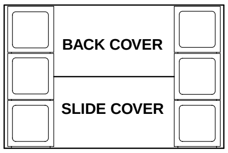
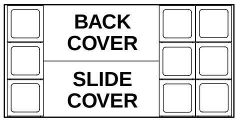
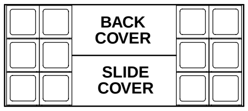
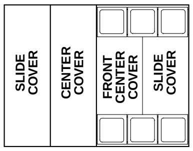
Job ____________________
Area ____________________
Item No. ____________________
Model No. ____________________

BOTTLE WELLS and COVER ASSEMBLIES

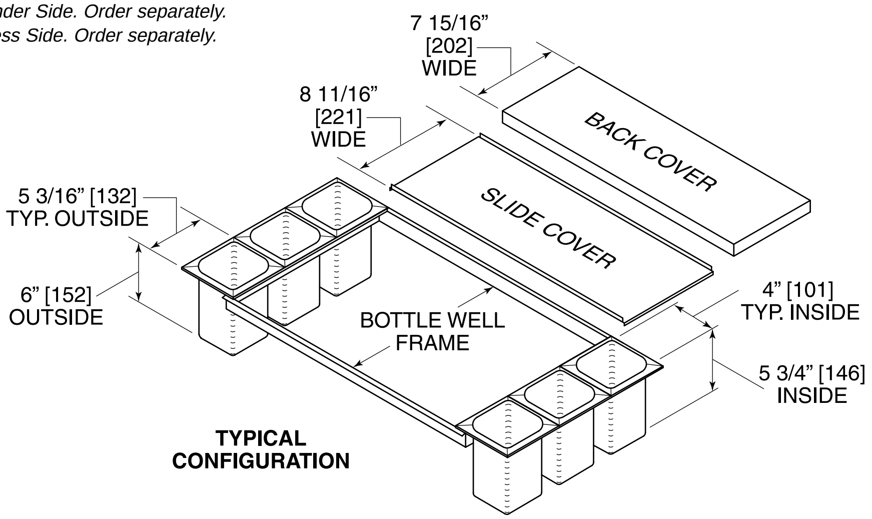
BOTTLE WELLS	Black high impact polypropylene. Inside dimensions of each cup is 4” x 4” x 5 ¾” deep.
COVERS	Two piece, stainless steel. NOTE: Thru-the-bar has a four piece cover assembly.

MODEL NUMBERS

Standard	**TS24IC(8)**	**TS30IC(8)**	**TS36IC(8)**	**TS42IC(8)**	**TS48IC(8)**	
Extra Deep	**7055A62/64**					
Thru-the-Bar						**7055A70/73**

 BACK COVER SLIDE COVER	BW3-24 (CC5*)	BW3-30 (CC7*)	BW3-36 (CC7*)	N/A	N/A	N/A
 BACK COVER SLIDE COVER	BW6-24 (CC4*)	BW6-30 (CC6*)	BW6-36 (CC6*)	BW6-42 (CC7*)	BW6-48 (CC7*)	N/A
 BACK COVER SLIDE COVER	N/A	BW9-30 (CC4*)	BW9-36 (CC7*)	BW9-42 (CC7*)	BW9-48 (CC7*)	N/A
 BACK COVER SLIDE COVER	N/A	N/A	BW12-36 (CC4*)	BW12-42 (CC6*)	BW12-48 (CC7*)	N/A
 SLIDE COVER CENTER COVER FRONT CENTER COVER SLIDE COVER	N/A	N/A	N/A	N/A	N/A	BW6PT (CC4**) (CC7†)

* *Maximum optional Condiment Rack Applicable. Order separately.*
** *Maximum optional Condiment Rack Applicable on Bartender Side. Order separately.*
† *Maximum optional Condiment Rack Applicable on Waitress Side. Order separately.*


7 15/16” [202] WIDE
8 11/16” [221] WIDE
BACK COVER
SLIDE COVER
5 3/16” [132] TYP. OUTSIDE
6” [152] OUTSIDE
BOTTLE WELL FRAME
4” [101] TYP. INSIDE
5 3/4” [146] INSIDE

TYPICAL CONFIGURATION

Perlick CORPORATION

8300 West Good Hope Road • Milwaukee, WI 53223 • Phone 414-353-7060 • Fax 414-353-7069
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Therefore, we reserve the right to change specifications without prior notice.

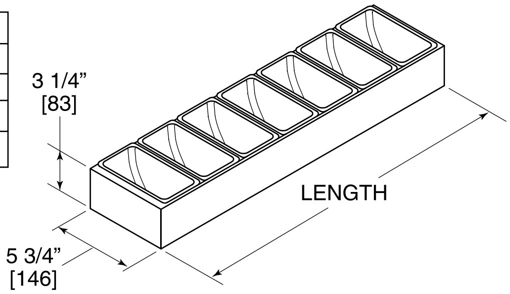
Form No. ACC-01
Rev. 03.30.05

UNDERBAR ACCESSORIES
ICE CHESTS

Job ______________________
Area______________________
Item No.___________________
Model No. _________________

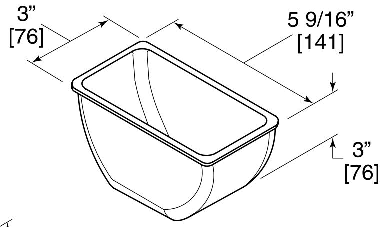
CONDIMENT CUPS

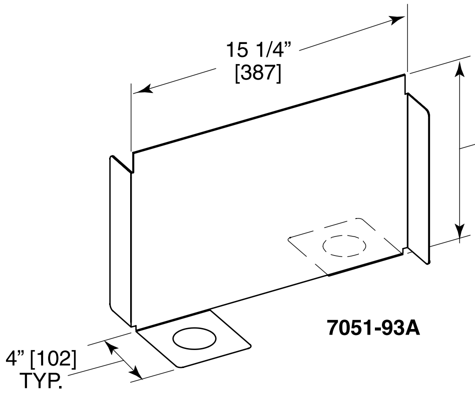
MODEL NOS.		CC4	CC5	CC6	CC7
DIMENSIONS	Length Ins. (mm)	12 7/16” (316)	15 3/8” (391)	18 5/16” (465)	20 1/4” (514)
NUMBER OF CUPS		4	5	6	7
CUP		White Polyethelyene, 1 pint (.5 Liter)			
HOUSING		Free standing, stainless steel with rubber feet.			


3 1/4”
[83]
LENGTH
5 3/4”
[146]

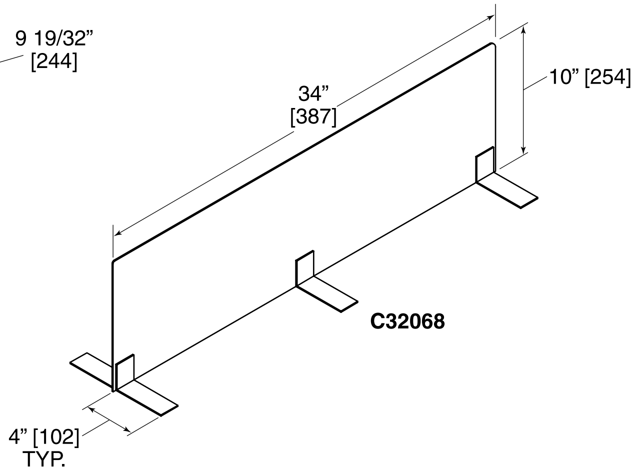
ICE DIVIDERS - FREE STANDING

MODEL NOS.	7051-93A	C32068
APPLICATION	Standard Ice Chests	Thru-the Bar Ice Chests
MATERIAL	Stainless steel.	


3”
[76]
5 9/16”
[141]
3”
[76]


15 1/4”
[387]
9 19/32”
[244]
4” [102]
TYP.

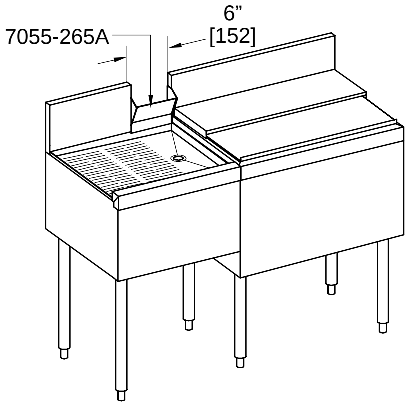
7051-93A

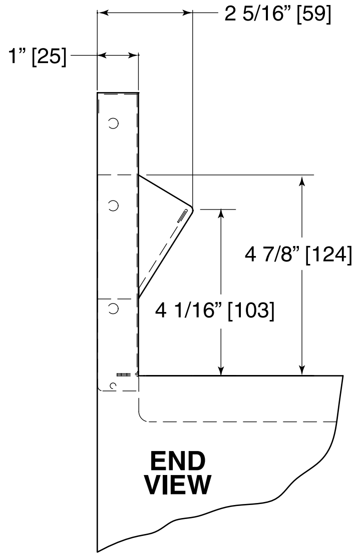

34”
[387]
10” [254]
4” [102]
TYP.

C32068

BACKSPLASH CUT-OUT

MODEL NOS.	7055-265A
APPLICATION	TS Series Underbar with 6” or 4” high back splash to provide access for soda lines.


7055-265A
6”
[152]


2 5/16” [59]
1” [25]
4 7/8” [124]
4 1/16” [103]
END
VIEW

Perlick CORPORATION
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Form No. ACC-01
Rev. 03.30.05

THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 88A - DRAINBOARD (1 EA REQ'D)

Perlick TSD24

TSD Series Underbar Drainboard, 24"W x 24"D, embossed top, 6"H backsplash, 6" rear deck, stainless steel legs with adjustable thermoplastic feet, stainless steel construction, NSF

The spec sheet for this item can be viewed on item 85A)

ACCESSORIES

Mfr	Qty	Model	Spec
Perlick	1		6" Backsplash standard
Perlick	1	7054L	End Splash, left, 6", for TS, TSF, or TSD series

Submittal Sheet

6/18/2018

ITEM# 89A - TRASH RECEPTACLE (1 EA REQ'D)

Perlick TS12TRA

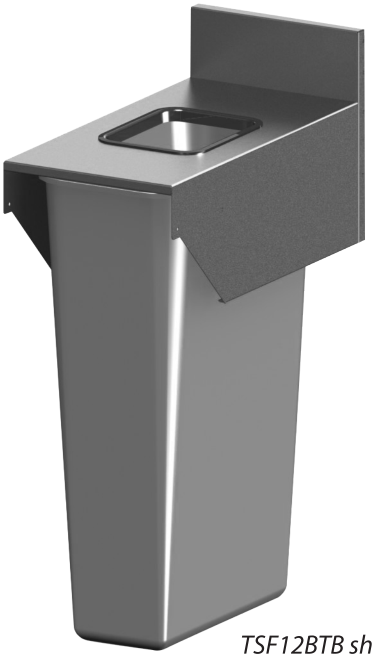
TS Series Trash Receptacle Top Cover, 12"W x 23-13/16"D x 17-15/16"H, stainless steel construction (wastebasket is not included), 6"H backsplash, sliding top cover, hinged door on front apron (requires support by adjacent structure, underbar equipment or accessory end panel & leg kit. Leg kit can be used on ONE side only)

ACCESSORIES

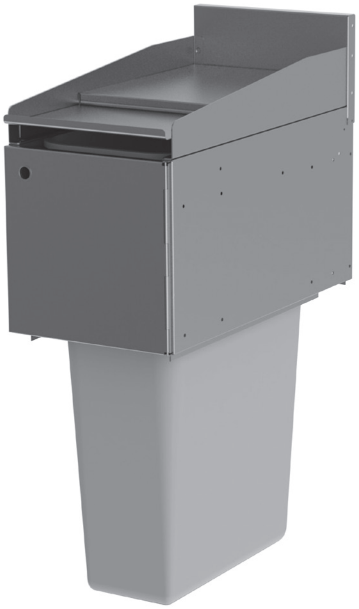
Mfr	Qty	Model	Spec
Perlick	1		6" Backsplash standard
Perlick	1	57265	Wastebasket, grey, Slim Jim
Perlick	1	TRA-PL	Panel Leg (specify left or right, one side only)
Perlick	1		Leg on left

Perlick®

STAINLESS STEEL UNDERBAR
TRASH MODULES



TSF12BTB shown



TS12TRA shown

JOB	
AREA	
ITEM NO.	
MODEL NO.	

MODELS
TSF12BTB
TS12TRA

Features

- Requires support by adjacent underbar equipment or accessory end panel and leg kit
- Accessories available include end panel, end splash and wastebasket (grey Slim Jim)

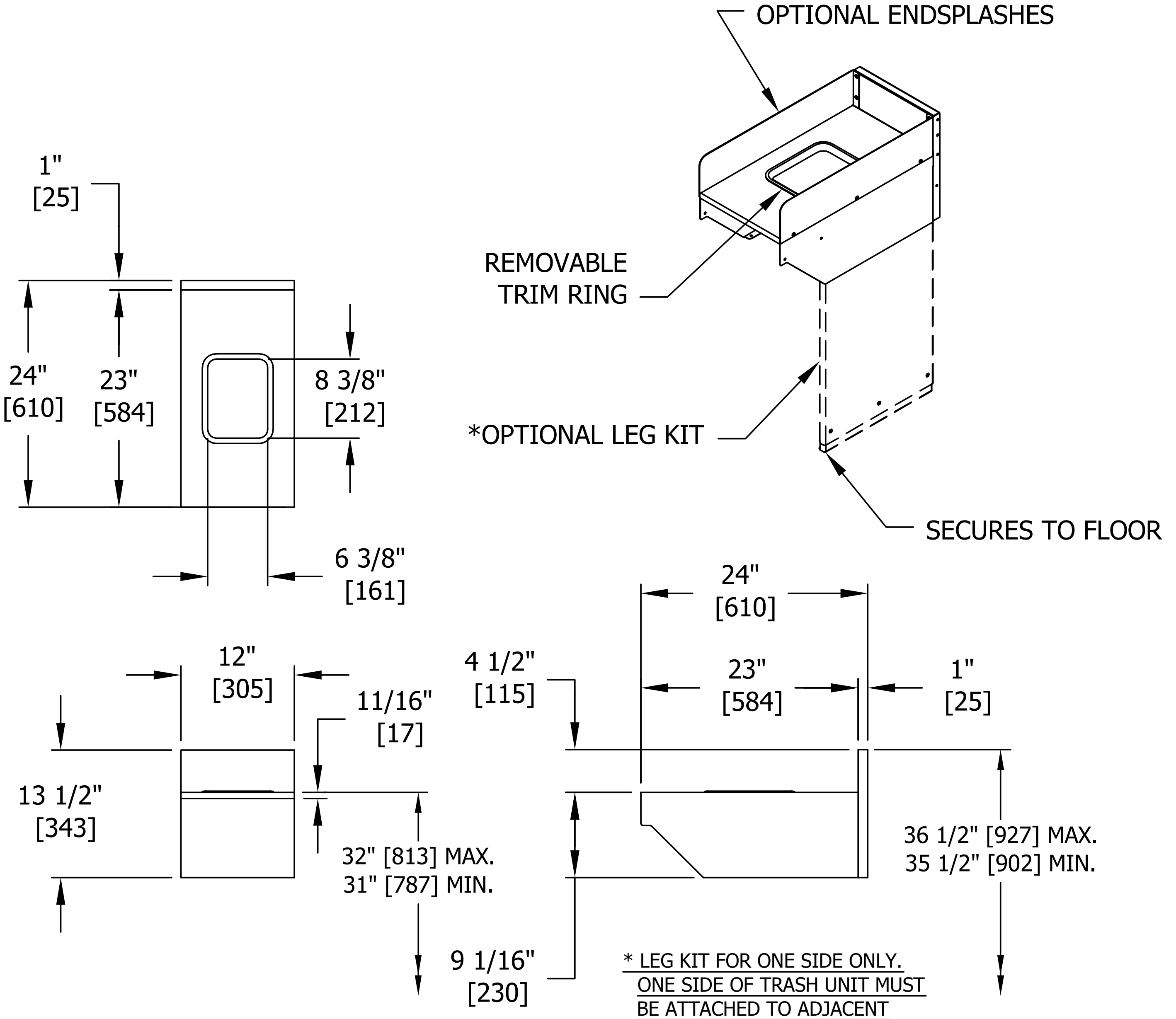
MODEL NOS.	TSF12BTB	TS12TRA
LENGTH, INCHES (mm)	12 (306)	12 (306)
SHIP WEIGHT, LBS. (kg)	25 (11)	35 (15)
GENERAL PARTS	Stainless steel	
BACKSPLASH	6" high (4" high optional)	
WASTEBASKET ACCESSORIES	Wastebasket (Grey Slim Jim 11"L x 20"W x 30"H - 57265)	
ACCESSORIES, TSF12BTB	End panel (BRG-PL), End splash (BRG-ES)	
ACCESSORY, TS12TRA	Panel leg (TRA-PL)	

Note: Requires support by adjacent underbar equipment or accessory end panel and leg kit.

Form No. MM02
Rev. 07.06.2017

STAINLESS STEEL UNDERBAR
TRASH MODULES

TSF12BTB


OPTIONAL ENDSPLASHES
1" [25]
24" [610]
23" [584]
8 3/8" [212]
REMOVABLE TRIM RING
*OPTIONAL LEG KIT
SECURES TO FLOOR
6 3/8" [161]
24" [610]
12" [305]
4 1/2" [115]
23" [584]
1" [25]
11/16" [17]
13 1/2" [343]
32" [813] MAX.
31" [787] MIN.
36 1/2" [927] MAX.
35 1/2" [902] MIN.
9 1/16" [230]

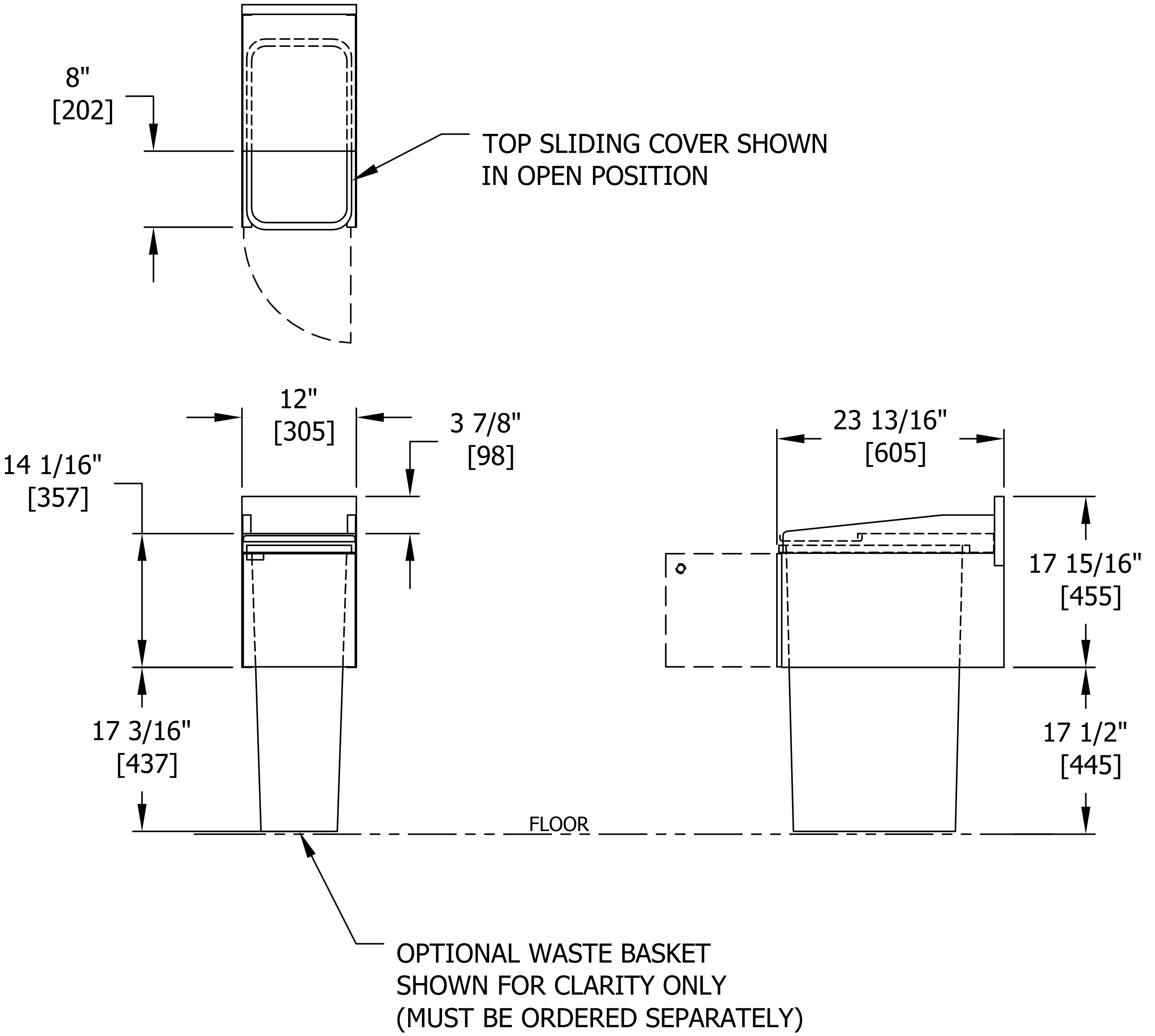
* LEG KIT FOR ONE SIDE ONLY.
ONE SIDE OF TRASH UNIT MUST
BE ATTACHED TO ADJACENT
EQUIPMENT OR STRUCTURE.

Form No. MM02
Rev. 07.06.2017

Perlick®

STAINLESS STEEL UNDERBAR
TRASH MODULES

TS12TRA


8"
[202]
TOP SLIDING COVER SHOWN
IN OPEN POSITION
12"
[305]
3 7/8"
[98]
14 1/16"
[357]
23 13/16"
[605]
17 15/16"
[455]
17 3/16"
[437]
17 1/2"
[445]
FLOOR
OPTIONAL WASTE BASKET
SHOWN FOR CLARITY ONLY
(MUST BE ORDERED SEPARATELY)

THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 90A - HAND SINK (1 EA REQ'D)

Perlick TSD12HS

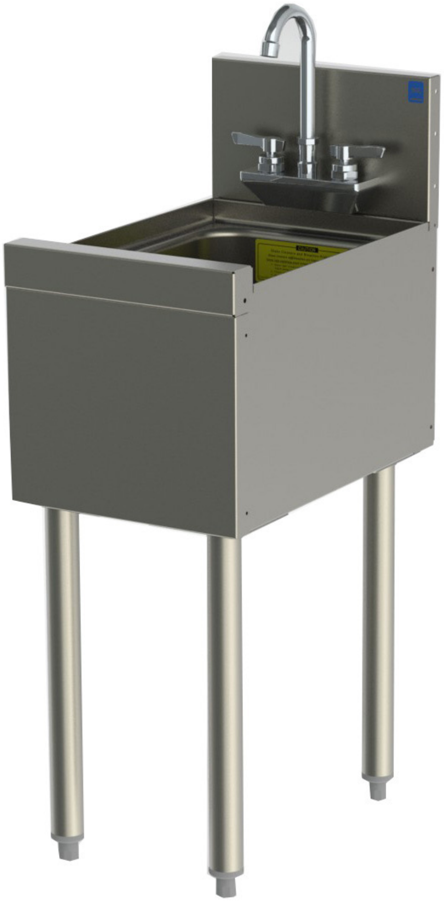
TSD Series Underbar Hand Sink Unit, free standing, 12"W x 24"D, stainless steel construction, 10" wide x 14" front-to-back x 9-1/4" deep sink, 6" backsplash, 4" OC deck mount faucet holes, 5-1/2" rear deck, sound-deadened underside, (1) 8-1/2" standpipe, 1/2" IPS water connections, 1-1/2" NPS male drain, stainless steel legs with 1" adjustable thermoplastic feet, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Perlick	1		6" Backsplash standard
Perlick	1	926GN-LF	Lead Free Faucet, deck-mounted, nominal 4" centers, gooseneck nozzle, for TSD/TSS series 1 compartment sinks
Perlick	1	7055-48	Perforated Wet Waste Pan, 7 quart capacity, stainless steel, for 18"W blender stations (10-3/8" x 12-3/4" x 4" deep)

ONE TANK SINKS – STAINLESS STEEL BOWL

MODELS TS Series	MODELS TSD Series
□ TS12HS	□ TSD12HS



Perlick Features

- Deep drawn stainless steel bowl
- NSF listed, commercial grade hot/cold water faucet (must be ordered separately)
- Underside is sound-deadened
- Stainless steel legs install without tools and have "Rust Free" thermoplastic feet

GENERATIONS OF EXCELLENCE

Form No. SK02
Rev. 09.19.2011

8300 West Good Hope Road • Milwaukee, WI 53223 • Phone 414.353.7060 • Fax 414.353.7069
Toll Free 800.558.5592 • E-Mail perlick@perlick.com • www.perlick.com

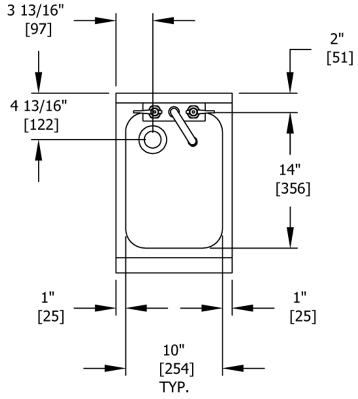
Size and Specifications

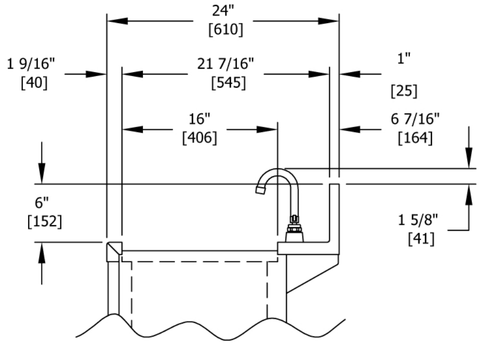
One Tank Sink – Stainless Steel Bowl

NSF

Job ____________________
Area ____________________
Item No. ____________________
Model No. ____________________

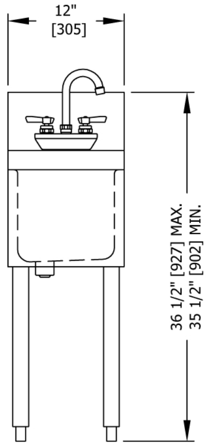
MODEL NO.	TS12HS	TSD12HS
LENGTH IN. (mm)	12″ (305)	12″ (305)
SHIP WEIGHT LB. (kg)	45 (20)	45 (20)
TOP & SIDES	Stainless steel	
BACK & BOTTOM	Stainless steel	
BACKSPLASH	Stainless steel 6″ high (4″ high optional) with 1″ return at the top, mechanically fastened and sealed to hand sink top with steel support brackets. **TSD Series:** Stainless steel rear deck	
LEGS	1-5/8″ tubular, stainless steel with 1″ adjustable thermoplastic foot.	
BOWL	Stainless steel with sound deadening. 10″x14″x9-1/4″ deep. All horizontal and vertical edges 1-1/2″ radius with balled corners. Furnished with 1-1/2″ stainless steel drain socket. 8-1/2″ standpipe.	
WATER FAUCET	Chrome plated, hot and cold, goose neck swing spout faucet. Heavy-duty all brass construction. ***Must be ordered separately.*** Lead free faucet also available.	
PLUMBING	Drain connection: 1-1/2″ NPS male. Hot and cold water connection, 3/8″ copper supply tubes	Drain connection: 1-1/2″ NPS male. Hot and cold water connection, 1/2″ IPS shanks and nuts

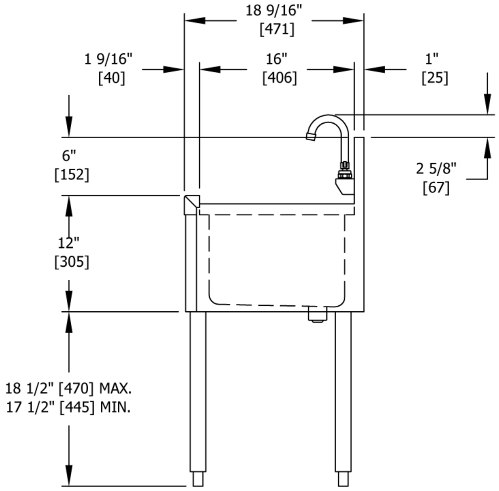

3 13/16" [97]
2" [51]
4 13/16" [122]
14" [356]
1" [25]
1" [25]
10" [254] TYP.


24" [610]
1 9/16" [40]
21 7/16" [545]
1" [25]
16" [406]
6 7/16" [164]
6" [152]
1 5/8" [41]

TSD END VIEW

*Faucet shown for clarity;
must be ordered separately


12" [305]
36 1/2" [927] MAX.
35 1/2" [902] MIN.


18 9/16" [471]
1 9/16" [40]
16" [406]
1" [25]
6" [152]
2 5/8" [67]
12" [305]
18 1/2" [470] MAX.
17 1/2" [445] MIN.

Form No. SK02
Rev. 09.19.2011

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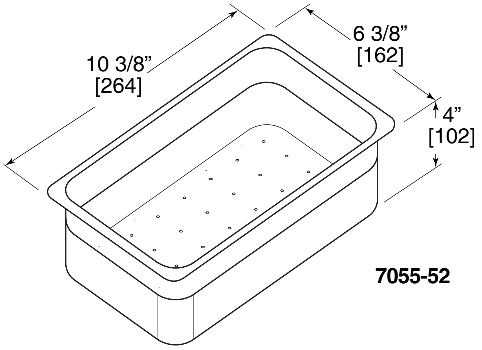
UNDERBAR ACCESSORIES
BLENDERS AND SINKS

Job ______________________
Area ______________________
Item No. ______________________
Model No. ______________________

WET WASTE BOX- PERFORATED

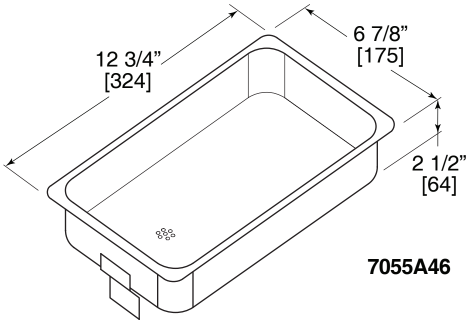
PART NO.	**7055-52**
APPLICATION	Perforated pan allows liquid to drain from wet waste into 12” and 14” stainless steel Blender Station bowls. Not applicable on full size stainless steel sinks.
MATERIAL	¼ size clear polycarbonate pan (2.7 quart) with 1/8” diameter holes in bottom.



7055-52

WET WASTE BOX- WITH DRAIN TUBE

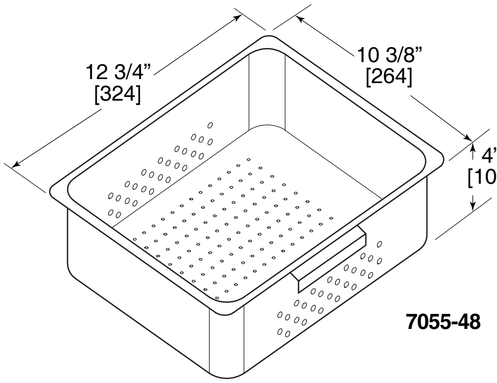
PART NO.	**7055A46**
APPLICATION	TS Series: Drains into standpipe on three and four tank sinks. **NOTE**: Use on sinks bowls without faucet (faucet body interferes with Wet Waste Box). TSD Series: Drains into standpipe on one, two, three and four tank sinks.
MATERIAL	1/3 size stainless steel pan (2.25 quart) with integral strainer and ¾” diameter x 2 3/8” long drain tube.



7055A46

WET WASTE BOX- PERFORATED

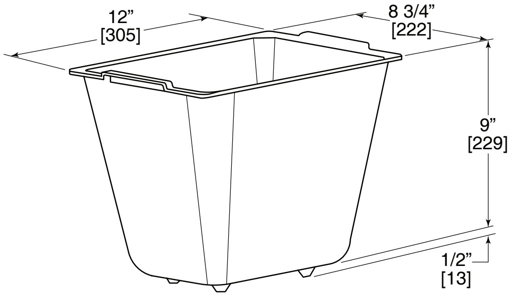
PART NO.	**7055-48**
APPLICATION	Perforated pan allows liquid to drain from wet waste into any sink with full size stainless steel bowl. Not applicable on 12” and 14” blenders.
MATERIAL	½ size stainless steel pan (7 quart) with 1/8” diameter holes in bottom and ¼” diameter holes on two sides.



7055-48

WET WASTE BOX - PERFORATED (UNIVERSAL)

PART NO.	**UAC - WWB**
APPLICATION	Perforated pan allows liquid to drain from wet waste into any sink with full size stainless steel bowl. Not applicable on 12” and 14” blenders.
MATERIAL	Black ABS (11 quart) with 3/16” diameter holes in bottom.



UAC-WWB

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Form No. ACC-02
Rev. 04.23.10

UNDERBAR ACCESSORIES BLENDERS AND SINKS

Job ____________________
Area ____________________
Item No. ____________________
Model No. ____________________

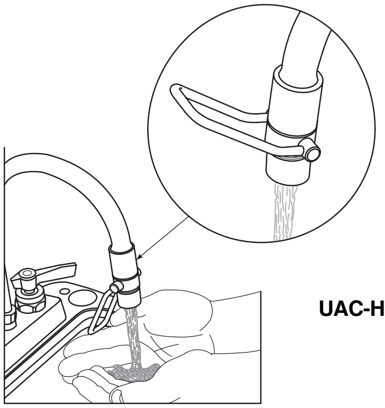
ELECTRONIC “TOUCH-FREE” FAUCET ADAPTER

PART NO.	UAC-EFA
APPLICATION	Converts most faucets into an automatic “Touch-Free” faucet. Simply remove the faucet aerator and install the adapter to end of spout with a simple screw-on installation.
FLOW RATE	2.2 GPM Aerator. Infrared sensor stops water flow automatically. 3-minute automatic time-out feature minimizes chance of overflow. Manual on/off over-ride button provides constant flow to fill sink or containers.
WATER TEMP.	Manually set the faucet handles to desired temperature.
POWER SUPPLY	(4) AAA Batteries (not included). Low battery indicator.
SENSOR RANGE	2”- 10” (5- 25cm) based on sink type and illumination.
WORKING PRESSURE	10-125 psi

UAC-EFA

AUTOMATIC FAUCET CONTROLLER

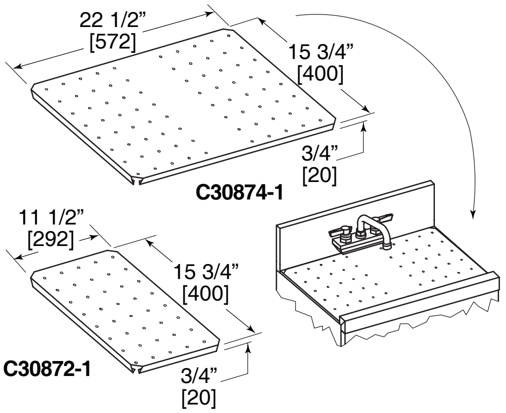
PART NO.	UAC-HWFC
APPLICATION	Converts any faucet to “Hands-Free”. Simply remove the faucet aerator and install controller to end of spout (supplied with universal adapters).
FLOW RATE WATER TEMP	Manually set the faucet handles to desired water flow and temperature.
MATERIALS	Brass and stainless steel with an anti-microbial coated lever
OPERATION	Automatic self-closing “Hands-Free” full on position



UAC-HWFC

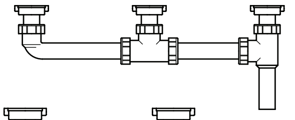
PERFORATED COVER-STAINLESS STEEL

APPLICATION	PART NO.
Converts complete bowl opening on TS12HS to a Drainboard.	C30872-1
Converts complete two bowl opening on TS22C to a Drainboard.	C30874-1

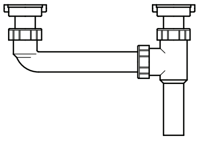


DRAIN ASSEMBLES-PVC

APPLICATION	PART NO.
Sinks with two stainless steel bowls (ex.TS22C)	202PVC
Sinks with three stainless steel bowls (ex. TS33C)	26482PVC
Sinks with four stainless steel bowls (ex. TS44C)	26843PVC



26482PVC



202PVC

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Form No. ACC-02
Rev. 04.23.10

Submittal Sheet

6/18/2018

ITEM# 91A - SPARE NO.

<Spare No.>

Submittal Sheet

6/18/2018

ITEM# 92A - SPARE NO.

<Spare No.>

THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 93A - GLASS WASHER (1 EA REQ'D)

Ecolab DF

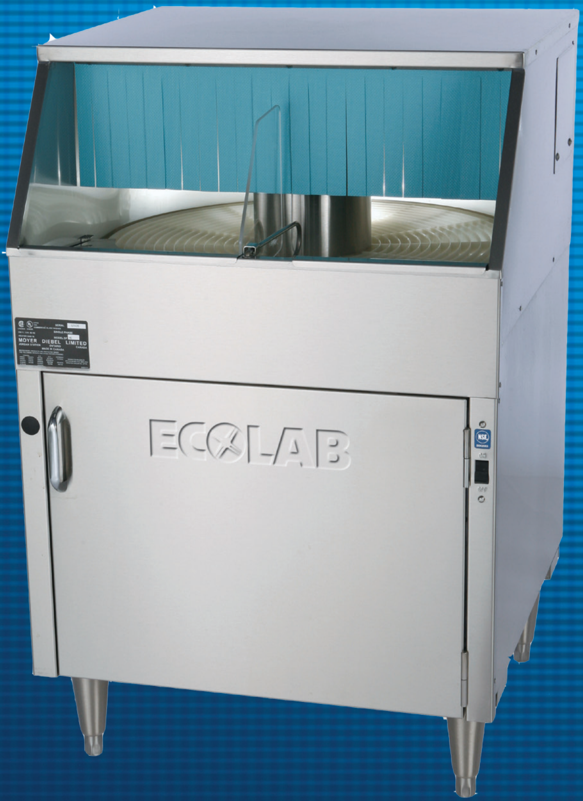
208v I phase

PRECISION, QUALITY & INNOVATION

DF by Moyer Diebel Glasswasher

- Fast cleaning cycle is ideal for high volume locations.
- Cool final rinse cycle provides ready-to-use glassware.
- Polypropylene conveyor helps prevent damage to stemware.

Leasing a dishmachine from Ecolab allows you to focus on your business with the security of knowing your warewashing operation is properly managed.



Superior Results, 24/7 Service and a Great Financial Option.

① **Hot Water Connection:**
140-160°F/60-71°C
½" IPS
Flow pressure 25-95 PSI [173-655 kPa].

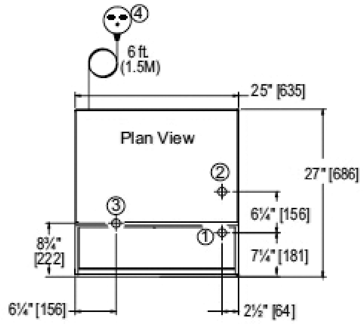
Install water shut-off valves and check-valves in the water inlet supply lines and as close to the machine as possible

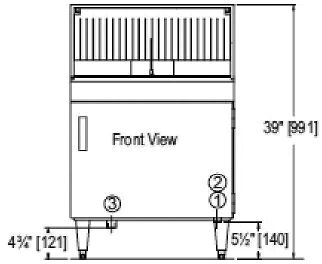
② **Cold Water Connection:**
75°F/24°C
½" IPS
Flow pressure 25-95 PSI [173-655 kPa].

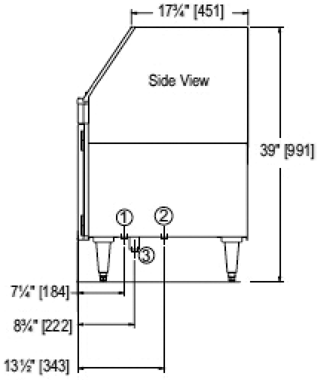
Install water shut-off valves and check-valves in the water inlet supply lines and as close to the machine as possible

③ **Drain Connection:**
Gravity
1½" Tailpiece (slip-fit)
Maximum drain flow 3 US gallons/min [11L/min]

④ **Electric Connection:**
208-230VAC/50-60HZ/1PH
Min/Max 15A
6 ft. /1.5 m flexible cord and plug supplied
NEMA 6-15P electric outlet







SPECIFICATIONS

OPERATING TEMPERATURES	
Wash (minimum)	120º F
Sanitizing Rinse (minimum)	75º F
WATER CONSUMPTION	
Gallons per Minute (cold water)	2.8
ELECTRICAL RATINGS	
Wash Pump	1/10 hp
WEIGHT	
Machine Weight	154 lbs
UTILITY REQUIREMENTS ELECTRICAL	
Voltage/Frequency/Phase:	
208-240V/60Hz/1 Ph	
Total Amperage	13A
Minimum Electrical Circuit	20A
WATER	
Waterline Size (min)	1/2"
Flow Pressure (required)	25-95 psi
Minimum Incoming Temperature	140-160ºF
DRAIN	
Drainline Size (min)	1-1/2"
CHEMICAL SANITIZER RINSE	
Minimum chlorine, ppm	50
Minimum iodiphor, ppm	12.5

370 Wabasha Street N St. Paul, MN 55102
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THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 94A - GLASS RACK (1 EA REQ'D)

Perlick 7055A-D

Underbar Glass Rack Storage Unit, drainboard top, 24"W x 24"D open front cabinet base, holds (2) 20" x 20" glass racks, 6"H backsplash, (2) stationary rack slides height adjustable in 1” increments, embossed drainboard is reinforced & includes 1/2" drain at rear, 1-1/2" drain in bottom shelf, stainless steel construction, stainless steel legs & adjustable feet

ACCESSORIES

Mfr	Qty	Model	Spec
Perlick	1		6" Backsplash standard

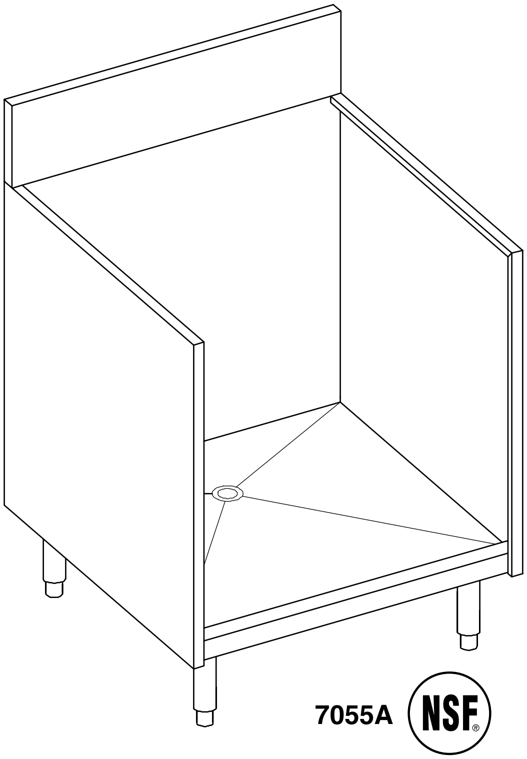
STORAGE BINS FOR GLASSWARE

Perlick Features

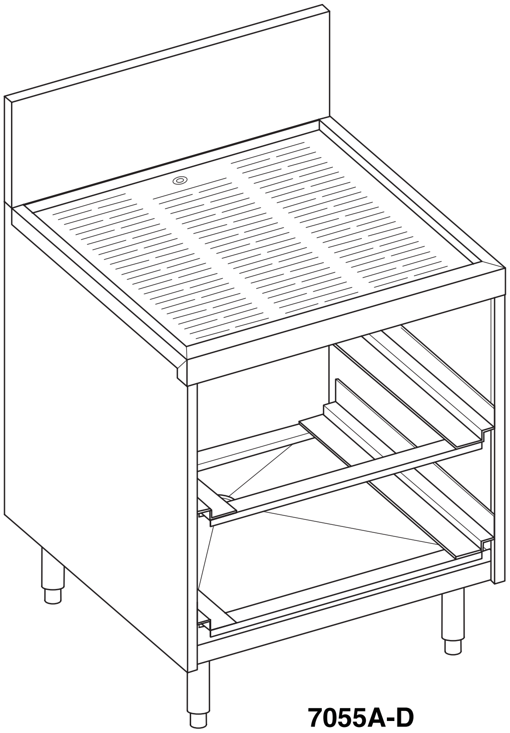
- Embossed stainless steel drainboard.
- Quality construction.

MODEL NOS.

☐ 7055A
☐ 7055A-D



7055A NSF



7055A-D

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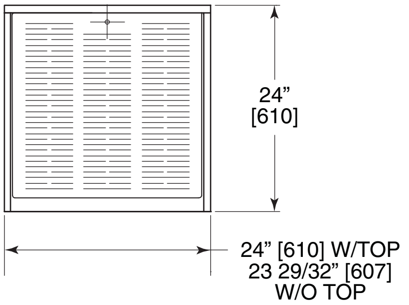
Form No. SB01
Rev. 03.19.18

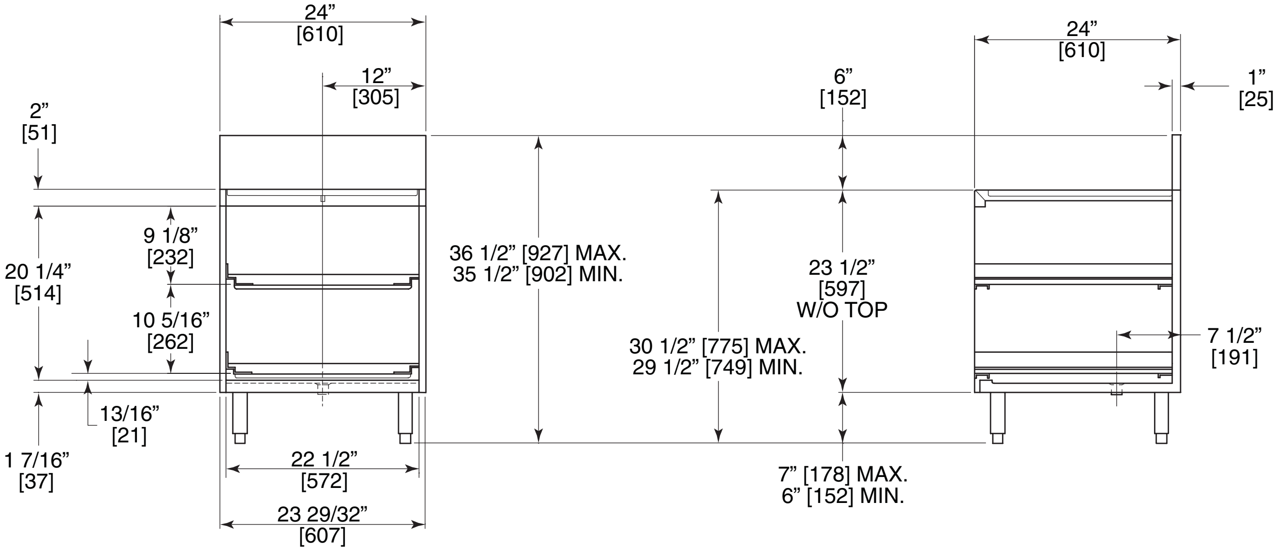
Sizes and Specifications
Storage Bins for Glassware

Job ____________________
Area ____________________
Item No. ____________________
Model No. ____________________

MODEL NOS.	**7055A** (NSF listed)	**7055A-D**
LENGTH INS. (mm)	24 (610)	24 ” (610)
SHIP WT lbs. (kg)	50 (23)	65 (30)
GENERAL PARTS	Stainless steel.	
BACKSPLASH	**General:** Stainless steel 6” high *(4” high optional)* with 1” return at top, mechanically fastened and sealed with steel support brackets.	
DRAINBOARD	**Model No. 7055A-D:** Embossed stainless steel, $21^{7}/_{16}$” deep front to back. All horizontal and vertical edges $^{1}/_{4}$” radius with balled corners. Underside reinforced with welded brackets.	
LEGS	$1^{5}/_{8}$” tubular, stainless steel with 1” adjustable stainless steel foot.	
PLUMBING	Bin drain-connection - 1-1/2" NPS Male. Drainboard: Drain fitting at rear furnished with $^{1}/_{2}$” I.D. flexible hose to drain water at bottom.	



24” [610]
24” [610] W/TOP
23 29/32” [607]
W/O TOP



24” [610]
12” [305]
2” [51]
9 1/8” [232]
20 1/4” [514]
10 5/16” [262]
13/16” [21]
1 7/16” [37]
22 1/2” [572]
23 29/32” [607]
36 1/2” [927] MAX.
35 1/2” [902] MIN.
6” [152]
23 1/2” [597] W/O TOP
30 1/2” [775] MAX.
29 1/2” [749] MIN.
7” [178] MAX.
6” [152] MIN.
24” [610]
1” [25]
7 1/2” [191]

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Form No. SB01
Rev. 03.19.18

Submittal Sheet

6/18/2018

ITEM# 95A - POS PRINTER (1 EA REQ'D)

OTHERS

<By Other>

Submittal Sheet

6/18/2018

ITEM# 96A - POS SYSTEM (1 EA REQ'D)

OTHERS

<By Other>

THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 97A - WORK CENTER (1 EA REQ'D)

Perlick TSF18POS

TSF Series POS Cabinet, 18"W, sound-deadened reinforced top, 1-5/8" grommeted hole in cabinet top & each side, 6" x 6" access cutout with edge guard in back panel, 10"H backsplash with 1" return at top, stainless steel construction, stainless steel legs with adjustable stainless steel feet

ACCESSORIES

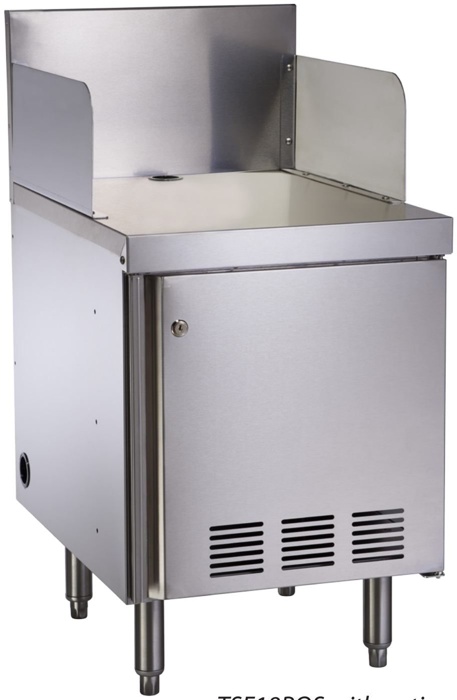
Mfr	Qty	Model	Spec
Perlick	1	POS-DR18L-R	Door, vented with integral handle, left hinged, stainless steel, for TSF18POS (factory installed)
Perlick	1	POS-ESL	End Splash, on left, stainless steel, for TSF18POS & TSF24POS
Perlick	1	POS-ESR	End Splash, on right, stainless steel, for TSF18POS & TSF24POS
Perlick	1		6" Backsplash standard

PRODUCT SPECIFICATION SHEETS ▶ POS Cabinets

POS CABINETS

JOB	
AREA	
ITEM NO.	
MODEL NO.	

MODELS
TSF Series
TSF18POS
TSF24POS



TSF18POS with optional door and end splashes

Features

- 26" Work height accommodates cash drawers and touch screen monitors
- Grommeted hole in work surface to safely route cords and cables
- 6" x 6" Access hole with edge guard in cabinet back panel
- Accessory vented door with integral handle can be hinged left or right
- Accessory end splashes

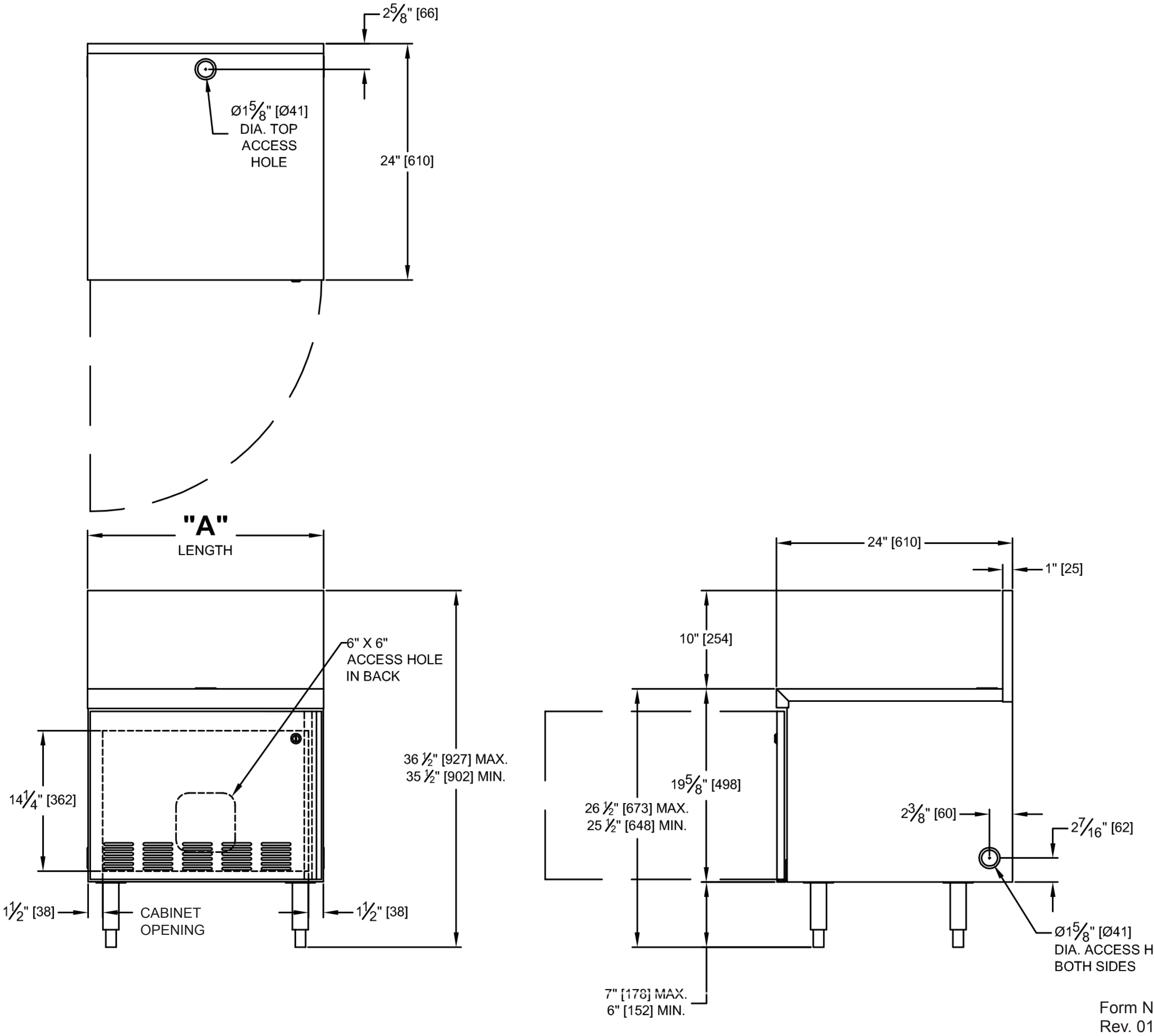
Form No. Z2380
Rev. 01.22.2015

PRODUCT SPECIFICATION SHEETS ▶ POS Cabinets

Perlick®

POS CABINETS

MODEL NOS.	TSF18POS	TSF24POS
LENGTH, INCHES (mm)	18 (457)	24 (610)
SHIP WT. lbs (kg)	45 (20.4)	24-3/4 (29.5)
CONSTRUCTION	All stainless steel construction. Underside of top is reinforced with welded brackets and is furnished with "sound-deadener".	
BACKSPLASH	Stainless steel to match 6" high adjacent equipment (4" optional) with 1" return at top, mechanically fastened and sealed to top with stainless support bracket(s).	
ACCESS HOLES	1-5/8" I.D. grommeted hole in cabinet top, left & right sides and bottom right corner. 6" x 6" cut-out with edge guard in cabinet back.	
LEGS	1-5/8" tubular, stainless steel with 1" adjustable stainless steel foot.	
DOOR (optional)	Stainless steel with vents. Integral handle with dual magnetic door catches. Can be hinged left or right. Lock - optional.	
ACCESSORIES	Door Lock and End Splashes	


2⅝" [66]
Ø1⅝" [Ø41] DIA. TOP ACCESS HOLE
24" [610]
"A" LENGTH
6" X 6" ACCESS HOLE IN BACK
36 ½" [927] MAX.
35 ½" [902] MIN.
14¼" [362]
1½" [38]
CABINET OPENING
1½" [38]
24" [610]
1" [25]
10" [254]
19⅝" [498]
26 ½" [673] MAX.
25 ½" [648] MIN.
2⅜" [60]
2⁷⁄₁₆" [62]
Ø1⅝" [Ø41] DIA. ACCESS HOLE BOTH SIDES
7" [178] MAX.
6" [152] MIN.

Form No. Z2380
Rev. 01.22.2015

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COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 98A - TRASH RECEPTACLE (1 EA REQ'D)

Perlick TS12TRA

TS Series Trash Receptacle Top Cover, 12"W x 23-13/16"D x 17-15/16"H, stainless steel construction (wastebasket is not included), 6"H backsplash, sliding top cover, hinged door on front apron (requires support by adjacent structure, underbar equipment or accessory end panel & leg kit. Leg kit can be used on ONE side only)

The spec sheet for this item can be viewed on item 89A)

ACCESSORIES

Mfr	Qty	Model	Spec
Perlick	1		6" Backsplash standard
Perlick	1	57265	Wastebasket, grey, Slim Jim
Perlick	1	TRA-PL	Panel Leg (specify left or right, one side only)
Perlick	1		Leg on right

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COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 99A - HAND SINK (1 EA REQ'D)

Perlick TS12HSN

TS Series Underbar Hand Sink Unit, free standing, 12"W x 22-1/4"D, 6" backsplash, 10" wide x 14" front-to-back x 9-1/4" deep sink, 4" OC splash mount faucet holes, 16 oz. pump soap dispenser, C-fold paper towel dispenser on front apron, sound-deadened underside, (1) 8-1/2" standpipe, 1-1/2" NPS male drain, stainless steel construction, stainless steel legs with adjustable thermoplastic feet, NSF

The spec sheet for this item can be viewed on item 84A)

ACCESSORIES

Mfr	Qty	Model	Spec
Perlick	1	934GN-LF	Front Loading Faucet, wall/splash mount, lead free, gooseneck spout, faucet valves includes: built-in check valves to prevent back flow or across flow, (2) 3/8" O.D. x 3/8" O.D. x 18", braided stainless steel supply lines included

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6/18/2018

ITEM# 100A - ICE BIN (1 EA REQ'D)

Perlick TS36IC10

TS Series Underbar Ice Bin/Cocktail Unit, modular with cold plate, 36"W x 18-9/16"D, approximately 85-lb. ice capacity, 10-circuit aluminum cold plate concealed under bin liner, 6"H backsplash with 1" return at top, ABS plastic top ledge, 10-3/4" deep stainless steel ice bin, stainless steel front & sides, galvanized steel back & bottom, 1/2" NPS male drain, 1-5/8" tubular stainless steel legs with 1" adjustable thermoplastic feet, NSF

The spec sheet for this item can be viewed on item 87A)

ACCESSORIES

Mfr	Qty	Model	Spec
Perlick	1		6" Backsplash standard
Perlick	1	ICC36	Ice Chest Covers, 2-piece sliding assembly, 36"W, front & back, stainless steel (for TS, TSD, & TSS ice chests)
Perlick	1	SR-D36A	Speed Rail, double, 36" W, stainless steel construction, factory installed
Perlick	1	SRLC-D36	Locking Speed Rail Cover, double, 36" W, stainless steel construction, factory installed (cover only)
Perlick	1	7055-265A	Backsplash cutout for soda lines
Perlick	1		Left side of backsplash

Submittal Sheet

6/18/2018

ITEM# 101A - SPARE NO.

<Spare No.>

Submittal Sheet

6/18/2018

ITEM# 102A - SPARE NO.

<Spare No.>

Submittal Sheet

6/18/2018

ITEM# 103A - DRAINBOARD (1 EA REQ'D)

Perlick TS24

TS Series Underbar Drainboard, 24"W x 18-9/16"D, 6"H backsplash, embossed top, stainless steel construction, stainless steel legs with adjustable thermoplastic feet, NSF

The spec sheet for this item can be viewed on item 85A)

ACCESSORIES

Mfr	Qty	Model	Spec
Perlick	1		6" Backsplash standard
Perlick	1	SR-D24A	Speed Rail, double, 24" W, stainless steel construction, factory installed
Perlick	1	SRLC-D24	Locking Speed Rail Cover, double, 24" W, stainless steel construction, factory installed (cover only)
Perlick	1	7054R	End Splash, right, 6", for TS, TSF, or TSD series

Submittal Sheet

6/18/2018

ITEM# 104A - ADA SERVING COUTER (1 EA REQ'D)

By Millwork

<By Other>

THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 105A - BAR DIE WALL (1 EA REQ'D)

By Millwork

<By Other>

Submittal Sheet

6/18/2018

ITEM# 106A - SPARE NO.

<Spare No.>

Submittal Sheet

6/18/2018

ITEM# 107A - SPARE NO.

<Spare No.>

Submittal Sheet

6/18/2018

ITEM# 108A - SPARE NO.

<Spare No.>

THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# x - WALK-IN COOLERS LABOR (1 EA REQ'D)

TWC

to receive walk-ins on site, erect panels, hang evaporator coils, run lines sets and drain lines, add heat tape to freezer drain line, set condensing units. Return trip to start units and calibrate system. NO ELECTRICAL IS INCLUDED.

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Submittal Sheet

6/18/2018

ITEM# x.1 - TO SET EQUIPMENT (1 EA REQ'D)

TWC

receive all equipment on site, unload, uncrate and disposer of trash. Set all equipment in place and make ready for final connections by other trades. (electrical and plumbing)

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COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# x.2 - SHORT TAX ON COOKING EQUIPMENT @ 4.25% (1 EA REQ'D)

TAX