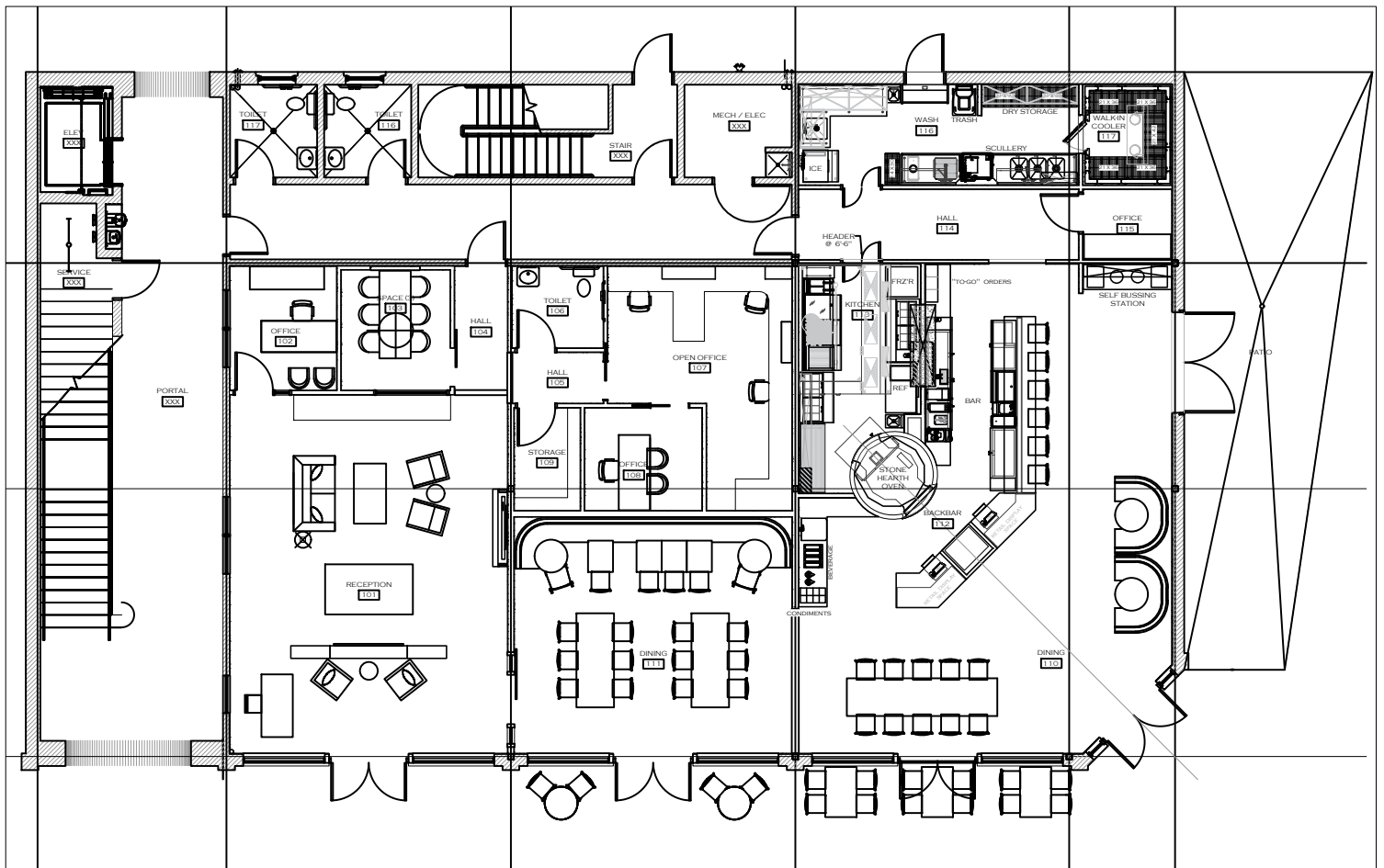


HARTNESS VILLAGE BISTRO

GREENVILLE, SOUTH CAROLINA

DATE: 10-30-2019



FOODSERVICE EQUIPMENT PROJECT MANUAL



THE WILLINGHAM COMPANY

EST: 1979

COMMERCIAL KITCHEN SPECIALIST | CONCEPT | CONSTRUCTION | COMPLETION



Project:
Hartness Bistro
Greenville , SC

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:
Hartness Hotel Deveploment, LLC
Sean Hartness
3500 S. Highway 14
Greenville, SC 29615

Table of Contents

MOP SINK - BY OTHERS (ITEM 1) ······	1
ICE MAKER, CUBE-STYLE - SCOTSMAN C0830SA-32 (ITEM 2/3) ······	2
BIN EXTENSION - SCOTSMAN (ITEM 3.1) ······	9
WORK TABLE, STAINLESS STEEL TOP - ADVANCE TABCO TFMSLAG-307-X (ITEM 4) ······	10
ONE (1) COMPARTMENT SINK - ADVANCE TABCO FE-1-1620-X (ITEM 4.1) ······	13
WALL / SPLASH MOUNT FAUCET - T&S BRASS B-0231-CR (ITEM 4.2) ······	16
SHELVING, WALL MOUNTED - ADVANCE TABCO WS-12-48 (ITEM 5) ······	21
SHELVING, WALL MOUNTED - ADVANCE TABCO WS-12-84 (ITEM 6) ······	28
WIRE SHELVING - OLYMPIC J2436K (ITEM 7) ······	29
HAND SINK - KROWNE METAL HS-30L (ITEM 8) ······	33
AIR CURTAIN - BERNER IDC12-1042A-1 (ITEM 9) ······	36
SPARE NO. - (ITEM 10) ······	42
SPARE NO. - (ITEM 11) ······	43
SPARE NO. - (ITEM 12) ······	44
TRASH RECEPTACLE - BY OTHERS (ITEM 13) ······	45
WIRE SHELVING - OLYMPIC J2142K (ITEM 14) ······	46
WIRE SHELVING - OLYMPIC J1842K (ITEM 15) ······	47
WALK-IN COOLER - KOLPAK CUSTOM (ITEM 16) ······	48
EVAPROATOR COIL - KOLPAK (ITEM 17) ······	49
CONEDNSING UNIT - KOLPAK KPCL49MOP-2E (ITEM 18) ······	50
WIRE SHELVING - OLYMPIC J2136K (ITEM 19) ······	51
SPARE NO. - (ITEM 20) ······	52
SPARE NO. - (ITEM 21) ······	53
SPARE NO. - (ITEM 22) ······	54
CLEAN DISHTABLE - ADVANCE TABCO DTC-S70-84L (ITEM 23) ······	55
PRE-RINSE FAUCET ASSEMBLY, WITH ADD ON FAUCET - T&S BRASS B-0133-ADF10-BR (ITEM 23.1) ······	60
WALL / SPLASH MOUNT FAUCET - T&S BRASS B-0231-CR (ITEM 23.2) ······	64
DRAIN, LEVER / TWIST WASTE - T&S BRASS B-3940 (ITEM 23.3) ······	65
POT RACK - ADVANCE TABCO SW-36 (ITEM 24) ······	68
SHELVING, WALL MOUNTED - ADVANCE TABCO WS-12-36 (ITEM 25) ······	71
DISHTABLE SORTING SHELF - ADVANCE TABCO DT-42-EC-X (ITEM 26) ······	72
DISH MACHINE - ECOLAB VAPOR VENT (ITEM 27) ······	74
SOILED DISHTABLE - ADVANCE TABCO DTS-S70-60R-X (ITEM 28) ······	77
PRE-RINSE FAUCET ASSEMBLY, WITH ADD ON FAUCET - T&S BRASS B-0133-ADF10-BR (ITEM 28.1) ······	81
TRASH RECEPTACLE - BY OTHERS (ITEM 29) ······	82
WIRE SHELVING - OLYMPIC J1430K (ITEM 30) ······	83
WORK TABLE, STAINLESS STEEL TOP - ADVANCE TABCO TFMS-120 (ITEM 31) ······	84
SPARE NO. - (ITEM 32) ······	87

GAS FLOOR FRYER - DEAN INDUSTRIES SR142G (ITEM 33)	88
BLUE HOSE GAS CONNECTOR KIT - DORMONT MANUFACTURING 1675KIT48 (ITEM 33.1)	91
RANGE, 48", 4 BURNERS, 24" GRIDDLE - VULCAN 48S-4B24G (ITEM 34)	94
CHARBROILER, GAS, COUNTERTOP - VULCAN VCRB25 (ITEM 34.1)	97
EQUIPMENT STAND, FOR MIXER / SLICER - ADVANCE TABCO MT-SS-250C-X (ITEM 34.2)	100
BLUE HOSE GAS CONNECTOR KIT - DORMONT MANUFACTURING 1675KIT48 (ITEM 34.3)	102
EXHAUST HOOD - CAPTIVE-AIRE (ITEM 35)	103
EXHAUST FAN - BY OTHERS (ITEM 35.1)	104
MAKE UP AIR PLENUM - CAPTIVE-AIRE (ITEM 36)	105
MAKE UP FAN - BY OTHERS (ITEM 36.1)	106
FIRE SUPPRESSION SYSTEM - CAPTIVE-AIRE (ITEM 37)	107
ANSUL SYSTEM HOOKUP - CAPTIVE-AIRE (ITEM 37.1)	108
ELECTRICAL SYSTEM FOR HOOD - CAPTIVE-AIRE (ITEM 38)	109
FACTORY SERVICES - CAPTIVE-AIRE (ITEM 38.1)	110
SANDWICH / SALAD PREPARATION REFRIGERATOR - TURBO AIR TST-48SD-N (ITEM 39)	111
SPARE NO. - (ITEM 40)	114
SPARE NO. - (ITEM 41)	115
SPARE NO. - (ITEM 42)	116
SHELVING, WALL MOUNTED - ADVANCE TABCO WS-12-120 (ITEM 43)	117
WORK TABLE, WOOD TOP - JOHN BOOS SNB04 (ITEM 44)	118
FIRE SUPPRESSION SYSTEM - THE WILLINGHAM COMPANY (ITEM 45)	121
STONE HEARTH OVEN, GAS - WOOD STONE WS-MS-5-RFG-IR (ITEM 46)	122
PIZZA OVEN HOOD - WOOD STONE (ITEM 47)	133
HAND SINK - KROWNE METAL HS-30L (ITEM 48)	134
REFRIGERATED WORK TOP - TURBO AIR TWR-48SD-N (ITEM 49)	135
SPARE NO. - (ITEM 50)	138
SPARE NO. - (ITEM 51)	139
SPARE NO. - (ITEM 52)	140
FOOD PAN WARMER/COOKER, COUNTERTOP - HATCO CHW-FUL (ITEM 53)	141
PRINTER - BY OTHERS (ITEM 54)	144
SANDWICH / SALAD PREPARATION REFRIGERATOR - TURBO AIR TST-60SD-D2-N (ITEM 55)	145
REACH-IN FREEZER - TURBO AIR M3F24-1-N (ITEM 56)	149
BACK BAR CABINET - BY MILLWORK (ITEM 57)	152
TIERED CABINET FOR TO GO ORDERS - BY MILLWORK (ITEM 58)	153
SPARE NO. - (ITEM 59)	154
SPARE NO. - (ITEM 60)	155
SPARE NO. - (ITEM 61)	156
SPARE NO. - (ITEM 62)	157

PRINTER - BY OTHERS (ITEM 63)	158
BACK BAR CABINET, REFRIGERATED - PERLICK CORPORATION BBS108 (ITEM 64)	159
BEER TAP TOWER EXTENSION - PERLICK CORPORATION (ITEM 64.1)	163
STONE PASS SHELF - BY MILLWORK (ITEM 65)	164
HEAT LAMP - HATCO GRAHL-42D6 (ITEM 66)	165
BEER TAP AND DRAIN PAN - PERLICK CORPORATION (ITEM 67/68)	170
TEA BREWER - BY OTHERS (ITEM 69)	171
SPARE NO. - (ITEM 70)	172
SPARE NO. - (ITEM 71)	173
SPARE NO. - (ITEM 72)	174
COFFEE BREWER - BY OTHERS (ITEM 73)	175
COFFEE GRINDER - BY OTHERS (ITEM 74)	176
ESPRESSO MACHINE - BY OTHERS (ITEM 75)	177
BACK BAR COUNTER - BY MILLWORK (ITEM 76)	178
ICE DISPENSER - SCOTSMAN ID150B-1 (ITEM 77)	179
BEVERAGE DISPENSER, ELECTRIC (COLD) - GRINDMASTER-CECILWARE CS-2E-16 (ITEM 78)	182
AIR POTS - BY OTHERS (ITEM 79)	185
SPARE NO. - (ITEM 80)	186
SPARE NO. - (ITEM 81)	187
SPARE NO. - (ITEM 82)	188
CONDIEMENT CADDY - BY MILLWORK (ITEM 83)	189
POS MILLWORK FRONT COUNTER - BY MILLWORK (ITEM 84)	190
POS SYSTEM PRINTERS - BY OTHERS (ITEM 85)	191
POS MILLWORK CASH DRAWER - BY MILLWORK (ITEM 86)	192
POS SYSTEMS - BY OTHERS (ITEM 87)	193
DISPLAY CASE, NON-REFRIGERATED BAKERY - STRUCTURAL CONCEPTS NR3647DSV (ITEM 88)	194
BACK BAR CABINET, REFRIGERATED - TURBO AIR TBB-24-60SB-N6 (ITEM 89)	197
SPARE NO. - (ITEM 90)	200
SPARE NO. - (ITEM 91)	201
SPARE NO. - (ITEM 92)	202
TRASH RECEPTACLE - BY OTHERS (ITEM 93)	203
HAND SINK - PERLICK CORPORATION TS12HSN (ITEM 94)	204
ICE BIN - PERLICK CORPORATION TS30IC (ITEM 95)	207
BACK BAR CABINET, REFRIGERATED - TURBO AIR TBB-24-48SB-N6 (ITEM 96)	212
FRONT DIE WALL BY MILLWORK - BY MILLWORK (ITEM 97)	215
MILLWORK BUSSING STATION - BY MILLWORK (ITEM 98)	216
MILLWORK OVERSHELF - BY MILLWORK (ITEM 99)	217
SPARE NO. - (ITEM 100)	218
SPARE NO. - (ITEM 101)	219

SPARE NO. - (ITEM 102) 220

WALK-IN COOLER/FREEZER LABOR - THE WILLINGHAM COMPANY (ITEM X) 221

TO SET EQUIPMENT - THE WILLINGHAM COMPANY (ITEM X.1) 222



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 1 - MOP SINK (1 EA REQ'D)

OTHERS

<By Plumber>


THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 2/3 - ICE MAKER, CUBE-STYLE (1 EA REQ'D)

Scotsman C0830SA-32

Prodigy Plus® Ice Maker, cube style, air-cooled, self-contained condenser, production capacity up to 905 lb/24 hours at 70°/50° (718 lb AHRI certified at 90°/70°), stainless steel finish, small cube size, 208-230v/60/1-ph, 10.2 amps, cULus, NSF, CE

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	1		5 year parts & labor warranties on Evaporator
Scotsman	1		5 year parts on compressor & condenser
Scotsman	1	B530P	Ice Bin, top-hinged front-opening door, 536 lb application capacity, for top-mounted ice maker, polyethylene liner, rotocast plastic construction, includes 6" legs, NSF
Scotsman	1		3 year parts & labor warranties
Scotsman	1	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



C0830 - 800lb Cube Ice Machine

Prodigy Plus® Modular Cube Ice Machine

The world's smartest cuber.

As the world's only self-monitoring cuber, the new Scotsman Prodigy Plus® cube ice machines make it easier than ever to maintain your equipment and save money. Whether it's the advanced ice level control or an optional feature board for quick diagnostics, this is ice-making re-imagined. And with intuitive technology like AutoAlert™ indicator lights, a reduced operational footprint and easy-access service from the front panel, Prodigy Plus® cubers are simply the smartest, most reliable way to create fresh-tasting ice — every time.



The Prodigy Plus® difference.

- AutoAlert™ indicator lights for better visibility
- Operational footprint among the industry's smallest
- Industry-exclusive QR code instantly connects users to service information and warranty history
- One-touch cleaning reduces labor costs and saves time
- Front-located air filter for more efficient operation
- Self-aligning front panel for easy access to key components
- Patented WaterSense purge control automatically reduces scale buildup
- Patented Harvest Assist efficiently moves cube ice to the bin
- Smart-Board™ advanced feature module available for additional diagnostic capabilities
- Optional Vari-Smart™ ice level control allows operators to customize ice levels
- Antimicrobial protection guards internal surfaces between cleanings
- A full range of water- and energy-saving features



24 Hour Volume Production

Air Cooled		Remote		Water Cooled	
70°F/21°C 50°F/10°C	Air Water	90°F/32°C 70°F/21°C	70°F/21°C 50°F/10°C	Air Water	90°F/32°C 70°F/21°C
905/411 lb/kg		718/326 lb/kg	870/395 lb/kg	780/355 lb/kg	924/420 lb/kg



B530P



B530S



B842S



Modular Bin Options

Model Number*	Dimensions W" x D" x H"	Bin Application Capacity lb/kg	Finish	Ship Weight lb/kg
B530P	30 x 34 x 44**	536/244	Poly	110/50
B530S	30 x 34 x 44**	536/244	Metallic	150/68
B842S	42 x 34 x 44**	778/353	Metallic	190/86

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



Cube Ice

Common ice form, ideal for mixed drinks.



Small Cube
7/8" x 7/8" x 3/8"
(2.22 x 2.22 x .95 cm)



Medium Cube
7/8" x 7/8" x 7/8"
(2.22 x 2.22 x 2.22 cm)



Certification

E.S.
EVERY
SCOTSMAN
EXCEEDING
STANDARDS
DOE

CERTIFIED
ISO
9001:2015

CE

DESIGNED
ENGINEERED
ASSEMBLED
USA

NAFEM DATA PROTOCOL
COMPLIANT

AHRI
CERTIFIED
Energy Efficient
Addendum

REVIT
by Scotsman

C UL US

NSF



Warranty

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

Scotsman®
Hartness Bistro

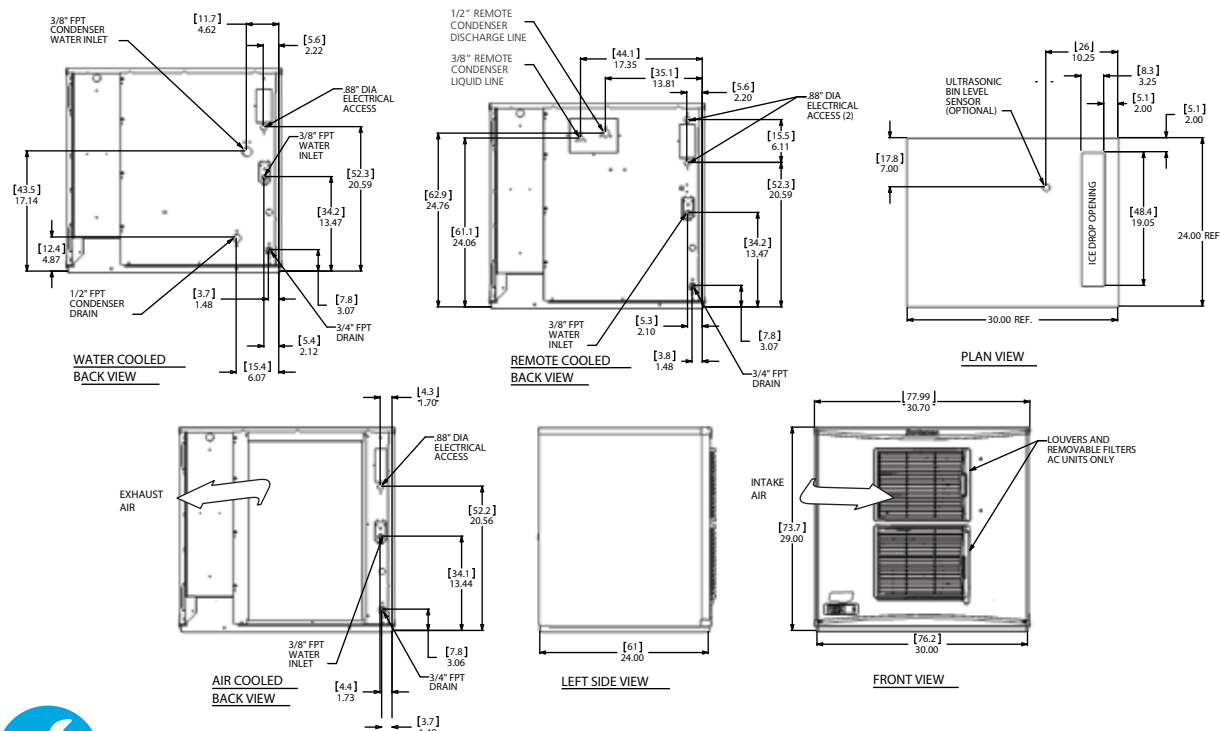
• 101 Corporate Woods Parkway, Vernon Hills, IL 60061 •
• 1-800-SCOTSMAN • Fax: 847-913-9844 • www.scotsman-ice.com • customer.relations@scotsman-ice.com •
The Willingham Company

Page: 3

C0830 - 800lb Cube Ice Machine

C0830 - 800lb Cube Ice Machine

Prodigy Plus® Modular Cube Ice Machine



Specifications

							Water Usage		
Model Number	Condenser Unit	Basic Electrical	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)	Gallons/100 lb (liters/45.4 kg) Potable 90°F(32°C)/70°F(21°C)	Condenser 90°F(32°C)/70°F(21°C)	
Cube Size: medium or small									
med.	C0830MA-3	Air	208-230/60/3	15	3	8.4	4.99	18.0/68.2	-
	C0830MA-32	Air	208-230/60/1	15	2	10.2	4.99	18.0/68.2	-
	C0830MR-32	Remote	208-230/60/1	15	2	10.0	4.70	18.4/69.8	-
	C0830MW-32	Water	208-230/60/1	15	2	9.0	4.00	18.9/71.7	136.0/515.7
sm.	C0830SA-3	Air	208-230/60/3	15	3	8.4	4.99	18.0/68.2	-
	C0830SA-32	Air	208-230/60/1	15	2	10.2	4.99	18.0/68.2	-
	C0830SR-32	Remote	208-230/60/1	15	2	10.0	4.70	18.4/69.8	-
	C0830SW-32	Water	208-230/60/1	15	2	9.0	4.00	18.9/71.7	136.0/515.7



All Models

Dimensions (W x D x H):

Unit: 30" x 24" x 29"
(76.2 x 61.0 x 73.7 cm)

Shipping Carton: 33.5" x 27.5" x 34"
(85.1 x 69.9 x 86.4 cm)

Shipping Weight: 220 lb / 100 kg
BTUs per hour: 13,700

Refrigerant: R-404A



Accessories

Model Number	Description
KVS	Vari-Smart™ Ice Level Control - Program ice bin levels to match ice needs.
KSBU	Smart-Board™ Advanced Control - Use additional operational data for fast diagnosis.
KSBU-N	Smart-Board™ Advanced Control with Network - Network capable.
ERC311-32	Remote condenser for C0830xR, 208-230/60/1 - Consult remote condenser spec sheet for details
BRTE10	10ft (3.0 m) line set, brazing required
BRTE25	25ft (7.6 m) line set, brazing required
BRTE40	40ft (12.2 m) line set, brazing required
BRTE75	75ft (22.9 m) line set, brazing required
KPAS	Prodigy Advanced Sustainability Kit - Includes KVS and KSBU - N
KPPSA329	Prodigy Plus® Side Air Flow Kit for C0830 and C1030

Scotsman recommends all ice machines have water filtration. See Scotsman water filter specification sheet for details.



Operating Requirements

	Minimum	Maximum
Air Temperatures	50°F (10°C)	100°F (38°C)
Water Temperatures	40°F (4.4°C)	100°F (38°C)
Remote Cond. Temps	-20°F (-29°C)	120°F (49°C)
Water Pressures	20 PSIG (1.4 bar)	80 PSIG (5.5 bar)
Electrical Voltage	-5%	+10%

Specifications and design are subject to change without notice.



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

Modular Storage Bins



B530S show with optional KLP8S legs.

Features

- New sleek, contemporary styling. A perfect match to Prodigy Plus® cube ice machines and other Scotsman ice machines.
- Convenient, built-in scoop holder.
- Easily removable baffle, no tools required for cleaning.
- Lightweight.
- Unique recessed drain fitting for maximum installation flexibility.
- Corrosion resistant.
- Spring loaded door with hidden hinges for easy opening and closing (except for B230P).
- Available in metallic finish or durable rotocast plastic.
- Ice scoop included.



Certification



Storage Capacity

B322S	B330P	B530P/S	B842S	B948S
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.



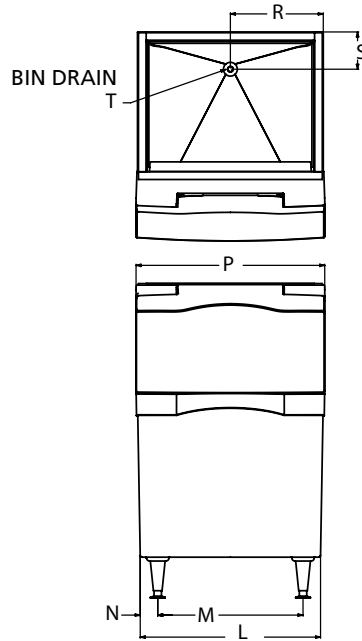
Warranty

- 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

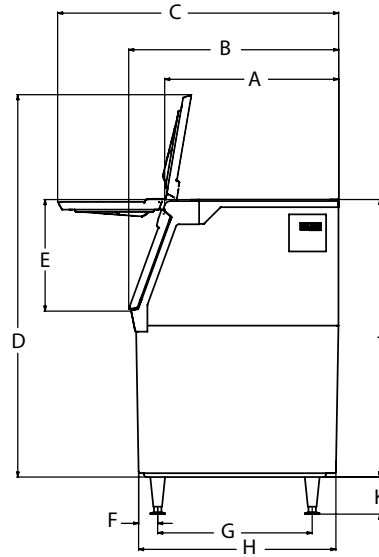
B322S, B330P, B530P/S, B842S, B948S - Storage Bins

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.

**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".

**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



Water Filters

SSM Plus and Aqua Patrol Plus® Water Filtration Systems

Features

SSM Plus

- Extends the life of your Scotsman machine and provides cleaner, more consistent ice.
- Now with AquaArmor with AgION®, a silver-based anti-microbial compound that reduces the growth of bacteria, microorganisms, algae, mold and slime on ice machine surfaces, preventing premature clogging.
- Ultrafine half-micron filtration, combined with food-grade polyphosphate, assures that chlorine, off-tastes, odors and particles stay out of your ice.
- Filtration can reduce unscheduled water-related maintenance calls by as much as 40%.
- Easy to install and maintain.

AquaPatrol Plus®

- Leaves chlorine in water to keep machine cleaner longer.
- Polyphosphate feed to inhibit scale build up.
- Easy to install and maintain.
- Tighter pore size now eliminates more undesirable compounds.
- New smaller footprint gives operations more flexibility.

NSF International Standards

Standard No. 42: Aesthetic Effects

Chemical Unit

- Chlorine reduction, class 1
- Taste and odor reduction

Mechanical Filtration Unit

- Particle reduction, class 1
- 99.9% reduction of particles
- 1/2 micron and larger sizes

Standard No. 53: Health Effects

Mechanical Filtration Unit

- Turbidity reduction
- Cyst reduction
- Asbestos reduction

The SSM and AquaPatrol Plus filter and replacement cartridge have been tested and listed by NSF only for the functions listed above. Check for compliance with state and local law and regulations. Do not use where the water is micro-biologically unsafe, or with water of unknown quality without adequate disinfection before or after the unit. Can be used on water that may contain filterable cysts.



SSM3-P



AP3-P



Certification

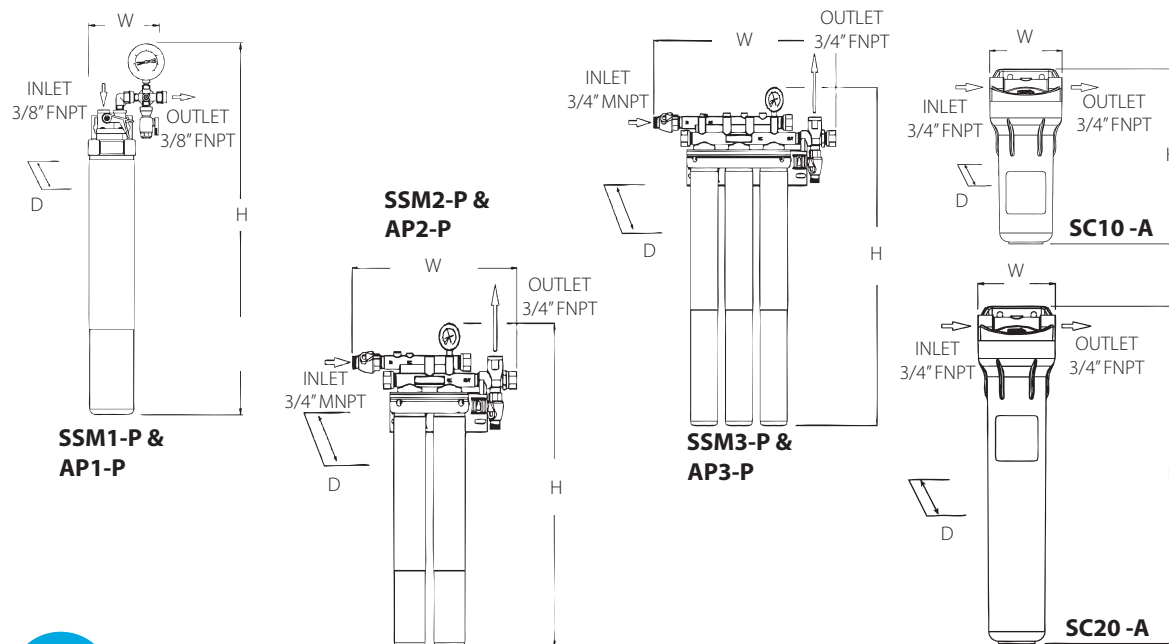


Warranty

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

Water Filters

SSM Plus and Aqua Patrol Plus® Water Filtration Systems



Specifications

	Model Number	Dimensions			Description	Maximum Flow (gallons/minute)
		W	D	H		
SSM Plus	SSM1-P	5.6	4.75	30.5	Single System for Cubers up to 650 lb (295 kg) and flakers, nuggets and nugget dispensers up to 1,200 lb (544 kg).	1.67
	SSM2-P	16.6	5.5	29.26	Double System for Cubers up to 650 lb (295 kg) and flakers, nuggets and nugget dispensers up to 1,200 lb (544 kg).	3.34
	SSM3-P	21	5.5	29.26	Triple System for Cubers over 1,300 lb (544 kg)	5.01
AquaPatrol Plus®	AP1-P	5.6	4.75	21.5	Single System for Cubers up to 650 lb (295 kg) and flakers, nuggets and nugget dispensers up to 1,200 lb (544 kg).	2.1
	AP2-P	16.6	5.5	19.26	Double System for Cubers up to 650 lb (295 kg) and flakers, nuggets and nugget dispensers up to 1,200 lb (544 kg).	4.2
	AP3-P	21	5.5	19.26	Triple System for Cubers over 1,300 lb (544 kg)	6.3
Coarse Pre-Filter	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.



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 3.1 - BIN EXTENSION (1 EA REQ'D)

Scotsman

300lb stainless steel bin extension

**THE WILLINGHAM COMPANY**COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 4 - WORK TABLE, STAINLESS STEEL TOP (1 EA REQ'D)

Advance Tabco TFMSLAG-307-X

Work Table, 84"W x 30"D, 16 gauge 304 stainless steel top with 1-1/2"H rear up-turn, stainless steel side & rear cross rails, stainless steel legs & adjustable bullet feet, NSF



STAINLESS STEEL HEAVY DUTY WORK TABLES

Open Base

FEATURES:

TMSLAG: Top is furnished with 1 5/8" square bend on sides and 1 5/8" sanitary rolled rim on front and rear & square sides.

TFMSLAG: Top is furnished with 1 5/8" square bend on sides and 1 5/8" sanitary rolled rim on front with 1 1/2" Rear Splash.

TKMSLAG: Top is furnished with 1 5/8" square bend on sides and 1 5/8" sanitary rolled rim on front with 5" Rear Splash.

Two hat-channels stud welded under tabletop to reinforce and maintain a level work surface.

CONSTRUCTION:

All TIG welded. Exposed weld areas polished to match adjacent surface.

Top is sound deadened.

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

Gussets welded to support hat channels.

Item #: _____ Qty #: _____

Model #: _____

Project #: _____



FLAT TOP
TMSLAG-X Series



Stainless Steel Bullet Feet
Standard On
TMSLAG, TFMSLAG
& TKMSLAG Series



MATERIAL:

TOP: 16 gauge stainless steel type "304" series.

LEGS: 1 5/8" diameter tubular Stainless steel.
Stainless steel gussets. 1" adjustable stainless steel bullet feet.



1-1/2" BACKSPLASH
TFMSLAG-X Series



5" BACKSPLASH
TKMSLAG-X Series

justable

		Model #	WT.	Cu. Ft.	Model #	WT.	Cu. Ft.	
	L	FLAT TOP	1 1/2" SPLASH		5" SPLASH			
24" WIDE	24"	TMSLAG-242-X	TFMSLAG-242-X	36 lbs.	4	TKMSLAG-242-X	41 lbs.	6
	30"	TMSLAG-240-X	TFMSLAG-240-X	42 lbs.	4	TKMSLAG-240-X	47 lbs.	6
	36"	TMSLAG-243-X	TFMSLAG-243-X	47 lbs.	4	TKMSLAG-243-X	52 lbs.	6
	48"	TMSLAG-244-X	TFMSLAG-244-X	56 lbs.	6	TKMSLAG-244-X	62 lbs.	8
	60"	TMSLAG-245-X	TFMSLAG-245-X	64 lbs.	7	TKMSLAG-245-X	73 lbs.	10
	72"	TMSLAG-246-X	TFMSLAG-246-X	77 lbs.	8	TKMSLAG-246-X	84 lbs.	12
	84"	TMSLAG-247-X	TFMSLAG-247-X	86 lbs.	10	TKMSLAG-247-X	95 lbs.	14
	96"	TMSLAG-248-X*	TFMSLAG-248-X*	102 lbs.	11	TKMSLAG-248-X*	112 lbs.	16
30" WIDE	24"	TMSLAG-302-X	TFMSLAG-302-X	43 lbs.	5	TKMSLAG-302-X	47 lbs.	8
	30"	TMSLAG-300-X	TFMSLAG-300-X	53 lbs.	5	TKMSLAG-300-X	55 lbs.	8
	36"	TMSLAG-303-X	TFMSLAG-303-X	57 lbs.	5	TKMSLAG-303-X	62 lbs.	8
	48"	TMSLAG-304-X	TFMSLAG-304-X	69 lbs.	7	TKMSLAG-304-X	75 lbs.	10
	60"	TMSLAG-305-X	TFMSLAG-305-X	82 lbs.	8	TKMSLAG-305-X	89 lbs.	13
	72"	TMSLAG-306-X	TFMSLAG-306-X	94 lbs.	10	TKMSLAG-306-X	101 lbs.	15
	84"	TMSLAG-307-X	TFMSLAG-307-X	107 lbs.	12	TKMSLAG-307-X	115 lbs.	18
	96"	TMSLAG-308-X*	TFMSLAG-308-X*	126 lbs.	13	TKMSLAG-308-X*	136 lbs.	20

*All 8 ft. Tables Provided With 6 Legs



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

For Orders & Customer Service:

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

For Smart Fabrication™ Quotes:

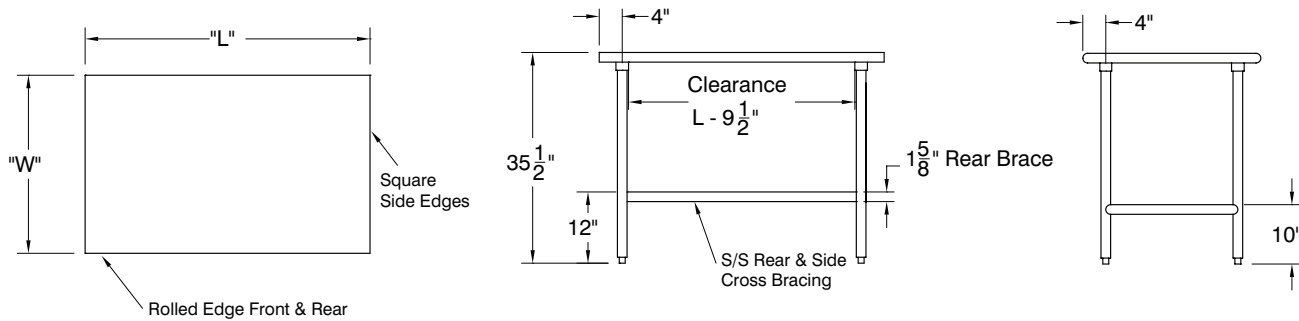
Email: smartfab@advancetabco.com or Fax: 631-586-2933

DETAILS and SPECIFICATIONS

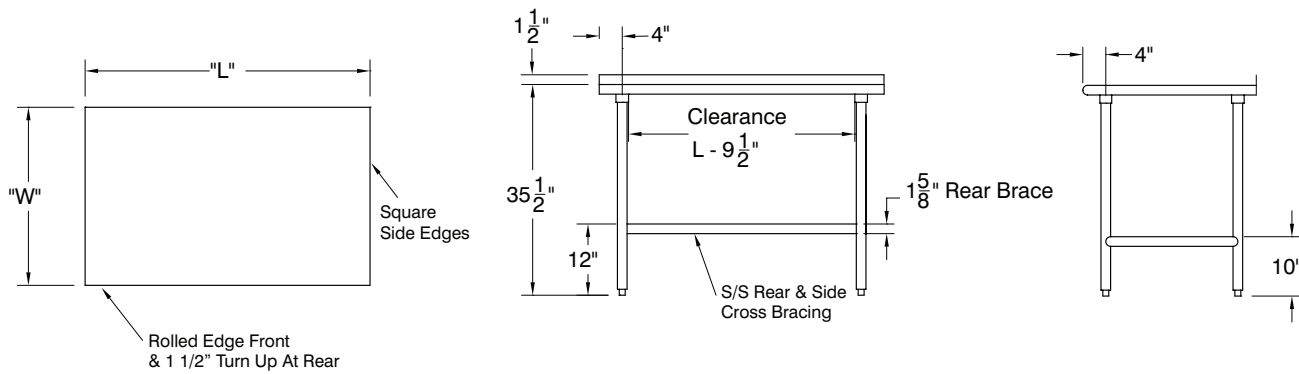
TOL $\pm .500"$

ALL DIMENSIONS ARE TYPICAL

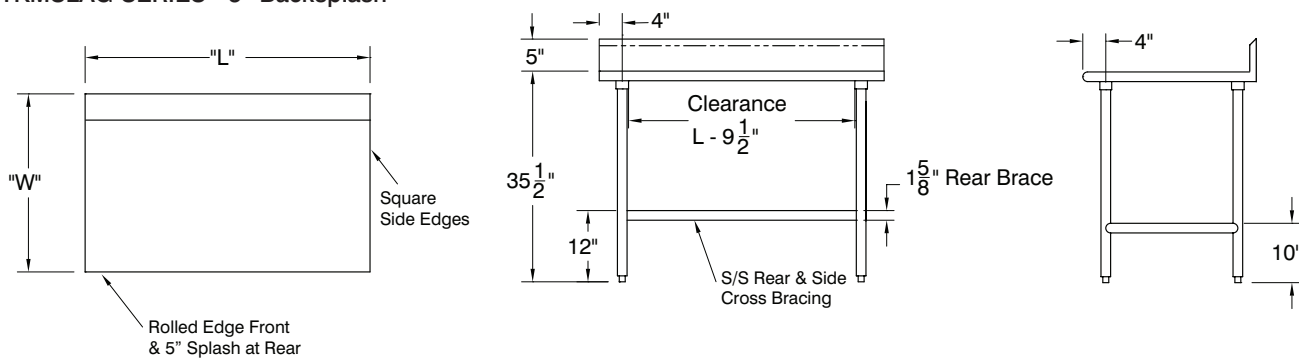
TMSLAG SERIES - Flat Top



TFMSLAG SERIES - 1 1/2" Backsplash



TKMSLAG SERIES - 5" Backsplash



**THE WILLINGHAM COMPANY****COMMERCIAL KITCHEN DESIGN**

Submittal Sheet

6/18/2018

ITEM# 4.1 - ONE (1) COMPARTMENT SINK (1 EA REQ'D)

Advance Tabco FE-1-1620-X

Special Value Fabricated Sink, 1-compartment, no drainboards, bowl size 16" x 20" x 12" deep, 18 gauge 304 stainless steel, tile edge splash, rolled edge, 8" OC faucet holes, galvanized legs with 1" adjustable plastic bullet feet, overall 25-3/4" F/B x 21" L/R, NSF



18 GAUGE STAINLESS STEEL

FE SERIES - FABRICATED SINKS

One & Two Compartments

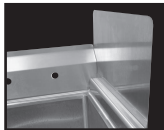


Rolled Rim Edge
For Additional Strength

Item #: _____ Qty #: _____

Model #: _____

Project #: _____



K-700

Removable Side
Splashes Fits Left
OR Right Side

	MODEL #	Length L	Width W	Bowl Size A & B	Bowl Depth	Drbd. Length Size	# of Drbrds.	Drbd. Location	Wt.	Approx. Cubes
1 COMP.	FE-1-1515-X	20"	20 3/4"	15"x15"	12"	N/A	0	None	38 lbs.	11
	FE-1-1514-15RLX	45"	20 3/4"		14"	N/A	2	R & L	65 lbs.	22
	FE-1-1620-X	21"	25 3/4"	16"x20"	12"	N/A	0	None	42 lbs.	12
	FE-1-1620-18RorL-X	36 1/2"	25 3/4"		12"	18"	1	R or L	55 lbs.	18
	FE-1-1620-18RL-X	52"	25 3/4"	18"x18"	12"	18"	2	R & L	67 lbs.	25
	FE-1-1812-X	23"	23 3/4"		12"	N/A	0	None	42 lbs.	13
	FE1-1812-18RorL-X	38 1/2"	23 3/4"		12"	18"	1	R or L	57 lbs.	22
	FE1-1812-18RLX	54"	23 3/4"	18"x24"	12"	18"	2	R & L	65 lbs.	23
	FE-1-1824-X	23"	29 3/4"		14"	N/A	0	None	60 lbs.	16
	FE-1-1824-24RorL-X	44 1/2"	29 3/4"		14"	24"	1	R or L	105 lbs.	28
	FE-1-1824-24RL-X	66"	29 3/4"	24"x24"	14"	24"	2	R & L	110 lbs.	26
	FE-1-2424-X	29"	29 3/4"		14"	N/A	0	None	90 lbs.	20
	FE-1-2424-24RorL-X	50 1/2"	29 3/4"		14"	24"	1	R or L	103 lbs.	34
	FE-1-2424-24RLX	72"	29 3/4"		14"	24"	2	R & L	122 lbs.	44
2 COMP.	FE-2-1620-X	37"	25 3/4"	16"x20"	12"	N/A	0	None	72 lbs.	18
	FE-2-1620-18RorL-X	52 1/2"	25 3/4"		12"	18"	1	R or L	84 lbs.	25
	FE-2-1620-18RL-X	68"	25 3/4"		12"	18"	2	R & L	100 lbs.	32
	FE-2-1812-X	41"	23 3/4"	18"x18"	12"	N/A	0	None	65 lbs.	18
	FE-2-1812-18RorL-X	56 1/2"	23 3/4"		12"	18"	1	R or L	78 lbs.	26
	FE-2-1812-18RLX	72"	23 3/4"		12"	18"	2	R & L	84 lbs.	44
	FE-2-2424-X	53"	29 3/4"	24"x24"	14"	N/A	0	None	124 lbs.	33
	FE-2-2424-24RorL-X	74 1/2"	29 3/4"		14"	24"	1	R or L	132 lbs.	38
	FE-2-2424-24RLX	96"	29 3/4"		14"	24"	2	R & L	140 lbs.	50

FEATURES:

Backsplash has tile edge for ease of installation.
Sink bowls are 3/4" coved corner and meet NSF requirements.
Rolled Rim Edge for additional strength.
15"x15", 16"x20" & 18"x18" Sink Bowls are 12" deep.
18"x24" & 24"x24" Sink Bowls are 14" deep.
9" Backsplash.

CONSTRUCTION:

All TIG welded.
Welded areas blended to match adjacent surfaces and to a satin finish.
Gussets welded to a die-embossed reinforced plate.

MATERIAL:

1 5/8" diameter galvanized legs with
1" adjustable plastic bullet feet.
Entire unit is 18 gauge 304 stainless steel.
Gussets - galvanized steel.

MECHANICAL:

- Supply is 1/2" IPS hot & cold.
- Faucet holes on 8" centers.
- Faucets are not included (**see accessories**).
- Waste drains are 1 1/2" IPS S/S basket type, located in center of sink bowl, and are included.

OPTIONAL:

- **FE-SS-12** S/S Leg Upgrade For Sinks w/ 12" Deep Bowls
- **FE-SS-14** S/S Leg Upgrade For Sinks w/ 14" Deep Bowls



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

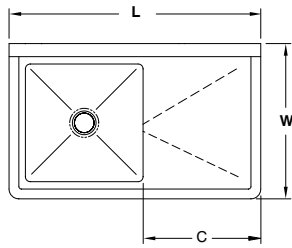
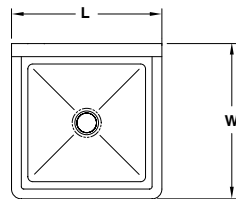
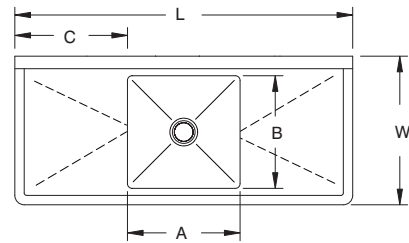
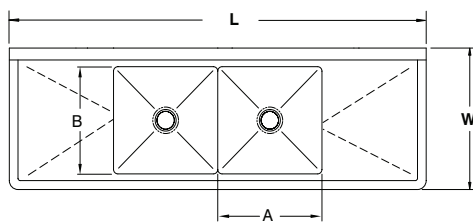
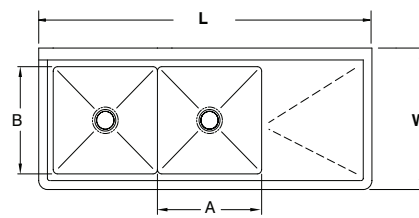
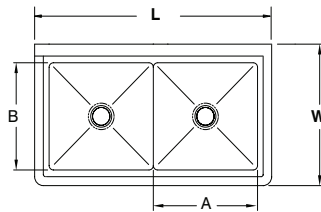
For Smart Fabrication™ Quotes:

Email: smartfab@advancetabco.com or Fax: 631-586-2933

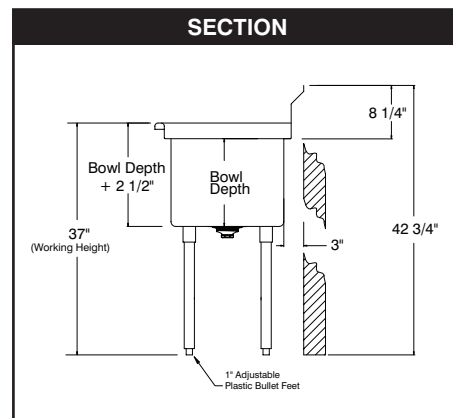
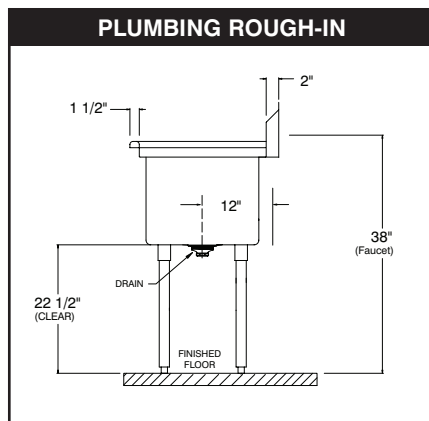
DIMENSIONS and SPECIFICATIONS

TOL Overall: $\pm .500"$ Interior: $\pm .250"$

ALL DIMENSIONS ARE TYPICAL

**1 COMP - 1 DRBD****1 COMP****1 COMP - 2 DRBD****2 COMP - 2 DRBD****2 COMP - 1 DRBD****2 COMP****ACCESSORIES****Model #****Qty**

DRAINS		
FAUCETS		



**THE WILLINGHAM COMPANY**COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 4.2 - WALL / SPLASH MOUNT FAUCET (1 EA REQ'D)

T&S Brass B-0231-CR

Faucet, 12" swing nozzle, 8" wall mount base, 1/2" NPT female Inlets, ceramas cartridges

ACCESSORIES

Mfr	Qty	Model	Spec
T&S Brass	1	B-0230-K	Installation Kit, (2) 1/2" NPT nipples, lock nuts & washers, (2) short "Ell" 1/2" NPT female x male



T&S BRASS AND BRONZE WORKS, INC.

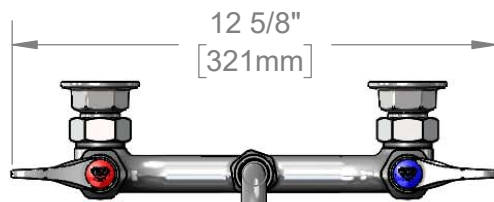
2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

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

Model No.

B-0231-CR

Item No.



ADA Compliant

This Space for Architect/Engineer Approval

Job Name _____ Date _____

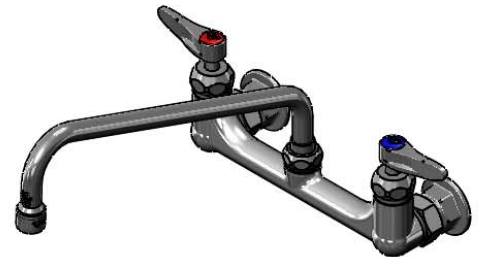
Model Specified _____ Quantity _____

Customer/Wholesaler _____

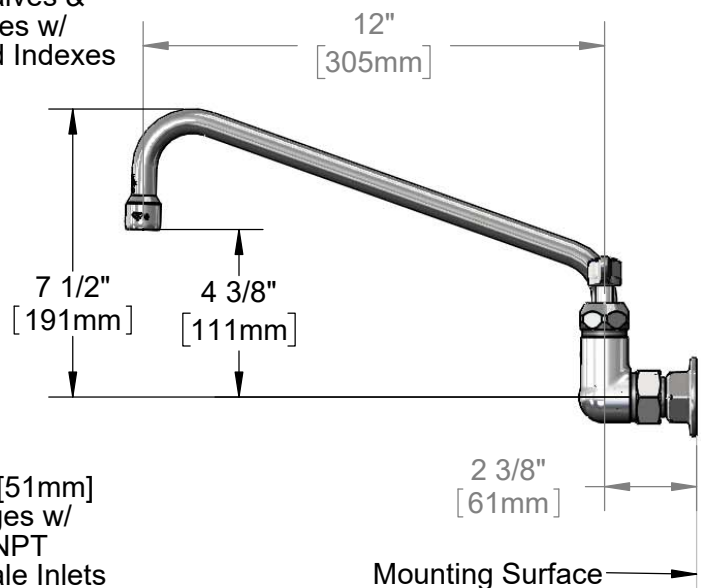
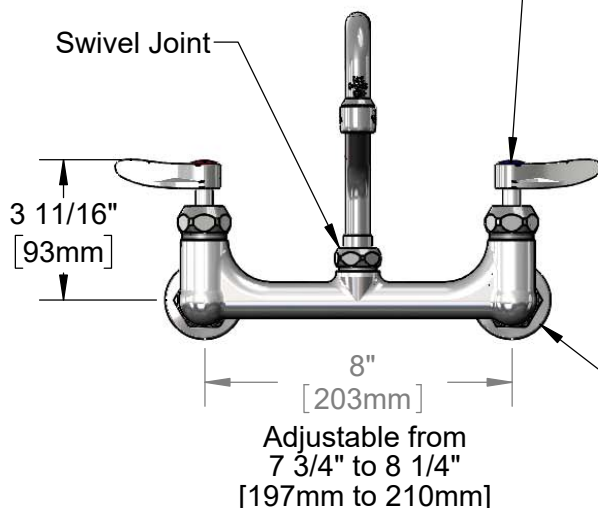
Contractor _____

Architect/Engineer _____

062X
12" Swing Nozzle w/
Stream Regulator Outlet
Converts to Rigid w/
014200-45
Lock Washer (Included).



Quarter-Turn
Cerama Cartridges
w/ Check Valves &
Lever Handles w/
Color Coded Indexes



Rough-In Requirement:
(2) Ø 1" [25mm] Mounting Holes

Product Specifications:

8" Wall Mount Mixing Faucet, Quarter-Turn Cerama Cartridges w/ Check Valves, Lever Handles, 12" Swing Nozzle & 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: 01/22/18

Scale: 1:5 Sheet: 1 of 2



T&S BRASS AND BRONZE WORKS, INC.

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

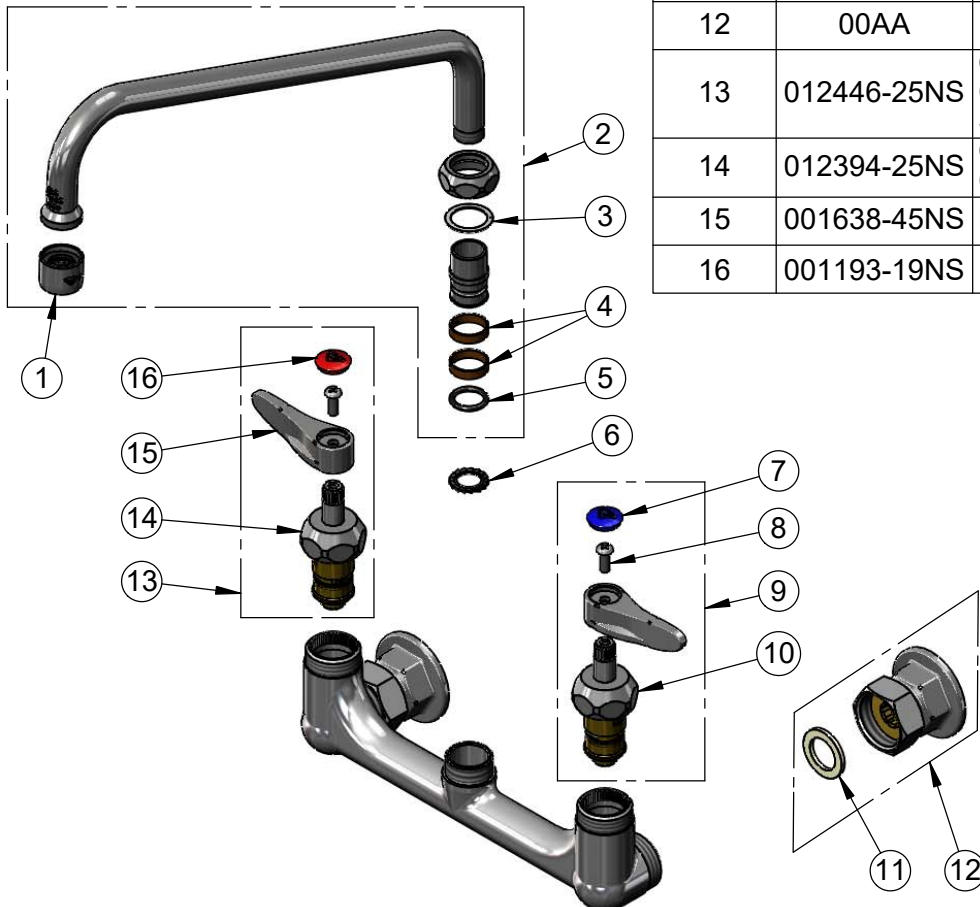
Model No.

B-0231-CR

Item No.

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

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	012447-25NS	Quarter-Turn Cerama Cartridge w/ Check Valve, Handle, Blue Index & Screw, LTC
10	012395-25NS	Quarter-Turn Cerama Cartridge w/ Check Valve, LTC
11	001019-45	Coupling Nut Washer
12	00AA	1/2" NPT Female Eccentric Flange
13	012446-25NS	Quarter-Turn Cerama Cartridge w/ Check Valve, Handle, Red Index & Screw, RTC
14	012394-25NS	Quarter-Turn Cerama Cartridge w/ Check Valve, RTC
15	001638-45NS	Lever Handle (New Style)
16	001193-19NS	Red Button Index, Press-in



Product Specifications:

8" Wall Mount Mixing Faucet, Quarter-Turn Cerama Cartridges w/ Check Valves, Lever Handles, 12" Swing Nozzle & 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)


T&S BRASS AND BRONZE WORKS, INC.

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

Model No.

B-0230-K

Item No.

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

This Space for Architect/Engineer Approval

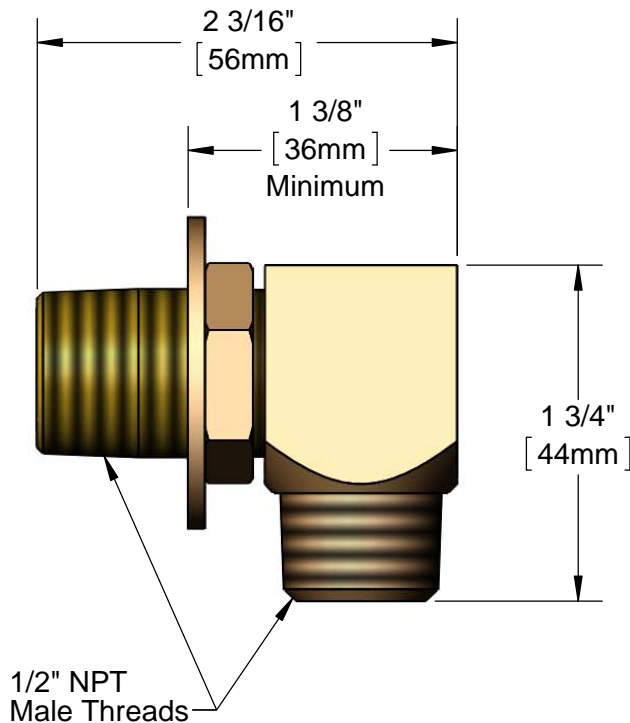
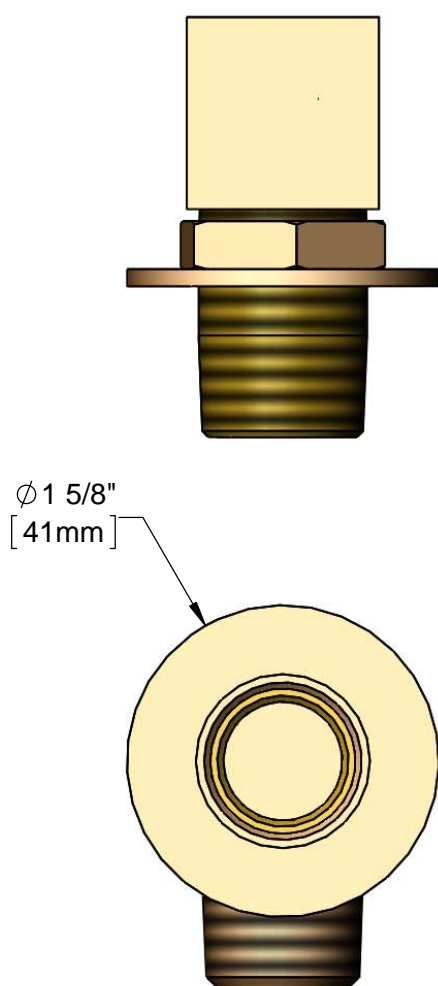
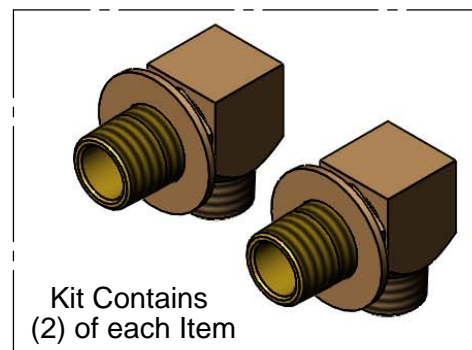
Job Name _____ Date _____

Model Specified _____ Quantity _____

Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____


Product Specifications:
1/2" NPT Male Elbow Kit w/ Lock Nut & Washer
Product Compliance:

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

Drawn: DHL | Checked: JRM | Approved: JHB | Date: 03/13/14 | Scale: 1:1 | Sheet: 1 of 2


T&S BRASS AND BRONZE WORKS, INC.

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

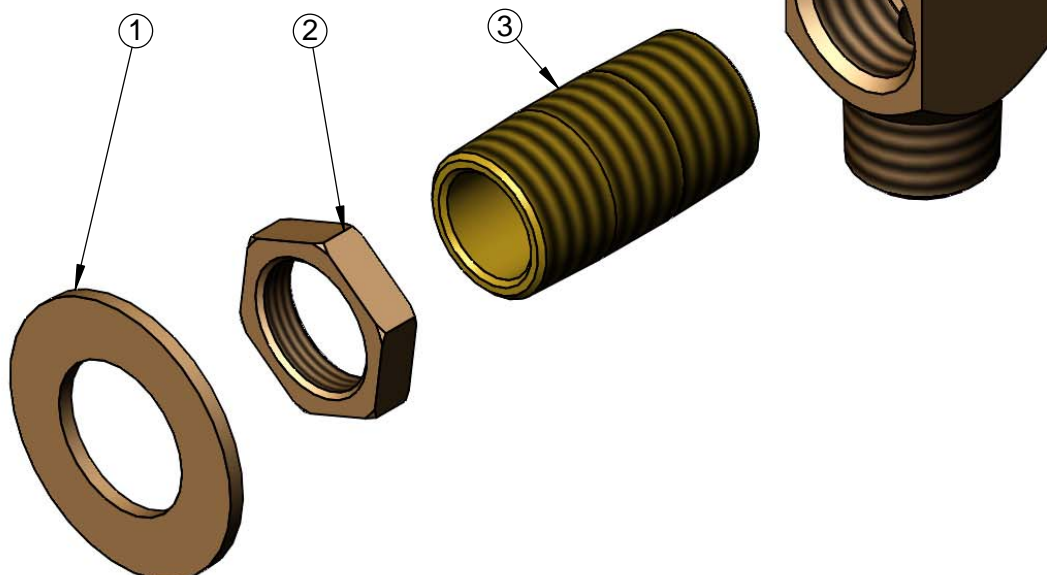
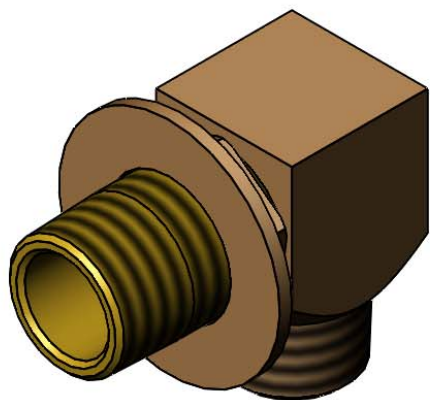
Model No.

B-0230-K

Item No.

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

ITEM NO.	SALES NO.	DESCRIPTION
1	000999-45	Brass Lock Washer
2	002954-45	Shank Lock Nut
3	013357-20	1/2" NPT x 1-5/8" Lg. Close Nipple



Product Specifications:

1/2" NPT Male Elbow Kit w/ Lock Nut & Washer

Product Compliance:

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

**THE WILLINGHAM COMPANY****COMMERCIAL KITCHEN DESIGN*****Submittal Sheet***

6/18/2018

ITEM# 5 - SHELVING, WALL MOUNTED (1 EA REQ'D)

Advance Tabco WS-12-48

Shelf, wall-mounted, 48"W x 12"D, 1-5/8" bullnose front edge, 1-1/2"H rear up-turn, 18/430 satin finish stainless steel, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Advance Tabco	1	TA-22A	Square edge on overshelf or wall shelf



STAINLESS STEEL WALL SHELVES



Item #: _____ Qty #: _____

Model #: _____

Project #: _____

**FEATURES:**

Brackets can be positioned to accommodate wall studs.

Furnished with a 1-5/8" Bullnose edge with a 1-1/2" turn-up edge at rear. Ends are turned down square.

MATERIAL:

16 Gauge Series - 304 stainless steel polished to a satin finish.

18 Gauge Series - 430 stainless steel polished to a satin finish.

CONSTRUCTION:

Secured to wall by means of bolts through support brackets.

Units 7 ft. and larger are furnished with 3 brackets.

10" Wide				12" Wide			15" Wide			18" Wide			
L	16 Ga.	18 Ga.	Approx. Wt.	16 Ga.	18 Ga.	Approx. Wt.	16 Ga.	18 Ga.	Approx. Wt.	16 Ga.	18 Ga.	Approx. Wt.	Approx. Cu. Ft.
24"	WS-10-24-16	WS-10-24	8 lbs.	WS-12-24-16	WS-12-24	9 lbs.	WS-15-24-16	WS-15-24	11 lbs.	WS-18-24-16	WS-18-24	14 lbs.	3
30"	-	-	-	WS-12-30-16	WS-12-30	12 lbs.	-	-	-	-	-	-	4
36"	WS-10-36-16	WS-10-36	10 lbs.	WS-12-36-16	WS-12-36	12 lbs.	WS-15-36-16	WS-15-36	15 lbs.	WS-18-36-16	WS-18-36	21 lbs.	4
42"	-	-	-	WS-12-42-16	WS-12-42	14 lbs.	-	-	-	-	-	-	5
48"	WS-10-48-16	WS-10-48	12 lbs.	WS-12-48-16	WS-12-48	14 lbs.	WS-15-48-16	WS-15-48	18 lbs.	WS-18-48-16	WS-18-48	24 lbs.	5
60"	WS-10-60-16	WS-10-60	15 lbs.	WS-12-60-16	WS-12-60	17 lbs.	WS-15-60-16	WS-15-60	23 lbs.	WS-18-60-16	WS-18-60	28 lbs.	6
72"	WS-10-72-16	WS-10-72	17 lbs.	WS-12-72-16	WS-12-72	21 lbs.	WS-15-72-16	WS-15-72	28 lbs.	WS-18-72-16	WS-18-72	32 lbs.	7
84"	WS-10-84-16	WS-10-84	20 lbs.	WS-12-84-16	WS-12-84	25 lbs.	WS-15-84-16	WS-15-84	32 lbs.	WS-18-84-16	WS-18-84	36 lbs.	8
96"	WS-10-96-16	WS-10-96	23 lbs.	WS-12-96-16	WS-12-96	28 lbs.	WS-15-96-16	WS-15-96	36 lbs.	WS-18-96-16	WS-18-96	42 lbs.	10
108"	WS-10-108-16	WS-10-108	28 lbs.	WS-12-108-16	WS-12-108	32 lbs.	WS-15-108-16	WS-15-108	40 lbs.	WS-18-108-16	WS-18-108	48 lbs.	11
120"	WS-10-120-16	WS-10-120	32 lbs.	WS-12-120-16	WS-12-120	36 lbs.	WS-15-120-16	WS-15-120	44 lbs.	WS-18-120-16	WS-18-120	54 lbs.	12
132"	WS-10-132-16	WS-10-132	36 lbs.	WS-12-132-16	WS-12-132	42 lbs.	WS-15-132-16	WS-15-132	49 lbs.	WS-18-132-16	WS-18-132	60 lbs.	13
144"	WS-10-144-16	WS-10-144	40 lbs.	WS-12-144-16	WS-12-144	48 lbs.	WS-15-144-16	WS-15-144	55 lbs.	WS-18-144-16	WS-18-144	66 lbs.	14



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

For Orders & Customer Service:

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

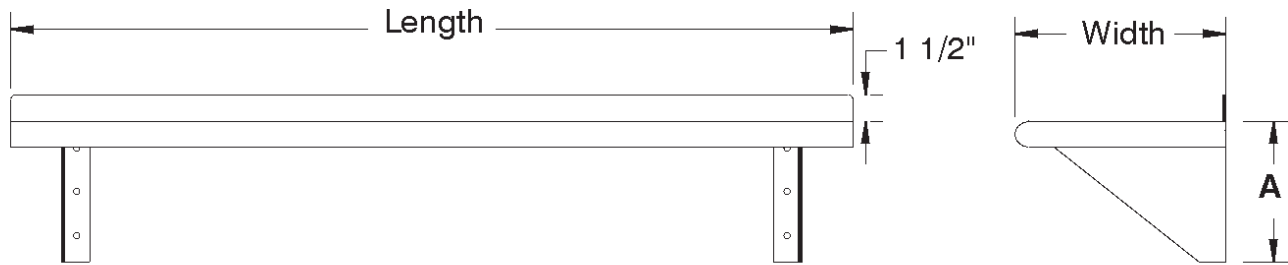
For Smart Fabrication™ Quotes:

Email: smartfab@advancetabco.com or Fax: 631-586-2933

DETAILS and SPECIFICATIONS

TOL ± .500"

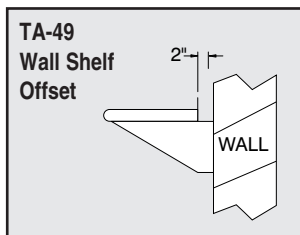
ALL DIMENSIONS ARE TYPICAL



Width	A
10"	8 1/2"
12"	10 1/2"
15"	13 1/2"
18"	16 1/2"

Wall Shelf Options

PRT-1	Printer Shelf
TA-22A	Square Edge Shelf
TA-26	Welded Shelf Brackets
TA-49	Wall Shelf 2" Offset
TA-71	Heat Lamp Provision
TA-77	Check Minder
TA-77A	Concealer for Heat Lamp (Requires TA-77)
TA-99A	14 Ga. S/S 304 Upgrade for Overshelves
TA-100A	Bullnose Edge On All 4 Sides of Shelf
TA-102	6" Cantilever Shelf Offset



Requirements for NSF Installations

1. Install at least 60" above floor.
2. Limit to dry storage.
3. Avoid contact with liquids.
4. For "Ganging-Up" installation, allow at least 2" between units or mount units side by side and seal joints with an approved sealant.





TABLE MODIFICATIONS & ACCESSORIES

TOP MODIFICATIONS



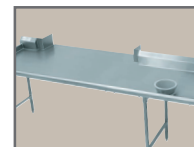
TA-56
5" NSF Partition



TA-523
Drop-In Urn Trough



CDR-5
Condiment Holder



TA-84
Pass-Thru



TA-108
Grommet For Cords

QTY.

CDR-5	Condiment Holder (Accommodates 5 Bins)
TA-1	Notch Backsplash For Roll Up Door w/ Pass-Thru
TA-3	Stainless Steel Hat Channel & Gusset Upgrade
TA-7	10" Partial Splash
TA-8	Column Notch in Rear Splash (Includes Splash)
TA-10	5" Partial Splash
TA-12	Countertop Edge
TA-22	Square Edge Table
TA-28	Cut-Out For Cold Well. Includes Louvered Doors
TA-29	16 Ga. 304 Rear Splash Capping Strip w/Adhesive Backing
TA-30	1-1/2" Side Splash
TA-30A	1-1/2" Turn Up For Table Tops
TA-31	5" Side Splash
TA-32	10" Side Splash
TA-34	Top Cut-Out
TA-34A	Top Cut-Out for Undermount Well
TA-35	Splash Cut-Out
TA-41	Poly-Vance 5/8" Cutting Board
TA-56	5" NSF Partition
TA-56A	18" NSF Partition
TA-57	Prepare Welded Field Joint (Welded in field by others)
TA-57A	Bolted Field Joint (Bolted in field by others)
TA-57B	Hairline Field Joint
TA-58	Stepdown to 24" Working Height
TA-64	Urn Trough (Factory installation only)
TA-75	Mitered Edge
TA-76	Paint on Sound Deadening
TA-79	Flour Trough (Factory installation only)
TA-82	Scrap Chute (6" dia. opening)
TA-84	Simple Pass-Thru
TA-87	Enclosed Rear Splash
TA-91	Poly Retaining Clips Includes TA-22 (S/S top table)

QTY.

TA-93	Wall Brackets (Includes 2. For 5" & 10 1/2" splash only)
TA-96A	Can Opener Provision for Openers with Bolt-on Base (Customer to provide location)
TA-96B	Can Opener Surface Mount Provision with 4" S/S Tube for Openers w/o Base (Customer to provide location)
TA-96C	Can Opener Spacer Plate Provision for Use on Tables With Countertop Edge & Can Opener Base (Customer to provide location)
TA-100	Bull Nose All Sides of Worktable
TA-101	Rear Tray Lock
TA-106	Mirror HI-LITE Edge
TA-107	Vacuum Breaker Holes on Tables (Includes Backsplash with 2" Return)
TA-108	2" Hole with Grommet for Appliance Cord
TA-112	Hubble Outlet
TA-113	Notch Top for Buyout Unit
TA-130	Cutlery Dispenser Holder (Undercounter Mounted)
TA-135	Plate Shelf (Undercounter Mounted)
TA-366A	Heavy duty Understructure Top
TA-502	Install Advance Tabco Hot Food Unit In Work Table Top (Requires TA-34 Top Cut-Out & TA-27 Control Panel. Does not include wiring. Consult factory)
TA-521	Drop-In urn Trough 1'
TA-522	Drop-In urn Trough 2'
TA-523	Drop-In urn Trough 3'
TA-524	Drop-In urn Trough 4'
TA-525	Drop-In urn Trough 5'
TA-526	Drop-In urn Trough 6'
TA-527	Drop-In urn Trough 7'
TA-528	Drop-In urn Trough 8'
TA-529	Drop-In urn Trough 9'
TA-550	Install Customer Supplied Buyout Items (Does not include wiring. Consult factory)
TA-551	Installation of Hot Food Wells. (Requires TA-34 Top Cut-Out & TA-27 Control Panel. Does not include wiring. Consult factory)



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



TABLE MODIFICATIONS & ACCESSORIES

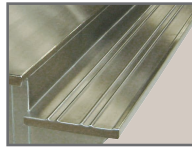
BASE MODIFICATIONS



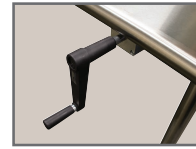
TA-39
Louvered Hinged Doors



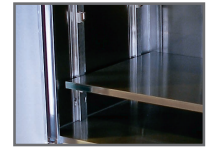
TA-73
Drop-Down Tray Slide



TA-74
Solid Tray Slide



TA-900
ADJ. Height Tables



TA-116
Adj. Mid-Shelf

QTY.

___	TA-4	Removable Access Panel
___	TA-4A	Louvered Panel
___	TA-5	Curb Mounting Provision
___	TA-15	Provision for Built In Drawer Warmer
___	TA-23	Welded Set-Up Table/Crating
___	TA-24	Shell Crating
___	TA-27	Control Panel (Must add TA-34A or TA-34B)
___	TA-36A	Sliding/Hinge Stainless Steel Doors
___	TA-36B	1/2 Height Stainless Steel Hinge Doors
___	TA-36C	Hinged door with Trash Flap
___	TA-37	Stainless Enclosed Base
___	TA-39	24" Louvered Hinged Doors
___	TA-40	Remove Undershelf in Cabinet Base For Slide in Buyout
___	TA-42	Interior Partition (2.5"x30")
___	TA-43	Filler Panel (3"x30" with Flanged Feet)
___	TA-44	K.D. Aluminum Pan Rack Slides (6 slides. Table min. lgth. 30")
___	TA-45	K.D. Aluminum Glass Rack Slides (3 slides. Table min. lgth. 3 feet)
___	TA-46	Door Locks

QTY.

___	TA-48	12"x12" Cut-Out in Back Panel/Undershelf for Plumbing
___	TA-54	Removable Kick Plate
___	TA-55	Remove Back Panel (on Enclosed Base)
___	TA-63	Removable Shelving (In addition to standard shelf & table width)
___	TA-70	S/S Tubular Tray Divider (12" sections)
___	TA-73	Tubular Tray Slide w/Dropdown (Stationary Tray Slide Available. Factory installation only)
___	TA-74	Solid Tray Slide
___	TA-92	12" Apron (in front of sink)
___	TA-92A	17" Stainless Steel Apron to Cover Sink Bowls and Support Lever Drain Handles
___	TA-116	Adjustable Enclosed Base Cabinet Mid Shelf- Add to Price of Enclosed Base Table with Fixed Mid Shelf (M). Shelves Over 36" In Length Require Multiple Sections With Center Partition. For Partial Shelves Add To Price Of Shelf.
___	TA-130	Cutlery Dispenser Holder (Undercounter Mounted)
___	TA-135	Plate Shelf (Undercounter Mounted)
___	TA-205	Connect Cafeteria Items (Per Joint Between 2 Tables. Requires Casters)
___	TA-900	Upgrade Table To be Height Adjustable In Field (Up to 6" Only. Unit Ships Set Up)

ELECTRICAL & DATA PORT OUTLETS



TA-62
Duplex Outlet



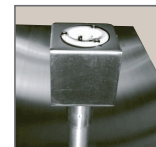
TA-62A
GFI Duplex Outlet



TA-62D
GFI Doghouse Outlet



TA-62F
Empty Junction Box



TA-112
Hubble Outlet

QTY.

___	TA-62	Standard Duplex Electrical Outlet & Cover Plate (Under Flat Top). NEMA 5-15R
___	TA-62A	GFI Duplex Outlet & Cover Plate in a VKS Splash. NEMA 5-20R
___	TA-62C	GFI Duplex Outlet & Cover Plate Below Shelf Top. NEMA 5-20R
___	TA-62D	GFI Duplex Outlet & Cover Plate in a Doghouse. NEMA 5-20R

QTY.

___	TA-62E	Upgrade Outlet to a NEMA 6-20R or Equiv.
___	TA-62F	Junction Box (empty) Below Table Top. Includes 1 Gang Size, Stainless Steel Face Plate
___	TA-112	Hubble Outlet
___	TA-622	CAT-5 Data Port Outlet. Cable Not Included



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

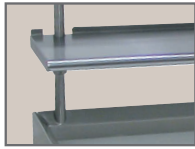
For Smart Fabrication™ Quotes:

Email: smartfab@advancetabco.com or Fax: 631-586-2933



TABLE MODIFICATIONS & ACCESSORIES

OVERSHELF & POT RACK MODIFICATIONS



TA-9A
1" Turn Up



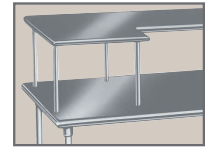
TA-22A
Square Edge



TA-71
Heat Lamp Mounting Provision



TA-100A
Bull Nose



TA-102
24" x 24" Extension

QTY.

_____	TA-9A	Partial 1" Turn-Up for all Table Mt. Shelves
_____	TA-22A	Square Edge on Oversheff
_____	TA-26-10	Welded Wall Shelf Brackets for 10" Wide Shelf
_____	TA-26-12	Welded Wall Shelf Brackets for 12" Wide Shelf
_____	TA-26-15	Welded Wall Shelf Brackets for 15" Wide Shelf
_____	TA-26-18	Welded Wall Shelf Brackets for 18" Wide Shelf
_____	TA-47	Shelf Mounting Bracket for Existing Table
_____	TA-49	Wall Shelf 2" Offset
_____	TA-60	Special Sizing Charge for Shelves (Must Order Larger Unit to be Cut Down to Smaller Size)
_____	TA-71	Heat Lamp Mounting Provision
_____	TA-71A	Heat Lamp Remote Control Bracket
_____	TA-78	Additional Lin. Ft. Past 12' For Table Mt. Shelf (For ODS, OTS, TS, DS & WS Shelving only)
_____	TA-77	Check Minder Shelf Provision (Factory install only)
_____	TA-83	Spice Bins

QTY.

_____	TA-84A	Knife Rack for Rolled Rim Tables
_____	TA-84B	Knife Rack for Poly Top Tables
_____	TA-84C	Knife Rack for Square Edge Tables
_____	TA-86	Stainless Steel Pot Hooks
_____	TA-89	Double Sided Plated Pot Hooks (Package of 4)
_____	TA-89A	Single Sided Plated Pot Hooks (Package of 4)
_____	TA-98	Stainless Steel Flat Bar in lieu of Chain
_____	TA-99	16 Ga. S/S 304 Upgrade for Wall & Over Shelves
_____	TA-100A	Bull Nose All Sides of Shelf
_____	TA-100R	Bull Nose Three Sides of Shelf w/ Rear Turn Up
_____	TA-102	24" x 24" Extension for Microwave or Computer Shelf (Add to OTS and ODS Shelves. See page 65)
_____	TA-103	24" Wide PT Shelf (36" Min Length. Mid mount only. PT Series Shelf, See Pg. 73. Add to 18" Wide Shelf)
_____	TA-104	Additional Length Over 12' (Add to 18" Shelf. (PA & CU Shelving Only. Max. Length is 14' as Single Piece)

UNDERSHELF MODIFICATIONS

QTY.

_____	TA-9	1-1/2" Turn-Up for Undershelves
_____	TA-17	Upgrade Undershelf to a Marine Edge (Must add TA-23)
_____	TA-48	12"x12" Cut-Out in Back Panel or Undershelf for Plumbing

QTY.

_____	TA-94	Upgrade 16 Ga. 304 S/S Undershelf
_____	TA-94A	Upgrade 14 Ga. 304 S/S Undershelf
_____	TA-366	Reinforced Understructure For Undershelves

SIZE MODIFICATIONS

QTY.

_____	TA-33	Special Working Height
_____	TA-59	36" Wide Equipment Stand
_____	TA-6	Extra Length for Standard Tables Over 12' (Tables Over 14' Require Field Joint TA-57)
_____	TA-61	Special Sizing Charge (Larger Unit Cut Down to Smaller Size)
_____	TA-61A	Special Modification Charge

QTY.

_____	TA-65	Enclosed Base Units Over 12' (Open Base Table)
_____	TA-66	Enclosed Base Units Over 12' (Sliding Door Units)
_____	TA-67	Enclosed Base Units Over 12' (Hinged Door Units)
_____	TA-105	Modify Enclosed Base Table w/ Drawers to 24" Width
_____	TA-110	Modify Enclosed Base Table w/ Drawers to 36" Width



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



TABLE MODIFICATIONS & ACCESSORIES

LEG MODIFICATIONS

QTY.

TA-16	1 Galvanized Leg with Plastic Bullet Foot (34 1/2" Total Length)
TA-16-4	4 Galvanized Legs with Plastic Bullet Feet (34 1/2" Total Length)
TA-16-6	6 Galvanized Legs with Plastic Bullet Feet (34 1/2" Total Length)
TA-19	Stainless Steel Flanged Bullet Foot For Work Table
TA-19L	S/S Bolt-on Leg w/ Flanged Foot For Enclosed Base Table
TA-20	1 Stainless Steel Leg with S/S Bullet Foot (34 1/2" Total Length)
TA-20-4	4 Stainless Steel Leg with S/S Bullet Feet (34 1/2" Total Length)

QTY.

TA-20-6	6 Stainless Steel Leg with S/S Bullet Feet (34 1/2" Total Length)
TA-20L	Replacement Bolt-on Leg For Enclosed Base Table
TA-21	Stainless Steel Bullet Foot
TA-68	Relocate Rear Cross Rail To Center (for Open Base Tables Only)
TA-72	Leg to Wall Brace (Set per table)
TA-95	Upgrade 16 Ga. 304 S/S Legs Only

WORK TABLE CASTERS



Standard Casters

Maintains the Standard 35-1/2" Working Height

200 lbs. Load Capacity Per Caster

When Used w/ Stainless Steel Legs

TA-25S-4 Set of 4 (Two with Brakes)

TA-25S-6 Set of 6 (Two with Brakes)

When Used w/ Galvanized Legs

TA-25G-4 Set of 4 (Two with Brakes)

TA-25G-6 Set of 6 (Two with Brakes)

Replacement Casters

For Work Tables

TA-25 Set of 4
(Two with Brakes)

TA-25A Set of 6
(Two with Brakes)

200 lbs. Load Capacity Per Caster



Optional Standard Caster Upgrades:

TA-25B Set	For brakes on all wheels (Standard Casters) - Add price to the following models: TA-25, TA-25A, TA-25S-4, TA-25S-6, TA-25G-4, TA-25G-6
TA-25C Per Caster	Upgrade Standard Caster with Heavy Duty Urethane Wheels (Per Caster)

EQUIPMENT STAND CASTERS



Standard Casters

5" Urethane Wheels.

Maintains the Standard 24" Working Height

200 lbs. Load Capacity Per Caster

w/ Stainless Steel Legs

TA-25ES Set of 4 (Two with Brakes)

w/ Galvanized Legs

TA-25EG Set of 4 (Two with Brakes)

HEAVY DUTY Casters

5" Urethane Wheels

400 lbs. Load Capacity Per Caster

TA-255 Super Heavy Duty
Set of 4 (Two with Brakes)

TA-256 Super Heavy Duty
Set of 6 (Two with Brakes)



Enclosed Base Table Casters

Easy Bolt-On Style



TA-255P Set of 4 (Two with Brakes)

TA-255AP Set of 6 (Two with Brakes)

300 lbs. Load Capacity Per Caster

For brakes on all wheels (Enclosed Base Casters) -
Add price to models: TA-255P or TA-255AP

TA-255PB

Optional Equipment Stand Caster Upgrade:

TA-255B For brakes on all wheels (Equipment Casters) - Add price to any of the following models:
TA-255, TA-256, TA-25ES, TA-25EG

Contact Our SMART FABRICATION™ Department for more information at 800-645-3166
or email in your specifications to smartfab@advancetabco.com



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

© ADVANCE TABCO, AUGUST 2018

Page: 27

**THE WILLINGHAM COMPANY****COMMERCIAL KITCHEN DESIGN*****Submittal Sheet***

6/18/2018

ITEM# 6 - SHELVING, WALL MOUNTED (1 EA REQ'D)

Advance Tabco WS-12-84

Shelf, wall-mounted, 84"W x 12"D, 1-5/8" bullnose front edge, 1-1/2"H rear up-turn, 18/430 satin finish stainless steel, NSF (units 84" & longer have (3) support brackets)

The spec sheet for this item can be viewed on item 5)

ACCESSORIES

Mfr	Qty	Model	Spec
Advance Tabco	1	TA-22A	Square edge on overshelf or wall shelf

**THE WILLINGHAM COMPANY****COMMERCIAL KITCHEN DESIGN*****Submittal Sheet***

6/18/2018

ITEM# 7 - WIRE SHELVING (2 EA REQ'D)

Olympic J2436K

Shelf, wire, 24" x 36", green epoxy finish with chromate substrate, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Olympic	2	J2448K	Shelf, wire, 24" x 48", green epoxy finish with chromate substrate, NSF
Olympic	2		1 year warranty against manufacturing defects
Olympic	2		7 year warranty against rust and corrosion
Olympic	4	J1WD24K	Wall Bracket, single, 24", green epoxy finish with chromate substrate, NSF
Olympic	1	J2WD24K	Wall Bracket, double, 24", green epoxy finish with chromate substrate, NSF
Olympic	2		1 year warranty against manufacturing defects
Olympic	2		7 year warranty against rust and corrosion

OLYMPIC
STORAGE COMPANY

Reliable space ... economically.

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
Reliable space ... economically.

Olympic Storage Company

OLYMPIC WIRE SHELVING GREEN EPOXY

OLYMPIC™
STORAGE COMPANY
 Reliable space ... economically.

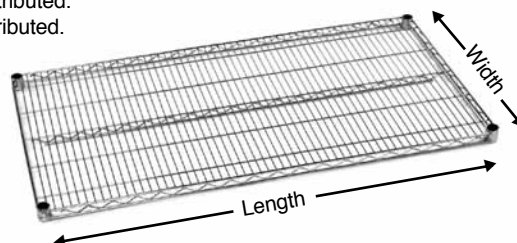
WIRE SHELVES

Width/Length		Approx. Weight Per Shelf		Pack Quantity	Green Epoxy
(in.)	(mm)	(lbs.)	(kg)		
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 x 1829	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.)	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 accommodate 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.

OLYMPIC™
STORAGE COMPANY
 Reliable space ... economically.

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

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

Copyright © 2010 Olympic Storage Company

OLYMPIC STORAGE COMPANY

Reliable space . . . economically.

OLYMPIC
STORAGE COMPANY
Reliable space . . . economically.

Wire Shelving Accessories

WIRE SHELVING ACCESSORIES NSF

Direct Wall Mounts

Each consists of one shelf support and mounting plate. Use single support at shelf ends; double support for adjoining shelves. (Single — Two required per shelf.)



SINGLE



DOUBLE

Shelf Width (in.) (mm)		Approx. Pkd. Wt. (lbs.) (kg)		Model No. Chrome	Model No. Green Epoxy	Approx. Pkd. Wt. (lbs.) (kg)		Model No. Chrome	Model No. Green Epoxy
14	355	1.5	0.7	J1WD14C	J1WD14K	3	1.4	J2WD14C	J2WD14K
18	457	2	0.9	J1WD18C	J1WD18K	4	1.8	J2WD18C	J2WD18K
24	610	3	1.4	J1WD24C	J1WD24K	4.5	2.0	J2WD24C	J2WD24K

Stem Casters — Resilient Rubber (Order By Each)

Use with posts to create a mobile shelving unit to meet your special needs. Each caster is constructed of resilient rubber wheels and plated components. Load rating is 200 lbs. (90kg) per caster. Sold by the piece.

Wheel Diameter (in.) (mm)	Face (in.) (mm)	Load Rating (lbs.) (kg)	Type	Wheel Tread	Approx. Pkd. Wt. (lbs.) (kg)	Model No.
5	127	1 1/4 32	Stem/Swivel	Resilient	2 1/2 1.1	J5
5	127	1 1/4 32	Stem/Brake	Resilient	2 5/8 1.2	J5B



Stem Caster Kit — High Modulus Rubber (One Kit = Four Casters)

Kit consists of four swivel casters with brakes. Each caster is constructed of durable, non-marking high modulus rubber. Load rating is 300 lbs. (136kg) per caster.

Wheel Diameter (in.) (mm)	Face (in.) (mm)	Load Rating (lbs.) (kg)	Type	Wheel Tread	Approx. Pkd. Wt. (lbs.) (kg)	Model No.
5	127	1 1/4 32	Stem/Brake	Flat High Modulus Rubber	9 4.1	J5FBA-4



Stackable Shelf Ledges

4" (100mm) High.

Shelf Width (in.) (mm)	Approx. Pkd. Wt. (lbs.) (kg)	Model No. Chrome
14	0.83 0.36	JL14-4C
18	1.5 0.68	JL18-4C
24	2 0.9	JL24-4C
30	2.25 1.03	JL30-4C
36	2.75 1.25	JL36-4C
48	3.75 1.68	JL48-4C
60	4 1.81	JL60-4C
72	5 2.25	JL72-4C

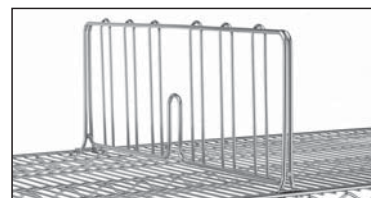


NOTE: Actual ledge length is approximately 1" (25mm) shorter than nominal shelf length/width.

Shelf Dividers for Shelves

Keep shelf contents orderly with these 8" (203mm) high, pressure-fit dividers.

Shelf Width (in.) (mm)	Approx. Pkd. Wt. (lbs.) (kg)	Model No. Chrome
18	2.25 1	JDD18C
24	2.75 1.3	JDD24C



Replacement Plastic Split Sleeves

One bag required per shelf; 4 pairs per bag. Model No. J9985



"S" Hook

Two are required for each storage level. Model No. J9995Z



Foot Plate

Use to bolt units to the floor, or when a broader, more stable foot is desired. Zinc Finish. Model No. J9993Z



OLYMPIC
STORAGE COMPANY
Reliable space . . . economically.

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

Copyright © 2011 Olympic Storage Company

OLY-005E • Rev. 7/11

**THE WILLINGHAM COMPANY****COMMERCIAL KITCHEN DESIGN**

Submittal Sheet

6/18/2018

ITEM# 8 - 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

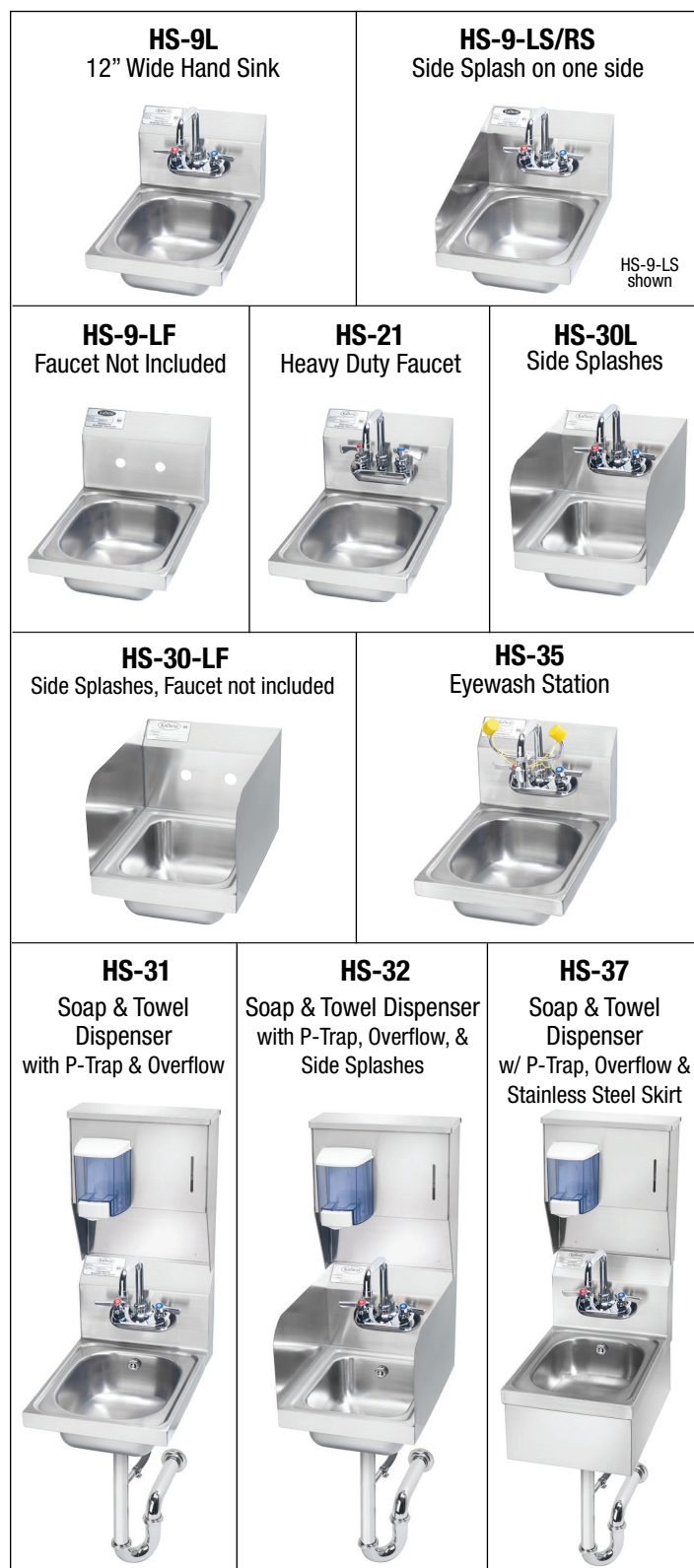


Model: _____ Item #: _____ Date: _____

Project: _____ Qty: _____ Approved By: _____

12" Wide Space Saver Hand Sinks

Hand Sinks



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 overflow 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.



Krowne Metal Corporation • 100 Haul Rd. Wayne, NJ 07470 • Toll Free: (800) 631-0442 • Fax: (973) 872-1129 • sales@krowne.com • krowne.com

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

Rev. 7/2019 • No. 2.1

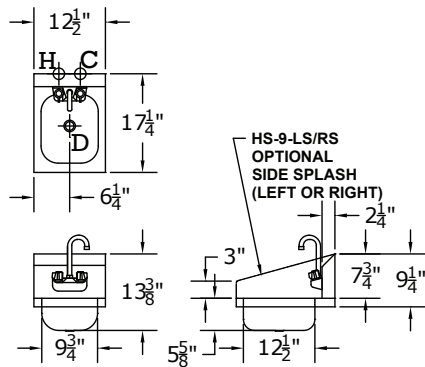


Model: _____ Item #: _____ Date: _____
 Project: _____ Qty: _____ Approved By: _____

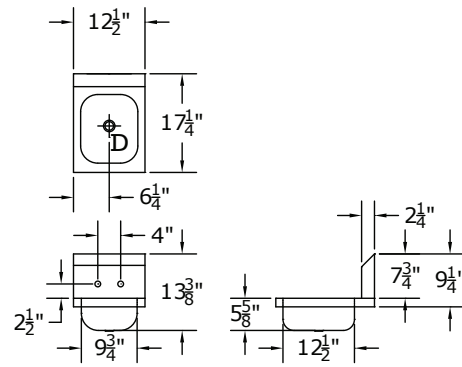
12" Wide Space Saver Hand Sinks

Hand Sinks

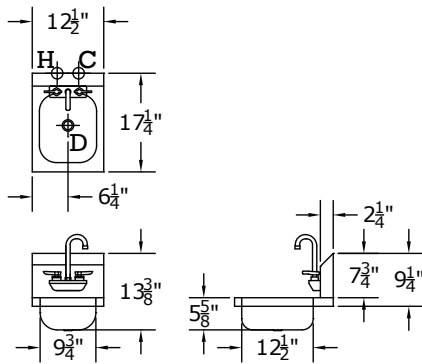
HS-9L or HS-9-LS/RS



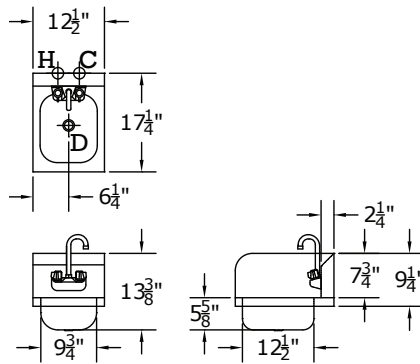
HS-9-LF



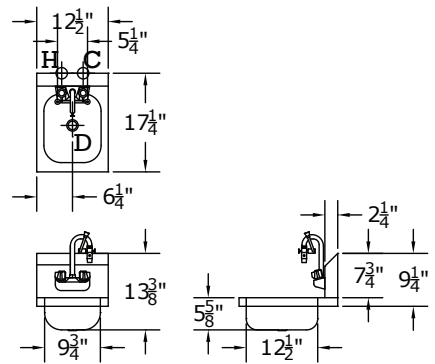
HS-21



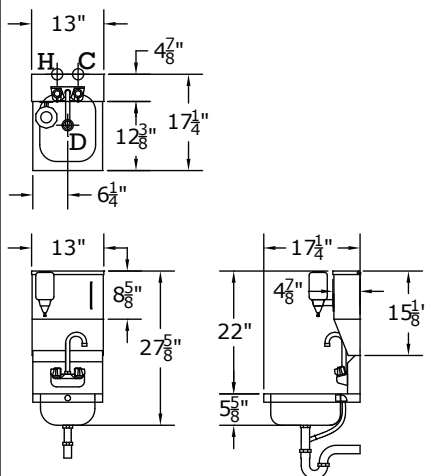
HS-30L or HS-30-LF



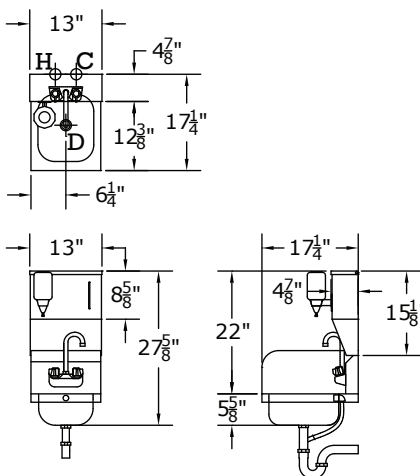
HS-35



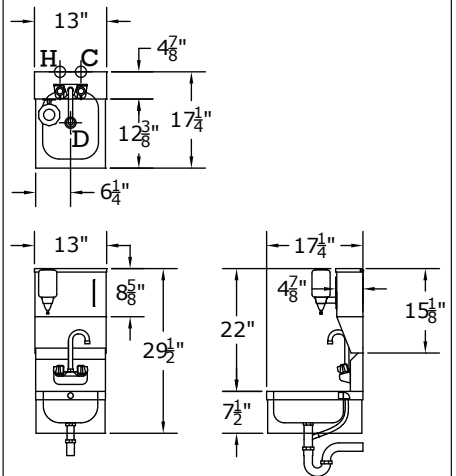
HS-31



HS-32



HS-37



NSF®


THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 9 - AIR CURTAIN (1 EA REQ'D)

Berner IDC12-1042A-1

Industrial Series Direct Drive Air Curtain, 42" long, unheated, (1) 1/2 hp motor, for doors to 12 feet high (environmental separation) & 10 feet high (insect protection), aluminized steel housing, powder coated finish with aluminum inlet screen, interior mounting, 1 phase, UL, cULus, MADE IN USA

ACCESSORIES

Mfr	Qty	Model	Spec
Berner	1		Five year parts warranty (unheated units)
Berner	1		If special freight fees are requested, (See below) all applicable fees will be added to the invoice; fees subject to change; contact factory for addition information.
Berner	1	A	120v/60/1-ph
Berner	1	9503SD020-P	Automatic Door Switch, plunger type, activates air door when door opens, single phase only & max. amp draw of 20 amps
Berner	1		Gray powder coated housing



INDUSTRIAL DIRECT DRIVE 12

Ambient (Unheated) Air Curtain

Data Sheet

For Door Heights To 12' (environmental separation) and 10' (insect control)

STANDARD CONSTRUCTION

- ½ hp single speed motor(s) - direct drive (Optional: three-speed)
- Gray powder coated exterior with mill aluminum screen and access panels (Optional: Custom Color or Stainless)
- Wall & Top Mounting
- Front air intake (Optional: top)
- High efficiency Pro-V Nozzle



Berner International Corporation certifies that the air curtains shown herein are licensed to bear the AMCA Seal. The ratings shown are based on tests and procedures performed in accordance with AMCA Publication 211 and comply with the requirements of the AMCA Certified Ratings Program. Rated data shown is for base (unheated) units. The AMCA Certified Ratings Seal applies to airflow rate, average outlet velocity, outlet velocity uniformity, velocity projection and power rating at free delivery only.

Models IDC12-1060A, IDC12-2108A and IDC12-2120A are not licensed to bear the AMCA seal.

**5 Year
Limited
Warranty**



for outdoor use

MODEL	Nozzle Width (in)	Max Vel. at Nozzle (fpm)	Avg. Outlet Vel. (fpm)	Air Volume (cfm)	Outlet Vel. Uniformity	Power Rating (kW)	Motor(s) @ hp	Net Wt. (lbs)
IDC12-1036A	36.00	5,166	1,728	1,512	87%	0.51	1 @ 1/2	100
IDC12-1042A	42.00	5,550	1,551	1,583	89%	0.52	1 @ 1/2	106
IDC12-1048A	48.00	5,292	1,366	1,594	78%	0.53	1 @ 1/2	111
IDC12-1060A	66.00	5,079	1,019	1,634	74%	0.54	1 @ 1/2	122
IDC12-2060A	66.00	4,781	2,010	2,931	85%	0.99	2 @ 1/2	169
IDC12-2072A	72.00	5,166	1,728	3,024	87%	1.02	2 @ 1/2	178
IDC12-2078A	78.00	5,166	1,633	3,095	87%	1.03	2 @ 1/2	184
IDC12-2084A	84.00	5,550	1,551	3,166	89%	1.04	2 @ 1/2	189
IDC12-2096A	99.00	5,292	1,366	3,188	78%	1.06	2 @ 1/2	199
IDC12-3096A	99.00	4,781	1,846	4,443	85%	1.50	3 @ 1/2	240
IDC12-2108A	108.00	5,079	1,230	3,228	74%	1.07	2 @ 1/2	242
IDC12-3108A	108.00	5,166	1,728	4,536	87%	1.53	3 @ 1/2	283
IDC12-2120A	117.00	5,079	1,149	3,268	74%	1.08	2 @ 1/2	249
IDC12-3120A	117.00	5,166	1,604	4,678	87%	1.55	3 @ 1/2	290
IDC12-3132A	132.00	5,292	1,484	4,760	78%	1.57	3 @ 1/2	311
IDC12-3144A	144.00	5,292	1,366	4,782	78%	1.59	3 @ 1/2	325
IDC12-4144A	144.00	5,166	1,728	6,048	87%	2.04	4 @ 1/2	366
IDC12-4156A	156.00	5,166	1,633	6,190	87%	2.06	4 @ 1/2	382
IDC12-4168A	168.00	5,550	1,551	6,332	89%	2.08	4 @ 1/2	394
IDC12-4180A	180.00	5,292	1,452	6,354	78%	2.10	4 @ 1/2	407
IDC12-5180A	180.00	5,166	1,728	7,560	87%	2.55	5 @ 1/2	448
IDC12-4192A	192.00	5,292	1,366	6,376	78%	2.12	4 @ 1/2	419
IDC12-5192A	192.00	5,292	1,635	7,631	78%	2.56	5 @ 1/2	460

NOTES:

1. Operation at 50 Hz will generate approximately a 17% reduction in air performance.

2. Consult factory for vertically mounted units

Berner does not recommend IDC12-1060A, IDC12-2108A and IDC12-2120A, exist only as an equivalent to competitors' models.

See sheet EP-400 for amp draws/total load requirements.

MODEL NUMBER CONFIGURATION

IDC12-1 036 A A-F-SS

Series	# of Motors	Opening Width	Heat	Voltage	Intake	Opt. Cabinet Finish
IDC12	1, 2, 3, 4, 5	036" - 192"	A=Ambient	*A=120/1/60 B=208/1/60 J=240/1/60 V=220/1/50 X=208/3/60 Y=240/3/60 Z=480/3/60 Q=600/3/60 O=380/3/50	T=Top F=Front	SS=Stainless Steel CC=Custom Color

*Suitable for 50hz

Berner reserves the right to alter specifications without prior notice.

VELOCITY PROFILE: Model IDC12-1036A

Distance from Nozzle (ft)	3	6.5	10
Core Velocity (fpm)	2633	1867	1578

Sound level measured 10' (3m) from the unit in free field:

1, 2, 3, 4 & 5 motor(s): 63 dBA, 66 dBA, 68 dBA, 69 dBA & 70 dBA

Sound data is not AMCA certified.

www.berner.com Berner International Corporation 800.245.4455
111 Progress Ave. / New Castle / PA / 16101 / USA

DS-400
July, 2015



INDUSTRIAL DIRECT DRIVE 12

Ambient (Unheated) Air Curtain

Electrical Performance Sheet

MODEL	# CKTS	120/1/60 (voltage code A) MOTOR AMP DRAW = 6.5 each		# CKTS	208/1/60 (voltage code B) MOTOR AMP DRAW = 3.5 each		# CKTS	240/1/60 (voltage code J) or 220/1/50 (voltage code V) MOTOR AMP DRAW = 3.5 each		# CKTS	208/3/60 (voltage code X) MOTOR AMP DRAW = 3.5 each	
		AMPS PER CIRCUIT	BREAKER RATING PER CIRCUIT		AMPS PER CIRCUIT	BREAKER RATING PER CIRCUIT		AMPS PER CIRCUIT	BREAKER RATING PER CIRCUIT		AMPS PER CIRCUIT	BREAKER RATING PER CIRCUIT
IDC12-1036A IDC12-1042A IDC12-1048A IDC12-1060A	1	6.5	15	1	3.5	15	1	3.5	15	1	3.5	15
IDC12-2060A IDC12-2072A IDC12-2078A IDC12-2084A IDC12-2096A IDC12-2108A IDC12-2120A	1	13.0	20	1	7.0	15	1	7.0	15	1	7.0	15
IDC12-3096A IDC12-3108A IDC12-3120A IDC12-3132A IDC12-3144A	1	19.5	30	1	10.5	15	1	10.5	15	1	10.5	15
IDC12-4144A IDC12-4156A IDC12-4168A IDC12-4180A IDC12-4192A	1	26.0	35	1	14.0	20	1	14.0	20	1	14.0	20
IDC12-5180A IDC12-5192A	1	32.5	45	1	17.5	25	1	17.5	25	1	17.5	25



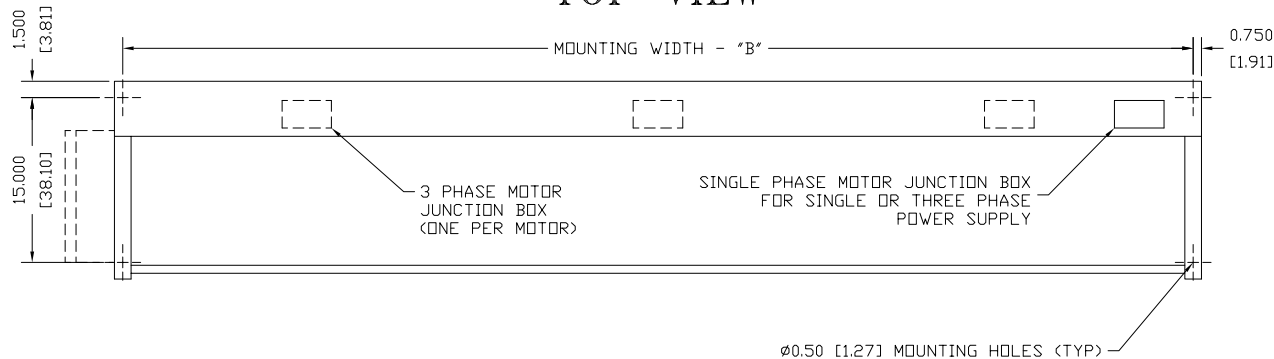
INDUSTRIAL DIRECT DRIVE 12

Ambient (Unheated) Air Curtain

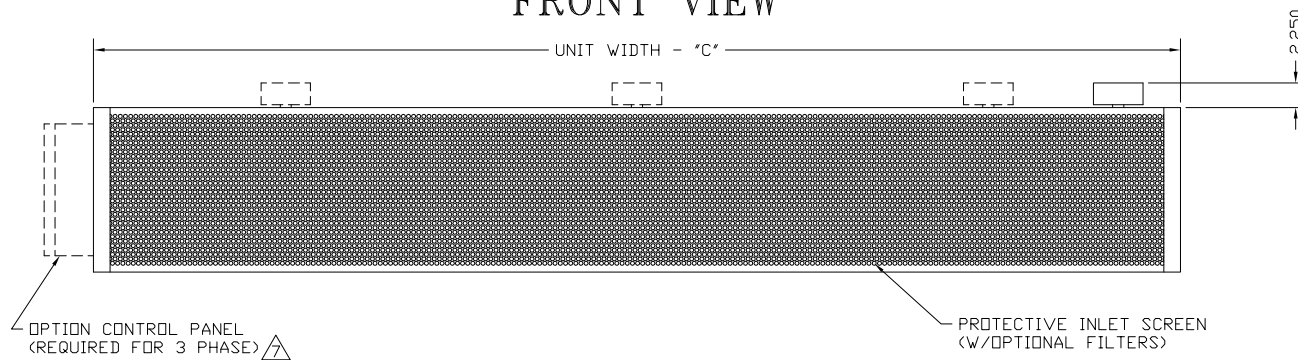
Electrical Performance Sheet

MODEL	# CKTS	240/3/60 (voltage code Y) MOTOR AMP DRAW = 3.5 each		# CKTS	480/3/60 (voltage code Z) MOTOR AMP DRAW = 1.4 each		# CKTS	600/3/60 (voltage code Q) MOTOR AMP DRAW = 1.0 each		# CKTS	380/3/50 (voltage code O) MOTOR AMP DRAW = 3.5 each	
		AMPS PER CIRCUIT	BREAKER RATING PER CIRCUIT		AMPS PER CIRCUIT	BREAKER RATING PER CIRCUIT		AMPS PER CIRCUIT	BREAKER RATING PER CIRCUIT		AMPS PER CIRCUIT	BREAKER RATING PER CIRCUIT
IDC12-1036A IDC12-1042A IDC12-1048A IDC12-1060A	1	3.5	15	1	1.4	15	1	1.0	15	1	3.5	15
IDC12-2060A IDC12-2072A IDC12-2078A IDC12-2084A IDC12-2096A IDC12-2108A IDC12-2120A	1	7.0	15	1	2.8	15	1	2.0	15	1	7.0	15
IDC12-3096A IDC12-3108A IDC12-3120A IDC12-3132A IDC12-3144A	1	10.5	15	1	4.2	15	1	3.0	15	1	10.5	15
IDC12-4144A IDC12-4156A IDC12-4168A IDC12-4180A IDC12-4192A	1	14.0	20	1	5.6	15	1	4.0	15	1	14.0	20
IDC12-5180A IDC12-5192A	1	17.5	25	1	7.0	15	1	5.0	15	1	17.5	25

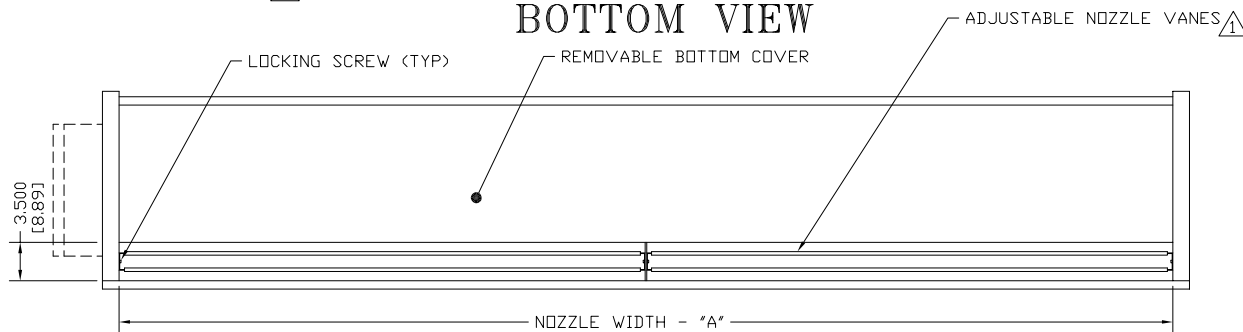
TOP VIEW



FRONT VIEW



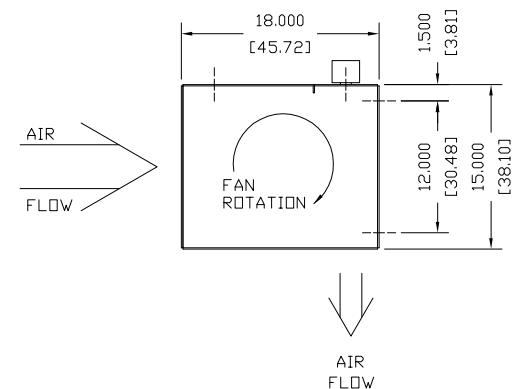
BOTTOM VIEW



MODEL	NOZZLE WIDTH "A"	MOUNTING WIDTH "B"	UNIT WIDTH "C"
IDC12-1036A	36.00 [91.44]	37.50 [95.25]	39.00 [99.06]
IDC12-1042A	42.00 [106.68]	43.50 [110.49]	45.00 [114.30]
IDC12-1048A	48.00 [121.92]	49.50 [125.73]	51.00 [129.54]
IDC12-1060A/2060A	66.00 [167.64]	67.50 [171.45]	69.00 [175.26]
IDC12-2072A	72.00 [182.88]	73.50 [186.69]	75.00 [190.50]
IDC12-2078A	78.00 [192.12]	79.50 [201.93]	81.00 [205.74]
IDC12-2084A	84.00 [213.36]	85.50 [217.17]	87.00 [220.98]
IDC12-2096A/3096A	99.00 [251.46]	100.50 [255.27]	102.00 [259.08]
IDC12-2108A/3108A	108.00 [274.32]	109.50 [278.13]	111.00 [281.94]
IDC12-2120A/3120A	117.00 [297.18]	118.50 [300.99]	120.00 [304.80]
IDC12-3132A	132.00 [335.28]	133.50 [339.09]	135.00 [342.90]
IDC12-3144A/4144A	144.00 [365.76]	145.50 [369.57]	147.00 [373.38]

IDC12
AMBIENT SYSTEM

END VIEW

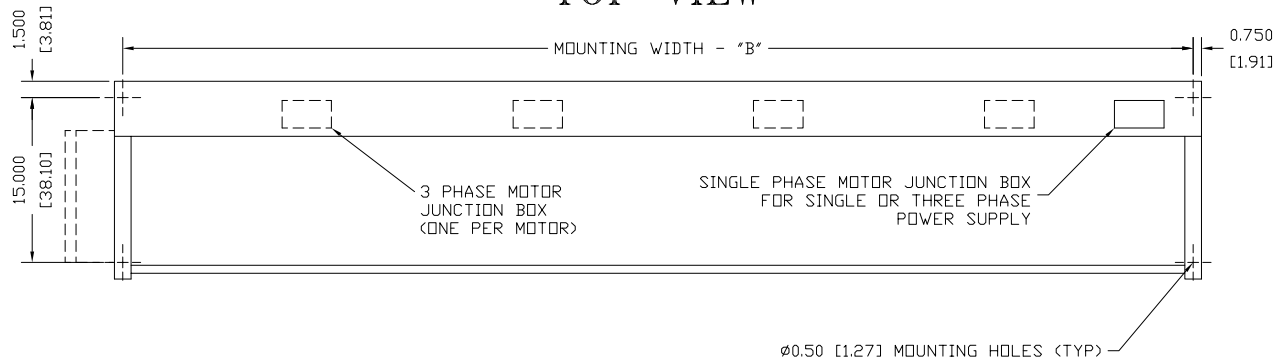


NOTES:

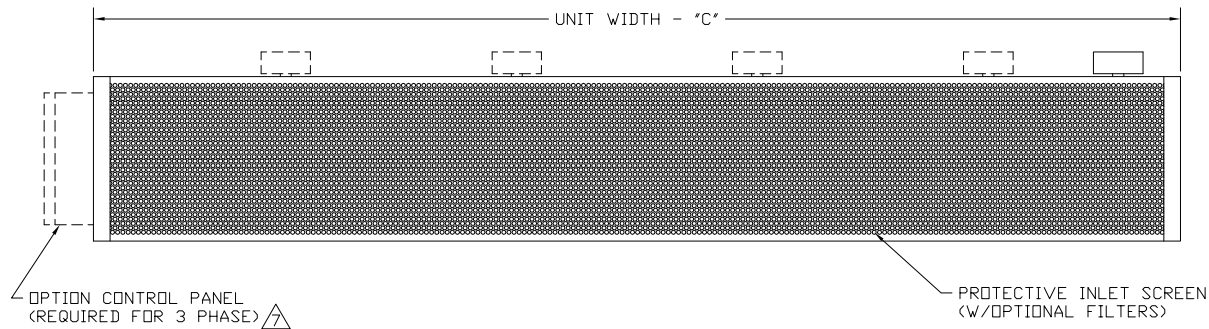
- AIR CURTAIN MUST BE INSTALLED SO AIR STREAM IS NOT OBSTRUCTED WHEN DEFLECTED 20° TO EITHER SIDE OF C.
- ELECTRICAL CONNECTIONS TO BE FLEXIBLE.
- FIELD VERIFY DIMENSIONS.
- ANCHORS TO SUPPORTING STRUCTURE BY OTHERS.
- ADEQUACY OF SUPPORTING STRUCTURE IS TO BE VERIFIED BY A PROFESSIONAL STRUCTURAL ENGINEER.
- LETTER "A" IN MODEL NUMBER DESIGNATES, AMBIENT UNIT.
- STANDARD CONTROL PANEL LEFT HAND MOUNT, OPTIONAL RIGHT HAND MOUNT, OR REMOTE. PLEASE SPECIFY.
- DIMENSIONS IN INCHES [CENTIMETERS].

PROJECT		TITLE:	BERNER
LOCATION			MODEL IDC12 AIR CURTAIN
ARCHITECT			AMBIENT SYSTEM
ENGINEER			
DWG. NO.	IDC12-AMBI		
DATE	28MAY14		
BY	S. Beil		
REPLACES	-		
BY	-		
			BERNER INTERNATIONAL CORP. NEW CASTLE, PA.

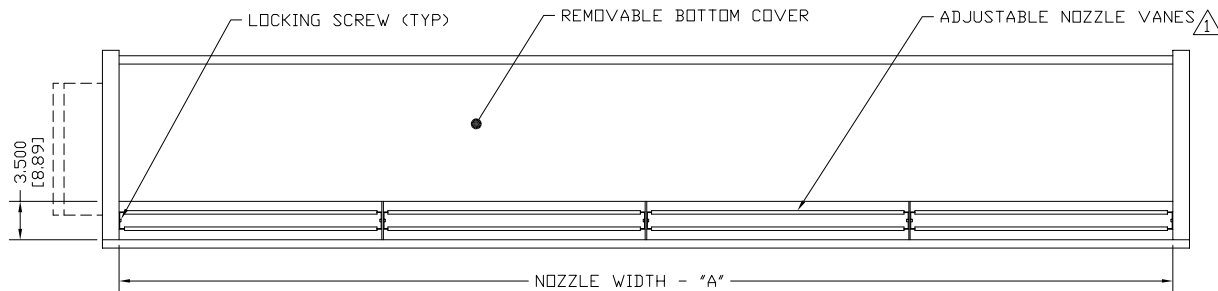
TOP VIEW




FRONT VIEW



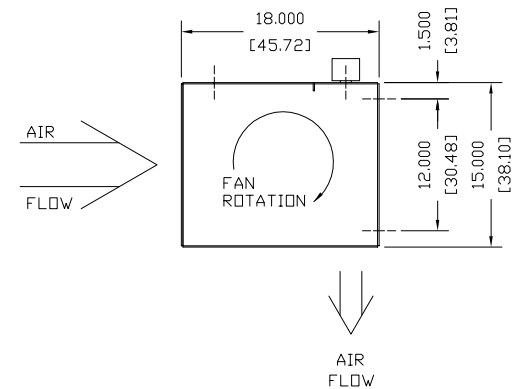
BOTTOM VIEW











MODEL 	NOZZLE WIDTH "A"	MOUNTING WIDTH "B"	UNIT WIDTH "C"
IDC12-4156A	156.00 [396.24]	157.50 [400.05]	159.00 [403.86]
IDC12-4168A	168.00 [426.72]	169.50 [430.53]	171.00 [434.34]
IDC12-4180A/5180A	180.00 [457.20]	181.50 [461.01]	183.00 [464.82]
IDC12-4192A/5192A	192.00 [487.68]	193.50 [491.49]	195.00 [495.30]

IDC12
AMBIENT SYSTEM

END VIEW



NOTES:

-  AIR CURTAIN MUST BE INSTALLED SO AIR STREAM IS NOT OBSTRUCTED WHEN DEFLECTED 20° TO EITHER SIDE OF C.
-  ELECTRICAL CONNECTIONS TO BE FLEXIBLE.
-  FIELD VERIFY DIMENSIONS.
-  ANCHORS TO SUPPORTING STRUCTURE BY OTHERS.
-  ADEQUACY OF SUPPORTING STRUCTURE IS TO BE VERIFIED BY A PROFESSIONAL STRUCTURAL ENGINEER.
-  LETTER "A" IN MODEL NUMBER DESIGNATES, AMBIENT UNIT.
-  STANDARD CONTROL PANEL LEFT HAND MOUNT, OPTIONAL RIGHT HAND MOUNT, OR REMOTE. PLEASE SPECIFY.
-  DIMENSIONS IN INCHES [CENTIMETERS].

PROJECT		TITLE:	BERNER
LOCATION			MODEL IDC12 AIR CURTAIN
ARCHITECT			AMBIENT SYSTEM
ENGINEER			BERNER INTERNATIONAL CORP.
DWG. NO.	IDC12-AMB2		NEW CASTLE, PA.
DATE	28MAY14		
BY	S. Beil		
REPLACES	-		
BY	-		



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 10 - SPARE NO.

<Spare No.>



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 11 - SPARE NO.

<Spare No.>



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 12 - SPARE NO.

<Spare No.>



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 13 - TRASH RECEPTACLE (1 EA REQ'D)

OTHERS

<By Other>


THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 14 - WIRE SHELVING (4 EA REQ'D)

Olympic J2142K

Shelf, wire, 21" x 42", green epoxy finish with chromate substrate, NSF

The spec sheet for this item can be viewed on item 7)

ACCESSORIES

Mfr	Qty	Model	Spec
Olympic	4	J2148K	Shelf, wire, 21" x 48", green epoxy finish with chromate substrate, NSF
Olympic	4		1 year warranty against manufacturing defects
Olympic	4		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	4		1 year warranty against manufacturing defects
Olympic	4		7 year warranty against rust and corrosion


THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 15 - WIRE SHELVING (1 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 7)

ACCESSORIES

Mfr	Qty	Model	Spec
Olympic	1	J1848K	Shelf, wire, 18" x 48", green epoxy finish with chromate substrate, NSF
Olympic	1		1 year warranty against manufacturing defects
Olympic	1		7 year warranty against rust and corrosion
Olympic	2	J1WD18K	Wall Bracket, single, 18", green epoxy finish with chromate substrate, NSF
Olympic	1	J2WD18K	Wall Bracket, double, 18", green epoxy finish with chromate substrate, NSF
Olympic	1		1 year warranty against manufacturing defects
Olympic	1		7 year warranty against rust and corrosion

**THE WILLINGHAM COMPANY****COMMERCIAL KITCHEN DESIGN*****Submittal Sheet***

6/18/2018

ITEM# 16 - WALK-IN COOLER (1 EA REQ'D)

Kolpak CUSTOM

Overall Dimensions: 7'-9" x 6'-9 1/2" x 8'-6 1/4"

Cooler 35°

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

1 ea Light Fixture - Kason 1809 LED 115V/220V

Door: 26" 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)

1 ea Light Fixture - Kason 1803 LED w/Bulb, Globe & Nightlight 120V (STD)



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 17 - EVAPROATOR COIL (1 EA REQ'D)

Kolpak

Included with item 19

**THE WILLINGHAM COMPANY****COMMERCIAL KITCHEN DESIGN**

Submittal Sheet

6/18/2018

ITEM# 18 - CONDENSING UNIT (1 EA REQ'D)

Kolpak KPCL49MOP-2E

1 ea KPCL49MOP-2E

PCL49MOP-2E, 208-230/60/1, 1/2HP, R404A, Pre-Charged with Lines,
Air-Cooled, Hermetic Medium Temp Standard Compressor Unit, Amps:
5.7, Ambient Temperature: 100

Includes Fan Cycle Controls, Amps: 5.7, Ambient Temperature: 100

1 ea KASLA25-61-1EC-PCL-4

ASLA25-61-1EC-PCL-4, 115/1/60, R404A, Medium Temp, Air Defrost,
Reach-In Unit Cooler, Amps: 1.16

**THE WILLINGHAM COMPANY****COMMERCIAL KITCHEN DESIGN*****Submittal Sheet***

6/18/2018

ITEM# 19 - WIRE SHELVING (16 EA REQ'D)

Olympic J2136K

Shelf, wire, 21" x 36", green epoxy finish with chromate substrate, NSF

The spec sheet for this item can be viewed on item 7)

ACCESSORIES

Mfr	Qty	Model	Spec
Olympic	4	J2142K	Shelf, wire, 21" x 42", green epoxy finish with chromate substrate, NSF
Olympic	20	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# 20 - SPARE NO.

<Spare No.>



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 21 - SPARE NO.

<Spare No.>



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 22 - SPARE NO.

<Spare No.>

**THE WILLINGHAM COMPANY****COMMERCIAL KITCHEN DESIGN*****Submittal Sheet***

6/18/2018

ITEM# 23 - CLEAN DISHTABLE (1 EA REQ'D)

Advance Tabco DTC-S70-84L

Dishtable, clean, straight design, right-to-left operation, 10-1/2"H backsplash, 3" rolled front & side rims, stainless steel legs, with crossrails, 83"W x 30"D x 34"H, 16/304 stainless steel

ACCESSORIES

Mfr	Qty	Model	Spec
Advance Tabco	1		SPECIFY DISH MACHINE BRAND & MODEL to ensure proper fit, refer to attached document (AQ only) or consult www.advancetabco.com for compatibility listing. Certain dish machines require modifications at additional cost not shown here
Advance Tabco	3	DTA-99A	Sink Bowl, 16"W x 20"D x 12" deep, welded into top, (per bowl) (must specify sink location)



STAINLESS STEEL DISHTABLES CLEAN STRAIGHT

NEW Tile Edge Design



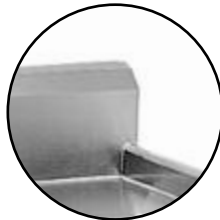
DTC-S60-60R Shown
Optional Undershelf
Shown

Optional Stainless Steel UNDERSHELF

Die Cast LEG CLAMP
secured to shelf eliminates
unsightly nuts & bolts



**10-1/2" EXTRA LARGE
Bold Looking Backsplash
with 2" return and tile edge**



Item #: _____ **Qty #:** _____

Model #: _____

Project #: _____

Spec-Line: 14 ga. 304 Series Stainless Steel Top.
16 ga. 304 Stainless Steel Legs Stainless Steel Legs
with Welded Cross Bracing & Stainless Steel Bullet Feet.

UPGRADED!
Standard: 16 ga. 304 Series Stainless Steel Top.
16 ga. 304 Stainless Steel Legs Stainless Steel Legs
with Welded Cross Bracing & Stainless Steel Bullet Feet.

Super Saver: 16 ga. 304 Series Stainless Steel Top.
Galvanized Legs with Plastic Bullet Feet.

FEATURES:

Tile edge for ease of installation.

Dishtable system consists of SOIL and CLEAN sections.

Table is furnished with 10-1/2" splash with a 2" return.

CONSTRUCTION:

All TIG welded.

Welded areas blended to match adjacent surfaces and to a satin finish.

Stainless Steel Gussets welded to a stainless steel support channel.

ACCESSORIES	Model #	Qty
Faucet		
Wall Shelf		
Undershelf		

Nominal sizing on all
dishtables for ease of
installation.

Nominal Size	"L"	14 Gauge 304 16 Ga. Stainless Steel Legs	16 Gauge 304 Stainless Steel Legs	16 Gauge 304 Galvanized Legs	Approx. Wt.
		SPEC-LINE	STANDARD	SUPER SAVER	
2 Ft.	23"	DTC-S30-24L or R	DTC-S70-24L or R	DTC-S60-24L or R	35 lbs.
3 Ft.	35"	DTC-S30-36L or R	DTC-S70-36L or R	DTC-S60-36L or R	45 lbs.
4 Ft.	47"	DTC-S30-48L or R	DTC-S70-48L or R	DTC-S60-48L or R	60 lbs.
5 Ft.	59"	DTC-S30-60L or R	DTC-S70-60L or R	DTC-S60-60L or R	70 lbs.
6 Ft.	71"	DTC-S30-72L or R	DTC-S70-72L or R	DTC-S60-72L or R	85 lbs.
7 Ft.	83"	DTC-S30-84L or R	DTC-S70-84L or R	DTC-S60-84L or R	100 lbs.
8 Ft.	95"	DTC-S30-96L or R	DTC-S70-96L or R	DTC-S60-96L or R	110 lbs.
9 FT.	107"	DTC-S30-108L or R	DTC-S70-108L or R	DTC-S60-108L or R	225 lbs.
10 Ft.	119"	DTC-S30-120L or R	DTC-S70-120L or R	DTC-S60-120L or R	250 lbs.
12 Ft.	143"	DTC-S30-144L or R	DTC-S70-144L or R	DTC-S60-144L or R	260 lbs.



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

Email Orders To: customer@advancetabco.com. For Smart Fabrication™ Quotes, Email To: smartfab@advancetabco.com or Fax To: 631-586-2933

NEW YORK
Fax: (631) 242-6900

GEORGIA
Fax: (770) 775-5625

TEXAS
Fax: (972) 932-4795

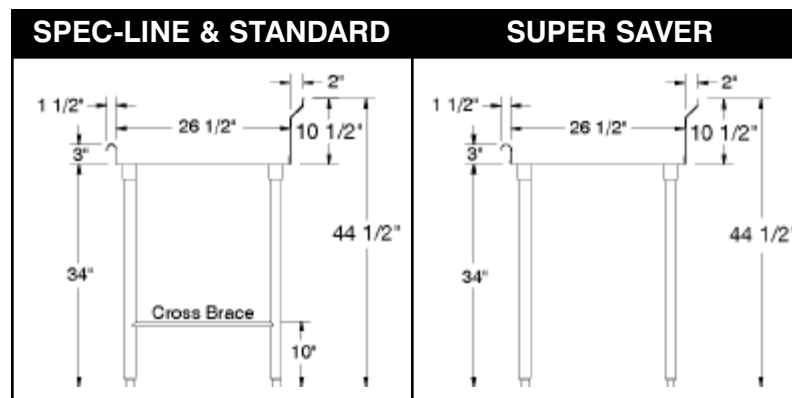
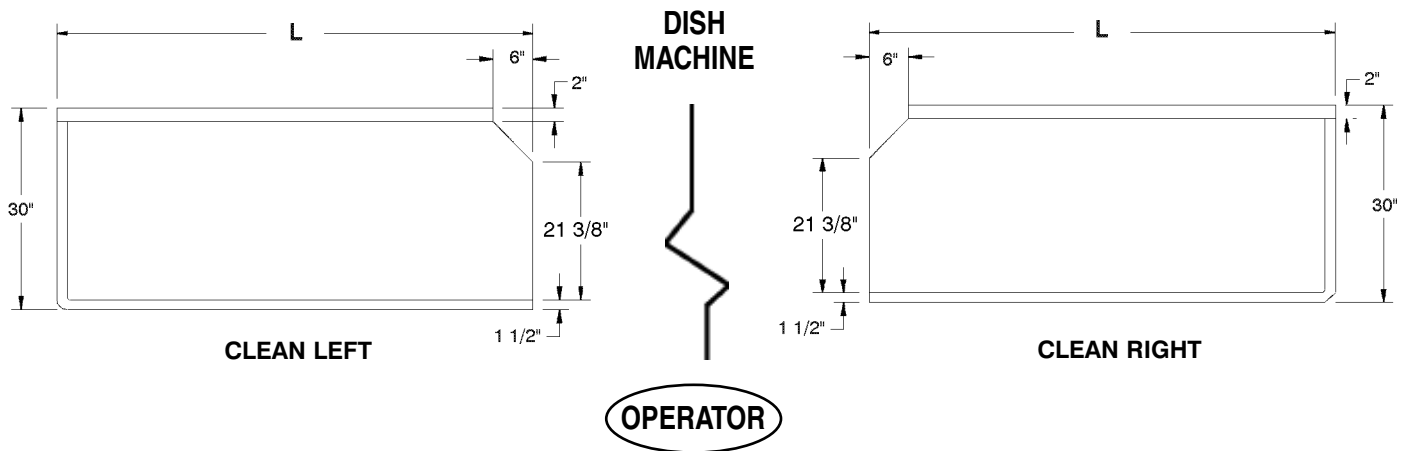
NEVADA
Fax: (775) 972-1578

DIMENSIONS and SPECIFICATIONS

TOL $\pm .500"$

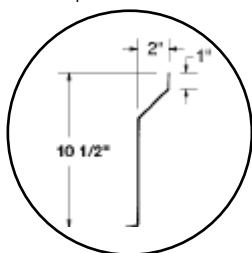
ALL DIMENSIONS ARE TYPICAL

SEE DISH MACHINE COMPATIBILITY CHART TO ENSURE PROPER FIT

Dish Machine Compatibility Chart can be found on our website at www.advancetabco.com under "Product Support"

*CUSTOMIZE YOUR OWN SYSTEM
by Ordering Optional Accessories from our
PRODUCT & PRICE GUIDE*

Splash Detail



Description	SPEC-LINE	STANDARD	SUPER SAVER
Material	14 Ga. 304 Series	16 Ga. 304 Series	16 Ga. 304 Series
1 5/8" Dia. Legs	Stainless Steel	Stainless Steel	Galvanized
Gussets	Stainless Steel	Stainless Steel	Stainless Steel
Bullet Feet (1" adj.)	Stainless Steel	Stainless Steel	Plastic
Cross Bracing	Welded	Welded	Optional





DTA-95



DTA-87



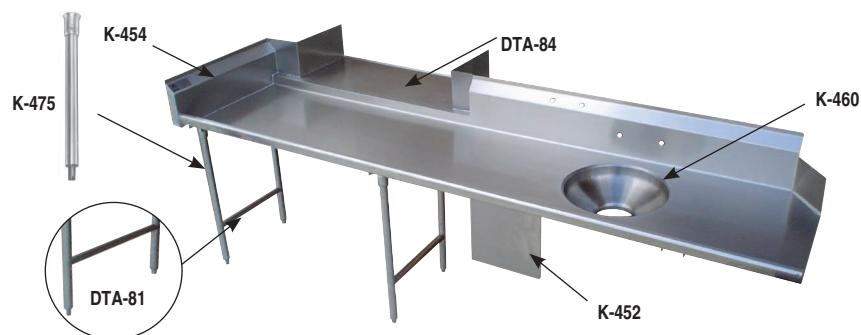
DTA-82



DTA-45

DISHTABLE MODS

Dishtable Modifications & Accessories



MODIFICATIONS

K-23	Welded Set-Up/Cratered
K-24	Shell Crating
K-37	Anti-Siphon Vacuum Breaker Hole
K-57	Welded Field Joint (Welded In Field By Others)
K-76	Paint On Sound Deadening
K-77	Splash Cut-Out (Pipe Chase)
K-440	Waste Trough Installation Welded Into Table And Furnished With A 2" Deep Removable Basket
K-452	Control Bracket 8" x 12"
K-453	Control Bracket 14" x 16"
K-454	Side Splash
K-456	Scrap Block Installed (Includes Rubber Scrap Block)
K-460	Disposal Cone Welded Into Table And Furnished With 8" x 12" Control Bracket & Faucet Holes (Supplied By Others)
K-460A	Installation Of Disposal Cone With 14" x 16" Control Bracket, Faucet Holes (Cone Supplied By Others)
K-461	Disposal Collar Welded Into Sink Bowl And Furnished With 8" x 12" Control Bracket (Supplied By Others)
K-461A	Disposal Collar Welded Into Sink Bowl And Furnished With 14" x 16" Control Bracket (Supplied By Others)
K-472	Special Faucet Hole Location
K-495	Turn Down Backsplash (Incl. 2 Brackets. See K-397 For Add'l Sets)
K-508A	Special Modification Charge
K-550	Stainless Steel Tubular Rack Storage
DTA-40	Drain Hole (For Sorting Table)

DTA-45 Scrap Trough Welded To Dump Sink - Min. Scrap Trough Length Is 3'. Max. Length Is 8'. For 20" x 20" x 8" Bowl Spec-Line Soil S30 Series Only. - Consult Factory For Trough Lengths Exceeding 8 Feet

DTA-46	Inside Mitered Corner
DTA-66	Provision For Dishlanding On Straight Soil Table (Min 4")
DTA-70	Install Booster Heater Brackets (Brackets By Others)
DTA-72	Provision For Side Loader
DTA-75	Provision For Limit Switch (Limit Switch By Others)
DTA-76	Move Prerinse Sink To Conform To Dishmachine Requirements. Please Specify Machine When Placing Order
DTA-78	Notch In Backsplash Return To Clear Handle Please Specify Machine When Placing Order
DTA-81	S/S Welded Leg Assembly with S/S Feet
DTA-82	15" x 20" x 8" Undercounter Dump Sink
DTA-84	Simple Pass-Thru (Specify Wall Thickness - Min. Length 36")
DTA-87	Pass-Thru Wall Frame (Specify Wall Thickness - Min. Length 36")
DTA-95	Install Scrapper Top
DTA-96	Install Trough Collector
DTA-99A	16" x 20" x 12" Sink Bowls
DTA-99B	20" x 20" x 12" Sink Bowls
DTA-99C	10" x 14" x 5" Dump Sink
DTA-99D	18" x 24" x 14" Sink
DTA-99E	24" x 24" x 14" Sink
DTA-106	Mirror Highlight To Dishtable Upgrade

ACCESSORIES

K-4	Lever Drain Bracket
K-5	Twist Handle Operated Drain
K-15	Twist Handle Operated Drain With Overflow
K-397	Wall Brackets (2 Each. Brackets Included With K-495)
K-455C	Stainless Steel Sink Cover 16" x 20"
K-455E	Stainless Steel Sink Cover 20" x 20"
K-457	Replacement Rubber Scrap Block (See K-456 For Install Cost)
K-475	Replacement S/S Leg With Stainless Steel Bullet Foot
K-478	Replacement Stainless Steel Bullet Foot
K-488	Flanged S/S Bullet Foot
K-550	Stainless Steel Tubular Rack Storage
K-610	Perforated Stainless Steel Sink Grid (Specify Bowl Size)
K-700D	12" High Removable Side Splash For Dishtables (Specify Model)
DTA-53	SPEC-LINE Heavy Duty Prerinse Faucet
DTA-51	Pre-Rinse Slide Bar for 18" x 24" Fab. Sink Bowls

DTA-52	Pre-Rinse Slide Bar for 24" x 24" Fab. Sink Bowls
DTA-55	Column Notch (Includes Splash)
DTA-56	Add'l Length On 59" Side Of Corner Or Straight Tables
DTA-58	Pre-Rinse Basket w/ Slide Bar for 18" x 24" Fab. Sink Bowls
DTA-59	Pre-Rinse Basket w/ Slide Bar for 24" x 24" Fab. Sink Bowls
DTA-60	Prerinse Slide Bar for 20" x 20" Fab. Sink Bowls
DTA-62	Prerinse Basket For 20" x 20" Deep Drawn Bowls
DTA-63	Prerinse Slide Bar For 20" x 20" Deep Drawn Bowls
DTA-64	Prerinse Slide Bar For 16" x 20" Fab. Sink Bowls
DTA-65	Prerinse Slide Bar For 16" x 20" Deep Drawn Bowls
DTA-67	Stainless Steel Rear Cross-Bracing (Factory Installed Only)
DTA-69	Prerinse Basket For 16" x 20" Deep Drawn Bowls
DTA-100	Prerinse Basket with Slide Bar for 20" x 20" Fab. Sink Bowls
DTA-125	Prerinse Basket with Slide Bar for 16" x 20" Fab. Sink Bowls
DTA-125A	Perforated Basket for DTA-82 Dump Sink



ADDITIONAL DISHTABLE ACCESSORIES

For More Faucet Options & Faucet Specs,
See Faucet Specifications

WARNING:

Faucet(s) on this page may expose you to chemicals, including lead, that are known to the State of California to cause cancer or birth defects or other reproductive harm. For more info., visit www.p65warnings.ca.gov.

Prerinse Baskets with Welded Slide Bar For Fabricated Bowls

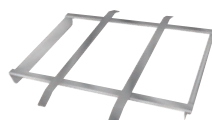
Model #	Fits Bowls	Wt.	Cu.
DTA-125	16" x 20" x 4"	9 lbs.	1
DTA-100	20" x 20" x 4"	12 lbs.	1
Large Size Baskets			
DTA-58	18" x 24" x 4"	11 lbs.	1
DTA-59	24" x 24" x 4"	20 lbs.	1



DTA-100
Shown

Prerinse Slide Bars For Fabricated Bowls

Model #	Fits Bowls	Wt.	Cu.
DTA-64	16" x 20"	7 lbs.	1
DTA-60	20" x 20"	9 lbs.	1
Large Size Prerinse Slide Bars			
DTA-51	18" x 24"	8 lbs.	1
DTA-52	24" x 24"	10 lbs.	1



Prerinse Baskets with Welded Slide Bar For Deep Drawn Bowls

Model #	Fits Bowls	Wt.	Cu.
DTA-69	16" x 20" x 4"	9 lbs.	1
DTA-62	20" x 20" x 4"	12 lbs.	1



DTA-62
Shown

Prerinse Slide Bars for Deep Drawn Bowls

Model #	Fits Bowls	Wt.	Cu.
DTA-65	16" x 20"	7 lbs.	1
DTA-63	20" x 20"	9 lbs.	1



Splash Mounted Faucet EXTRA HEAVY DUTY

K-119
8" O.C.

16" Spout



Splash Mounted Faucet

K-101
8" O.C.

8" Spout



SPEC-LINE EXTRA HEAVY DUTY

Prerinse Faucet

DTA-53
8" O.C.

Wall
Bracket
Included

Splash
Mounted

Interchangeable with
T&S Brand Faucets
T&S Equivalent = B133-B



Prerinse Faucet



K-116
8" O.C.

Wall
Bracket
Included

Splash
Mtd.



Add-A-Faucet for DTA-53
Prerinse Faucet
K-117



Add-A-Faucet for K-116
Prerinse Faucet
K-117-TS



Stainless Steel Sink Compartment Covers

K-455
16" x 20" Cover
or
20" x 20"
Specify Size



Lever Operated Drain

K-5



Twist Handle 2" IPS

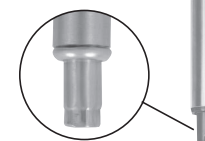
Lever Drain Support Bracket

K-4



INDIVIDUAL Stainless Steel Legs with Stainless Steel Adjustable Bullet Feet

K-475



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

Email Orders To: customer@advancetabco.com. For Smart Fabrication™ Quotes, Email To: smartfab@advancetabco.com or Fax To: 631-586-2933

NEW YORK

Fax: (631) 242-6900

GEORGIA

Fax: (770) 775-5625

TEXAS

Fax: (972) 932-4795

NEVADA

Fax: (775) 972-1578

**THE WILLINGHAM COMPANY**COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 23.1 - PRE-RINSE FAUCET ASSEMBLY, WITH ADD ON FAUCET (1 EA REQ'D)

T&S Brass B-0133-ADF10-BR

EasyInstall Pre-Rinse Unit, with adjustable wall bracket, wall mount base, 8" centers, 36" flexible hose with spring body & brush attachment, 18" riser, add-on faucet with 10" swing nozzle, lever handles, 1/2" NPT female inlets, includes supply stops & supply hoses, EPAct2005 compliant

ACCESSORIES

Mfr	Qty	Model	Spec
T&S Brass	2	B-TEE-RGD	Tee Assembly, rigid, chrome-plated



T&S BRASS AND BRONZE WORKS, INC.

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

Model No.

B-0133-ADF10-BR

Item No.

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

This Space for Architect/Engineer Approval

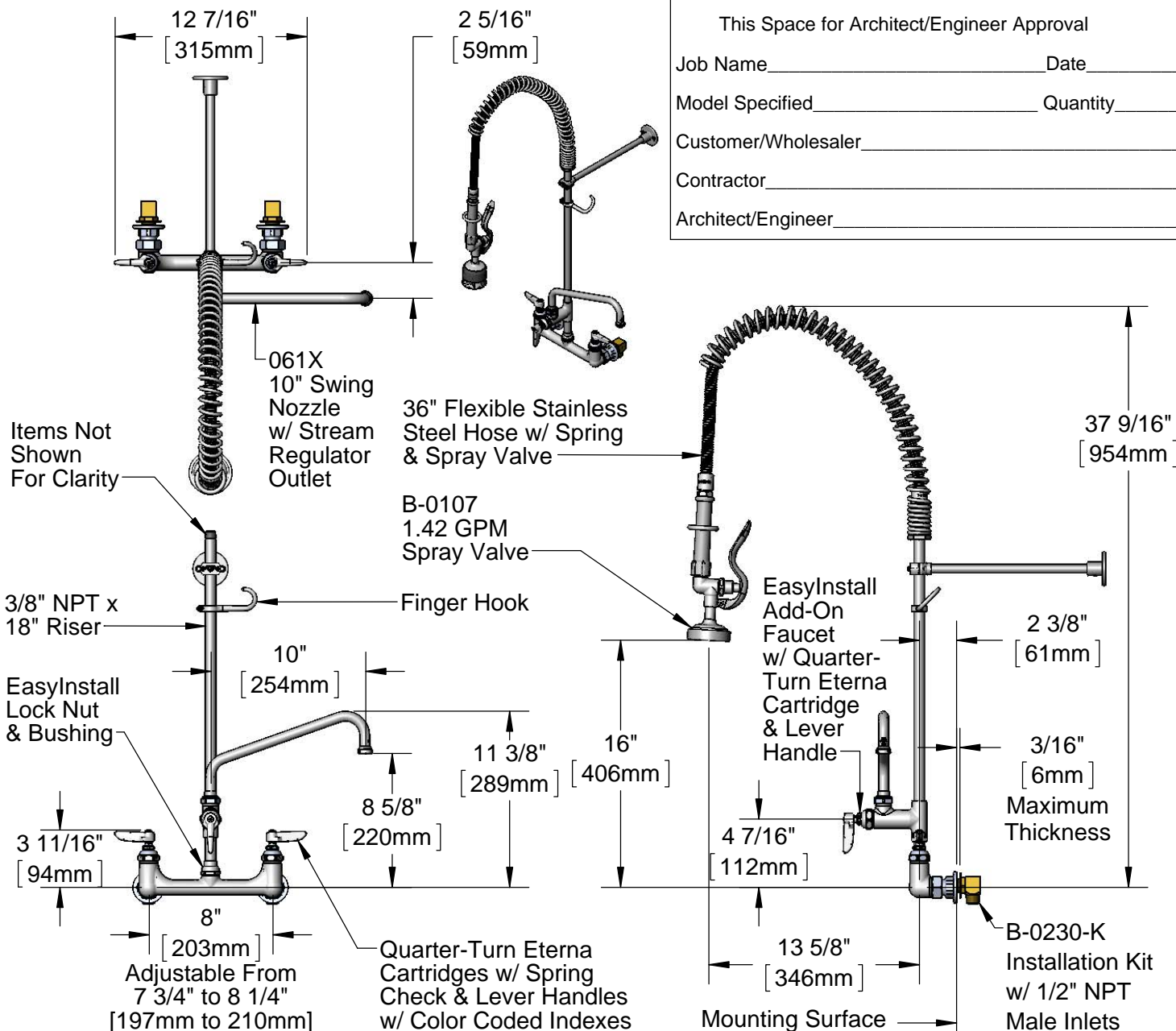
Job Name _____ Date _____

Model Specified _____ Quantity _____

Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____



Rough-In Requirement:
(2) \varnothing 1" [25mm] Mounting Holes

BR10
Brush Attachment for
B-0107 Spray Valve
(Included)



(2) B-0418
1/2" NPT Female Inlet
Supply Stop
(Included)



(2) 013121-45
36" Flexible Stainless Steel Supply Hoses
w/ 1/2" NPT Male x 1/2" NPSM Female Connectors
(Included)



Product Specifications:

Pre-Rinse Unit: EasyInstall 8" Wall Mount Mixing Faucet, Quarter-Turn Eterna Cartridges w/ Spring Checks, Lever Handles, Add-On Faucet, 10" Swing Nozzle, 36" Flexible Stainless Steel Hose, 1.42 GPM Spray Valve w/ Brush Attachment, Installation Kits w/ 1/2" NPT Male Inlets, (2) 36" Flexible Stainless Steel Hoses & (2) 1/2" NPT Female Supply Stops

Product Compliance:

ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
EPAct 2005 (PRSV)

Drawn: DHL Checked: JRM Approved: JHB Date: 04/23/16

Scale: 1:10 Sheet: 1 of 2



T&S BRASS AND BRONZE WORKS, INC.

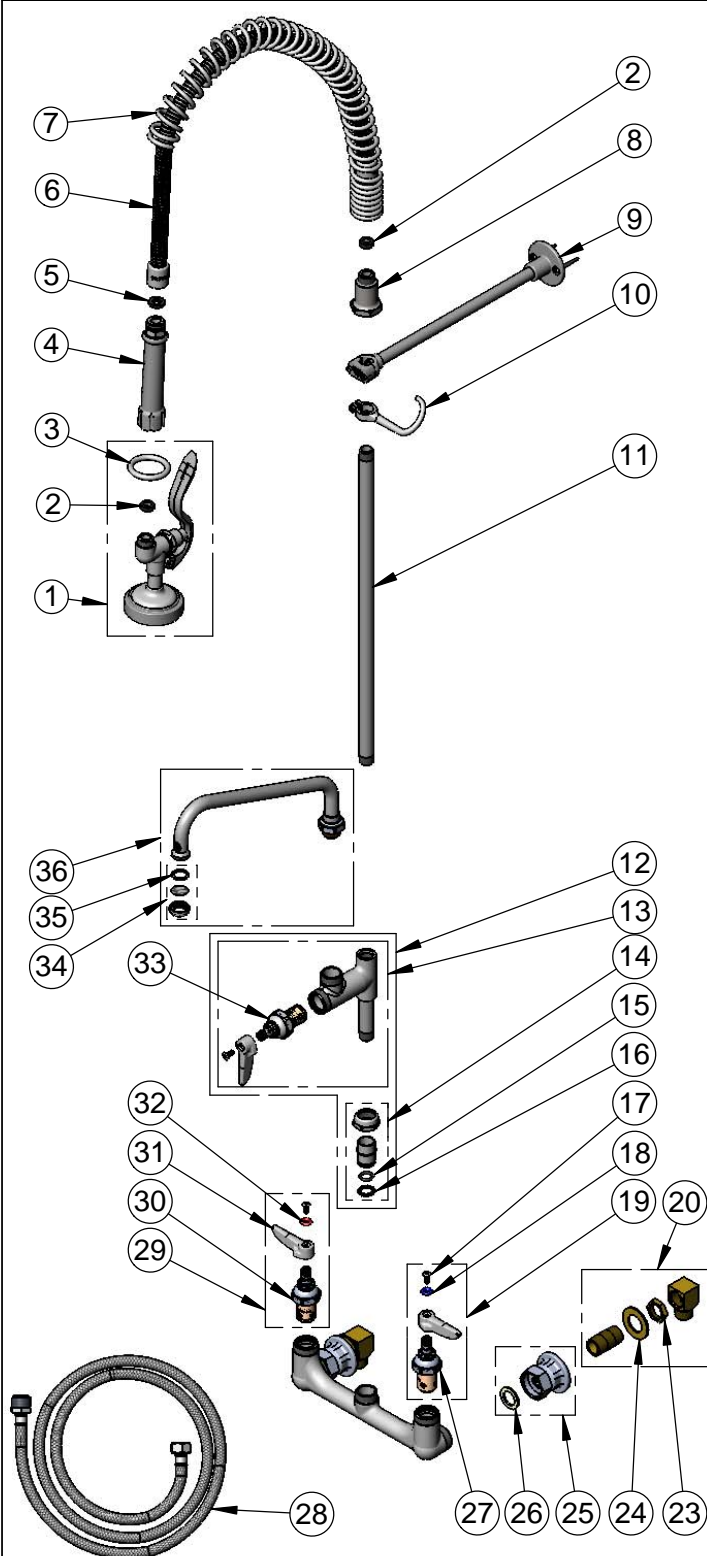
2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Model No.

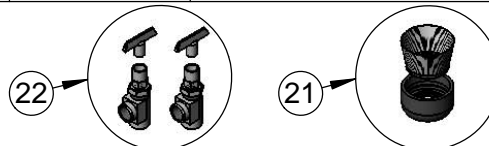
B-0133-ADF10-BR

Item No.

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



ITEM NO.	SALES NO.	DESCRIPTION
1	B-0107	1.42 GPM Spray Valve
2	010476-45	#27 Washer
3	000907-45	Spray Valve Hold Down Ring
4	002987-40	Grip Handle
5	001014-45	Washer, B-0100 Hose Barrel
6	B-0036-H2A	36" Flexible Stainless Steel Hose, Less Handle
7	000888-45	EasyInstall Overhead Spring
8	000821-40	Spring Body
9	B-0109-03	12" Wall Bracket
10	004R	Finger Hook
11	000369-40	3/8" NPT x 18" Riser
12	B-0155-LNEZ	EasyInstall Add-On Faucet w/ Quarter-Turn Eterna Cartridge, RTC & Lever Handle, Less Nozzle
13	B-0155-LN	Add-On Faucet w/ Quarter-Turn Eterna Cartridge, RTC & Lever Handle, Less Nozzle
14	EZ-K	EasyInstall Kit: Nut, Bushing, O-ring & Lock Washer
15	001065-45	O-Ring
16	014200-45	Star Washer, Anti-Rotation
17	000922-45	Lever Handle Screw
18	001660-45	Blue Index-CW
19	002711-40	Quarter-Turn Eterna Cartridge, LTC w/ Spring Check, Handle, Index & Screw
20	B-0230	Short Elbow Installation Kit
21	BR10	Brush Attachment For B-0107
22	B-0418	1/2" NPT Female Supply Stop (2)
23	002954-45	Shank Lock Nut
24	000999-45	Brass Lock Washer
25	00AA	1/2" NPT Female Eccentric Flange
26	001019-45	Coupling Nut Washer
27	012442-40	Quarter-Turn Eterna Cartridge, LTC w/ Spring Check
28	013121-45	36" Flexible Stainless Steel Hose (2)
29	002712-40	Quarter-Turn Eterna Cartridge, RTC w/ Spring Check, Handle, Index & Screw
30	012443-40	Quarter-Turn Eterna Cartridge, RTC w/ Spring Check
31	001638-45	Lever Handle
32	001661-45	Red Index-HW
33	005960-40QT	Quarter-Turn Eterna Cartridge, RTC
34	B-PT	Stream Regulator Outlet
35	001048-45	Nozzle Tip Washer
36	061X	10" Swing Nozzle



Product Specifications:

Pre-Rinse Unit: EasyInstall 8" Wall Mount Mixing Faucet, Quarter-Turn Eterna Cartridges w/ Spring Checks, Lever Handles, Add-On Faucet, 10" Swing Nozzle, 36" Flexible Stainless Steel Hose, 1.42 GPM Spray Valve w/ Brush Attachment, Installation Kits w/ 1/2" NPT Male Inlets, (2) 36" Flexible Stainless Steel Hoses & (2) 1/2" NPT Female Supply Stops

Product Compliance:

ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
EPA 2005 (PRSV)

Drawn: DHL

Checked: JRM

Approved: JHB

Date: 04/23/16

Scale: NTS

Sheet: 2 of 2


T&S BRASS AND BRONZE WORKS, INC.

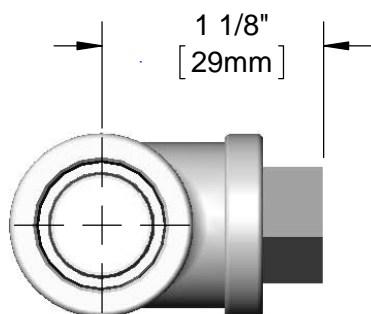
2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

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

Model No.

B-TEE-RGD

Item No.



This Space for Architect/Engineer Approval

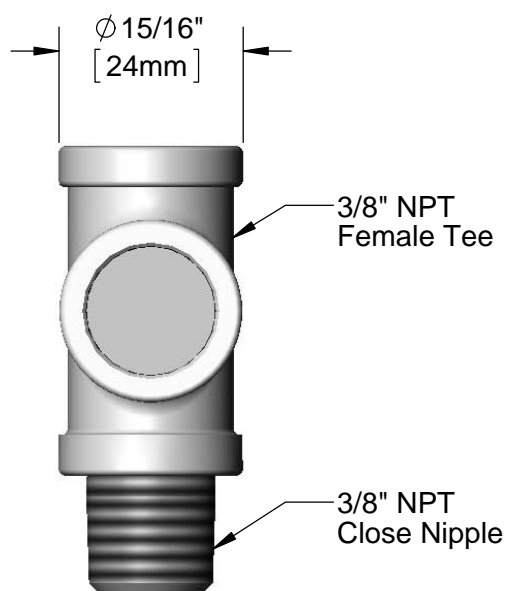
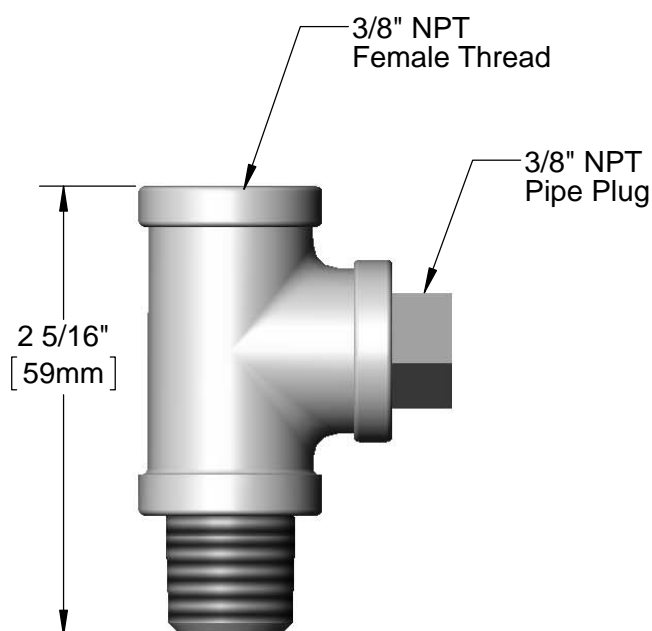
Job Name _____ Date _____

Model Specified _____ Quantity _____

Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____



Note: 3/8" Hex L-Key Required to Remove Existing Swivel Piece (if Present on Pre-Rinse Unit) from EasyInstall Riser.

3/8" Hex
L-Key Included



Product Specifications:

Rigid Tee Assembly (Chrome Plated)

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: 04/23/16 Scale: 1:1 Sheet: 1 of 1

**THE WILLINGHAM COMPANY**COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 23.2 - WALL / SPLASH MOUNT FAUCET (1 EA REQ'D)

T&S Brass B-0231-CR

Faucet, 12" swing nozzle, 8" wall mount base, 1/2" NPT female Inlets, ceramas cartridges

The spec sheet for this item can be viewed on item 4.2)

ACCESSORIES

Mfr	Qty	Model	Spec
T&S Brass	1	B-0230-K	Installation Kit , (2) 1/2" NPT nipples, lock nuts & washers, (2) short "ElI" 1/2" NPT female x male

**THE WILLINGHAM COMPANY****COMMERCIAL KITCHEN DESIGN**

Submittal Sheet

6/18/2018

ITEM# 23.3 - DRAIN, LEVER / TWIST WASTE (3 EA REQ'D)

T&S Brass B-3940

Waste Valve, twist handle, 3" sink opening, 2" drain outlet with 1-1/2" adapter (replaces B-3910, B-3914)


T&S BRASS AND BRONZE WORKS, INC.

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

Model No.

B-3940

Item No.

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

This Space for Architect/Engineer Approval

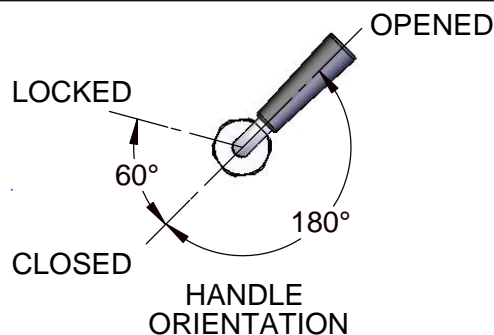
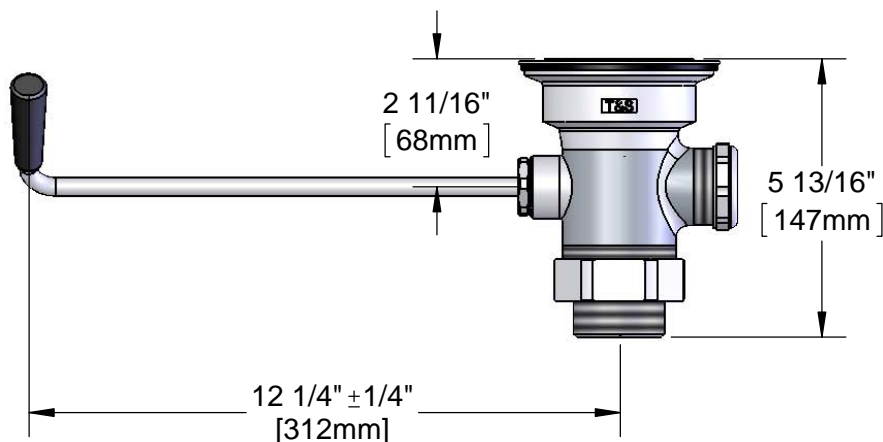
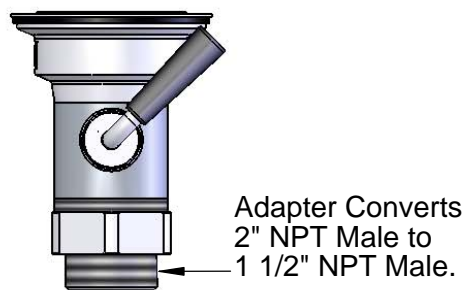
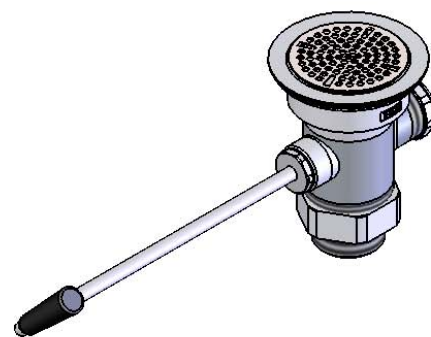
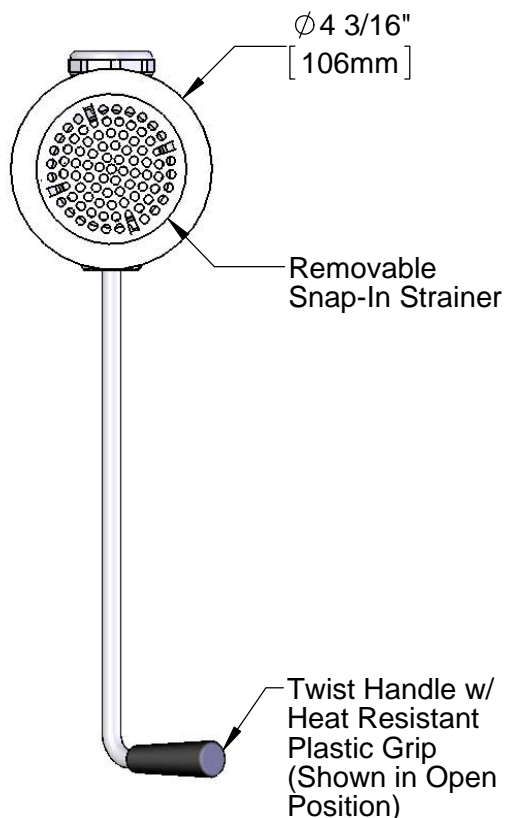
Job Name _____ Date _____

Model Specified _____ Quantity _____

Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____


Product Specifications:

Rotary Waste Valve w/ Twist Handle, 3" Sink Opening, 2" NPT Male Outlet
& 1 1/2" NPT Male Adapter

Product Compliance:

ASME A112.18.2 / CSA B125.2



T&S BRASS AND BRONZE WORKS, INC.

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

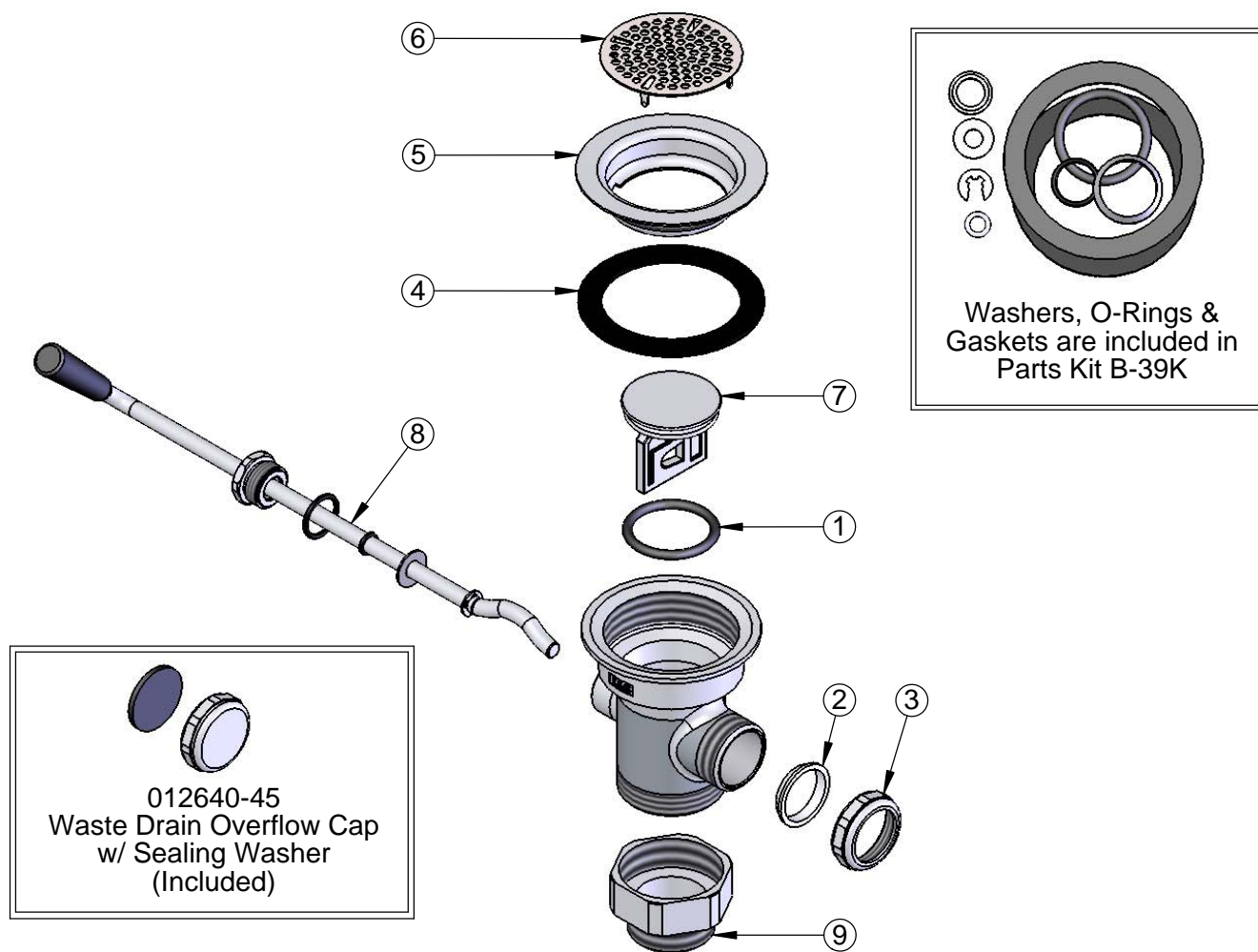
Model No.

B-3940

Item No.

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

ITEM NO.	SALES NO.	DESCRIPTION
1	010389-45	O-Ring, Plunger
2	010390-45	Ferrule, Coupling Nut
3	010391-45	Nut, Coupling For Twist Drain
4	010381-45	Gasket, 3" Face Flange
5	015306-45	Flange, 3" Face
6	010385-45	Strainer, 3" Snap-in
7	010388-45	Plunger, Lever and Twist Drain
8	010393-45	Handle, Rotary Waste Valve Twist
9	B-3945	Adapter, 2" NPT x 1 1/2" NPT



Product Specifications:

Rotary Waste Valve w/ Twist Handle, 3" Sink Opening, 2" NPT Male Outlet
& 1 1/2" NPT Male Adapter

Product Compliance:

ASME A112.18.2 / CSA B125.2

**THE WILLINGHAM COMPANY**COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 24 - POT RACK (1 EA REQ'D)

Advance Tabco SW-36

Pot Rack, wall-mounted, double bar design, 36"W x 12"D, constructed of 1/4" x 2" stainless steel, includes: (12) plated double pot hooks



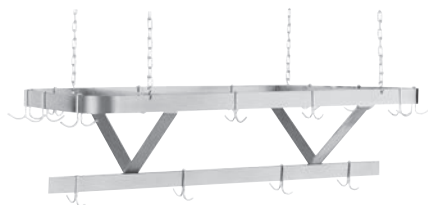
STAINLESS STEEL POT RACKS

Item #: _____ Qty #: _____

Model #: _____

Project #: _____

CEILING MOUNTED



WALL MOUNTED



SHELF w/ POT RACK



Ceiling Mounted

L	S/S	POWDER COATED	# of Hooks	Wt
36"	SC-36	GC-36	12	42 lbs.
48"	SC-48	GC-48	12	48 lbs.
60"	SC-60	GC-60	18	54 lbs.
72"	SC-72	GC-72	18	60 lbs.
84"	SC-84	GC-84	18	66 lbs.
96"	SC-96	GC-96	18	80 lbs.
108"	SC-108	GC-108	18	86 lbs.
120"	SC-120	GC-120	18	92 lbs.
132"	SC-132	GC-132	18	98 lbs.
144"	SC-144	GC-144	18	104 lbs.

Wall Mounted

L	S/S	POWDER COATED	# of Hooks	Wt
24"	SW-24	GW-24	12	18 lbs.
36"	SW-36	GW-36	12	22 lbs.
48"	SW-48	GW-48	12	26 lbs.
60"	SW-60	GW-60	18	30 lbs.
72"	SW-72	GW-72	18	34 lbs.
84"	SW-84	GW-84	18	44 lbs.
96"	SW-96	GW-96	18	48 lbs.
108"	SW-108	GW-108	18	52 lbs.
120"	SW-120	GW-120	18	56 lbs.
132"	SW-132	GW-132	18	60 lbs.
144"	SW-144	GW-144	18	64 lbs.

Shelf with Pot Rack

L	12" Wide	Wt	15" Wide	Wt	18" Wide	Wt	# of Hooks
36"	PS-12-36	20 lbs.	PS-15-36	25 lbs.	PS-18-36	30 lbs.	6
48"	PS-12-48	30 lbs.	PS-15-48	35 lbs.	PS-18-48	40 lbs.	6
60"	PS-12-60	40 lbs.	PS-15-60	45 lbs.	PS-18-60	50 lbs.	9
72"	PS-12-72	50 lbs.	PS-15-72	55 lbs.	PS-18-72	60 lbs.	9
84"	PS-12-84	60 lbs.	PS-15-84	65 lbs.	PS-18-84	70 lbs.	9
96"	PS-12-96	70 lbs.	PS-15-96	75 lbs.	PS-18-96	80 lbs.	9
108"	PS-12-108	80 lbs.	PS-15-108	85 lbs.	PS-18-108	90 lbs.	9
120"	PS-12-120	90 lbs.	PS-15-120	95 lbs.	PS-18-120	100 lbs.	9
132"	PS-12-132	100 lbs.	PS-15-132	105 lbs.	PS-18-132	110 lbs.	9
144"	PS-12-144	110 lbs.	PS-15-144	115 lbs.	PS-18-144	120 lbs.	9

Units 8 ft. and larger are furnished with three (3) sets of supports brackets.

FEATURES: (Ceiling Mounted)

Ceiling suspension with chain hangers.
Optional stainless steel Flat Bar in lieu of Chain available. Use **TA-98**.

MATERIAL:

Flat steel bar is 2" x 1/4", either stainless steel or powder coated (as specified).

Pot hooks are plated.

24" long chain hangers are plated.

CONSTRUCTION:

All welded stainless steel units are blended to a satin finish.

All powder coated units are coated with FDA approved material.

FEATURES: (Wall Mounted)

Secured to wall by means of bolts through welded brackets.
(Hardware not provided)

MATERIAL:

Flat steel bar is 2" x 1/4", either stainless steel or powder coated (as specified).

Pot hooks are plated.

CONSTRUCTION:

All welded stainless steel units are blended to a satin finish.

All powder coated units are coated with FDA approved material.

FEATURES: (Shelf/Pot Rack)

A dual purpose unit for shelf and utensil storage.

Secured to wall by means of bolts through welded brackets.
(Hardware not provided)

MATERIAL:

Flat stainless steel bar is 2" x 1/4".
Pot hooks are plated.

Type "430" stainless steel shelf.

CONSTRUCTION:

All welded stainless steel units are blended to a satin finish.



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

For Orders & Customer Service:

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

For Smart Fabrication™ Quotes:

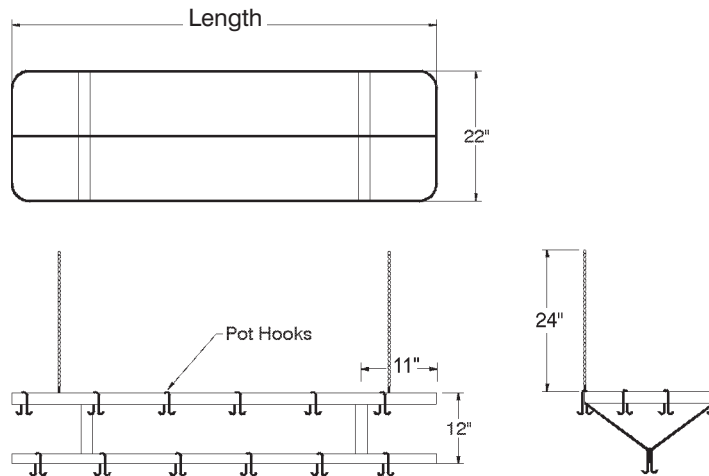
Email: smartfab@advancetabco.com or Fax: 631-586-2933

DETAILS and SPECIFICATIONS

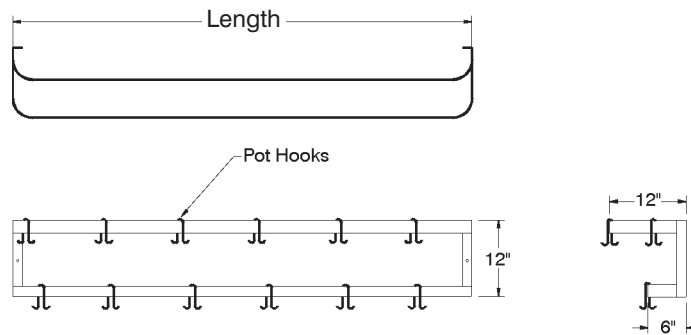
TOL $\pm .500"$

ALL DIMENSIONS ARE TYPICAL

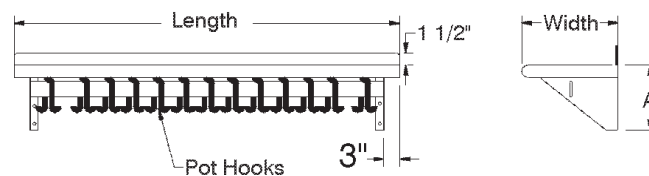
Ceiling Mounted



Wall Mounted



Shelf with Pot Rack



Width	A
12"	10 1/2"
15"	13 1/2"
18"	16 1/2"



**THE WILLINGHAM COMPANY****COMMERCIAL KITCHEN DESIGN**

Submittal Sheet

6/18/2018

ITEM# 25 - SHELVING, WALL MOUNTED (1 EA REQ'D)

Advance Tabco WS-12-36

Shelf, wall-mounted, 36"W x 12"D, 1-5/8" bullnose front edge, 1-1/2"H rear up-turn, 18/430 satin finish stainless steel, NSF

The spec sheet for this item can be viewed on item 5)

**THE WILLINGHAM COMPANY****COMMERCIAL KITCHEN DESIGN**

Submittal Sheet

6/18/2018

ITEM# 26 - DISHTABLE SORTING SHELF (1 EA REQ'D)

Advance Tabco DT-42-EC-X

Special Value Sorting Shelf, wall mounted, traditional design, 42"W, accommodates (2) full size dish racks, stainless steel, NSF



ECONOMY WALL MOUNTED SLANT RACK SHELVES



Item #: _____ Qty #: _____
 Model #: _____
 Project #: _____



SOLID DESIGN

FEATURES:

A solid die formed wall mounted rack shelf with solid end brackets.

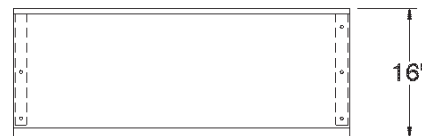
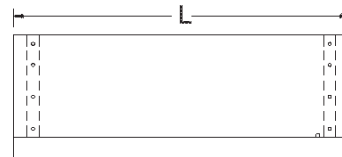
CONSTRUCTION:

TIG-welded with exposed areas blended to a satin finish.

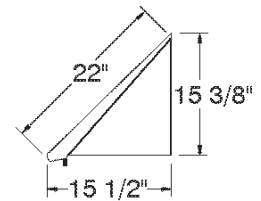
MATERIAL:

Brackets are 16 gauge type 300 series stainless steel.

Shelf is 16 gauge type 300 series stainless steel.



Drip Tube



Model	L	# of Racks	Approx. Wt.	Approx. Cu. Ft.
DT-22-EC-X	22"	1	20 lbs.	1
DT-42-EC-X	42"	2	30 lbs.	2
DT-62-EC-X	62"	3	40 lbs.	4



KD TUBULAR DESIGN

FEATURES:

A dual purpose open tubular design wall mounted rack shelf with solid end brackets bolted in field. Unit completely knock down.

CONSTRUCTION:

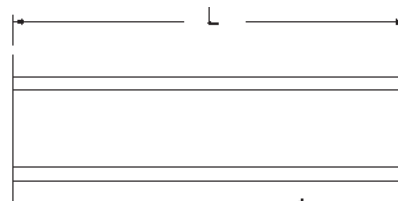
No welds. Unit is supplied with assembly hardware. Cross tubes bolt to brackets (hardware included).

MATERIAL:

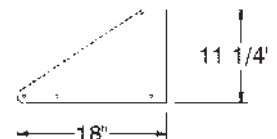
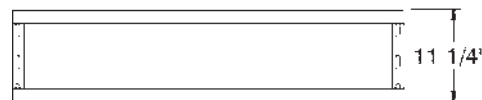
Brackets are 16 gauge type 300 series stainless steel.

Tubing is 1 5/8" diameter stainless steel 18 gauge tubing.

Stainless steel bolts (included).



1 5/8" S/S Tubing



Model	L	# of Racks	Approx. Wt.	Approx. Cu. Ft.
DTO-22-EC-X	22"	1	15 lbs.	1
DTO-42-EC-X	42"	2	23 lbs.	2
DTO-62-EC-X	62"	3	30 lbs.	4



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

**THE WILLINGHAM COMPANY**COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 27 - DISH MACHINE (1 EA REQ'D)

Ecolab VAPOR VENT

<Lease>



SUPERIOR. RELIABLE. EFFICIENT.

ES-2000HT **VaporVent** Dishmachine

- ▲ High-temperature machine design with onboard booster heater delivers superior results
- ▲ Patented Vapor Vent system saves thousands of dollars in construction costs since no vent hood is required*
- ▲ Unique design helps ensure uncontaminated water is used in every cycle

Vapor Vent technology delivers the benefits of high-temp warewashing without the costs of a hood vent.*



Hartness Bistro



The Willingham Company

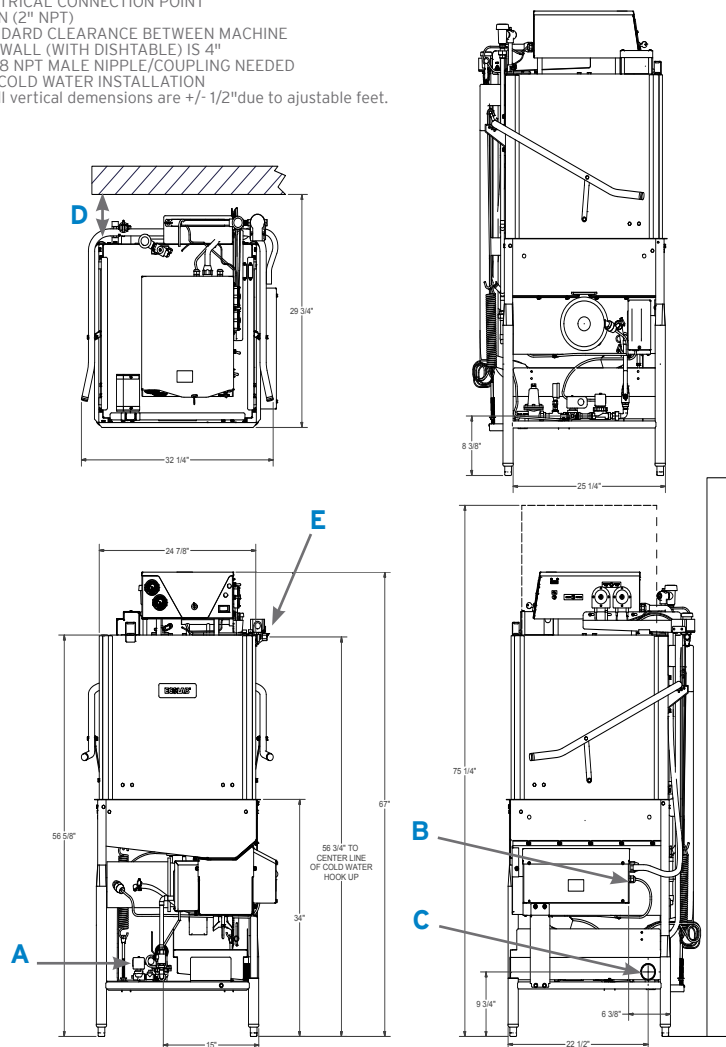
Superior Results, 24/7 Service and a Great Financial Option.

ES-2000HT VAPOR VENT SPECIFICATIONS

LEGEND

- A - WATER INLET (1/2" NPT)
 B - ELECTRICAL CONNECTION POINT
 C - DRAIN (2" NPT)
 D - STANDARD CLEARANCE BETWEEN MACHINE AND WALL (WITH DISHTABLE) IS 4"
 E - 3/8 -18 NPT MALE NIPPLE/COUPLING NEEDED FOR COLD WATER INSTALLATION

NOTE: All vertical dimensions are +/- 1/2" due to adjustable feet.



VaporVent

- No external ventilation system required - saves thousands of dollars in construction costs*
- Significant energy savings each month with less demand on heating and air conditioning system
- Vapor Vent system requires no additional space



Image shown represents Vapor Vent placement.
 Dishmachine shown is representative only.

SPECIFICATIONS

OPERATING CAPACITY

Racks Per Hour	37
----------------	----

OPERATING CYCLE NORMAL

Wash Time	41
Dwell Time	8
Rinse Time	11
Load Time	5
Vent Time	32
Total Cycle Time	97

OPERATING TEMPERATURES

Wash (minimum)	150°F
Sanitizing Rinse (minimum)	180°F

WATER CONSUMPTION

Gallons Per Rack	1.25
------------------	------

ELECTRICAL RATINGS

Wash Pump Motor, Horsepower	3/4 hp
-----------------------------	--------

WASH CHAMBER

Height	17"
--------	-----

WEIGHT

Machine Weight	300 lb
----------------	--------

UTILITY REQUIREMENTS, ELECTRICAL

Voltage/Frequency/Phase: 230V/60Hz/3 Ph	
Total Amperage	43 A
Minimum Electrical Circuit	60 A
Voltage/Frequency/Phase: 230V/60Hz/1 Ph	
Total Amperage	68.8 A
Minimum Electrical Circuit	90 A
Voltage/Frequency/Phase: 208V/60Hz/3 Ph	
Total Amperage	46.8 A
Minimum Electrical Circuit	60 A
Voltage/Frequency/Phase: 208V/60Hz/1 Ph	
Total Amperage	75.2 A
Minimum Electrical Circuit	100 A

WATER

Waterline Size (minimum)	1/2"
Flow Pressure (required)	15-25 psi
Incoming Temperature (minimum)	110°F
Cold Waterline Size (minimum)	3/8"
Cold Flow Pressure (required)	20 psi

DRAIN

Drainline Size (minimum)	2"
--------------------------	----

**THE WILLINGHAM COMPANY****COMMERCIAL KITCHEN DESIGN*****Submittal Sheet***

6/18/2018

ITEM# 28 - SOILED DISHTABLE (1 EA REQ'D)

Advance Tabco DTS-S70-60R-X

Straight-Soil Dishtable, right-to-left, 10-1/2"H backsplash, with pre-rinse sink, stainless steel legs, with crossrails, 59"W, 16/304 stainless steel

ACCESSORIES

Mfr	Qty	Model	Spec
Advance Tabco	1	DTA-100-EC-X	Pre-Rinse Basket with Slide Bar, for 20"W x 20"D fabricated sink bowls
Advance Tabco	1		SPECIFY DISH MACHINE BRAND & MODEL to ensure proper fit, refer to attached document (AQ only) or consult www.advancetabco.com for compatibility listing. Certain dish machines require modifications at additional cost not shown here

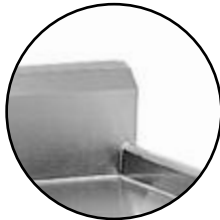


NEW Tile Edge Design



SPEC-LINE
DTS-S30-60L Shown

10-1/2" EXTRA LARGE
Bold Looking Backsplash
with 2" return and tile edge



ACCESSORIES	Model #	Qty
Faucet		
Wall Shelf		
Undershelf		

STAINLESS STEEL DISHTABLES SOIL STRAIGHT

Item #: _____ **Qty #:** _____

Model #: _____

Project #: _____

Spec-Line: 14 ga. 304 Series Stainless Steel Top.
16 ga. 304 Stainless Steel Legs Stainless Steel Legs
with Welded Cross Bracing & Stainless Steel Bullet Feet.

UPGRADED!
Standard: 16 ga. 304 Series Stainless Steel Top.
16 ga. 304 Stainless Steel Legs Stainless Steel Legs
with Welded Cross Bracing & Stainless Steel Bullet Feet.

Super Saver: 16 ga. 304 Series Stainless Steel Top.
Galvanized Legs with Plastic Bullet Feet.

FEATURES:

Tile edge for ease of installation.

STANDARD & SUPERSAVER SOIL section features 5" deep sink bowl.

SPEC-LINE SOIL section features 8" deep sink bowl.

Dishtable system consists of SOIL and CLEAN sections.

Table is furnished with 10-1/2" splash with a 2" return.

CONSTRUCTION:

All TIG welded.

Welded areas blended to match adjacent surfaces and to a satin finish.

Stainless Steel Gussets welded to a stainless steel support channel.

MECHANICAL:

Faucet holes in SPLASH punched on 8" centers, faucet not included.

Waste drain is 1 1/2" IPS basket type and is included.

Nominal sizing on all
dishtables for ease of
installation.

		14 Gauge 304 TOP 16 Ga. Stainless Steel Legs	16 Gauge 304 TOP Stainless Steel Legs	16 Gauge 304 TOP Galvanized Legs	Approx. Wt.
Nominal Size	"L"	SPEC-LINE	STANDARD	SUPER SAVER	
3 Ft.	35"	DTS-S30-36L or R	DTS-S70-36L or R	DTS-S60-36L or R	70 lbs.
4 Ft.	47"	DTS-S30-48L or R	DTS-S70-48L or R	DTS-S60-48L or R	85 lbs.
5 Ft.	59"	DTS-S30-60L or R	DTS-S70-60L or R	DTS-S60-60L or R	100 lbs.
6 Ft.	71"	DTS-S30-72L or R	DTS-S70-72L or R	DTS-S60-72L or R	115 lbs.
7 Ft.	83"	DTS-S30-84L or R	DTS-S70-84L or R	DTS-S60-84L or R	125 lbs.
8 Ft.	95"	DTS-S30-96L or R	DTS-S70-96L or R	DTS-S60-96L or R	135 lbs.
9 Ft.	107"	DTS-S30-108L or R	DTS-S70-108L or R	DTS-S60-108L or R	235 lbs.
10 Ft.	119"	DTS-S30-120L or R	DTS-S70-120L or R	DTS-S60-120L or R	290 lbs.
12 Ft.	143"	DTS-S30-144L or R	DTS-S70-144L or R	DTS-S60-144L or R	300 lbs.



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

Email Orders To: customer@advancetabco.com. For Smart Fabrication™ Quotes, Email To: smartfab@advancetabco.com or Fax To: 631-586-2933

NEW YORK
Fax: (631) 242-6900

GEORGIA
Fax: (770) 775-5625

TEXAS
Fax: (972) 932-4795

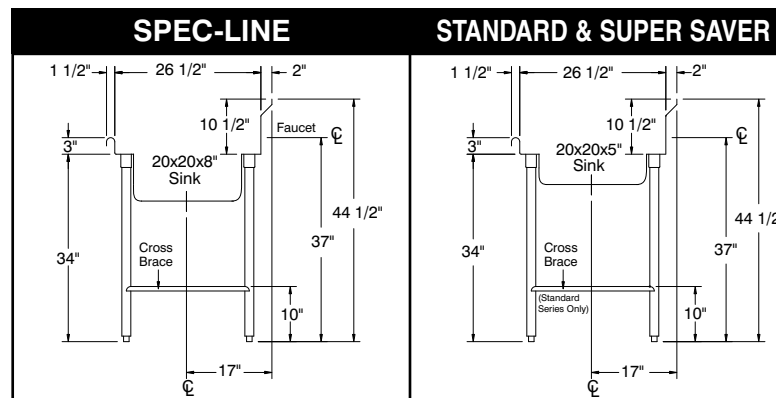
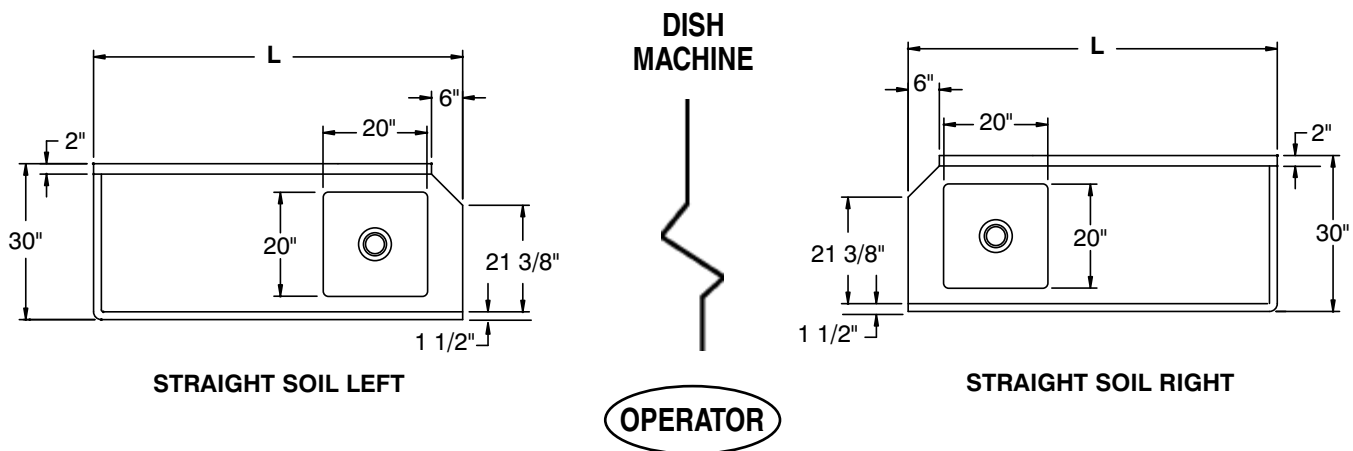
NEVADA
Fax: (775) 972-1578

DIMENSIONS and SPECIFICATIONS

TOL $\pm .500"$

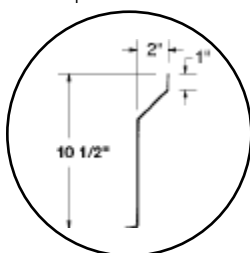
ALL DIMENSIONS ARE TYPICAL

SEE DISH MACHINE COMPATIBILITY CHART TO ENSURE PROPER FIT

Dish Machine Compatibility Chart can be found on our website at www.advancetabco.com under "Product Support"

*CUSTOMIZE YOUR OWN SYSTEM
by Ordering Optional Accessories from our
PRODUCT & PRICE GUIDE*

Splash Detail



Description	SPEC-LINE	STANDARD	SUPER SAVER
Material	14 Ga. 304 Series	16 Ga. 304 Series	16 Ga. 304 Series
1 5/8" Dia. Legs	Stainless Steel	Stainless Steel	Galvanized
Gussets	Stainless Steel	Stainless Steel	Stainless Steel
Bullet Feet (1" adj.)	Stainless Steel	Stainless Steel	Plastic
Cross Bracing	Welded	Welded	Optional
Prerinse Bowl Depth	8"	5"	5"
Prerinse Basket	Included	Optional	Optional





STAINLESS STEEL

PRERINSE BASKETS with WELDED SLIDE BARS

For Fabricated Sink Bowls



DTA-100 Shown



DTA-125 Shown

Item #: _____ Qty #: _____
 Model #: _____
 Project #: _____

FEATURES:

Perforated Basket for 3/4" Radius Bowls.
 2 Reinforced Welded Slide Bars.

CONSTRUCTION:

All TIG welded.

Welded areas blended to match adjacent surfaces and to a satin finish

MATERIAL:

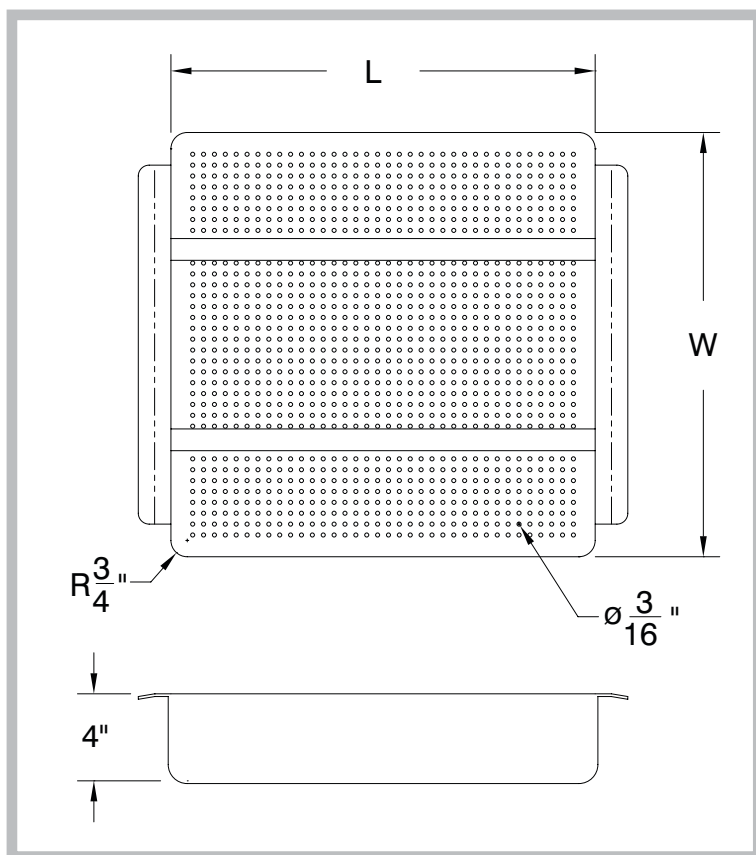
18 gauge type 304 series stainless steel.

DIMENSIONS and SPECIFICATIONS

TOL ± .125"

ALL DIMENSIONS ARE TYPICAL

Model #	Fits Bowls	L x W	Approx. Wt.	Approx. Cu.
DTA-125	16" x 20"	15 1/2" x 19 1/2"	9	1
DTA-100	20" x 20"	19 1/2" x 19 1/2"	12	1
DTA-58	18" x 24"	17 1/2" x 23 1/2"	11	1
DTA-59	24" x 24"	23 1/2" x 23 1/2"	20	1



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

Email Orders To: customer@advancetabco.com. For Smart Fabrication™ Quotes, Email To: smartfab@advancetabco.com or Fax To: 631-586-2933

NEW YORK
 Fax: (631) 242-6900

GEORGIA
 Fax: (770) 775-5625

TEXAS
 Fax: (972) 932-4795

NEVADA
 Fax: (775) 972-1578

**THE WILLINGHAM COMPANY****COMMERCIAL KITCHEN DESIGN*****Submittal Sheet***

6/18/2018

ITEM# 28.1 - PRE-RINSE FAUCET ASSEMBLY, WITH ADD ON FAUCET (1 EA REQ'D)

T&S Brass B-0133-ADF10-BR

EasyInstall Pre-Rinse Unit, with adjustable wall bracket, wall mount base, 8" centers, 36" flexible hose with spring body & brush attachment, 18" riser, add-on faucet with 10" swing nozzle, lever handles, 1/2" NPT female inlets, includes supply stops & supply hoses, EPAct2005 compliant

The spec sheet for this item can be viewed on item 23.1)

ACCESSORIES

Mfr	Qty	Model	Spec
T&S Brass	2	B-TEE-RGD	Tee Assembly, rigid, chrome-plated



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 29 - TRASH RECEPTACLE (1 EA REQ'D)

OTHERS

<By Owner>

**THE WILLINGHAM COMPANY****COMMERCIAL KITCHEN DESIGN*****Submittal Sheet***

6/18/2018

ITEM# 30 - WIRE SHELVING (1 EA REQ'D)

Olympic J1430K

Shelf, wire, 14" x 30", green epoxy finish with chromate substrate, NSF

The spec sheet for this item can be viewed on item 7)

ACCESSORIES

Mfr	Qty	Model	Spec
Olympic	1		1 year warranty against manufacturing defects
Olympic	1		7 year warranty against rust and corrosion
Olympic	1	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# 31 - WORK TABLE, STAINLESS STEEL TOP (1 EA REQ'D)

Advance Tabco TFMS-120

Equipment Filler Table, 12"W x 30"D, 16 gauge 304 stainless steel top with 1-1/2"H rear up-turn, stainless steel legs & adjustable bullet feet, NSF (filler table needs to be placed between (2) other tables for stability)

ACCESSORIES

Mfr	Qty	Model	Spec
Advance Tabco	2	TA-19	Flanged Bullet Foot Insert, stainless steel (per foot) (fully collapsed it is 1-1/2" tall)



STAINLESS STEEL EQUIPMENT FILLER TABLE



**TFMS Series
w/ Open Base**



**TFMSU Series
w/ Adjustable Undershef**

Item #: _____ Qty #: _____
Model #: _____
Project #: _____

FEATURES:

TOP is furnished with 1 5/8" sanitary rolled rim edge in front. Square edges on sides and 1/1/2" splash of single metal thickness on rear.

Hat channels stud welded to top which reinforces and maintains a level working surface.

Welded Front to Back Leg Assembly.

Rear (Left to Right) Stretcher bolts to side leg assemblies.

Aluminum die cast "leg-to-shelf" clamp secures shelf to leg eliminating unsightly nuts and bolts. Undershef is fully adjustable.

CONSTRUCTION:

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

Entire top mechanically polished to a satin finish.

Top is sound deadened.

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

Gussets welded to support hat sections.

MATERIAL:

TOP: 16 gauge stainless steel type "304" series.

SHELF: 16 gauge stainless steel type "304" series.

STRETCHERS: 1 5/8" diameter tubular stainless steel.

LEGS: 1 5/8" diameter tubular stainless steel.

Stainless steel gussets.

1" stainless steel bullet feet.

OPEN BASE

Model	L	W	Wt.	Cu. Ft.
TFMS-182	18"	24"	23 lbs.	2
TFMS-180		30"	25 lbs.	3
TFMS-183		36"	32 lbs.	3
TFMS-152	15"	24"	22 lbs.	2
TFMS-150		30"	24 lbs.	3
TFMS-153		36"	31 lbs.	3
TFMS-122	12"	24"	21 lbs.	2
TFMS-120		30"	22 lbs.	3
TFMS-123		36"	29 lbs.	3

W/ ADJ. UNDERSHELF

Model	L	W	Wt.	Cu. Ft.
TFMSU-182	18"	24"	29 lbs.	2
TFMSU-180		30"	33 lbs.	2
TFMSU-152	15"	24"	24 lbs.	2
TFMSU-150		30"	29 lbs.	2



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

For Orders & Customer Service:

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

For Smart Fabrication™ Quotes:

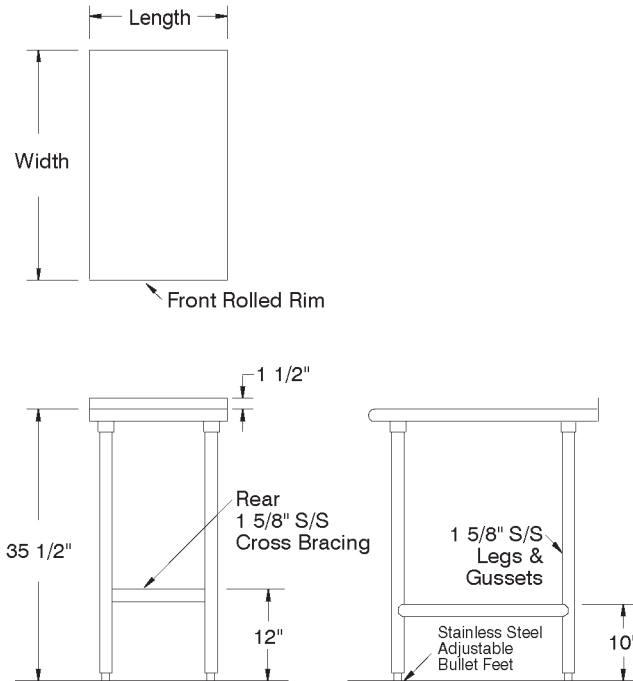
Email: smartfab@advancetabco.com or Fax: 631-586-2933

DIMENSIONS and SPECIFICATIONS

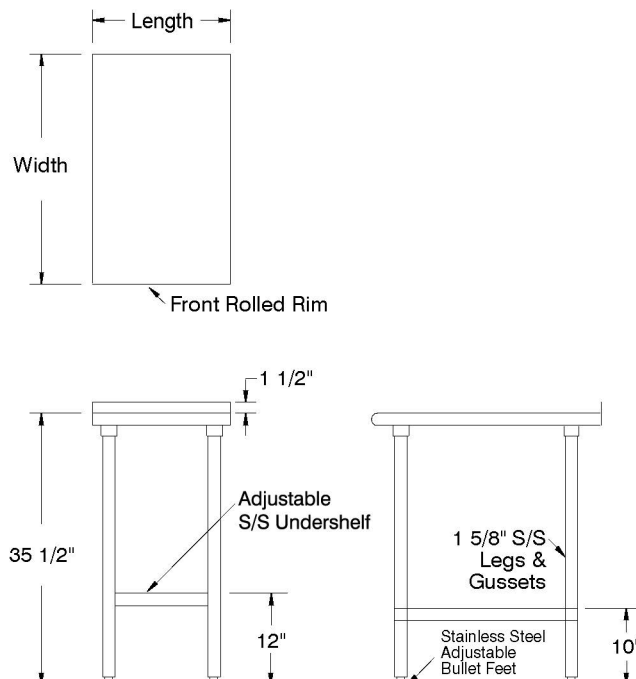
TOL $\pm .500"$

ALL DIMENSIONS ARE TYPICAL

TFMS Series w/ Open Base



TFMSU Series w/ Adjustable Undershelf





THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 32 - SPARE NO.

<Spare No.>


THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 33 - GAS FLOOR FRYER (1 EA REQ'D)

Dean SR142G

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

ACCESSORIES

Mfr	Qty	Model	Spec
Dean	1		Note: Prices listed are for within the USA only. Please contact the factory for pricing if quoting outside of the USA
Dean	1		Note: Select Program models available with standard features only
Dean	1		Natural gas (specify elevation if over 2,000 ft.)
Dean	1		NOTE: If elevation is greater than 2,000 feet above sea level, contact customer service for availability
Dean	1		Fryer: 5" Casters, set of 4 (2) with brakes, in lieu of std. legs



Super Runner Value Gas Fryers -- Domestic & Export

Project _____
 Item _____
 Quantity _____
 CSI Section 11400 _____
 Approval _____
 Date _____

Models

☐ SR142G

☐ SR152G

☐ SR162G


SR162G
Shown with optional casters.

Standard Features

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

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

Options & Accessories

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

Specifications

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

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

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

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

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



SR142 and
SR162 Approved
for Australia

8700 Line Avenue
Shreveport, LA 71106
USA

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

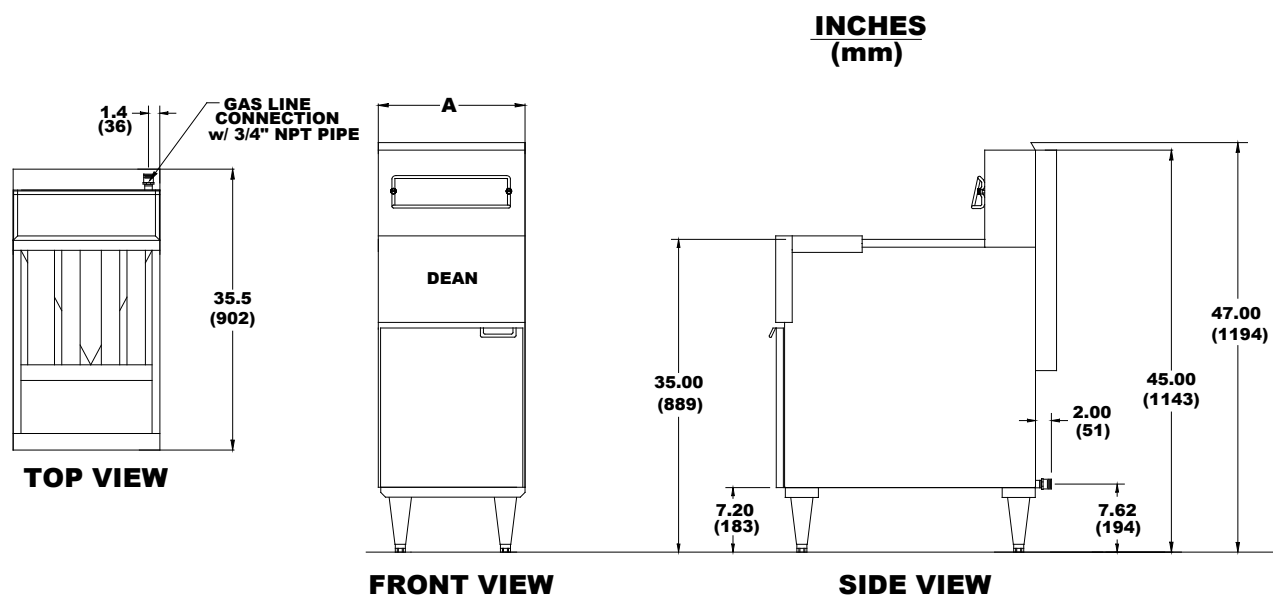
www.frymaster.com
Bulletin No. 830-0117
Revised 1/19/16
Litho in U.S.A. ©Frymaster





Super Runner Value Gas Fryers -- Domestic & Export

Model # _____
CSI Section 11400



DIMENSIONS

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

POWER REQUIREMENTS

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

HOW TO SPECIFY

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

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

ORDERING DATA

Please specify:

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

NOTE:

DO NOT CURB MOUNT.

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

No warranty for mobile kitchen applications.

8700 Line Avenue
Shreveport, LA 71106
USA

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

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



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

**THE WILLINGHAM COMPANY****COMMERCIAL KITCHEN DESIGN**

Submittal Sheet

6/18/2018

ITEM# 33.1 - BLUE HOSE GAS CONNECTOR KIT (1 KT REQ'D)

Dormont 1675KIT48

Dormont Blue Hose™ Moveable Gas Connector Kit, 3/4" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, (1) SnapFast® QD, (1) full port valve, (2) 90° elbows, (1) Snap'N Go, coiled restraining cable with hardware, 180,000 BTU/hr minimum flow capacity, limited lifetime warranty



Dormont
Foodservice Moveable
Equipment Installation Products

The Dormont Blue Hose™ is the heart of the Safety System, specifically engineered for faster-mounted commercial cooking equipment. The Blue Hose includes an antimicrobial protective PVC coating, and our Stress Guard® technology that makes the hose easier to install and dramatically reduces stress on the hose ends.

The fuel gas codes require the use of an ANSI Z21.69/CSA 6.16 moveable gas connector with all appliances that may or may not utilize casters and, under normal use, are moved on a regular basis for service, positioning or area cleanliness.



**STRESS[®]
GUARD**
TECHNOLOGY

Rotation technology reduces stress on both ends of the hose

Stainless Steel Construction

Heavy-duty, flexible, corrugated
304 stainless steel tubing

Stainless Steel Braid

Tight-weave braid prevents corrugations from stretching equipment is moved

Antimicrobial PVC Coating

Inhibits growth of bacteria, mold and mildew on the gas connector



The Dormont Safety System™ is the first and only complete gas equipment connection system specifically engineered for the commercial kitchen. It is a complete system of connection products designed with the safety of your kitchen, the food you serve, your employees, and your business in mind.

The Safety System includes the famous Dormont Blue Hose and our exclusive safety-based fittings - the SnapFast quick-disconnect, the Safety Quik quick-disconnect valve, and the Swivel MAX. Safe, unique, and affordable, the Dormont Safety System provides peace of mind for the gas connections in your commercial kitchen.



Safety Quik

- Prevents user from turning on gas while appliance is disconnected
- Thermal shut-off when internal temperature exceeds 350°F (177°C)



Snapfast.

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



SwivelMAX

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



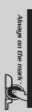
Restraining Cable

- Prevents transmission of strain to connector
- Provided 1' shorter than the gas connector







Safety-Set

- Ensures cooking equipment is always positioned in design-specified location
- Fast installation with choice of adhesive foam tape or thumbscrews





Moveable Commercial Equipment Kits

KIT SOLUTIONS	50 = ½" ID 75 = ¾" ID 100 = 1" ID 125 = 1-¼" ID	BTU/hr Minimum Flow Capacity*	 THE BLUE HOSE™	 SnapFast® QUICK-DISCONNECT	 Swivel MAX® 1st SWIVEL	 Swivel MAX® 2nd SWIVEL	 Safety Quik® VALVE	 RESTRAINING CABLE
	PART NUMBER							
Standard Kit (KIT)¹ The Dormont Blue Hose™ SnapFast Quick-Disconnect Restraining Cable	1650KIT36	77K	✓	✓				✓
	1650KIT48	68K	✓	✓				✓
	1650KIT60	60K	✓	✓				✓
	1675KIT36	218K	✓	✓				✓
	1675KIT48	180K	✓	✓				✓
	1675KIT60	158K	✓	✓				✓
	16100KIT36	379K	✓	✓				✓
	16100KIT48	334K	✓	✓				✓
	16100KIT60	294K	✓	✓				✓
Single Swivel MAX Kit (KITS)² The Dormont Blue Hose™ SnapFast Quick-Disconnect One Swivel MAX Swivel Restraining Cable	1650KITS36	72K	✓	✓	✓			✓
	1650KITS48	63K	✓	✓	✓			✓
	1650KITS60	56K	✓	✓	✓			✓
	1675KITS36	203K	✓	✓	✓			✓
	1675KITS48	167K	✓	✓	✓			✓
	1675KITS60	147K	✓	✓	✓			✓
	16100KITS36	353K	✓	✓	✓			✓
	16100KITS48	310K	✓	✓	✓			✓
	16100KITS60	274K	✓	✓	✓			✓
Double Swivel MAX Kit (KIT2S)³ The Dormont Blue Hose™ SnapFast Quick-Disconnect Two Swivel MAX Swivels Restraining Cable	1650KIT2S36	69K	✓	✓	✓	✓		✓
	1650KIT2S48	60K	✓	✓	✓	✓		✓
	1650KIT2S60	54K	✓	✓	✓	✓		✓
	1675KIT2S36	193K	✓	✓	✓	✓		✓
	1675KIT2S48	160K	✓	✓	✓	✓		✓
	1675KIT2S60	140K	✓	✓	✓	✓		✓
	16100KIT2S36	336K	✓	✓	✓	✓		✓
	16100KIT2S48	295K	✓	✓	✓	✓		✓
	16100KIT2S60	261K	✓	✓	✓	✓		✓
Safety Quik Kit (KITCF)⁴ The Dormont Blue Hose™ Safety Quik Quick-Disconnect Restraining Cable	1650KITCF36	77K	✓				✓	✓
	1650KITCF48	68K	✓				✓	✓
	1650KITCF60	60K	✓				✓	✓
	1675KITCF36	218K	✓				✓	✓
	1675KITCF48	180K	✓				✓	✓
	1675KITCF60	158K	✓				✓	✓
	16100KITCF36	379K	✓				✓	✓
	16100KITCF48	334K	✓				✓	✓
	16100KITCF60	294K	✓				✓	✓
Safety Quik Single Swivel MAX Kit (KITCFS)⁵	1650KITCFS36	72K	✓		✓		✓	✓
	1650KITCFS48	63K	✓		✓		✓	✓
	1650KITCFS60	56K	✓		✓		✓	✓
	1675KITCFS36	203K	✓		✓		✓	✓
	1675KITCFS48	161K	✓		✓		✓	✓
	1675KITCFS60	147K	✓		✓		✓	✓
	16100KITCFS36	353K	✓		✓		✓	✓
	16100KITCFS48	310K	✓		✓		✓	✓
	16100KITCFS60	274K	✓		✓		✓	✓

¹ Includes Full Port Gas Valve and (2) 90° Street Elbows

² Includes Full Port Gas Valve and (1) 90° Street Elbow

³ Includes Full Port Gas Valve

⁴ Includes (2) 90° Street Elbows

⁵ Includes (1) 90° Street Elbow

Indicates most commonly stocked item

*BTU/hr Minimum Flow Capacity (0.64 Sp.Gr., 1000 BTU/ft³ Natural Gas at 0.5" wc pressure drop)

ADDITIONAL CONFIGURATIONS ARE AVAILABLE IN OUR CATALOG.



Add PS to the end of any part number to include the Safety-Set® wheel placement system



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

**THE WILLINGHAM COMPANY**COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 34 - RANGE, 48", 4 BURNERS, 24" GRIDDLE (1 EA REQ'D)

Vulcan 48S-4B24G

Endurance™ Restaurant Range, gas, 48", (4) 30,000 BTU burners with lift-off burner heads, (1) 24" griddle, 3/4" thick plate, manual controls, 4"W front grease trough, standard oven, stainless steel front, sides, backriser & lift-off high shelf, fully MIG welded chassis, 6" adjustable legs, 195,000 BTU, CSA Flame, CSA Star, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Vulcan	1		1 year limited parts & labor warranty, standard
Vulcan	1		Natural gas (specify elevation if over 2,000 ft.)
Vulcan	1		Griddle on right side, standard
Vulcan	1		Stainless steel backriser and lift-off high shelf, standard
Vulcan	2	CASTERS RR4	Castors (set of 4) (quantity of 2 required)

RESTAURANT RANGES

VULCAN**ENDURANCE GAS RESTAURANT RANGE**
4 OPEN BURNERS / 24" GRIDDLE
48" WIDE GAS RANGE

Model 48S-4B24GN
(shown with optional casters)

**SPECIFICATIONS**

48" wide gas restaurant range, Vulcan Model No. 48S-4B24GN. Fully MIG welded aluminized steel frame for added durability. Stainless steel front, sides, backriser, highshelf and 6" adjustable legs. Extra deep crumb tray with welded corners. Four 30,000 BTU/hr. open top burners with lift-off burner heads. Energy saving flashtube open burner ignition system (one pilot for every two burners) shrouded for reliability. Heavy duty cast grates, easy lift-off 12" x 12½" in the front and 12" x 14½" in the back to better accommodate stock pots or large pans. Grates have a built in aeration bowl for greater efficiency. 24" manual griddle, 7/8" thick with 4" wide front grease trough. Burner knobs are cool to the touch, high temperature material. One oven: 35,000 BTU/hr. standard bakers depth ovens with porcelain oven bottom and door panel, measures 27"d x 26⅜"w x 14"h. Oven thermostat adjusts from 250°F to 500°F with a low setting. Oven is supplied with two racks, two rack guide sets, and four rack positions. Oven door is heavy duty with an integrated door hinge/spring mechanism requiring no adjustment. 1" rear gas connections with rear manifold and pressure regulator. Total input 195,000 BTU/hr.

Exterior Dimensions:

34"d x 48"w x 58"h on 6" adjustable legs

- ☐ **48S-4B24GN** 1 Standard Oven / Natural Gas
- ☐ **48S-4B24GP** 1 Standard Oven / Propane
- ☐ **48C-4B24GN** 1 Convection Oven / Natural Gas
- ☐ **48C-4B24GP** 1 Convection Oven / Propane

STANDARD FEATURES

- Fully MIG welded frame
- Stainless steel front, sides, backriser, lift-off high shelf
- 6" stainless steel adjustable legs
- Four open top burners, each burner is 30,000 BTU/hr. with lift-off burner heads
- Shrouded flash tube pilot system (one pilot per two burners)
- Heavy duty cast grates, easy lift-off 12" x 12½" in front and 12" x 14½" in the rear
- 24" manual griddle, 7/8" thick, 4" wide front grease trough
- Extra deep pull out crumb tray with welded corners
- 35,000 BTU/hr. baker's depth standard oven cavity. Full size sheet pans fit side-to-side or front-to-back.
- Oven thermostat adjusts from 250°F to 500°F
- Heavy duty cool touch oven door handle
- Two oven racks and four rack positions
- 35,000 BTU/hr. convection oven in place of standard oven 24"d x 26⅜"w x 13⅞"h (115v - 1 phase blower motor 4 amp, 6' cord and plug), includes three oven racks. Full size sheet pans only fit side-to-side in convection oven. Convection oven motor requires field attachment.
- 1" rear gas connection and pressure regulator
- One year limited parts and labor warranty

ACCESSORIES (Packaged & Sold Separately)

- ☐ Extra oven rack with rack guides
- ☐ Casters (set of four)
- ☐ Flanged feet (set of four)
- ☐ 10" stainless steel stub back
- ☐ Reinforced high shelf for mounting salamander broiler

OPTIONS (Factory Installed)

- ☐ Thermostatically controlled griddle (snap action)
- ☐ Flame Safety device with manual spark ignition for all open top burners, thermostatic griddles and oven pilots

VULCAN

a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602

RESTAURANT RANGES



ENDURANCE GAS RESTAURANT RANGE

4 OPEN BURNERS / 24" GRIDDLE

48" WIDE GAS RANGE

INSTALLATION INSTRUCTIONS

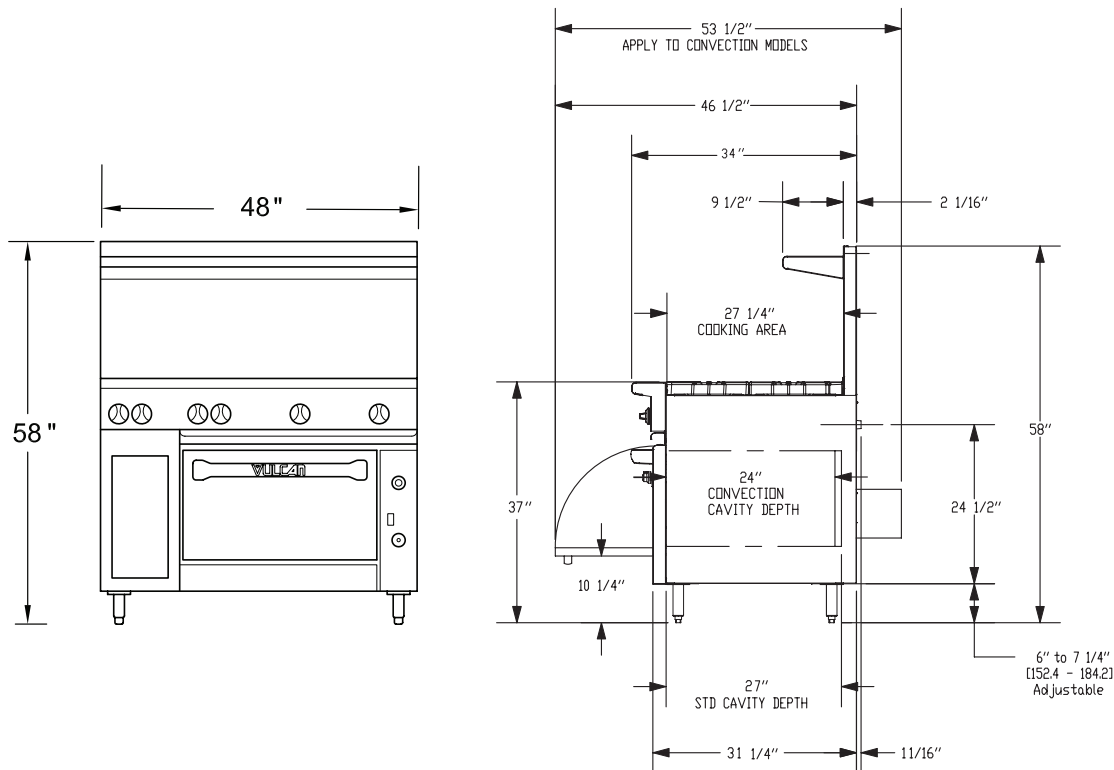
1. A pressure regulator sized for this unit is included. Natural gas 5.0" W.C., propane gas 10.0" W.C.
2. Gas line connecting to range must be 1" or larger. If flexible connectors are used, the inside diameter must be 1" or larger.
3. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.
4. These units are manufactured for installation in accordance with ANSI Z223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.

5. **Clearances**

	Rear	Sides
Combustible	6"	10"
Standard Oven Non-combustible	0"	0"
Convection Oven Non-combustible	Min. 4"	0"
6. For proper combustion, install equipment on adjustable legs or casters provided with unit.

NOTE: In line with its policy to continually improve its product, Vulcan reserves the right to change materials and specifications without notice.

**Specify type of gas when ordering.
Specify altitude when above 2,000 feet.**



TOP CONFIGURATION	MODEL NUMBER	DESCRIPTION	TOTAL INPUT BTU / HR	SHIPPING WEIGHT LBS / KG
	48S-4B24GN	1 Standard Oven / 4 Burners / 24" Griddle / Natural Gas	195,000	720 / 327
	48S-4B24GP	1 Standard Oven / 4 Burners / 24" Griddle / Propane	195,000	720 / 327
	48C-4B24GN	1 Convection Oven / 4 Burners / 24" Griddle / Natural Gas	195,000	780 / 355
	48C-4B24GP	1 Convection Oven / 4 Burners / 24" Griddle / Propane	195,000	780 / 355

This appliance is manufactured for commercial use only and is not intended for home use.



a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602

NOTE: In line with its policy to continually improve its products, Vulcan reserves the right to change materials and specifications without notice.

**THE WILLINGHAM COMPANY**

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 34.1 - CHARBROILER, GAS, COUNTERTOP (1 EA REQ'D)

Vulcan VCRB25

Charbroiler, gas, countertop, 25-3/8", (4) 14,500 BTU cast iron burners, manual controls, low profile, reversible grates, (1) drawer, stainless steel front, sides & front top ledge, 4" adjustable legs, 58,000 BTU, CSA, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Vulcan	1		1 year limited parts & labor warranty, standard
Vulcan	1		Natural gas (specify elevation if over 2,000 ft.) (LP gas conversion kit supplied with unit)

GRIDDLES & BROILERS

VULCAN**VCRB SERIES**
RESTAURANT SERIES GAS CHARBROILER

Model VCRB36

☐ **VCRB25** 25 $\frac{3}{8}$ " wide☐ **VCRB36** 36" wide**STANDARD FEATURES**

- Stainless steel front, sides and front top ledge.
- Full width front grease drawers.
- 13" cooking height on 4" adjustable legs.
- Heavy duty cast iron char-radiants.
- 5 $\frac{1}{4}$ " wide cast iron grates are reversible for level or inclined broiling positions.
- One 14,500 BTU/hr. cast iron burner for each broiler grate.
- One infinite heat control valve for each burner.
- Standing pilot ignition system.
- Underburner deflector system reflects heat upwards creating a "Cool Zone" in the grease drawer and drip areas.
- $\frac{3}{4}$ " rear gas connection and convertible gas pressure regulator for LP service.
- Constructed standard for natural gas service. LP conversion kit supplied with unit.
- One year limited parts and labor warranty.

SPECIFICATIONS

Low profile gas charbroiler, Vulcan Model No. _____. Stainless steel front, sides and front top ledge. 13" cooking height on 4" legs. Full width front grease drawers. Heavy duty cast iron char-radiants. 5 $\frac{1}{4}$ " wide cast iron grates are reversible for level or inclined broiling positions. One 14,500 BTU/hr. cast iron burner for each broiler grate. One infinite heat control valve for each burner. Standing pilot ignition system. Underburner deflector system reflects heat upwards. $\frac{3}{4}$ " rear gas connection and convertible gas pressure regulator for LP service.

Exterior Dimensions:

_____ "w x 27" d x 13" h on 4" legs.

CSA design certified. NSF listed.

VULCAN

a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602

GRIDDLES & BROILERS



VCRB SERIES

RESTAURANT SERIES GAS CHARBROILER

INSTALLATION INSTRUCTIONS:

1. A gas pressure regulator supplied with the unit must be installed:
Natural Gas 4.0" (102 mm) W.C.
Propane Gas 10.0" (254 mm) W.C.
2. All models require a 3" (76 mm) clearance at both sides and rear adjacent to non-combustible constructions. All models require a 4" (102mm) bottom clearance and must be installed with minimum 4" legs.

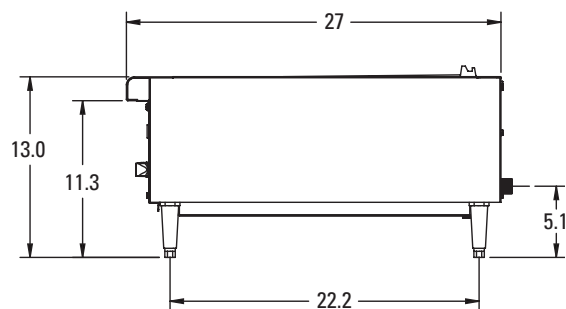
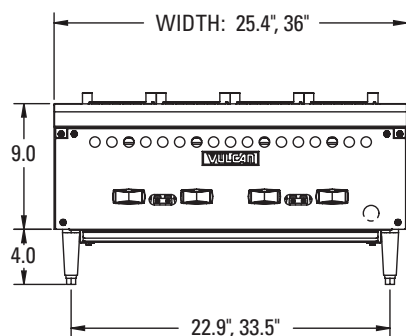
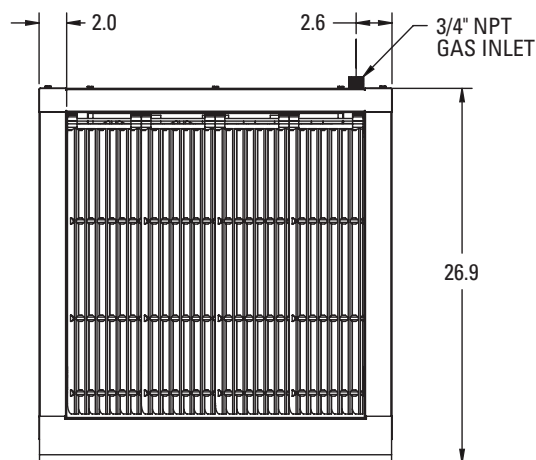
An adequate ventilation system is required for Commercial Cooking Equipment (NFPA No. 96). Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02169.

3. These units are manufactured for installation in accordance with National Fuel Gas Code, ANSI-Z223.1/NFPA #54 (latest edition). Copies may be obtained from The American Gas Association, Accredited Standards Committee Z223 @ 400 N. Capital St. NW, Washington, DC 20001, or the Secretary Standards Council, NFPA, 1 Batterymarch Park, Quincy, MA 02169-7471.

NOTE: In The Commonwealth of Massachusetts

All gas appliances vented through ventilation hood or exhaust system equipped with a damper or with a power means of exhaust shall comply with 248 CMR.

4. This appliance is manufactured for commercial installation only and is not intended for home use.



MODEL	WIDTH	DEPTH	OVERALL HEIGHT*	WORKING HEIGHT*	NO. OF BURNERS	TOTAL BTU/HR	NO. OF DRAWERS	APPROX. SHIP. WT.
VCRB25	25.4"	27"	13"	13"	4	58,000	1	290 lbs/131 kg
VCRB36	36"	27"	13"	13"	6	87,000	1	370 lbs/167 kg

*These are nominal dimensions and can vary by +1.75" with adjustable legs.



a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602

NOTE: In line with its policy to continually improve its products, Vulcan reserves the right to change materials and specifications without notice.

**THE WILLINGHAM COMPANY**COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 34.2 - EQUIPMENT STAND, FOR MIXER / SLICER (1 EA REQ'D)

Advance Tabco MT-SS-250C-X

Special Value Machine stand, 25" x 30" x 20" tall, 14 gauge stainless steel top with stainless steel undershelf, heavy duty casters (all with brakes), welded set up, NSF



STAINLESS STEEL MIXER/SLICER STAND MT-SS-250C



Maximum Weight: 500 lbs.



Item #: _____ Qty #: _____
Model #: _____
Project #: _____

FEATURES:

Square edge on all 4 sides.
Welded Undershelf. Fully welded set-up.
4 Heavy Duty Casters all with brakes.

CONSTRUCTION:

All TIG welded. Exposed weld areas finished to match adjacent surfaces.
Entire Top is mechanically polished to a satin finish and is sound deadened.
Heavy duty welded stainless steel under structure.
Undershelf welded to legs.

MATERIAL:

TOP is 14 gauge, Type "304" Series stainless steel.
SHELF is 18 gauge, Type "304" Series stainless steel.
LEGS are 1 5/8" diameter stainless steel with stainless heavy duty casters.



Heavy Duty Casters
With Brakes
On All Four Legs

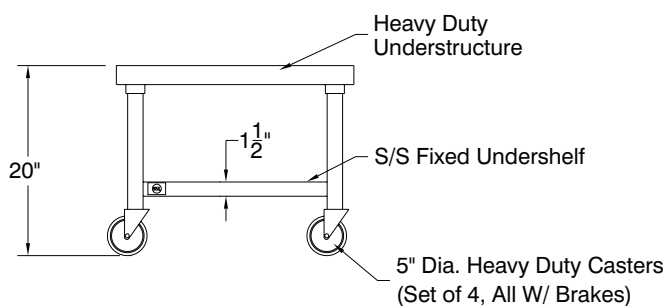
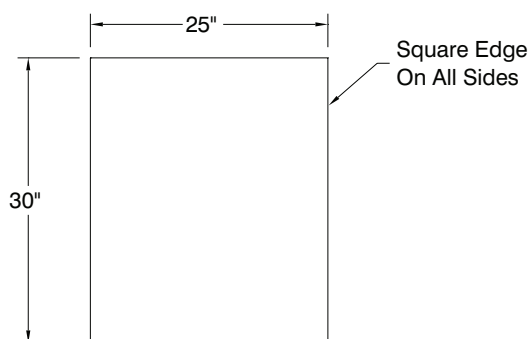


Welded Undershelf

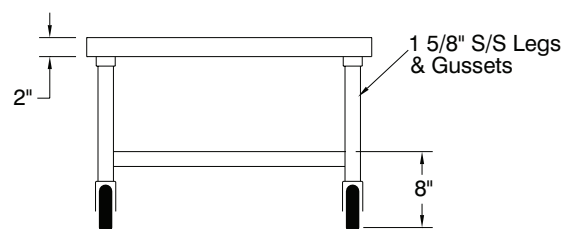
DETAILS and SPECIFICATIONS

TOL ± .500"

ALL DIMENSIONS ARE TYPICAL



Model #	Size W x L x H	Approx. Weight	Approx. Cu. Ft.
MT-SS-250C	25" x 30" x 20"	70 lbs.	15



**THE WILLINGHAM COMPANY****COMMERCIAL KITCHEN DESIGN**

Submittal Sheet

6/18/2018

ITEM# 34.3 - BLUE HOSE GAS CONNECTOR KIT (2 KT REQ'D)

Dormont 1675KIT48

Dormont Blue Hose™ Moveable Gas Connector Kit, 3/4" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, (1) SnapFast® QD, (1) full port valve, (2) 90° elbows, (1) Snap'N Go, coiled restraining cable with hardware, 180,000 BTU/hr minimum flow capacity, limited lifetime warranty

The spec sheet for this item can be viewed on item 33.1)


THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 35 - EXHAUST HOOD (1 EA REQ'D)

Captive-Aire

Hood #1 - Item# 35 - Job #3997359

6024ND-2-ACPSP-F - 9ft 3" Long Exhaust-Only Wall Canopy Hood with 18" Wide Front Perforated Supply Plenum with Built-in 3" Back Standoff x1

- 430 SS Where Exposed x1

- Insulation for the PSP Housing - Front x1

- Fire Cabinet on the Left Side 12.00" Width x 60" Length x 24.00" Height (Additional charges may apply for cabinet if not sold with fire system) x1

- 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. x6

- L55 Series E26 Canopy Light Fixture - High Temp Assembly, Includes Clear Thermal and Shock Resistant Globe (L55 Fixture), Bulbs By Others x3

- EXHAUST RISER - Factory installed 18" Diameter X 4" Height x1

- SUPPLY RISER - 12"x 28" Supply Riser with Volume Dampers x3

- SUPPLY RISER - 6"x 28" Supply Riser with Volume Dampers x2

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

- FIELD WRAPPER 18.00" High Front, Left, Right x1

- Electrical Package Installation in Utility Cabinet by Plant. x1

- BACKSPLASH 80.00" High X 124.00" Long 430 SS Vertical (Includes End Caps & Divider Bars) x1

- RIGHT SIDESPLASH 80.00" High X 60.00" Long 430 SS Vertical (Includes End Caps & Divider Bars)

- RIGHT END STANDOFF (FINISHED) 1" Wide 60" Long Insulated

- BACKSPLASH - INSIDE CORNER 80.00" High X 2.00" Leg Length 430 SS Vertical (Includes End Caps & Divider Bars)

- BACKSPLASH - OUTSIDE CORNER 80.00" High X 2.00" Leg Length 430 SS Vertical (Includes End Caps & Divider Bars)



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 35.1 - EXHAUST FAN (1 EA REQ'D)

OTHERS

By HVAC

<By Other>

**THE WILLINGHAM COMPANY**COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 36 - MAKE UP AIR PLENUM (1 EA REQ'D)

Captive-Aire

included with item 35

<Included>



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 36.1 - MAKE UP FAN (1 EA REQ'D)

OTHERS

By HVAC

<By Other>

**THE WILLINGHAM COMPANY****COMMERCIAL KITCHEN DESIGN**

Submittal Sheet

6/18/2018

ITEM# 37 - FIRE SUPPRESSION SYSTEM (1 EA REQ'D)

Captive-Aire

ANSUL-3.0 Ansul 3 gallon Fire System in Utility Cabinet (includes pre-piped hood(s) with detection, tank(s), release mechanism, microswitches and pull station).

Includes piping for hood: 1.

- MGVA2 GAS VALVE - 2" Mechanical Shutoff Valve (Ansul)(28-55610) - Includes Upstream Strainer assembly



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 37.1 - ANSUL SYSTEM HOOKUP (1 EA REQ'D)

Captive-Aire

**THE WILLINGHAM COMPANY****COMMERCIAL KITCHEN DESIGN*****Submittal Sheet***

6/18/2018

ITEM# 38 - ELECTRICAL SYSTEM FOR HOOD (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.

- ESV222N02YXB571 - Variable Frequency Drive - 3 HP Max., 200/240 V, Single or Three Phase Input, 9.6 A Max., NEMA 1 Enclosure, with 2RJ-45 FOR MODBUS
- ESV402N02TXB571 - Variable Frequency Drive - 5 HP Max., 200/240 V, Three Phase, 16.5 A Max., NEMA 1 Enclosure, with 2RJ-45 FOR MODBUS
- VERIZON CELLULAR KIT, WIRED ANTENNA AND VERIZON DATA FOR 1 YEARS.
- 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.

**THE WILLINGHAM COMPANY****COMMERCIAL KITCHEN DESIGN**

Submittal Sheet

6/18/2018

ITEM# 38.1 - FACTORY SERVICES (1 EA REQ'D)

Captive-Aire

Service Design Verification for Demand Control Ventilation

Service Design Verification for Hood

Service Design Verification Mileage Charge: (93) x 2 = 186 total miles


THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 39 - SANDWICH / SALAD PREPARATION REFRIGERATOR (1 EA REQ'D)

Turbo Air TST-48SD-N

Super Deluxe Sandwich/Salad Unit, two-section, 12.0 cu. ft., stainless steel top with 12-pan opening, (2) stainless steel doors with recessed handles, stainless steel interior & exterior (galvanized steel back & bottom), ABS door liner, (2) stainless steel wire shelving, self-cleaning condenser equipped, cold air compartment, insulated pan cover, cutting board side rail, hot gas condensate system, self-contained rear mounted refrigeration system, R290 Hydrocarbon refrigerant, 1/4 HP, 115v/60/1-ph, 4.4 amps, NEMA 5-15P, cETLus, ETL-Sanitation

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		7 year compressor warranty (self-contained only), (updated warranty & spec sheets pending from Turbo Air)
Turbo Air	1		Self-cleaning condenser device equipped, standard
Turbo Air	1		1/6 size, 4" deep condiment pan & pan dividers included, standard
Turbo Air	1		Caster Set, 4", swivel, locking front wheels, 5"H (overall), standard

REFRIGERATOR MANUFACTURER
Turbo air
 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 :

Sandwich / Salad Unit

Food Prep Tables - Sandwich/Salad Prep
 Super Deluxe Series

Model : TST-48SD-N

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.



FEATURES & BENEFITS

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. External digital display allows for easy monitoring.

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).

Cold Bunker system

Our innovative forced air system allows cold air to flow all around the food pan area, covering not only underneath the pan, but also the front, top and the rear. This unique air flow creates a cold air-shield around the pan, which maintains the food temperature at under 41°F (NSF requirement) even when the lids are opened. In addition, the compartment isolates pans from the reach-in area to prevent food spillage.

Insulated pan cover

LED interior lighting & fan control

Energy efficient LED lighting lights every corner, making items easy to find. Fan control function automatically shuts off the fan when the door is open, which prevents hot air from being drawn in, thus maintaining the cool inner temperature.

Stainless steel cabinet construction

The Turbo Air Super Deluxe model boasts a stainless steel interior (ABS door liner) and exterior (galvanized steel back & bottom). It guarantees the utmost in cleanliness and long product life. The Super Deluxe adds a touch of style to the most refined setting.

Sturdy, clean stainless steel shelving

Shelves are the most important part of cleanliness as they come in direct contact with food. After a while, PVC coated wire shelves may peel, rust and lead to unsanitary conditions. Only the Turbo Air Super Deluxe series uniquely provides stainless steel shelving.

High-density polyurethane insulation

The entire cabinet structure and solid doors are foamed-in-place high density, CFC free polyurethane insulation.

9-1/2" deep, 1/2" thick high-density Polyethylene cutting board included with convenient side rail

Refrigerator holds 33°F ~ 39°F for the best in food preservation

NATURAL
Refrigerant



Model	Swing Doors	CU./FT.	#of Shelves	#of Pans	HP	AMPS	Crated Weight (lbs.)	L x D x H† (inches)
TST-48SD-N	2	12	2	12	1/4	4.4	273	48 1/4 x 30 x 37

Ver.20190808

* Depth does not include 1" for rear spacers. † Height does not include 5" for caster height.

Sandwich / Salad Unit

Food Prep Tables - Sandwich/Salad Prep
Super Deluxe Series

Model : TST-48SD-N

ELECTRICAL DATA	
Voltage	115/60/1
Plug Type	NEMA 5-15P
Full Load Amperes	4.4
Compressor HP	1/4
Feed Wires with Ground	3
Cord Length (ft.)	9
Refrigerant	R-290
DIMENSIONAL DATA	
Ext. Length Overall (in.)	48 1/4 (1226mm)
Ext. Depth Overall (in.) *	30 (762mm)
Ext. Height Overall (in.) †	37 (940mm)
# of Doors	2
# of Shelves	2
# of Pans	12
# of Hood	1
Net Capacity (cu. ft.)	12
Shelf Size (in.)	21 x 17
Net Weight (lbs.)	243
Gross Weight (lbs.)	273

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 1" for rear spacers.

† 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
- Standard 1/6 size, 4" deep condiment pans included

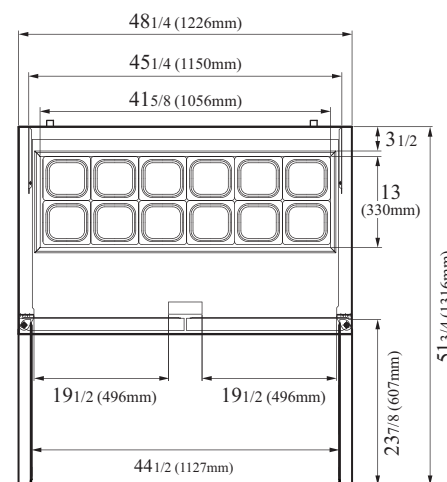
OPTIONAL ACCESSORIES

- 1" caster, 1/2" diameter & 13 TPI: S28R813660 (non-brake)
- 2.5" caster, 1/2" diameter & 13 TPI: 30265H0100 (non-brake), 30265H0200 (w/ brake)
- 5" caster, 1/2" diameter & 13 TPI: M726500100 (non-brake), M726500200 (w/ brake)
- Leveling leg, 1/2" - 13 TPI x 1.54": LFM1213566
- 6" ABS plastic leg: 30221M0200
- 6" stainless steel leg: 30221M0600
- Additional stainless steel shelf: M727800100
- Removable food cover: RCT-48
- Stainless steel double overshef: TSOS-4R
- Clear lids available
- Door lock: extra lead time will apply, please call factory for more details to order

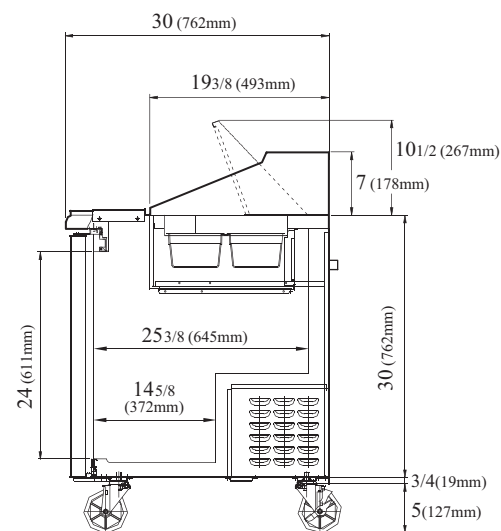
Ver.20190808

PLAN VIEW

(unit : inch)



TOP VIEW



SIDE VIEW



- 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# 40 - SPARE NO.

<Spare No.>



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 41 - SPARE NO.

<Spare No.>



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 42 - SPARE NO.

<Spare No.>

**THE WILLINGHAM COMPANY****COMMERCIAL KITCHEN DESIGN*****Submittal Sheet***

6/18/2018

ITEM# 43 - SHELVING, WALL MOUNTED (1 EA REQ'D)

Advance Tabco WS-12-120

Shelf, wall-mounted, 120"W x 12"D, 1-5/8" bullnose front edge, 1-1/2"H rear up-turn, 18/430 satin finish stainless steel, NSF (units 84" & longer have (3) support brackets)

The spec sheet for this item can be viewed on item 5)

ACCESSORIES

Mfr	Qty	Model	Spec
Advance Tabco	1	TA-60	Special Length Modification to reduce size of shelf (price next largest size, add "TA-60" to model number) reduce to 114"
Advance Tabco	1	TA-22A	Square edge on overself or wall shelf

**THE WILLINGHAM COMPANY**COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 44 - WORK TABLE, WOOD TOP (1 EA REQ'D)

John Boos SNB04

Work Table, wood top, 72"W x 24"D x 35-1/4"H overall size, 1-3/4" thick edge grain flat top, Antimicrobial Northern Hard Rock Maple, stainless steel legs, adjustable side & rear bracing, bullet feet, NSF, KD



**John
BOOS**
Since 1887

ITEM #: _____ QTY: _____
MODEL #: _____
PROJECT NAME: _____

121817

3601 S. Banker St. Effingham, IL 62401 • P.O. BOX 609 • Ph: (888) 431-2667 • Fax: (800) 433-2667



"SNB" MAPLE TOP WORK TABLES

1-3/4" THICK HARD ROCK MAPLE FLAT TOP W/ STAINLESS STEEL BASE & ADJUSTABLE BRACING

FEATURES:

- 1-3/4" THICK HARD MAPLE TOP, STYLE "SC" FLAT TOP
- MAPLE TOP W/ OIL FINISH W/ OPTIONAL VARNIQUE FINISH
- TYPE 300 STAINLESS STEEL BASE AND BRACING W/ #4 POLISH, SATIN FINISH
- BRACING ADJUSTABLE TO DESIRED HEIGHT
- ADJUSTABLE BULLET FEET
- SHIPPED KNOCKED-DOWN, EASY-TO-ASSEMBLE
- ALL MODELS ARE NSF CERTIFIED

MATERIAL:

- TOP: NORTHERN HARD ROCK MAPLE
- LEGS: 1-5/8" ROUND O.D. 18 GAUGE TYPE 300 TUBULAR STAINLESS STEEL W/ #4 POLISH, SATIN FINISH
- BRACING: 1-1/4" ROUND O.D. 18 GAUGE TYPE 300 TUBULAR STAINLESS STEEL
- GUSSETS: STAINLESS STEEL
- FEET: 1" ADJUSTABLE STAINLESS STEEL

OPTIONAL ACCESSORIES

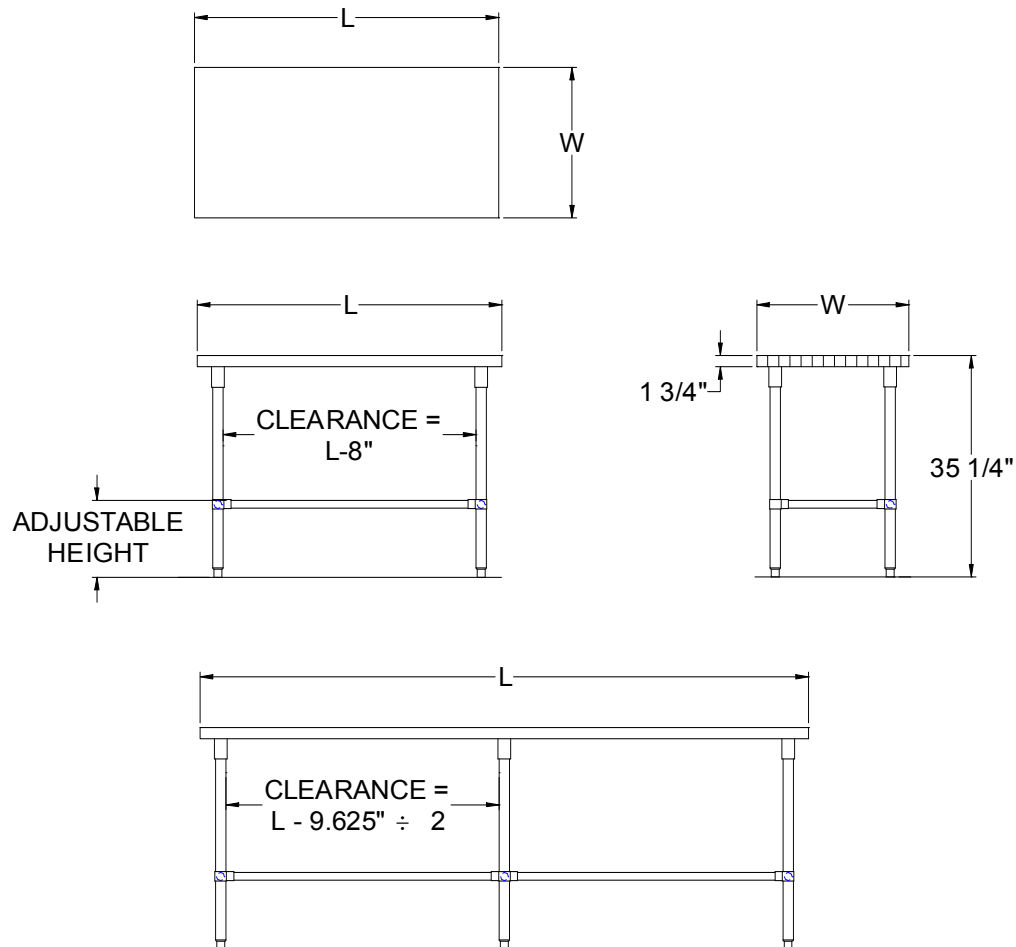
DESCRIPTION	MODEL	QTY
DRAWER		
DRAWER LOCK		
CASTERS		
OVERSHELVES		
POT RACK		



MAPLE TOP WORK TABLES

24" WIDE	QTY	30" WIDE	QTY	36" WIDE	QTY
SNB01		SNB07		SNB13	
SNB02		SNB08		SNB14	
SNB03		SNB09		SNB15	
SNB04		SNB10		SNB16	
SNB04A		SNB10A		SNB16A	
SNB05		SNB11		SNB17	
SNB05A		SNB11A		SNB17A	
SNB06		SNB12		SNB18	

DETAILED SPECIFICATIONS



- UNITS 7 FT. AND LARGER ARE FURNISHED WITH SIX LEGS.

MAPLE TOP WORK TABLES

LENGTH	24" WIDE	WT. (LBS)	30" WIDE	WT. (LBS)	36" WIDE	WT. (LBS)
36	SNB01	68	SNB07	80	SNB13	92
48	SNB02	84	SNB08	100	SNB14	116
60	SNB03	100	SNB09	120	SNB15	140
72	SNB04	116	SNB010	140	SNB16	164
84	SNB04A	142	SNB10A	171	SNB16A	198
96	SNB05	159	SNB11	191	SNB17	222
108	SNB05A	174	SNB11A	210	SNB17A	245
120	SNB06	192	SNB12	231	SNB18	270

SOME UNITS SHIP UNASSEMBLED FOR REDUCED SHIPPING COST. ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500"

John Boos & Co. is constantly engaged in a program of improving products and therefore reserves the right to change specifications without prior notice.



Boos
locks

AQ AutoQuotes

3601 S. Banker St. • Effingham, IL 62401 • PO BOX 609 • quotes@johnboos.com

www.johnboos.com

121817

401



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 45 - FIRE SUPPRESSION SYSTEM (1 EA REQ'D)

TWC

For pizza oven, provided by The Willingham Co, installed by the Fire suppression company


THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 46 - STONE HEARTH OVEN, GAS (1 EA REQ'D)

Wood Stone WS-MS-5-RFG-IR

Mt. Adams Stone Hearth Oven, radiant gas flame in dome and infrared burner under hearth, 52" diameter hearth, (16) 8", (12) 10", (8) 12" or (5) 16" pizza capacity, monolithic cast-ceramic floor and dome create "deep heat sink", angle iron stand, 10" OD flue collar, ETL-Sanitation, 188,000 BTU

ACCESSORIES

Mfr	Qty	Model	Spec
Wood Stone	1		Gas type to be specified
Wood Stone	1		120v/50/60/1-ph, 1.1 amps, direct wire
Wood Stone	1		Flame located BACK, standard
Wood Stone	1	SG-BDL-O-WS-47-F	Hood for Mt. Baker & Mt. Adams oven, Flat face, pre-piped for Ansul, requires 685 CFM, 0.8" S.P. (ALL HOODS ARE pre-piped for Ansul; includes duct and plenum nozzles, fusible link holder with 450 degree fusible link, ready for connection to Customer supplied Ansul 102 system (NOTE: ANSUL SYSTEM BY OTHERS)), 430 stainless steel finish, Type 1 Hood, ETL Listed to UL 710
Wood Stone	1	RP-002-800-RES	Interlock Relay, to connect fan to oven, GAS ONLY
Wood Stone	1	O-5-DFE-SR	Doorway Facade Extension, curved small radius, rectangular opening, 5'
Wood Stone	1	O-5-SPE-SR	Service Panel Extension, to match curved small radius doorway facade extension, stainless steel
Wood Stone	1	5-180-ACVW	Secondary Opening, non-vented, non-operational viewing window at 180 degrees (Opposite) of control door, 30" wide, includes: curved facade extension with air cooled viewing window, flame at 90 degrees (Left) of control door (NOTE: The Air-Cooled Viewing window is designed to provide a window assembly that is much cooler than the oven internal temperature. However, be aware that when in operation, temperatures on the external glass and frame can range from 120°F to 200°F. Surfaces above 140°F can cause burns. A Wood Stone oven is a high temperature commercial appliance. Care should be taken when designing an installation utilizing a viewing window to minimize the opportunity for anyone to directly contact the viewing window glass or frame while the oven is in operation or hot. In many cases a barrier (by others) will be necessary to ensure a safe installation. Viewing windows are available in stainless steel finish only. No powder coat or custom finishes available due to increased surface temperatures)
Wood Stone	1	RP-0020-(NG/LP)	Spare Parts Service Kit , Includes: Smart Valve, Igniter, Igniter Gasket & steel box 6" x 6" x 4"
Wood Stone	1	WS-TL-SET-M-GAS	Medium Tool Set, for gas ovens, includes (1) loading peel (12" pies and smaller), (1) loading

Wood Stone

1

peel (16" pies and smaller), (1) utility peel, (1) medium brush set and (1) bubble hook, For Models: 4355, MS5, TS5, 6045, 8645, 9660, 11260
NOTE: NOT AVAILABLE FOR WOOD BURNING OVENS

Wood Stone



WS-MS-5 model with optional Stainless Steel Mantle shown.

HEARTH CAPACITY

8" pizzas:	12-16
10" pizzas:	10-12
12" pizzas:	8
16" pizzas:	5

Assuming 5-minute cook times, the approximate maximum hourly production capacity can be calculated by multiplying the above numbers by 12. Cook times will also vary depending on "style" of pizza.

GUIDE TO MODEL NUMBERS

	Radiant Flame	Underfloor IR Burner	Wood Required	Combination	Natural Gas BTU/hr	Liquid Propane BTU/hr
WS-MS-5-RFG	X				-NG 105,000	-LP 94,000
WS-MS-5-RFG-W	X			X	-NG 105,000	-LP 94,000
WS-MS-5-RFG-IR	X	X			-NG 188,000	-LP 159,000
WS-MS-5-RFG-IR-W	X	X		X	-NG 188,000	-LP 159,000
WS-MS-5-W-IR		X	X		-NG 83,000	-LP 65,000
WS-MS-5-W			X			

MT. ADAMS 5' STONE HEARTH OVEN



Job Name

Model WS-MS-5

Item#

The Mt. Adams 5' oven features a door opening 29.75 inches wide x 10 inches high. The oven floor diameter is 52 inches, resulting in a 15-square-foot cooking surface. A tensioned steel exoskeleton surrounding the hearth and dome perimeter ensures structural integrity and longevity. Wrapped in spun ceramic fiber insulation and requiring only a 1-inch side clearance to combustibles, the monolithic 4-inch thick cast-ceramic hearth and monolithic 4-inch thick dome rest on an open black painted steel stand. The oven body is finished with galvanized steel and a stainless steel service panel is provided. The oven arrives completely assembled, ETL Listed, ready to install and is made in the USA. Information about custom finishes, tools and accessories can be found online at: woodstone-corp.com.

FUEL CONFIGURATIONS

GAS-FIRED ONLY: Configured to burn either natural gas (NG) or liquid propane (LP).*

❑ RADIANT FLAME (RFG): Heated by an easily adjustable radiant flame (105,000 BTU/hr max. NG) located in the rear of the cooking chamber. User control ensures the ability to balance the oven's radiated top heat with the heat being conducted and radiated from the floor.

❑ RADIANT FLAME + UNDERFLOOR IR (RFG-IR): In addition to the radiant flame, a 83,000 BTU/hr (NG) thermostatically controlled infrared burner is mounted under the oven deck to ensure high production capacity with no heat recovery issues.

❑ WOOD-FIRED (W): Wood-fired only.

❑ WOOD WITH GAS ASSIST (W-IR): This wood-fired model is assisted by the additional BTU/hr of an Underfloor IR burner. **Note:** A wood fire is required with this configuration.

❑ COMBINATION (-W): Allows optional wood burning for ovens with gas burner configurations.* **Note:** Adding wood to an oven with an RFG burner will reduce available hearth capacity.

*Gas type must be specified at time of order.



t. 360.650.1111
tf. 800.988.8103
f. 360.650.1166

Wood Stone Corporation
1801 W. Bakerview Rd.
Bellingham, WA 98226 USA
info@woodstone-corp.com
woodstone-corp.com

REVISED: SUMMER 2015

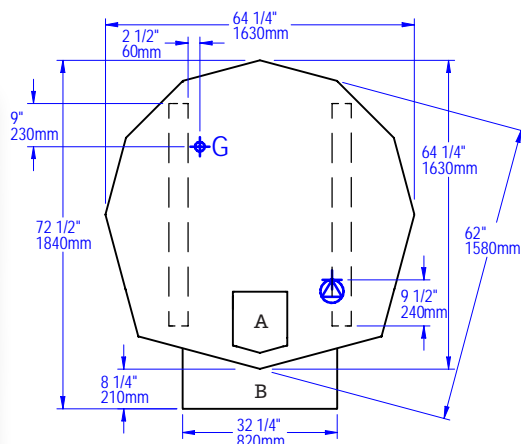
An ongoing program of product improvement may require us to change specifications without notice.



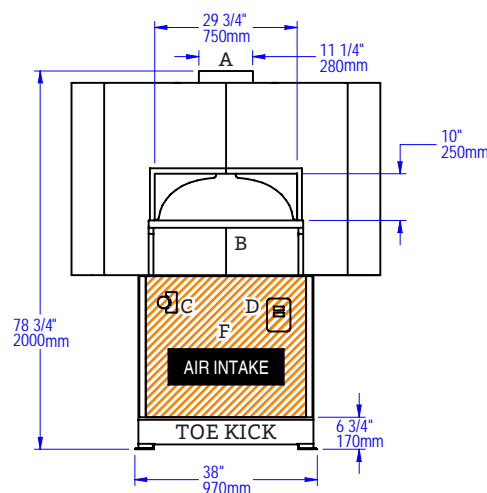


MT. ADAMS 5' STONE HEARTH OVEN • WS-MS-5

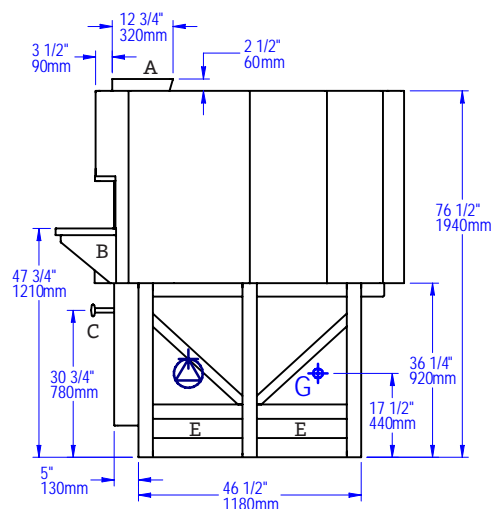
PLAN VIEW



FRONT VIEW



SIDE VIEW



FACADE INFORMATION

- All facades or enclosures are by others.
- All MS ovens require a 1" side clearance and 14" top clearance to combustible construction. Any construction 6" to either side of the oven doorway and above must be non-combustible.
- Any facade or enclosure below the mantle of Gas-Fired or Combination ovens must allow for:
 - Unobstructed access for removal of service/intake panel.
 - Easy access to all controls.
 - Sufficient combustion air for gas burners; see Installation and Operation Manual for details.

A	Flue Collar
B	Mantle
C	Flame Height Control Knob
D	Digital Controller
E	Forklift Here
	Electrical Connection
F	Service Panel or Optional Storage Box
	Gas Connection
	Must Be Left Removable for Service
	AIR INTAKE: Do Not Facade or Cover Over

UTILITIES SPECIFICATIONS

GAS

¾ inch gas inlet (FNPT)

BTU/hr Requirements

See table on previous page

ELECTRICAL

Gas-Fired Only and Combination

120 VAC, 1.1 A, 50/60 Hz

Connection made beneath oven as shown.

Wood-Fired Only

120 VAC, 2 A, 50/60 Hz

Connection made to readout box.

VENTING INFORMATION

The Mt. Adams can be direct connected to a power-ventilated, grease-rated chimney or can be vented with a Listed Type 1 exhaust hood, or one constructed in accordance with NFPA 96 and all relevant local and national codes. The oven must be vented in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction.



Note: A 10" ID flue adapter is included with ovens ordered without a hood to facilitate connection to a round duct (adds 3" to height).

Ship Weight: 3,600 lbs / 1,633 kg



t. 360.650.1111
tf. 800.988.8103
f. 360.650.1166

Wood Stone Corporation
1801 W. Bakerview Rd.
Bellingham, WA 98226 USA
info@woodstone-corp.com
woodstone-corp.com

REVISED: SUMMER 2015

An ongoing program of product improvement may require us to change specifications without notice.

Wood Stone



OVEN-MOUNTED EXHAUST HOODS

The SG-BDL-O-WS is an ETL Listed (to the UL710 Standard) Type 1 Oven-Mounted Exhaust Hood manufactured by Gaylord Industries specifically for Wood Stone ovens. The eyebrow-type hood mounts directly on top of the oven. It is designed to capture all the exhaust from the oven flue collar and draw warm air away from the front of the oven. The hood comes complete with a pre-drilled mounting flange and all the hardware necessary for mounting.

Hoods are available in flat front or curved face design. Solid brass trim is available on either design. All hoods are pre-piped for ANSUL R-102 fire suppression.

The hood is constructed of 18-gauge stainless steel and is equipped with baffle-type filters for removal of grease from the exhaust stream. The Wood Stone SG-BDL-O-WS is listed by Intertek and NSF. Its construction meets the requirements of NFPA-96 as well as those of all national mechanical codes. Spark arrestor filters are available as an option and must be used in all solid fuel installations.

The hood can be used in conjunction with one of Wood Stone's variable-speed exhaust fans (see previous page) to create an effective and responsive exhaust system. All duct work beyond the ventilator duct take-off collar is to be provided and installed by others in accordance with applicable codes.

Wood Stone



Flat Face Hood



Curved Face Hood

AVAILABLE OPTIONS

SPARK ARRESTOR FILTERS

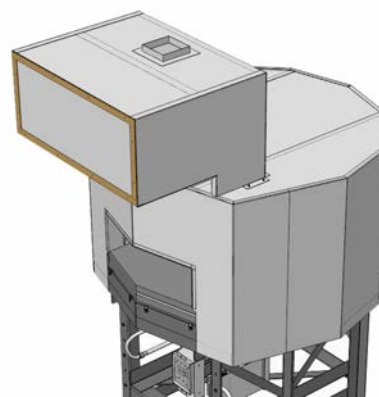
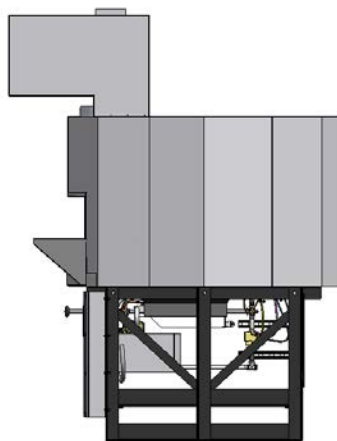
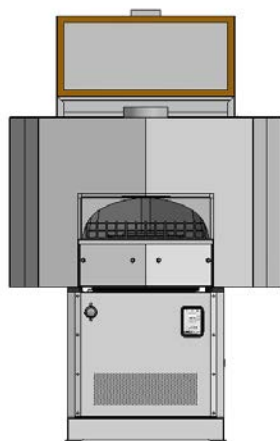
Hood filters required for solid fuel applications.

AUTOSTART

The Gaylord Autostart System is designed to automatically start the exhaust fan if cooking starts without the exhaust Fan switch being turned ON. The Autostart utilizes a hood-mounted thermostat and accompanying controller. This system is meant to be installed in conjunction with your conventional fan ON/OFF switch (by others).

BALANCING DAMPER

Manually set balancing dampers, used for balancing in multi-hood, shared duct installations.



Exhaust Hood mounted on a Mountain Series oven. Shown with brass trim.



t. 360.650.1111
tf. 800.988.8103
f. 360.650.1166

Wood Stone Corporation
1801 W. Bakerview Rd.
Bellingham, WA 98226 USA
info@woodstone-corp.com
woodstone-corp.com

REVISED: SUMMER 2015

An ongoing program of product improvement may require us to change specifications without notice.

Wood Stone



OVEN-MOUNTED EXHAUST HOODS



See below for exact dimensions and installation specifications of Gaylord Industries hoods for Bistro Line, Mountain Series and Fire Deck Series oven models. For details on Energex Exhaust Fans for Wood Stone Exhaust Hoods, see page 119.

		Oven Model Number									
		WS-BL-3030	WS-BL-4343/ 4355/ 4836	WS-MS-4	WS-MS-5	WS-MS-6	WS-MS-7	WS-FD-6045	WS-FD-8645	WS-FD-9660/ 11260	WS-FD-9690/ 11275/ 11290
DEPTH	Hood Width	29.5"	42.5"	30"	47"	47"	54"	50"	72"	72"	72"
	Hood Height	29"	27"	24"	24"	24"	24"	24"	24"	24"	24"
	Flat Face	29"	33"	33"	38"	38"	33"	33"	33"	33"	33"
	Curved Face	33"	37"	37"	42"	42"	42"	37"	37"	37"	37"
	Required CFM	440	625	450	685	685	700	730	1050	1050	1050
	Duct Size	6 x 6"	7 x 7"	6 x 6"	7.5 x 7.5"	7.5 x 7.5"	7.5 x 7.5"	7.5 x 7.5"	9 x 9"	9 x 9"	9 x 9"
	Min. Overhang	8"	8"	8"	8"	8"	8"	8"	8"	8"	8"
	Static Pressure	0.80"	0.80"	0.80"	0.80"	0.80"	0.80"	0.80"	0.80"	0.80"	0.80"
	Weight in lbs.	125	175	125	175	175	225	225	350	350	350



t. 360.650.1111
tf. 800.988.8103
f. 360.650.1166

Wood Stone Corporation
1801 W. Bakerview Rd.
Bellingham, WA 98226 USA
info@woodstone-corp.com
woodstone-corp.com

REVISED: SUMMER 2015

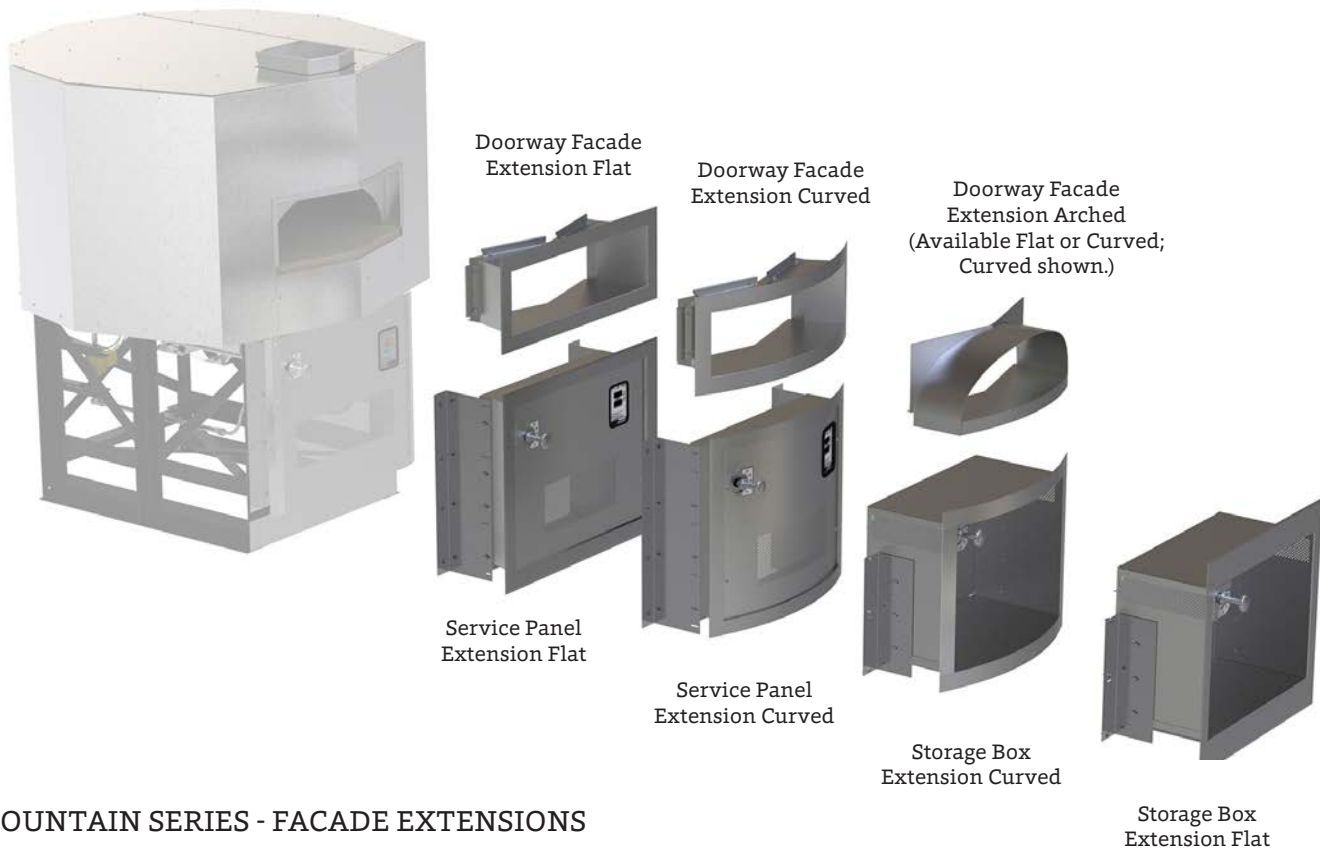
An ongoing program of product improvement may require us to change specifications without notice.





MOUNTAIN SERIES FACADE EXTENSIONS

Wood Stone



MOUNTAIN SERIES - FACADE EXTENSIONS

Wood Stone offers a number of doorway, service panel and storage box options to help make oven installation into a facade wall seamless and attractive. Coordinated extensions bring the doorway of the oven into alignment with a panel or storage box below the oven. Both must be ordered at the same time to ensure proper alignment.

The face of an extension can be flat or curved. Curved extensions are available in either small or large radius dimensions (see exceptions on next page). Whatever your facade design, there's an option that's right for you.

Additionally, there's an arched doorway extension which mirrors the traditional stone hearth oven design.

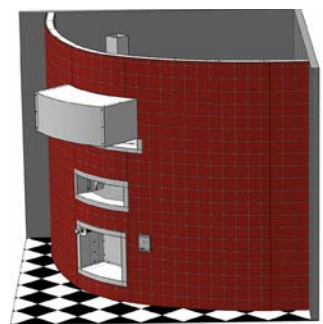
The side walls of all rectangular doorway extensions flare out slightly to enhance accessibility into the oven, and create a distinctive and beautiful look.

Lower extension options include the Service Panel Extension and the 15" deep Storage Box Extension, which offers additional storage for ovens with an Underfloor IR burner.

For ovens without an IR burner, Stand-Mounted Storage Boxes are an option. See the previous page for Mountain Series Stand-Mounted Storage Boxes.

For additional details on incorporating your oven into a facade, see the Facade Tutorials section of the Wood Stone website.

Doorway Facade and Storage Box
Large Radius Curved Extensions
and Curved Face Hood shown.



REVISED: SUMMER 2015

An ongoing program of product improvement may require us to change specifications without notice.

Wood Stone

t. 360.650.1111
tf. 800.988.8103
f. 360.650.1166

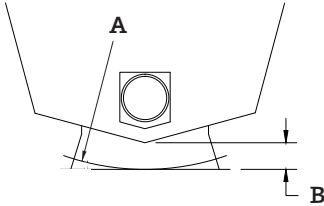
Wood Stone Corporation
1801 W. Bakerview Rd.
Bellingham, WA 98226 USA
info@woodstone-corp.com
woodstone-corp.com

Wood Stone

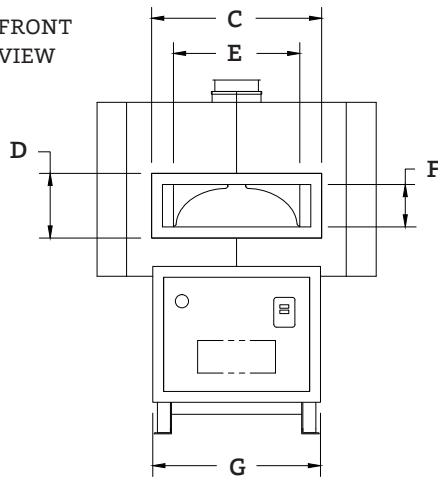
MOUNTAIN SERIES FACADE EXTENSIONS



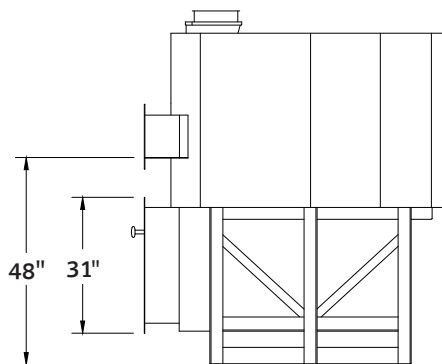
PLAN
VIEW



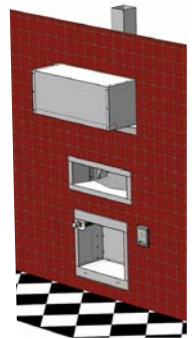
FRONT
VIEW



SIDE
VIEW



Doorway Facade and
Storage Box Flat
Extensions and
Flat Face Hood shown.



- The addition of granite on the mantle increases dimension (F) by .75" below the doorway.
- Curved Face Extensions are available in large or small radius styles, except for the WS-MS-4, which only has a small radius option.
- WS-MS-4 models with Underfloor IR burners do not have a Storage Box Extension option.
- Double Door and Viewing Window options (not available on WS-MS-4 models) affect some dimensions. Call for details.

					Upper Extension				Lower Extension	
					Doorway Frame ¹ Width (C) x Height (D)		Doorway Opening Width (E) x Height (F)		Width of Service Panel or Box Frame	
Extensions			A	B	C	D	E	F	G	
WS-MS-4	Flat	Doorway / Service Panel ²	-	6.5"	28"	15"	19.5"	10"	33.5"	
		Doorway Arched		6"	-	9.5"				
	Small Radius	Doorway / Service Panel ²	34.5"	10"	28.5"	15"		10"		
WS-MS-5	Flat	Doorway / Service Panel or Box	-	6"	39"	15"	29"	10"	38.5"	
		Doorway Arched		5.5"	-	-				
	Small Radius	Doorway / Service Panel or Box	39"	7.5"	39"	15"			35"	
		Doorway Arched		7"	-	-				
	Large Radius	Doorway / Service Panel or Box	57"	6"	37.5"	15"			35.5"	
		Doorway Arched		5.5"	-	-				
WS-MS-6	Flat	Doorway / Service Panel or Box	-	6"	45.5"	15"	35"	9-1/2"	45"	
		Doorway Arched		5.5"	-	-				
	Small Radius	Doorway / Service Panel or Box	44.5"	7.5"	45"	15"			41.5"	
		Doorway Arched		7"	-	-				
	Large Radius	Doorway / Service Panel or Box	65.5"	6"	43.5"	15"				
		Doorway Arched		5.5"	-	-				
WS-MS-7	Flat	Doorway / Service Panel or Box	-	6"	52"	17"	41"	11.5"	47.5"	
		Doorway Arched		5.5"	-	-		12"		
	Small Radius	Doorway / Service Panel / Box	52"	8.5"	52"	17"		11.5"	47"	
		Doorway Arched		8"	-	-				
	Large Radius	Doorway / Service Panel or Box	75.5"	6"	50"	17"			47.5"	
		Doorway Arched		5.5"	-	-				

Dimension tolerance $\pm 1/2"$

¹ Doorway Facade Extension Arched does not have a frame.

² WS-MS-4 Models without Underfloor IR burners do have a Storage Box Extension option.



AIR-COOLED VIEWING WINDOW

Wood Stone

Wood Stone now offers an attractive Air-Cooled Viewing Window option for Mountain Series, Fire Deck Series, Designer Series and Duck Ovens. The Viewing Window incorporates a multi-layer design that helps to cool the outer glass surface.

The Viewing Window assembly allows for the installation of a facade wall by others, in a similar fashion to our other facade extension options. The durable and heat resistant ceramic-glass sections can be removed for cleaning.

The Air-Cooled Viewing Window is designed to provide a window assembly that is much cooler than the oven internal temperature. However, be aware that when in operation, temperatures on the external glass and frame can range from 120 °F to nearly 200 °F. Surfaces above 140 °F can cause burns. A Wood Stone oven is a high temperature commercial appliance. Care should be taken when designing an installation utilizing a Viewing Window to minimize the opportunity for anyone to directly contact the Viewing Window glass or frame while the oven is in operation or hot. In many cases a barrier (by others) will be necessary to ensure a safe installation.

This option is not recommended for ovens burning solid fuel due to potential sooting issues encountered on the glass when burning wood or coal.

Also, be aware that there is some production loss when adding an Air-Cooled Viewing Window because the additional opening removes some of the dome's mass.



Mountain Series
180° Viewing Window
Flat



Mountain Series
180° Viewing Window
Curved



Fire Deck Series
180° Viewing Window

Viewing Window Curved
Installation Cutaway View



t. 360.650.1111
tf. 800.988.8103
f. 360.650.1166

Wood Stone Corporation
1801 W. Bakerview Rd.
Bellingham, WA 98226 USA
info@woodstone-corp.com
woodstone-corp.com

REVISED: SUMMER 2015

An ongoing program of product improvement may require us to change specifications without notice.

Wood Stone

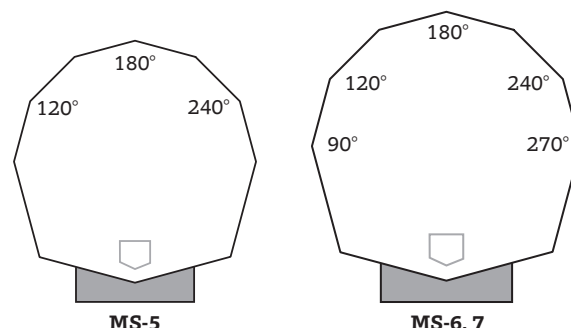
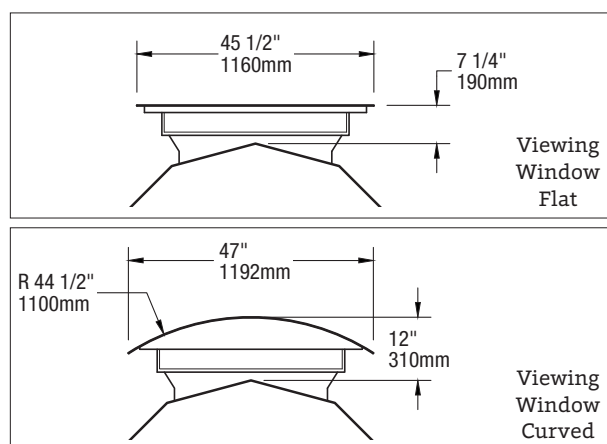


AIR-COOLED VIEWING WINDOW

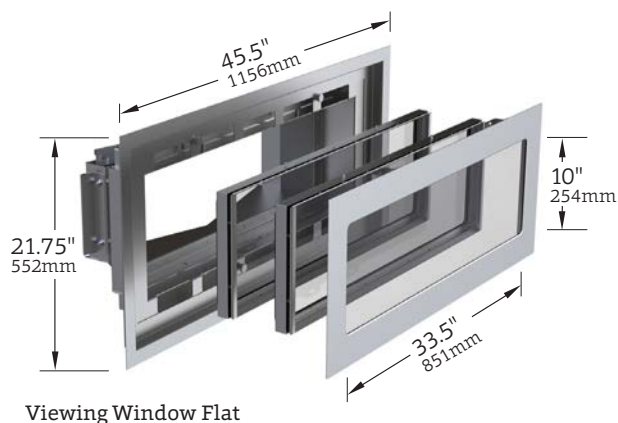


MOUNTAIN SERIES MODELS

For Mountain Series ovens, the Air-Cooled Viewing Window is available with either a flat faced frame, or a curved faced frame. For WS-MS-6 (Mt. Baker) and WS-MS-7 (Mt. Rainier) ovens, labeled positions shown on the diagram to the far right, 90°, 120°, 180°, 240° and 270°, are available for installation of a Viewing Window. On the WS-MS-5 (Mt. Adams) oven, only the 120°, 180° and 240° positions are available. Viewing Windows are not available as an option for the WS-MS-4.



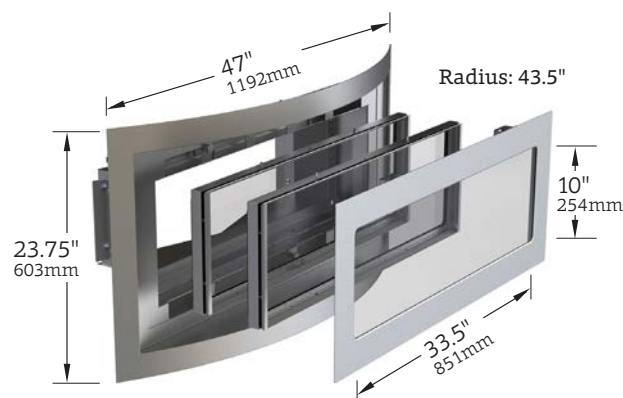
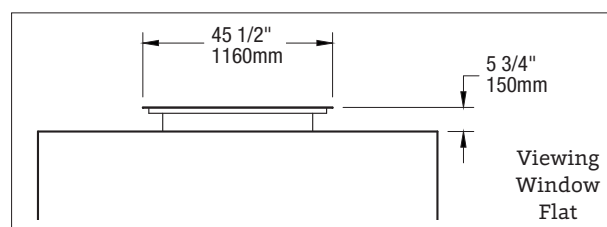
Available Position Guide for MS Ovens



Viewing Window Flat

FIRE DECK SERIES MODELS

For Fire Deck ovens, the Air-Cooled Viewing Window (flat faced only) may only be located on the rear of the oven.



Viewing Window Curved

DESIGNER SERIES & DUCK OVENS

The Air-Cooled Viewing Window is also available for our Designer Series and Duck Ovens. Contact us for dimensions.

t. 360.650.1111
tf. 800.988.8103
f. 360.650.1166

Wood Stone Corporation
1801 W. Bakerview Rd.
Bellingham, WA 98226 USA
info@woodstone-corp.com
woodstone-corp.com

REVISED: SUMMER 2015

An ongoing program of product improvement may require us to change specifications without notice.



Wood Stone

STAINLESS STEEL OVEN TOOLS

Stone Hearth Oven Tool Set



Job Name

Model

Item#

OVEN TOOL SET

A. LOADING PEELS (WS-TL-LP-XX)

These durable, yet lightweight aluminum alloy Loading Peels come in four sizes that are perfect for up to 12", 14", 16" and 18" pizzas. Our standard tool kit includes one 12" and one 16" peel. The short tool set includes only the 12" Loading Peel. The medium, long, and extra long tool sets include both the 12" and the 16" Loading Peels.

B. FLOOR BRUSH SET (WS-TL-BS)

Floor brushes are vital tools for efficient oven operation. Our tool set includes several styles for complete oven cleaning: a heavy-duty, brass-bristled, wooden head beveled to facilitate debris removal from all corners of the oven, in two styles; "T" (WS-TL-TFB) and the "in-line" (WS-TL-IFB); and an in-line natural fiber brush for "sweeping" (WS-TL-NFB).

C. BUBBLE HOOK (WS-TL-BH)

The bubble hook is for popping pizza dough bubbles before they get out of hand. Made from heavy gauge stainless steel, it is also great for moving pans, trays and even wood.

D. UTILITY PEEL (WS-TL-UP)

Move or rotate any size pizza with nearly surgical precision with Wood Stone's utility peel. The 8-inch diameter utility peel is also very useful for moving pans, placing wood on the fire and removing ash. This is such a useful tool that most people order two.

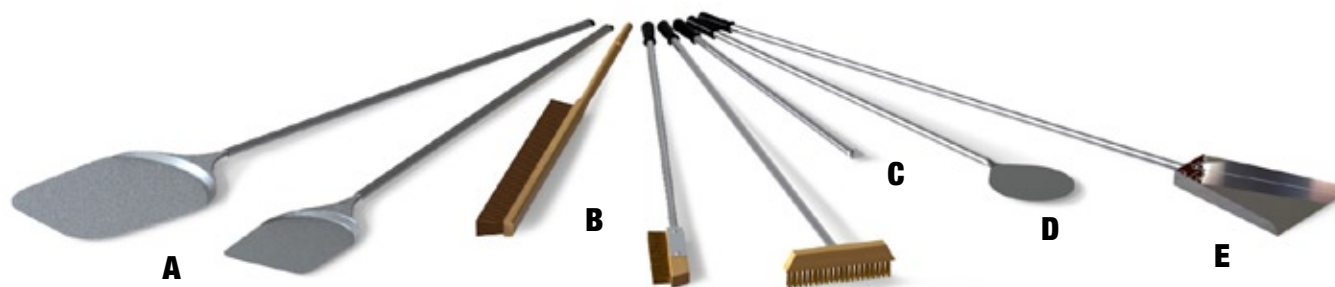
E. ASH SHOVEL (WS-TL-PS) *

Our heavy gauge stainless steel shovel is designed to safely remove ash and coals from wood-fired ovens. Its front is beveled to remove ash from even hard to reach parts of the oven.

NOTE: The Ash Shovel is only included in the Wood-Fired Oven Tool Set.

All Wood Stone oven tools have heavy-duty stainless handles and grease-resistant grips.

NOTE: Each tool is supplied with a stainless steel, wall-mounting tool hanger. All tools come in four lengths: short, medium, long, and extra long.



NOTE: Large Tool Set shown. Large Tool Set includes both 12" and 16" Loading Peels.

***NOTE:** The Ash Shovel (E.) is only included in the wood-fired oven tool set.

Wood Stone

An ongoing program of product improvement may require us to change specifications without notice.
Revised August 2009

WOOD STONE CORPORATION

1801 W. Bakerview Rd.
Bellingham, WA 98226 USA

info@woodstone-corp.com or visit www.woodstone-corp.com

Toll Free (800) 988-8103

Tel (360) 650-1111

Fax (360) 650-1166



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 47 - PIZZA OVEN HOOD (1 EA REQ'D)

Wood Stone

INCLUDED WITH ITEM 46

**THE WILLINGHAM COMPANY****COMMERCIAL KITCHEN DESIGN**

Submittal Sheet

6/18/2018

ITEM# 48 - 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

The spec sheet for this item can be viewed on item 8)


THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 49 - REFRIGERATED WORK TOP (1 EA REQ'D)

Turbo Air TWR-48SD-N

Super Deluxe Worktop Refrigerator, two-section, 12.0 cu. ft., self-cleaning condenser equipped, (2) stainless steel doors with recessed handles, stainless steel interior & exterior, ABS door liner, (2) stainless steel wire shelves, self-contained rear mounted refrigeration system, R290 Hydrocarbon refrigerant, 1/5 HP, 115v/60/1-ph, 2.5 amps, NEMA 5-15P, cETLus, ETL-Sanitation

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
Turbo air
 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 :

Worktop Refrigerator

*Worktops
 Super Deluxe Series*

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.

Model : TWR-48SD-N



FEATURES & BENEFITS

■ 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. External digital display allows for easy monitoring.

■ 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).

■ Stainless steel cabinet construction

The Turbo Air Super Deluxe model boasts a stainless steel interior and exterior (galvanized steel back & bottom). It guarantees the utmost in cleanliness and long product life. The Super Deluxe adds a touch of style to the most refined setting.

■ Sturdy, clean stainless steel shelving

Shelves are the most important part of cleanliness as they come in direct contact with food. After a while, PVC coated wire shelves may peel, rust and lead to unsanitary conditions. Only the Turbo Air Super Deluxe series uniquely provides stainless steel shelving.

■ Ergonomically designed doors

Customers' fatigue fades away with easy grip handles and doors that open effortlessly. These features along with self-closing doors make this the ultimate choice in customer convenience. ABS sheet door liners resist water condensation with thermal efficiency.

■ High-density polyurethane insulation

The entire cabinet structure and solid doors are foamed-in-place using high density, CFC free polyurethane insulation.

■ Magnetic door gaskets

Magnetic door gaskets are of one-piece construction, removable without tools for ease of cleaning and replacement.

■ LED interior lighting & fan control

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

NATURAL
 Refrigerant

ISO9001:2008

Intertek

Intertek

3 YEAR
 WARRANTY

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

Model	Swing Doors	CU./FT.	#of Shelves	HP	AMPS	Crated Weight (lbs.)	L x D* x H† (inches)
TWR-48SD-N	2	12	2	1/5	2.5	258	48 1/4 x 30 x 33 1/2

Worktop Refrigerator

Worktops
Super Deluxe Series

Model : TWR-48SD-N

ELECTRICAL DATA	
Voltage	115/60/1
Plug Type	① NEMA 5-15P
Full Load Amperes	2.5
Compressor HP	1/5
Cord Length (ft.)	9
Refrigerant	R-290
DIMENSIONAL DATA	
Net Capacity (cu. ft.)	12
Ext. Length Overall (in.)	48 1/4 (1226mm)
Ext. Depth Overall (in.) *	30 (762mm)
Ext. Height Overall (in.) †	33 1/2 (851mm)
# of Doors	2
# of Shelves	2
Shelf Size (in.)	21 x 17
Net Weight (lbs.)	235
Gross Weight (lbs.)	258

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 1" for rear spacers.

† Height does not include 5" for caster height.

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

■ STANDARD FEATURES

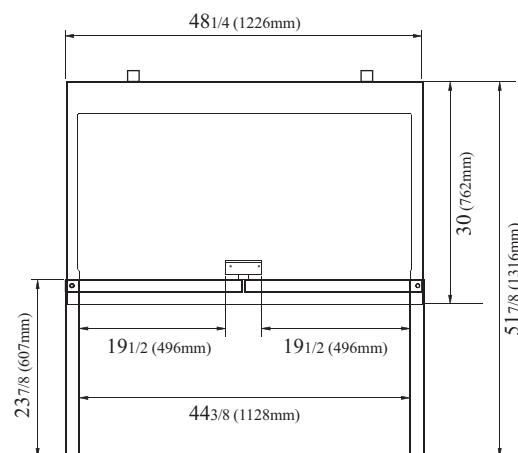
- *Anti-corrosion coated evaporator*
- *Self-contained system*
- *Standard 4" dia. swivel casters with locks on the front set*

■ OPTIONAL ACCESSORIES

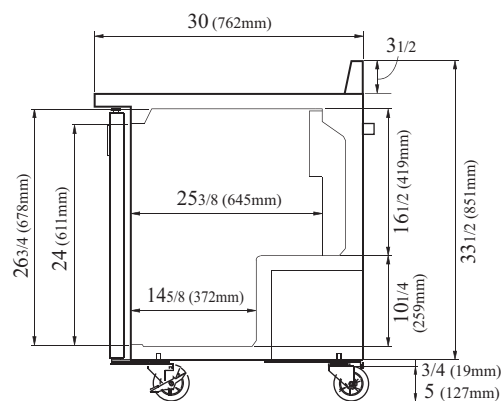
- 1" caster, 1/2" diameter & 13 TPI: S28R813660 (non-brake)
- 2.5" caster, 1/2" diameter & 13 TPI: 30265H0100 (non-brake), 30265H0200 (w/ brake)
- 5" caster, 1/2" diameter & 13 TPI: M726500100 (non-brake), M726500200 (w/ brake)
- Leveling leg, 1/2" - 13 TPI x 1.54": LFM1213566
- 6" ABS plastic leg: 30221M0200
- 6" stainless steel leg: 30221M0600
- Additional stainless steel shelf: M727800100
- **Door lock: extra lead time will apply, please call factory for more details to order**

PLAN VIEW

(unit : inch)



PLAN VIEW



SIDE VIEW

Ver.20190812

NATURAL
Refrigerant

CQC
ISO9001:2008

ETL
Intertek

ETL
Intertek

3 YEAR
WARRANTY

Compressor
5 YEAR
WARRANTY

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

TURBO AIR REFRIGERATOR MANUFACTURER
Turbo air

GERMAN
KNIFE

RADIANCE

TURBO AIR REFRIGERATION SYSTEM
Turbo air

Texaking



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 50 - SPARE NO.

<Spare No.>



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 51 - SPARE NO.

<Spare No.>



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 52 - SPARE NO.

<Spare No.>


THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 53 - FOOD PAN WARMER/COOKER, COUNTERTOP (1 EA REQ'D)

Hatco CHW-FUL

Food Warmer/Cooker, electric, countertop, (1) 1/1 pan capacity, wet/dry operation, thermostatic controls, 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	1		One year parts and labor warranty, standard
Hatco	1		120v/60/1-ph, 1440 watts, 12.0 amps, NEMA 5-15P, standard
Hatco	1	HDW 6 PAN	Food Pan, 20-3/4" X 12-3/4" X 6", each



Project _____
 Item # _____
 Quantity _____

Countertop Heated Wells

Models: HW-FUL, -43
 CHW-FUL, -43

Providing versatility and reliability, Hatco Countertop Heated Wells hold food hot and fresh in either a wet or dry operation with an adjustable temperature control.

The -FUL series can hold a full-size pan or three third-size pans, while the -43 series can hold a full-size pan with a third-size pan or four third size pans. The HW-Series are hold only, while the CHW Series are capable of rethermalizing a variety of foods as well as holding (cook and hold).

Standard features

- Controls feature a separate lighted On/Off rocker switch and adjustable temperature dial
- May be used dry but best performance when used with water. Dry indicator lamp informs user to add water
- Thicker .8 mm stainless steel pan with a stainless steel housing (aluminized steel bottom)
- Pan edge offset helps keep condensation from dripping onto countertop surface



Accessories

Pan Support Bars

- ☐ 12" (305 mm) Pan Support Bar
- ☐ 20" (508 mm) Pan Support Bar

Rectangular Stainless Steel Food Pans

- ☐ Full-Size (2.5" [64 mm] H)
- ☐ Full-Size (4" [101 mm] H)
- ☐ Full-Size (6" [152 mm] H)
- ☐ Half-Size (2.5" [64 mm] H)
- ☐ Third-Size (2.5" [64 mm] H)

Adapters for HW-FUL and CHW-FUL only

- ☐ Converts unit to hold three 4-Quart (4 Liter) Inserts
- ☐ Converts unit to hold two 7-Quart (7 Liter) Inserts

Adapters for HW-43 and CHW-43 only

- ☐ Converts unit to hold two 11-Quart (10 Liter) Inserts

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

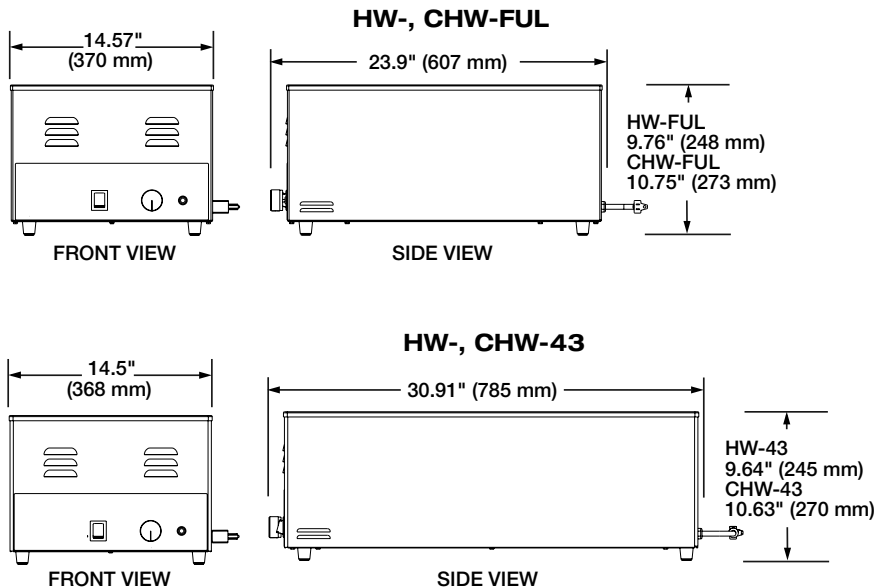


HATCO CORPORATION | P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A.
 (800) 558-0607 | (414) 671-6350 | www.hatcocorp.com | support@hatcocorp.com



Countertop Heated Wells

Models: HW-FUL, HW-43, CHW-FUL, CHW-43



Please specify the following with each order:

1. **Desired Voltage:** See chart below

2. Models

- A. HW - Holds preheated food only
- B. CHW - Holds and rethermalizes food

3. Wattage:

- A. HW - 1200 watts for holding food in wet or dry operation
- B. CHW - 1440 or 1800 watts for rethermalizing food in wet operation OR for holding food in wet or dry operation

4. Agency:

- A. UL and CUL
- B. UL-EPH (sanitary listing)
- C. CE mark available

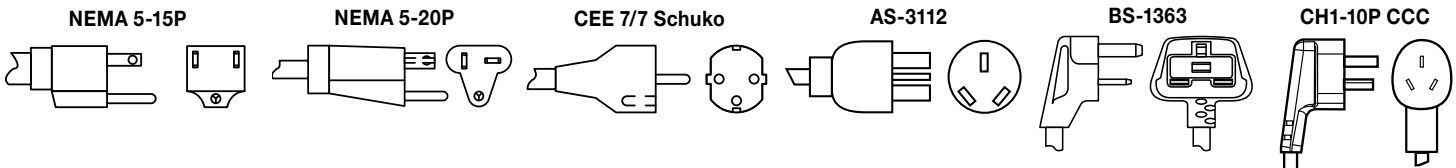
SPECIFICATIONS Countertop Heated Wells

The shaded areas contain electrical information for International models only

Model	Dimensions (Width x Depth x Height)	Volts	Phase	Watts	Amps	Plug	Cord Location	Ship Weight*
HW-FUL	14.57" x 23.9" x 9.76" (370 x 607 x 248 mm)	120	Single	1200	10.0	NEMA 5-15P	Bottom left corner on back of unit	29 lbs. (13 kg)
		220		1100	5.0	BS-1363		
		230		1200	5.2	BS-1363, CEE 7/7 Schuko, AS-3112, CH1-10P CCC		
HW-43	14.5" x 30.91" x 9.64" (368 x 785 x 245 mm)	120	Single	1200	10.0	NEMA 5-15P		33 lbs. (15 kg)
CHW-FUL	14.57" x 23.9" x 10.75" (370 x 607 x 273 mm)	120		1440	12.0	NEMA 5-15P		29 lbs. (13 kg)
CHW-43	14.5" x 30.91" x 10.63" (368 x 785 x 270 mm)	120		1800	15.0	NEMA 5-15P (US only) NEMA 5-20P (US and Canada only)		35 lbs. (16 kg)

* Shipping weight includes packaging.

PLUG CONFIGURATIONS



PRODUCT SPECS Countertop Heated Wells

The Countertop Heated Well, manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The Countertop Heated Well shall be rated at ... , rated at ... watts, ... volts, single phase, and be ... inches (millimeters) in overall width.
It shall consist of .8 mm thick 304 stainless steel pan, stainless steel housing (aluminized steel bottom) with a metal sheathed heating element, a power On/Off switch, a temperature control, a dry unit indicator light and a 6' (1829 mm) cord with plug attached.

Accessories may include food pans, pan lids, support bars and adapters.

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

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



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 54 - PRINTER (1 EA REQ'D)

OTHERS

<By Other>


THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 55 - SANDWICH / SALAD PREPARATION REFRIGERATOR (1 EA REQ'D)

Turbo Air TST-60SD-D2-N

Super Deluxe Sandwich/Salad Unit, two-section, 16.0 cu. ft., stainless steel top with 16-pan opening, (1) stainless steel door with recessed handle, (2) stainless steel drawers with recessed handles, stainless steel interior & exterior (galvanized steel back & bottom), (1) stainless steel wire shelf, self-cleaning condenser equipped, cold air compartment, insulated pan cover, cutting board side rail, hot gas condensate system, self-contained rear mounted refrigeration system, R290 Hydrocarbon refrigerant, 1/4 HP, 115v/60/1-ph, 4.3 amps, NEMA 5-15P, cETLus, ETL-Sanitation

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	RCT-60	Removable Covers for TST-60SD-N, MST-60-N & PST-60-N
Turbo Air	1		1/6 size, 4" deep condiment pan & pan dividers included, standard
Turbo Air	1		Drawer pan support bars included, standard
Turbo Air	1		Caster Set, 4", swivel, locking front wheels, 5"H (overall), standard

REFRIGERATOR MANUFACTURER
Turbo air
 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 :

Sandwich / Salad Unit - Drawers

*Food Prep Tables
 Super Deluxe Series*

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.

Model : TST-60SD-D2-N



- Each drawer accommodates up to 6" deep sixth (1/6) size pans (drawer pans not included)

≡ FEATURES & BENEFITS ≡

■ 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. External digital display allows for easy monitoring.

■ 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).

■ Cold Bunker system

Our innovative forced air system allows cold air to flow all around the food pan area, covering not only underneath the pan, but also the front, top and the rear. This unique air flow creates a cold air-shield around the pan, which maintains the food temperature at under 41°F (NSF requirement) even when the lids are opened.

■ Insulated pan cover

■ Stainless steel cabinet construction

The Turbo Air Super Deluxe model boasts a stainless steel interior (ABS door liner) and exterior (galvanized steel back & bottom) including durable stainless steel drawers. It guarantees the utmost in cleanliness and long product life. The Super Deluxe adds a touch of style to the most refined setting.

■ Sturdy, clean stainless steel shelving

Shelves are the most important part of cleanliness as they come in direct contact with food. After a while, PVC coated wire shelves may peel, rust and lead to unsanitary conditions. Only the Turbo Air Super Deluxe series uniquely provides stainless steel shelving.

■ 9-1/2" deep, 1/2" thick high-density Polyethylene cutting board included with convenient side rail

■ Ergonomically designed doors & drawers

Customers' fatigue fades away with easy door grip and drawers that open effortlessly. These features along with self-closing doors make this the ultimate choice in customer convenience. ABS sheet door liners resist water condensation with thermal efficiency.

■ Refrigerator holds 33°F ~ 39°F for the best in food preservation

NATURAL
 Refrigerant

ISO9001:2008

Intertek

Intertek

3 YEAR
 WARRANTY

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

Model	Swing Doors	Drawers	CU./FT.	#of Shelves	#of Pans	HP	AMPS	Crated Weight (lbs.)	L x D x H† (inches)
TST-60SD-D2-N	1	2	16	1	16	1/4	4.3	337	60 1/4 x 30 x 37

Sandwich / Salad Unit - Drawers

Food Prep Tables
Super Deluxe Series

Model : TST-60SD-D2-N

ELECTRICAL DATA	
Voltage	115/60/1
Plug Type	① NEMA 5-15P
Full Load Amperes	4.3
Compressor HP	1/4
Cord Length (ft.)	9
Refrigerant	R-290
DIMENSIONAL DATA	
Ext. Length Overall (in.)	60 1/4 (1530mm)
Ext. Depth Overall (in.)*	30 (762mm)
Ext. Height Overall (in.)†	37 (940mm)
# of Doors	1
# of Drawers	2
# of Shelves	1
# of Pans	16
Net Capacity (cu. ft.)	16
Shelf Size (in.)	27 x 17
Net Weight (lbs.)	298
Gross Weight (lbs.)	337

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 1" for rear spacers.

† 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
- Standard 1/6 size, 4" deep condiment pans included

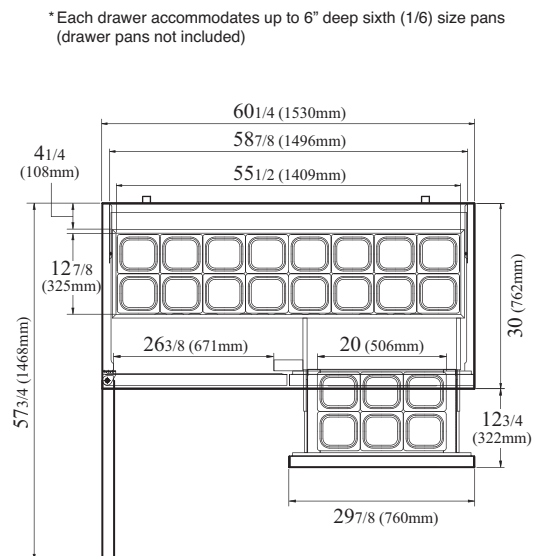
■ OPTIONAL ACCESSORIES

- 1" caster, 1/2" diameter & 13 TPI: S28R813660 (non-brake)
- 2.5" caster, 1/2" diameter & 13 TPI: 30265H0100 (non-brake), 30265H0200 (w/ brake)
- 5" caster, 1/2" diameter & 13 TPI: M726500100 (non-brake), M726500200 (w/ brake)
- Leveling leg, 1/2" - 13 TPI x 1.54": LFM1213566
- 6" ABS plastic leg: 30221M0200
- 6" stainless steel leg: 30221M0600
- Additional stainless steel shelf: M607800100
- Removable food cover: RCT-60
- Stainless steel double overshef: TSOS-5R
- Clear lids available

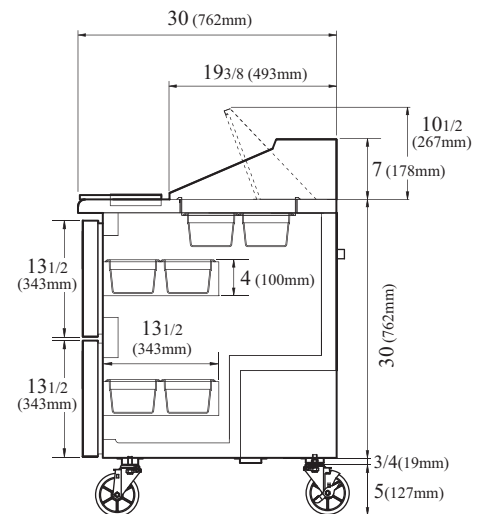
Ver.20190808

PLAN VIEW

(unit : inch)



TOP VIEW



SIDE VIEW

NATURAL
Refrigerant

ISO9001:2008

Intertek

Intertek

5 YEAR
WARRANTY

Compressor
5 YEAR
WARRANTY

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

Turbo air

GERMAN
KNIFE

RADIANCE

Turbo air

Texaking

REFRIGERATOR MANUFACTURER
Turbo air
 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 # :

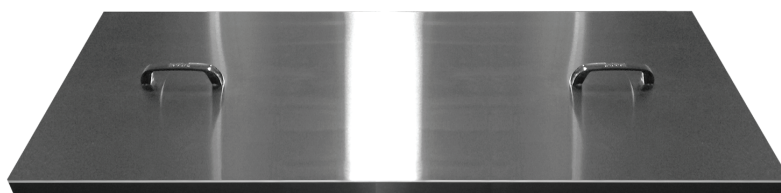
Item # :

Qty :

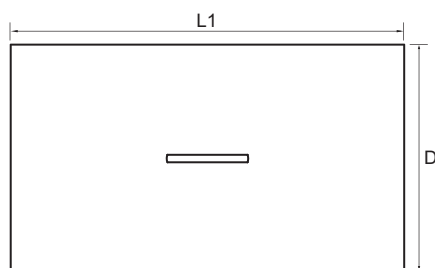
Available W/H :

Approval :

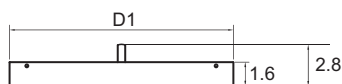
Removable Covers for Sandwich / Salad Units



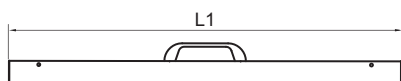
PLAN VIEW



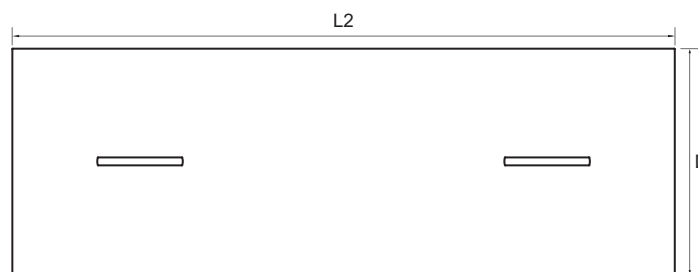
Plan View



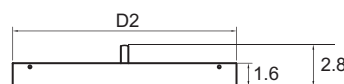
Side View



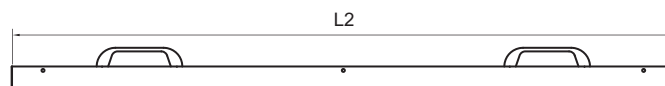
Front View



Plan View



Side View



Front View

28"(L) Prep Table	36"(L) Prep Table	48"(L) Prep Table	60"(L) Prep Table	72"(L) Prep Table
Item No. RCT-28 (1ea)	Item No. RCT-36 (1ea)	Item No. RCT-48 (1ea)	Item No. RCT-60 (1ea)	Item No. RCT-72-L (1ea for left) RCT-72-R (1ea for right)
Dimension (Inch) 26.9(L1) x 15.4(D1) x 2.8(H)	Dimension 33.3(L2) x 15.4(D1) x 2.8(H)	Dimension 43.3(L2) x 14.6(D2) x 2.8(H)	Dimension 57.1(L1) x 14.6(D2) x 2.8(H)	Dimension 36.3(L2) x 14.6(D1) x 2.8(H) 29.4(L1) x 14.6(D1) x 2.8(H)
Weight (Lbs.) 7.5	Weight (Lbs.) 8.5	Weight (Lbs.) 12	Weight (Lbs.) 15.5 (ea)	Weight (Lbs.) 8.5 (left) / 7.5 (right)
Applicable Models PST-28-N / MST-28-N TST-28SD-N TST-48SD-08S-N TST-60SD-08S-N EST-28-N6	Applicable Models MST-36-N6 TST-36SD-N6 EST-36-N6	Applicable Models PST-48-N MST-48-N TST-48SD-N TST-72SD-12S-N EST-48-N	Applicable Models PST-60-N MST-60-N TST-60SD-N EST-60-N	Applicable Models PST-72-N MST-72-N TST-72SD-N TST-72SD-08S-N EST-72-N


THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 56 - REACH-IN FREEZER (1 EA REQ'D)

Turbo Air M3F24-1-N

M3 Freezer, reach-in, one-section, 21.7 cu. ft., self-contained, self-cleaning condenser device equipped, exterior LED digital thermometer, door open beep, self-diagnostic monitoring system, hot gas condensate system, smart fuzzy defrost, 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, 3/8 HP, 115v/60/1-ph, 4.4 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
Turbo air
 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 Freezer

Reach-In Top Mount
 M3 Series

Model : M3F24-1-N

FEATURES & BENEFITS

■ 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 Freeze).
- Smart defrost system will defrost as needed.
- 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).

■ Stainless steel exterior

The Turbo Air M3 freezer 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

■ Freezer holds -10°F ~ 0°F for the best in frozen 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.



ENERGY STAR®
 Qualified

Model	Swing Door	CU./FT.	#of Shelves	HP	AMPS	Crated Weight (lbs.)	L x D* x H† (inches)
M3F24-1-N	1	21.7	3	3/8	4.4	280	28 3/4 x 30 3/4 x 78

Solid Door Freezer

Reach-In Top Mount
M3 Series

Model : M3F24-1-N

ELECTRICAL DATA	
Voltage	115/60/1
Plug Type	① NEMA 5-15P
Full Load Amperes	4.4
Compressor HP	3/8
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.)	21.7
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.)	280

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

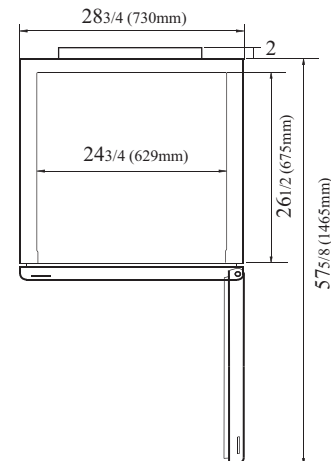
■ OPTIONAL ACCESSORIES

- 5" caster, 1/2" 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)

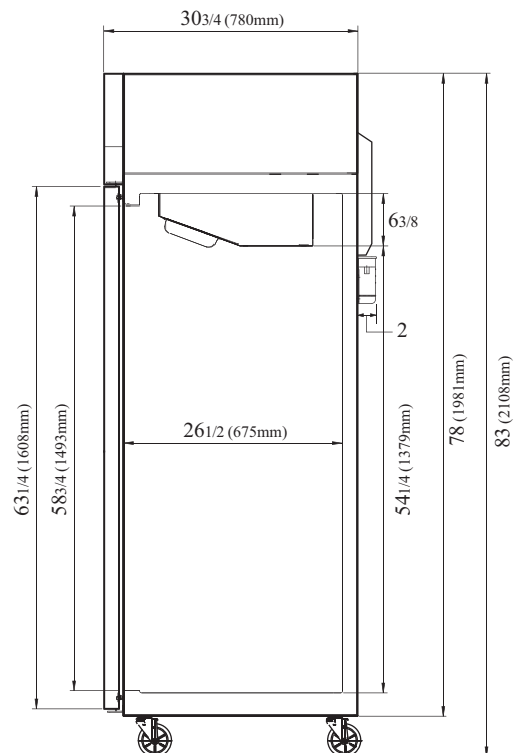
Ver.20190916

PLAN VIEW

(unit : inch)



PLAN VIEW



SIDE VIEW



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# 57 - BACK BAR CABINET (1 EA REQ'D)

By Millwork

<By Other>



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 58 - TIERED CABINET FOR TO GO ORDERS (1 EA REQ'D)

By Millwork

<By Other>



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 59 - SPARE NO.

<Spare No.>



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 60 - SPARE NO.

<Spare No.>



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 61 - SPARE NO.

<Spare No.>



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 62 - SPARE NO.

<Spare No.>



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 63 - PRINTER (1 EA REQ'D)

OTHERS

<By Vendor>


THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 64 - 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	69526-2L	Lucky Style Beer Dispensing Kit - (2) Faucets, Chrome, above THIRD DOOR (dispensing head, drainer, faucet(s), air distributors, beer line connectors, air hose, air distributor cover, beer & drain line covers, air scoop & tubing, air sleeve, spanner wrench, drainer tubing - 8', silicone, hardware & fittings, field installation kit) (NOTE: keg couplers sold separately)
Perlick	1		Note: Keg coupler not included in beer dispensing kits; must be ordered separately. Refer to the Perlick tapping price book or perlick.com
Perlick	2	36000GS	"D" System Keg Coupler, probe, less lock, stainless steel
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	57934	Adjustable Legs, 4" to 5-3/4", set of (6)

PRODUCT SPECIFICATION SHEETS ► Refrigerated Cabinets



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



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.

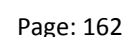
Note: Models furnished with wine temperature are listed for the storage and display of bottled and canned products only.

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)	34½ (878)	34½ (878)	34½ (878)	34½ (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

PERLICK CORPORATION 8300 W. Good Hope Rd., Milwaukee, WI 53223 • (800) 558-5592 • perlick.com

Note: Open floor drain not provided on models intended for non-packaged food.





THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 64.1 - BEER TAP TOWER EXTENSION (1 EA REQ'D)

Perlick



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 65 - STONE PASS SHELF (1 EA REQ'D)

By Millwork

<By Other>


THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 66 - HEAT LAMP (1 EA REQ'D)

Hatco GRAHL-42D6

Glo-Ray® Infrared Foodwarmer, 42" W, high wattage, tubular metal heater rod with lights, double heater rod housing 6" spacing, aluminum construction, 2080 watts, NSF, cULus, Made in USA

ACCESSORIES

Mfr	Qty	Model	Spec
Hatco	1	RMB-7A	Remote Control Enclosure, (2) infinite switches (for 120 volt only)
Hatco	1	STANDARD	Clear Anodized Aluminum (housing), standard (Available at time of purchase only)
Hatco	1	LEADSS	1'-5' Extended Electrical Leads (Available at time of purchase only)
Hatco	1	ADJ ANGLE-D	Adjustable angle bracket, (2) pair
Hatco	1		NOTE: Sale of this product must comply with Hatco's Minimum Resale Price Policy; consult order acknowledgement for details
Hatco	1		NOTE: Includes 24/7 parts & service assistance, call 800-558-0607
Hatco	1		One year on-site parts and labor warranty, plus one additional year parts only warranty on all Glo-Ray metal sheathed elements
Hatco	1		120/208v/60/1-ph
Hatco	1	RMB-7M	Remote Control Enclosure, (1) toggle switch, (1) infinite switch (for 208 volt only)
Hatco	1	STANDARD	Clear Anodized Aluminum (housing), standard (nc) (Available at time of purchase only)
Hatco	1	STANDARD	Clear Anodized Aluminum, standard (nc) (Available at time of purchase only)
Hatco	1	ATL-D	Adjustable tubular stand, 10" - 14", pair (not available in powder coated colors) (Available at time of purchase only) - not available with cord



Glo-Ray® Dual Aluminum Infrared Strip Heaters with Lights

Standard Watt Models:

GRAL-18D, -24D, -30D, -36D, -42D, -48D, -54D, -60D, -66D, -72D, -84D, -96D, -108D, -120D, -132D, -144D

High Watt Models:

GRAHL-18D, -24D, -30D, -36D, -42D, -48D, -54D, -60D, -66D, -72D, -84D, -96D, -108D, -120D, -132D, -144D

Create a deeper holding area with Glo-Ray® Dual Aluminum Infrared Foodwarmers mounted side-by-side, keeping hot food at optimum serving temperatures. The pre-focused heat pattern directs heat from a metal sheathed element across the entire holding surface. The continuous aluminum housing and heavy-duty mountings ensure the durability and quality of Hatco products.

Standard features

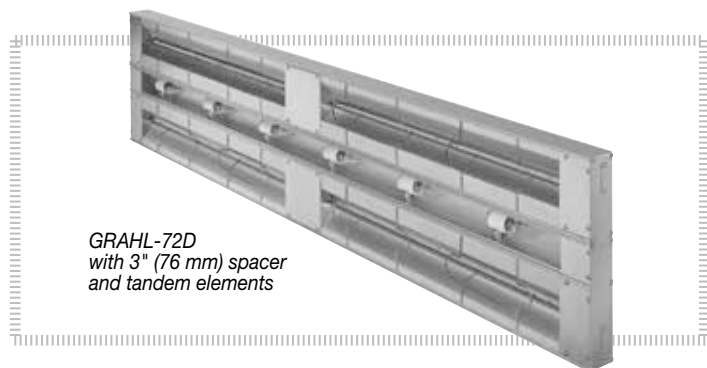
- Provides even heat distribution – no “cold spots”
- Pre-focused heat maintains safe serving temperatures longer
- Sturdy extruded aluminum housings that do not sag, from 18" to 144" (457 to 3658 mm)
- Metal sheathed heating elements guaranteed against burnout and breakage for two years
- Reflector does not blacken, maintaining a consistent heat pattern
- Coated shatter-resistant incandescent lights enhance product display while safeguarding food from bulb breakage
- Reinforced wire guard provides operator safety without affecting heat distribution
- 3" or 6" (76 or 152 mm) spacer available for in between units for deeper holding area
- Heavy-duty insulation minimizes heat loss
- Optional sneeze guard made of shatterproof, easy-to-clean acrylic provide safe food serving environment
- Additional reflector styles and lower wattage elements also available, please consult factory for more information

†Non-standard colors are non-returnable

Project _____

Item # _____

Quantity _____



GRAHL-72D
with 3" (76 mm) spacer
and tandem elements

Options (available at time of purchase only)

Housing in *Designer Color* or Gloss Finish† (clear anodized standard)

- | | | | | | |
|---|--|---|--------------------------------------|---------------------------------------|--|
| <input type="checkbox"/> 15" (4572 mm) | <input type="checkbox"/> 18" (457 mm) | <input type="checkbox"/> Warm Red | <input type="checkbox"/> Black | <input type="checkbox"/> Gray Granite | <input type="checkbox"/> White Granite |
| <input type="checkbox"/> Navy Blue | <input type="checkbox"/> Hunter Green | <input type="checkbox"/> Antique Copper | <input type="checkbox"/> Radiant Red | <input type="checkbox"/> Glossy Gray | <input type="checkbox"/> Bold Black |
| <input type="checkbox"/> Brilliant Blue | <input type="checkbox"/> Gleaming Gold | | | | |

☐ Indicator Light (Remote only)

Power Leads – Extended beyond Standard 3' (914 mm) Conduit (specify lead length)

- | | |
|---|---|
| <input type="checkbox"/> 1'-5' (305-1525 mm) | <input type="checkbox"/> 6'-10' (1829-3048 mm) |
| <input type="checkbox"/> 11'-15' (3352-4572 mm) | <input type="checkbox"/> 16'-20' (4877-6096 mm) |

Sneeze Guard

- | | |
|---|--|
| <input type="checkbox"/> 9.375" (238 mm) – One Side | <input type="checkbox"/> 9.375" (238 mm) – Two Sides |
| <input type="checkbox"/> 14" (356 mm) – One Side | <input type="checkbox"/> 14" (356 mm) – Two Sides |

Bulbs

- ☐ No Bulbs ☐ Halogen Bulb in lieu of Display 60 watt) U.S. Canada only)

☐ Extra Lamps – Installed (max. two per ft. less one – one per ft. is standard)

Bright Annealed Reflector for Lights

- ☐ 3" (76 mm) Spacer ☐ 6" (152 mm) Spacer

☐ No control included

☐ Remote Infinite Switches in lieu of Toggle (max. 12.2 amps)

☐ Remote Toggle Switches (max. 15 amps)

Remote Box (clear anodized standard) – choose *Designer Color* or

- | | | | |
|--------------------------------------|---------------------------------------|---|---|
| <input type="checkbox"/> Warm Red | <input type="checkbox"/> Black | <input type="checkbox"/> Gray Granite | <input type="checkbox"/> White Granite |
| <input type="checkbox"/> Navy Blue | <input type="checkbox"/> Hunter Green | <input type="checkbox"/> Antique Copper | <input type="checkbox"/> Radiant Red |
| <input type="checkbox"/> Glossy Gray | <input type="checkbox"/> Bold Black | <input type="checkbox"/> Gleaming Gold | <input type="checkbox"/> Brilliant Blue |

☐ Factory attaches Control Box to Strip Heater (Export only)

Adjustable Tubular Stands (ATL) (not available in *Designer* colors)

- ☐ 10" (254 mm) ☐ 14" (356 mm)

Non-Adjustable Tubular Stands (NTL) – (matches housing color†) – choose clearance below

- ☐ 10" (254 mm) ☐ 12" (305 mm) ☐ 14" (356 mm) ☐ 16" (406 mm)

Accessories

Adjustable Angle Brackets (with clearance above unit)

- ☐ 1"-2" (25-51 mm) ☐ 7" (178 mm)

☐ Chain Suspension

ChefLED bulb 120V only (U.S., Canada only) GRAL-xxD must be 15" or higher from surface, GRAHL-xxD must be 18" or higher from surface

- ☐ 2700 Warm light ☐ 3000 Warm Light ☐ 4000 Cool Light

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



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

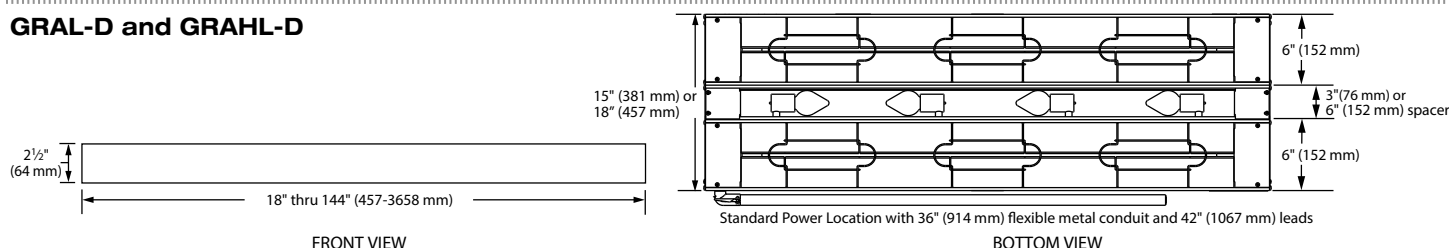


Glo-Ray® Dual Aluminum Infrared Strip Heaters with Lights

Standard Watt: GRAL -18D, -24D, -30D, -36D, -42D, -48D, -54D, -60D, -66D, -72D, -84D, -96D, -108D, -120D, -132D, -144D

High Watt: GRAHL-18D, -24D, -30D, -36D, -42D, -48D, -54D, -60D, -66D, -72D, -84D, -96D, -108D, -120D, -132D, -144D

GRAL-D and GRAHL-D



SPECIFICATIONS

Glo-Ray® Dual Aluminum Infrared Strip Heaters with Lights

Dimensions: with 3" (76 mm) Spacer: 18" - 144" W x 15" D x 2.5" H (457 - 3658 x 381 x 64 mm)
with 6" (152 mm) Spacer: 18" - 144" W x 18" D x 2.5" H (457 - 3658 x 457 x 64 mm)

Shaded areas contain electrical information for international models only.

Standard Watt					High Watt					Both Models		
Model	Volts	Watts	Amps	Ship Weight*	Model	Volts	Watts	Amps	Ship Weight*	Bulbs	Phase	Width
GRAL-18D	120		5.2	14 lbs. (7 kg.)	GRAHL-18D	120		6.8	14 lbs. (7 kg.)	2	Single	18" (457 mm)
	120/208	620	3.4			120/208	820	4.4				
	120/240		3.1			120/240		3.9				
	200	546	2.7			200	731	3.7				
	220	601	2.7			220	801	3.6				
	220-230 (CE)*	600-656	2.7-2.9			220-230 (CE)*	800-874	3.6-3.8				
	230-240 (CE)*	569-620	2.5-2.6			230-240 (CE)*	753-820	3.3-3.4				
	240	620	2.6			240	820	3.4				
GRAL-24D	120		6.8	16 lbs. (8 kg.)	GRAHL-24D	120		9.3	16 lbs. (8 kg.)	2	Single	24" (610 mm)
	120/208	820	4.4			120/208	1120	5.8				
	120/240		3.9			120/240		5.2				
	200	731	3.7			200	1008	5.0				
	220	801	3.6			220	1101	5.0				
	220-230 (CE)*	800-874	3.6-3.8			220-230 (CE)*	1100-1202	5.0-5.2				
	230-240 (CE)*	753-820	3.3-3.4			230-240 (CE)*	1029-1120	4.5-4.7				
	240	820	3.4			240	1120	4.7				
GRAL-30D	120		8.5	18 lbs. (9 kg.)	GRAHL-30D	120		12.0	18 lbs. (9 kg.)	2	Single	30" (762 mm)
	120/208	1020	5.3			120/208	1440	7.3				
	120/240		4.8			120/240		6.5				
	200	915	4.6			200	1304	6.5				
	220	1001	4.5			220	1421	6.4				
	220-230 (CE)*	1000-1093	4.5-4.8			220-230 (CE)*	1420-1552	6.4-6.7				
	230-240 (CE)*	937-1020	4.1-4.3			230-240 (CE)*	1323-1440	5.8-6.0				
	240	1020	4.3			240	1440	6.0				
GRAL-36D	120		11.1	21 lbs. (10 kg.)	GRAHL-36D*	120		14.8	21 lbs. (10 kg.)	3	Single	36" (914 mm)
	120/208	1330	7.0			120/208	1780	9.2				
	120/240		6.3			120/240		8.2				
	200	1188	5.9			200	1604	8.0				
	220	1301	5.9			220	1751	8.0				
	220-230 (CE)*	1300-1421	5.9-6.2			220-230 (CE)*	1750-1913	8.0-8.3				
	230-240 (CE)*	1221-1330	5.3-5.5			230-240 (CE)*	1635-1780	7.1-7.4				
	240	1330	5.5			240	1780	7.4				
GRAL-42D	120		12.8	26 lbs. (12 kg.)	GRAHL-42D*	120		17.3	26 lbs. (12 kg.)	3	Single	42" (1067 mm)
	120/208	1530	8.0			120/208	2080	10.6				
	120/240		7.1			120/240		9.4				
	200	1373	6.9			200	1882	9.4				
	220	1501	6.8			220	2051	9.3				
	220-230 (CE)*	1500-1640	6.8-7.1			220-230 (CE)*	2050-2240	9.3-9.7				
	230-240 (CE)*	1405-1530	6.1-6.4			230-240 (CE)*	1910-2080	8.3-8.7				
	240	1530	6.4			240	2080	8.7				
GRAL-48D*	120		15.3	30 lbs. (14 kg.)	GRAHL-48D*	120		20.3	30 lbs. (14 kg.)	4	Single	48" (1219 mm)
	120/208	1840	9.7			120/208	2440	12.6				
	120/240		8.7			120/240		11.2				
	200	1646	8.2			200	2201	11.0				
	220	1802	8.2			220	2402	10.9				
	220-230 (CE)*	1800-1967	8.2-8.6			220-230 (CE)*	2400-2623	10.9-11.4				
	230-240 (CE)*	1690-1840	7.3-7.7			230-240 (CE)*	2241-2440	9.7-10.2				
	240	1840	7.7			240	2440	10.2				

* Shipping weight includes packaging, and does not include RMB.

♦ CE approved units for 220-230V utilize a 220V heating system; 230-240V CE units utilize a 240V heating system.

■ 120V models may require additional switches, (remote only) consult factory for applications.

NOTE: GRAL-D and GRAHL-D models that have multiple voltages listed, such as 120/208 or 120/240 have multiple circuits. For example, a 120/208V unit utilizes 120V for the light circuit and 208V for the heat circuit(s). Consult the electrical diagram supplied with the unit for specific information.

CAUTION: Strip heaters equipped with incandescent lights that require a circuit breaker larger than 20 amps for the heat element must have a separate circuit breaker for the incandescent lights that is 20 amps or less.

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



Glo-Ray® Dual Aluminum Infrared Strip Heaters with Lights

Standard Watt: GRAL -18D, -24D, -30D, -36D, -42D, -48D, -54D, -60D, -66D, -72D, -84D, -96D, -108D, -120D, -132D, -144D

High Watt: GRAHL-18D, -24D, -30D, -36D, -42D, -48D, -54D, -60D, -66D, -72D, -84D, -96D, -108D, -120D, -132D, -144D

SPECIFICATIONS

Glo-Ray® Dual Aluminum Infrared Strip Heaters with Lights

Dimensions: with 3" (76 mm) Spacer: 18" - 144" W x 15" D x 2.5" H (457 - 3658 x 381 x 64 mm)
with 6" (152 mm) Spacer: 18" - 144" W x 18" D x 2.5" H (457 - 3658 x 457 x 64 mm)

Shaded areas contain electrical information for international models only.

Standard Watt					High Watt					Both Models		
Model	Volts	Watt	Amps	Ship Weight*	Model	Volts	Watt	Amps	Ship Weight*	Bulbs	Phase	Width
GRAL-54D ■	120		17.4	34 lbs. (16 kg.)	GRAHL-54D ■	120		22.8	30 lbs. (14 kg.)	4	Single	54" (1372 mm)
	120/208	2090	10.9			120/208	2740	14.0				
	120/240		9.7			120/240		12.4				
	200	1877	9.4			200	2478	12.4				
	220	2052	9.3			220	2702	12.3				
	220-230 (CE)•	2050-2240	9.3-9.7			220-230 (CE)•	2700-2951	12.3-12.8				
	230-240 (CE)•	1919-2090	8.3-8.7			230-240 (CE)•	2516-2740	10.9-11.4				
	240	2090	8.7			240	2740	11.4				
GRAL-60D ■	120		20.0	35 lbs. (16 kg.)	GRAHL-60D ■	120		25.8	35 lbs. (16 kg.)	5	Single	60" (1524 mm)
	120/208	2400	12.6			120/208	3100	16.0				
	120/240		11.3			120/240		14.2				
	200	2150	10.8			200	2797	14.0				
	220	2352	10.7			220	3052	13.9				
	220-230 (CE)•	2350-2569	10.7-11.2			220-230 (CE)•	3050-3334	13.9-14.5				
	230-240 (CE)•	2204-2400	9.6-10.0			230-240 (CE)•	2847-3100	12.4-12.9				
	240	2400	10.0			240	3100	12.9				
GRAL-66D ■	120		21.8	37 lbs. (17 kg.)	GRAHL-66D ■•	120		28.5	38 lbs. (18 kg.)	5	Single	66" (1676 mm)
	120/208	2620	13.7			120/208	3420	17.5				
	120/240		12.2			120/240		15.5				
	200	2353	11.8			200	3093	15.5				
	220	2572	11.7			220	3372	15.3				
	220-230 (CE)•	2570-2809	11.7-12.2			220-230 (CE)•	3370-3683	15.3-16.0				
	230-240 (CE)•	2406-2620	10.5-11.0			230-240 (CE)•	3141-3420	13.7-14.3				
	240	2620	10.9			240	3420	14.3				
GRAL-72D ■	120		24.3	41 lbs. (19 kg.)	GRAHL-72D ■•	120		31.8	41 lbs. (19 kg.)	6	Single	72" (1829 mm)
	120/208	2910	15.3			120/208	3810	19.6				
	120/240		13.6			120/240		17.4				
	200	2608	13.0			200	3440	17.2				
	220	2853	13.0			220	3753	17.1				
	220-230 (CE)•	2850-3115	13.0-13.5			220-230 (CE)•	3753-4101	17.1-17.8				
	230-240 (CE)•	2673-2910	11.6-12.1			230-240 (CE)•	3499-3810	15.2-15.9				
	240	2910	12.1			240	3810	15.9				
GRAL-84D ■•	120		28.5	50 lbs. (23 kg.)	GRAHL-84D ■◊	120		37.7	50 lbs. (23 kg.)	7	Single	84" (2134 mm)
	120/208	3420	17.9			120/208	4520	23.2				
	120/240		16.0			120/240		20.6				
	200	3065	15.3			200	4082	20.4				
	220	3353	15.2			220	4453	20.2				
	220-230 (CE)•	3350-3662	15.2-15.9			220-230 (CE)•	4453-4867	20.2-21.2				
	230-240 (CE)•	3141-3420	13.7-14.3			230-240 (CE)•	4151-4520	18.0-18.8				
	240	3420	14.3			240	4520	18.8				
GRAL-96D ■•	120		32.8	56 lbs. (24 kg.)	GRAHL-96D ■◊	120		44.0	54 lbs. (25 kg.)	8	Single	96" (2438 mm)
	120/208	3930	20.6			120/208	5280	27.1				
	120/240		18.4			120/240		24.0				
	200	3523	17.6			200	4771	23.9				
	220	3853	17.5			220	5203	23.7				
	220-230 (CE)•	3853-4212	17.5-18.3			220-230 (CE)•	5203-5687	23.7-24.7				
	230-240 (CE)•	3609-3930	15.7-16.4			230-240 (CE)•	4849-5280	21.1-22.0				
	240	3930	16.4			240	5280	22.0				
GRAL-108D ■◊	120		35.3	59 lbs. (27 kg.)	GRAHL-108D ■◊◊	120		46.2	59 lbs. (27 kg.)	9	Single	108" (2743 mm)
	120/208	4240	22.3			120/208	5540	28.5				
	120/240		19.9			120/240		25.3				
	220	4154	18.9			220	5454	24.8				
	220-230	4154-4540	18.9-19.7			220-230	5454-5961	24.8-26.0				
	230-240	3894-4240	16.9-17.7			230-240	5088-5540	22.1-23.1				
	240	4240	17.7			240	5540	23.1				
	GRAL-120D ■◊◊	120				40	66 lbs. (30 kg.)	GRAHL-120D ■◊◊		120		
120/208		4800	25.2	120/208	6200	31.9						
120/240			22.5	120/240		28.3						
220		4704	21.4	220	6104	27.7						
220-230		4704-5742	21.4-25.0	220-230	6104-6672	27.7-29.0						
230-240		4408-4800	19.2-20.0	230-240	5694-6200	24.8-25.8						
240		4800	20.0	240	6200	25.8						

* Shipping weight includes packaging, and does not include RMB.

■ 120V models may require additional switches, (remote only) consult factory for applications.

• CE approved units for 220-230V utilize a 220V heating system; 230-240V CE units utilize a 240V heating system.

• 120V models with infinite switch require tandem (end-to-end) elements, consult factory for applications.

◆ Glo-Ray models 108"-144" (2743-3658 mm) and 120V models of GRAH(L)-84 and GRAH(L)-96 contain tandem (end-to-end) elements that may be individually controlled.

▲ Must order Remote Control Enclosure.

♢ Available with RMB or remote switch only.

NOTE: GRAL-D and GRAHL-D models that have multiple voltages listed, such as 120/208 or 120/240 have multiple circuits.

For example, a 120/208V unit utilizes 120V for the light circuit and 208V for the heat circuit(s). Consult the electrical diagram supplied with the unit for specific information.

CAUTION: Strip heaters equipped with incandescent lights that require a circuit breaker larger than 20 amps for the heat element must have a separate circuit breaker for the incandescent lights that is 20 amps or less.



Glo-Ray® Dual Aluminum Infrared Strip Heaters with Lights

Standard Watt: GRAL -18D, -24D, -30D, -36D, -42D, -48D, -54D, -60D, -66D, -72D, -84D, -96D, -108D, -120D, -132D, -144D

High Watt: GRAHL-18D, -24D, -30D, -36D, -42D, -48D, -54D, -60D, -66D, -72D, -84D, -96D, -108D, -120D, -132D, -144D

SPECIFICATIONS

Glo-Ray® Dual Aluminum Infrared Strip Heaters with Lights

Dimensions: with 3" (76 mm) Spacer: 18" - 144" W x 15" D x 2.5" H (457 - 3658 x 381 x 64 mm)
with 6" (152 mm) Spacer: 18" - 144" W x 18" D x 2.5" H (457 - 3658 x 457 x 64 mm)

Shaded areas contain electrical information for international models only.

Standard Watt					High Watt					Both Models		
Model	Volts	Watt	Amps	Ship Weight*	Model	Volts	Watt	Amps	Ship Weight*	Bulbs	Phase	Width
GRAL-132D • ◊	120		44.2	73 lbs. (34 kg.)	GRAHL-132D • ◊	120		—	73 lbs. (34 kg.)	11	Single	132" (3353 mm)
	120/208	5300	27.8			120/208	6900	35.5				
	120/240		24.8			120/240		31.5				
	220	5195	23.6			220	6795	30.9				
	220-230	5195-5678	23.6-24.7			220-230	6795-7426	30.9-32.3				
	230-240	4868-5300	21.2-22.1			230-240	6337-6900	27.6-28.8				
	240	5300	22.1			240	6900	28.8				
GRAL-144D • ◊	120		48.5	80 lbs. (37 kg.)	GRAHL-144D • ◊	—		—	80 lbs. (37 kg.)	12	Single	144" (3658 mm)
	120/208	5820	30.5			120/208	7620	39.2				
	120/240		27.3			120/240		34.8				
	220	5705	25.9			220	7505	34.1				
	220-230	5705-6235	25.9-27.1			220-230	7505-8203	34.1-35.7				
	230-240	5345-5820	23.2-24.3			230-240	6998-7620	30.4-31.8				
	240	5820	24.3			240	7620	31.8				

* Shipping weight includes packaging, and does not include RMB.

■ 120V models may require additional switches, (remote only) consult factory for applications.

• CE approved units for 220-230V utilize a 220V heating system; 230-240V CE units utilize a 240V heating system.

• 120V models with infinite switch require tandem (end-to-end) elements, consult factory for applications.

◊ Glo-Ray models 108"-144" (2743-3658 mm) and 120V models of GRAH(L)-84 and GRAH(L)-96 contain tandem (end-to-end) elements that may be individually controlled.

▲ Must order Remote Control Enclosure.

◊ Available with RMB or remote switch only.

NOTE: GRAL-D and GRAHL-D models that have multiple voltages listed, such as 120/208 or 120/240 have multiple circuits. For example, a 120/208V unit utilizes 120V for the light circuit and 208V for the heat circuit(s). Consult the electrical diagram supplied with the unit for specific information.

CAUTION: Strip heaters equipped with incandescent lights that require a circuit breaker larger than 20 amps for the heat element must have a separate circuit breaker for the incandescent lights that is 20 amps or less.

AMPS

Amps on all models vary based on configuration – please consult factory.

TOGGLE SWITCH

Amps: Max. 15 amps. Location: Chef's left side.

INFINITE SWITCH

Max. 12.2 amps

LEADS

US/Canada: 3' (914 mm) conduit with leads (standard on 120, 120/208 and 120/240 models only) and 6" (152 mm) leads – server's right.

Euro/UK: 6" (152 mm) pigtail leads with no conduit – servers right.

RECOMMENDED MOUNTING HEIGHTS

(Refer to the Installation section of the Manual on the Hatco website)

Standard Watt: 10"-14" (254-356 mm)

High Watt: 14"-18" (356-457 mm)

MINIMUM CLEARANCES

Combustibles

Can not be installed in combustible surroundings

Non-Combustibles

Dual Units with Built-In Switches

Unit to surface below: 10" (254 mm).

Must be installed in pass through area, back wall installation not allowed

Below oversheaf: 1" (25 mm) clearance

Dual Units with Remote Switches:

Unit to surface below: 8" (203 mm)

Unit to wall: 3" (76 mm)

Below oversheaf: 0" (0 mm) clearance, can be flush to an oversheaf.

REMOTE CONTROL ENCLOSURES

Must order one RMB control box per Strip Heater - If RMB2 is used, multiple warmers can be controlled from one box. For more details, see "Choose Remote Box" section listed under "Resources" on the Hatco website, www.hatcocorp.com

Model	Width	Toggle Switches
RMB-3	6" (150 mm)	2 maximum
RMB-7	9.375" (239 mm)	4 maximum
RMB-14	14.375" (366 mm)	6 maximum
RMB-16	16.375" (417 mm)	3 maximum
RMB-20	20.375" (518 mm)	4 maximum
RMB2-1R	11" (279 mm)	1 toggle, 1 infinite, 1 relay, 1 indicator light
RMB2-2R	14" (356 mm)	1 toggle, 1 infinite, 2 relays, 1 indicator light



RMB-7L
with infinite control



RMB-7D
with optional Designer color



RMB-3F
with toggle switch
and indicator light

PRODUCT SPECS

Dual Infrared Foodwarmers

The Dual Aluminum Infrared Foodwarmer with lights shall be a Glo-Ray®, manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The Foodwarmer shall be a Glo-Ray Model ... , rated at ... watts, ... volts, single phase, and be ... inches (millimeters) in overall width. The Glo-Ray shall consist of an aluminum housing and include four shelf mounting tabs.

The infrared heating element shall be tubular metal sheathed. The foodwarmer shall be ready for electrical installation. Options and accessories shall include adjustable or non-adjustable tubular stand, angle brackets, suspension chain and fittings, sneeze guard, and indicator light.

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



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 67/68 - BEER TAP AND DRAIN PAN (1 EA REQ'D)

Perlick

INCLUDED WITH ITEM 64



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 69 - TEA BREWER (1 EA REQ'D)

OTHERS

<By Vendor>



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 70 - SPARE NO.

<Spare No.>



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 71 - SPARE NO.

<Spare No.>



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 72 - SPARE NO.

<Spare No.>



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 73 - COFFEE BREWER (1 EA REQ'D)

OTHERS

<By Vendor>



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 74 - COFFEE GRINDER (1 EA REQ'D)

OTHERS

<By Vendor>



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 75 - ESPRESSO MACHINE (1 EA REQ'D)

OTHERS

<By Vendor>



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 76 - BACK BAR COUNTER (1 EA REQ'D)

By Millwork

<By Other>

**THE WILLINGHAM COMPANY****COMMERCIAL KITCHEN DESIGN*****Submittal Sheet***

6/18/2018

ITEM# 77 - ICE DISPENSER (1 EA REQ'D)

Scotsman ID150B-1

Ice Dispenser, counter model, 150 lb capacity, designed for cube-type ice, stainless steel exterior, cup activated, 115v/60/1-ph, NSF, cULus

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		2 year parts warranty
Scotsman	1		1 year labor warranty



ID150 / ID200 / ID250 - Ice Dispensers

Ice Only Counter Top Dispensers



ID250

Features

- Three sizes to fit the needs of any application.
- Heavy-duty agitator motor for long life.
- Adjustable off-cycle agitation for various ice forms and ambient conditions.
- Heavy-duty agitator reduces ice jams and bridging.
- Reliably dispenses nugget ice with confidence.
- Insulated, heavy-duty drip tray prevents condensation.
- Greater dispensable ice for periods of peak demand.
- All components front accessible.



ID200



ID150

ID150 / ID200 / ID250 - Ice Dispensers



Machine Stands



For installation where counter space is not available to accommodate an ice only dispenser unit, the IOBDM522 & IOBDM530 machine stands are the solution.



Certification



Warranty

- 1 year labor on all components.
- 2 years parts 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®

Hartness Bistro

• 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 Willingham Company

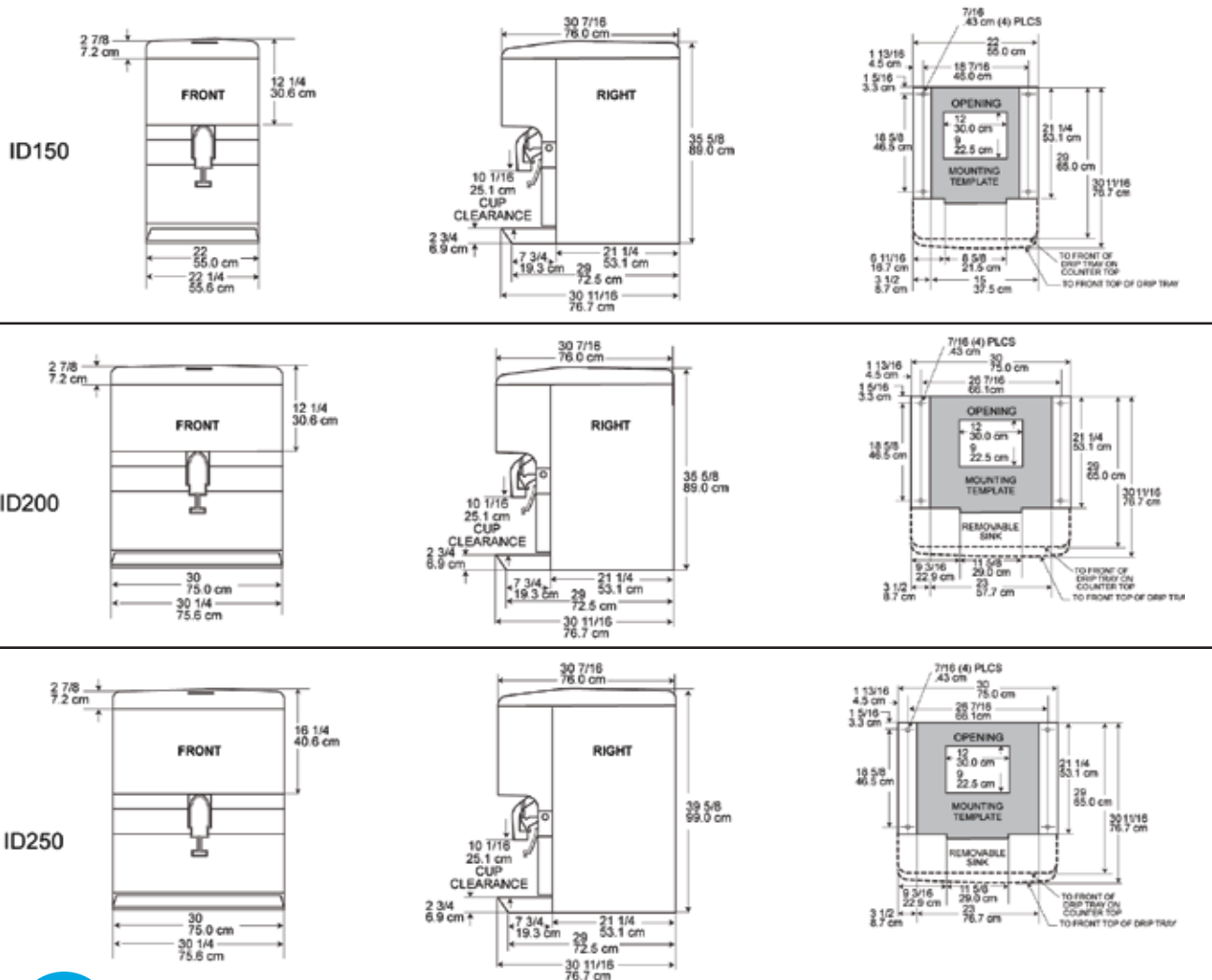
Page: 180

ID150 / ID200 / ID250 - Ice Dispensers

Ice Only Counter Top Dispensers

Installation Note: Allow 6" space at left, back and right side for ventilation and utility connections.

Recommended counter opening size 9" x 12" for utilities and tubing. Opening can be located anywhere within the shaded area.



Specifications

Model Number	Dimensions* (W x D x H)	Storage Capacity (lb/kg)	Actuation	Basic Electrical Volts/Hz/Phase	Max. Fuse Size or HACR Circuit Breaker (amps)	Circuit Wires	Min. Circuit Ampacity
ID150	22" x 30" x 35.63"	150/68	Push Bar	115/60/1	15	2	Cord
ID200	30" x 30" x 35.63"	200/91	Push Bar	115/60/1	15	2	Cord
ID250	30" x 30" x 39.63"	250/114	Push Bar	115/60/1	15	2	Cord

All units with stainless steel finish and plastic front and top panels. Not designed for outdoor installation.

*Add 4" height for legs.



All Models

Model #	Carton (W x D x H)	Weight (lb/kg)
ID150	25" x 35" x 42"	149/68
ID200	35" x 36" x 45"	183/83
ID250	35" x 36" x 45"	188/85



Accessories

Model Number	Description
IOBDS22	Machine stand for ID150
IOBDS30	Machine stand for ID200 & ID250
KNUGDIV	Field installed nugget ice kit for all ID dispensers
KWGFID	Field installed water glass filler kit for all ID dispensers


THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 78 - BEVERAGE DISPENSER, ELECTRIC (COLD) (2 EA REQ'D)

Grindmaster-Cecilware CS-2E-16

Crathco® Simplicity® Bubbler® Mini-Twin Pre-Mix Cold Beverage Dispenser, electric, agitator model, (2) 2.4 gallon clear plastic bowls, 35° to 41°F temperature range, 9" cup clearance, stainless steel base, 4" legs, 1/10 HP, 120v/60/1-ph, 3.6 amps, NEMA 5-15P, cULus, NSF (shipped in 2 boxes)

ACCESSORIES

Mfr	Qty	Model	Spec
Grindmaster-Cecilware	2		5 year compressor warranty, 2 year parts & 1 year labor warranty, standard
Grindmaster-Cecilware	2		Grindmaster-Cecilware warranties are conditional on required preventive maintenance. Grindmaster-Cecilware must receive proof of required preventive maintenance performed to activate second year warranty.
Grindmaster-Cecilware	2		2" clearance required on sides, 5" clearance required at rear



SIMPLICITY™ BUBBLER® MINI-TWIN

Project	Date	Models	Item#	Quantity
		CS-2E-16, CS-2E-16-S, CS-2E-22, CS-2E-22-S, CS-2E-10, CS-2E-10-S		



model CS-2E-16-S

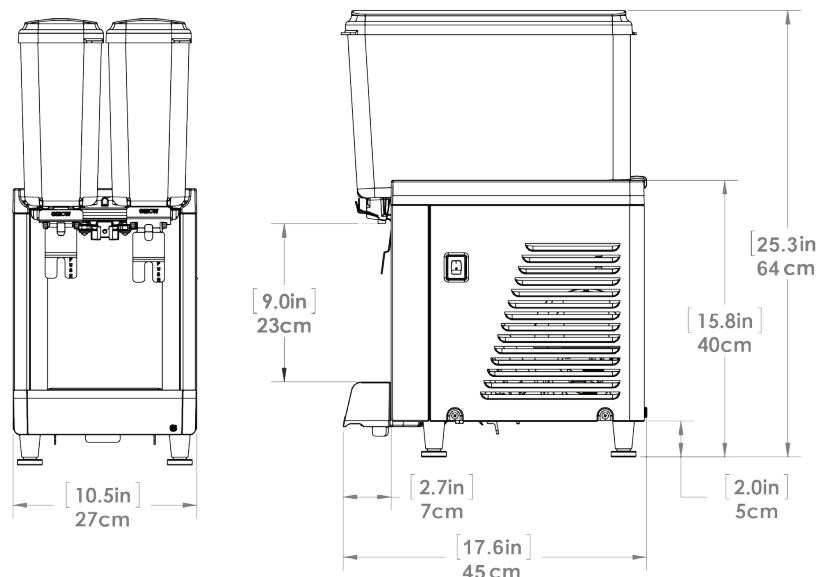
Features

- Pre-mix dispenser with stainless steel base and clear plastic bowls.
- Spray or Agitation model available.
- Agitation function for fresh juices, coffees, or teas with minimal foaming system.
- Spray function attracts more customers with dynamic moving product.
- New easy-off bowl release system for faster and easier assembly and disassembly.
- Compact size of 10.5" (27 cm) wide saves valuable counter space.
- Can be placed side by side, due to air intake from bottom and exhaust to back.
- Dispense 2 flavors in 2.4 gallon (9 L) easy-clean bowls with 9" (23 cm) cup clearance.
- User friendly design enables machine to dispense product till the very last drop.
- Less wear, providing longer lifetime of parts.
- Fewer removable parts to simplify cleaning and reduce maintenance.
- Temperature range from 35 - 41° F (1.7 - 5° C).



Models & Dimensions

Simplicity™ Bubbler® Mini-Twin



Specifications

Model	Description	Electrical	Product Dimensions (H x W x D)	Ship Weight in Two Boxes
CS-2E-16 (Base: (231-00001) Bowl: (231-00002)	(2) 2.4 gallon (9 L) bowls, agitator model. cULus, NSF Certification	115V / 60 Hz 3.6 A	25.3" x 10.5" x 17.6" (64 cm x 27 cm x 45 cm)	Total: 72 lbs. (32.7 kg) Base: 53 lbs. (24 kg) Bowl: 19 lbs. (8.6 kg)
CS-2E-16-S Base: (231-00197) Bowl: (231-00150)	(2) 2.4 gallon (9 L) bowls, spray model. cULus, NSF Certification	115V / 60 Hz 3.6 A	25.3" x 10.5" x 17.6" (64 cm x 27 cm x 45 cm)	Total: 72 lbs. (32.7 kg) Base: 53 lbs. (24 kg) Bowl: 19 lbs. (8.6 kg)
CS-2E-22 (Base: (231-00001) Bowl: (231-00002)	(2) 2.4 gallon (9 L) bowls, agitator model. cULus, NSF, CE, CCC, KTC Certification	230V / 50/60 Hz 1.5 A	25.3" x 10.5" x 17.6" (64 cm x 27 cm x 45 cm)	Total: 72 lbs. (32.7 kg) Base: 53 lbs. (24 kg) Bowl: 19 lbs. (8.6 kg)
CS-2E-22-S Base: (231-00197) Bowl: (231-00150)	(2) 2.4 gallon (9 L) bowls, spray model. cULus, NSF, CE, CCC, KTC Certification	230V / 50/60 Hz 1.5 A	25.3" x 10.5" x 17.6" (64 cm x 27 cm x 45 cm)	Total: 72 lbs. (32.7 kg) Base: 53 lbs. (24 kg) Bowl: 19 lbs. (8.6 kg)
CS-2E-10 (Base: (231-00001) Bowl: (231-00002)	(2) 2.4 gallon (9 L) bowls, agitator model. cULus, NSF, CE, CCC, KTC Certification	100V / 50/60 Hz 3.6 A	25.3" x 10.5" x 17.6" (64 cm x 27 cm x 45 cm)	Total: 72 lbs. (32.7 kg) Base: 53 lbs. (24 kg) Bowl: 19 lbs. (8.6 kg)
CS-2E-10-S Base: (231-00197) Bowl: (231-00150)	(2) 2.4 gallon (9 L) bowls, spray model. cULus, NSF, CE, CCC, KTC Certification	100V / 50/60 Hz 3.6 A	25.3" x 10.5" x 17.6" (64 cm x 27 cm x 45 cm)	Total: 72 lbs. (32.7 kg) Base: 53 lbs. (24 kg) Bowl: 19 lbs. (8.6 kg)

Options

Condenser Filter (210-00118) - Protect your condenser with a simple and easy to clean filter

Merchandise Kit (231-00227) - Attract more customers to unit with extra graphics

BPA-Free Bowl (231-00009T) - Dishwasher safe 9L bowl

BPA-Free Lid (210-00125T) - Dishwasher safe lid for 9L bowl

BPA-Free Pump Cover (210-00128T) - Dishwasher safe

Liquid Autofill Control Box (250-00051) - Not for use with RO water systems



Grindmaster-Cecilware™ 4003 Collins Lane, Louisville, KY 40245 USA

Tel: +1.502.425.4776 / 800.695.4500 (USA & Canada only) • Fax: +1.502.425.4664 • www.gmcw.com • Email: info@gmcw.com



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 79 - AIR POTS (1 EA REQ'D)

OTHERS

<By Other>



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 80 - SPARE NO.

<Spare No.>



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 81 - SPARE NO.

<Spare No.>



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 82 - SPARE NO.

<Spare No.>



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 83 - CONDIEMENT CADDY (1 EA REQ'D)

By Millwork

<By Other>



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 84 - POS MILLWORK FRONT COUNTER (1 EA REQ'D)

By Millwork

<By Other>



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 85 - POS SYSTEM PRINTERS (2 EA REQ'D)

OTHERS

<By Other>



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 86 - POS MILLWORK CASH DRAWER (2 EA REQ'D)

By Millwork

<By Other>



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 87 - POS SYSTEMS (2 EA REQ'D)

OTHERS

<By Other>


THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 88 - DISPLAY CASE, NON-REFRIGERATED BAKERY (1 EA REQ'D)

Structural Concepts NR3647DSV

Reveal® Service Non-Refrigerated Display Case, freestanding, 35-3/4"W x 33"D x 47-1/8"H, (2) removable & adjustable clear glass shelving, LED top & shelf lights, vertical, fixed front & side uv frameless glass, full end panels, clear glass rear sliding doors, ABS plastic tub, black exterior & interior, adjustable locking casters, 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		NOTE: Contact Factory for lead time
Structural Concepts	1	NESHIPNOTE	Must ship prepaid/add Direct dock to dock delivery only Glass warranty only applicable to first point of delivery
Structural Concepts	1		1 yr. parts & labor warranty, standard
Structural Concepts	1		110-120v/60/1-ph, 0.70 amps, 11.0 watts, standard
Structural Concepts	1		1 ft straight blade power cord with NEMA 5-15P, standard
Structural Concepts	1		Interior: Black, standard
Structural Concepts	1		Exterior: Black, standard
Structural Concepts	1		Panel exterior: Laminated (non-premium) Confirm pattern/grain direction, standard
Structural Concepts	1		Left end panel: Full end panel
Structural Concepts	1		Right end panel: Full end panel
Structural Concepts	1		Lower front panel: Black, standard
Structural Concepts	1		Lower rear panel: Black, standard
Structural Concepts	1		Upper rear door: Clear Glass rear sliding doors, standard
Structural Concepts	1		Lights: LED 3500K with frost lens, standard
Structural Concepts	1		Adjustable, locking casters, standard (n/a with remote refrigeration)

Reveal

Product Specifications

Non-Refrigerated Service Case

- ☐ NR3647DSV
- ☐ NR4847DSV

Lengths include end panels

35-3/4"L x 33"D x 47-1/8"H

47-3/4"L x 33"D x 47-1/8"H



STANDARD FEATURES

- NOTE: Glass warranty only applicable to first point of delivery
- (2) Levels of clear glass shelving removable and adjustable on 1" centers
- LED top & shelf lights
- One piece formed ABS plastic tub
- One year parts & labor warranty
- Vertical, fixed front & side UV bonded frameless glass

Features	Standard	Options
EXTERIOR COLOR	<input type="checkbox"/> Black	<input type="checkbox"/> Painted (non-stock colors, specify RAL#) <input type="checkbox"/> Painted (stock colors, specify RAL#) <input type="checkbox"/> Stainless steel
INTERIOR COLOR	<input type="checkbox"/> Black	<input type="checkbox"/> NOTE: Interior color must be FDA & NSF approved <input type="checkbox"/> Painted (stock colors, specify RAL#) <input type="checkbox"/> Stainless steel
PANEL EXTERIOR	<input type="checkbox"/> Laminated (non-premium) Confirm pattern/grain direction	<input type="checkbox"/> Laminated (premium) Confirm pattern/grain direction <input type="checkbox"/> Stainless steel
BASE SUPPORT	<input type="checkbox"/> Adjustable, locking casters (n/a w/ remote ref.)	<input type="checkbox"/> 6"H stainless steel legs
END PANEL LEFT	<input type="checkbox"/> Full end panel	<input type="checkbox"/> No end panel
END PANEL RIGHT	<input type="checkbox"/> Full end panel	<input type="checkbox"/> No end panel
LOWER FRONT PANEL	<input type="checkbox"/> Black	<input type="checkbox"/> Painted (stock colors, specify RAL#) <input type="checkbox"/> Stainless steel
LOWER REAR PANEL	<input type="checkbox"/> Black	<input type="checkbox"/> Painted (stock colors, specify RAL#) <input type="checkbox"/> Stainless steel
UPPER REAR	<input type="checkbox"/> Clear glass rear sliding doors	<input type="checkbox"/> Reflective glass rear sliding doors
LIGHTS	<input type="checkbox"/> LED 3500K w/ frosted lens	<input type="checkbox"/> LED 3000K w/ frosted lens <input type="checkbox"/> LED 4000K w/ frosted lens
ELECTRICAL CONNECT	<input type="checkbox"/> 12" straight blade power cord	<input type="checkbox"/> 12" locking power cord <input type="checkbox"/> Electrical leads (non-refrigerated)
MISCELLANEOUS		<input type="checkbox"/> 14.5" Base height extension <input type="checkbox"/> Rear door lock <input type="checkbox"/> Second year parts & labor warranty

Option Notes: 1 - Cannot be combined w/ 6"H legs

Reveal

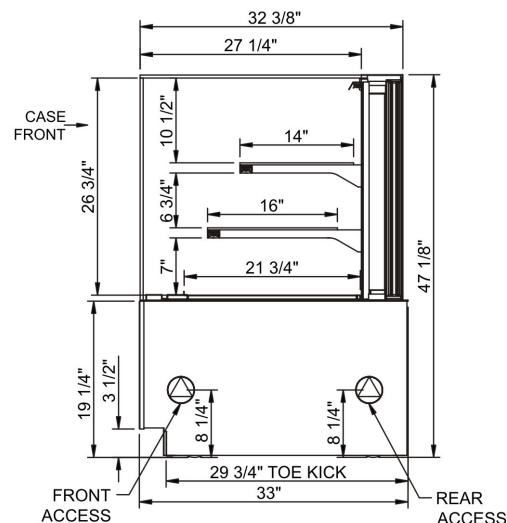
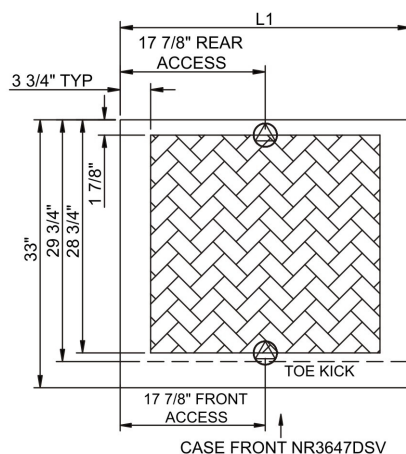
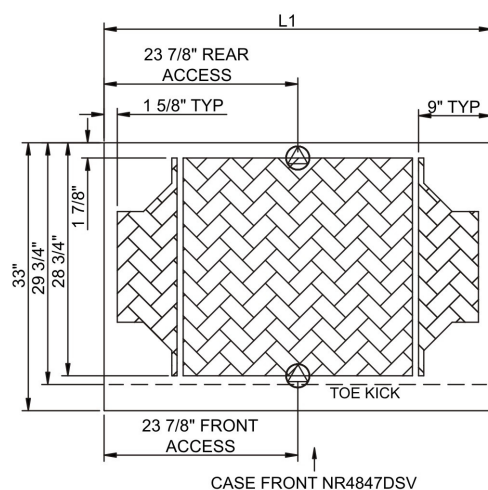
Product Specifications

Intended Environment: Type I - Designed to operate in ambient conditions of 75°F with 55% relative humidity unless noted otherwise in system information below.

Zone	Intended Product To Be Displayed	Warmest Avg Prod Temp ° F
1	Unpackaged non-refrigerated products	Ambient

PLAN VIEW

SIDE VIEW



NOTE: ALL DIMENSIONS APPROXIMATE

- ELECTRICAL JUNCTION BOX**
(SUPPLIED WITH 6" LEADS OR POWER CORD).
- LOCATION OF DRAIN TUBE FOR REMOTE REF.**
ONLY (SUPPLIED WITH 3/4" OR 1 1/2" PVC TUBE).

- REFRIGERATION LINE CONNECTION.**
- REMOTE FLOOR SINK & UTILITIES ACCESS AREA.**

- SELF-CONTAINED CASE SERVICE ACCESS AREA.**
- DRY CASE SERVICE ACCESS AREA.**

Model Technical Specifications

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
NR3647DSV	N/A	35.75	.00	Ambient	Circuit #1	110-120	1	60	0.70	11	2+G	5-15P or L5-15P	N/A	N/A	N/A	650
NR4847DSV	N/A	47.75	.00	Ambient	Circuit #1	110-120	1	60	0.70	17	2+G	5-15P or L5-15P	N/A	N/A	N/A	750

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

Regulatory Approvals:

All Models ETL Listed to UL 65
ETL Sanitation to NSF 2



Important Notes:

- 1) ELECTRICAL NOTE: If GFCI is required, a GFCI breaker MUST be used in lieu of a GFCI receptacle
- 2) Glass warranty only applicable to first point of delivery.

⚠ 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.


THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 89 - BACK BAR CABINET, REFRIGERATED (1 EA REQ'D)

Turbo Air TBB-24-60SB-N6

Narrow Back Bar Cooler, two-section, 61-1/8"W x 24-1/2"D x 35-3/8"H, 16.46 cu.ft., self-contained, side mount, front breathing, Easy-to-clean Air-filter equipped, (4) PE coated adjustable shelves, LED interior light, stainless steel countertop & black laminated exterior, stainless steel door liners, stainless steel interior walls & floor, white painted galvanized steel interior top, (2) solid doors with locks, R600a Hydrocarbon refrigerant, 1/5 HP, 115v/60/1-ph, 2.0 amps, cord, NEMA 5-15P, cETLus, ETL-Sanitation

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		7 year compressor warranty (self-contained only), (updated warranty & spec sheets pending from Turbo Air)
Turbo Air	1		Caster Set, 4", swivel, locking front wheels, 5"H (overall), standard

REFRIGERATOR MANUFACTURER
Turbo air
 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 :

Narrow Back Bars

*Underbar Equipment
 Super Deluxe Series*

**Model : TBB-24-60SG-N
 TBB-24-60SB-N6**

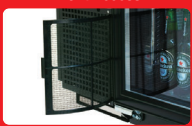


TBB-24-60SG-N



TBB-24-60SB-N6

Easy to Clean Air Filter
 Front Access



FEATURES & BENEFITS

■ 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.

■ Hydrocarbon refrigerants (R-290 / R-600a)

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).

■ Ergonomically designed doors

Customers' fatigue fades away with easy grip handles and doors that open effortlessly. These features along with self-closing doors make this the ultimate choice in customer convenience.

■ Stainless steel countertop and interior

The exterior of the cabinet is constructed with heavy gauge reinforced stainless steel countertop and wear-resistant black vinyl coated galvanized steel. The interior is painted galvanized steel with reinforced stainless steel floor. Turbo Air Back Bar model guarantees the utmost in cleanliness and long product life. It also adds a touch of style to the most refined setting.

■ Forced air cooling system

Fast cooling and balanced temperature throughout the cabinet.

■ LED interior lighting

■ Double pane glass doors with Low-E glass (SG Models)

■ High-density polyurethane insulation

The entire cabinet structure is foamed-in-place using high density, HCFC free polyurethane insulation.

■ Adjustable, heavy duty, PE (polyethylene) coated wire shelves

■ Side mount compressor unit

With compressors positioned on the side of the unit, our refrigerators can now be serviced without being moved. Our innovative, front breathing feature also allows this model to be highly efficient in narrow spaces.

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

† ENERGY STAR rated models

NATURAL
 Refrigerant

SPFC
 ISO 9001:2008

ETL
 Intertek

ETL
 Intertek

3 YEAR
 WARRANTY

Compressor
 5 YEAR
 WARRANTY

ENERGY STAR®
 Qualified

Model	Swing Doors	CU./FT.	1/2 Barrels	#of Shelves	HP	AMPS	Crated Weight (lbs.)	L x D* x H† (inches)
TBB-24-60SG-N†	2	16.46	2	4	1/3	2.9	307	61 1/8 x 24 1/2 x 35 3/8
TBB-24-60SB-N6	2	16.46	2	4	1/5	2.0	279	61 1/8 x 24 1/2 x 35 3/8

Ver.20190813

* Depth does not include 1" for door handle (SG Models). Depth does not include 2" for rear spacers. † Height does not include 5" for caster height.

Narrow Back Bars

Underbar Equipment
Super Deluxe Series

Model : TBB-24-60SG-N/SB-N6

ELECTRICAL DATA		
Voltage		115/60/1
Plug Type		ⓘ NEMA 5-15P
Full Load Amperes		2.9 (SG) / 2.0 (SB)
Compressor HP		1/3(SG) 1/5(SB)
Refrigerant		R-290(SG) R-600a(SB)
Cord Length (ft.)		8.5
Lamp (W)		9
DIMENSIONAL DATA		
Capacity	1/2 Barrels	2
	Cubic Feet	16.46
Ext. Length Overall (in.)		61 1/8 (1553mm)
Ext. Depth Overall (in.)*		24 1/2 (623mm)
Ext. Height Overall (in.)†		35 3/8 (900mm)
# of Swing Doors		2
# of Shelves		4
Shelf size (L x D) (in.)		22 7/8 x 18
# of Casters		6EA
Net Weight (lbs.)		265(SG) / 236(SB)
Gross Weight (lbs.)		307(SG) / 279(SB)

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 1" for door handle (SG Models).

Depth does not include 2" for rear spacers.

† 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
- 4" dia. swivel casters standard
- Door locks standard

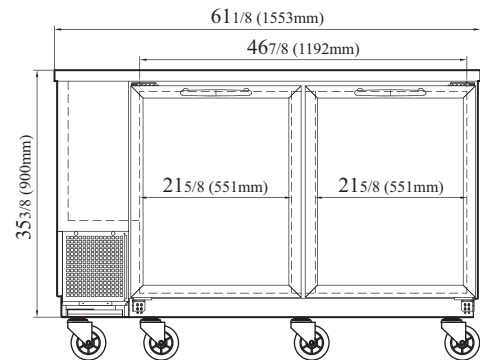
OPTIONAL ACCESSORIES

- 1" caster, 1/2" diameter & 13 TPI: S28R813660 (non-brake)
- 2" caster for underbar series, 1/2" diameter: P0165B0100 (non-brake), P0165B0110 (w/ brake)
- 2.5" caster: 30265H0100 (non-brake), 30265H0200 (w/ brake)
- 5" caster, 1/2" diameter & 13 TPI: M726500100 (non-brake), M726500200 (w/ brake)
- Leveling leg, 1/2" - 13 TPI x 1.54": LFM1213566
- 6" adjustable stainless steel leg: P0121P0100
- Additional PE coated wire shelf: 30278D1000 (Left), 30278D0900 (Right)

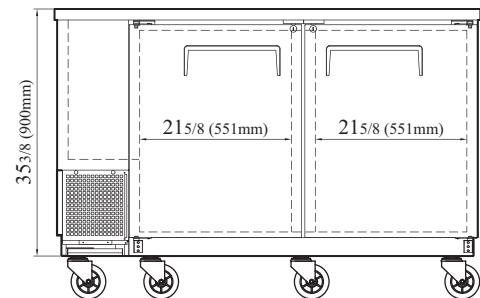
Ver.20190813

PLAN VIEW

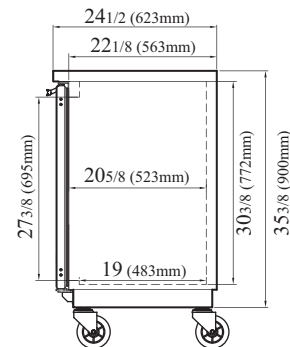
(unit : inch)



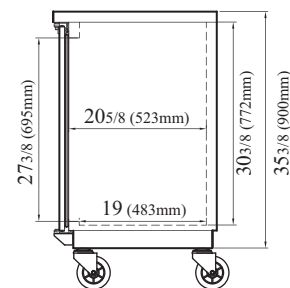
TBB-24-60SG-N FRONT VIEW



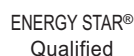
TBB-24-60SB-N6 FRONT VIEW



TBB-24-60SG-N SIDE VIEW



TBB-24-60SB-N6 SIDE VIEW



- 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# 90 - SPARE NO.

<Spare No.>



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 91 - SPARE NO.

<Spare No.>



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 92 - SPARE NO.

<Spare No.>



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 93 - TRASH RECEPTACLE (1 EA REQ'D)

OTHERS

<By Owner>

**THE WILLINGHAM COMPANY****COMMERCIAL KITCHEN DESIGN*****Submittal Sheet***

6/18/2018

ITEM# 94 - 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

PRODUCT SPECIFICATION SHEETS ► Underbar Sinks

Perlick®**UNDERBAR SINKS
SINGLE TANK/STAINLESS STEEL BOWL**

JOB	
AREA	
ITEM NO.	
MODEL NO.	

MODELS
TS Series
TS12HSN



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

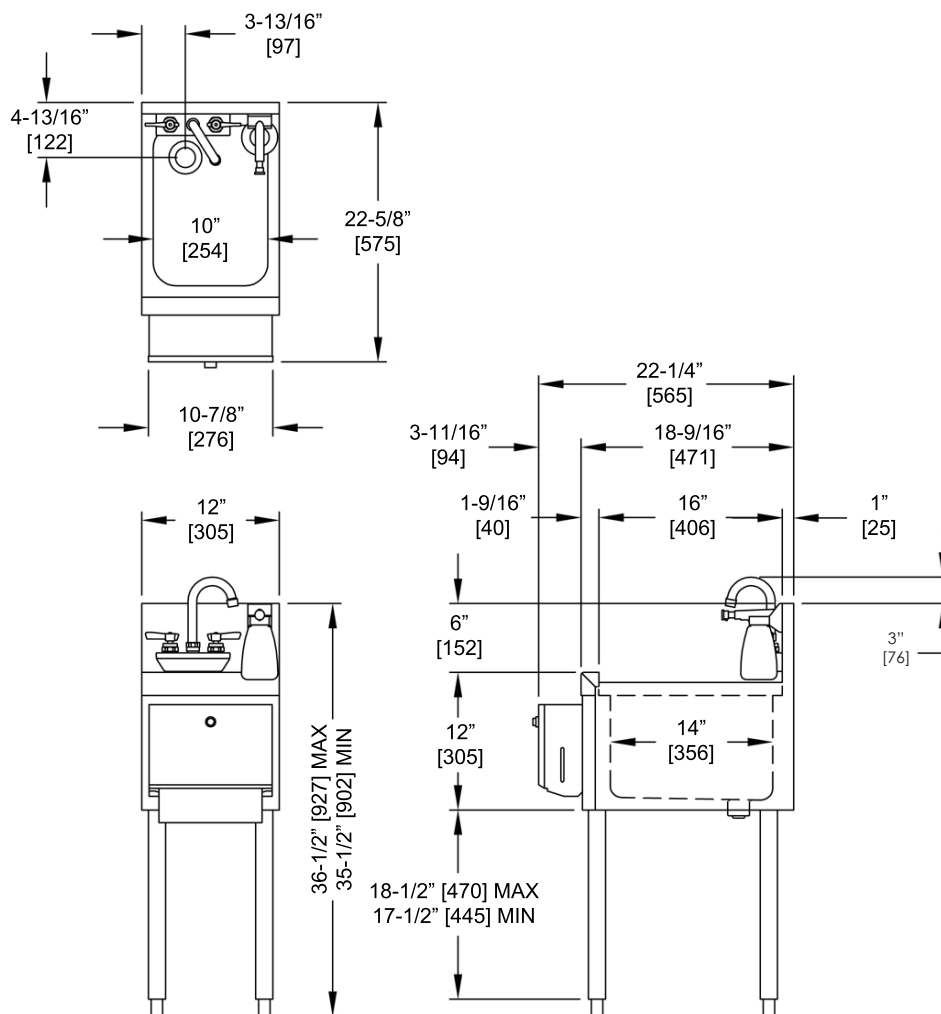
PRODUCT SPECIFICATION SHEETS ► Underbar Sinks



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



Faucet shown for clarity. Must be ordered separately.


THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 95 - ICE BIN (1 EA REQ'D)

Perlick TS30IC

TS Series Underbar Ice Bin/Cocktail Unit, modular, 30"W x 18-9/16"D, approximately 70-lb. ice capacity, 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	SR-S30A	Speed Rail, single, 30" W, stainless steel construction, factory installed
Perlick	1	SRLC-S30	Locking Speed Rail Cover, single, 30" W, stainless steel construction, factory installed (cover only)
Perlick	1		6" Backsplash standard
Perlick	1	ICC30	Ice Chest Covers, 2-piece sliding assembly, 30"W, front & back, stainless steel (for TS, TSD, & TSS ice chests)

STANDARD ICE CHESTS WITHOUT COLD PLATE

**MODELS**

TS Series

☐ TS24IC☐ TS30IC☐ TS36IC☐ TS42IC☐ TS48IC**MODELS**

TSD Series

☐ TSD24IC☐ TSD30IC☐ TSD36IC☐ TSD42IC☐ TSD48IC**Perlick Features**

- Dent resistant ABS top ledge
- Stainless steel legs install without tools and have "Rust Free" thermoplastic feet



GENERATIONS OF
EXCELLENCE

Form No. IC02
Rev. 01.17.2012



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

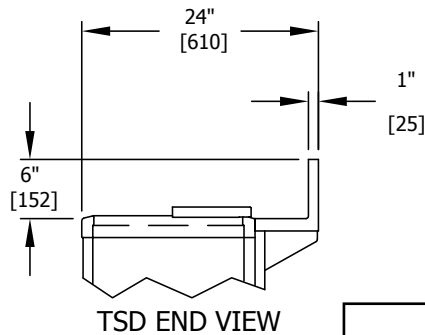
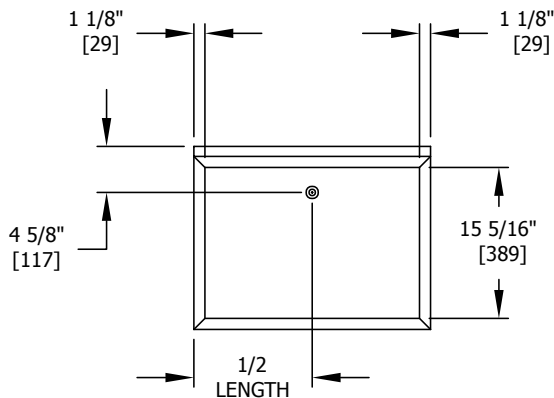
Size and Specifications

Standard Ice Chests without Cold Plate

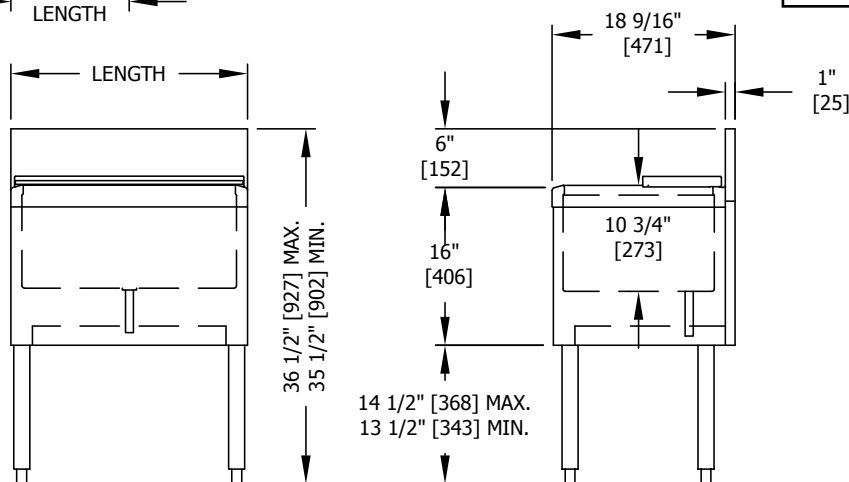


Job _____
 Area _____
 Item No. _____
 Model No. _____

MODEL NOS.	TS(D)18IC	TS(D)24IC	TS(D)30IC	TS(D)36IC	TS(D)42IC	TS(D)48IC
LENGTH IN. (mm)	18" (457)	24" (610)	30" (762)	36" (914)	42" (1067)	48" (1219)
ICE CAP. lbs. (kg)	35" (15.8)	50 (22.7)	70 (31.8)	85 (38.6)	100 (45.4)	115 (52.2)
SHIP WT. lbs. (kg)	50 (22.7)	60 (27.2)	70 (31.8)	80 (36.3)	90 (40.1)	100 (45.4)
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					
COVERS	Stainless steel, two-piece, removable					
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					



Note: Covers not included.



TS END VIEW

Form No. IC02
 Rev. 01.17.2012



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

Perlick is committed to continuous improvement. Therefore, we reserve the right to change specifications without prior notice

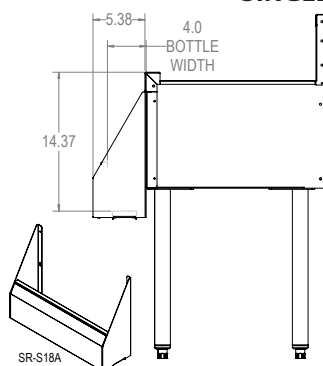
PRODUCT SPECIFICATION SHEETS ► Speed Rails and Locking Covers



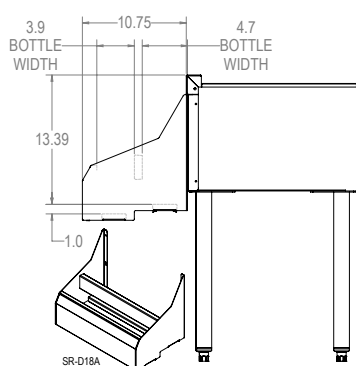
SINGLE, DUAL AND HANG ON SPEED RAILS. SINGLE AND DUAL LOCKING COVERS.

SPEED RAILS

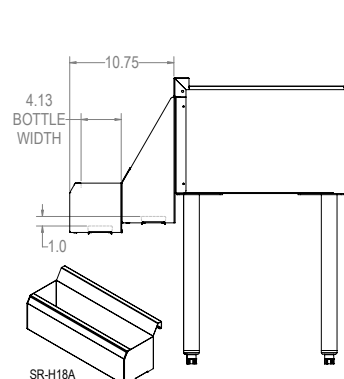
SINGLE



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" (1524)	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.

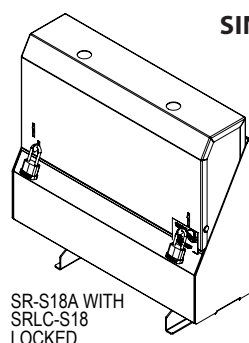


PRODUCT SPECIFICATION SHEETS ► Speed Rails and Locking Covers

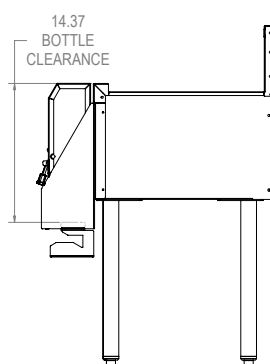
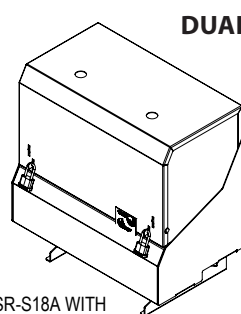


SINGLE, DUAL AND HANG ON SPEED RAILS. SINGLE AND DUAL LOCKING COVERS.

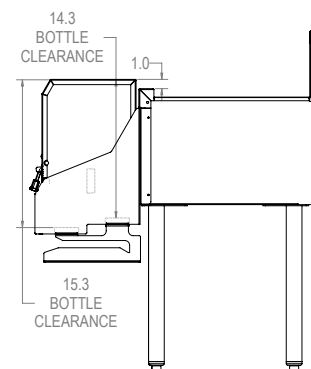
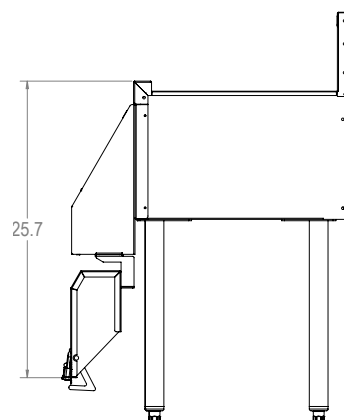
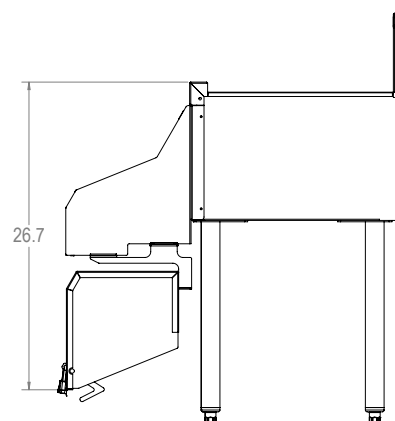
LOCKING SPEED RAIL COVERS (COVER ONLY)

SR-S18A WITH
SRLC-S18
LOCKED

SINGLE

14.37
BOTTLE
CLEARANCESR-S18A WITH
SRLC-D18
LOCKED

DUAL

14.3
BOTTLE
CLEARANCE
1.0
15.3
BOTTLE
CLEARANCESingle cover stored
when not in use.Dual cover stored
when not in use.

(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" (1524)	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	



- 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


THE WILLINGHAM COMPANY
COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 96 - BACK BAR CABINET, REFRIGERATED (1 EA REQ'D)

Turbo Air TBB-24-48SB-N6

Narrow Back Bar Cooler, two-section, 49-1/8"W x 24-1/2"D x 35-3/8"H, 12.2 cu.ft., self-contained, side mount, front breathing, Easy-to-clean Air-filter equipped, (4) PE coated adjustable shelves, LED interior light, stainless steel countertop & black laminated exterior, stainless steel door liners, stainless steel interior walls & floor, white painted galvanized steel interior top, (2) solid doors with locks, R600a Hydrocarbon refrigerant, 1/5 HP, 115v/60/1-ph, 1.8 amps, cord, NEMA 5-15P, cETLus, ETL-Sanitation

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		7 year compressor warranty (self-contained only), (updated warranty & spec sheets pending from Turbo Air)
Turbo Air	1		Caster Set, 4", swivel, locking front wheels, 5"H (overall), standard

REFRIGERATOR MANUFACTURER
Turbo air
 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 :

Narrow Back Bars

*Underbar Equipment
 Super Deluxe Series*

**Model : TBB-24-48SG-N
 TBB-24-48SB-N6**



TBB-24-48SG-N



TBB-24-48SB-N6

Easy to Clean Air Filter
 Front Access



FEATURES & BENEFITS

■ 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.

■ Hydrocarbon refrigerants (R-290 / R-600a)

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).

■ Ergonomically designed doors

Customers' fatigue fades away with easy grip handles and doors that open effortlessly. These features along with self-closing doors make this the ultimate choice in customer convenience.

■ Stainless steel countertop and interior

The exterior of the cabinet is constructed with heavy gauge reinforced stainless steel countertop and wear-resistant black vinyl coated galvanized steel. The interior is painted galvanized steel with reinforced stainless steel floor. Turbo Air Back Bar model guarantees the utmost in cleanliness and long product life. It also adds a touch of style to the most refined setting.

■ Forced air cooling system

Fast cooling and balanced temperature throughout the cabinet.

■ LED interior lighting

■ Double pane glass doors with Low-E glass (SG Models)

■ High-density polyurethane insulation

The entire cabinet structure is foamed-in-place using high density, HCFC free polyurethane insulation.

■ Adjustable, heavy duty, PE (polyethylene) coated wire shelves

■ Side mount compressor unit

With compressors positioned on the side of the unit, our refrigerators can now be serviced without being moved. Our innovative, front breathing feature also allows this model to be highly efficient in narrow spaces.

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



Model	Swing Doors	CU./FT.	1/2 Barrels	#of Shelves	HP	AMPS	Crated Weight (lbs.)	L x D* x H† (inches)
TBB-24-48SG-N	2	12.2	-	4	1/3	2.6	264	49 1/8 x 24 1/2 x 35 3/8
TBB-24-48SB-N6	2	12.2	-	4	1/5	1.8	253	49 1/8 x 24 1/2 x 35 3/8

Ver.20190813

* Depth does not include 1" for door handle (SG Models). Depth does not include 2" for rear spacers. † Height does not include 5" for caster height.

Narrow Back Bars

Underbar Equipment
Super Deluxe Series

Model : TBB-24-48SG-N/SB-N6

ELECTRICAL DATA		
Voltage		115/60/1
Plug Type		Ⓜ NEMA 5-15P
Full Load Amperes		2.6 (SG) / 1.8 (SB)
Compressor HP		1/3(SG) 1/5(SB)
Refrigerant		R-290(SG) R-600a(SB)
Cord Length (ft.)		8.5
Lamp (W)		7.5
DIMENSIONAL DATA		
Capacity	1/2 Barrels	0
	Cubic Feet	12.2
Ext. Length Overall (in.)		49 1/8 (1248mm)
Ext. Depth Overall (in.)*		24 1/2 (623mm)
Ext. Height Overall (in.)†		35 3/8 (900mm)
# of Swing Doors		2
# of Shelves		4
Shelf size (L x D) (in.)		16 3/4 x 18
# of Casters		5EA
Net Weight (lbs.)		231(SG) / 220(SB)
Gross Weight (lbs.)		264(SG) / 253(SB)

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 1" for door handle (SG Models).

Depth does not include 2" for rear spacers.

† 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
- 4" dia. swivel casters standard
- Door locks standard

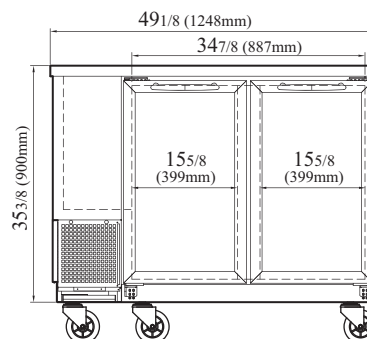
OPTIONAL ACCESSORIES

- 1" caster, 1/2" diameter & 13 TPI: S28R813660 (non-brake)
- 2" caster for underbar series, 1/2" diameter: P0165B0100 (non-brake), P0165B0110 (w/ brake)
- 2.5" caster: 30265H0100 (non-brake), 30265H0200 (w/ brake)
- 5" caster, 1/2" diameter & 13 TPI: M726500100 (non-brake), M726500200 (w/ brake)
- Leveling leg, 1/2" - 13 TPI x 1.54": LFM1213566
- 6" adjustable stainless steel leg: P0121P0100
- Additional PE coated wire shelf: 30278D1000 (Left), 30278D0900 (Right)

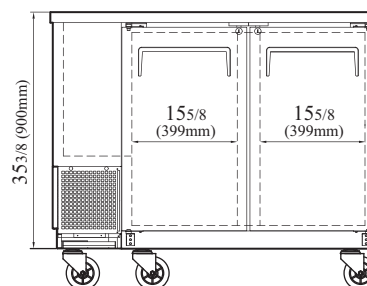
Ver.20190813

PLAN VIEW

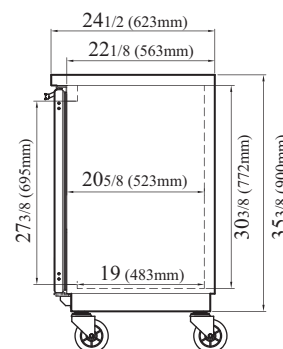
(unit : inch)



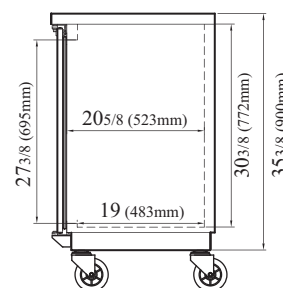
TBB-24-48SG-N FRONT VIEW



TBB-24-48SB-N6 FRONT VIEW



TBB-24-48SG-N SIDE VIEW



TBB-24-48SB-N6 SIDE VIEW



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

Turbo air

GERMAN KNIFE

RADIANCE

Turbo air

TEXAKING



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 97 - FRONT DIE WALL BY MILLWORK (1 EA REQ'D)

By Millwork

<By Other>



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 98 - MILLWORK BUSSING STATION (1 EA REQ'D)

By Millwork

<By Other>



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 99 - MILLWORK OVERSHELF (1 EA REQ'D)

By Millwork

<By Other>



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 100 - SPARE NO.

<Spare No.>



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 101 - SPARE NO.

<Spare No.>



THE WILLINGHAM COMPANY

COMMERCIAL KITCHEN DESIGN

Submittal Sheet

6/18/2018

ITEM# 102 - SPARE NO.

<Spare No.>

**THE WILLINGHAM COMPANY****COMMERCIAL KITCHEN DESIGN**

Submittal Sheet

6/18/2018

ITEM# x - WALK-IN COOLER/FREEZER 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.

**THE WILLINGHAM COMPANY****COMMERCIAL KITCHEN DESIGN**

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)