

03/18/2015



Foodservice Design, Equipment & Supplies

Project:
Hyatt SF
Embarcadero.MAIN
CONTRACT PLUS
5 Embarcadero Center
San Francisco, CA 94111

From:
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To:

MYERS CUTBOOK FOR KITCHEN EQUIPMENT 02/04/2016

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Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 1.0 - SNEEZE GUARD (2 EA REQ'D)

BSI ZG9500-2

Zguard: 59" --- Includes (2) ZGUARD 9500-2 Adjustable w/ Top Shelf Series End Post(s) S/S Post #4 Finish, Brushed ALUMINUM Bracket Finish, 3/8" tempered glass front panels and 3/8" topshelves, (1) 1/4" tempered glass RIGHT end panel, (1) 1/4" tempered glass LEFT end panel, Unit shall be shipped knocked down to accommodate packing and shipping.

Description: SNEEZE GUARD

Notes: Zguard: 59" --- Includes (2) ZGUARD 9500-2 Adjustable w/ Top Shelf Series End Post(s) S/S Post #4 Finish, Brushed ALUMINUM Bracket Finish, 3/8" tempered glass front panels and 3/8" topshelves, (1) 1/4" tempered glass RIGHT end panel, (1) 1/4" tempered glass LEFT end panel, Unit shall be shipped knocked down to accommodate packing and shipping.



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

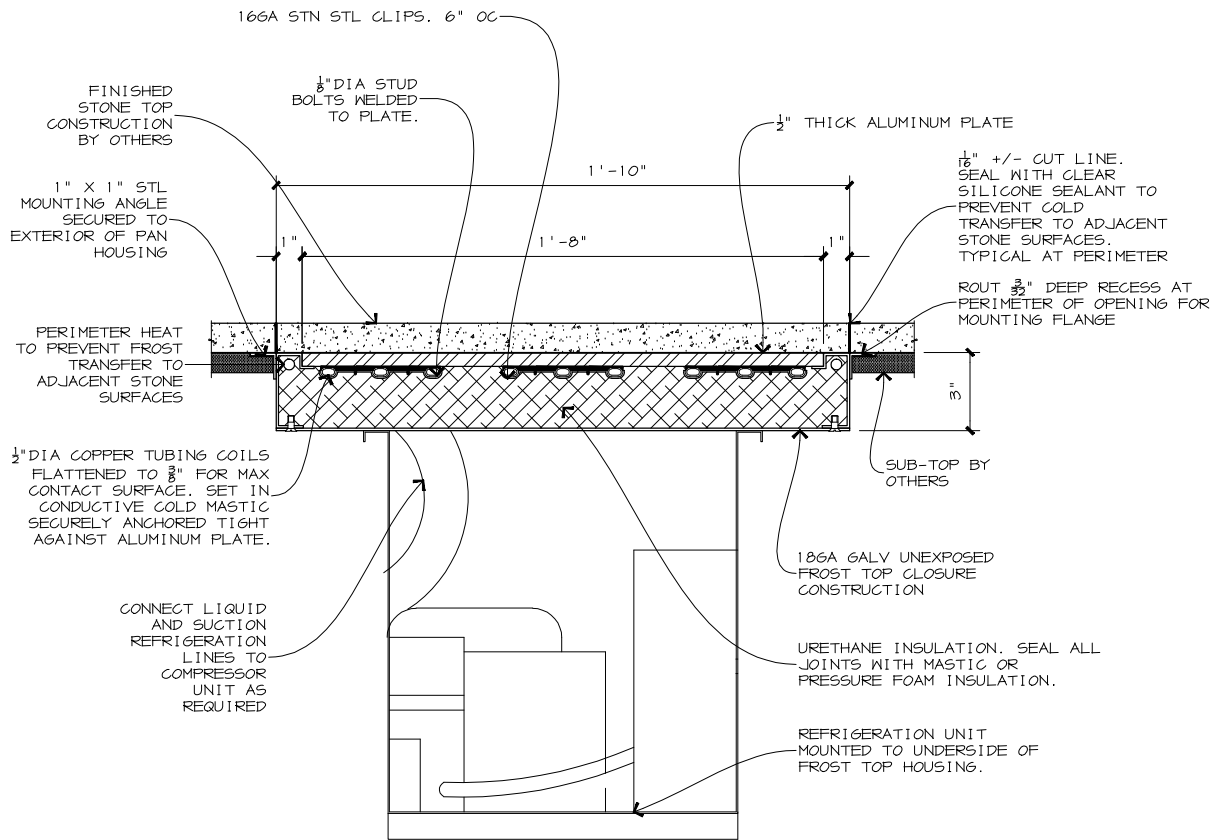
ITEM# 2.0-B7 - FROST TOPS, UNDER STONE (1 LT REQ'D)

KEAS KSS-USFTSC2048

[1] Lot of [2] KSS-USFTSC2048 Under Stone Frost Tops. Specs & dimensions per approved drawings.

The cutsheet for this item can be viewed on item 1.0

Item #2
KSS-USFT
Keas



KEAS MODEL NO. KSS-USFT

Description: FROST TOPS, UNDER STONE

Notes: [1] Lot of [2] KSS-USFTSC2048 Under Stone Frost Tops. Specs & dimensions per approved drawings.



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 3.0 - SPARE NO.

<Spare No.>

The cutsheet for this item can be viewed on item 1.0

Description: Spare No.

Notes:



Submittal Sheet

02/04/2016

ITEM# 5.0 - REACH-IN UNDERCOUNTER REFRIGERATOR (1 EA REQ'D)

Glastender UCR24X-L

Undercounter Refrigerator, 24", one-section, left hinge glass door, s/s interior, s/s exterior front, top & sides, (4) 2" casters, self-contained, 1/4HP, R134a, 6' cord & plug, NSF & UL listed, meets 2008 energy efficiency standards

ACCESSORIES

Mfr	Qty	Model	Spec
Glastender	1		1 year parts & labor warranty, 5 year compressor warranty
Glastender	1		120V/60/1-ph 4.7 amps, std.

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	60	1				4.7	.564	1/4		
2	120	60	1				4.7		1/4		15

ELECTRICAL 1 REMARKS

6' cord & plug



UCR24S-L

UCR24X-R



Intertek

Conforms to ANSI/UL STD 471
Certified to CSA STD
C22.2 No. 120



NSF standard 7 listed
for open food storage

Project: _____	AIA# _____
Item #: _____ Qty: _____	SIS# _____
Model #: _____	

24" X 24" Undercounter Refrigerator

UCR24S-L, UCR24S-R, UCR24X-L, UCR24X-R

Standard Features

- Solid door model meets 2008 energy efficiency standards
- Self-contained with six-foot grounded cord and plug
- All stainless steel interior construction with radius corners for easy cleaning
- Stainless steel exterior front, top and sides
- Special rear access designed to accommodate outlet behind unit and still maintain 24" depth
- CFC free foamed-in-place insulation
- Digital thermostat control with automatic defrost
- Automatic condensate evaporator
- Includes four 2" casters for an overall height of 34"
- Door lock and interior LED lighting standard
- Available with door hinged left or right, specify suffix '-L' or '-R', respectively
- Available with stainless door (UCR24S) or stainless glass door (UCR24X)

Specifications

Electrical

- 115V, 1 phase, 60 Hz, 6.0 full load amps
- Dedicated 15 amp circuit is required
- Includes a 6 foot NEMA 5-15P grounded cord and plug

Refrigeration

- 1/10 HP, R134a refrigerant
- Operating range 34°F (1°C) to 40°F (4°C)



Plumbing

- Automatic condensate evaporator. No drain connection required

Shelving

- Two adjustable coated shelves included

Casters

- Four 2" casters. The two front casters are locking

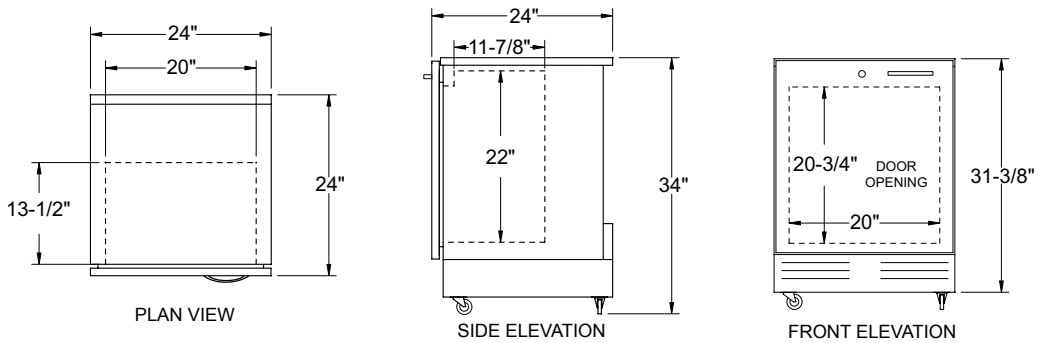
Storage Capacity

- 3.41 cubic feet

Materials

- 22 gauge stainless steel parts include: interior floor, walls, ceiling, and evaporator housing
- 22 gauge stainless steel parts include: front, top and sides of cabinet
- 22 gauge galvanized steel parts include: exterior back
- 20 gauge stainless steel parts include: front, back and side base covers and exterior of door
- 16 gauge galvanized steel parts include: base
- 12 gauge stainless steel parts include: hinges and hinge brackets

Dimensional Information



<p>Glastender, Inc. • 5400 North Michigan Road • Saginaw, MI • 48604-9780 989.752.4275 • 800.748.0423 • Fax 989.752.4444 www.glastender.com</p>	Approval/Notes:

Printed in USA



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 6.0 - INDUCTION RANGE (4 EA REQ'D)

CookTek B652-U2

Incogneeto™ Induction Buffet, under-countertop design, mounts to underside of countertop, temperature selected via control panel or Magneeto™ 2 locator/controller disc, automatic pan detection, lock feature, red LED display, polycarbonate top, aluminum housing, 650 watts, 200-240v/50/60/1-ph, 2.7 amps, 6 ft. cord, NEMA 6-20P, ETL, NSF, CE ACCESSORIES

Mfr	Qty	Model	Spec
CookTek	4		Three year limited parts and labor warranty in US/Canada only
CookTek	4		Destination - US United States or Canada
CookTek	4	MGRFID02	Magneeto™ 2 Locator Disc, wireless communicator tab, temperature sensor, red LED indicator light, pan grips, anti-slip feet, molded plastic construction, use with Incogneeto™ B65x-U induction buffet units only
Creuset	4		Induction Chafers, color and size TBD.

ELECTRICAL



	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	200-240	50/60	1	Cord & Plug		6-20P	2.7	.65			



650 WATT UNDER COUNTER-TOP INCOGNEETO™ INDUCTION BUFFET

B651-U2, B652-U2


Product Name	650 Watt Under Counter-Top Incogneeto™ Induction Buffet	Quantity		Item #	
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Magneeto™ 2 pictured one included with purchase of each unit

Note: Induction buffet units require the use of induction compatible (i.e. magnetic) servingware.



Standard Features

- Under counter-top design, aluminum housing, heavy duty energy efficient electronics, and polycarbonate top
- Easy installation – square ring (supplied) mounts to underside of counter-top and unit snaps into ring
- Units require CookTek Magneeto™ 2 trivet (patent pending) - included with each unit - and standard induction compatible serving dishes. Magneeto™ 2 acts as a temperature sensor, communicator, and locator device which allows heating of induction compatible dishes through stone counter-top
- Units compatible with all natural and engineered stones, 30mm (1¼”) thick with no substrate, or 20mm (¾”) thick with 20mm (¾”) or 12mm (½”) plywood substrate
- Temperature selected via control panel, or Magneeto™ 2 can be programmed via keypad to preset a temperature for automatic control
- Automatic pan detection allows for instant energy transmission to pan, and almost no energy consumption when pan is not present
- Maximum temperature limit prevents damage to servingware, keeps food in the “safe zone”
- Standard Cat 5e or Cat 6 patch cable from unit to control box is included. Replacement cables up to 25ft (7.6m) long may be used but MUST BE SHIELDED
- Lock feature prevents unwanted setting changes
- Red LED display for precise user feedback and control

- Available in 650 watts (100-120VAC - three units per 15 amp circuit, four per 20 amp circuit) and 650 watts (200-240VAC - five units per 15 amp circuit)
- Three year limited warranty in US and Canada only - see warranty statement for full details
- Made in the USA*

Specifications

Shall be a CookTek under counter-top induction buffet unit, model _____ with a total kW rating of 0.65 kW.

Unit shall be manufactured in the United States and constructed of an aluminum housing and polycarbonate top.

Unit shall be built with an auto shut-off feature to prevent overheating, offer self-diagnostics, and have a pan-maximizer feature to ensure maximum heating of any induction compatible pan.

Unit shall operate on _____ power with integral _____ cord and plug (supplied).

NOTE: When mounting, the TOTAL DISTANCE from the top of the unit to the top of the countertop should be 1.57” +/- 0.1” (40mm +/- 3mm) for optimum performance.

*of USA and imported parts

CookTek Induction Systems, LLC
 156 N. Jefferson St. Ste 300
 Chicago, IL 60661-1436, USA
 www.cooktek.com

Tel: 1.312.563.9600 Fax: 1.312.432.6220
 Toll Free: 1.888.COOKTEK (266.5835)
 Toll Free Fax: 1.888.COOKFAX (266.5329)

650 WATT UNDER COUNTER-TOP INCOGNEETO™ INDUCTION BUFFET B651-U2, B652-U2



B65x-U2 14098_A_USINTL



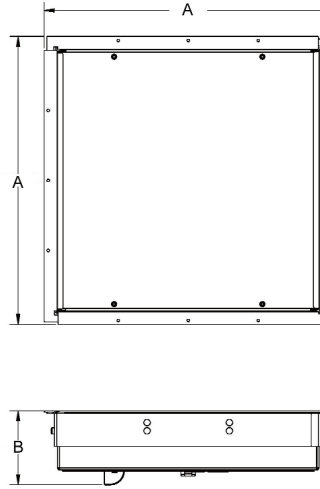
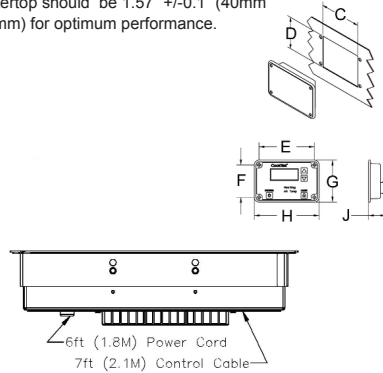
650 WATT UNDER COUNTER-TOP INCOGNEETO™
INDUCTION BUFFET

B651-U2, B652-U2

650 WATT UNDER COUNTER-TOP INCOGNEETO™ INDUCTION BUFFET B651-U2, B652-U2

- Internal cooling fan displaces 70 CFM (2.0m³/min). Adequate cabinet venting should be provided - typically 16in² (100cm²) per unit. The maximum (do not exceed) ambient temperature is 50°C/122°F.
- Cooling clearance: 6" (152mm) below
- When mounting, the TOTAL DISTANCE from the top of the unit to the top of the countertop should be 1.57" +/-0.1" (40mm +/- 3mm) for optimum performance.

Please Note: Do not use with Corian counters



Dimensions		
	inches	mm
A	17.50	445
B	4.50	114
C	2.90	74
D	2.25	57
E	3.26	83
F	1.91	46
G	2.46	62
H	3.81	97
J	1.02	26



Specifications

	B651-U2	B652-U2
Model Number	B651-U2	B652-U2
Power Requirements	100-120VAC, 1Ph	200-240VAC, 1 Ph
Power Consumption	650W (max)	650W (max)
Voltage	100-120VAC, 50/60 Hz	200-240VAC, 50/60 Hz
Amperage	5A (max)	2.7A (max)
Power Range	100-650W	100-650W
Preset Temperatures	150, 160, 175, 190°F / 65, 70, 80, 85°C	150, 160, 175, 190°F / 65, 70, 80, 85°C
Additional Temperature Settings Range	80-190°F / 30-85°C	80-190°F / 30-85°C
Dimensions (in)	17.50" x 17.50" x 4.50"	17.50" x 17.50" x 4.50"
Dimensions (mm)	445 x 445 x 114	445 x 445 x 114
Weight	15 lbs / 6.8 kg	15 lbs / 6.8 kg
Packaged Weight	20 lbs / 9 kg	20 lbs / 9 kg
Packaged Dimensions (in)	20" x 20" x 10"	20" x 20" x 10"
Packaged Dimensions (mm)	508 x 508 x 254	508 x 508 x 254
Power Cord Length	6 ft / 1.8 m	6 ft / 1.8 m
Plug Type	NEMA 5-15P	NEMA 6-20Pin US/Canada - country specific elsewhere
Remote Control Box Cord Length	6 ft / 1.8 m	6 ft / 1.8 m
Warranty	36 months limited parts and labor in US/Canada only - see statement for details	

Note: Ambient air should not exceed 50°C/122°F. Many local codes exist, and it is the Owner and Installer's responsibility to comply with those codes. CookTek continually improves its products and reserves the right to change or improve specifications without notice.

CookTek Induction Systems, LLC
156 N. Jefferson St. Ste 300
Chicago, IL 60661-1436, USA
www.cooktek.com

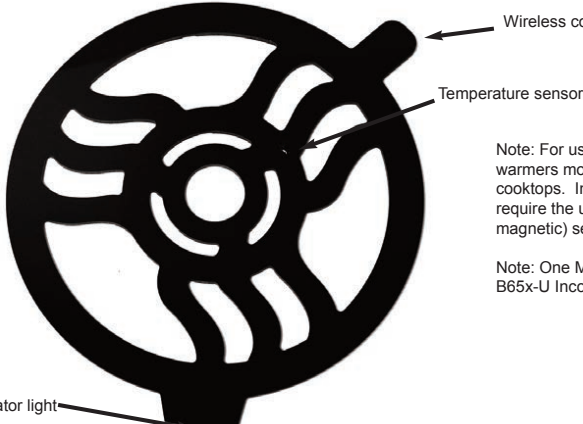
Tel: 1.312.563.9600 Fax: 1.312.432.6220
Toll Free: 1.888.COOKTEK (266.5835)
Toll Free Fax: 1.888.COOKFAX (266.5329)

B65x-U2 14098_A USINTL



MAGNEETO™ 2

MGRFID02

Product Name	Magneeto™ 2	Quantity		Item #			
<div style="display: flex; justify-content: space-between;"> <div style="text-align: center;">  </div> <div style="width: 30%;"> <p>Wireless communicator tab</p> <p>Temperature sensor</p> <p>Note: For use with CookTek induction buffet warmers model B65x-U only - do not use on cooktops. Induction holding and warming require the use of induction compatible (i.e. magnetic) servingware.</p> <p>Note: One MGRFID02 is supplied with every B65x-U Incogneeto™ buffet warmer.</p> </div> </div>							
<p>Standard Features</p> <ul style="list-style-type: none"> • Required for use with the Incogneeto™ under-counter mounted buffet system. Without a Magneeto™ 2 in place and wirelessly connected, the Incogneeto will not heat anything. • Red LED indicates that the Magneeto™ 2 is properly placed - wireless communicator tab must be placed over the "antenna side" of the unit with the LED in either the 3 o'clock or 6 o'clock position • Direct pan contact temperature sensor, accurate to +/-2°F (1.2C°) • Communicates temperature wirelessly to the unit mounted below the countertop • Insulates countertop from heat of pan or chafing dish • Special high-temperature molded plastic • Anti-slip feet to ensure proper placement is maintained • Pan grips to prevent the dish from sliding off or losing contact with the temperature sensor • If units are mounted in an island, place units so that the antenna is on the customer side and the LEDs will be on the server side. If units are mounted under a counter flush with a wall, place units so that the antenna is on the wall side and the LEDs will be on the customer side. Magneeto 2 will work in the 3 o'clock or 6 o'clock positions. • 90 day warranty in USA and Canada only - see warranty statement for international details 			<p>Specifications</p> <p>Shall be a CookTek Magneeto™ 2 trivet, model number MGRFID02.</p> <p>Magneeto™ 2 shall be constructed of high-temperature molded plastic with red LED light and wireless temperature sensor.</p> <p>Magneeto™ 2 shall come equipped with direct pan contact temperature sensor, accurate to +/-2°F (1.2C°).</p> <p>Magneeto™ 2 intended for use on CookTek Incogneeto™ B65x-U induction buffet units only - do not use on cooktops or other buffet units.</p>				
<table border="0" style="width: 100%;"> <tr> <td style="width: 50%; vertical-align: top;"> <p>CookTek Induction Systems, LLC 156 N. Jefferson St. Ste 300 Chicago, IL 60661-1436, USA www.cooktek.com</p> </td> <td style="width: 50%; vertical-align: top; text-align: right;"> <p>Tel: 1.312.563.9600 Fax: 1.312.432.6220 Toll Free: 1.888.COOKTEK (266.5835) Toll Free Fax: 1.888.COOKFAX (266.5329)</p> </td> </tr> </table>						<p>CookTek Induction Systems, LLC 156 N. Jefferson St. Ste 300 Chicago, IL 60661-1436, USA www.cooktek.com</p>	<p>Tel: 1.312.563.9600 Fax: 1.312.432.6220 Toll Free: 1.888.COOKTEK (266.5835) Toll Free Fax: 1.888.COOKFAX (266.5329)</p>
<p>CookTek Induction Systems, LLC 156 N. Jefferson St. Ste 300 Chicago, IL 60661-1436, USA www.cooktek.com</p>	<p>Tel: 1.312.563.9600 Fax: 1.312.432.6220 Toll Free: 1.888.COOKTEK (266.5835) Toll Free Fax: 1.888.COOKFAX (266.5329)</p>						

MAGNEETO™ 2

MGRFID02

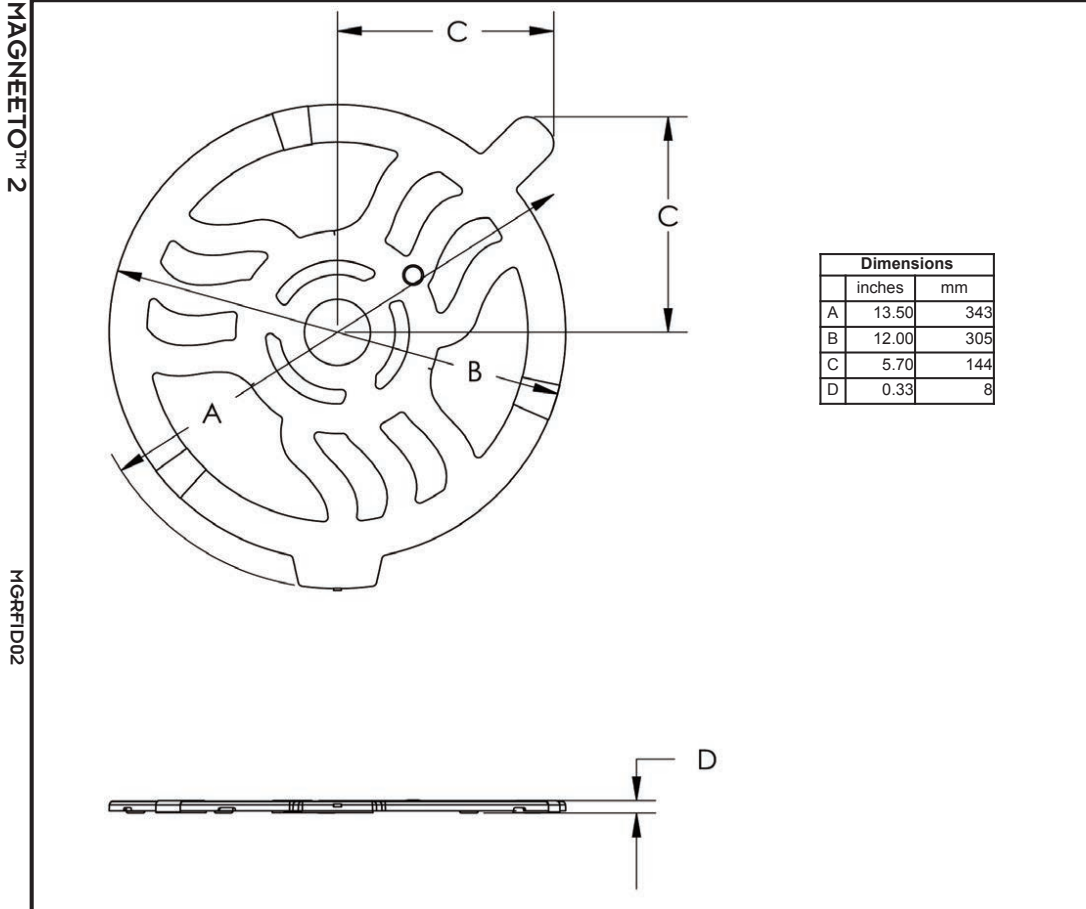


MGRFID02 12157_A_USINTL



MAGNEETO™ 2

MGRFID02



Dimensions		
	inches	mm
A	13.50	343
B	12.00	305
C	5.70	144
D	0.33	8

Specifications

Model Number	MGRFID02
Dimensions (in)	13.50" x 0.33"
Dimensions (mm)	343 x 8
Weight	0.45 lbs / 0.2 kg
Packaged Weight	2.8 lbs / 1.3 kg
Packaged Dimensions (in)	18" x 13" x 4"
Packaged Dimensions (mm)	457 x 330 x 102
Warranty	90 days in USA and Canada - see warranty statement for intl details

Note: Ambient air should not exceed 50°C/122°F. Dedicated circuit required. Many local codes exist, and it is the Owner and Installer's responsibility to comply with those codes. CookTek continually improves its products and reserves the right to change or improve specifications without notice.



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MGRFID02 12157_A_USINTL



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 7.0 - INDUCTION RANGE (4 EA REQ'D)

CookTek B652-U2

Incogneeto™ Induction Buffet, under-countertop design, mounts to underside of countertop, temperature selected via control panel or Magneeto™ 2 locator/controller disc, automatic pan detection, lock feature, red LED display, polycarbonate top, aluminum housing, 650 watts, 200-240v/50/60/1-ph, 2.7 amps, 6 ft. cord, NEMA 6-20P, ETL, NSF, CE
The cutsheet for this item can be viewed on item 6.0

ACCESSORIES

Mfr	Qty	Model	Spec
CookTek	4		Three year limited parts and labor warranty in US/Canada only
CookTek	4		Destination - US United States or Canada
CookTek	4	MGRFID02	Magneeto™ 2 Locator Disc, wireless communicator tab, temperature sensor, red LED indicator light, pan grips, anti-slip feet, molded plastic construction, use with Incogneeto™ B65x-U induction buffet units only
Creuset	4		Induction Chafers, color and size TBD.

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	200-240	50/60	1	Cord & Plug		6-20P	2.7	.65			



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 10.0 - INDUCTION RANGE (1 EA REQ'D)

CookTek B652-U2

Incogneeto™ Induction Buffet, under-countertop design, mounts to underside of countertop, temperature selected via control panel or Magneeto™ 2 locator/controller disc, automatic pan detection, lock feature, red LED display, polycarbonate top, aluminum housing, 650 watts, 200-240v/50/60/1-ph, 2.7 amps, 6 ft. cord, NEMA 6-20P, ETL, NSF, CE
The cutsheet for this item can be viewed on item 6.0

ACCESSORIES

Mfr	Qty	Model	Spec
CookTek	1		Three year limited parts and labor warranty in US/Canada only
CookTek	1		Destination - US United States or Canada
CookTek	1	MGRFID02	Magneeto™ 2 Locator Disc, wireless communicator tab, temperature sensor, red LED indicator light, pan grips, anti-slip feet, molded plastic construction, use with Incogneeto™ B65x-U induction buffet units only
Creuset	1		Induction Chafers, color and size TBD.

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	200-240	50/60	1	Cord & Plug		6-20P	2.7	.65			



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 11.0 - CONVEYOR TOASTER (1 EA REQ'D)

Star QCS1-350

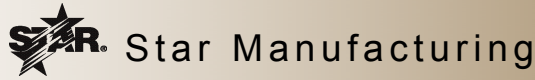
QUIK-SHIP Holman® QCS® Conveyor Toaster, compact, electric, horizontal conveyor, 1-1/2" product opening, 10"W belt (2 slices), 3-3/8"L load-up, attached load-up tray, heated holding bin/unload chute, quartz sheathed heaters, 350 slices per hour

ACCESSORIES

Mfr	Qty	Model	Spec
Star	1		1 year parts & labor warranty, standard
Star	1		120v/60/1-ph, 1.6kw, 13.8 amps, NEMA 5-15P

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	60	1	Cord & Plug		5-15P		1.6			



QCS1 SERIES COMPACT CONVEYOR TOASTERS Models: QCS1-350 & QCS1-500B

QCS Features/Benefits:

- ★ Forced convection system keeps the toaster cool to the touch and extends the life of critical components. The forced convection system increases productivity by circulating pre-heated air into toasting chamber.
- ★ Quartz infrared heaters provide faster, more consistent heating than traditional heating elements.
- ★ *NEW* longer lasting, heavy-duty metal knobs and heavy-duty feet.
- ★ Compact design- requires only 14-1/4" of counter space and the forced convection system allows the unit to be placed against a wall. Other toasters have louvers requiring additional counter space.
- ★ Steady production in a compact foot print -
 QCS1-350 toasts up to 350 slices per hour
 QCS1-500B toast up to 500 bagel halves per hour
- ★ Easy to use control panel takes the guesswork out of speed control settings.
- ★ Variable speed control for perfect color and texture of bread, bagels, English muffins and more!
- ★ Energy efficient operation with power saver switch reducing electricity consumption by 75%. And quartz heaters return to full power in seconds vs. minutes for metal-sheathed elements.
- ★ Extended conveyor belt for easy loading and large warming area for higher production.
- ★ Safe load up area with full width front burn guard and cool to the touch exterior.
- ★ "Smart" crumb tray keeps the bread crumbs from falling under the toaster.
- ★ Heated holding area to keep toast at the perfect temperature.
- ★ 24 hours 7 days a week technical support by Star technicians.
- ★ 120V - plugs in anywhere.



QCS1-350



QCS1-500B

Applications:

Star's Holman QCS compact conveyor toaster has been designed and engineered for the budget minded small volume operation. The QCS toaster is compact and versatile requiring minimal counter space and delivers perfect toast, bagels, buns, English muffins, frozen waffles and more for about the price of a pop up toaster.

Quality Construction:

Holman designs every toaster to stand up to the most rigorous foodservice demands. Stainless steel construction for long lasting durability. Heavy-duty motor, drive chain and conveyor speed control for superior reliability. Conveyor belt tension system for smooth and quiet operation. High performance Quartz Infrared Heaters for superior toasting performance and reliability. Units are easy to disassemble with one-piece cover for cleaning and service. Toasters are furnished with 1" adjustable legs and 4' cord and a standard NEMA 5-15 plug for plug in installation in a grounded 120V outlet.

Warranty:

Holman's conveyor toasters are covered by a one-year parts and labor warranty.



Star Manufacturing - 10 Sunnen Drive - P.O. Box 430129 - St. Louis, MO 63143-3800
 Phone: (314) 678-6303 - FAX: (314) 781-3636 - www.star-mfg.com

H215/1084

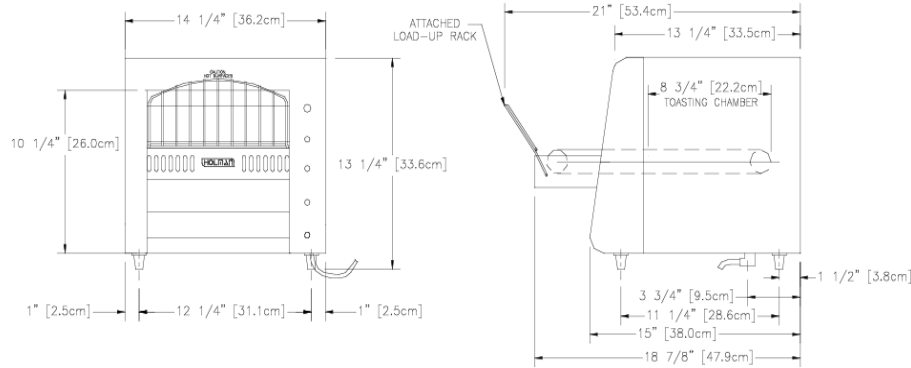
QCS1 Series Toasters



Star Manufacturing

QCS1 Series Toasters

QCS1 SERIES COMPACT CONVEYOR TOASTERS Models: QCS1-350 & QCS1-500B



Performance Data

Model No.	Production Capacities	Product Opening
QCS1-350	Up to 350 slices per hour	1-1/2"
QCS1-500B	Up to 500 bagel halves per hour	1-1/2"

Specifications

Model No.	Dimensions			Shipping Weight lbs. (kg)	Shipping Carton		
	Width Inches (cm)	Depth Inches (cm)	Height Inches (cm)		Width Inches (cm)	Depth Inches (cm)	Height Inches (cm)
QCS1-350	14-1/4" (36.2)	18-7/8" (47.9)	13-1/4" (33.6)	44 (20)	17-3/4" (45.1)	16-1/2" (41.9)	22" (55.9)
QCS1-500B	14-1/4" (36.2)	18-7/8" (47.9)	13-1/4" (33.6)	44 (20)	17-3/4" (45.1)	16-1/2" (41.9)	22" (55.9)

Electrical Data

Model No.	Volts	HZ 1 Phase	Amps	Watts	Heating Elements		NEMA
					Above Belt	Below Belt	
QCS1-350	120	60	13.8	1600	2	2	5-15P*
QCS1-500B	120	60	12.2	1600	2	0	5-15P*

* 5-20P For Canada

Typical Specifications

Compact conveyor toasters are constructed of corrosion resistant stainless steel. Supplied with heavy-duty motor, drive chain and fast heat up quartz infrared heaters. A conveyor belt tension system is supplied for a smooth, quiet operation. Units are supplied with variable speed control, power saver and high limit switch. Extended conveyor belt, crumb tray, heated holding area and full width burn guard are standard. Unit has a one-piece cover for easy access with 1" adjustable legs and a 4' cord. Units are listed with UL, CUL and are UL certified to NSF4. Patent number D459,140. Printed in the U.S.A.

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Star Manufacturing exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.

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Phone: (314) 678-6303 - FAX: (314) 781-3636 - www.star-mfg.com



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 11.1 - SPARE NO.

<Spare No.>

The cutsheet for this item can be viewed on item 1.0

Description: Spare No.

Notes:



Foodservice Design, Equipment & Supplies

Submittal Sheet

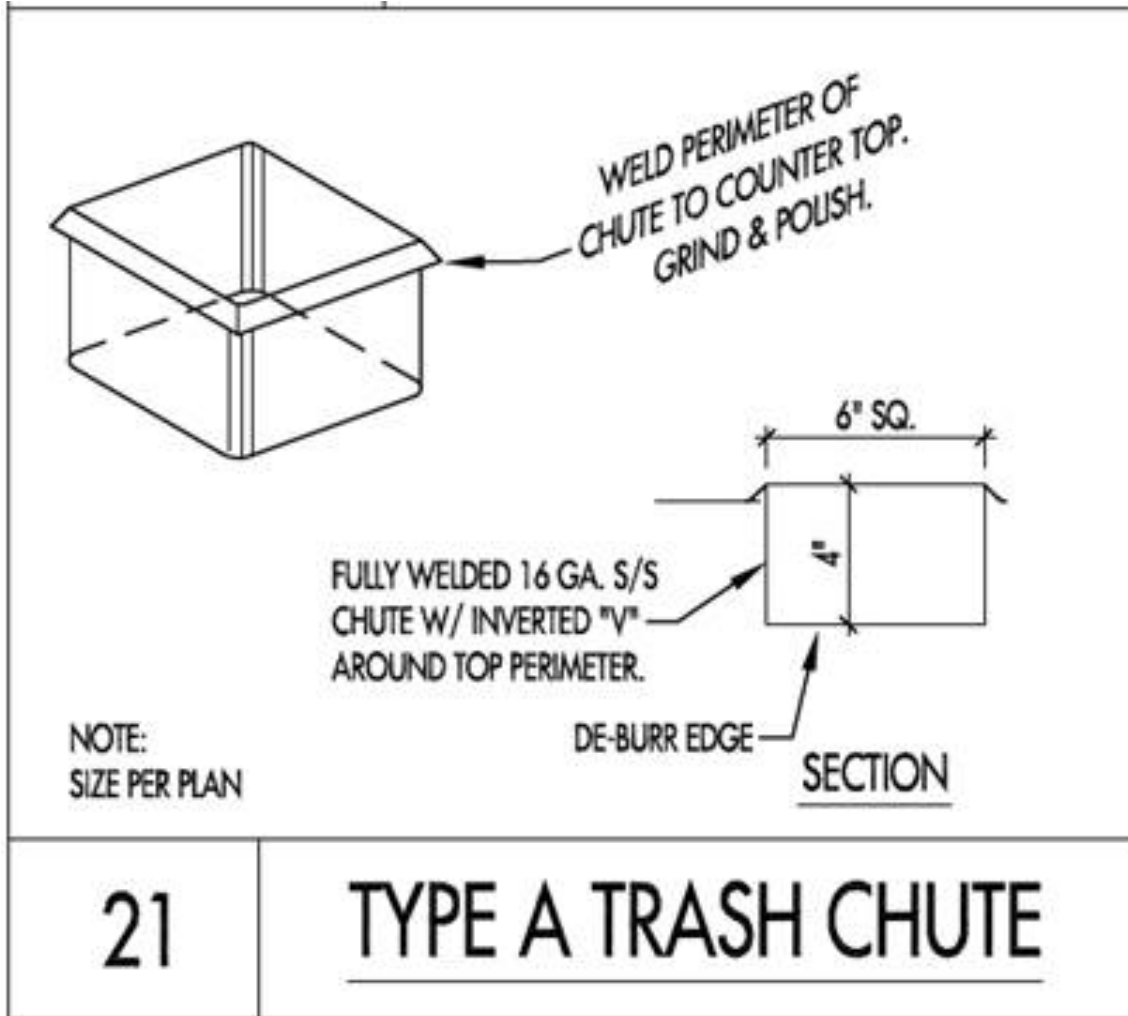
02/04/2016

ITEM# 12.0 - S/S TRASH CHUTE (1 EA REQ'D)

Fabricated CUSTOM

S/S Trash Chute. Specs & dimensions per approved drawings.

The cutsheet for this item can be viewed on item 1.0



NOTE:
SIZE PER PLAN

21

TYPE A TRASH CHUTE

Fabricated

CUSTOM

Description: S/S TRASH CHUTE

Notes: S/S Trash Chute. Specs & dimensions per approved drawings.



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 13.0 - HAND SINK (1 EA REQ'D)

OmniTeam HWB-CHG

Hand Sink, drop-in, with 4" back & side splashes, T&S faucet with wrist blade handles, deck mounted soap dispenser, built-in paper towel dispenser.

The cutsheet for this item can be viewed on item 1.0

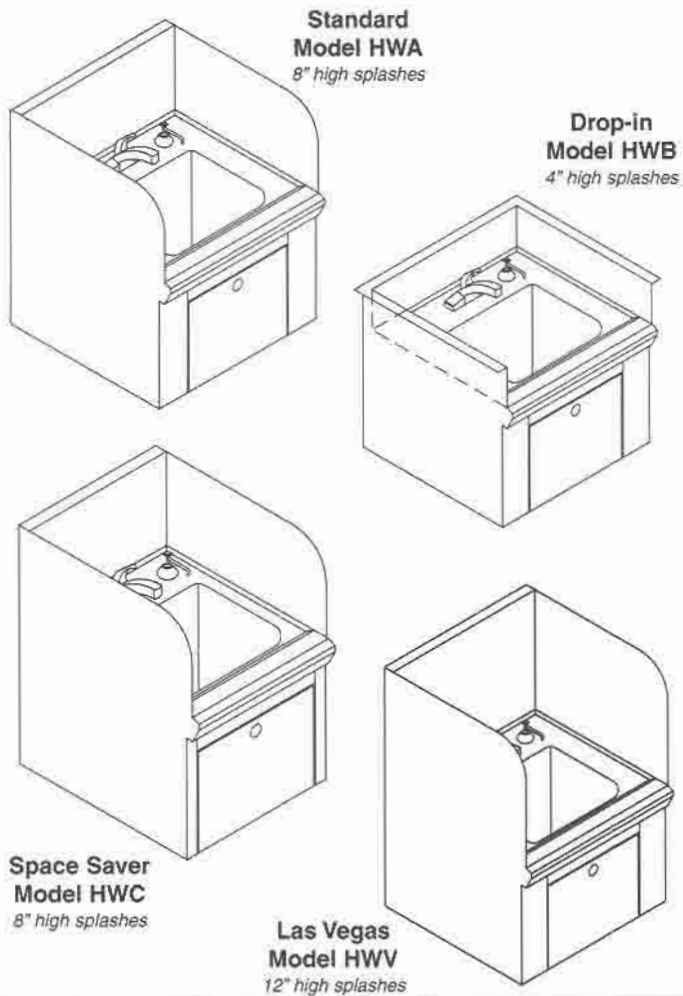
Description: HAND SINK

Notes: Hand Sink, drop-in, with 4" back & side splashes, T&S faucet with wrist blade handles, deck mounted soap dispenser, built-in paper towel dispenser.



HW MODELS

Hand Wash Sinks



PROJECT _____
 ITEM NO. _____
 QTY. _____
 MODEL NO. _____

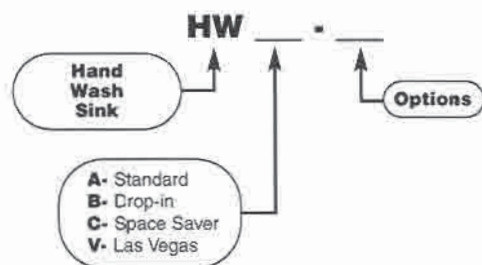
STANDARD		DROP-IN	
LENGTH	MODEL	LENGTH	MODEL
<input type="checkbox"/> 15-1/2"	HWA	<input type="checkbox"/> 15-1/2"	HWB
SPACE SAVER		LAS VEGAS	
LENGTH	MODEL	LENGTH	MODEL
<input type="checkbox"/> 13"	HWC	<input type="checkbox"/> 15-1/2"	HWV

OPTIONS

- CHG** -----Chicago faucet w/wrist blade handles
- TRP** -----"P" trap
- EF** -----electric eye faucet
- RS** -----rear s/s box spacer (specify size when ordering)
- SP1** -----splash-mounted s/s soap dispenser
- LGS** -----front leg assembly (includes two front legs w/ adjustable bullet feet)
- CB** -----cabinet base
- KV** -----knee valve
- FV** -----foot valve
- HB** -----hose bib bracket
- HBV** -----hose bib valve (w/mounting bracket)
- M** -----customized

Model Number Guide

Use this guide to create the model specific to your needs.



STANDARD FEATURES

- ALL WELDED CONSTRUCTION
- SUB TOP - 18 gauge #304 series 18-8 stainless steel.
- EXTERIOR - exterior top, front apron, sides, back, backsplash, and bottom are 18 gauge, 304 series stainless steel.

ALL INCLUSIVE FEATURES:

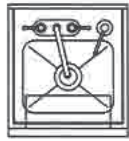
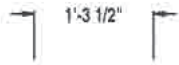
- Pump action soap dispenser in rear deck
- Built-in "c-fold" towel dispenser
- ADA and health dept. approved H/C faucet
- "Z" clip and two angle brackets for attaching to wall
- Stainless steel side splashes





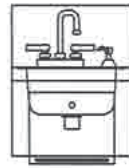
HW MODELS

Hand Wash Sinks

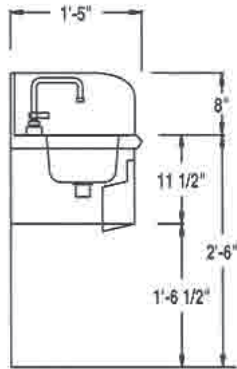


PLAN

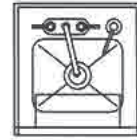
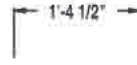
MODEL #HWA



ELEVATION

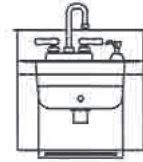


SECTION

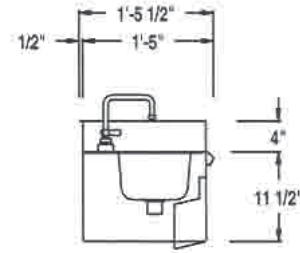


PLAN

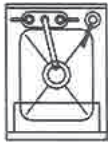
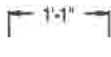
MODEL #HWB



ELEVATION

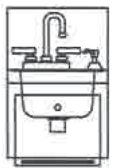


SECTION

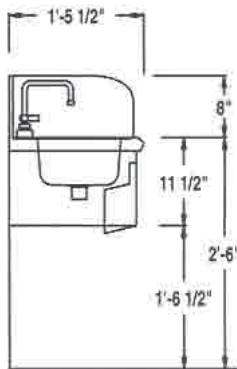


PLAN

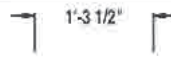
MODEL #HWC



ELEVATION



SECTION

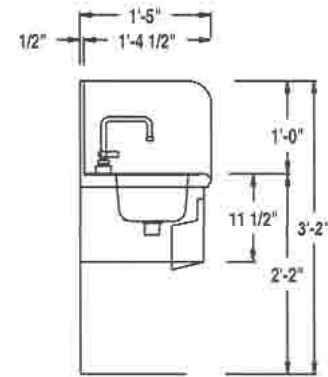


PLAN

MODEL #HWV



ELEVATION



SECTION

MODEL	OVERALL LENGTH	OVERALL DEPTH	BODY HEIGHT	SPLASH HEIGHT	BOWL SIZE	SHIP WEIGHT	CUBE
HWA	15 1/2"	17"	11 1/2"	8"	9.5x11x6D	30	4
HWB	15 1/2"	17"	11 1/2"	4"	9.5x11x6D	30	4
HWC	13"	17"	11 1/2"	8"	9.5x11x6D	30	4
HWV	15 1/2"	17"	11 1/2"	12"	9.5x11x6D	40	4

1/2" HOT & COLD CONNECTIONS
1-1/2" DRAIN

By Owner



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 13.1 - SOAP & TOWEL DISPENSER (1 EA REQ'D)

OWNER

Soap & Towel Dispenser.

<by Owner>

The cutsheet for this item can be viewed on item 1.0

CUSTOM FABRICATED

By Owner

Description: SOAP & TOWEL DISPENSER

Notes: Soap & Towel Dispenser.



Submittal Sheet

02/04/2016

ITEM# 14.0-N10 - REACH-IN REFRIGERATOR (1 EA REQ'D)

Traulsen G10001

Dealer's Choice Refrigerator, Reach-in, one-section, 24.2 cu. ft., self-contained refrigeration, microprocessor controls, stainless steel front & half height doors (hinged left), anodized aluminum sides & interior, (3) epoxy coated shelves (factory installed), 6" high casters, 1/5 HP, cULus, NSF, ENERGY STAR®

ACCESSORIES

Mfr	Qty	Model	Spec
Traulsen	1		115v/60/1ph, 5.8 amps, NEMA 5-15P, standard
Traulsen	2	G1ACC-TK1	Set of 8 pairs #1 type tray slides, for all single section G-series models (with pilasters)

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1									1/5		
2	115	60	1	Cord & Plug		5-15P	5.8				

Project	Quantity	Item #
Model Specified:		CSI Section 11400

**G-Series Reach-In Refrigerators/
Self-Contained**



Equipped with an easy to use microprocessor control!



Model G20010

Model G10010



Model G30010



One, Two & Three Section Models, 32" Deep

Aside from their anodized aluminum side and interior finishes, Traulsen's G-Series "Dealer's Choice" models meet or exceed the standard specifications and performance of most other brands top tier product offerings. Reliable, energy efficient, and durable, with large individual storage capacities, the high quality G-Series line-up includes a wide range of one, two and three section reach-in refrigerator and freezer models, built in our most popular footprints. They are available with either full or half height doors, and the added convenience of a variety of different door hings to choose from. In addition, each also includes a number of user-friendly features, making them one of the best overall equipment values in Foodservice today, and the right fit for nearly any commercial application.

AVAILABLE MODELS

Single Section			Two Section			Three Section		
Model #	Door	Hinging	Model #	Door	Hinging	Model #	Door	Hinging
G10000	Half	Right	G20000	Half	Left-Right	G30000	Half	Left-Right-Right
G10001	Half	Left	G20001	Half	Right-Left	G30001	Half	Left-Left-Right
G10010	Full	Right	G20002	Half	Right-Right	G30002	Half	Right-Right-Right
G10011	Full	Left	G20003	Half	Left-Left	G30003	Half	Left-Left-Left
			G20010	Full	Left-Right	G30010	Full	Left-Right-Right
			G20011	Full	Right-Left	G30011	Full	Left-Left-Right
			G20012	Full	Right-Right	G30012	Full	Right-Right-Right
			G20013	Full	Left-Left	G30013	Full	Left-Left-Left

Standard Product Features

- High Quality Stainless Steel Exterior Front and Door(s)
- Corrosion Resistant Anodized Aluminum One-Piece Sides
- Durable Anodized Aluminum Interior
- Microprocessor Control With LED Temperature Readout
- Top-Mounted, Balanced, Self-Contained Refrigeration System
- Large High Humidity Evaporator Coil Outside The Food Zone
- Load-Sure Guard Protects Against Improper Loading
- Full or Half Length Stainless Steel Doors With Locks
- Self-Closing Doors With Stay Open Feature At 120 Degrees
- Guaranteed For Life Cam-Lift Hinges
- Guaranteed For Life Horizontal Work Flow Door Handle(s)
- Automatically Activated Incandescent Lights
- Damage Resistant Stainless Steel Breaker Caps
- Three (3) Adjustable Epoxy Coated Shelves Per Section, Supported On Shelf Pins (installed at the factory)
- Energy Saving Automatic Non-Electric Condensate Evaporator
- Magnetic Snap-In EZ-Clean Door Gaskets
- Gasket-Protecting Anodized Aluminum Door Liner
- Anti-Condensate Door Perimeter Heaters
- Thermostatic Expansion Valve Metering Device Provides Quick Refrigeration Recovery Times
- Stainless Steel One-Piece Louver Assembly
- 9' Cord & Plug Attached
- Set of Four (4) 6" High Casters With Locks
- Three Year Parts And Labor Warranty
- Five Year Compressor Warranty

Optional Accessory Kits

- Additional Epoxy Coated Shelves*
- No. 1 Type Tray Slides* To Accommodate either: (1) 18" x 26" or (2) 14" x 18" Sheet Pans, Adjustable To 2" O.C.
- No. 4 Type Tray Slides* To Accommodate (1) 18" x 26" Sheet Pans (equips one full section)
- Universal Type Tray Slides* To Accommodate Either (1) 18" x 26" or (2) 14" x 18" Sheet Pans, or (2) 12" x 20" Steam Table Pans, Adjustable To 4" O.C.
- Plated Shelves* (for use in lieu of standard shelving)
- EZ-Change Interiors (#1, universals, universal heavy duty tray slides and shelves)
- 6" High Adjustable Legs (for use in lieu of standard casters)

*Please refer to spec sheet TR35872 for optional accessory kit details.

All optional accessory kits are shipped separately for later installation by others at the jobsite.



* All models are ENERGY STAR® listed. Please refer to www.energystar.gov to view the most up-to-date product listing and performance data.



Listed by Underwriters Laboratories Inc., to U.S. and Canadian safety standards and Listed by NSF International.



Approval: _____



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4401 BLUE MOUND RD.
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Website: www.traulsen.com

FT. WORTH, TX 76106
FAX-MKTG. 1 (817) 624-4302

Project	Quantity	Item #
Model Specified:		CSI Section 11400

Specifications

Construction, Hardware and Insulation

Cabinet exterior front, louver assembly and doors are constructed of 20 gauge stainless steel. Cabinet sides (including returns), interior and door liners are constructed of anodized aluminum. The exterior cabinet top, back and bottom are constructed of heavy gauge aluminized steel. A set of four (4) 6" high casters are included.

Doors are equipped with a gasket protecting metal door pan, removable plug cylinder locks and guaranteed for life cam-lift, gravity action, self-closing metal, glide hinges with stay open feature at 120 degrees. Hinges include a concealed switch to automatically activate the interior incandescent lighting. Guaranteed for life, work flow door handles are mounted horizontally over recess in door which limits protrusion from door face into aiseways.

Gasket profile and Santoprene® material simplify cleaning and increase overall gasket life. Anti condensate heaters are located behind each door opening.

Both the cabinet and door(s) are insulated with an average of 2" thick high density, non-CFC, foamed in place polyurethane.

Refrigeration System

A top mounted, self-contained, balanced refrigeration system using R-134a refrigerant is conveniently located behind the one piece louver assembly. It features an easy to clean front facing condenser, thermostatic expansion valve, air-cooled hermetic compressor, large, high humidity evaporator coil located outside the food zone and a top mounted non-electric condensate evaporator. A 9' cord and plug is provided. Standard operating temperature is 34 to 38°F.

Controller

The easy to use water resistant microprocessor control system is supplied standard. It includes a 3-Digit LED Display, and a Fahrenheit or Celsius Temperature Scale Display Capability.

Interior

Standard interior arrangements include three (3) epoxy coated wire shelves per section, mounted on shelf pins, installed at the factory. Shelves are full-width, and do not have any large gaps between them requiring the use of "bridge" or "junior shelves." Recommended load limit per shelf should not exceed 225 lbs.

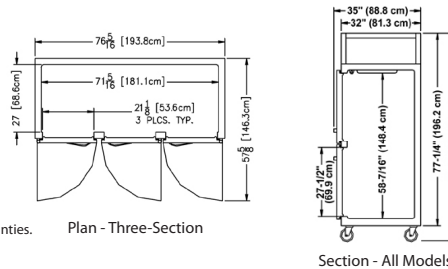
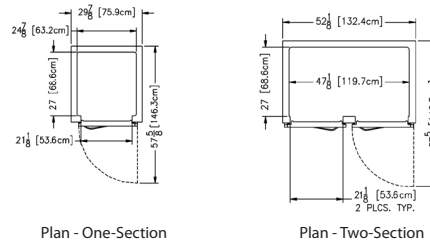
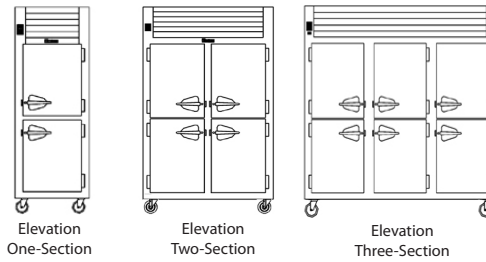
Warranties

Both a three year parts and labor warranty and a five year compressor warranty (self-contained models only) are provided standard.

DIMENSIONAL DATA	1-Section Models	2-Section Models	3-Section Models
Net capacity cu. ft.	24.2 (686 cu l)	46.0 (1303 cu l)	69.1 (1958 cu l)
Length - overall in.	29 ⁷ / ₈ (75.9 cm)	52 ¹ / ₂ (132.4 cm)	76 ⁵ / ₈ (193.8 cm)
Depth - overall in.	35 (88.8 cm)	35 (88.8 cm)	35 (88.8 cm)
Depth - over body in.	32 (81.3 cm)	32 (81.3 cm)	32 (81.3 cm)
Depth - door open 90° in.	57 ⁷ / ₈ (146.3 cm)	57 ⁷ / ₈ (146.3 cm)	57 ⁷ / ₈ (146.3 cm)
Clear door width in.	21 ¹ / ₂ (53.6 cm)	21 ¹ / ₂ (53.6 cm)	21 ¹ / ₂ (53.6 cm)
Clear half-door height in.	27 ⁷ / ₈ (69.9 cm)	27 ⁷ / ₈ (69.9 cm)	27 ⁷ / ₈ (69.9 cm)
Clear full-door height in.	57 ⁷ / ₈ (146.3 cm)	57 ⁷ / ₈ (146.3 cm)	57 ⁷ / ₈ (146.3 cm)
Height-overall on 6" casters ¹	83 ³ / ₄ (211.5 cm)	83 ³ / ₄ (211.5 cm)	83 ³ / ₄ (211.5 cm)
No. Standard Shelves	3	6	9
Shelf area sq. ft. ¹	18.8 (1.75 sq m)	34.6 (3.21 sq m)	51.9 (4.82 sq m)
ELECTRICAL DATA			
Voltage	115/60/1	115/60/1	115/60/1
Feed wires with Ground	3	3	3
Full load amperes	5.8	7.4	8.4
REFRIGERATION DATA			
Refrigerant	R-134a	R-134a	R-134a
BTU/HR H.P. ²	1520 (1/2 HP)	2240 (1/2 HP)	4610 (1/2 HP)
SHIPPING DATA			
Length - crated in.	35 (89 cm)	63 (160 cm)	91 (231 cm)
Depth - crated in.	43 (109 cm)	43 (109 cm)	43 (109 cm)
Height - crated in.	83 ³ / ₄ (212 cm)	83 ³ / ₄ (212 cm)	83 ³ / ₄ (212 cm)
Volume - crated cu. ft.	71 (2011 cu l)	131 (3711 cu l)	189 (5354 cu l)
Net Wt. lbs.	305 (138 kg)	450 (204 kg)	610 (277 kg)
Gross Wt. lbs.	395 (179 kg)	590 (268 kg)	790 (358 kg)

NOTES

- NOTE: Figures in parentheses reflect metric equivalents.
- 1= Figure shown reflects the area of standard shelf compliment plus the additional storage area available on the cabinet bottom.
- 2= Based on a 90 degree F ambient and 20 degree F evaporator. For remote data please refer to spec sheet TR3587.
- 3= 12" Top clearance preferred for optimum performance and service access.



Equipped With One NEMA 5-15 P Plug

NOTE: When ordering please specify: Voltage, Hinging, Door Size, Options and any additional warranties. Continued product development may necessitate specification changes without notice. Part No. TR35787 (revised 7/13)

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G-Series Accessory Kits

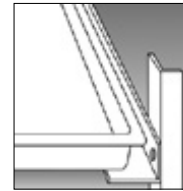
All G-Series accessory kits are pre-packaged for easy installation at the job site.

Tray Slides

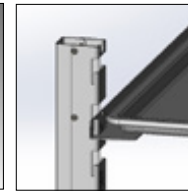
Spacing

#1 Tray Slides - Standard 16 ga. Stainless Steel Angle Type For Bottom Support Of: (1) 18 x 26" Pan or (2) 14 x 18" Pans	2"	3"	4"	5"
Behind full height door-all models	28	19	14	11
Behind upper half height door-all models	13	9	7	5
Behind lower half height door-all models	13	9	7	5
#1 Tray Slides - EZ-Change Interior	2"	4"		
Behind full height door-all models	26	13		
Behind half height door-all models	12	6		

#1 Tray Slides Standard

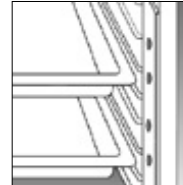


#1 Tray Slides EZ-Change



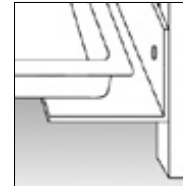
#4 Tray Slides - Standard Plated Steel Rod Type Of Rim Support Of: (1) 18 x 26" Pan (one pair #4 Tray Slides Accommodates one half section)	1 1/2"
Behind full height door-all models	38
Behind upper half height door-all models	18
Behind lower half height door-all models	18

#4 Tray Slides Standard



Universal Tray Slides - Standard* 16 ga. Stainless Steel Angle Type For Bottom Support Of: (1) 18 x 26" Pan or (2) 14 x 18" Pans or (2) 12 x 20" Pans (heated cabinets decrease quantity by 1, not available for two section models)	4"	5"	6"
Behind full height door-all models	14	11	9
Behind upper half height door-all models	6	5	4
Behind lower half height door-all models	7	5	4
Universal Tray Slides - EZ-Change Interior*	2 1/4"	4 1/2"	
Behind full height door-all models	22	11	
Behind half height door-all models	11	5	
Heavy-Duty Universal Tray Slides - EZ-Change Interior*	4 1/2"	9"	
Behind full height door-all models	11	5	
Behind half height door-all models	5	2	

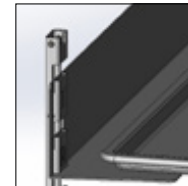
Universal Tray Slides Standard



Universal Tray Slides EZ-Change



Heavy-Duty Universal Tray Slides EZ-Change




Shelves

Capacity	Std.	Max.
Behind full height door mounted on standard shelf pins	3	9
Behind half height doors mounted on standard shelf pins	3	8
Behind full height door mounted on optional pilasters	3	13 (4" spacing)
Behind half height doors mounted on optional pilasters	3	12 (4" spacing)

NOTES:

- The above quantities reflect those possible with G-Series units built after December 2006. For maximum tray slide and shelf quantities possible for models built prior to that date please contact the factory.
- The above quantities represent the maximum amount of tray slides recommended by Traulsen to achieve best air circulation and refrigeration performance.
- Optional tray slides are not available for Compact Undercounter, Compact Prep Tables and Spacesaver models
- EZ-Change Interior Universal Tray Slides max weight 75 lbs. EZ-Change Heavy Duty Universal Tray Slides max weight 125 lbs.*
- Universal Tray Slides are not available for two section heated cabinets.*

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G-Series Accessory Kits

NOTE: Each kit includes all necessary mounting hardware except where noted. All G-Series accessory kits are pre-packaged for easy installation at the job site.

One Section Models

<p>G1ACC-TK1 8 Pairs #1 Tray Slides</p> <p>G1ACC-TK2 2 Pairs #4 Tray Slides</p> <p>G1ACC-TK4 7 Pairs Universal Tray Slides</p> <p>G1ACC-SHLF1 3 Epoxy Coated Shelves on Pins</p> <p>G1ACC-SHLF2 3 Epoxy Coated Shelves on Pilasters</p> <p>G1ACC-SHLF3 3 Plated Shelves on Pins</p> <p>G1ACC-SHLF4 3 Plated Shelves on Pilasters</p>
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Two Section Models

<p>(left)</p> <p>G23ACC-TK1LR 8 Pairs #1 Tray Slides</p> <p>G23ACC-TK2LR 2 Pairs #4 Tray Slides</p> <p>G23ACC-TK4LR* 7 Pairs Universal Tray Slides</p> <p>G23ACC-SHLF1 3 Epoxy Coated Shelves on Pins</p> <p>G23ACC-SHLF2 3 Epoxy Coated Shelves on Pilasters</p> <p>G23ACC-SHLF3 3 Plated Shelves on Pins</p> <p>G23ACC-SHLF4 3 Plated Shelves on Pilasters</p>	<p>(right)</p> <p>G23ACC-TK1LR 8 Pairs #1 Tray Slides</p> <p>G23ACC-TK2LR 2 Pairs #4 Tray Slides</p> <p>G23ACC-TK4LR* 7 Pairs Universal Tray Slides</p> <p>G23ACC-SHLF5 3 Epoxy Coated Shelves on Pins</p> <p>G23ACC-SHLF6 3 Epoxy Coated Shelves on Pilasters</p> <p>G23ACC-SHLF7 3 Plated Shelves on Pins</p> <p>G23ACC-SHLF8 3 Plated Shelves on Pilasters</p>
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Three Section Models

<p>(left)</p> <p>G23ACC-TK1LR 8 Pairs #1 Tray Slides</p> <p>G23ACC-TK2LR 2 Pairs #4 Tray Slides</p> <p>G23ACC-TK4LR 7 Pairs Universal Tray Slides</p> <p>G23ACC-SHLF1 3 Epoxy Coated Shelves on Pins</p> <p>G23ACC-SHLF2 3 Epoxy Coated Shelves on Pilasters</p> <p>G23ACC-SHLF3 3 Plated Shelves on Pins</p> <p>G23ACC-SHLF4 3 Plated Shelves on Pilasters</p>	<p>(center)</p> <p>G3ACC-TK1C 8 Pairs #1 Tray Slides</p> <p>G3ACC-TK2C 2 Pairs #4 Tray Slides</p> <p>G3ACC-TK4C 7 Pairs Universal Tray Slides</p> <p>G3ACC-SHLF5 3 Epoxy Coated Shelves on Pins</p> <p>G3ACC-SHLF6 3 Epoxy Coated Shelves on Pilasters</p> <p>G3ACC-SHLF7 3 Plated Shelves on Pins</p> <p>G3ACC-SHLF8 3 Plated Shelves on Pilasters</p>	<p>(right)</p> <p>G23ACC-TK1LR 8 Pairs #1 Tray Slides</p> <p>G23ACC-TK2LR 2 Pairs #4 Tray Slides</p> <p>G23ACC-TK4LR 7 Pairs Universal Tray Slides</p> <p>G23ACC-SHLF9 3 Epoxy Coated Shelves on Pins</p> <p>G23ACC-SHLF10 3 Epoxy Coated Shelves on Pilasters</p> <p>G23ACC-SHLF11 3 Plated Shelves on Pins</p> <p>G23ACC-SHLF12 3 Plated Shelves on Pilasters</p>
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EZ-Change Kits

	One & Three Section (center only) Models
G13ACC-1EZ	4 Pairs #1 Tray Slides with Pilasters
G13ACC-UEZ	3 Pairs Universal with Pilasters
G13ACC-HDUEZ	3 Pairs Heavy Duty Universal with Pilasters
	Two & Three Section Models (left & right only)
G23ACC-1EZ	4 Pairs #1 Tray Slides with Pilasters
G23ACC-UEZ	3 Pairs Universal with Pilasters*
G23ACC-HDUEZ	3 Pairs Heavy Duty Universal with Pilasters*
	Other Accessory Kits
GSACC-1EZ	1 Pair #1 EZ Tray Slides
GSACC-UEZ	1 Pair Universal EZ Tray Slides*
GSACC-HDUEZ	1 Pair Heavy Duty Universal EZ Tray Slides*

Additional Shelves, Tray Slides & Supports

(mounting hardware not included)

	One Section Models
G1ACC-SHLF5	1 Epoxy Coated Shelf with Pins & Clips
G1ACC-SHLF6	1 Plated Shelf with Pins & Clips
	Two & Three Section Models (left & right section only)
G23ACC-SHLF9	1 Epoxy Coated Shelf with Pins & Clips for Left Section
G23ACC-SHLF10	1 Plated Shelf with Pins & Clips for Left Section
G23ACC-SHLF11	1 Epoxy Coated Shelf with Pins & Clips for Right Section
G23ACC-SHLF12	1 Plated Shelf with Pins & Clips for Right Section
	Three Section Models (center only)
G3ACC-SHLF15	1 Epoxy Coated Shelf with Pins & Clips for Center Section
G3ACC-SHLF16	1 Plated Shelf with Pins & Clips for CenterSection
	Other Accessory Kits
GSACC-#1TS	1 Pair #1 Type Tray Slides
GSACC-#4TS	1 Pair #4 Type Tray Slides
GSACC-UVTS	1 Pair Universal Type Tray Slides
GSACC-PLSTS	Mounting Hardware for Shelves on Pilasters & Clips**
GSACC-LEGS	Set of Four 6" High Legs
GSACC-CK3	Set of Four 4-5/8" High Casters

NOTES:

1. Includes the mounting hardware only to allow the use of the existing shelving to replace the standard shelf pin arrangement of any model/section G-Series unit to have pilasters and clips instead.**
2. Universal tray slides are excluded from two section heated cabinets.*

Continued product development may necessitate specification changes without notice. Part No. TR35872 (REV. 08-25-14)

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Fabricated

CUSTOM

Item #15.0



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 15.0 - S/S BEVERAGE COUNTER (1 EA REQ'D)

Fabricated CUSTOM

S/S Counter, includes trash chute and drip trough. Specs & dimensions per approved drawings.

The cutsheet for this item can be viewed on item 1.0

CUSTOM FABRICATED

Fabricated

CUSTOM

Description: S/S BEVERAGE COUNTER

Notes: S/S Counter, includes trash chute and drip trough. Specs & dimensions per approved drawings.

Fabricated

CUSTOM

Item #15.1



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 15.1 - S/S WALL SHELF, 2-TIER (1 EA REQ'D)

Fabricated CUSTOM

S/S Wall Shelf, 2-Tier. Specs & dimensions per approved drawings.

The cutsheet for this item can be viewed on item 1.0

CUSTOM FABRICATED

Fabricated

CUSTOM

Description: S/S WALL SHELF, 2-TIER

Notes: S/S Wall Shelf, 2-Tier. Specs & dimensions per approved drawings.



Submittal Sheet

02/04/2016

ITEM# 17.0 - ESPRESSO CAPPUCCINO MACHINE (1 EA REQ'D)

Rancilio/Egro EGRO ONE-TOUCH TOP MILK XP NMS

EGRO ONE Touch Top Milk XP, super-automatic with New Milk System, one piece foamer & coffee outlet, easy 3 step automatic cleaning program, 5.7" full color touchscreen user interface with eight customizable pages for up to 48 drink selections, upload videos, images, & drink parameters via built in USB port, hot water dispenser, one automatic foamer head, above the counter refrigerator, 220v/1-ph, NEMA 6-30R

ACCESSORIES

Mfr	Qty	Model	Spec
Rancilio/Egro	1		Installation
Rancilio/Egro	1		2 year parts, 1 year labor warranty, 1 PM visit
Rancilio/Egro	1		220v/1-ph, NEMA L6-30R, standard
Rancilio/Egro	1		Americano bypass

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	220-240	50	1	Cord & Plug		NEMA L6-30		6.6			

one

Touch | Keypad Top-Milk XP NMS

Coffee, Hot Water, C-Lever Steam and Milk
Touch Screen or Keypad user interface



NEW COFFEE SYSTEM **NEW MILK SYSTEM**

*Extreme flexibility
for refined performances*

Egro ONE Top-Milk XP NMS is endowed with two milk outlets for the simultaneous delivery of beverages whose quality is beyond compare. With the Multi-Milk Selection option, the operator may make a highly versatile use of two different types of milk. Also available in the TWO Top-Milk XP NMS configuration for an unrivalled performance.

up to **250** espressos / hour
up to **180** coffees / hour

up to **250** cappuccinos / hour
up to **150** latte macchiato / hour



Two main versions:

ONE Touch
with a large 5.7" touch display

ONE Keypad
with a traditional keypad.

The ONE Touch has an advanced user interface with a 5.7" touchscreen graphic display in full colour.

The easy-to-use user interface guides the barista through the choice of products. The multi-colored page system enables the barista to choose from 48 products, each one with its own attractive user-friendly icon. Restricted access technical menus offer the machine administrator a wide range of additional functions, such as precisely defining the ingredients of each individual drink, creating new drinks, checking machine consumption, running diagnostic checks and regularly cleaning the machine with step-by-step procedures shown on the display.



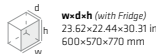
POWDER MODULE. The Powder Module allows for the management of a great number of beverages in powder form. It is an external device positioned on the right hand side of the machine and consists of two hoppers that may either be used with one powder or may operate sepa-

ately with different aromatized, spiced, caramelized, chocolate-based and milk powders. An alternative high-performing solution that is well suited to all those venues wishing to offer their customers an increasingly varied and exhaustive choice of beverages.





ONE Touch | Keypad Top-Milk XP NMS



w-d-h (with Fridge)
23.62x22.44x30.31 in
600x570x770 mm

ONE Touch Top-Milk XP NMS | ONE Keypad Top-Milk XP NMS

DELIVERY CAPACITY

Espresso (cups / hour)	250
Coffee (cups / hour)	180
Cappuccino (cups / hour)	250
Latte Macchiato (cups / hour)	150

PERFORMANCE DATA

Fresh Brew Coffee (litres / hour)	18
Hot Water (litres / hour)	36
Manual Milk Heating time (seconds)*	25
Fresh Milk Capacity (litres)	6.5
Hot Milk Delivery (litres / hour)	50
Daily Cleaning Time (minutes)	6

TECHNICAL DATA

Weight (lb / kg)	189.6 lb / 86 kg
Power Supply (phases - Volt)	1N -220V-240V / 2N -380-415V
Power Rating (kW)	6.6 kW / 3.6 kW

FEATURES

Hot Water Outlet	●
4-TEA / Hot-water temperature control system for tea	● -
C-Lever Steam / Manual steam wand	●
iSteam / Totally automatic steam wand	○
Cool Touch / Steam wand	○
Simultaneous coffee, hot water and steam delivery	●
Milk Foamer Heads	2
Bypass for "Americanos or Breakfast Coffee"	○
Number of Selectable Products	up to 48 up to 16
Second Grinder	○
Number of Boilers	2
Dura-Brew / Advanced brewing technology	●
ABM.07 / Advanced Boiler Management	●
V-FLEX / Voltage stabilizer	●
EASY-FIX / Advanced diagnostics	●
LOADSHOW / Touchscreen graphic display	● -
Functional Lights	●
Cool Box 6.5	-
Fridge	●
Option Self	○
Central Hot Water Outlet	○
Lock Package	○
Powder Inlet	●
Ejection Device for Waste Coffee Drawer	○
Built-in kit for Trolley	○

FRIDGE OPTIONS

Multi Milk Selection	○
Automatic Milk Level Monitoring	●
Extension for under-counter refrigerator	○

ADD-ONS

Cup Warmer	○
Powder Module	○
Various Payment Systems	○

(*) from 41 F to 158 F (5°C to 70 °C) / 16.9 oz (500 ml)

● Included ○ Optional - Not available



NEW MILK SYSTEM. Egro ONE Top-Milk XP NMS offers customers the possibility to choose from a vast range of milk solutions, specially studied to satisfy the multitude of commercial formats operating in the Ho.Re.Ca sales channel. Now regulated by means of appropriate software, the temperature and consistency of milk-based beverages are variables that may easily be configured and modified by a technician. The new dispensing spout, consisting of a single component that is easy to remove and take apart into two pieces, ensures perfect hygiene. The patented MLR (Milk Line Rinsing) system makes it possible to effect and to set a rapid rinsing phase with the aid of cold water and air, which safeguards the environment and reduces electricity consumption. The quick and simple daily washing cycle has been automated to such an extent that the barista just has to add the detergent.

NEW FRIDGE. Egro ONE Top-Milk XP NMS has an innovative fridge equipped with a convenient external display, which is supplied as a standard feature. The new Fridge, whose storage capacity is equivalent to 6.5 litres, is supplied with a capacitive sensor to accurately monitor the milk level in the tank. With the Multi-Milk Selection add-on, the user may operate with two different kinds of milk to satisfy the most demanding palates. All configurations offered with the ONE Top-Milk XP NMS version allow for the refrigeration unit to be positioned under the counter, if so desired.



DURA-BREW. The international spirit of Egro ONE is underscored by the enhanced brewing group in stainless steel 18 grams, created for the specific purpose of enabling the preparation of coffee beverages in perfect American and North European style. The brewing unit boasts a revolutionary patented hermetic closing system, which requires less maintenance and reduces the overall running costs of the machine.

www.ranciliogroup.com

www.facebook.com/RancilioGroup
Rancilio Group Channel





Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 17.1 - WATER FILTER ACCESSORY (1 EA REQ'D)

Everpure EV433923

Claris Head 3/8" QCF (Contact your local Everpure/SHUR-flor representative for availability)

ACCESSORIES

Mfr	Qty	Model	Spec
Everpure	1	EV433911	Claris Filter Cartridge, medium, carbon, 5-stage filtration, removes particles to 5 micron, .50 gpm service flow rate, rated for 660 gallons for espresso applications & 790 gallons for ocs/coffee applications based on water hardness of 180 ppm with standard bypass settings, 29-116 psi (2-8 bar) pressure requirement, temp 39°-86°F (Contact your local Everpure/SHUR-flor representative for availability)
Everpure	1	EV433931	Claris Flow Meter US (Contact your local Everpure/SHUR-flor representative for availability)
Everpure	1	EV433940	Claris Test Kit (Contact your local Everpure/SHUR-flor representative for availability)
Everpure	1	EV979580	E-SERIES 10" Coarse Prefilter, clear housing with EC110 replaceable prefilter Cartridge, larger dirt & rust particles
Everpure	1		1 year warranty for replaceable elements (filter & water treatment cartridges) and 5 year warranty (the entire system excluding replaceable elements) from date of purchase

WATER

WASTE

WATER										WASTE	
	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE	INDIRECT SIZE	DIRECT SIZE
1				3/8						1	



EVERPURE® CLARIS SINGLE HEAD EV4339-23

FILTER HEAD WITH 3/8" QC FITTINGS EXCLUSIVELY FOR CLARIS REPLACEMENT CARTRIDGES

Claris Single Head: EV4339-23



APPLICATIONS

Coffee	Combi steamers and self-cooking systems
Espresso	Steam cookers and ovens
Hot drink vending	Brewed iced tea

FEATURES • BENEFITS

Commercial quality filter head is designed exclusively to fit Claris filter cartridges

Solid durable construction is ideal for foodservice and vending applications

Engineered for durability, strength and longevity

Corrosion resistant hardware

Built-in flush port

Auto shutoff

Adjustable bypass

INSTALLATION TIPS

The system can be operated freestanding, lying horizontally or mounted vertically

If mounted vertically to a wall, securely connect the mounting bracket to the wall using suitable screws

Water pressure at the filter system inlet must not exceed 116 psi (8 bar). A pressure reducer valve must be installed on the water supply side of the filter system if the inlet pressure exceeds 116 psi (8 bar)

Shutoff valve must be installed upstream of the filter

Refer to Installation, Operation & Maintenance Manual for cartridge flushing and start-up

OPERATION TIPS

Change Claris cartridge when its pre-calculated water volume has been reached or at least once a year

Change cartridges when capacity is reached

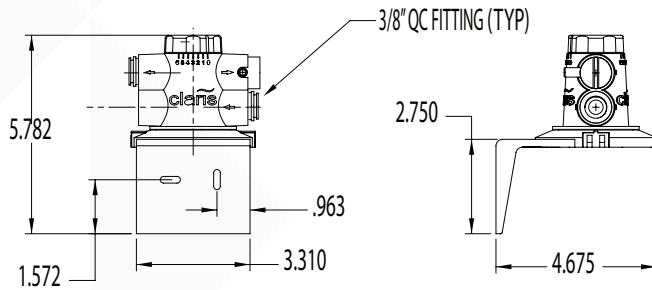
Always flush the filter cartridge at time of installation and cartridge change

Do not use hardness test strips to check for hardness reduction, please use Titration kit to check for hardness reduction

[FILTRATION & PROCESSING SOLUTIONS](#) | [EV4339-23 SPECIFICATION SHEET](#)

EVERPURE® CLARIS SINGLE HEAD

EV4339-23



SPECIFICATIONS

Overall Dimensions:
Height: 5.78" (14.7 cm)

Width: 3.31" (8.4 cm)

Depth: 4.68" (11.9 cm)

Electrical Connection:
None

The contaminants or other substances removed or reduced by this drinking water system are not necessarily in your water. Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system.

WARRANTY

Everpure Claris water treatment systems by Pentair® are covered by a limited warranty against defects in material and workmanship for a period of one year after date of purchase. Everpure replaceable elements (filter cartridges and water treatment cartridges) are covered by a limited warranty against defects in material and workmanship for a period of one year after date of purchase. See printed warranty for details. Pentair will provide a copy of the warranty upon request.



FILTRATION & PROCESSING SOLUTIONS

EVERPURE-SHURFLO WORLD HEADQUARTERS, 1040 MUIRFIELD DRIVE, HANOVER PARK, IL 60133 USA • WWW.EVERPURE.COM
800.942.1153 MAIN (US ONLY) • 630.307.3000 MAIN • 630.307.3030 FAX • CSEVERPURE@PENTAIR.COM EMAIL

EVERPURE-SHURFLO AUSTRALIA / NEW ZEALAND, 1-21 MONASH DRIVE, DANDENONG SOUTH, VIC, 3175, AUSTRALIA
1300.576.190 TEL • AU.EVERPURE@PENTAIR.COM EMAIL

EVERPURE-SHURFLO CHINA, 21F CLOUD 9 PLAZA, NO 1118, SHANGHAI, 200052, CHINA
86.21.3211.4588 TEL • 86.21.3211.4580 FAX • CHINA.WATER@PENTAIR.COM EMAIL

EVERPURE-SHURFLO INDIA, GREEN BOULEVARD, B-9/A, 7TH FLOOR - TOWER B SECTOR 62, NOIDA - 201301
91.120.419.9444 TEL • 91.120.419.9400 FAX • INDIACUSTOMER@PENTAIR.COM EMAIL

EVERPURE-SHURFLO EUROPE, PENTAIR WATER BELGIUM BVBA, INDUSTRIEPARK WOLFSTEE, TOEKOMSTLAAN, 30 B-2200 HERENTALS, BELGIUM
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EVERPURE-SHURFLO JAPAN INC., HASHIMOTO MN BLDG. 7F, 3-25-1 HASHIMOTO, MIDORI-KU, SAGAMIHARA-SHI KANAGAWA 252-0143, JAPAN
81.(0)42.775.3011 TEL • 81.(0)42.775.3015 FAX • INFO@EVERPURE.CO.JP EMAIL

EVERPURE-SHURFLO SOUTHEAST ASIA, 390 HAVELOCK ROAD, #04-01, KING'S CENTRE, SINGAPORE 169662
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EV4339-23 MR14

		<p>EV4339-11</p> <h2>Claris Medium Filter Cartridge</h2>
<p>Adjustable ion-selective filters to tailor carbonate hardness levels in potable water</p>		
 <p>Claris Medium Cartridge: EV4339-11</p>		<p>BENEFITS</p> <p><u>CARTRIDGE FEATURES</u></p> <p>5-stage filtration process</p> <ul style="list-style-type: none"> • Pre-filtration • Carbonate hardness adjustment • Fine filtration • Highly efficient carbon block removes harmful contaminants and unpleasant odors and tastes • Solid membrane filter removes particles down to 5 micron for highest equipment protection <p>Operation in vertical or horizontal position</p>
<p>INSTALLATION TIPS</p>	<p>OPERATION TIPS</p>	<p>APPLICATION/SIZING</p>
<p>The system can be operated freestanding, lying horizontally or mounted vertically</p> <p>If mounting vertically to a wall, securely connect the mounting bracket to the wall using suitable screws</p> <p>Water pressure at the filter system inlet must not exceed 116 psi (8 bar). A pressure reducer valve must be installed on the water supply side of the filter system if the inlet pressure exceeds 116 psi (8 bar)</p> <p>Shut off valve must be installed upstream of the filter</p> <p>Refer to Installation, Operation & Maintenance Manual for cartridge flushing and start-up</p>	<p>Change Claris cartridge when its pre-calculated water volume has been reached or at least once a year</p> <p>Change cartridges when capacity is reached</p> <p>Always flush the filter cartridge at time of installation and cartridge change</p> <p>Do not use hardness test strips to check for hardness reduction, please use Titration kit to check for hardness reduction</p>	<p>The CLARIS filter systems are typically used to feed the following appliances:</p> <ul style="list-style-type: none"> - Coffee and Espresso Machines - Hot drink vending machines - Combi steamers and self-cooking systems - Steam cookers and ovens - Brewed Iced Tea <p>The systems can be operated horizontally or vertically, depending on the space available</p>

SPECIFICATIONS

Overall Dimensions:
Medium (A) 16.78" x (B) 3.74"

Service Flow Rate:
Medium 0.50 GPM (2 Lpm)

Treatment Capacity:
See below and refer to
Installation and Service guide
for additional capacity guides.

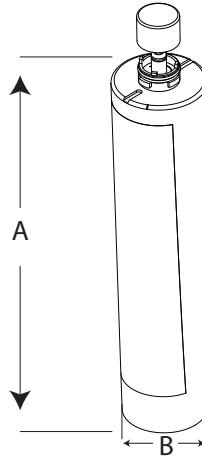
Pressure Requirements:
29 - 116 psi (2 - 8 bar), non-shock

Temperature: 39°F - 86°F (4 - 30°C)

No electrical connection required

Claris Medium cartridge capacity is rated for 660 gallons for Espresso applications and 790 gallons for OCS/Coffee applications. This capacity is based on influent water hardness of 180 PPM with standard bypass settings. For steam applications and other hardness levels consult installation and operations guide capacity and bypass settings charts.

Claris Water Filter Systems



WARRANTY

Everpure Claris water treatment systems are covered by a limited warranty against defects in material and workmanship for a period of one year after date of purchase. Everpure replaceable elements (filter cartridges and water are covered by a limited warranty against defects treatment cartridges) in material and workmanship for a period of one year after date of purchase. See printed warranty for details. Everpure will provide a copy of the warranty upon request.



The contaminants or other substances removed or reduced by this drinking water system are not necessarily in your water. Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system. Systems certified for cyst reduction may be used with disinfected water that may contain filterable cysts.



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B-2200 Herentals
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Fax 32-14-283-505

In Japan:
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Hashimoto MN Bldg. 7F
3-25-1 Hashimoto Sagami-hara-Shi
Kanagawa 229-1103
Japan
Tel. 81-(0)42-775-3011
Fax 81-(0)42-775-3015

		<p>EV9795-80</p> <h2>E-10 Prefilter System</h2>
<p>Prefilter System for foodservice applications</p>		
 <p>E-10 Prefilter System: EV9795-80</p> <p>EC110 Prefilter Cartridge: EV9534-12</p>		<p>BENEFITS</p> <ul style="list-style-type: none"> Filters out larger dirt and rust particles Extends the life of primary filter cartridges Tightly spun EC110 sediment cartridge delivers 10 micron nominal filtration Durable slim bowl design makes cartridge change outs easy to handle Clear housing lets you visually inspect trapped particles and makes determining when to change the cartridge easy 10" bowl design accepts most 10" drop in cartridges
<p>INSTALLATION TIPS</p>	<p>OPERATION TIPS</p>	<p>APPLICATION / SIZING</p>
<p>Choose a mounting location suitable to support the full weight of the system when operating</p> <p>Make sure to properly lubricate O-ring prior to use</p> <p>Use 3/4" water line (Optional reducer bushings included)</p> <p>Install vertically with bowl hanging down</p> <p>Allow 2-1/2" clearance below the cartridge for easy cartridge replacement</p>	<p>Inspect EC110 cartridge periodically to determine dirt load</p> <p>Replace EC110 cartridge when dirt has penetrated through to the inner core of the cartridge</p> <p>Do not exceed service flow rate</p> <p>Inspect O-ring during each cartridge change. Lubricate and/or replace if necessary</p>	<p>For all foodservice applications requiring prefiltration</p> <p>High sediment areas</p>

SPECIFICATIONS

Overall Dimensions:
12.44"H x 5.16"W x 5.5"D

Inlet connection: 3/4"

Outlet connection: 3/4"

Service Flow Rate:
Maximum 6.0 gpm (22.7 Lpm)

Pressure Requirements:
10 - 125 psi (0.7 - 8.6 bar), non-shock

Temperature: 35 - 100°F (2 - 38°C)

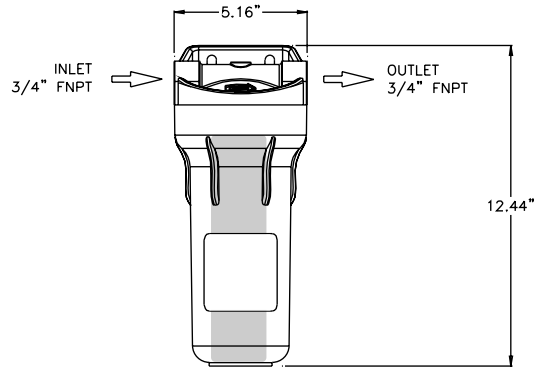
No electrical connection required

Shipping Weight: 4 lbs.

Operating Weight: 6 lbs.

The contaminants or other substances removed or reduced by this drinking water system are not necessarily in your water. Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system. Systems certified for cyst reduction may be used with disinfected water that may contain filterable cysts.

E-10 Prefilter System



WARRANTY

Everpure water treatment systems (excluding replaceable elements) are covered by a limited warranty against defects in material and workmanship for a period of five years after date of purchase. Everpure replaceable elements (filter cartridges and water treatment cartridges) are covered by a limited warranty against defects in material and workmanship for a period of one year after date of purchase. See printed warranty for details. Everpure will provide a copy of the warranty upon request.



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FAX 32-16-402691

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1-Chome, Atsugi City
Kanagawa Ken 243-0812
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FAX 81-462-21-6775

Everpure, Inc.
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Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 18.0 - POS - PRE CHECK PRINTER (2 EA REQ'D)

OWNER

POS - pre-check printer.

<by Owner>

The cutsheet for this item can be viewed on item 1.0

By Owner

Description: POS - PRE CHECK PRINTER

Notes: POS - pre-check printer.



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 19.0 - POS - PRE CHECK REGISTER (2 EA REQ'D)

OWNER

POS - pre-check register.

<by Owner>

The cutsheet for this item can be viewed on item 1.0

By Owner

Description: POS - PRE CHECK REGISTER

Notes: POS - pre-check register.



Submittal Sheet

02/04/2016

ITEM# 20.0-B4 - REACH-IN REFRIGERATOR (1 EA REQ'D)

Traulsen AHT132WUT-HHS

Spec-Line Refrigerator, Reach-in, one-section, 24.2 cu. ft., self-contained refrigeration, stainless steel exterior, aluminum interior, standard depth, half-height door or doors with Santoprene® EZ-Clean Gaskets, INTELA-TRAUL™ microprocessor controls, 6" adjustable stainless steel legs, 1/3 HP, cULus, NSF, ENERGY STAR®

ACCESSORIES


Mfr	Qty	Model	Spec
Traulsen	1		115v/60/1ph, 7.0 amps, with cord & NEMA 5-15P, standard
Traulsen	1		Door hinged on left
Traulsen	6		Additional plated shelf
Traulsen	2		Locking hasp, padlock supplied by others, per door
Traulsen	1		Casters, 6" high (set of 4)

ELECTRICAL


	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1									1/3		
2	115	60	1	Cord & Plug		5-15P	7				

Project	Quantity	Item #
Model Specified:		CSI Section 11400

**"W-Width" Reach-In Refrigerator Models/
Self-Contained**





INTELA-TRAUL®
Equipped!



Model RHT232WUT-HHS
(shown with optional casters)

One, Two & Three Section Models, 32" Deep

 R SERIES <small>Stainless Exterior & Interior</small>	1-Section Full Length Door Model	RHT132WUT-FHS
	2-Section Full Length Door Model	RHT232WUT-FHS
	3-Section Full Length Door Model	RHT332WUT-FHS
 A SERIES <small>Stainless Exterior, Anodized Aluminum Interior</small>	1-Section Full Length Door Model	AHT132WUT-FHS
	2-Section Full Length Door Model	AHT232WUT-FHS
	3-Section Full Length Door Model	AHT332WUT-FHS

The R & A Series represent Traulsen's Top-of-the-Line product offering. The "W-Width" reach-in refrigerator models are all designed to offer maximum interior storage capacity. Each is supplied standard with such high quality features as balanced refrigeration systems, microprocessor controls, communications ability and stainless steel exteriors. Additionally, they offer the widest range of optional accessories to choose from, and can be specified for use with many different applications, including: Foodservice, Correctional, Institutional, Export, etc.

Standard Product Features

- R-Series: Stainless Steel Exterior & Interior
- A-Series: Stainless Steel Exterior/Anodized Aluminum Interior
- INTELA-TRAUL® Microprocessor Control System
- Balanced, Self-Contained Refrigeration System Using R-134a
- Scroll Blower Type Evaporator Fan
- Biased Return Air Duct
- Full or Half Length Stainless Steel Doors With Locks
- Self-Closing Doors With Stay Open Feature At 120 Degrees
- Guaranteed For Life Cam-Lift Hinges
- Guaranteed For Life Horizontal Work Flow Door Handle
- Standard Door Hinging: 132W = Right, 232W = Left/Right, 332W = Left/Right/Right (other hings available)
- Automatically Activated Incandescent Lights
- Stainless Steel Breaker Caps
- Three Adjustable Wire Shelves Per Section, Supported On Shelf Pins (installed at the factory)
- Automatic Non-Electric Condensate Evaporator
- Magnetic Snap-In EZ-Clean Door Gasket(s)
- Gasket-Protecting Metal Door Liner
- Controllable Anti-Condensate Door Perimeter Heaters
- Thermostatic Expansion Valve Metering Device
- Stainless Steel One-Piece Louver Assembly
- 9' Cord & Plug Attached
- Set of Four (4) 6" High Adjustable Stainless Steel Legs
- Three Year Parts And Labor Warranty
- Five Year Compressor Warranty

Options & Accessories

- Stainless Steel Finished Back With Rear Louvers
- No. 1 Type Tray Slides To Accommodate either (1) 18" x 26" or (2) 14" x 18" Pans
- No. 4 Type Tray Slides To Accommodate (1) 18" x 26" Sheet Pans (chrome rod type, equips 1/2 section)
- Universal Type Tray Slides To Accommodate Either (1) 18" x 26" or (2) 14" x 18", or (2) 12" x 20" Pans
- Additional Wire Shelves or Optional Stainless Steel Shelves
- EZ-Change Interiors (#1, universals, universal heavy duty tray slides and shelves)
- EZ-Open Foot Pedal (full height doors only)
- Bare Tube Coil (132W & 232W only)
- Locking Hasps (padlocks supplied by others)
- Optional 220/50/1 or 208/115/60/1 Voltages
- Kool Klad Exterior Laminate Decor
- Set of Four (4) 4-5/8" or 6" High Casters In Lieu of Legs
- Other Support Options: 4-1/2" High Base or 6" High Kickplate
- Remote Applications (see form TR35837 for more details)
- Remote For Use With 20°F Glycol System
- Clear Glass Door(s) In Place Of One Or More Solid Door(s)
- Remote Monitoring (monitoring supplied by E-Control)




Noted models are ENERGY STAR® listed. Please refer to www.energystar.gov to view the most up-to-date product listing and performance data.



Listed by Underwriters Laboratories Inc., to U.S. and Canadian safety standards and Listed by NSF International.



Approval: _____



TRAULSEN
 4401 BLUE MOUND RD.
 PHONE 1 (800) 825-8220
 Website: www.traulsen.com

FT. WORTH, TX 76106
 FAX-MKTG. 1 (817) 624-4302

Project	Quantity	Item #
Model Specified:		CSI Section 11400

Specifications

Construction, Hardware and Insulation

Cabinet exterior front, one piece sides, louver assembly and doors are constructed of 20 gauge stainless steel with #4 finish. Cabinet interior and door liners are constructed of stainless steel (anodized aluminum in the A-Series). The exterior cabinet top, back and bottom are constructed of heavy gauge aluminized steel. A set of four (4) adjustable 6" high stainless steel legs are included.

Doors are equipped with a gasket protecting metal door pan, removable plug cylinder locks and guaranteed for life cam-lift, gravity action, self-closing metal, glide hinges with stay open feature at 120 degrees. Hinges include a concealed switch to automatically activate the interior incandescent lighting. Guaranteed for life, work flow door handles are mounted horizontally over recess in door which limits protrusion from door face into aiseways. Doors have seamless, polished metal corners.

Gasket profile and Santoprene® material simplify cleaning and increase overall gasket life. Anti condensate heaters are located behind each door opening.

Both the cabinet and door(s) are insulated with an average of 2" thick high density, non-CFC, foamed in place polyurethane.

DIMENSIONAL DATA	R/AHT132WUT	R/AHT232WUT	R/AHT332WUT
Net capacity cu. ft.	24.2 (686 cu l)	51.6 (1462 cu l)	79.0 (2238 cu l)
Length - overall in.	29 $\frac{3}{8}$ (75.9 cm)	58 (147.3 cm)	86 $\frac{1}{8}$ (218.8 cm)
Depth - overall in.	35 (88.8 cm)	35 (88.8 cm)	35 (88.8 cm)
Depth - less handle in.	33 $\frac{3}{8}$ (84.4 cm)	33 $\frac{3}{8}$ (84.4 cm)	33 $\frac{3}{8}$ (84.4 cm)
Depth - over body in.	32 (81.3 cm)	32 (81.3 cm)	32 (81.3 cm)
Depth - door open 90° in.	57 $\frac{1}{16}$ (146.5 cm)	57 $\frac{1}{16}$ (146.5 cm)	57 $\frac{1}{16}$ (146.5 cm)
Clear door width in.	21 $\frac{1}{8}$ (53.6 cm)	21 $\frac{1}{8}$ (53.6 cm)	21 $\frac{1}{8}$ (53.6 cm)
Clear half-door height in.	27 $\frac{1}{2}$ (69.9 cm)	27 $\frac{1}{2}$ (69.9 cm)	27 $\frac{1}{2}$ (69.9 cm)
Clear full-door height in.	57 $\frac{3}{8}$ (146.3 cm)	57 $\frac{3}{8}$ (146.3 cm)	57 $\frac{3}{8}$ (146.3 cm)
Height - overall on 6" legs ⁴	83 $\frac{3}{8}$ (211.5 cm)	83 $\frac{3}{8}$ (211.5 cm)	83 $\frac{3}{8}$ (211.5 cm)
RHT Net Wt. lbs. ¹	380 (172 kg)	630 (286 kg)	880 (399 kg)
AHT Net Wt. lbs. ¹	330 (150 kg)	550 (249 kg)	760 (345 kg)
No. Standard Shelves	3	6	9
Shelf area sq. ft. ²	18.8 (1.75 sq m)	37.6 (3.49 sq m)	56.4 (5.23 sq m)

ELECTRICAL DATA

Voltage	115/60/1	115/60/1	115/60/1
Feed wires with Ground	3	3	3
Full load amperes	7.0	8.2	11.8

REFRIGERATION DATA

Refrigerant	R-134a	R-134a	R-134a
BTU/HR H.P. ³	2240 (1/5 HP)	4610 (1/5 HP)	4900 (1/5 HP)

NOTES

- NOTE: Figures in parentheses reflect metric equivalents.
- 1= For shipping weights and dimensions please refer to form TR35875.
- 2= Area of standard shelf complement only, does not include storage area of additional shelves or available on cabinet bottom.
- 3= Based on a 90 degree F ambient and 20 degree F evaporator. For information on remote models, please refer to form TR35837.
- 4= 12" Top Clearance preferred for optimum performance and service access.

Refrigeration System

A top mounted, self-contained, balanced refrigeration system using R-134a refrigerant is conveniently located behind the one piece louver assembly. It features an easy to clean front facing condenser, thermostatic expansion valve, air-cooled hermetic compressor, plenum effect blower coil, large, high humidity evaporator coil located outside the food zone and a top mounted non-electric condensate evaporator. Biased return air duct protects against introduction of warm kitchen air, promoting even temperature maintenance and efficient operation. A 9' cord and plug is provided. Standard operating temperature is 34 to 38°F.

Controller

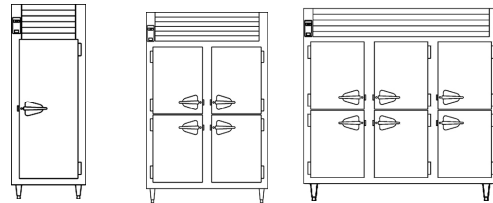
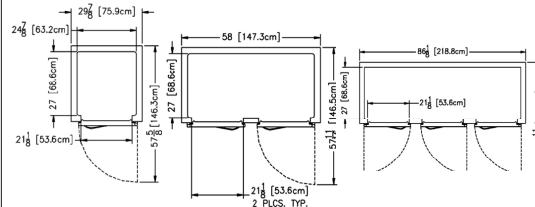
The easy to use water resistant INTELA-TRAUL® microprocessor control system is supplied standard. RS485 data port enables data communications for remote monitoring such as NAFEM Data Protocol, E-Control Systems' and others. It includes a 3-Digit LED Display and Fahrenheit or Celsius Temperature Scale Display Capability. In addition it includes audio/visual alarms for: Hi/Lo Cabinet Temperature, Door Open, Clean Condenser, Evaporator Coil and Discharge Line Sensor Failures, and Power Supply Interruption.

Interior

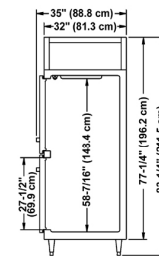
Standard interior arrangements include three (3) wire shelves per section, mounted on shelf pins. Shelves are full-width, and do not have any large gaps between them requiring the use of "bridge" or "junior shelves." Recommended load limit per shelf should not exceed 225 lbs. Optional tray slides may be purchased in combination with, or in lieu of these. Standard interior arrangements are installed at the factory and EZ-Change interior slides (only) are field installed.

Warranties

Both a three year parts and labor warranty and a five year compressor warranty (self-contained models only) are provided standard.



Section - All Models



Equipped With One NEMA 5-15 P Plug

NOTE: Full load amps and plug style may vary depending on electrical options chosen and condensing unit employed.

NOTE: When ordering please specify: Voltage, Hinging, Door Size, Options and any additional warranties.

Continued product development may necessitate specification changes without notice.

Part No. TR35755 (REV. 04-20-15)

TRAULSEN
4401 BLUE MOUND RD.
PHONE 1 (800) 825-8220
Website: www.traulsen.com

FT. WORTH, TX 76106
FAX-MKTG. 1 (817) 624-4302





Submittal Sheet

02/04/2016

ITEM# 21.0-B4 - MICROWAVE CONVECTION OVEN (2 EA REQ'D)

TurboChef I3

I3™ Convection/Microwave Oven, Rapid Cook, electric, 23" wide, ventless, countertop, fully insulated cook chamber, stores up to 200 recipes, internal catalytic converter, smart voltage sensor technology (US only), digital display, removable rack and grease collection pan, top and bottom jet plates, pull down door with ergonomic handle, multi-speed convection blower, (2) solid PTFE baskets, (1) oven cleaner, (1) oven guard, (1) aluminum paddle, (2) trigger sprayers, (1) standard rack, side hand grips, stainless steel front, top & sides, cULus, CE, ANSI, TUV

ACCESSORIES

Mfr	Qty	Model	Spec
TurboChef	2		208v/60/1-ph, 40.0amps, 8.3kw, 6 foot cord (nominal), NEMA 6-50P, standard
TurboChef	2	103180 CS	Cleaner, TurboChef Oven, case of 6
TurboChef	2	103181 CS	Guard, TurboChef Oven, case of 6
TurboChef	1	NGC-1217-2	Cart, 18" (45.7 cm), oven, with locking casters for Encore, i5, i3, HhB 2, Tornado 2, C3
TurboChef	1	I5-9369	Stacking Stand, i5 or i3 Oven, 44.5" (113.0 cm), for use with 18" (45.7cm) cart

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	208	60	1	Cord & Plug		6-50P	40.0	8.3			



Project _____
 Item No. _____
 Quantity _____

i3™

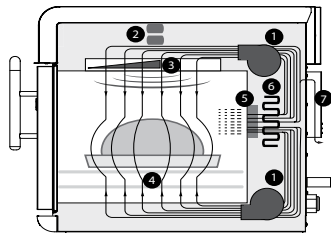
THE i3™



PERFORMANCE
 Utilizing TurboChef's patented technology to rapidly cook food without compromising quality, the i3 oven provides superior cooking performance while requiring less space and consuming less energy.

VENTILATION

- UL 710B (KNLZ) listed for ventless operation.*
- EPA 202 test (8 hr):
 - Product: Pepperoni Pizzas
 - Results: 0.32 mg/m³
 - Ventless Requirement: <5.00 mg/m³
- Internal catalytic filtration to limit smoke, grease, and odor emissions.



1. Blower Motors
2. Microwave System
3. Stirred Impinged Air (Top) and Microwave
4. Impinged Air (Bottom)
5. Catalytic Converter
6. Impingement Heater
7. Vent Tube Catalyst

Hyatt SF Embarcadero.MAIN CONTRACT PLUS

EXTERIOR CONSTRUCTION

- Two-tone stainless steel front, top and sides
- 304 stainless steel removable grease collection pan
- Ergonomic door handle
- Rubber seal for surface mounting
- Side hand grips for lifting

INTERIOR CONSTRUCTION

- 304 stainless steel
- Fully insulated cook chamber
- Removable rack
- Top and bottom jetplates

STANDARD FEATURES

- Integral recirculating catalytic converter for UL 710B (KNLZ) listed ventless operation
- Independently-controlled dual motors for vertically-recirculated air impingement
- Top-launched microwave system
- Stirrer to help ensure even distribution of air and microwave
- External air filtration
- Smart menu system capable of storing up to 200 recipes
- Flash software updates via smart card
- Single or multiple-temperature interface
- Smart Voltage Sensor Technology* (U.S. only)
- Vent catalyst to further limit emissions
- Built-in self-diagnostics for monitoring oven components and performance
- Stackable (requires stacking stand)
- Field-configurable for single or 3-phase operation
- Includes plug and cord (6 ft. nominal)
- Warranty – 1 year parts and labor

COMES WITH STANDARD ACCESSORIES

- 1 Aluminum Paddle (NGC-1478)
- 1 Bottle Oven Cleaner (103180)
- 1 Bottle Oven Guard (103181)
- 2 Trigger Sprayers (103182)
- 2 Non-stick Baskets (NGC-1331)



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

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

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

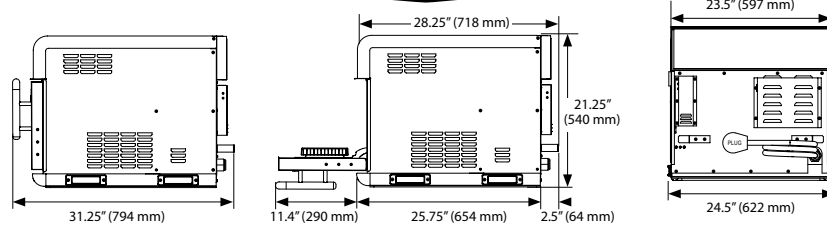
Ultimate ventless allowance is dependent upon AHJ approval, as some jurisdictions may not recognize the UL certification or application. If you have questions regarding ventless certifications or local codes please email ventless.help@turbochef.com

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

Myers Restaurant Supply

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i3™



DIMENSIONS		
Single Units		
Height	21.25"	540 mm
Width	24.5"	622 mm
Depth	31.25"	794 mm
Weight	245 lb.	111 kg
Cook Chamber		
Height	6.9"	175 mm
Width	19.4"	493 mm
Depth (Door Open / Closed)	14.75" / 12.75"	375 mm / 324 mm
Volume	1.14 cu.ft.	32.3 liters
Wall Clearance (Open not intended for built-in installation)		
Top	19"	483 mm
Sides	2"	51 mm
ELECTRICAL SPECIFICATIONS-SINGLE PHASE		
i3 US Model (i3-9500-1) - United States		
Voltage	208/240 VAC	
Frequency	60 Hz	
Current (Max Circuit Requirement)	40 amp (40 amp)	
Max Input	8300/9600 watts	
i3 UK Model (i3-9500-2-UK) - United Kingdom		
Voltage	230 VAC	
Frequency	50 Hz	
Current (Max Circuit Requirement)	40 amp (62 amp)	
Max Input	9200 watts	
i3 BK Model (i3-9500-6-BK) - Brazil		
Voltage	220 VAC	
Frequency	60 Hz	
Current (Max Circuit Requirement)	40 amp (50 amp)	
Max Input	8800 watts	
i3 LA Model (i3-9500-7-LA) - Latin America		
Voltage	220 VAC	
Frequency	60 Hz	
Current (Max Circuit Requirement)	40 amp (50 amp)	
Max Input	8800 watts	
i3 JK Model - 50 Hz (i3-9500-8-JK) - Japan 60 Hz (i3-9500-10-JK) - Japan		
Voltage	200 VAC	
Frequency	50 Hz or 60 Hz	
Current (Max Circuit Requirement)	40 amp (40 amp)	
Max Input	8000 watts	
ELECTRICAL SPECIFICATIONS-MULTI PHASE		
i3 DL Model (i3-9500-14-DL) - United States		
Voltage	208/240 VAC	
Frequency	60 Hz	
Current (Max Circuit Requirement)	24 amp (30 amp)	
Max Input	8600/9900 watts	

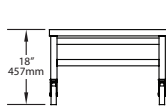
TurboChef recommends installing a type D circuit breaker for all installations.
TurboChef reserves the right to substitute components or change specifications without notice.

i3 ED Model (i3-9500-3-ED) - International			
Voltage	230 VAC		
Frequency	50 Hz		
Current (Max Circuit Requirement)	24 amp (32 amp)		
Max Input	9500 watts		
i3 EW Model (i3-9500-4-EW) - International			
Voltage	400 VAC		
Frequency	50 Hz		
Current (Max Circuit Requirement)	14 amp (20 amp)		
Max Input	9500 watts		
i3 AU Model (i3-9500-5-AU) - Australia			
Voltage	400 VAC		
Frequency	50 Hz		
Current (Max Circuit Requirement)	14 amp (20 amp)		
Max Input	9500 watts		
i3 JD Model - 50 Hz (i3-9500-9-JD) - Japan 60 Hz (i3-9500-11-JD) - Japan			
Voltage	200 VAC		
Frequency	50 Hz or 60 Hz		
Current (Max Circuit Requirement)	23 amp (30 amp)		
Max Input	8000 watts		
i3 KW Model (i3-9500-12-KW) - Middle East & Korea			
Voltage	400 VAC		
Frequency	60 Hz		
Current (Max Circuit Requirement)	14 amp (20 amp)		
Max Input	9500 watts		
i3 SD Model (i3-9500-13-SD) - Middle East & Korea			
Voltage	230 VAC		
Frequency	60 Hz		
Current (Max Circuit Requirement)	24 amp (30 amp)		
Max Input	9200 watts		
i3 LD Model (i3-9500-15-LD) - Latin America			
Voltage	220 VAC		
Frequency	60 Hz		
Current (Max Circuit Requirement)	24 amp (30 amp)		
Max Input	9100 watts		
i3 BD Model (i3-9500-16-BD) - Brazil			
Voltage	220 VAC		
Frequency	60 Hz		
Current (Max Circuit Requirement)	24 amp (30 amp)		
Max Input	9100 watts		

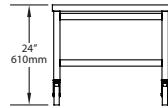
SHIPPING INFORMATION	
U.S.: All ovens shipped within the U.S. are packaged in a double-wall corrugated box banded to a wooden skid. International: All International ovens shipped via Air or Less than Container Loads are packaged in wooden crates.	
Box size: 34" (L) x 30" (W) x 32" (H) / 864 mm x 762 mm x 813 mm Crate size: 37" (L) x 33" (W) x 34" (H) / 940 mm x 838 mm x 864 mm Item class: 85 NMFC #26770 HS code 8419.81	
Boxed weight: 290 lb. (132 kg)	Crated weight: 365 lb. (166 kg)
Minimum entry clearance required for box: 30.5" (775 mm) Minimum entry clearance required for crate: 33.5" (851 mm)	



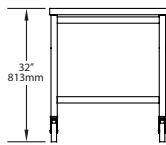
CART & STACKING STAND SPECIFICATIONS



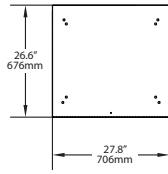
18" Oven Cart-Front



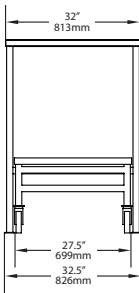
24" Oven Cart-Front



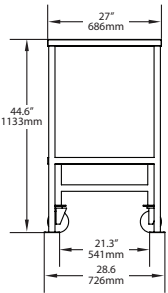
32" Oven Cart-Front



All Oven Carts-Top Shelf



Oven Stacking Stand-Front



Oven Stacking Stand-Side

OVEN DIMENSIONS WITH CARTS

Height - Single Ovens

Cart Only	NGC	C3	HHB	i5	i3
18" (457mm)	37" (940mm)	39.5" (1003mm)	38.5" (978mm)	42.3" (1074mm)	39.25" (997mm)
24" (610mm)	43" (1092mm)	45.5" (1156mm)	44.5" (1130mm)	48.3" (1227mm)	45.25" (1149mm)
32" (813mm)	51" (1295mm)	53.5" (1359mm)	52.5" (1334mm)	56.3" (1430mm)	53.25" (1353mm)

Height - Stacked Ovens

Cart Only	Top: i3 Bottom: i5	Top: i3 Bottom: i3	Top: i5 Bottom: i5	Top: i5 Bottom: i3	Top: NGC Bottom: NGC	Top: C3 Bottom: C3	Top: NGC Bottom: C3	Top: HHB Bottom: HHB	Top: HHB Bottom: C3	Top: NGC Bottom: HHB
18" (457mm)	65.85" (1673mm)	65.85" (1673mm)	68.9" (1750mm)	68.9" (1750mm)	56" (1422mm)	61" (1549mm)	58.5" (1486mm)	59" (1499mm)	60" (1524mm)	57.5" (1460mm)
24" (610mm)	-	-	-	-	62" (1575mm)	67" (1702mm)	64.5" (1638mm)	65" (1651mm)	66" (1676mm)	63.5" (1613mm)
32" (813mm)	-	-	-	-	-	-	-	-	-	-

Width - Single Ovens

Cart Only	NGC	C3	HHB	i5	i3
27.8" (706mm)	27.8" (706mm)	29" (737mm)	27.8" (706mm)	28.1" (714mm)	27.8" (706mm)

Width - Stacked Ovens

Cart Only	Top: i3 Bottom: i5	Top: i3 Bottom: i3	Top: i5 Bottom: i5	Top: i5 Bottom: i3	Top: NGC Bottom: NGC	Top: C3 Bottom: C3	Top: NGC Bottom: C3	Top: HHB Bottom: HHB	Top: HHB Bottom: C3	Top: NGC Bottom: HHB
27.8" (706mm)	32.5" (826mm)	32.5" (826mm)	32.5" (826mm)	32.5" (826mm)	27.8" (706mm)	29" (737mm)	29" (737mm)	27.8" (706mm)	29" (737mm)	27.8" (706mm)

Depth - Single Ovens

Cart Only	NGC	C3	HHB	i5	i3
26.6" (676mm)	28.2" (716mm)	32.25" (826mm)	31.5" (800mm)	31.1" (790mm)	31.25" (794mm)

Depth - Stacked Ovens

Cart Only	Top: i3 Bottom: i5	Top: i3 Bottom: i3	Top: i5 Bottom: i5	Top: i5 Bottom: i3	Top: NGC Bottom: NGC	Top: C3 Bottom: C3	Top: NGC Bottom: C3	Top: HHB Bottom: HHB	Top: HHB Bottom: C3	Top: NGC Bottom: HHB
26.6" (676mm)	31.25" (794mm)	31.25" (794mm)	31.1" (790mm)	31.25" (794mm)	28.2" (716mm)	32.25" (826mm)	32.25" (826mm)	31.5" (800mm)	32.25" (826mm)	31.5" (800mm)

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Project _____

Item No. _____

Quantity _____

PART NUMBERS

- 18" Oven Cart: NGC-1217-2
- 24" Oven Cart: NGC-1217-1
- 32" Oven Cart: NGC-1217-3
- Stacking Stand (i3 and i5, for use with 18" cart only): i5-9369

CONSTRUCTION

- Stainless steel top shelf and frame
- Integrated locking casters (Oven Carts only)

COMPATIBILITY

- C3 Oven: Remove legs and attach to inner mounting holes with provided hardware
- NGC Oven: Remove legs and attach to outer mounting holes with provided hardware
- HHB Oven: Attach to outer mounting holes with HHB Oven Cart Clamp Set (see Stacking Hardware below)
- i5 and i3 Oven: Place oven on top shelf. Oven is sealed to the top shelf via integrated rubber-base gasket

CAUTION: Seals, attachments, and locking the casters will not prevent injury or oven damage if the oven is forcefully pulled or not properly attached.

STACKING HARDWARE

CAUTION: Ovens cannot be safely stacked using 32" cart.

- C3 and NGC Stacking Bracket (P/N:TC3-0323)
- NGC Sorbothane® Stacking Mat (P/N: NGC-1342-1)
- HHB Stacking Bracket (P/N: HHB-8165)
- HHB Oven Cart Clamp Set (P/N: HHB-8206)

NOTE: See DOC-1032 for comprehensive stacking information.

CART & STACKING STAND SPECIFICATIONS



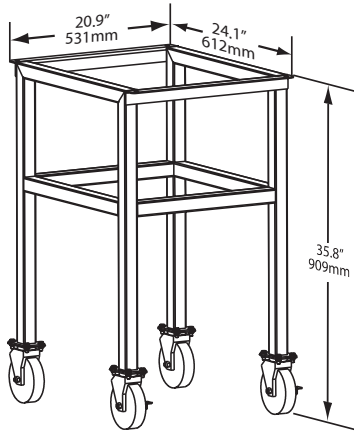
Project _____

Item No. _____

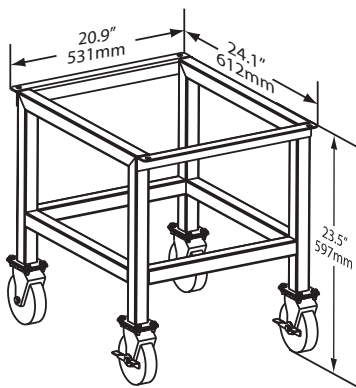
Quantity _____

HhC 2020 OVEN CARTS

HhC 2020 OVEN CARTS



HhC 2020 Oven Cart (35.8")



HhC 2020 Oven Cart (23.5")

PART NUMBERS

- 35.8" Oven Cart: HCT-3004-1
- 23.5" Oven Cart: HCT-3004-2

CONSTRUCTION

- Stainless steel frame
- Integrated locking casters

COMPATIBILITY

- HhC 2020 Oven: Remove legs and attach to mounting holes with provided hardware
 - 35.8" Oven Cart supports one oven
 - 23.5" Oven Cart supports two or three stacked ovens (one HCT-3001 Stacking Bracket Kit is required to stack two ovens, and two HCT-3001 kits are required to stack three ovens)

⚠ CAUTION: Attachments and locking the casters will not prevent injury or oven damage if the oven is forcefully pulled or not properly attached.

⚠ CAUTION: Ovens cannot be safely stacked using 35.8" cart.

OVEN DIMENSIONS WITH CARTS

Cart Dimensions	Width (with extensions)	Width (without extensions)	Depth	Height Single Oven	Height Double Stacked	Height Triple Stacked
Height: 35.8" (909 mm) Width: 20.9" (531 mm) Depth: 24.1" (612 mm)	60.1" (1527mm)	48.3" (1227mm)	35.7" (907mm)	48.8" (1240mm)	-	-
Height: 23.5" (597 mm) Width: 20.9" (531 mm) Depth: 24.1" (612 mm)	60.1" (1527mm)	48.3" (1227mm)	35.7" (907mm)	36.5" (927mm)	49.5" (1257 mm)	62.5" (1588mm)

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

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Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 22.0-B4 - S/S WORK COUNTER (1 EA REQ'D)

SSFIXT CUSTOM

S/S Counter, includes hand sink assembly (line item 22.1). Specs & dimensions per approved drawings.

The cutsheet for this item can be viewed on item 1.0

CUSTOM FABRICATED

Description: S/S WORK COUNTER

Notes: S/S Counter, includes hand sink assembly (line item 22.1). Specs & dimensions per approved drawings.

Fabricated

CUSTOM

Item #22.1



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 22.1 - S/S HAND SINK ASSEMBLY (1 EA REQ'D)

Fabricated CUSTOM

S/S Hand Sink Assembly. Specs & dimensions per approved drawings.

Priced / Included with line item 22.0.

<Included>

The cutsheet for this item can be viewed on item 1.0

CUSTOM FABRICATED

Fabricated

CUSTOM

Item #22.1

Description: S/S HAND SINK ASSEMBLY

Notes: S/S Hand Sink Assembly. Specs & dimensions per approved drawings.

Priced / Included with line item 22.0.



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 23.0-B4 - DROP-IN REFRIGERATED MERCHANDISER (1 REQ'D)

RPI Industries VICD3 + VICD2 -27-R-SQ-SC-INS

* 2 displays placed side by side with a common glass

* 2 adjustable temperature areas

Per VICD2:

SQUARED GLASS TOP Entirely made of stainless steel, Coated lift up Evaporator with fan assisted cooling - 24 V fans, Fully automatic defrosting and evaporation of Condensate, Self-contained refrigeration with integrated compressor unit, Service side: hinged doors with insulated glass, Customer side: glass pane made of insulated glass, 2 shelves, adjustable in height and tilt able, Bright illumination on all presentation levels, Deep well with base decks adjustable in height, Programmable digital refrigeration controller with Digital temperature display, Temperature: Air 36°F / Product M1 / 3 Refrigerant: R134a Voltage: 115V-60Hz, - 6,0 amps DIM.: (LxDxH) 31 1/2" x 27 3/8" x 28" above counter

Per VICD3:

SQUARED GLASS TOP - DOUBLE GLAZED Entirely made of stainless steel, Coated lift up Evaporator with fan assisted cooling - 24 V fans, Fully automatic defrosting and evaporation of Condensate, with integrated condenser unit For self-contained refrigeration with s/s pull out Compressor housing for easy servicing; Service side: hinged doors with insulated glass, Customer side: glass pane made of insulated glass, 2 shelves, adjustable in height and tilt able, Bright illumination on all presentation levels, Deep well with base decks adjustable in height, Programmable digital refrigeration controller with Digital temperature display, Temperature: Air 36°F / Product M1 / 3 Refrigerant: R 134a Voltage: 115V-60Hz, - 6,0 amps - 1/3 HP BTU Cap @ 14 deg EVAP: 1,380 Btu/h

DIM.: (LxDxH) 44 1/4" x 27 3/8" x 28"

above counter

Total DIM: 75 3/8 x 27 3/8 x 28inch

ACCESSORIES

<u>Mfr</u>	<u>Qty</u>	<u>Model</u>	<u>Spec</u>
RPI Industries	2		5 YEAR COMPRESSOR WARRANTY

VIENNA COLD DISPLAY

PROJECT: _____
 ITEM: _____ QUANTITY: _____

MODEL # VICD-SQ INS SQUARED GLASS

SPECIFICATIONS

The Vienna Series VICD-SQ INS Slide-in with rear air ventilation kit is an attendant service refrigerated display merchandiser, featuring a squared glass profile with insulated glass front, top and side panels. Unit is available in choice of three heights with hinged rear see-through access doors. When being used as a "slide-in" please advise if counter height is 34" or 36". Optional 6" or 8" stainless steel adjustable legs or 6" casters are available for slide-in style models.



SHOWN WITH OPTIONAL 6" LEGS

Available lengths: 31 1/2" 44 3/8" 57 1/8"

Available depths: 27 3/8"

Available (above counter) heights: 21 1/4" 28" 34 5/8"

STANDARD FEATURES

- Squared Glass Profile
- 304 Stainless Steel Exterior
- Insulated Glass Front, Top and Side Panels
- Hinged Rear See-Through Access Doors
- Easy Removable Deck Pans for Cleaning
- Programmable Digital Refrigeration Controller
- Self-Contained Refrigeration with Integrated Compressor Housing
- Rear Air Ventilation Kit
- Fan Assisted Cooling System
- Lift-Up Evaporator
- Tilt-Out Front Glass
- ETL Listed in Accordance with UL 471 and NSF 7 Standards
- Environmentally Safe Refrigerant
- Floor Drain Required

OPTIONAL FEATURES

- Drop-In Style (Consult Factory for Additional Information)
- Remote Refrigeration
- Energy Efficient LED Lighting
- Integrations Modular Counter (Consult Factory)
- Adjustable Legs & Casters (Slide-In Units)
 - 6" Legs 8" Legs
 - 6" Casters
- 5 Year Compressor Warranty



Conforms to UL Standard 471, and NSF Standard 7; Certified To CSA Standard C22.2 No. 120

MODEL	L	D	H	HP	VOLT	AMPS	PLUG	WT	REFRIG.	DROP IN C/O SIZE	SLIDE IN C/O SIZE
VICD2-20-R-SQ-SC INS	31 1/2	27 3/8	21 1/4	1/4	115	4.8	5-15P	462	134A	29 1/4 x 26 3/8	29 1/4 x 26 3/8
VICD3-20-R-SQ-SC INS	44 3/8	27 3/8	21 1/4	1/3	115	5.7	5-15P	506	134A	42 1/8 x 26 3/8	42 1/8 x 26 3/8
VICD4-20-R-SQ-SC INS	57 1/8	27 3/8	21 1/4	1/3	115	5.9	5-15P	572	134A	54 7/8 x 26 3/8	54 7/8 x 26 3/8
VICD2-27-R-SQ-SC INS	31 1/2	27 3/8	28	1/3	115	5.7	5-15P	484	134A	29 1/4 x 26 3/8	29 1/4 x 26 3/8
VICD3-27-R-SQ-SC INS	44 3/8	27 3/8	28	1/3	115	6.0	5-15P	528	134A	42 1/8 x 26 3/8	42 1/8 x 26 3/8
VICD4-27-R-SQ-SC INS	57 1/8	27 3/8	28	3/8	115	7.8	5-15P	594	134A	54 7/8 x 26 3/8	54 7/8 x 26 3/8
VICD2-34-R-SQ-SC INS	31 1/2	27 3/8	34 5/8	3/8	115	7.3	5-15P	528	134A	29 1/4 x 26 3/8	29 1/4 x 26 3/8
VICD3-34-R-SQ-SC INS	44 3/8	27 3/8	34 5/8	3/8	115	7.8	5-15P	572	134A	42 1/8 x 26 3/8	42 1/8 x 26 3/8
VICD4-34-R-SQ-SC INS	57 1/8	27 3/8	34 5/8	1/2	115	9.4	5-15P	638	134A	54 7/8 x 26 3/8	54 7/8 x 26 3/8

CALL TOLL FREE: 800-525-3692 (609-714-2330)

FAX: 609-714-2331 www.rpiindustries.com

220 ROUTE 70 MEDFORD, N.J. 08055

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RPI INDUSTRIES, INC.

Myers Restaurant Supply

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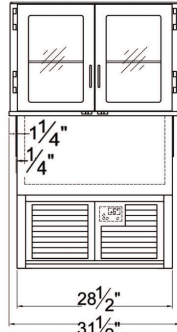
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VIENNA COLD DISPLAY

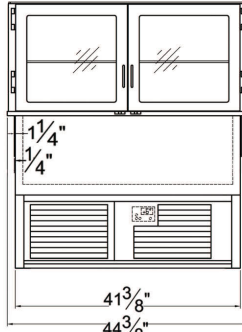
PROJECT: _____

TOLL FREE: 800-525-3692

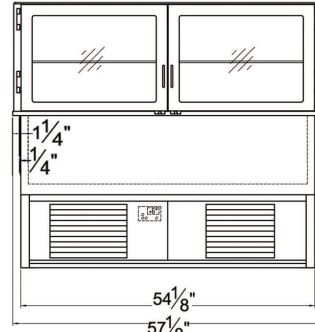
MODEL # VICD-SQ INS SQUARED GLASS



VICD2(A)-R-SQ-SC INS



VICD3(A)-R-SQ-SC INS

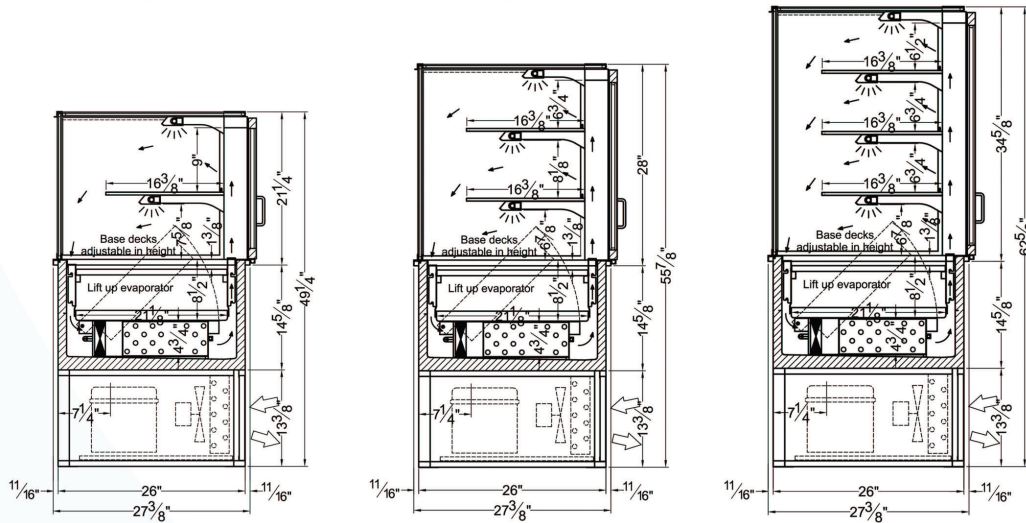


VICD4(A)-R-SQ-SC INS

VICD(A)-20-R-SQ-SC INS

VICD(A)-27-R-SQ-SC INS

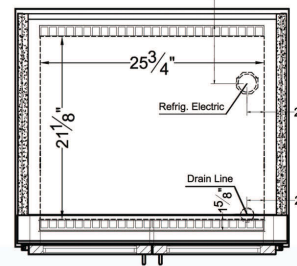
VICD(A)-34-R-SQ-SC INS



UNITS SHOWN WITH "REAR AIR BREATHING" OPTION

LARGEST DIMENSION REPRESENTS OUTSIDE FLANGE

1. A 1" diameter drain is provided. The drain **MUST** be connected to a floor drain or storage container **AT TIME OF INSTALLATION**.
 2. Front and Rear ventilation louvers, each at least 25" W x 20" H, **MUST** be provided in the cabinet or counter and located so to provide full ventilation for the condensing unit.
 3. The VICD-SQ INS merchandiser is designed for use in locations where temperatures and humidity do not exceed 75 degrees and 55% R.H. Locate away from direct sunlight, rapid air currents and extreme temperature changes. Exposure to air currents from ceiling fans, air conditioners, ovens, etc. will disrupt the cases air current and refrigeration zone within. Any adverse field conditions stated above will void warranty.
- RPI in line with it's policy to continually improve it's product reserves the right to change materials and specifications without notice.



CALL TOLL FREE: 800-525-3692 (609-714-2330)

FAX: 609-714-2331 www.rpiindustries.com

220 ROUTE 70 MEDFORD N.J. 08055

Hyatt SF Embarcadero.MAIN CONTRACT PLUS



INDUSTRIES, INC.

Myers Restaurant Supply

Electrical & Plumbing locations

By Vendor



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 24.0 - SODA DISPENSER, DROP-IN (1 EA REQ'D)

VENDOR

Soda Dispenser, drop-in.

<By Vendor>

The cutsheet for this item can be viewed on item 1.0

By Vendor

Description: SODA DISPENSER, DROP-IN

Notes: Soda Dispenser, drop-in.



DI-1522 • DI-2323 • DIL-2323 Drop-in Series



DI-1522-6-SL
Shown with 464GP Valves



DI-2323-8-SL
Shown with 464GP Valves

Flex Manifold
relocated to tower
for easy
access

DI-1522 • DI-2323 • DIL-2323 Drop-in Series

Standard Features

- Servend's patented flex manifold makes carbonated or non-carbonated drink changes possible in minutes.
- Easy service access with no tools required to remove drain pan, splash panel, and ice bin door.
- Front accessible cold plate inlets for easy installation.
- Flomatic beverage valves enhance drink quality and presentation.
- Dual view merchandiser highlights brand offering from all sides.



ISO 9001:2000
Quality System
Certified

2100 Future Drive
Sellersburg, IN 47172 USA

Tel: 812.246.7000
Fax: 812.246.7024

www.manitowocbeverage.com/us



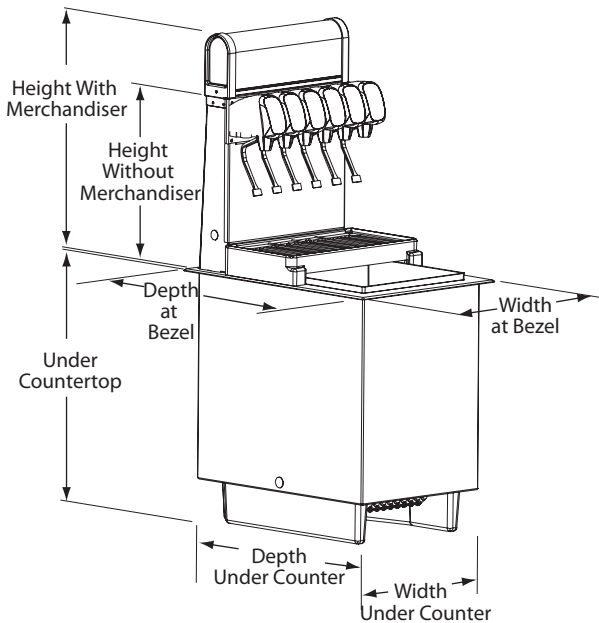


DI-1522 • DI-2323 • DIL-2323 Drop-in Series

Specifications

	DI-1522	DI-2323	DIL-2323
Standard Features	Dual-view merchandiser, light kit. "Quench Your Thirst" graphics, Flomatic 424 valves, key switch and drain kit.		
Ice Storage Capacity	Up to 60 lbs. / 27.3 kgs.	Up to 80 lbs. / 36.4 kgs.	Up to 100 lbs. / 45.5 kgs.
Flex Manifold	2-1-1-2 right to left	3-1-1-1-2 right to left	
Electrical Requirements	120V/60Hz/2.4FLA 220V/50Hz/1 also available	120V/60Hz/3.2FLA 220V/50Hz/1 also available	
Drain	One recessed 3/4" (1.91 cm) FPT is located on the bottom of unit. A second recessed 3/4" (1.91 cm) FPT drain connection for the drain pan is located adjacent to the cold plate drain.		
Approx. Shipping Weights	164 lbs. / 74.5 kgs.	190 lbs. / 86.4 kgs.	203 lbs. / 92.3 kgs.
Countertop Weight (w/o ice)	118 lbs. / 53.6 kgs.	137 lbs. / 62.3 kgs.	146 lbs. / 66.4 kgs.
Valves	Flomatic 464GP valves are available in sanitary lever, push button, portion control and automatic fill valves. Valve lockout switch on ice bin door available. Other valves available, contact factory for details.		
Options	Drop-in tower light box and splash guards.		

Dimensions



	DI-1522	DI-2323	DIL-2323
Width	15.00"	23.00"	23.00"
	38.10 cm	58.40 cm	58.40cm
Depth	22.00"	23.00"	23.00"
	55.88 cm	58.40 cm	58.40 cm
Height without merchandiser	16.38"	16.88"	16.88"
	41.61 cm	42.88 cm	42.88 cm
Height with Merchandiser	22.38"	22.75"	22.75"
	56.85 cm	57.79 cm	57.79 cm
Under Countertop	23.54"	18.00"	23.50"
	59.79 cm	45.72 cm	59.69 cm

3343G ©2014 Servend 6/14 Continuing product improvement may necessitate change of specifications without notice.

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www.manitowocbeverage.com/us





Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 24.1 - WATER FILTER ASSEMBLY (1 EA REQ'D)

Everpure EV932973

HF CSR Triple 7FC

ACCESSORIES

Mfr	Qty	Model	Spec
Everpure	1		1 year warranty for replaceable elements (filter & water treatment cartridges) and 5 year warranty (the entire system excluding replaceable elements) from date of purchase
Everpure	1		1 year warranty for replaceable elements (filter & water treatment cartridges) and 5 year warranty (the entire system excluding replaceable elements) from date of purchase
Everpure	3	EV969261	Replacement Filter Cartridge for 7FC, 1 pack (Please note that Everpure Twin systems require 2 replacement filters, Triple systems require 3 replacement filters, and Quad systems require 4 replacement filters.)
Everpure	1	EV953420	A-EC210 Cartridge, 20 pack
Everpure	1	EV979932	SS-IMF Replacement Cartridge, incorporates ScaleStick® with HydroBlend™ compound, scale inhibition, phosphate, translucent Cartridge, fits all old-style 8" IMF housing (pack of 12)
Everpure	1		1 year warranty for replaceable elements (filter & water treatment cartridges) and 5 year warranty (the entire system excluding replaceable elements) from date of purchase



EVERPURE® HIGH FLOW CSR TRIPLE 7FC SYSTEM

DELIVERS PREMIUM QUALITY WATER FOR HIGH FLOW COMBINATION APPLICATIONS

High Flow CSR Triple 7FC System: EV9329-73
 7FC Replacement Cartridge: EV9692-61 (1 PK)
 EC210 Replacement Cartridge: EV9534-26 (6 PK)
 SS-XL ScaleStick Cartridge: EV9799-42 (6 PK)



APPLICATIONS

Multiple equipment and combination applications

High volume installations

FEATURES • BENEFITS

Extended-life 7FC cartridges feature balanced chemical and mechanical reduction for optimum performance in varying water qualities

Single system solution

Exclusive precoat filtration provides superior chlorine taste and odor reduction and micro-filters dirt and particles as small as 0.5 micron in size by mechanical means

Proprietary Micro-Pure® II filtration media effectively inhibits the growth of bacteria on the filter media that can decrease product life

Provides premium quality water to high flow fountain, coffee and ice machines

Optimal flow rate and contaminant reduction capacity with prefiltration for maximum performance

Exclusive precoat filtration provides superior chlorine taste and odor reduction and micro-filters dirt and particles as small as 0.5 micron in size by mechanical means

NSF/ANSI Standard 53 certified to reduce cysts such as *Cryptosporidium* and *Giardia* by mechanical means

SR-X feeder with SS-XL ScaleStick® cartridge inhibits scale buildup in ice machines and coffee brewers

Sanitary cartridge replacement is simple, quick and clean. Internal filter parts are never exposed to handling or contamination

INSTALLATION TIPS

Choose a mounting location suitable to support the full weight of the system when in operation

Use 3/4" water line

Fountain equipment connections are made to the outlet part of the system before the SR-X system

Coffee brewer and ice machine connections are made after the SR-X feeder; a tee is required

Install vertically with cartridges hanging down and allow 2-1/2" (6.35 cm) clearance below the cartridge for easy cartridge replacement

Flush cartridges by running water through system for five (5) minutes at full flow

OPERATION TIPS

Replace cartridge when flow rate becomes inconveniently slow or before rated capacity is reached. It is recommended to replace cartridge at least once per year

Change cartridges when capacity is reached or when pressure falls below 10 psi (0.7 bar)

Change SS-XL cartridge before Hydroblend™ compound is completely used up

Change EC210 prefilter cartridge when excessively dirty

Always flush the filter cartridge at time of installation and cartridge change

SIZING

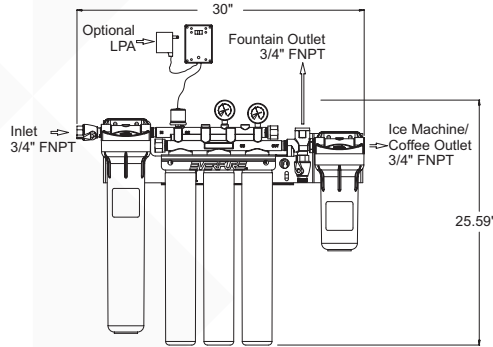
Service Flow Rate: Maximum 7.5 gpm (28.4 Lpm)

Rated Capacity: 75,000 gallons (283,906 L)

FILTRATION & PROCESSING SOLUTIONS | EV9329-73 SPECIFICATION SHEET

EVERPURE® HIGH FLOW CSR TRIPLE 7FC SYSTEM

EV9329-73



System Tested and Certified by NSF International against NSF/ANSI Standard 42 and 53 for the reduction of:

Standard No. 42 — Aesthetic Effects
 Bacteriostatic Effects
 Chemical Reduction
 Taste and Odor
 Chlorine
 Mechanical Filtration
 Particulate Class 1

Standard No. 53 — Health Effects
 Mechanical Filtration
 Turbidity
 Cyst

SPECIFICATIONS

Overall Dimensions
 25.59" L x 30" W x 6.75" D
 (65 x 76.2 x 17.14 cm)

Inlet Connection 3/4"

Outlet Connection 3/4"

Service Flow Rate
 Maximum 7.5 gpm (28.4 Lpm)

Rated Capacity
 75,000 gallons (283,906 L)

Pressure Requirements
 10 - 125 psi (0.7 - 8.6 bar), non-shock

Maximum Temperature
 35 - 100°F (2 - 38°C)

Electrical Connection
 None

Shipping Weight
 43 lbs. (19.50 kg)

Operating Weight
 52 lbs. (23.58 kg)

EPA No. 002623-IL-002

The contaminants or other substances removed or reduced by this drinking water system are not necessarily in your water. Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system. Systems certified for cyst reduction may be used with disinfected water that may contain filterable cysts.

WARRANTY

Everpure water treatment systems by Pentair® (excluding replaceable elements) are covered by a limited warranty against defects in material and workmanship for a period of five years after date of purchase. Everpure replaceable elements (filter cartridges and water treatment cartridges) are covered by a limited warranty against defects in material and workmanship for a period of one year after date of purchase. See printed warranty for details. Pentair will provide a copy of the warranty upon request.



FILTRATION & PROCESSING SOLUTIONS

EVERPURE-SHURFLO WORLD HEADQUARTERS, 1040 MUIRFIELD DRIVE, HANOVER PARK, IL 60133 USA • WWW.EVERPURE.COM
 800.942.1153 MAIN (US ONLY) • 630.307.3000 MAIN • 630.307.3030 FAX • CSEVERPURE@PENTAIR.COM EMAIL

EVERPURE-SHURFLO AUSTRALIA / NEW ZEALAND, 1-21 MONASH DRIVE, DANDENONG SOUTH, VIC, 3175, AUSTRALIA
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 86.21.3211.4588 TEL • 86.21.3211.4580 FAX • CHINA.WATER@PENTAIR.COM EMAIL

EVERPURE-SHURFLO INDIA, GREEN BOULEVARD, B-9/A, 7TH FLOOR - TOWER B SECTOR 62, NOIDA - 201301
 91.120.419.9444 TEL • 91.120.419.9400 FAX • INDIACUSTOMER@PENTAIR.COM EMAIL

EVERPURE-SHURFLO EUROPE, PENTAIR WATER BELGIUM BVBA, INDUSTRIEPARK WOLFSTEE, TOEKOMSTLAAN, 30 B-2200 HERENTALS, BELGIUM
 +32.(0).14.283.500 TEL • +32.(0).14.283.505 FAX • SALES@EVERPURE-EUROPE.COM EMAIL

EVERPURE-SHURFLO JAPAN INC., HASHIMOTO MN BLDG. 7F, 3-25-1 HASHIMOTO, MIDORI-KU, SAGAMIHARA-SHI KANAGAWA 252-0143, JAPAN
 81.(0)42.775.3011 TEL • 81.(0)42.775.3015 FAX • INFO@EVERPURE.CO.JP EMAIL

EVERPURE-SHURFLO SOUTHEAST ASIA, 390 HAVELOCK ROAD, #04-01, KING'S CENTRE, SINGAPORE 169662
 65.6795.2213 TEL • FAX: 65.6795.2219 FAX • CSEVERPURE@PENTAIR.COM EMAIL

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EV9329-73 MR14

FC Filter Cartridges

Deliver premium quality water for fountain and combination applications



APPLICATIONS

Fountain beverage
Combination system

FEATURES AND BENEFITS

Increased capacity for extended reduction of chemical and mechanical contaminants.
Balanced cartridge for optimum performance in varying water qualities.
Compatible with Coldrink, QC7I, QL2, QL3B, QL3 Heads, and High Flow CSR manifolds.
New Fibredyne™ II media with AgION® antimicrobial protection inhibits any potential bacterial growth.
Reduces chlorine taste and odor and other offensive contaminants that can adversely affect the taste of beverages.
Improves the taste of fountain beverages and helps retain the drink's carbonation.
Submicron technology reduces dirt and particles as small as 1/2 micron in size, and reduces health contaminants such as *Cryptosporidium* and *Giardia* cysts.
Protects drink system seals, pump, tubing and small orifices from clogging, corrosion and abrasive wear.
Sanitary cartridge replacement is simple, quick and clean. Internal filter parts are never exposed to handling or contamination.
NSF Certified under NSF/ANSI Standards 42 and 53.

OPERATIONAL TIPS

Replace cartridge when flow rate becomes inconveniently slow or before rated capacity is reached. It is recommended to replace cartridge at least once a year.
Change cartridges when capacity is reached or when pressure falls below 10 psi.
Always flush the filter cartridge at time of installation and cartridge change.



4FC Replacement Cartridge 1 PK: EV9692-21
7FC Replacement Cartridge 1 PK: EV9692-61

SPECIFICATIONS

	4FC	7FC
Overall Dimensions:	14.5" H x 3.25" D (36.8 cm x 8.3 cm)	20.75" H x 3.25" D (52.7 x 8.3 cm)
Service Flow Rate:	2.5 gpm (9.5 lpm)	2.5 gpm (9.5 lpm)
Rated Capacity:	15,000 Gallons (56,781 L)	25,000 gallons (94,635 L)
Pressure Requirements:	10 – 125 psi (0.7 – 8.6 bar), non-shock	10 – 125 psi (0.7 – 8.6 bar), non-shock
Temperature:	35 – 100°F (2 – 38°C)	35 – 100°F (2 – 38°C)
Electrical Connection:	None	None

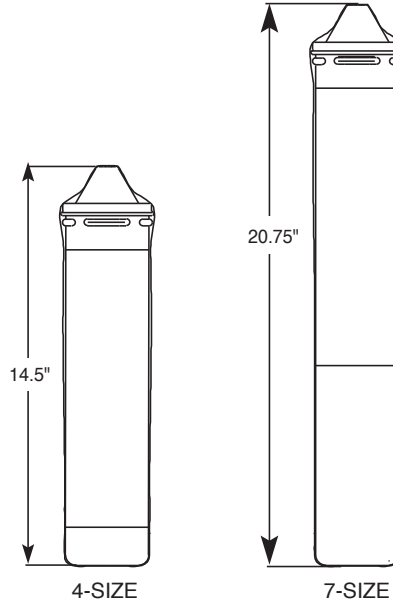


FC Filter Cartridges

4FC EV9692-21 • 7FC EV9692-61

INSTALLATION TIPS

Install vertically so cartridge hangs down.
 Allow 2 1/2" clearance below the cartridge for easy cartridge replacement.
 Flush cartridge by running water through system for five minutes at full flow.



System Tested and Certified by NSF International against NSF/ANSI Standard 42 and 53 for the reduction of:

- Std. No. 42--**
- Aesthetic effects**
- Bacteriostatic Effects
- Chemical Reduction
- Taste & Odor
- Chlorine
- Mechanical Filtration
- Nominal Particulate Class I
- Std. No. 53--**
- Health effects**
- Mechanical Filtration
- Turbidity
- Cyst

Everpure water treatment systems (excluding replaceable elements) are covered by a limited warranty against defects in material and workmanship for a period of five years after date of purchase. Everpure replaceable elements (filter cartridges and water treatment cartridges) are covered by a limited warranty against defects in material and workmanship for a period of one year after date of purchase. See printed warranty for details. Everpure will provide a copy of the warranty upon request.

The contaminants or other substances removed or reduced by this drinking water system are not necessarily in your water. Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system. Systems certified for cyst reduction may be used with disinfected water that may contain filterable cysts.

Everpure reserves the right to update specifications, change prices, or make substitutions without notice.

EV9692-21-61 OC11



Visit our website at www.everpure.com

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 FAX: 630.307.3030
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 EMAIL: sales@everpure-europe.com

		<p>EV9799-32 SS-IMF Cartridge</p>
<p>Inhibits mineral scale deposits and provides corrosion protection in water-fed equipment*</p>		
 <p>SS-IMF Cartridge: EV9799-32</p>		<p>BENEFITS</p> <p>Features Hydroblend™ compound, a unique blend that inhibits mineral scale deposits and provides corrosion protection in low flow water-fed equipment*</p> <p>Patented design (patent no. 5,580,448) dispenses a controlled amount of Hydroblend™ for long-term protection and provides greater effectiveness than standard phosphate treatments</p> <p>Translucent cartridge allows simple visual monitoring of product usage and ensures against wasteful premature cartridge replacement</p> <p>Integral feed cartridge fits Everpure model IMF housings*</p> <p>SS-IMF fits all old style 8" IMF Housings*</p> <p>Spacer (EV3114-69) available for adapting SS-IMF to 10" bowl</p> <p>*Not performance tested or certified by NSF</p>
<p>INSTALLATION TIPS</p>	<p>OPERATION TIPS</p>	<p>APPLICATION / SIZING</p>
<p>IMF housing not included.</p> <p>Install vertically with black O-band seal up</p> <p>The SS-IMF may have a very tight fit into older style AR-9 heads. To facilitate installation, warm the top of the SS-IMF (with O-band seal still installed) by running it under hot water for 10 seconds and/or applying a small amount of food grade silicone lubricant to the inside of the O-band</p> <p>Spacer (EV3114-69) available for adapting SS-IMF to 10" bowl</p> <p>Flushing is not required for ScaleStick® cartridges</p>	<p>Deliming of equipment prior to application is recommended, but not required</p> <p>Inspect ScaleStick® cartridges at least every 6 months</p> <p>Replace ScaleStick® before Hydroblend™ compound is completely dissolved</p> <p>Pre-existing equipment scale may come loose and clog equipment. Remove any loose scale to assure satisfactory operation</p>	<p>For water-using equipment:</p> <p>Ice Machines and Ice Applications*</p>

SPECIFICATIONS

Dimensions:

6-7/8"H x 1-5/16" Diameter

The SS-IMF Spacer (EV3114-69) may be used to extend the height of the SS-IMF cartridge by approximately 1-3/4" for a better fit into longer bowls.

Service Flow Rate:

0.1 - 6 gpm*

Maximum Temperature:

150°F*

If inlet feed water temperature is above 125°F a hot water housing must be used

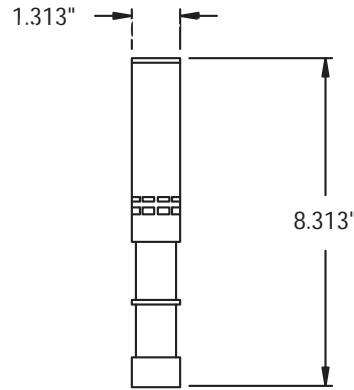
Capacity: Approximately 6 months. Capacity will vary depending on application and water usage. On flow rates less than 1 gpm, capacities may be reduced*

*Not performance tested or certified by NSF

The ScaleStick® trademark is used pursuant to an agreement between PWC Enterprises and Everpure, Inc.

The contaminants or other substances removed or reduced by this drinking water system are not necessarily in your water. Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system.

SS-IMF Cartridge



WARRANTY

Everpure water treatment systems (excluding replaceable elements) are covered by a limited warranty against defects in material and workmanship for a period of five years after date of purchase. Everpure replaceable elements (filter cartridges and water treatment cartridges) are covered by a limited warranty against defects in material and workmanship for a period of one year after date of purchase. See printed warranty for details. Everpure will provide a copy of the warranty upon request.



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Submittal Sheet

02/04/2016

ITEM# 25.0-B4 - DROP-IN HOT WELL (1 EA REQ'D)

Wells SS-10TDU

Food Warmer, top-mount, built-in, electric, for 11-quart round inserts, drain, wet/dry operation, thermostatic controls, non-insulated, stainless steel interior, Wellslok, UL, cULus, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Wells	1	21569	120v/60/1-ph, 825w, direct
Wells	1	20385	Drain Valve Extension Kit, extension from drain to counter front with remote handle (for use with "D" models only) excluding DM models

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	60	1	Direct			6.9	0.825			

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1									

WASTE

	INDIRECT SIZE	DIRECT SIZE
1	1/2"	



Over 90 Years of Quality Foodservice
Products and Service

Job _____ Item No. _____

SS10 SERIES-11 QUART TOP-MOUNT, ROUND DROP-IN WARMERS



SS10TDU

DESCRIPTION

The heavy-duty, top-mount, drop-in round food warmers are designed to hold heated foods at safe and fresh serving temperatures. Wells SS10 Series accommodates standard 11 quart round inset pans and are designed for wet or dry operations.

STANDARD FEATURES

- Accommodates standard 11-quart Insets
- 26 Models to choose from
- One-piece stainless steel top flange and heavy-gauge, deep-drawn stainless steel warming pans.
- Suitable for wet or dry operation
- Energy-saving, fully insulated models or standard non-insulated models
- Fully insulated models are perfect for non-metal counters (with adapter kit)
- Thermostatic or Infinite Controls
- High limits prevent overheating
- Infinite controls provided w/guard ring to prevent temperature change
- Thermostatic controls are recessed in a one-piece, front-mounted panel
- Welllock is standard for easy installation
- Powerful tubular heating elements
- +” drains available
- 2-Year Limited Parts & 1-Year Limited Labor Warranty

SPECIFICATIONS

Construction - One-piece stainless steel top flange and heavy-gauge, deep-drawn stainless steel warming pans are standard features on all models. Welllocks are standard for quick and easy installation.

Insulation - Choose between models that are fully insulated around the sides and bottom or standard non-insulated models. Fully Insulated models save energy and may be installed in non-metal counters.

Controls & Heating - Models with thermostatic or infinite controls are available. High-limits prevent overheating. Temperature-ready indicator lights are standard on all control types. Powerful tubular heating elements are located under the warming pans for quick and efficient heating and for even heat distribution.

OPTIONS & ACCESSORIES

- Inset with lid
- 8 oz. soup ladle
- Drain valve extension kit
- Adaptor top for 4-quart inset
- Adaptor top for 7-quart inset
- Non-metal counter adapter kit
- Optional 72” control wiring

ADDITIONAL FEATURES AVAILABLE

- 120V or 208/240V
- Drains
- Cord & plugs
- Fully insulated models or standard models
- Infinite or thermostatic controls

MINIMUM CLEARANCES	BACK (MM)	SIDE (MM)	BOTTOM (MM)	FRONT (MM)
STANDARD	1 (25)	1 (25)	8-1/2 (216)	4* (102)
FULLY INSULATED	1 (25)	1 (25)	8 (203)	4 (102)

* When control box is located below the warmer, front clearance may be reduced to 2” or 52mm

Sheet No. SS10 [06/15]



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NOTE: Specifications are subject to change without notice and are not intended for installation purposes. See installation instructions prior to installing the unit.



Over 90 Years of Quality Foodservice Products and Service

SS10 SERIES-11 QUART TOP-MOUNT, ROUND DROP-IN WARMERS

PLEASE NOTE: SOME MODEL NUMBERS HAVE CHANGED

SPECIFICATIONS											
OLD MODEL	NEW MODEL	CONTROLS	INSULATION	INSTALL WT	SHIP WT	VOLTAGE	WATTS	PHASE	PLUG	DRAIN	APPROVAL
SS10-120	SS10-120	Infinite	Non-Insulated	6 lbs./2.8 kg	7 lbs./3.2 kg	120V	450	1Ø	N/A	No	NSF, IAS
SS10	SS10	Infinite	Non-Insulated	6 lbs./2.8 kg	7 lbs./3.2 kg	208V/240	338/450	1Ø	N/A	No	NSF, IAS
SS10D-120	SS10D-120	Infinite	Non-Insulated	6 lbs./2.8 kg	7 lbs./3.2 kg	120V	450	1Ø	N/A	Yes	NSF, IAS
SS10D	SS10D	Infinite	Non-Insulated	6 lbs./2.8 kg	7 lbs./3.2 kg	208V/240	620/825	1Ø	N/A	Yes	NSF, IAS
SS10T-120	SS10T-120	Thermostatic	Non-Insulated	6 lbs./2.8 kg	7 lbs./3.2 kg	120V	825	1Ø	N/A	No	NSF, IAS
SS10T	SS10T	Thermostatic	Non-Insulated	6 lbs./2.8 kg	7 lbs./3.2 kg	208V/240	620/825	1Ø	N/A	No	NSF, IAS
SS10T-230	SS10T-230	Thermostatic	Non-Insulated	6 lbs./2.8 kg	7 lbs./3.2 kg	230V	825	1Ø	N/A	No	CE
SS10TD-120	SS10TD-120	Thermostatic	Non-Insulated	6 lbs./2.8 kg	7 lbs./3.2 kg	120V	825	1Ø	N/A	Yes	NSF, IAS
SS10TD	SS10TD	Thermostatic	Non-Insulated	6 lbs./2.8 kg	7 lbs./3.2 kg	208V/240	620/825	1Ø	N/A	Yes	NSF, IAS
SS10TD-230	SS10TD-230	Thermostatic	Non-Insulated	6 lbs./2.8 kg	7 lbs./3.2 kg	230V	825	1Ø	N/A	Yes	CE
SS10ULT-120	SS10TU-120	Thermostatic	Non-Insulated	6 lbs./2.8 kg	7 lbs./3.2 kg	120V	825	1Ø	N/A	No	NSF, IAS
SS10ULT	SS10TU	Thermostatic	Non-Insulated	6 lbs./2.8 kg	7 lbs./3.2 kg	208V/240	620/825	1Ø	N/A	No	NSF, IAS
SS10ULTD-120	SS10TDU-120	Thermostatic	Non-Insulated	6 lbs./2.8 kg	7 lbs./3.2 kg	120V	825	1Ø	N/A	Yes	NSF, IAS
SS10ULTD	SS10TDU	Thermostatic	Non-Insulated	6 lbs./2.8 kg	7 lbs./3.2 kg	208V/240	620/825	1Ø	N/A	Yes	NSF, IAS
SS10TUC-120	SS10TUC-120	Thermostatic	Non-Insulated	6 lbs./2.8 kg	7 lbs./3.2 kg	120V	825	1Ø	NEMA 5-15P	No	NSF, IAS
SS10TUC	SS10TUC	Thermostatic	Non-Insulated	6 lbs./2.8 kg	7 lbs./3.2 kg	208V/240	620/825	1Ø	NEMA 6-15P	No	NSF, IAS
SS10TDUC-120	SS10TDUC-120	Thermostatic	Non-Insulated	6 lbs./2.8 kg	7 lbs./3.2 kg	120V	825	1Ø	NEMA 5-15P	Yes	NSF, IAS
SS10TDUC	SS10TDUC	Thermostatic	Non-Insulated	6 lbs./2.8 kg	7 lbs./3.2 kg	208V/240	620/825	1Ø	NEMA 6-15P	Yes	NSF, IAS
SS10TUI-120	SS10TUI-120	Thermostatic	Fully Insulated	11.4 lbs./5.2 kg	12.4 lbs./5.6 kg	120V	825	1Ø	N/A	No	NSF, IAS
SS10TUI	SS10TUI	Thermostatic	Fully Insulated	11.4 lbs./5.2 kg	12.4 lbs./5.6 kg	208V/240	620/825	1Ø	N/A	No	NSF, IAS
SS10TDUI-120	SS10TDUI-120	Thermostatic	Fully Insulated	11.4 lbs./5.2 kg	12.4 lbs./5.6 kg	120V	825	1Ø	N/A	Yes	NSF, IAS
SS10TDUI	SS10TDUI	Thermostatic	Fully Insulated	11.4 lbs./5.2 kg	12.4 lbs./5.6 kg	208V/240	620/825	1Ø	N/A	Yes	NSF, IAS
SS10TUCI-120	SS10TUCI-120	Thermostatic	Fully Insulated	11.4 lbs./5.2 kg	12.4 lbs./5.6 kg	120V	825	1Ø	NEMA 5-15P	No	NSF, IAS
SS10TUCI	SS10TUCI	Thermostatic	Fully Insulated	11.4 lbs./5.2 kg	12.4 lbs./5.6 kg	208V/240	620/825	1Ø	NEMA 6-15P	No	NSF, IAS
SS10TDUCI-120	SS10TDUCI-120	Thermostatic	Fully Insulated	11.4 lbs./5.2 kg	12.4 lbs./5.6 kg	120V	825	1Ø	NEMA 5-15P	Yes	NSF, IAS
SS10TDUCI	SS10TDUCI	Thermostatic	Fully Insulated	11.4 lbs./5.2 kg	12.4 lbs./5.6 kg	208V/240	620/825	1Ø	NEMA 6-15P	Yes	NSF, IAS



Sheet No. SS10 [06/15]



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NOTE: Specifications are subject to change without notice and are not intended for installation purposes. See installation instructions prior to installing the unit.

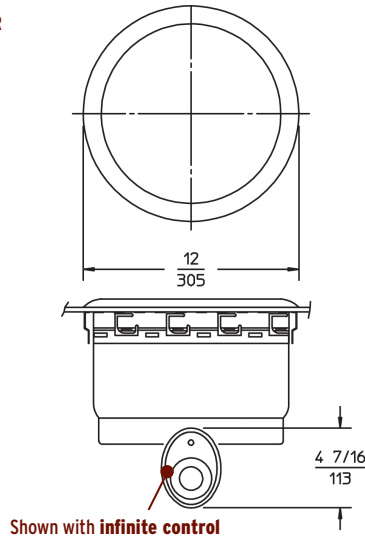


Over 90 Years of Quality Foodservice Products and Service

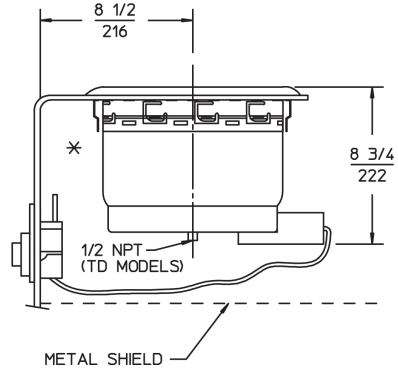
SS10 SERIES-11 QUART TOP-MOUNT, ROUND DROP-IN WARMERS

PRODUCT DIMENSIONS FOR STANDARD MODELS ONLY

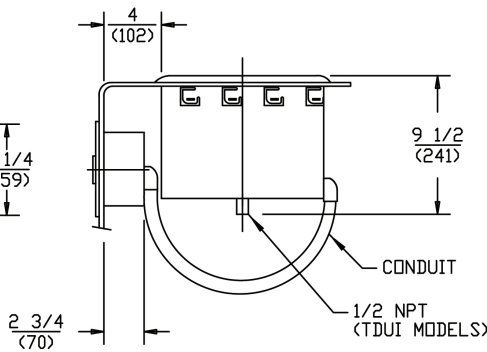
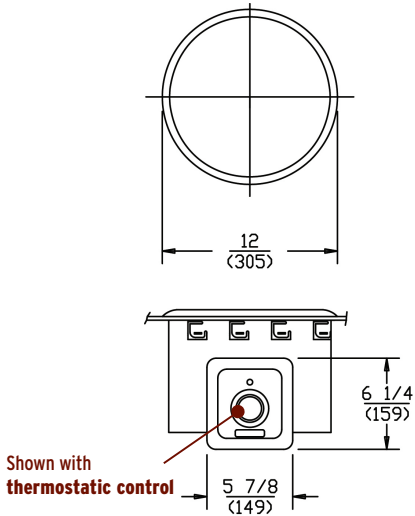
INCHES
MM



NOTE: * CONTROL MUST NOT BE MOUNTED IN THIS HIGH TEMPERATURE AREA.



NOTE: Required with models without conduit



Sheet No. SS10 [06/15]



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NOTE: Specifications are subject to change without notice and are not intended for installation purposes. See installation instructions prior to installing the unit.



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 26.0-B5 - COFFEE BREWER (1 EA REQ'D)

Bunn AXIOM-APS-0013

38700.0013 AXIOM® Twin APS Airpot Coffee Brewer, brews 15 gallon per hour capacity, twin brew head system, LCD display, hot water faucet, digital temperature control, electronic diagnostics, brews into 1.9 to 3 liter airpots (sold separately), energy-saver mode, 120/240v/60/1-ph, 6100w, 26 amps, UL, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Bunn	2	AIRPOT-2.5L-0000	32125.0000 Airpot, 2.5 liter (84 oz.), lever-action, stainless steel liner, 1 pack, NSF

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120/240	60	1				26	6.1			

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1						3/8"			

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		

BUNN®

AXIOM-TWIN-APS

Medium volume brewing solution featuring Digital Brewer Control for precise extraction control

16 in x 23.5 in x 17.7 in

Capacity (Servings/Hour): 240
(8 ounces servings)

- Electronic diagnostics and built-in tank drain make service easier
- Front of machine programming simplifies installation
- For high lime areas, BrewLOGIC® technology calculates flow rate and adjusts brew time to maintain consistent pot levels
- Pot level, cold brew lock-out and tank temperature set easily from advanced touch pad on front of machine
- Coffee extraction controlled with programmable pre-infusion or pulse brew
- Airpots are easily transported to remote meeting rooms, breakfast bars, etc
- Brews directly into 1.9 to 3L airpots
- Convenient airpot keeps coffee hot and fresh for hours
- Energy-saver mode reduces tank temperature during idle periods
- Hot water faucet
- SplashGard® funnel deflects hot liquids away from the hand
- Twin brew head system



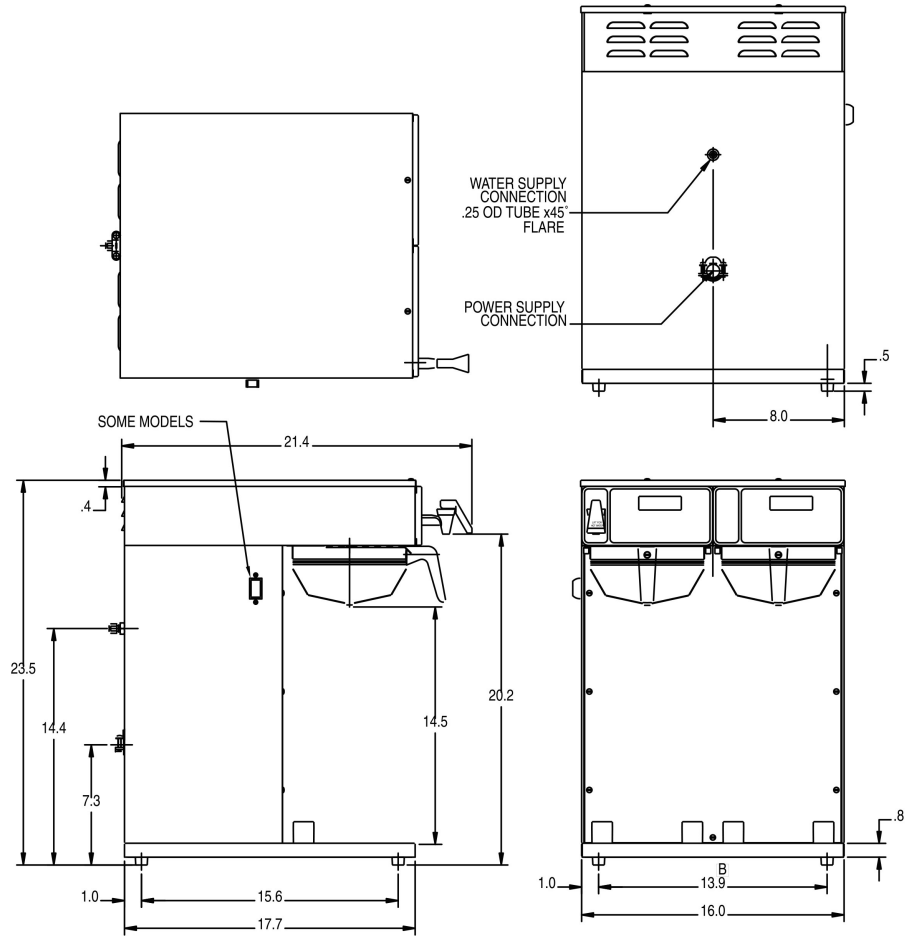
Related products

- 20115.0000 Regular Paper Filters 1000/case
- 20217.0000 Funnel
- 39000.0001 WATER FILTER, EQHP-10L
- 39000.0004 WATER FILTER, EQHP-10
- 39000.0010 WATER FILTER, SCALE-PRO
- 13041.0001 2.5L Push Button Airpot(1pk)
- 13041.0101 2.5L Push Button Airpot(6pk)
- 28696.0002 2.2L Push Button Airpot (1pk)
- 28696.0006 2.2L Push Button Airpot (6pk)
- 32125.0000 2.5L Lever Action Airpot (1pk)
- 32125.0100 2.5L Lever Action Airpot (6pk)



Product No	Product Category	Water Access	Electrical (Voltage)	UPC
38700.0013	Coffee Brewer	Plumbed	120/240	72504083667
Coffee Server Type	Coffee Capacity Range	Brewer Type	Finish	Number of Wires (+GND)
Airpot	Medium	Automatics Thermal Systems	Stainless	3
Cord Attached	BrewLOGIC	BrewWIZARD	2D Format CAD Available	Minimum Input Pressure
No	Yes	Yes	Yes	20 PSI
Maximum Input Pressure	Inlet Water Fitting	Digital Brewer Control	Faucet Location	Funnel Type
90 PSI	3/8" Male Flare Fitting	Yes	Upper	Stainless Steel
Machine Depth	Machine Width	Machine Height	Shipping Box Length	Shipping Box Width
17.7 in	16 in	23.5 in	25.3 in	12.9 in

Shipping Box Height	Shipping Weight	Volume of shipped box
28.8 in	52.96 lb	5.44 ft ³



Electric & Capacity

Electrical Configuration Option
 Volts-Factory Wired: 120/240
 Phase-Factory Wired: 1
 Watts-Factory Wired: 6100
 Hertz-Factory Wired: 60
 Amps-Factory Wired: 26
 Capacity (Servings/Hour):240

To see illustrated parts manuals, visit bunn.com/support/manuals

BUNN® reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions, or replacements for previously purchased equipment. For most current specifications and other info visit bunn.com. All dimensions shown in inches.

BUNN®

ITEM# _____
 PROJECT _____
 DATE _____

Airpots/Thermal Pitcher



Model 2.2 liter Push-Button Airpot
 Dimensions:
 16.4" H x 6.1" W x 7.9" D
 (42cm H x 16cm W x 20cm D)



Model 3.8 liter Lever-Action Airpot
 Dimensions:
 17.6" H x 6.3" W x 9" D
 (44.7cm H x 16cm W x 23cm D)



Model 2.5 liter Lever-Action Airpot
 Dimensions:
 14.6" H x 6.3" W x 9" D
 (37cm H x 16cm W x 23cm D)



Model 1.9 liter Thermal Pitcher
 Dimensions:
 11.3" H x 6.5" W x 5.5" D
 (28.7cm H x 16.5cm W x 14cm D)

Features

Push-Button Airpots

- Brew-through insert.
- Just close the lid after brewing—dispenses up to 4 ounces at the first pump.
- Glass insulation keeps beverage hot for hours.
- Attractive, chrome finish with black trim.
- Available in 2.2 liter (74 oz.) and 2.5 liter (84 oz.)

Lever-Action Airpots

- Stainless steel lining ensures hot coffee for hours.
- Brew-through insert.
- Available in 2.5 liter (84 oz.), 3.0 liter (102 oz.) and 3.8 litre (128 oz.)

Thermal Pitcher

- Stainless steel lining ensures hot coffee for hours.
- Brew-through lid feature.
- Available in 1.9 liter (64 oz.)

For current specification sheets and other information, go to www.bunn.com.

Related Products

BUNN Advantage Coffee-iser
 SET No. : SET00.0076
 The Advantage Coffee-iser with graphic canopy adds stopping power and positions your product to increase coffee sales and profits.

For push-button and lever-action airpots. See page A3.7 for more information.



Universal Airpot Racks
 for push-button and lever-action airpots. See page A3.9 for more information.



Airpot Racks
 for push-button airpots only. See page A3.8 for more information.

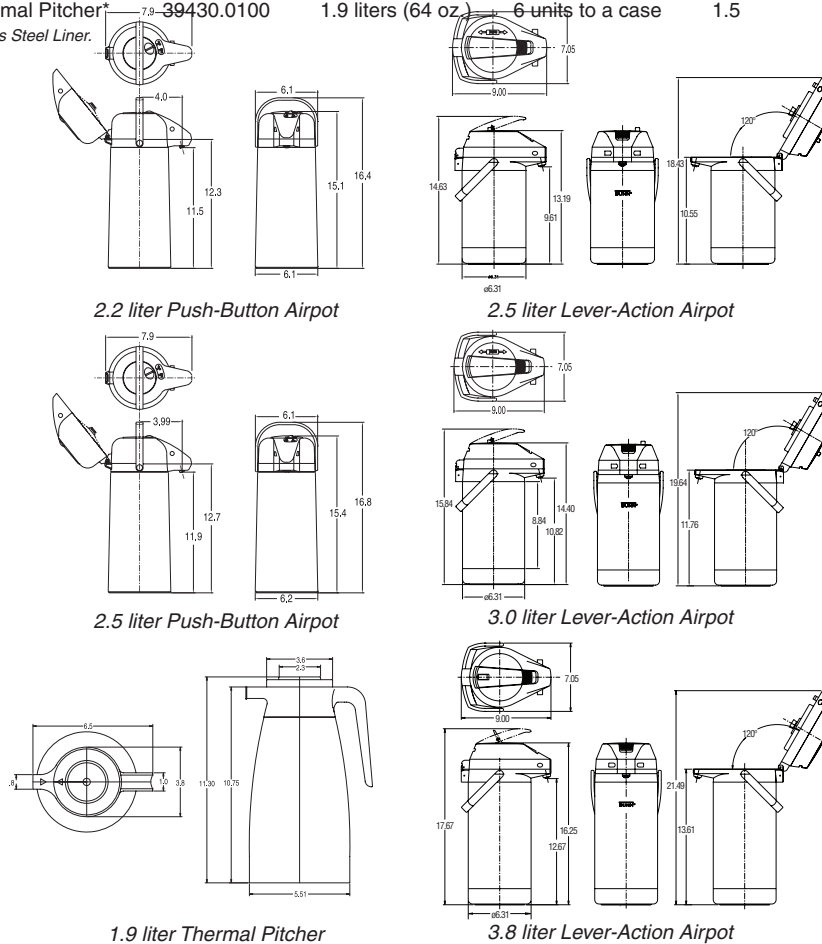


Model	Agency Listing
Push-Button Airpot	
Lever-Action Airpot	
Thermal Pitcher	

Dimensions & Specifications

Model	Product #	Capacity	Quantity	Cu. Ft.	Shipping
2.2 liter Push-Button Airpot	28696.0002	2.2 liters (74 oz.)	single unit	1.3	4.5 lbs.
2.2 liter Push-Button Airpot	28696.0000	2.2 liters (74 oz.)	6 units to a case	2.8	24 lbs.
2.5 liter Push-Button Airpot	13041.0001	2.5 liters (84 oz.)	single unit	1.2	5 lbs.
2.5 liter Push-Button Airpot	13041.0101	2.5 liters (84 oz.)	6 units to a case	2.8	25 lbs.
2.5 liter Lever-Action Airpot*	32125.0000	2.5 liters (84 oz.)	single unit	1.2	5.3 lbs.
2.5 liter Lever-Action Airpot*	32125.0100	2.5 liters (84 oz.)	6 units to a case	2.8	32 lbs.
3.0 liter Lever-Action Airpot*	32130.0000	3.0 liters (102 oz.)	single unit	1.2	5.8 lbs.
3.0 liter Lever-Action Airpot*	32130.0100	3.0 liters (102 oz.)	6 units to a case	2.8	35 lbs.
3.8 liter Lever-Action Airpot*	36725.0000	3.8 liters (128 oz.)	single unit	.81	7 lbs.
3.8 liter Lever-Action Airpot*	36725.0100	3.8 liters (128 oz.)	6 units to a case	4.9	41 lbs.
1.9 liter Thermal Pitcher*	39430.0000	1.9 liters (64 oz.)	single unit	.25	3 lbs.
1.9 liter Thermal Pitcher*	39430.0100	1.9 liters (64 oz.)	6 units to a case	1.5	17 lbs.

*Note: Stainless Steel Liner.



Bunn-O-Matic® Corporation - 1400 Stevenson Drive Springfield, Illinois 62703 • 800-637-8606 • 217-529-6601 • Fax 217-529-6644 • www.bunn.com

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

All dimensions shown in inches.

11/09 © Bunn-O-Matic Corporation



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 26.1-B4 - WATER FILTER ASSEMBLY (1 EA REQ'D)

Everpure EV925924

QL3B Head Assy (The price stated here is per each Cartridge. The EV part number reflects a pack of 6)

ACCESSORIES

Mfr	Qty	Model	Spec
Everpure	2	EV961250	BH2 Replacement Cartridge, 3,000 gallon capacity, 1/2 micron precoat, for QL2-OCS2 filter, 1 pack



EVERPURE® QL3B SINGLE HEAD

FILTER HEAD EXCLUSIVELY FOR EVERPURE REPLACEMENT CARTRIDGES

QL3B Single Head: EV9259-24



APPLICATIONS

Foodservice
Vending
OCS

FEATURES • BENEFITS

Commercial quality filter head is designed exclusively to fit Everpure filter cartridges

Includes built-in water shutoff valve
Includes mounting bracket and screws

All wetted parts have passed NSF® extraction tests

Corrosion resistant hardware

Solid durable construction is ideal for foodservice and vending applications

Engineered for durability, strength and longevity

INSTALLATION TIPS

Mounts directly onto flat surface

Install vertically so cartridge hangs down

Allow 2-1/2" (6.35 cm) clearance below the cartridge for easy cartridge replacement

Flush filter by running water through filter according to cartridge instructions

OPERATION TIPS

Change cartridges on a regular six (6) month preventative maintenance program

Change cartridges when capacity is reached or when pressure decreases

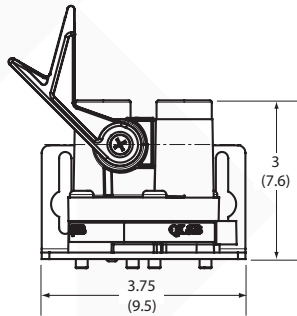
Always flush the filter cartridge at time of installation and cartridge change

[FILTRATION & PROCESSING SOLUTIONS](#) | [EV9259-24 SPECIFICATION SHEET](#)

EVERPURE® QL3B SINGLE HEAD

EV9259-24

SPECIFICATIONS



Overall Dimensions
3" H x 3.75" W x 3.5" D
(7.6 x 9.5 x 8.9cm)

Electrical Connection
None required

The contaminants or other substances removed or reduced by this drinking water system are not necessarily in your water. Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system. Systems certified for cyst reduction may be used with disinfected water that may contain filterable cysts.

WARRANTY

Everpure Claris water treatment systems by Pentair® (excluding replaceable elements) are covered by a limited warranty against defects in material and workmanship for a period of one year after date of purchase. Everpure replaceable elements (filter cartridges and water treatment cartridges) are covered by a limited warranty against defects in material and workmanship for a period of one year after date of purchase. See printed warranty for details. Pentair will provide a copy of the warranty upon request.



FILTRATION & PROCESSING SOLUTIONS

EVERPURE-SHURFLO WORLD HEADQUARTERS, 1040 MUIRFIELD DRIVE, HANOVER PARK, IL 60133 USA • WWW.EVERPURE.COM
800.942.1153 MAIN (US ONLY) • 630.307.3000 MAIN • 630.307.3030 FAX • CSEVERPURE@PENTAIR.COM EMAIL

EVERPURE-SHURFLO AUSTRALIA / NEW ZEALAND, 1-21 MONASH DRIVE, DANDENONG SOUTH, VIC, 3175, AUSTRALIA
1300.576.190 TEL • AU.EVERPURE@PENTAIR.COM EMAIL

EVERPURE-SHURFLO CHINA, 21F CLOUD 9 PLAZA, NO 1118, SHANGHAI, 200052, CHINA
86.21.3211.4588 TEL • 86.21.3211.4580 FAX • CHINA.WATER@PENTAIR.COM EMAIL

EVERPURE-SHURFLO INDIA, GREEN BOULEVARD, B-9/A, 7TH FLOOR - TOWER B SECTOR 62, NOIDA - 201301
91.120.419.9444 TEL • 91.120.419.9400 FAX • INDIACUSTOMER@PENTAIR.COM EMAIL

EVERPURE-SHURFLO EUROPE, PENTAIR WATER BELGIUM BVBA, INDUSTRIEPARK WOLFSTEE, TOEKOMSTLAAN, 30 B-2200 HERENTALS, BELGIUM
+32.(0).14.283.500 TEL • +32.(0).14.283.505 FAX • SALES@EVERPURE-EUROPE.COM EMAIL

EVERPURE-SHURFLO JAPAN INC., HASHIMOTO MN BLDG. 7F, 3-25-1 HASHIMOTO, MIDORI-KU, SAGAMIHARA-SHI KANAGAWA 252-0143, JAPAN
81.(0)42.775.3011 TEL • 81.(0)42.775.3015 FAX • INFO@EVERPURE.CO.JP EMAIL

EVERPURE-SHURFLO SOUTHEAST ASIA, 390 HAVELOCK ROAD, #04-01, KING'S CENTRE, SINGAPORE 169662
65.6795.2213 TEL • FAX: 65.6795.2219 FAX • CSEVERPURE@PENTAIR.COM EMAIL

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EV9259-24 MR14

		EV9612-50 BH² Filter Cartridge
Delivers premium quality water for coffee applications		
	BH ² Replacement Cartridge: EV9612-50	BENEFITS
		<p>New and improved Micro-Pure II media with AgION™ antimicrobial protection inhibits any potential bacterial growth</p> <p>Provides clear, fresh, premium quality ingredient water for consistently great tasting coffee and beverages</p> <p>Everpure's unique filter blend using activated carbon reduces chlorine taste and odor and other offensive contaminants</p> <p>Saves energy by reducing scale build-up.</p> <p>Proportioned scale inhibitor feed dramatically prevents limescale from forming in brewing equipment</p> <p>Precoat submicron technology reduces dirt and particles as small as 1/2 micron in size</p> <p>Reduces health contaminants such as asbestos fibers and Cryptosporidium and Giardia cysts</p> <p>Sanitary cartridge replacement is simple, quick and clean. Internal filter parts are never exposed to handling or contamination.</p>
INSTALLATION TIPS	OPERATION TIPS	APPLICATION / SIZING
<p>This system must be installed and maintained according to the manufacturer's instructions, including installation and replacement of filter cartridges</p> <p>Install vertically with cartridge hanging down</p> <p>Allow 2-1/2" clearance below the cartridges for easy cartridge replacement</p> <p>Flush system by running water through cartridges per Installation and Use manual</p>	<p>Change cartridges on a regular 6 month preventative maintenance program</p> <p>Change cartridges when capacity is reached or when pressure falls below 10 psi</p> <p>Service flow rate must not exceed 0.5 gpm</p> <p>Always flush the filter cartridge at time of installation and cartridge change</p>	<p>For coffee service applications</p> <p>For low flow, medium volume brewers</p> <p>Rated Capacity: 3,000 gallons (11,350) or 6,000 pots</p>

SPECIFICATIONS

Overall Dimensions:
14.5"H x 3.25"Diameter

Service Flow Rate:
Maximum 0.5 gpm (1.9 Lpm)

Rated Capacity:
3,000 gallons

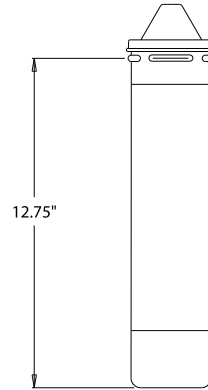
Pressure Requirements:
10 - 125 psi (0.7 – 8.6 bar), non-shock

Maximum Temperature:
35 - 100°F (2 - 38°C)

No electrical connection required

The contaminants or other substances removed or reduced by this drinking water system are not necessarily in your water. Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system.

BH² Filter Cartridge



WARRANTY

Everpure water treatment systems (excluding replaceable elements) are covered by a limited warranty against defects in material and workmanship for a period of five years after date of purchase. Everpure replaceable elements (filter cartridges and water treatment cartridges) are covered by a limited warranty against defects in material and workmanship for a period of one year after date of purchase. See printed warranty for details. Everpure will provide a copy of the warranty upon request.



Worldwide Headquarters:
EVERPURE, LLC
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Hanover Park, Illinois 60133
Toll Free (800) 323-7873
Tel (630) 307-3000
Fax (630) 307-3030
<http://www.everpure.com>

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Industriepark Wolfstee
Toekomstlaan 30
B-2200 Herentals
BELGIUM
TEL: +32.(0)14.283.500
FAX: +32.(0)14.283.505

In Japan:
Hashimoto MN Bldg. 7F
3-25-1 Hashimoto Sagamihara-Shi
Kanagawa 229-1103
JAPAN
TEL: 81.(0)42.775.3011
FAX: 81.(0)42.775.3015



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 27.0-B4 - ESPRESSO CAPPUCCINO MACHINE (2 EA REQ'D)

Rancilio/Egro EGRO ONE-TOUCH TOP MILK XP NMS

EGRO ONE Touch Top Milk XP, super-automatic with New Milk System, one piece foamer & coffee outlet, easy 3 step automatic cleaning program, 5.7" full color touchscreen user interface with eight customizable pages for up to 48 drink selections, upload videos, images, & drink parameters via built in USB port, hot water dispenser, one automatic foamer head, above the counter refrigerator, 220v/1-ph, NEMA 6-30R

The cutsheet for this item can be viewed on item 17.0

ACCESSORIES

Mfr	Qty	Model	Spec
Rancilio/Egro	2		Installation
Rancilio/Egro	2		220v/1-ph, NEMA L6-30R, standard
Rancilio/Egro	2		Americano bypass

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	220-240	50	1	Cord & Plug		NEMA L6-30		6.6			



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 27.1 - WATER FILTER ACCESSORY (2 EA REQ'D)

Everpure EV433923

Claris Head 3/8" QCF (Contact your local Everpure/SHUR-flor representative for availability)

The cutsheet for this item can be viewed on item 1.0

ACCESSORIES

Mfr	Qty	Model	Spec
Everpure	2	EV433911	Claris Filter Cartridge, medium, carbon, 5-stage filtration, removes particles to 5 micron, .50 gpm service flow rate, rated for 660 gallons for espresso applications & 790 gallons for ocs/coffee applications based on water hardness of 180 ppm with standard bypass settings, 29-116 psi (2-8 bar) pressure requirement, temp 39°-86°F (Contact your local Everpure/SHUR-flor representative for availability)
Everpure	2	EV433931	Claris Flow Meter US (Contact your local Everpure/SHUR-flor representative for availability)
Everpure	2	EV433940	Claris Test Kit (Contact your local Everpure/SHUR-flor representative for availability)
Everpure	2	EV979580	E-SERIES 10" Coarse Prefilter, clear housing with EC110 replaceable prefilter Cartridge, larger dirt & rust particles
Everpure	2		1 year warranty for replaceable elements (filter & water treatment cartridges) and 5 year warranty (the entire system excluding replaceable elements) from date of purchase

WATER

WASTE

WATER										WASTE	
	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE	INDIRECT SIZE	DIRECT SIZE
1				3/8						1	



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 28.0-B5 - AIRPOT (2 PK REQ'D)

Bunn AIRPOT-2.5L-0000

32125.0000 Airpot, 2.5 liter (84 oz.), lever-action, stainless steel liner, 1 pack, NSF



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 28.1-B5 - AIRPOT SERVING RACK (1 EA REQ'D)

Bunn UNIV-2-0001

35728.0001 UNIV-2 APR Universal Airpot Rack, (2) lower racks, displays (2) push-button or lever-action airpots (not included), sponge-lined tray, carbon-steel wire construction



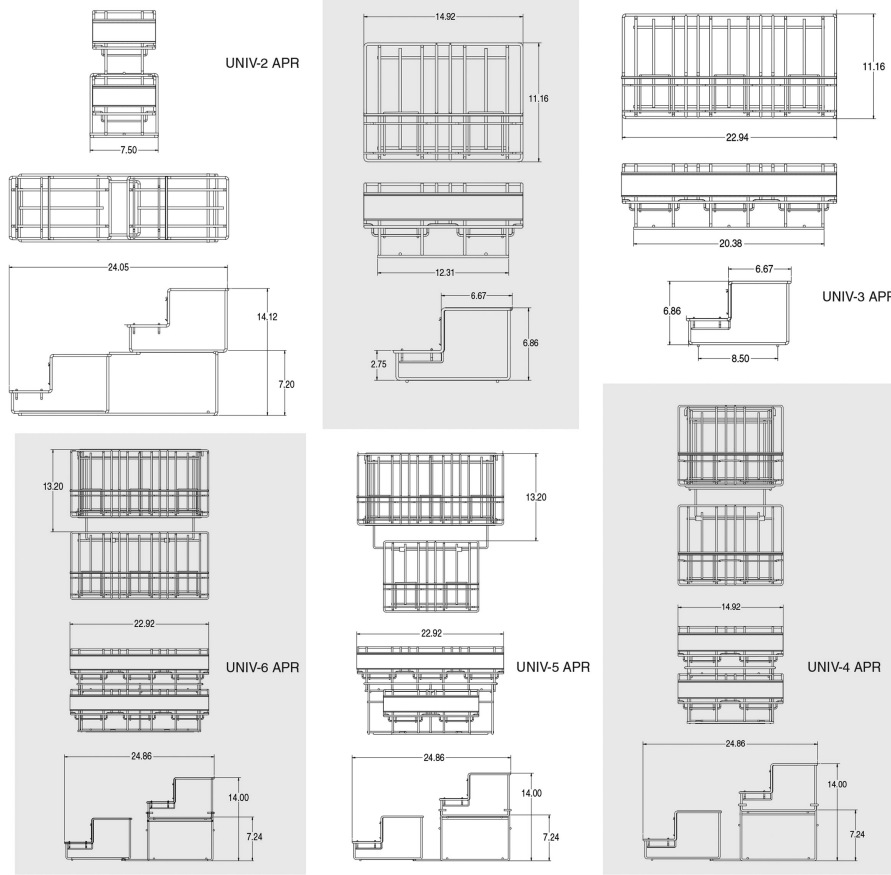
- We're sorry, feature list is not available for this Product.

Related products

- 13041.0001 2.5L Push Button Airpot(1pk)
- 13041.0101 2.5L Push Button Airpot(6pk)
- 28696.0002 2.2L Push Button Airpot (1pk)
- 28696.0006 2.2L Push Button Airpot (6pk)
- 32125.0000 2.5L Lever Action Airpot (1pk)
- 32125.0100 2.5L Lever Action Airpot (6pk)
- 13041.0001 2.5L Push Button Airpot(1pk)
- 13041.0101 2.5L Push Button Airpot(6pk)
- 28696.0002 2.2L Push Button Airpot (1pk)
- 28696.0006 2.2L Push Button Airpot (6pk)
- 32125.0000 2.5L Lever Action Airpot (1pk)
- 32125.0100 2.5L Lever Action Airpot (6pk)



Product No	Product Category	Coffee Server Type	UPC	Additional Features
35728.0001	Accessory Serving and Holding	Airpot	72504069067	2 Lower
2D Format CAD Available	Machine Depth	Machine Width	Machine Height	Units per Case
Yes	11.2 in	14.9 in	6.9 in	1
Shipping Box Length	Shipping Box Width	Shipping Box Height	Shipping Weight	Volume of shipped box
8 in	12 in	15.8 in	4.41 lb	0.88 ft3



To see illustrated parts manuals, visit bunn.com/support/manuals

BUNN® reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions, or replacements for previously purchased equipment. For most current specifications and other info visit bunn.com. All dimensions shown in inches.



Submittal Sheet

02/04/2016

ITEM# 29.0-B4 - REACH-IN UNDERCOUNTER REFRIGERATOR (1 EA REQ'D)

Glastender UCR24S-R ← See Equipment Item #5 for cutsheet - Shane / HDCCO

Undercounter Refrigerator, 24", one-section, right hinge stainless steel door, stainless steel interior, stainless steel exterior front, top & sides, (4) 2" casters, self-contained, R134a, 6' cord & plug, NSF & UL listed, meets 2008 energy efficiency standards

The cutsheet for this item can be viewed on item 5.0

ACCESSORIES

Mfr	Qty	Model	Spec
Glastender	1		115v/60/1-ph 6.0 amps, 1/10 HP, NEMA 5-15P, standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-15P	6		1/10		15



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 30.0 - DISPOSABLE CUP DISPENSER (2 EA REQ'D)

San Jamar C2010C

E-Z-Fit® Portion Cup Dispenser, counter mount, holds approximately 125 1/2 oz. to 2-1/2 oz. paper or plastic cups with rim dia. of 1-1/2" to 2-5/16", counter hole 3-1/4"D, tube 16"L, high-impact plastic

The cutsheet for this item can be viewed on item 1.0

Description: Disposable Cup Dispenser

Notes: E-Z-Fit® Portion Cup Dispenser, counter mount, holds approximately 125 1/2 oz. to 2-1/2 oz. paper or plastic cups with rim dia. of 1-1/2" to 2-5/16", counter hole 3-1/4"D, tube 16"L, high-impact plastic

Sentry™ One-Size-Fits-All Cup Dispensers



New Sentry™ Adjustable Cup Dispensers combine precise “one-size-fits-all” dispensing with no “wear parts” to replace and smart sanitation features.

- **SIMPLE:** ‘set it and forget it’ operation provides easy and exact adjustment (even with cups loaded), while attractive trim ring prevents customer tampering.
- **PREVENTS CUP DAMAGE:** Adjustable Smart Levers™ are engineered with a revolutionary design that prevents marring of cups, while providing smooth, one-at-a-time dispensing. Smart Lever™ angled construction also prevents damage to cups while loading.
- **PREVENTS CONTAMINATION:** Innovative Contamination Guard prevents debris from entering dispenser and Food Safety Blue transparent tube allows for fast cleanliness check.



SIMPLE ADJUSTMENT FOR ANY CUP

paper, foam or plastic; 8-44 oz.



INNOVATIVE CONTAMINATION GUARD

prevents debris from entering dispenser.



FOOD SAFETY BLUE TRANSPARENT TUBE

allows for a fast cleanliness check.

patent pending

A) Sentry™ One-Size-Fits-All Cup Dispenser

ITEM NUMBER	CUP SIZE	RIM DIAMETER	TUBE LENGTH	CASE PACK/WEIGHT
C5450C	8-44oz (236-1301ml)	3 ¹ / ₈ "-4 ⁵ / ₈ " (79-117mm)	23 ³ / ₄ " (603mm)	1 3.5lbs(1.6kgs)

SURFACE MOUNT MODEL

C5450SM	8-44oz (236-1301ml)	3 ¹ / ₈ "-4 ⁵ / ₈ " (79-117mm)	23 ³ / ₄ " (603mm)	1 3.5lbs(1.6kgs)
---------	------------------------	---	---	---------------------

Construction: Tube: high-impact plastic; Wire form: 6-gauge plated wire

A



FOR MULTIPLE IN-COUNTER UNITS
leave a 7¹/₄" (184mm) space between each

B) Sentry™ Beverage Center Cabinets

ITEM NUMBER	DISPENSER INCLUDES	DIMENSIONS	CASE PACK/WEIGHT
DIMENSION™ BEVERAGE CABINETS			
C2952BK	(2) C5450C black trim rings	15 ¹ / ₈ "h x 7 ³ / ₄ "w x 23"d (384h x 197w x 584d mm)	1 16.5lbs(7.5kgs)
C2953BK	(3) C5450C black trim rings	22 ³ / ₈ "h x 7 ³ / ₄ "w x 23"d (568h x 197w x 584d mm)	1 22.5lbs(10.2kgs)

STAINLESS STEEL BEVERAGE CABINETS

C2852	(2) C5450C	16"h x 8"w x 24"d (406h x 203w x 610d mm)	1 21lbs(9.5kgs)
C2853	(3) C5450C	24 ¹ / ₄ "h x 8"w x 24"d (616h x 203w x 610d mm)	1 29.8lbs(13.5kgs)
C2854	(4) C5450C	30 ¹ / ₄ "h x 8"w x 24"d (768h x 203w x 610d mm)	1 38.3lbs(17.4kgs)

Construction: Dimension™: Black polystyrene
Stainless Steel: 22 gauge 304 stainless

B



C) Sentry™ Dimension™ Beverage & Lid Cabinets

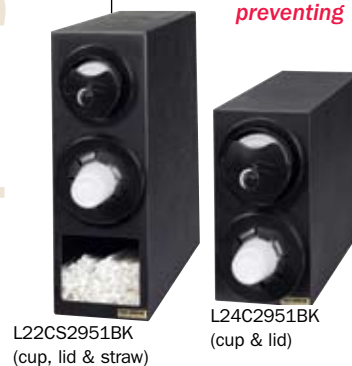
ITEM NUMBER	DISPENSER INCLUDES	DIMENSIONS	CASE PACK/WEIGHT
BEVERAGE, LID & STRAW CABINET			
L22CS2951BK	(1) C5450C (1) L2200C (1) straw compartment black trim rings	22 ³ / ₈ "h x 7 ³ / ₄ "w x 25"d (568h x 197w x 635d mm)	1 20.4lbs(9.3kgs)

BEVERAGE & LID CABINETS

L22C2951BK	(1) C5450C; (1) L2200C; black trim rings	15 ¹ / ₈ "h x 7 ³ / ₄ "w x 25"d (384h x 197w x 635d mm)	1 15.0lbs(6.8kgs)
L24C2951BK	(1) C5450C; (1) L2400C; black trim rings	15 ¹ / ₈ "h x 7 ³ / ₄ "w x 25"d (384h x 197w x 635d mm)	1 15.0lbs(6.8kgs)

Construction: Black polystyrene

C



DON'T DO THIS!
Sentry™ Cup Dispensers will not damage cup edges - preventing leaks and spills.

EZ-Fit® Cup Dispensers



EZ-Fit® Cup Dispensers utilize a patented dispensing system which allows you to easily change cup sizes without having to change dispensers or sacrifice dispensing function.

- Each EZ-Fit® Dispenser includes a gasket pack to handle a large range of sizes.
- Available as counter mount, surface mount or box system.

See page 17 for the New EZ-Fit® Lid Dispenser

NSF®

SEE A DEMO NOW
www.sanjamar.com/ezfit



5 3/4"
146mm
C2410C
COUNTER HOLE
DIAMETER

Also available with black gaskets.



4 1/2"
114mm
C2210C
COUNTER HOLE
DIAMETER



6 1/8"
158mm
C2510C
COUNTER HOLE
DIAMETER



3 1/4"
83mm
C2010C
COUNTER HOLE
DIAMETER



EZ-Fit® Metal Finish Rings

EZ-Fit® metal finish rings upgrade the look of any EZ-Fit® dispenser.

ITEM NUMBER: C22XC (for C2210C)
 C24XC (for C2410C)

D) One-Size-Fits-All EZ-Fit®

Patented EZ-Fit® cup dispenser design effortlessly accommodates any size of disposable cup. The One-Size-Fits-All EZ-Fit® gasket design works with paper, plastic and foam beverage cups. One-Size-Fits-All EZ-Fit® can be mounted vertically or horizontally to work most efficiently with your application.

ITEM NUMBER	CUP SIZE	RIM DIAMETER	TUBE LENGTH	CASE PACK/WEIGHT
C2410C	8-46oz (236-1360ml)	2 7/8"-4 3/4" (73-121mm)	23 3/4" (597mm)	1 4lbs(1.8kgs)
C2410C18	8-46oz (236-1360ml)	2 7/8"-4 3/4" (73-121mm)	18" (457mm)	1 3lbs(1.4kgs)
C2410CBK	8-46oz (236-1360ml)	2 7/8"-4 3/4" (73-121mm)	23 3/4" (597mm)	1 4lbs(1.8kgs)

Construction: High-impact plastic

E) Euro EZ-Fit®

The Euro EZ-Fit® offers the benefits of the one-size-fits-all EZ-Fit® in a smaller, more compact footprint. Euro EZ-Fit® can be mounted vertically or horizontally.

ITEM NUMBER	CUP SIZE	RIM DIAMETER	TUBE LENGTH	CASE PACK/WEIGHT
C2210C	6-24oz (178-710ml)	2 7/8"-3 11/16" (73-94mm)	23 1/2" (597mm)	1 3lbs(1.4kgs)
C2210C18	6-24oz (178-710ml)	2 7/8"-3 11/16" (73-94mm)	18" (457mm)	1 2.3lbs(1.04kgs)

Construction: High-impact plastic

F) Large Deli Cup EZ-Fit®

Large Deli Cup EZ-Fit® dispenser uses a self-adjusting gasket to handle large paper, plastic and foam bowls and containers used for soups and salads.

ITEM NUMBER	CUP SIZE	RIM DIAMETER	TUBE LENGTH	CASE PACK/WEIGHT
C2510C	32-64oz (950-1890ml)	4 3/16"-5 1/4" (106-133mm)	22 1/2" (572mm)	1 4lbs(1.8kgs)

Construction: High-impact plastic

G) Portion Cup EZ-Fit®

EZ-Fit® Portion Cup dispenser effortlessly accommodates any size paper or plastic disposable portion cups. Holds approximately 125 cups.

ITEM NUMBER	CUP SIZE	RIM DIAMETER	TUBE LENGTH	CASE PACK/WEIGHT
C2010C	1/2-2 1/2oz (15-70ml)	1 1/2"-2 5/16" (38-59mm)	16" (406mm)	1 1.5lbs(0.68kg)

Construction: High-impact plastic

H) Surface Mount EZ-Fit®

Patented EZ-Fit® cup dispensers are also offered in an under the countertop or wall mount design. The Surface Mount EZ-Fit® comes in two different sizes and dispenses paper, plastic and foam cups.

- Simple innovative design allows for easy mounting to wall or under countertop.

ITEM NUMBER	CUP SIZE	RIM DIAMETER	TUBE LENGTH	CASE PACK/WEIGHT
C2210SM	6-24oz (177-710ml)	2 7/8"-3 11/16" (73-94mm)	18" (457mm)	1 3.6lbs(1.6kgs)
C2410SM	8-46oz (236-1360ml)	2 7/8"-4 3/4" (73-121mm)	23 3/4" (597mm)	1 4.7lbs(2.1kgs)

Construction: Tube: high-impact plastic; Wire form: 6-gauge plated wire

By Owner



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 31.0 - POS - PRINTER (2 EA REQ'D)

OWNER

POS - printer.

<by Owner>

The cutsheet for this item can be viewed on item 1.0

By Owner

Description: POS - PRINTER

Notes: POS - printer.



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 32.0 - POS - CASH REGISTER (2 EA REQ'D)

OWNER

POS - cash register.

<by Owner>

The cutsheet for this item can be viewed on item 1.0

By Owner

Description: POS - CASH REGISTER

Notes: POS - cash register.



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 33.0-B4 - DROP-IN REFRIGERATED MERCHANDISER (1 EA REQ'D)

RPI Industries

*PRICED / INCLUDED W/ LINE ITEM 23.0-B4.

<Included>

The cutsheet for this item can be viewed on item 1.0

Description: DROP-IN REFRIGERATED MERCHANDISER

Notes: *PRICED / INCLUDED W/ LINE ITEM 23.0-B4.



Submittal Sheet

02/04/2016

ITEM# 34.0 - COUNTERTOP FREEZER (1 EA REQ'D)

True GDM-07F-LD

Countertop Freezer Merchandiser, (3) shelves, -10° F, laminated vinyl exterior, white interior with stainless steel floor, (1) triple-pane thermal glass hinged door, LED interior lights, 2-1/2" legs, 1/3 HP, 115v/60/1, 6.7 amps, 9' cord, NEMA 5-15P, MADE IN USA

ACCESSORIES

Mfr	Qty	Model	Spec
True	1		Self-contained refrigeration standard
True	1		Warranty - 5 year compressor (self-contained only), please visit www.Trueemfg.com for specifics
True	1		Warranty - 3 year parts and labor, please visit www.Trueemfg.com for specifics
True	1		Door hinged right standard
True	1		Exterior: Permanent non-peel non-chip white vinyl, standard
True	1		Decal: S-TS-01 "TRUE Stripe" graphic, standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-15P	6.7		1/3		15.0

 TRUE FOOD SERVICE EQUIPMENT, INC. 2001 East Terra Lane • O'Fallon, Missouri 63366 (636)240-2400 • Fax (636)272-2408 • (800)325-6152 • Intl Fax# (001)636-272-7546 Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truefmfg.com	Project Name: _____ Location: _____ Item #: _____ Qty: _____ Model #: _____	AIA # _____ SIS # _____
	Model: GDM-7F-LD	
Glass Door Merchandiser: <i>Swing Door Freezer with LED Lighting</i>		



GDM-7F-LD

- ▶ The world's #1 manufacturer of glass door merchandisers.
- ▶ Designed using the highest quality materials and components to provide the user with an attractive, point of purchase merchandiser that brilliantly displays frozen food and ice cream, resulting in high impulse sales.
- ▶ Oversized, factory balanced, refrigeration system holds -10°F (-23.3°C). Ideal for ice cream and frozen food products.
- ▶ Exterior - non-peel or chip white laminated vinyl; durable and permanent.
- ▶ Interior - attractive, NSF approved, white aluminum interior liner with stainless steel floor.
- ▶ Self closing door. Positive seal, torsion type closure system.
- ▶ Triple pane thermal glass door assembly with mitered plastic channel frame.
- ▶ Entire cabinet structure is foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).






ROUGH-IN DATA

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

Model	Doors	Shelves	Cabinet Dimensions (inches)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.)	Crated Weight (lbs.)
			L	D†	H						
GDM-7F-LD	1	3	24 610	24 3/4 629	39 3/4 1010	1/2 1/2	115/60/1 230-240/50/1	6.7 4.7	5-15P ▲	9 2.74	235 107

† Depth does not include 1 3/8" (35 mm) for door handle.

▲ Plug type varies by country.

    	APPROVALS: _____	AVAILABLE AT: _____
8/14 Printed in U.S.A.		

Model:
GDM-7F-LD

Glass Door Merchandiser:
Swing Door Freezer with LED Lighting



STANDARD FEATURES

DESIGN

- True's glass door freezers are designed with enduring quality that protects your long term investment.
- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, and lower utility costs in an attractive merchandiser that brilliantly displays frozen food and ice cream.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) R404A refrigerant.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser; maintains -10°F (-23.3°C).
- Sealed, cast iron, self-lubricating evaporator fan motor(s) and larger fan blades give True merchandisers a more efficient low velocity, high volume airflow design. This unique design ensures colder standard temperatures and faster recovery in high use situations.
- Automatic defrost system time-initiated, time-terminated.

CABINET CONSTRUCTION

- Exterior - non-peel or chip white laminated vinyl; durable and permanent.
- Interior - attractive, NSF approved, white aluminum liner with stainless steel floor.

- Insulation - entire cabinet structure is foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Cabinet fitted with 2 1/2" (64 mm) legs.
- Back-lit door sign decal. Variety of decal options available.

DOOR

- Triple pane thermal insulated glass door assembly with mitered plastic channel frame.
- Door fitted with 12" (305 mm) long extruded handle.
- Self closing door. Positive seal, torsion type closure system.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Three (3) adjustable, heavy duty PVC coated wire shelves. Two (2) top shelf dimensions are 19 1/16" L x 17" D (501 mm x 432 mm). One (1) bottom shelf dimension is 19 1/16" L x 9 1/4" D (501 mm x 235 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

LIGHTING

- LED interior lighting provides more even lighting throughout the cabinet. Safety shielded.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- See our website www.truefmg.com for latest color and sign offerings.
- Backguard and floor rack ensure optimum airflow.
- Listed under NSF-7 for the storage and/or display of packaged or bottled product.

ELECTRICAL

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



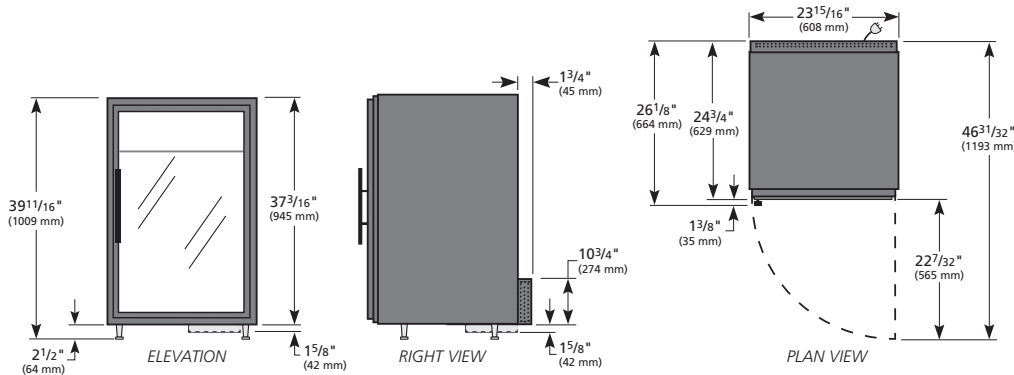
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- Black exterior.
- Stainless exterior.
- Black aluminum interior liner with black shelving.
- Novelty baskets.
- Pricing strips.

PLAN VIEW



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

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
GDM-7F-LD	TFD033E	TFD033S	TFD033P	TFDY333	

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

TRUE FOOD SERVICE EQUIPMENT

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



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 35.0-N13 - OPEN MERCHANDISER (1 EA REQ'D)

RPI Industries SCAS48R-III

Olympus III Air Screen Display Case, 48" L x 91" H, self-contained top mounted refrigeration, lift out black louvered air grill, electronic display control, defrost termination, digital temperature display, top lighted header canopy, clear header panel, (4) adjustable stainless steel shelves with T5 lights, removable stainless steel deck, perforated back panel, brushed stainless steel interior ends, laminated exterior, pull-down #23 Econo Frost night curtain, floor drain required, 3/4 hp, cETLus, ETL, NSF 7, NSF STD 7, DOE 2012 Compliant (FIELD ASSEMBLY REQUIRED)

The cutsheet for this item can be viewed on item 1.0

ACCESSORIES

Mfr	Qty	Model	Spec
RPI Industries	1		Self-contained refrigeration, standard
RPI Industries	1		115/208-230V/60/1-ph, 12.0 amps, NEMA L14-30P, 8' cord
RPI Industries	1		Rear interior panel & hardware, mirror polished stainless steel (contact factory for price)
RPI Industries	1		Interior end panels, mirrored polished stainless steel
RPI Industries	1		Mirrored polished stainless steel shelves (4 shelves)
RPI Industries	1		Exterior Finish: Stainless steel with stainless steel air grill
RPI Industries	1		#4 Stainless steel
RPI Industries	1		Roll down locking night cover

Description: Open Merchandiser

Notes: Olympus III Air Screen Display Case, 48" L x 91" H, self-contained top mounted refrigeration, lift out black louvered air grill, electronic display control, defrost termination, digital temperature display, top lighted header canopy, clear header panel, (4) adjustable stainless steel shelves with T5 lights, removable stainless steel deck, perforated back panel, brushed stainless steel interior ends, laminated exterior, pull-down #23 Econo Frost night curtain, floor drain required, 3/4 hp, cETLus, ETL, NSF 7, NSF STD 7, DOE 2012 Compliant (FIELD ASSEMBLY REQUIRED)



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 35.1-N13 - WARRANTY (1 EA REQ'D)

RPI Industries

5 YEAR COMPRESSOR WARRANTY

The cutsheet for this item can be viewed on item 1.0

Description: warranty

Notes: 5 YEAR COMPRESSOR WARRANTY



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 36.0-N13 - OPEN MERCHANDISER (1 EA REQ'D)

RPI Industries SCAS48R-III

Olympus III Air Screen Display Case, 48" L x 91" H, self-contained top mounted refrigeration, lift out black louvered air grill, electronic display control, defrost termination, digital temperature display, top lighted header canopy, clear header panel, (4) adjustable stainless steel shelves with T5 lights, removable stainless steel deck, perforated back panel, brushed stainless steel interior ends, laminated exterior, pull-down #23 Econo Frost night curtain, floor drain required, 3/4 hp, cETLus, ETL, NSF 7, NSF STD 7, DOE 2012 Compliant (FIELD ASSEMBLY REQUIRED)

The cutsheet for this item can be viewed on item 1.0

ACCESSORIES

Mfr	Qty	Model	Spec
RPI Industries	1		Self-contained refrigeration, standard
RPI Industries	1		115/208-230V/60/1-ph, 12.0 amps, NEMA L14-30P, 8' cord
RPI Industries	1		Rear interior panel & hardware, mirror polished stainless steel (contact factory for price)
RPI Industries	1		Interior end panels, mirrored polished stainless steel
RPI Industries	1		Mirrored polished stainless steel shelves (4 shelves)
RPI Industries	1		Exterior Finish: Stainless steel with stainless steel air grill
RPI Industries	1		#4 Stainless steel
RPI Industries	1		Roll down locking night cover

Description: Open Merchandiser

Notes: Olympus III Air Screen Display Case, 48" L x 91" H, self-contained top mounted refrigeration, lift out black louvered air grill, electronic display control, defrost termination, digital temperature display, top lighted header canopy, clear header panel, (4) adjustable stainless steel shelves with T5 lights, removable stainless steel deck, perforated back panel, brushed stainless steel interior ends, laminated exterior, pull-down #23 Econo Frost night curtain, floor drain required, 3/4 hp, cETLus, ETL, NSF 7, NSF STD 7, DOE 2012 Compliant (FIELD ASSEMBLY REQUIRED)



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 36.1-N13 - WARRANTY (1 EA REQ'D)

RPI Industries

5 YEAR COMPRESSOR WARRANTY

The cutsheet for this item can be viewed on item 1.0

Description: warranty

Notes: 5 YEAR COMPRESSOR WARRANTY



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 37.0 - POS - PRE CHECK PRINTER (1 EA REQ'D)

OWNER

POS - pre-check printer.

<by Owner>

The cutsheet for this item can be viewed on item 1.0

By Owner

Description: POS - PRE CHECK PRINTER

Notes: POS - pre-check printer.

By Owner



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 38.0 - POS - PRE CHECK REGISTER (1 EA REQ'D)

OWNER

POS - pre-check register.

<by Owner>

The cutsheet for this item can be viewed on item 1.0

Description: POS - PRE CHECK REGISTER

Notes: POS - pre-check register.



Foodservice Design, Equipment & Supplies

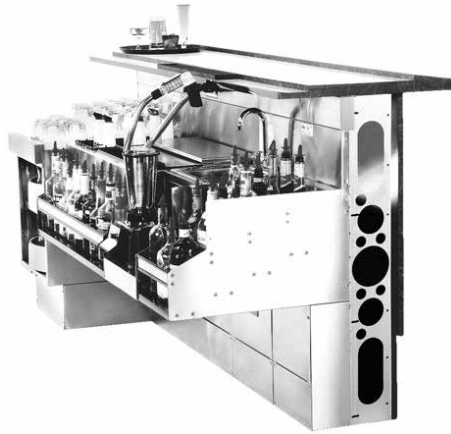
Submittal Sheet

02/04/2016

ITEM# 39.0 - MODULAR BAR SYSTEM (49 FT REQ'D)

Glastender MD

Modular Bar Die, 16 gauge galvanized steel structure with 300 series stainless steel bartender side finishing, GFI outlets built into bar die wall based on customer preferences, LED lights built into bar die wall above underbar equipment, built in chaseways for plumbing, electrical, soda, & beer lines (priced per foot)



Modular Bar Die shown with underbar line-up. Millwork bar top and front panels are not included.

Project: _____	AIA# _____
Item #: _____ Qty: _____	SIS# _____
Model #: _____	

Modular Bar Die

MD

Standard Features

- 16 gauge galvanized steel structure with stainless steel bartender side finishing
- GFI outlets built in to bar die wall based on customer preference (wiring not provided)
- LED lights built in to bar die wall above underbar equipment (wiring not provided)
- Built in chaseways for beer, soda, plumbing, and electrical lines.
- Stainless steel from floor to bar top on bartender side
- Floor can be sealed to the bar die to prevent moisture from seeping from the bartender side to the customer side of the bar
- Galvanized steel structure will not rot
- Built in chaseways hide beer, soda, plumbing, and electrical lines for a cleaner, more attractive bar
- Arrives pre-assembled from factory in sections up to 10 feet long for easy installation - lowers installation costs. Just bolt the sections together, level, and attach the floor
- Pre-engineered to exact dimensions to ensure a precise fit
- Can be used in conjunction with removable front millwork finishing panels to provide easy access to soda, beer, plumbing, and electrical lines for future modification, maintenance, or repair
- Millwork bar top and front panels can be pre-fabricated and easily attached
- Eliminates all underbar legs for easy cleaning.

Specifications	Product Information
-----------------------	----------------------------

- Interior Finish*
- 20 gauge stainless steel
- Sub-structure*
- 16 gauge galvanized steel

With the Glastender Modular Bar Die, underbar equipment is mounted to and supported on the bar die. All the underbar equipment is pre-assembled and mounted to the bar die at the factory, then broken down into shippable sections. Installation of the bar die is very simple - easier than a conventional style underbar with a millwork bar die. The result is a beautiful, innovative underbar line up that is sealed to the floor, stainless from floor to bar top, eliminates all underbar leg sets, and hides the soda, beer, electrical, and plumbing lines.

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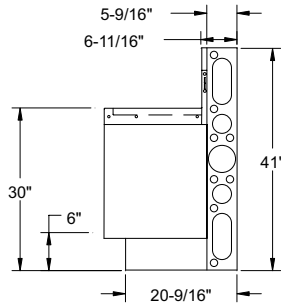
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Rev. 08-06-15

Modular Bar Die

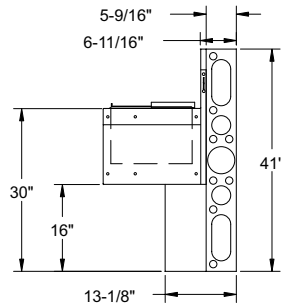
Dimensional Information

NOTE: Duplex outlets are positioned 12" A.F.F. to the center of the outlet. It is the customer's responsibility to verify the height, size, and location of any and all duplex outlets prior to fabrication, making sure they meet local building and electrical codes. Glastender is not responsible for any modifications required in the field.



Cabinet Base End View

There are three types of Modular Bar Die: flat wall, pedestal base, and cabinet base. Rough-in space varies with the type of base. Flat wall sections occur where there is no equipment or where the equipment is removable (glasswashers, coolers, mug frosters, etc.). Pedestal bases are the most common since they are used for standard underbar that is normally on 16" legs. Cabinet style underbar equipment, typically on 6" legs, will receive a cabinet style base.



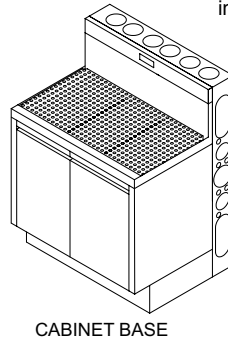
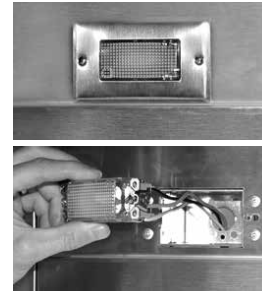
Pedestal Base End View

Modular Bar Die orders include an installation "foot print" which shows the dimensions of the bar die as it touches the floor. The foot print drawing is used as a reference in the field for placement of soda, beer, plumbing, and electrical rough-ins prior to delivery of the equipment.

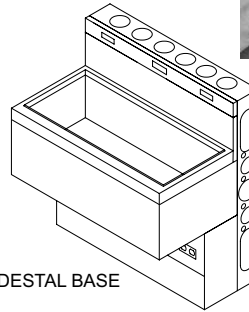


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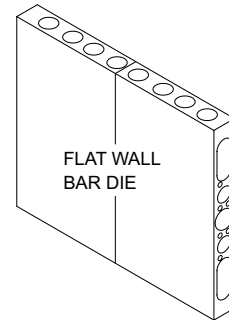
NOTE: Field wire switched electrical supply circuit to LED lights per local building and electrical codes.



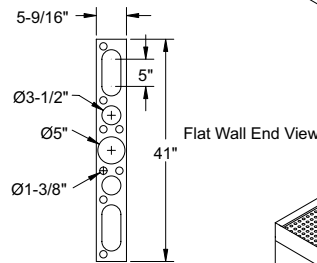
CABINET BASE



PEDESTAL BASE

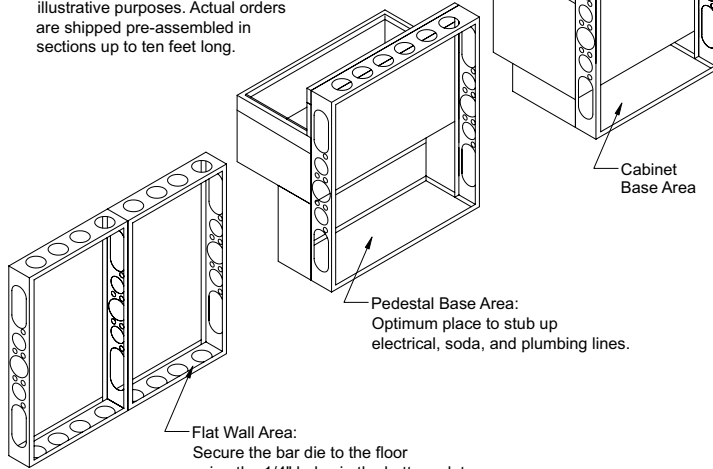


FLAT WALL BAR DIE



Flat Wall End View

NOTE: Individual section shown for illustrative purposes. Actual orders are shipped pre-assembled in sections up to ten feet long.



By Owner



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 40.0 - POS - PRINTER (1 EA REQ'D)

OWNER

POS - printer.

<by Owner>

The cutsheet for this item can be viewed on item 1.0

By Owner

Description: POS - PRINTER

Notes: POS - printer.

By Owner



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 41.0 - POS - CASH REGISTER (1 EA REQ'D)

OWNER

POS - cash register.

<by Owner>

The cutsheet for this item can be viewed on item 1.0

By Owner

Description: POS - CASH REGISTER

Notes: POS - cash register.



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 42.0 - POS COUNTER / CABINET (1 EA REQ'D)

Glastender CUSTOM-UB

24" X 24" N.S.D. POS STAND (NOTE: made to order, not returnable)

The cutsheet for this item can be viewed on item 1.0

Description: POS COUNTER / CABINET

Notes: 24" X 24" N.S.D. POS STAND (NOTE: made to order, not returnable)



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 43.0-B4 - DROP-IN ICE BIN (1 EA REQ'D)

Delfield 305

Ice Bin/Chest, with cover, drop-in design, 45 pound ice capacity, 21-1/4" x 15-1/4" x 13", NSF

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1									

WASTE

	INDIRECT SIZE	DIRECT SIZE
1	1"	



305

Ice Chest Drop-In

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

305: Ice Chest Drop-In

Models

- 305 45 pound ice capacity chest with ABS plastic interior liner



305

Standard Features

- 20-gauge stainless steel top with raised die stamped opening
- Galvanized exterior body
- One piece stainless lift off cover with handle
- 1" diameter drain plumbed out the bottom
- High-density environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane foam throughout unit
- ABS plastic interior liner with covered corners
- One year parts and 90 day labor standard warranty

Specifications

Top is 20-gauge stainless steel with .19" (.48 cm) raised edge on die-stamped 15.13" x 10.5" (38.4 x 26.7 cm) opening. Opening is fitted with one-piece cover in 20-gauge stainless steel.

Ice compartment has liner of ABS plastic with covered corners and has 1" (2.54cm) diameter drain. Sides and bottom insulated with high-density closed-cell environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane. Bin holds 45 pounds of ice.

Exterior housing is 24-gauge galvanized steel.



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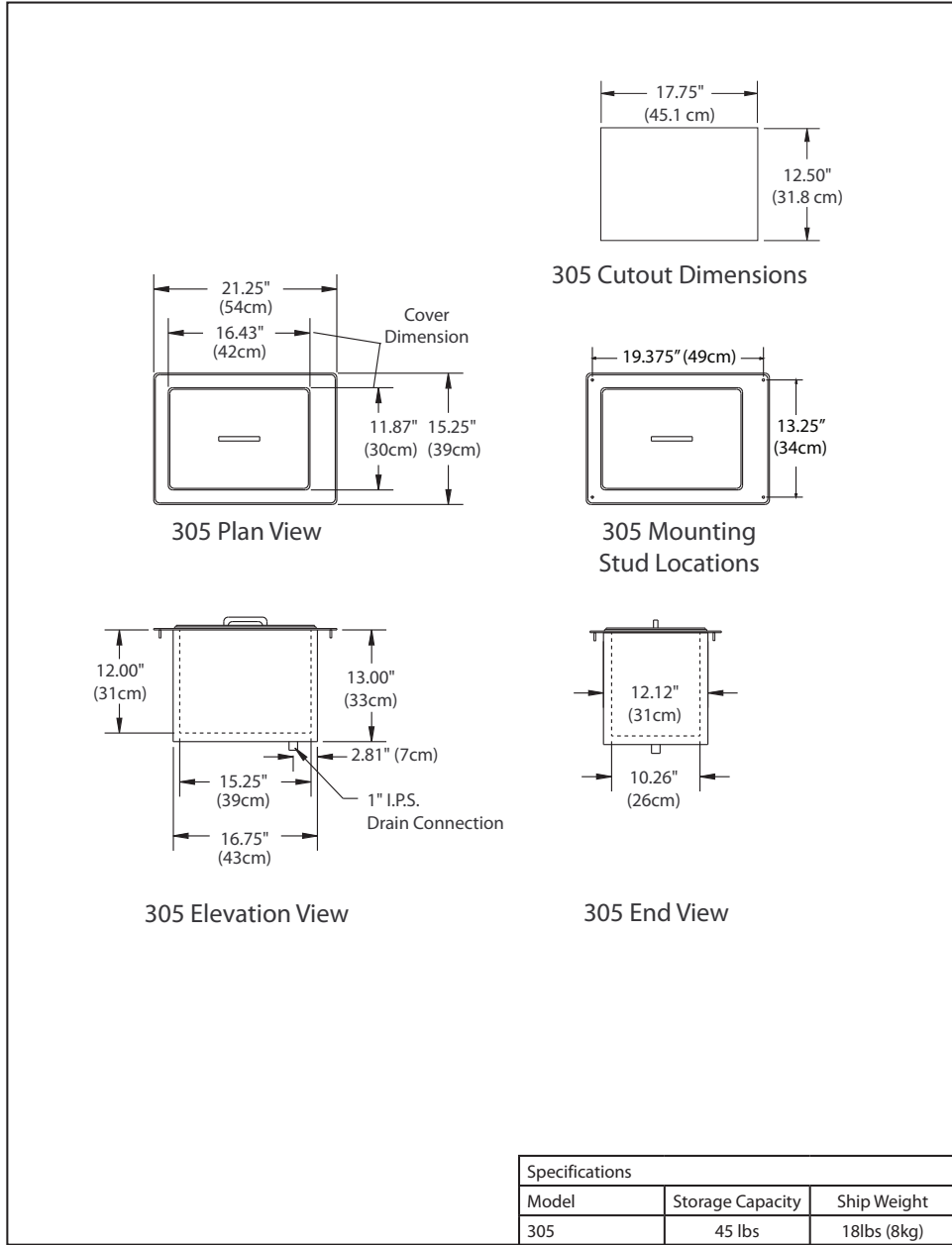
www.delfield.com





305

Ice Chest Drop-In



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

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Printed in the U.S.A.
DS305
12/12





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Submittal Sheet

02/04/2016

ITEM# 44.0 - STORAGE CABINET (1 EA REQ'D)

Glastender DBCB-12-LD
 Drainboard cabinet, 12"w x 24"d, with adjustable shelf, less door
 DBCB-12, regular backsplash
 DBCB-12-LD, standard panels
 All legs required, 6"
 ACCESSORIES

Mfr	Qty	Model	Spec
Glastender	1		1 year parts & labor warranty
Glastender	1	NOTE:	Add on Cabinet Base's do not apply with units that are already cabinets, ACB-12 to be omitted from spec

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1									

WASTE

	INDIRECT SIZE	DIRECT SIZE
1	1-1/2"	



Project: _____	AIA# _____
Item #: _____ Qty: _____	SIS# _____
Model #: _____	

Drainboard Cabinets

See reverse side for model number key



DBCA-18



Standard Features

- All stainless steel construction
- Adjustable stainless steel bullet feet
- One-piece, seamless top and backsplash featuring 1/4" radius corners for easy cleaning
- Door(s) features integral handle
- Lock(s) standard on models with a door(s)
- Available without door(s) (add suffix '-LD' to model number)
- Exclusive design drainboard top with drain pan and separate perforated insert for better air circulation.
- Intermediate shelf and floor are still removable after unit is plumbed and include radius corners for easy cleaning.
- Plumbing connection is made underneath the unit and does not interfere with shelf or floor.
- Smooth interior walls for easy cleaning and a finished appearance.
- All storage is on a level plane
- Also available with flat stainless steel fillerboard top in lieu of drainboard top. Substitute an "F" for the "D" in the model number when ordering

Specifications

Drain

- 1/2" welded tailpiece. Clear vinyl drain line is connected to the tailpiece at the factory. A 1/2" by 1/2" barbed plastic elbow is provided to make the connection at the bottom of the unit.

Legs

- 1-5/8" diameter, 16 gauge stainless steel
- Stainless steel bullet feet

Materials

- 20 gauge stainless steel parts include: all components unless otherwise noted
- 18 gauge stainless steel parts include: leg pads

Drainboard Cabinets have a bottom shelf, adjustable intermediate shelf, and drainboard work surface. They are available with or without doors. The models with doors come with a lock standard. The 12", 18" and 24" wide models only have one door and all other models have two doors.

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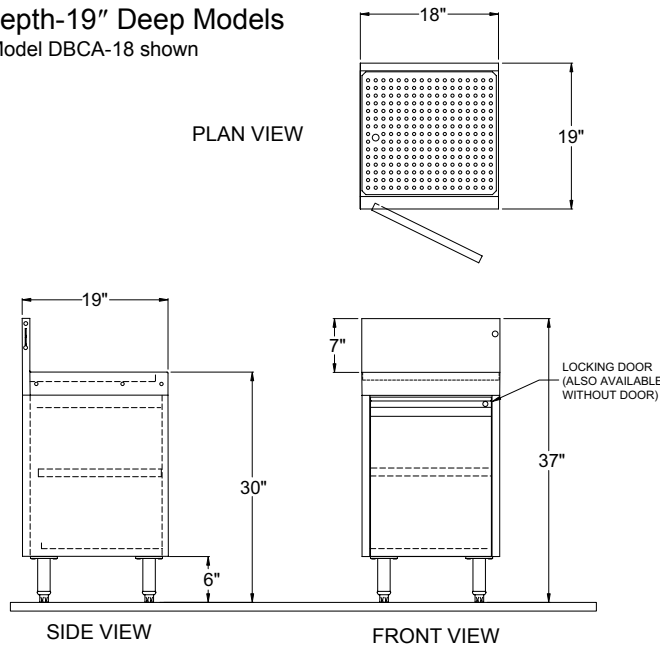
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Drainboard Cabinets

Dimensional Information

"A" Depth-19" Deep Models

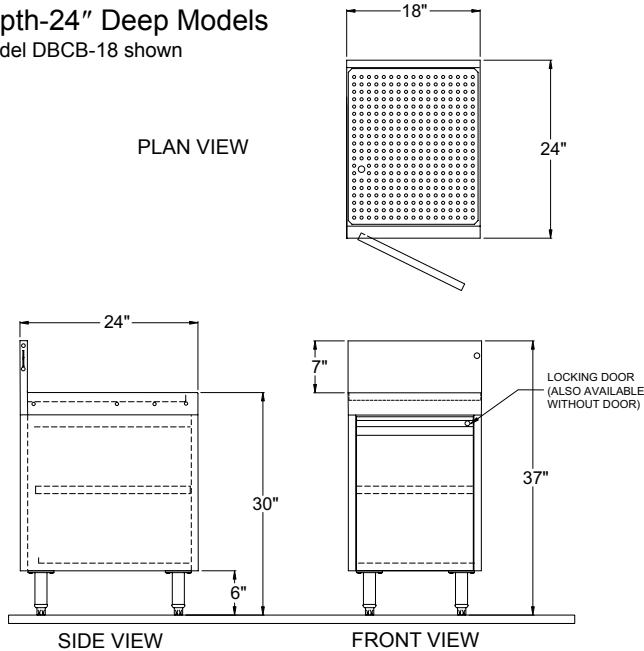
Model DBCA-18 shown



Model Number	Overall Length	Number of Doors
DBCA-12	12"	1
DBCA-18	18"	1
DBCA-24	24"	1
DBCA-30	30"	2
DBCA-36	36"	2
DBCA-42	42"	2
DBCA-48	48"	2

"B" Depth-24" Deep Models

Model DBCB-18 shown



Model Number	Overall Length	Number of Doors
DBC-12	12"	1
DBC-18	18"	1
DBC-24	24"	1
DBC-30	30"	2
DBC-36	36"	2
DBC-42	42"	2
DBC-48	48"	2



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Submittal Sheet

02/04/2016

ITEM# 45.0 - UNDERBAR ADD-ON UNIT (1 EA REQ'D)

Glastender DWB-12

Dry waste chute, 12"w x 24"d, with removable deck

DWB-12

ACCESSORIES

Mfr	Qty	Model	Spec
Glastender	1		1 year parts & labor warranty
Glastender	1	03000497	Rubbermaid® SlimJim™



Project: _____	AIA# _____
Item #: _____ Qty: _____	SIS# _____
Model #: _____	

Dry Waste Chutes

DWB-12, DWB-15L, DWB-15R, DWB-18



DWB-15L
(shown in an installation setting with optional trash receptacle)

Standard Features

- All stainless steel construction
- Top lifts up in front for easy removal of trash receptacle
- Top lifts off completely for thorough cleaning
- Matches 30" high worksurface profile of adjacent equipment
- Designed to house the Rubbermaid® Slim Jim™ trash receptacle
- Four different models to meet various installation requirements: two side mount, one-side mount or free standing



Specifications	Product Information
-----------------------	----------------------------

- Legs*
- 1-5/8" diameter, 16 gauge stainless steel
 - Stainless steel bullet feet
- Materials*
- 20 gauge stainless steel

There are four different Dry Waste Chute models to meet various installation requirements. For all four models, the top lifts up for emptying the trash receptacle. The top also lifts off completely for more thorough cleaning. The DWB-12 is designed for mounting between two adjacent pieces of Glastender underbar. The DWB-15L and DWB-15R include a left or right side and leg set, respectively, for mounting to just one piece of Glastender underbar. The DWB-18 is free standing. All models are designed to house a Rubbermaid® Slim Jim™ trash receptacle, which is available from Glastender under part number 03000497

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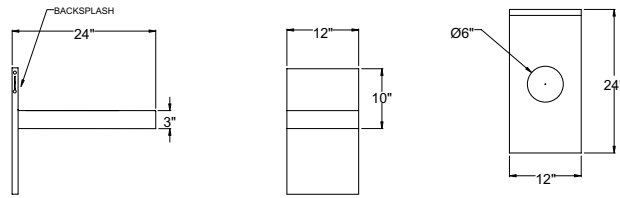
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Rev. 08-06-15

Dry Waste Chutes

Dimensional Information

DWB-12

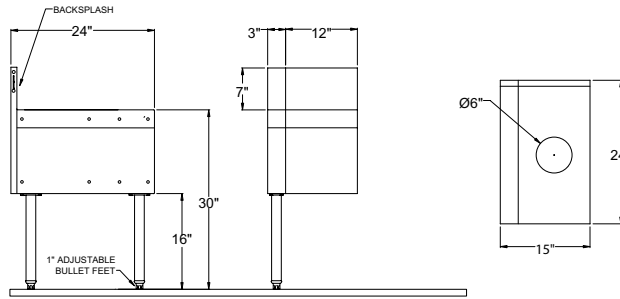


SIDE ELEVATION

FRONT ELEVATION

PLAN VIEW

DWB-15L

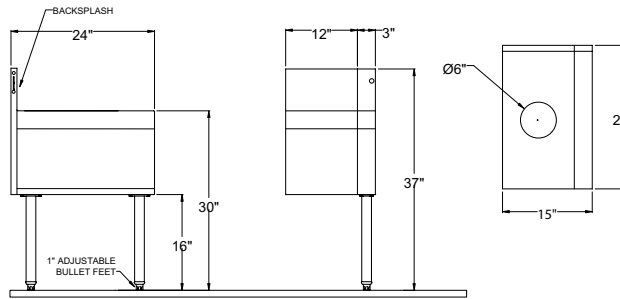


SIDE ELEVATION

FRONT ELEVATION

PLAN VIEW

DWB-15R

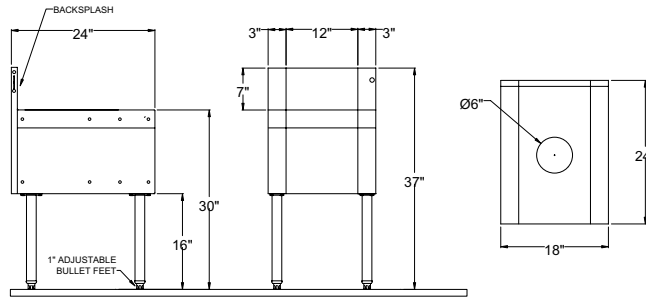


SIDE ELEVATION

FRONT ELEVATION

PLAN VIEW

DWB-18



SIDE ELEVATION

FRONT ELEVATION

PLAN VIEW



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Submittal Sheet

02/04/2016

ITEM# 46.0 - BAR BLENDER (1 EA REQ'D)

Waring MX1500TX

Xtreme High-Power Blender, heavy duty, The Raptor™ 64 oz. BPA-Free Copolyester container, electronic membrane keypad, LCD display with blue backlight, (4) reprogrammable blending stations, sound enclosure, one piece removable jar pad, 120v, 3.5 HP, NSF, CUL & UL listed

ACCESSORIES

Mfr	Qty	Model	Spec
Waring	1		Standard warranty: 3-year motor and 2-year parts & labor

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	60	1				13.0		3-1/2		

WARING® COMMERCIAL HI-POWER BLENDERS



Hi-Power Blender Series

Features

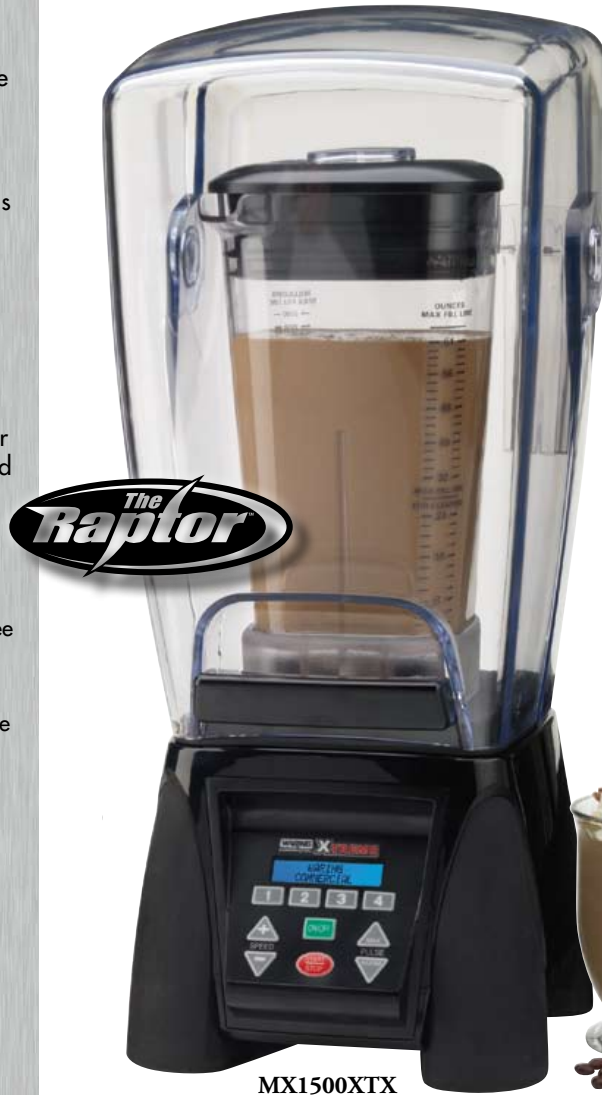
- Heavy-duty 3.5 peak input HP motor
- 45,000 RPM (bare motor speed)
- Easy-to-clean electronic membrane keypad with blue backlit LCD screen
- Four reprogrammable beverage stations
- Adjustable speed controls
- Dual pulse functions
- Unbreakable polycarbonate sound enclosure
- Limited 3 Year Motor and 2 Year Parts and Labor Warranty

MX1500TX – The Raptor™ – aggressive, all-purpose, stackable, 64-oz BPA-free copolyester container

MX1500TTP – Stackable 48-oz BPA-free copolyester container

MX1500XTS – Heavy-duty 64-oz stainless steel container

MX1500TX/MX1500TTP/
MX1500XTS



MX1500TTP



MX1500XTS



MX1500TX





Xtreme Hi-Power Blender Series



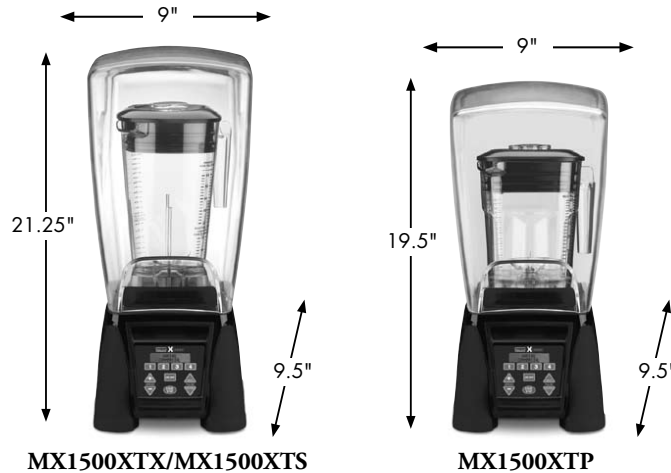
MX1500TX/MX1500XTP/MX1500XTS

Specifications

Item	Electrical	Listings	RPM (bare motor)	Dimensions (H" x W" x D")	Warranty
MX1500TX/ MX1500XTS	120 Volt, 13 Amp, 50/60 Hz	ETL,NSF	45,000	21.25"x9"x9.5"	Limited 3 Year Motor and 2 Year Parts and Labor
MX1500XTP	120 Volt, 13 Amp, 50/60 Hz	ETL,NSF	45,000	19.5"x9"x9.5"	Limited 3 Year Motor and 2 Year Parts and Labor

Ordering Information

Description	Catalog #	Std Pkg.	Ship Wt. (Lbs.)	Cubic Feet	UPC Code
Xtreme Hi-Power Blender with The Raptor™ 64 oz. BPA-Free Copolyester Container	MX1500TX	1	20 lbs.	0.92	040072017032
Xtreme Hi-Power Blender with 48 oz. BPA-Free Copolyester Container	MX1500XTP	1	20 lbs.	0.92	040072006791
Xtreme Hi-Power Blender with 64 oz. Stainless Steel Container	MX1500XTS	1	21 lbs.	0.92	040072006784
48 oz. BPA-Free Copolyester Container	CAC93	1	3.5 lbs.	0.33	040072004575
The Raptor™ 64 oz. BPA-Free Copolyester Container	CAC95	1	3.5 lbs.	0.34	040072015205
64 oz. Stainless Steel Container	CAC90	1	6 lbs.	0.34	040072002359
Sound Enclosure for Xtreme Series 64 oz. Containers	SE1000	1	5.5 lbs.	1.05	040072002366
Sound Enclosure for Xtreme Series 48 oz. Containers	SE500	1	5 lbs.	0.95	040072007668



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Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 47.0 - BLENDER STATION (1 EA REQ'D)

Glastender BSA-12

Blender station, 12"w x 24"d, with wet waste sink and low lead compliant faucet

BSA-12

LOW LEAD Backsplash faucet body

All legs required, or MD

ACCESSORIES

Mfr	Qty	Model	Spec
Glastender	1		1 year parts & labor warranty
Glastender	1		1 year parts & labor warranty
Glastender	1		NOTE: This is a manufactured to order unit and is NOT returnable
Glastender	1	ACB-12	Add-On-Cabinet Base, with LEFT door, 12"W x 24"D, no access All legs required, 6"
Glastender	1		1 year parts & labor warranty
Glastender	1		NOTE: This is a manufactured to order unit and is NOT returnable

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1	3/8"			3/8"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1	1-1/2"	



BSB-18
(Blender not included)



★ All faucets are NSF/ANSI 61, Annex G low lead compliant

Project: _____	AIA# _____
Item #: _____ Qty: _____	SIS# _____
Model #: _____	

Blender Stations

BSA-12, BSA-14, BSA-18L, BSA-18R,
BSB-12, BSB-14, BSB-18

Standard Features

- All stainless steel construction
- One-piece, seamless top and backsplash
- CFC free foamed-in-place blender shelf for sound deadening
- Adjustable stainless steel bullet feet
- 9-1/4" by 11-1/2" by 6" deep sink bowl with hot and cold water gooseneck faucet
- Lift-out plastic perforated sink strainer
- 1" recessed work surface on 'BSB-__' models
- Blender shelf features radius interior corners for easy cleaning
- Power cord access hole with grommet located on front skirt, behind the blender
- Junction box for duplex GFI outlet mounted underneath blender shelf (outlet not included)

NOTE: Blender stations cannot have a speed rail mounted to them. Since speed rails are so common on underbar, blender stations come in 24" and 29" depths to align with underbar that has a speed rail.

Specifications

- Drain**
- 1-1/2" I.P.S. Threaded drain will fit Dearborn part #8033 slipnut and part #W-573P washer.
- Faucet**
- Deck mounted on 4" centers, accepts 3/8" sink leads, hot and cold water connections required (except models BSA-12 and BSB-12)
 - Models BSA-12, BSB-12: Backsplash mounted on 4" centers, hot and cold water connections required
- Sink Bowl Dimensions**
- 9-1/4" by 11-1/2" by 6" deep
- Sink Strainer**
- Perforated plastic
- Legs**
- 1-5/8" diameter, 16 gauge stainless steel
 - Stainless steel bullet feet
- Materials**
- 20 gauge stainless steel



Power cord access hole in front skirt, behind blender

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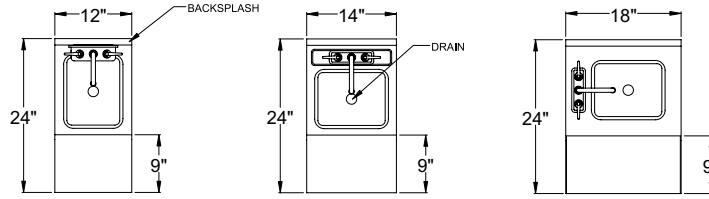
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Blender Stations

Dimensional Information

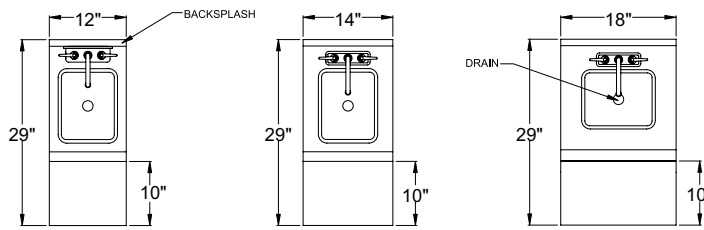
*NOTE: The BSA-18L model has the faucet mounted Left. Specify BSA-18R for faucet mounted Right.



BSA-12

BSA-14

BSA-18L

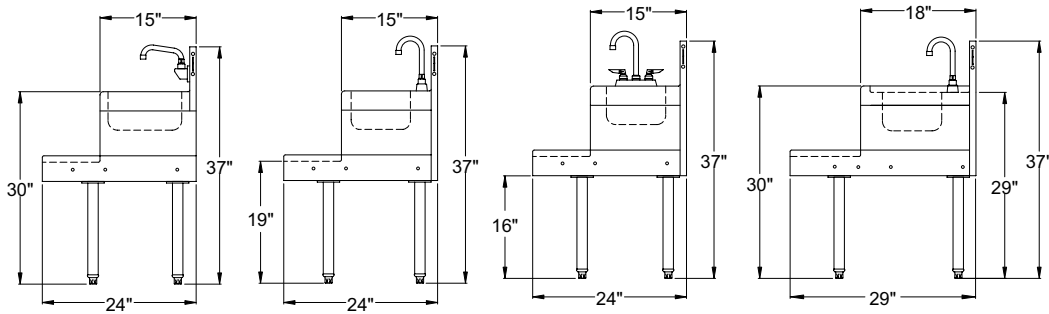


BSB-12

BSB-14

BSB-18

PLAN VIEWS



BSA-12

BSA-14

BSA-18L

BSB-12*, BSB-14, BSB-18

*Note: BSB-12 faucet is mounted to backsplash.

SIDE ELEVATIONS



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ACB-18

Project: _____	AIA# _____
Item #: _____ Qty: _____	SIS# _____
Model #: _____	

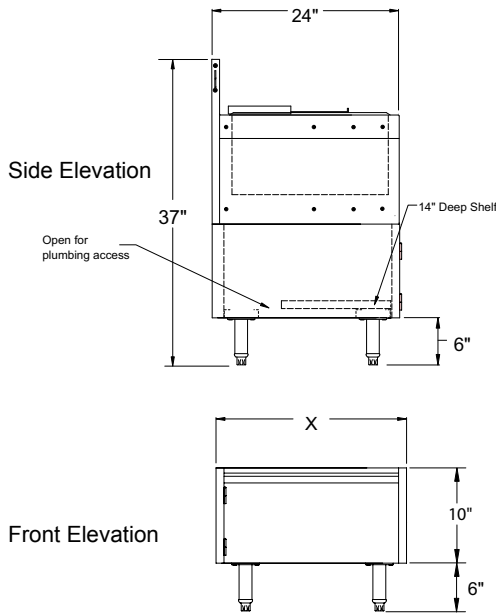
Add-On Cabinet Bases

ACB-12, ACB-14, ACB-18, ACB-24, ACB-30,
ACB-36, ACB-42, ACB-48

Standard Features

- All stainless steel construction
- Adjustable stainless steel bullet feet
- Door features integral handle
- Enhance the look of your bar by making the plumbing less visible
- Increase your available storage space by taking advantage of the area below your underbar
- Floor is still removable after unit is plumbed and includes radius corners for easy cleaning.
- Plumbing connection is made underneath the unit and does not interfere with floor
- Smooth interior walls for easy cleaning and a finished appearance.
- Add-On Cabinet Base units do not come with door locks

Dimensional Information	Product Information
--------------------------------	----------------------------



The Add-On Cabinet Base is designed to be installed beneath standard underbar equipment to provide additional storage. It can also enhance the look of your bar by eliminating the need to store loose items on the floor and making plumbing less visible. The Add-On Cabinet Base features a stainless steel floor that does not go all the way to the back of the cabinet, which provides an access opening for plumbing. The removable stainless steel floor has radius corners for easy cleaning. The interior walls are dual panel constructed for an easy to clean, smooth interior.

Model Number	X
ACB-12	12"
ACB-14	14"
ACB-18	18"
ACB-24	24"
ACB-30	30"
ACB-36	36"
ACB-42	42"
ACB-48	48"

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3.19

Rev. 08-06-15



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 48.0 - BOTTLE DISPLAY (1 EA REQ'D)

Glastender LDA-12S

Liquor Bottle Display Unit, 12"W x 24"D, LDA-12S, SSR both

All legs required, or MD

ACCESSORIES

Mfr	Qty	Model	Spec
Glastender	1		1 year parts & labor warranty
Glastender	1		NOTE: This is a manufactured to order unit and is NOT returnable
Glastender	1	ACB-12	Add-On-Cabinet Base, with door, 12"W x 24"D, with 6" legs * STILL REQUIRED, Spec missing option** ACB-12, left door, no access All legs required, 6"
Glastender	1		1 year parts & labor warranty
Glastender	1		NOTE: This is a manufactured to order unit and is NOT returnable
Glastender	4	SSRC-12	Speed Rail Locking Cover, single, 12"W, stainless steel construction, NSF



LDA-24



Project: _____	AIA# _____
Item #: _____ Qty: _____	SIS# _____
Model #: _____	

Liquor Displays

See reverse side for model number key

Standard Features

- Easily useable height for storage
- All stainless steel construction and stainless steel bullet feet
- Includes radius interior corners for easy cleaning
- Four (4) levels of liquor bottle storage for 24" deep models and five (5) levels for 29" deep models
- Bottle retaining rails with clear lift-off liquor identification cover
- Open step-and-rail design for easy cleaning and better view of bottles
- Locking covers are available for each individual row, see Locking Speed Rail Covers on page 3.32
- Matches speed rail design for continuity
- Specially designed side profiles to align with four different equipment mounting situations
- Standard models available in 6" incremental lengths from 12" to 42" (Custom sizes also available)
- Rear step on each model is extra wide for specialty liquor bottles

Specifications	Product Information
-----------------------	----------------------------

- Legs*
- 1-5/8" diameter, 16 gauge stainless steel
 - Stainless steel bullet feet
- Materials*
- 20 gauge stainless steel parts include: all components unless otherwise noted
 - 18 gauge stainless steel parts include: leg pads
 - 14 gauge stainless steel parts include: sides
 - ABS plastic step and rail covers

Liquor Displays provide tiered liquor bottle storage at a height convenient for bartender use. They maintain the same easy to clean, open step and rail design as a speed rail. Each step and rail has ABS sound deadening covers and each rail includes a clear lift-off liquor identification cover. The 24" deep models provide four levels of storage front to back and the 29" deep models provide five.

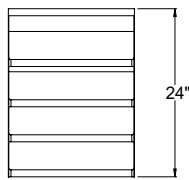
Liquor displays cannot have a speed rail mounted to them. Since speed rails are so common on underbar, liquor displays have been designed to align with underbar that has a speed rail. The four different liquor display styles are based on the four different equipment mounting situations.

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Liquor Displays

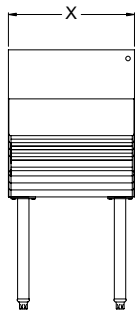
Dimensional Information



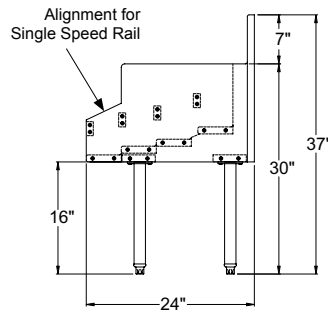
PLAN VIEW
(both models)

24" Deep Models

Model Number	Model Number	X
LDA-12S	LDB-12	12"
LDA-18S	LDB-18	18"
LDA-24S	LDB-24	24"
LDA-30S	LDB-30	30"
LDA-36S	LDB-36	36"
LDA-42S	LDB-42	42"

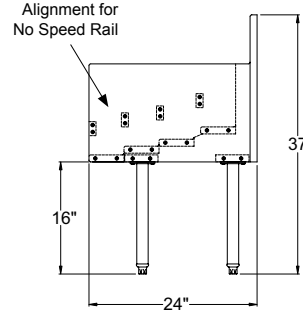


FRONT
ELEVATION



LDA- *_ S

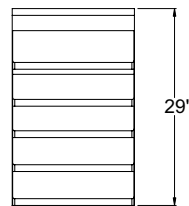
SIDE ELEVATIONS



LDB- *_

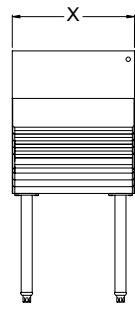
* Denotes length in inches

29" Deep Models

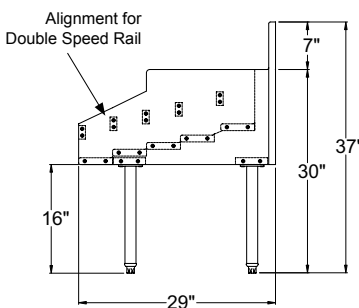


PLAN VIEW
(both models)

Model Number	Model Number	X
LDA-12D	LDB-12S	12"
LDA-18D	LDB-18S	18"
LDA-24D	LDB-24S	24"
LDA-30D	LDB-30S	30"
LDA-36D	LDB-36S	36"
LDA-42D	LDB-42S	42"

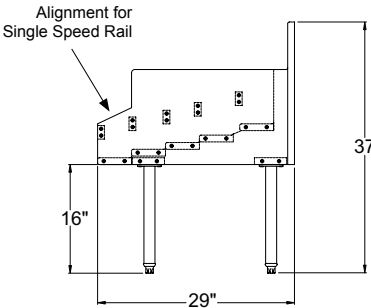


FRONT
ELEVATION



LDA- *_ D

SIDE ELEVATIONS



LDB- *_ S

* Denotes length in inches



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Project: _____	AIA# _____
Item #: _____ Qty: _____	SIS# _____
Model #: _____	

Speed Rails & Locking Covers

(model numbers on reverse side)

Standard Features

- All stainless steel construction
- Open step-and-rail design for easy cleaning and better view of bottles
- Radius corners on steps and rails for easy cleaning
- ABS sound deadening covers
- Long underbar skirt allows speed rails to mount low enough that bottles do not rise above deck surface and inhibit workflow
- Single and double step models
- Locking covers are available (see reverse side for model numbers)
- Locking covers for single speed rails include built-in storage hangers when ordered with original equipment
- Available in custom lengths up to 84"
- Rails have a clear snap-on liquor identification label cover



SSR-24



DSR-24



Specifications

Materials

- 20 gauge stainless steel parts include: steps, rails, and locking covers
- 14 gauge stainless steel parts include: ends
- ABS step and rail covers



SSR-36 with SSRC-36 installed



SSR-36 with SSRC-36 in storage below

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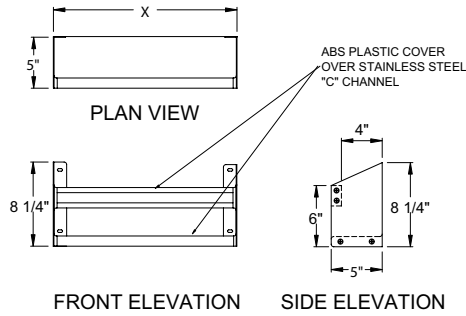
3.32

Rev.08-06-15

Speed Rails and Locking Covers

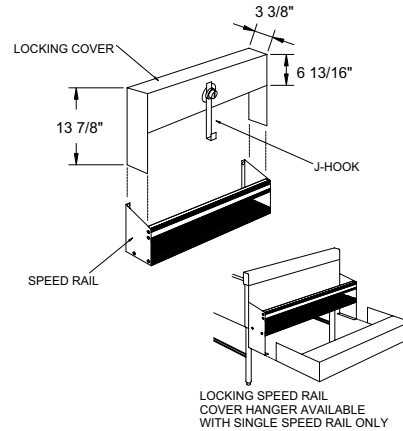
Dimensional Information

Single Speed Rails are available in one inch increments from 12" to 84" in length. The model number designation is SSR- X , where X = the length of the unit in inches. Speed rails over 48" also have a center support.



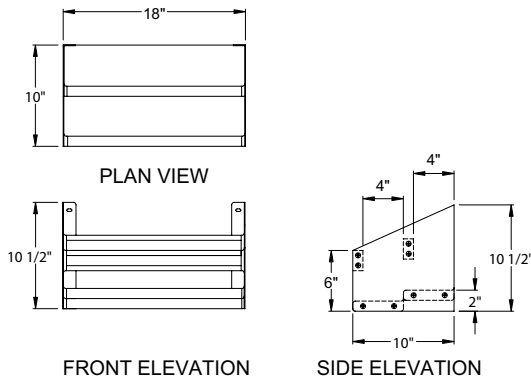
SSR- X

Single Speed Rail Locking covers are available in one inch increments from 12" to 48". The model number designation is SSRC- X , where X = the length of the unit in inches. Use multiple covers for speed rails longer than 48". (NOTE: 24" and 29" deep Liquor Displays require multiples of four and five locking covers, respectively)



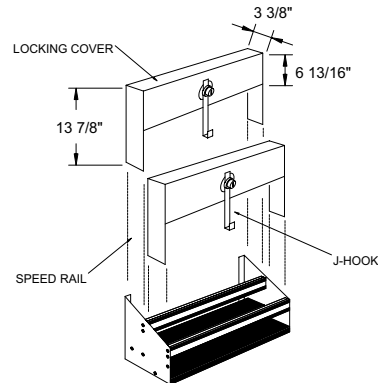
SSRC- X

Double Speed Rails are available in one inch increments from 12" to 84" in length. The model number designation is DSR- X , where X = the length of the unit in inches. Double speed rails over 48" also have a center support.



DSR- X

Double Speed Rail Locking covers are available in one inch increments from 12" to 48". The model number designation is DSRC- X , where X = the length of the unit in inches. Use multiple covers for speed rails longer than 48". (NOTE: Double speed rail locking covers are actually just two single speed rail locking covers.)



DSRC- X



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Submittal Sheet

02/04/2016

ITEM# 49.0 - UNDERBAR ICE BIN/COCKTAIL STATION, BOTTLE WELL BIN (1 EA REQ'D)

Glastender CBA-30L3-CP10

Combo ice bin, 30"w x 19"d with three bottles left and 10 pass cold plate
 (NOTE: Made to order, not returnable)

ACCESSORIES

Mfr	Qty	Model	Spec
Glastender	1	SSR-36	Single Speed Rail, 36"W SSR-36, standard ends
Glastender	1		1 year parts & labor warranty
Glastender	1	SSRC-36	Speed Rail Locking Cover, single, 36"W, stainless steel construction, NSF
Glastender	1	CCD	Condiment Dispenser
Glastender	1	ACB-36	Add-On-Cabinet Base, 36", with 6" legs
Glastender	1		1 year parts & labor warranty
Glastender	1		NOTE: This is a manufactured to order unit and is NOT returnable



Project: _____	AIA# _____
Item #: _____ Qty: _____	SIS# _____
Model #: _____	

Combo Ice Bins

See reverse side for model number key

Standard Features



CBA-36R-CP10

- All stainless steel construction
- One-piece, seamless top and backsplash
- ABS plastic breaker strip around ice bin liner: creates 5/16" raised edge around liner, acts as thermal barrier to prevent heat transfer, and makes the cover slide easier
- Two tubing chase holes built-in to backsplash
- Available in 6" incremental lengths from 30" to 60"
- 24" deep version provides larger ice bin not just a deck extension on the back of the 19" deep model
- Sliding stainless steel cover
- CFC free foamed-in-place insulation
- Adjustable stainless steel bullet feet
- Ten circuit cold plate is available on units where the main ice bin liner is 22" or wider (add suffix '-CP10' to model number)
- Combo Ice Bins combine separate draining ice bin and bottle well compartments into one integral unit. The fully insulated 12" bottle well comes with two wire racks for ice chilled storage of 6 or 8 bottles in 19" or 24" deep ice bins, respectively. The bottle well may be located on the left, right, or both sides of the ice bin.

NOTE: Combo Ice Bins are not recommended for dry, room temperature storage of bottles - instead, higher bottle capacity Liquor Displays (see page 3.23) should be ordered



To view underbar installation instructions, please visit:
http://www.glastender.com/PDF/F-750-165_Underbar_Installation_Instructions.pdf

Specifications

Drain

- Non-cold plate model: 1-1/2" tailpiece
- Ten circuit cold plate model: 3/4" MPT

Tubing Access Holes

- 7/8" by 2-7/8" (capacity per hole is 12 lines of 1/4" I.D. x 3/8" O.D. nylon braided tubing)

Cover

- Two-piece sliding cover, 20 gauge stainless steel, included with all models

Cold Plate

- Ten circuit available for 22" wide (main liner) and larger models only
- Connection is 5/16" O.D. stainless steel tubing with swaged end

Liner Depth

- 10-1/2" standard
- 14-1/2" extra deep

Ice Capacity

- "A" depth standard = 2.79 lbs X length
- "A" depth extra deep = 3.85 lbs X length
- "B" depth standard = 3.54 lbs X length
- "B" depth extra deep = 4.89 lbs X length

Legs

- 1-5/8" diameter 16 gauge stainless steel
- Stainless steel bullet feet

Materials

- 20 gauge stainless steel
- ABS plastic breaker strip around opening of ice bin liner

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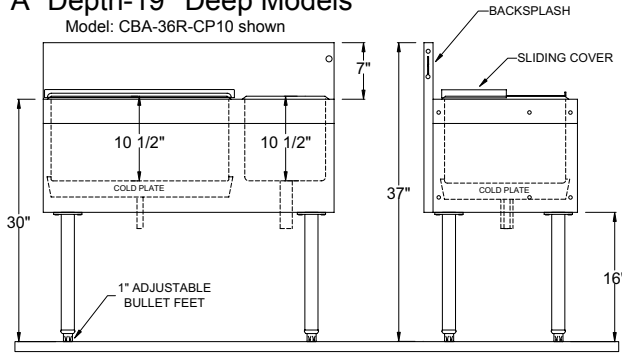
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Combo Ice Bins

Dimensional Information

"A" Depth-19" Deep Models

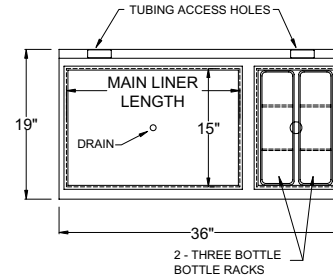
Model: CBA-36R-CP10 shown



Front Elevation

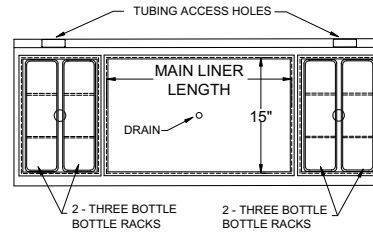
Side Elevation

Model Number	Overall Length	Main Liner length	Bottle Well Location	Optional Cold Plate
CBA-30 L or R	30"	16"	Left or Right	N/A
CBA-36 L or R	36"	22"	Left or Right	CP10
CBA-42	42"	16"	Left and Right	N/A
CBA-42 L or R	42"	28"	Left or Right	CP10
CBA-48	48"	22"	Left and Right	CP10
CBA-48 L or R	48"	34"	Left or Right	CP10
CBA-54	54"	28"	Left and Right	CP10
CBA-60	60"	34"	Left and Right	CP10



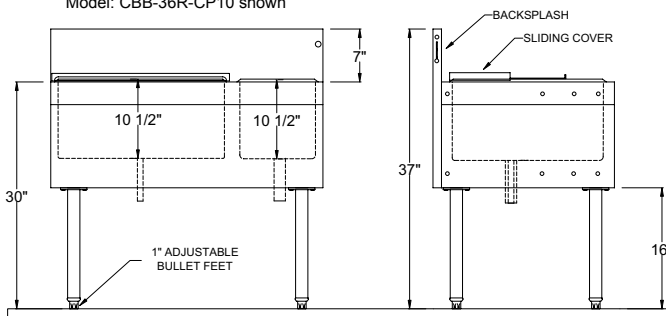
Plan View

Plan view detailing two bottle well models
Model: CBA-48-CP10 shown



"B" Depth-24" Deep Models

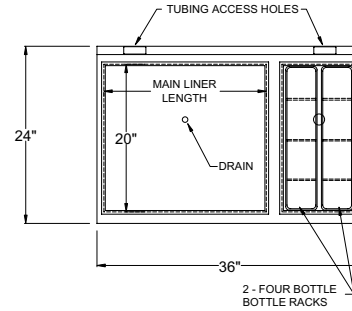
Model: CBB-36R-CP10 shown



Front Elevation

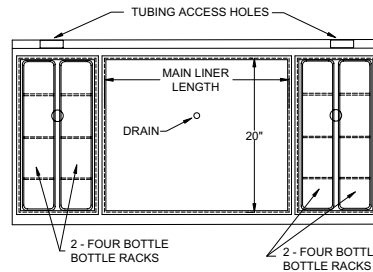
Side Elevation

Model Number	Overall Length	Main Liner length	Bottle Well Location	Optional Cold Plate
CBB-30 L or R	30"	16"	Left or Right	N/A
CBB-36 L or R	36"	22"	Left or Right	CP10
CBB-42	42"	16"	Left and Right	N/A
CBB-42 L or R	42"	28"	Left or Right	CP10
CBB-48	48"	22"	Left and Right	CP10
CBB-48 L or R	48"	34"	Left or Right	CP10
CBB-54	54"	28"	Left and Right	CP10
CBB-60	60"	34"	Left and Right	CP10



Plan View

Plan view detailing two bottle well models
Model: CBB-48-CP10 shown



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Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 50.0 - SODA GUN HOLDER & TUBING CHASE (1 EA REQ'D)

Glastender SHA-6

Soda Gun Holder, 6"W x 19"D, for Wunder-Bar® soda gun (10) button or smaller
SHA-6, freestanding, left access



SHA-6 shown in an installation setting



SHA-6 with access cover removed

NOTE: Models with a '-14' suffix accommodate a Wunder-Bar® 14-button soda gun. A clearance height of 39-1/2" is required.



Project: _____	AIA# _____
Item #: _____ Qty: _____	SIS# _____
Model #: _____	

Soda Gun Holders

SHA-4, SHA-4-14, SHA-6, SHA-6-14, SHB-4, SHB-4-14, SHB-6, SHB-6-14, SHA-4PT, SHA-4PT-14, SHA-6PT, SHA-6PT-14

Standard Features

- All stainless steel construction
- Designed to house Wunder-Bar® soda gun. Standard models accommodate up to a 10-button gun. The '-14' models accommodate up to a 14-button gun.
- Built-in soda gun cradle with hole for drip cup
- Readily removable cover for access to soda brix adjustments
- Allows you to dictate the soda gun location
- Eliminates the need for tubing bundles above the work surface
- Designed to mount to at least one other piece of underbar equipment (there is no provision for leg mounting)
- Includes backsplash, front rail, and front skirt to match adjacent equipment (pass-thru models have no backsplash)

Specifications

Drain

- Mounting slot provided for standard Wunder-Bar® drip cup holder. Drain connection required on drip cup.

Soda Gun Style

- Designed to house Wunder-Bar® soda gun. For guns larger than 10 button specify '-14' model.

Materials

- 20 gauge stainless steel parts include: front, backsplash, sides, front rail and access cover base plate.
- 18 gauge stainless steel parts include: access cover

Installation Details

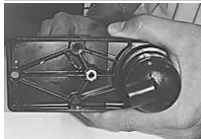


Figure 1



Figure 2



Figure 3



Figure 4



Figure 5

1. Begin with the plastic drip cup holder and align a 10-32 nut over the forward hole. Thread a bolt through the socket. Remove the bolt and secure the nut with a drop of glue, if necessary. (See Figure 1)
2. Install plastic tubing through the grommet provided in the front cover until approximately 5" of tubing remains. (See Figure 2)
3. Connect the end of tubing remaining outside of the front cover to the drain socket provided on the bottom of the soda gun drip cup. (See Figure 3)
4. Insert the soda gun drip cup into the rectangular opening of the cover, simultaneously pushing the drain tube toward the cover until the screw hole in the top cover is aligned with the nut. Secure with a 10-32x1/2" thumb screw. (See Figure 4)
5. To complete assembly, place the soda gun holder cover over the top of the base and install a 10-32 thumb screw into the face of the unit. (See Figure 5) Do not forget to run the inside portion of the drain tube to a floor drain.

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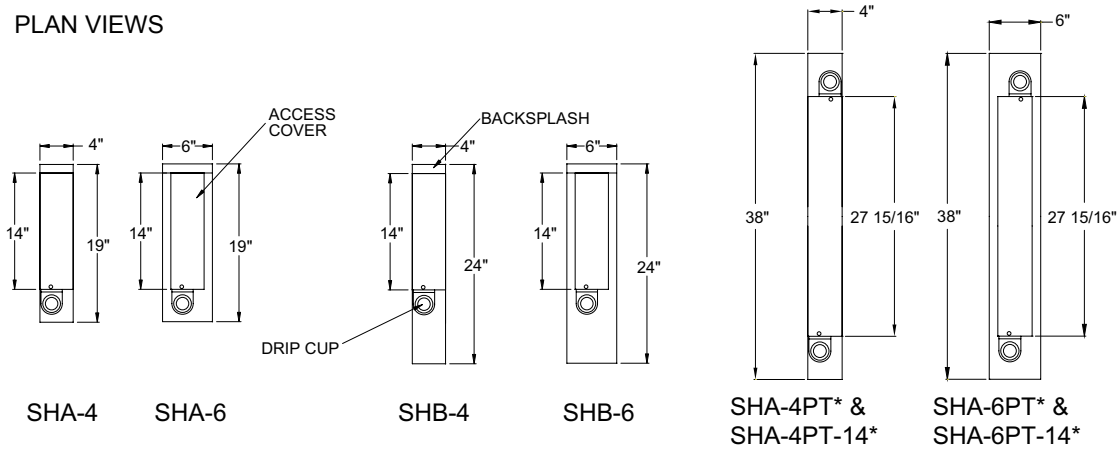
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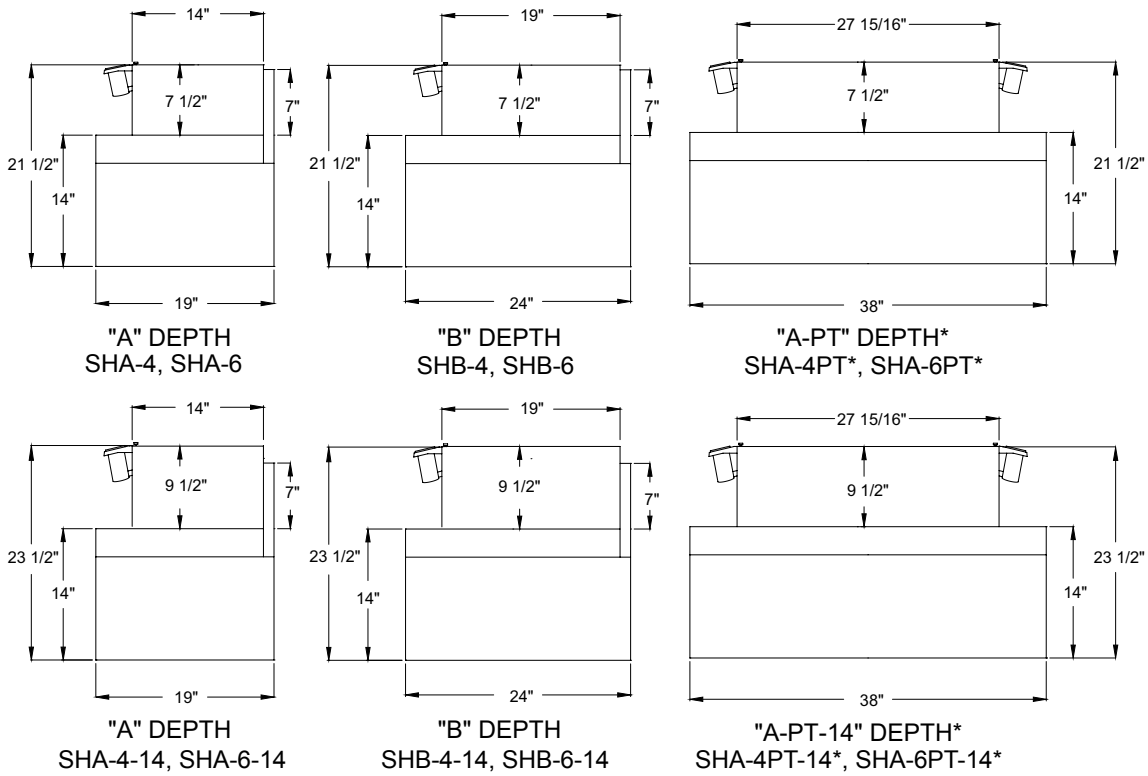
Soda Gun Holders

Dimensional Information

PLAN VIEWS



SIDE ELEVATIONS



*Pass-thru models - see Pass-Thru Ice Bin model IB-38x24 spec sheet 3.02



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By Vendor



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 51.0 - SODA GUN & CARBONATOR (1 EA REQ'D)

VENDOR

Soda Gun & Carbonator.

<By Vendor>

The cutsheet for this item can be viewed on item 1.0

By Vendor

Description: SODA GUN & CARBONATOR

Notes: Soda Gun & Carbonator.



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 52.0 - STORAGE CABINET (1 EA REQ'D)

Glastender DBCB-12-LD
 Drainboard cabinet, 12"w x 24"d, with adjustable shelf, less door
 DBCB-12, regular backsplash
 DBCB-12-LD, standard panels
 All legs required, 6"

The cutsheet for this item can be viewed on item 44.0

ACCESSORIES

Mfr	Qty	Model	Spec
Glastender	1		1 year parts & labor warranty
Glastender	1	NOTE:	Add on Cabinet Base's do not apply with units that are already cabinets, ACB-12 to be omitted from spec

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1									

WASTE

	INDIRECT SIZE	DIRECT SIZE
1	1-1/2"	



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 53.0 - BEER TOWER HEAD (1 EA REQ'D)

Micro Matic Z03066-5

Zenith Draft Beer Tower, countertop, 32"W x 10"D x 22"H, glycol-cooled, (5) chrome-plated brass faucets (handles not included), 4-3/4" O.C., 15" faucet clearance, 5" dia. column with 6-7/8" dia. base, stainless steel product lines & copper coolant lines, chrome finish



Draft Tower

Zenith - 5 Faucet

- Dramatic cantilever design will attract attention at the bar top.
- Imported European design.
- High polished exterior chrome finish will provide years of durable service.
- All stainless steel contact with the beer for the ultimate in draft purity.



Chrome
Z03066-5

Faucet knobs not included.

www.micromatic.com

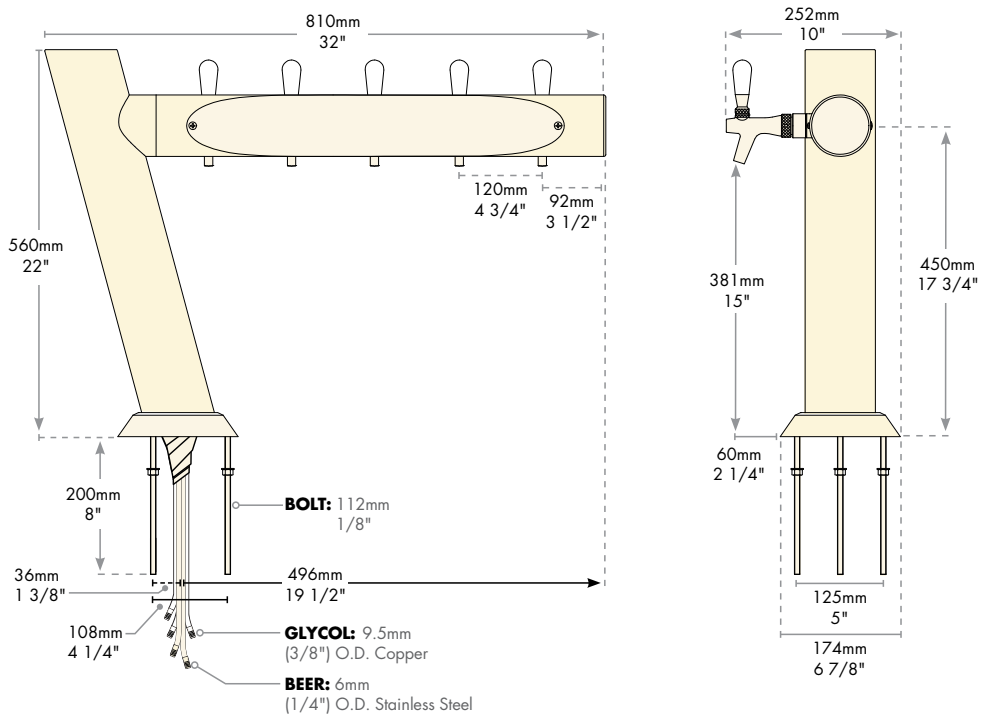
1 (866) 327-4159

Specifications

Micro Matic reserves the right to change specifications without notice. **AUTOQUOTES**

Part No.	Faucets	Finish	Dispense System	Shipping Weight	Box Dimensions
<input type="checkbox"/> Z03066-5	5	Chrome	Glycol	TBD	TBD
				TBD	TBD

Dimensions



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Toll Free: 1-(866) 327-4159

West	Central	Southeast	Northeast
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Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 53.1 - RINSER TRAY (1 EA REQ'D)

Micro Matic DP-1606

Glass Rinser Drip Tray, 31-1/2"W x 15-3/4"D, polished stainless steel with plywood under support, perforated screen, 1/2" water inlet, 3/4" drain, 29-1/2"W x 6"D tower mount area

ACCESSORIES

Mfr	Qty	Model	Spec
Micro Matic	1	1750352C	In-line Water Regulator, 15 PSI, with check valve, 3/8" barbs inlet & outlet
Micro Matic	1	WD-025	In-line Flow Control Shut Off, 3/8"
Micro Matic	1	PI451214FS	John Guest 3/8" x 1/2" BSP Fitting
Micro Matic	1	1238-055	John Guest Hose to Barb, 3/8" O.D. stem to 3/8" O.D. elbow barb



Drip Tray

31" Platform Glass Rinsers

- Add European style while creating dispense excitement.
- Condition the glass before pouring – invert glass, push down on sprayer for cold water rinsing.
- Draft tower mounts directly to platform tray eliminating coring of counter top.
- Robust 18 gauge stainless steel module with full plywood under support.



DP-1606

Feature

- S** Stainless Steel for improved hygiene and durability.

www.micromatic.com

1 (866) 327-4159

Specifications

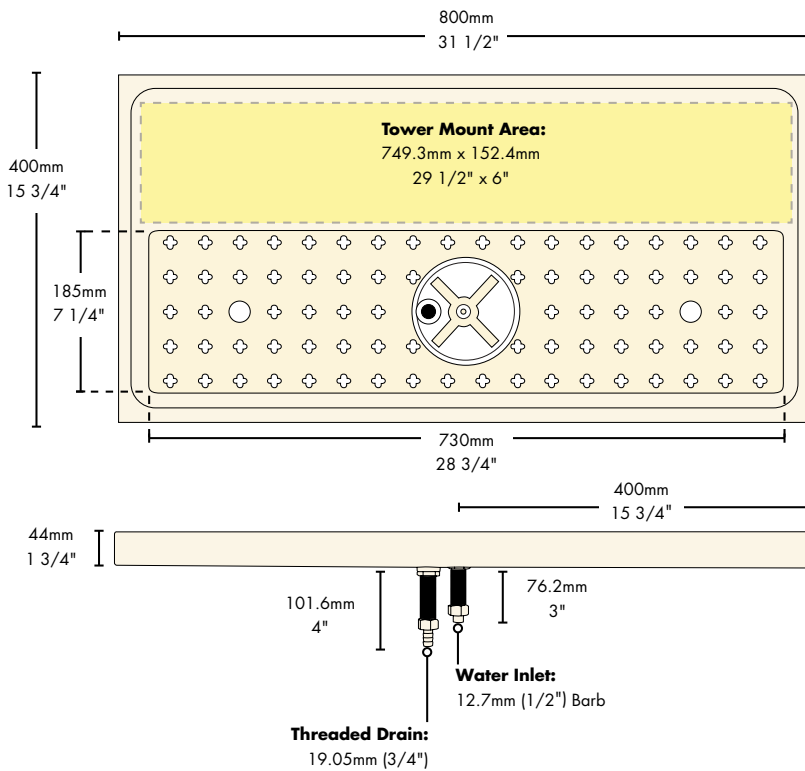
Micro Matic reserves the right to change specifications without notice. **AUTOQUOTES**

Part No.	Description	Shipping Weight	Box Dimensions
<input type="checkbox"/> DP-1606	Polished Stainless Steel	6 kg	813mm L x 406mm W x 57mm H
		14 lbs	32"L x 16"W x 2 1/4"H

Rinser Water Inlet Installation

- Always check local plumbing codes first.
- Install in-line water regulator set at 15 PSI from the street water supply (no greater, perfect operating pressure).
- Install in-line one way check valve from the street water supply (prevents pressure drop which can cause leaking).
- Install in-line shut-off for the rinsing system from the street water supply (this must be turned off nightly).
- If feed into soda system make sure system can handle the increased water demand. Have plumber install a 45° 1/2" O.D. barb for the drains if line is not hard plumbed into the system.
- Install a shut-off for the rinsing water supply if line is not hard plumbed into the system.

Dimensions



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00098D00312



Toll Free: 1-(866) 327-4159			
West	Central	Southeast	Northeast
19791 Bahama Street Northridge, CA 91324 Tel. (818) 701-9765 Fax. (818) 701-9844	10726 North Second Street Machesney Park, IL 61115 Tel. (815) 968-7557 Fax. (815) 968-0363	2364 Simon Court Brooksville, FL 34604 Tel. (352) 799-6331 Fax. (352) 796-2429	4601 Saucon Creek Road Center Valley, PA 18034 Tel. (610) 625-4464 Fax. (610) 625-4466



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 54.0 - SPARE NO.

<Spare No.>

The cutsheet for this item can be viewed on item 1.0

Description: Spare No.

Notes:



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 55.0 - UNDERBAR SINK UNITS (1 EA REQ'D)

Glastender TSA-36-S

Triple sink, 36" w x 19" d, 16 gauge stainless steel fabricated bowls, with low lead compliant faucet
All legs required (16"), (4 legs)

ACCESSORIES

Mfr	Qty	Model	Spec
Glastender	1		1 year parts & labor warranty
Glastender	1	LWS	Large Wet Waste Strainer
Glastender	1	SSR-36	Single Speed Rail, 36"W SSR-36, standard ends
Glastender	1	SSRC-36	Speed Rail Locking Cover, single, 36"W, stainless steel construction, NSF
Glastender	1	ACB-36	Add-On-Cabinet Base, 36", with 6" legs
Glastender	1		1 year parts & labor warranty
Glastender	1		NOTE: This is a manufactured to order unit and is NOT returnable

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1	3/8"			3/8"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1	(3) 1-1/2"	



TSB-60-S



All faucets are NSF/ANSI 61, Annex G low lead compliant

Project: _____	AIA# _____
Item #: _____ Qty: _____	SIS# _____
Model #: _____	

Two, Three and Four Compartment Sinks

(see reverse side for model numbers)

Standard Features

- All stainless steel construction & stainless steel bullet feet
- 18 gauge stainless steel one-piece seamless top, front rail and backsplash featuring 1/4" radius corners for easy cleaning
- 16 gauge stainless steel fabricated sink bowls
- 11" by 14" by 10-1/4" deep sink bowl with hot and cold water faucet
- Faucets are standard and ship mounted
- Extra wide sink bowl easily accommodates brush washer
- 19" deep models have a backsplash mounted faucet
- Integral drainboards have lift-out stainless steel perforated insert for better air circulation
- Perforated stainless steel inserts are available to cover sinks when not in use
- One over-flow tube per sink bowl included

Specifications	Product Information
----------------	---------------------

- Drains**
- 1-1/2" I.P.S. Threaded drain will fit Dearborn part #8033 slipnut and part #W-573P washer.
- Faucet**
- "A" - 19" deep: backsplash mounted on 4" centers, 3/8" copper leads provided, hot and cold water connections required
 - "B" - 24" deep: deck mounted on 4" centers, accepts 3/8" sink leads, hot and cold water connections required
- Sink Bowl Dimensions**
- 11" by 14" by 10-1/4" deep
- Legs**
- 1-5/8" diameter 16 gauge stainless steel
 - Stainless steel bullet feet
- Materials**
- 20 gauge stainless steel parts include: all components unless otherwise noted
 - 18 gauge stainless steel parts include: one-piece top, front rail and back splash
 - 16 gauge stainless steel parts include: sink bowls

Multiple Sinks come in three different varieties: two, three, and four compartment. They feature an exclusive one-piece 18 gauge stainless steel top that is seamless from the front rail all the way through the backsplash. Each variety is offered with or without built-in drainboards on one or both sides of the sink compartment. Drainboards, where included, are a seamless and integral part of the worksurface. The seamless welded bowls are 16 gauge fabricated stainless steel. An 'L' or 'R' suffix in the model number designates the location of the sink compartment as left or right when there is only one drainboard.

Glastender, Inc. • 5400 N Michigan Rd • Saginaw, MI • 48604-9780 989.752.4275 • 800.748.0423 • Fax 989.752.4444 www.glastender.com	Approval/Notes:
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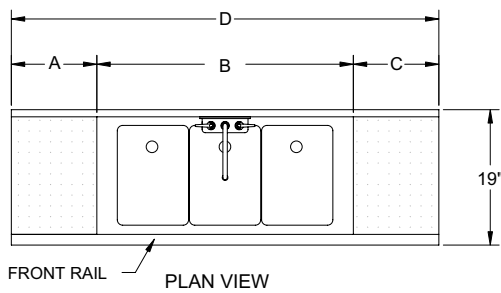
Specifications subject to change without notice. For current specifications please visit our website.

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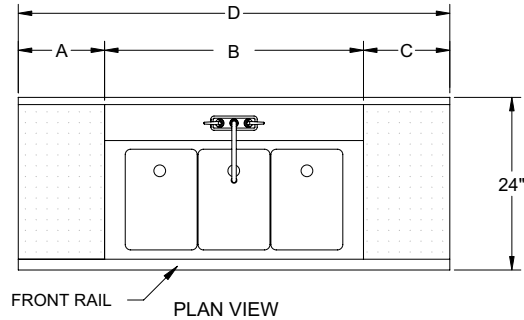
Multiple Sinks

Dimensional Information

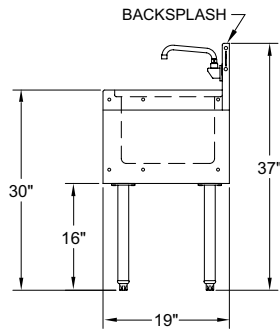
"A" Depth-19" Deep Models



"B" Depth-24" Deep Models

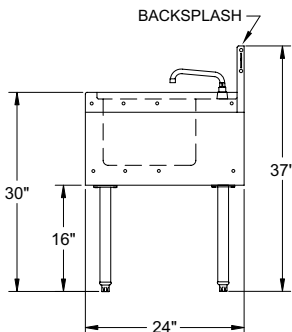


Number of sink bowls and location of sinks will vary according to the model, see the table below for exact specifications. Four bowl sink faucets feature a double joint spout. Three bowl sink model shown.



SIDE ELEVATION

"A" Depth-19" Deep Models



SIDE ELEVATION

"B" Depth-24" Deep Models

19" Deep Models	24" Deep Models	A	B	C	D	No. of Sink Bowls	Sink Location
DSA-24-S	DSB-24-S	N/A	24"	N/A	24"	2	Center
DSA-36L-S	DSB-36L-S	N/A	24"	12"	36"	2	Left
DSA-36R-S	DSB-36R-S	12"	24"	N/A	36"	2	Right
DSA-48-S	DSB-48-S	12"	24"	12"	48"	2	Center
TSA-36-S	TSB-36-S	N/A	36"	N/A	36"	3	Center
TSA-48L-S	TSB-48L-S	N/A	36"	12"	48"	3	Left
TSA-48R-S	TSB-48R-S	12"	36"	N/A	48"	3	Right
TSA-60-S	TSB-60-S	12"	36"	12"	60"	3	Center
TSA-60L-S	TSB-60L-S	N/A	36"	24"	60"	3	Left
TSA-60R-S	TSB-60R-S	24"	36"	N/A	60"	3	Right
TSA-66L-S	TSB-66L-S	N/A	36"	30"	66"	3	Left
TSA-66R-S	TSB-66R-S	30"	36"	N/A	66"	3	Right
TSA-72-S	TSB-72-S	18"	36"	18"	72"	3	Center
TSA-84-S	TSB-84-S	24"	36"	24"	84"	3	Center
TSA-96-S	TSB-96-S	30"	36"	30"	96"	3	Center
FSA-48-S	FSB-48-S	N/A	48"	N/A	48"	4	Center
FSA-60L-S	FSB-60L-S	N/A	48"	12"	60"	4	Left
FSA-60R-S	FSB-60R-S	12"	48"	N/A	60"	4	Right
FSA-66L-S	FSB-66L-S	N/A	48"	18"	66"	4	Left
FSA-66R-S	FSB-66R-S	18"	48"	N/A	66"	4	Right
FSA-72-S	FSB-72-S	12"	48"	12"	72"	4	Center
FSA-72L-S	FSB-72L-S	N/A	48"	24"	72"	4	Left
FSA-72R-S	FSB-72R-S	24"	48"	N/A	72"	4	Right
FSA-84-S	FSB-84-S	18"	48"	18"	84"	4	Center
FSA-96-S	FSB-96-S	24"	48"	24"	96"	4	Center



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Project: _____	AIA# _____
Item #: _____ Qty: _____	SIS# _____
Model #: _____	

LARGE WET WASTE STRAINER

LWS

Standard Features

- Durable molded ABS plastic construction designed to withstand years of use
- Built-in handles for easy removal from sink
- Perforated bottom allows ice melt and liquid to pass through yet traps solid waste, preventing drain clogs
- Fits most standard bar sink bowls



LWS

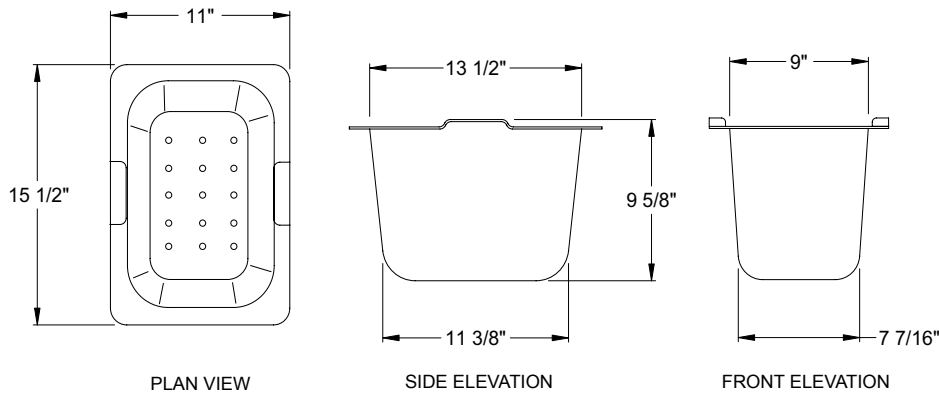


LWS simply drops into a bar sink bowl

NO MORE CLOGGED SINK DRAINS!

The Glastender Large Wet Waste Strainer is the industry's only high capacity wet waste strainer designed specifically for your bar sink. The LWS allows you to dispose of wet waste into your sink, while straining out solid waste to prevent clogged drains.

Dimensional Information



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08-06-15



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 56.0 - STORAGE CABINET (1 EA REQ'D)

Glastender DBCB-12-LD
 Drainboard cabinet, 12"w x 24"d, with adjustable shelf, less door
 DBCB-12, regular backsplash
 DBCB-12-LD, standard panels
 All legs required, 6"

The cutsheet for this item can be viewed on item 44.0

ACCESSORIES

Mfr	Qty	Model	Spec
Glastender	1		1 year parts & labor warranty
Glastender	1	NOTE:	Add on Cabinet Base's do not apply with units that are already cabinets, ACB-12 to be omitted from spec

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1									

WASTE

	INDIRECT SIZE	DIRECT SIZE
1	1-1/2"	



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 57.0 - DISHWASHER, UNDERCOUNTER (1 EA REQ'D)

Hobart LXEC-3

LXe Dishwasher, undercounter, 23-15/16"W x 23-9/16"D x 32-1/2"H, low temperature chemical sanitizing, (34) racks/hr, fresh water rinse, .74 gal/rack, delime notification, auto chemical priming, service diagnostics, detergent, rinse aid & sanitizer pumps, cULus, NSF, ENERGY STAR

ACCESSORIES

Mfr	Qty	Model	Spec
Hobart	1		120v/60/1-ph, 13.4 amps
Hobart	1		Standard warranty - 1-Year parts, labor & travel time during normal working hours
Hobart	1	DWT-LXE	Drain water tempering kit for LXe
Hobart	1		On-site DWT installation by local Hobart Service Office (this price is available only if the local Hobart Service Office completes the installation of the dishwasher within a 50 mile radius and during normal business hours). Price is available only with machine purchase (if purchased separately local installation rates will apply)
Hobart	1	PWRCORD-KIT-LXEC	1 ph power cord kit for LXeC & LXePR
Hobart	1	PRESREG-3/40BR	3/4" brass pressure regulator
Hobart	1	WTRHAM-ARREST	Water hammer arrestor kit
Hobart	1	COVER-TRIM-LXE	Trim Cover
Hobart	1	***NOTE***	Will qualify for an additional 7% off if purchased with two additional Dealer's Choice items and brought into an approved dealer warehouse.***



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**LXe
HOT AND COLD**



STANDARD FEATURES

- 32 racks per hour – LXeH
- 34 racks per hour – LXeC
- .74 gallons of water per rack
- Hot water or chemical sanitation units available
- Low chemical alert indicators
- Sense-A-Temp™ booster heater capable of 70° rise, provided on LXeH models
- Delime notification with cycle
- Chemical pump “auto-prime”
- Service diagnostics
- Deep drawn stainless steel tank
- Microcomputer, top mounted controls with digital cycle/temperature display
- Revolving upper and lower anti-clogging wash arms
- Revolving upper and lower rinse arms
- Removable stainless steel scrap screen
- Corrosion resistant pump
- Automatic pumped drain
- 17" door opening
- Automatic fill
- Detergent and rinse aid pumps standard (plus sanitizer pump on chemical machine)
- Electric tank heat
- Two dishracks – one peg and one combination type

STANDARD VOLTAGES

- 120/208-240(3W)/60/1 (LXeH model only)
- 120/60/1 (LXeC model only)

OPTIONS AT EXTRA COST

- 208-240(2W)/60/1 (LXeH model only)
- 208-240/60/3 (LXeH model only)

MODELS

- LXeC
- LXeH

ACCESSORIES

- Power cord kits
- Stainless steel base with 6" legs
- 17" stainless steel stand with storage
- External caster kit
- DWT-LXe drain water tempering kit

Specifications, Details and Dimensions on Back.



LXeH HOT

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NOTICE

Required flowing water pressure to the dishmachine is 15-65 PSIG. If pressures higher than 65 PSIG are present, a pressure regulating valve must be installed in the water line to the dishmachine (by others).
Pressure gauge not required on pumped rinse machines.
Important: The chemical containers should be placed no higher than 10" above floor.
If chemical containers are to be placed in cabinet adjacent to machine, a 1/2" dia. hole is required in the cabinet to run chemical supply line.

Notes:

1. All vertical machine dimensions taken from floor may be increased by 1".
2. Moist air escapes from the door.
Use only moisture resistant materials adjacent to dishmachine sides and top.
3. A vent hood is not recommended above the undercounter dishmachine since it does not produce excessive vapors.

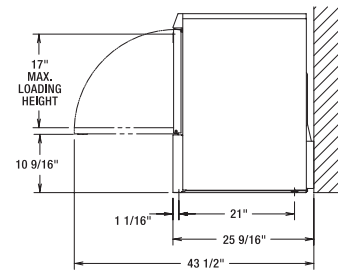
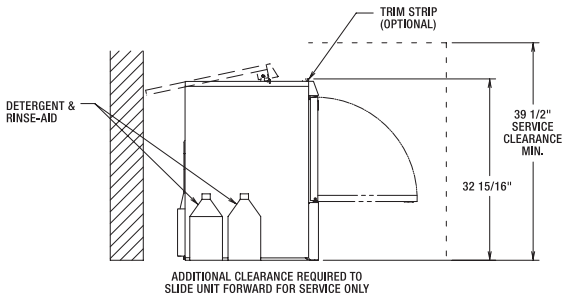
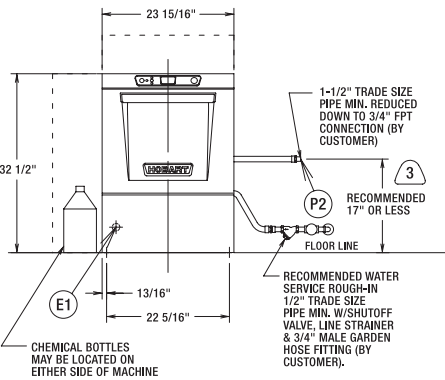
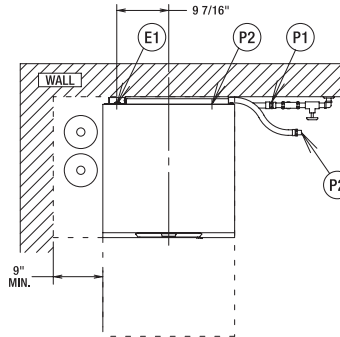
Plumbing notes:

1. Water hammer arrestor (meeting ASSE-1010 Standard or equivalent) to be supplied (by others) in common water supply line at service connection.
2. Recommended water hardness to be 3 grains or less for best results.
3. If drain hose is looped above a sink, the loop must not exceed 38" AFF.

**CONNECTION INFORMATION
(AFF = ABOVE FINISHED FLOOR)**

LEGEND

- E1 ELECTRICAL CONNECTION: 1-3/8" DIA. HOLE FOR 1" TRADE SIZE CONDUIT, 4-5/8" AFF.
- P1 SINGLE FILL AND RINSE CONNECTION: 3/4" FEMALE GARDEN HOSE FITTING ON 6' LONG HOSE SUPPLIED WITH MACHINE.; 110°F WATER MIN FOR LXeH
- P2 DRAIN CONNECTION: 5/8" BARB FITTING WITH 6' LONG HOSE SUPPLIED WITH MACHINE.



HEAT OUTPUT, BTU/HR		
MODEL	LATENT	SENSIBLE
LXeH	4600	4000

SHIPPING WEIGHTS		LXeH
NET WEIGHT OF MACHINE		150 LBS
DOMESTIC SHIPPING WEIGHT		170 LBS

MODEL	VOLTS/HERTZ/PHASE	RATED AMPS	MIN SUPPLY CKT CONDUCTOR AMPACITY	MAX PROTECTIVE DEVICE
LXeH	208-240/60/1	30.5	40	40
	120/208-240(3W)/60/1*	30.5	40	40
	208-240/60/3	23.9	30	30
	220-240/50/1	30.5	40	40

NOTE: FOR SUPPLY CONNECTIONS, USE COPPER WIRE ONLY RATED AT 90°C MINIMUM.
* THIS SYSTEM REQUIRES THREE POWER WIRES WHICH INCLUDES A CURRENT CARRYING NEUTRAL. AN ADDITIONAL FOURTH WIRE MUST BE PROVIDED FOR MACHINE GROUND.
ACCESSORY CORD KIT AVAILABLE FOR ALL MACHINES

WARNING

Electrical and grounding connections must comply with the applicable portions of the National Electrical Code and/or other local electrical codes.

Plumbing connections must comply with applicable sanitary, safety and plumbing codes. Drain and fill line configurations vary, some methods are shown on this drawing.

MODELS:
LXeH
00-947871
REV C



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**LXeC
COLD**

WARNING

Do not premix other chemicals and sodium hypochlorite (liquid bleach). Mixing may cause hazardous gas to form.

NOTICE

Required flowing water pressure to the dishmachine is 15-65 PSIG. If pressures higher than 65 PSIG are present, a pressure regulating valve must be installed in the water line to the dishmachine (by others).
Pressure gauge not required on pumped rinse machines.
Important: Chemical containers should be placed no higher than 10" above floor.
If chemical containers are to be placed in cabinet adjacent to machine, a 1/2" dia. hole is required in the cabinet to run chemical supply line.
Use only 6% or 8.4% sodium hypochlorite (liquid bleach) as sanitizing chemical to insure proper operation of dishmachine.
Certain materials including silver plate, aluminum and pewter are attacked by sodium hypochlorite (liquid bleach). See instructional manual.

Notes:

- All vertical machine dimensions taken from floor may be increased by 1".
- Moist air escapes from the door. Use only moisture resistant materials adjacent to dishmachine sides and top.
- A vent hood is not recommended above the undercounter dishmachine since it does not produce excessive vapors.

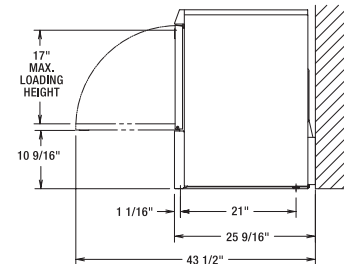
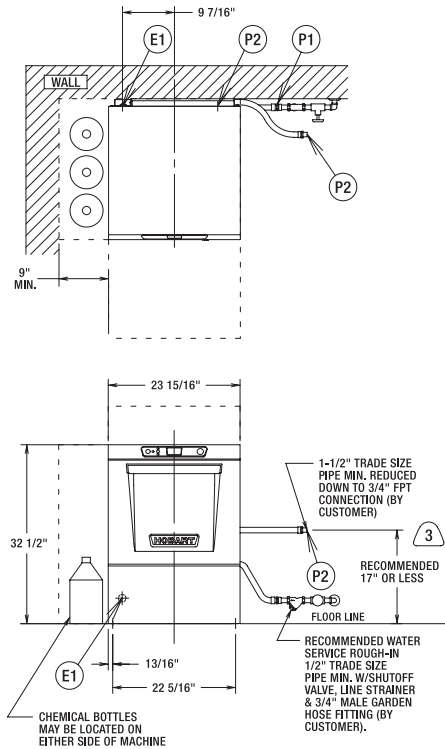
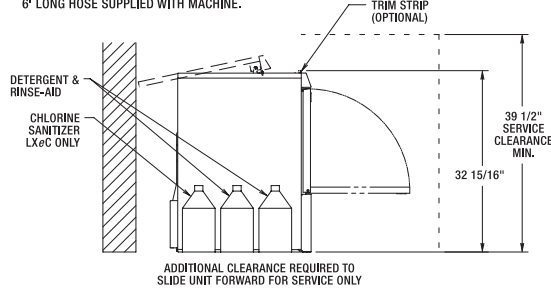
Plumbing notes:

- Water hammer arrestor (meeting ASSE-1010 Standard or equivalent) to be supplied (by others) in common water supply line at service connection.
- Recommended water hardness to be 3 grains or less for best results.
- If drain hose is looped above a sink, the loop must not exceed 38" AFF.

**CONNECTION INFORMATION
(AFF = ABOVE FINISHED FLOOR)**

LEGEND

- E1 ELECTRICAL CONNECTION: 1-3/8" DIA. HOLE FOR 1" TRADE SIZE CONDUIT, 4-5/8" AFF.
- P1 SINGLE FILL AND RINSE CONNECTION: 3/4" FEMALE GARDEN HOSE FITTING ON 6' LONG HOSE SUPPLIED WITH MACHINE.; 120°F WATER MIN. FOR LXeC, 140°F RECOMMENDED.
- P2 DRAIN CONNECTION: 5/8" BARB FITTING WITH 6' LONG HOSE SUPPLIED WITH MACHINE.



HEAT OUTPUT, BTU/HR			SHIPPING WEIGHTS	
MODEL	LATENT	SENSIBLE		LXeC
LXeC	1900	800	NET WEIGHT OF MACHINE	150 LBS
			DOMESTIC SHIPPING WEIGHT	170 LBS

MODEL	VOLTS/HERTZ/PHASE	RATED AMPS	MIN SUPPLY CKT CONDUCTOR AMPACITY	MAX PROTECTIVE DEVICE
LXeC	120/60/1	13.4	20	20

NOTE: FOR SUPPLY CONNECTIONS, USE COPPER WIRE ONLY RATED AT 90°C MINIMUM.
ACCESSORY CORD KIT AVAILABLE FOR ALL MACHINES

WARNING

Electrical and grounding connections must comply with the applicable portions of the National Electrical Code and/or other local electrical codes.

Plumbing connections must comply with applicable sanitary, safety and plumbing codes. Drain and fill line configurations vary, some methods are shown on this drawing.

**MODELS:
LXeC
00-947871
REV C**

**LXe
HOT AND COLD**



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SPECIFICATIONS

DESIGN: Front opening, equipped for installation in either freestanding or undercounter-type operations.

CONSTRUCTION: 300 series stainless steel tank, door and top panel.

PUMP: Centrifugal-type, integral with motor, horizontally mounted. Pump capacity 38 gpm.

MOTOR: Single phase, furnished for all electrical specifications. Factory sealed lubrication. Inherent overload protection with auto reset.

WASH AND RINSE CYCLE: Complete automatic type, controlled by solid-state electronics. Cycle may be interrupted any time by opening door. Cycle continues when door is closed.

- Initial cycle fills wash tank, to be recirculated each wash cycle. Some wash water is drained off before rinse cycle. Rinse cycle refreshes wash water and tank heat.

RINSE PUMP: Powered by a single phase motor, the rinse pump is made of high strength engineered composite material.

RINSE AND SANITATION:

- LXeH:** Sanitation is accomplished by means of a built-in booster heater designed to raise temperature of water to a minimum of 180°F from an incoming water temperature of 110°F.
- LXeC:** Sanitation is accomplished by injection of proper amount of sodium hypochlorite solution (liquid bleach) into final rinse water to achieve a minimum of 50PPM sanitizing solution. Injection of sodium hypochlorite is accomplished by a built-in sanitizing chemical pump.

PUMPED DRAIN: Machine automatically drains water through a built-in pump. Maximum 38" drain height permitted.

RACKING: Machines accommodate racks from 10" x 20" to 20" x 20". Also accepts 16" x 18" cafeteria trays.

NOTE: Certain materials, including silver, aluminum and pewter are attacked by Sodium Hypochlorite solution in the chemical sanitizing mode of operation.

SPECIFICATIONS: Listed by Underwriters Laboratories Inc. and NSF International.

MACHINE RATINGS	LXeC	LXeH
Racks per Hour Rate	34	32
Dishes per Hour (25 per Rack Avg.)	850	800
Glasses per Hour (36 per Rack Avg.)	1224	1152
Controls	Microcomputer	
Tank Capacity - Gallons	2.9	
Overall Dimensions - H x W x D	32½" x 23½" x 25½"	
Cycle Time - Seconds	105	109
Tank Heat	1.8 KW	
Electric Booster Heater	N/A	4.9 KW
Water Usage Per Rack - Gallons	.74	
Drain Design	Pumped	
Door Opening Height	17"	
Detergent Pump	Standard	
Rinse-Aid Pump	Standard	
Sanitizer Pump	Standard	N/A
Chemical Prime (auto prime)	Standard	
Peak Drain Flow - GPM	4.0	
Service Diagnostics	Standard	
70° Rise Sense-A-Temp™ Booster Heater	N/A	Standard
Incoming Water Temperature Required (minimum)	120°	110°

As continued product improvement is a policy of Hobart, specifications are subject to change without notice.



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 58.0 - HAND SINK (1 EA REQ'D)

Glastender DHSB-12

Hand sink, 12"w x 24"d, deluxe with low lead compliant faucet, soap and paper towel dispenser

DHSB-12, left door

All legs required, or MD

ACCESSORIES

Mfr	Qty	Model	Spec
Glastender	1		1 year parts & labor warranty
Glastender	1	03000483	Perforated Sink Strainer

WATER

WASTE

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1	3/8"			3/8"					

	INDIRECT SIZE	DIRECT SIZE
1		1-1/2"



DHSB-12



HSA-12-D



All faucets are NSF/ANSI 61, Annex G low lead compliant

Project: _____	AIA# _____
Item #: _____ Qty: _____	SIS# _____
Model #: _____	

Single Bowl Sinks

Hand Sink Models: HSA-12, HSA-12-D, HSA-18, HSB-12, HSB-12-D, HSB-12-AD, HSB-18, DHSA-18, DHSB-12, DHSB-18
 Wet Waste Sink Models: SWA-12, SWA-18, SWB-12, SWB-18

Standard Features

- Manufactured with total welded construction to meet NSF® standards
- All stainless steel construction
- One-piece seamless top and backsplash featuring 1/4" radius corners for easy cleaning
- Adjustable stainless steel bullet feet
- 9-1/4" by 11-1/2" by 6" deep sink bowl with hot and cold water gooseneck faucet
- Faucets are standard and ship mounted
- Models HSA-12-D, HSB-12-D and HSB-12-AD feature a soap dispenser and front skirt mounted C-fold paper towel dispenser
- Models DHSA-18, DHSB-12 and DHSB-18 feature a soap dispenser and hinged front access door to conceal C-fold paper towel dispenser
- All wet waste sink models include a lift-out perforated plastic wet waste strainer
- Soap dispenser is easy refilled from above, no need to crawl under equipment

Specifications	Product Information
-----------------------	----------------------------

Drain

- 1-1/2" I.P.S. Threaded drain will fit Dearborn part #8033 slipnut and part #W-573P washer.

Faucet

- Deck mount on 4" centers, accepts 3/8" sink leads, hot and cold water connections required (excluding Models HSA-12, SWA-12, HSA-12-D, & HSB-12-AD)
- Models HSA-12, SWA-12, HSA-12-D, & HSB-12-AD: Backsplash mounted on 4" centers, accepts 3/8" sink leads, hot and cold water connections required

Sink Bowl Dimensions

- 9-1/4" by 11-1/2" by 6" deep

Legs

- 1-5/8" diameter, 16 gauge stainless steel
- Stainless steel bullet feet

Materials

- 20 gauge stainless steel parts include: all components unless otherwise noted
- 18 gauge stainless steel parts include: leg pads on DHS models

Single bowl sinks are available as hand sinks and wet waste sink models. Hand sink models HSA-12, HSA-18, HSB-12 and HSB-18, feature a standard stainless steel bowl and mounted faucet.

Hand sink models HSA-12-D, HSB-12-D and HSB-12-AD include a soap dispenser and front skirt mounted C-fold paper towel dispenser.

Hand sink models DHSA-18, DHSB-12 and DHSB-18 feature a soap dispenser and hinged front access door to conceal C-fold paper towel dispenser. Paper towels are easily accessed below the door. The access door is only opened for re-loading paper towels into the dispenser.

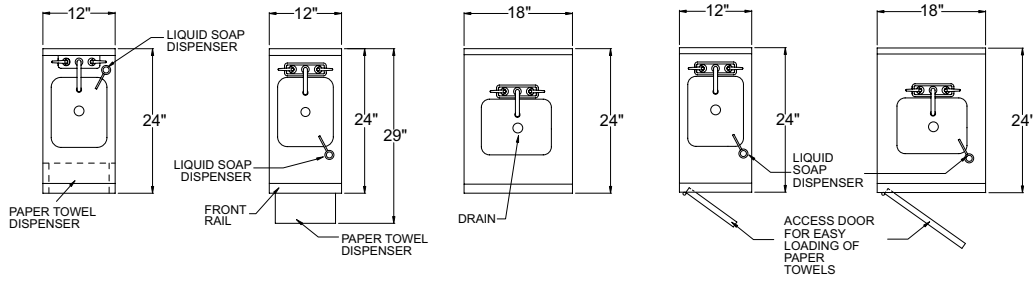
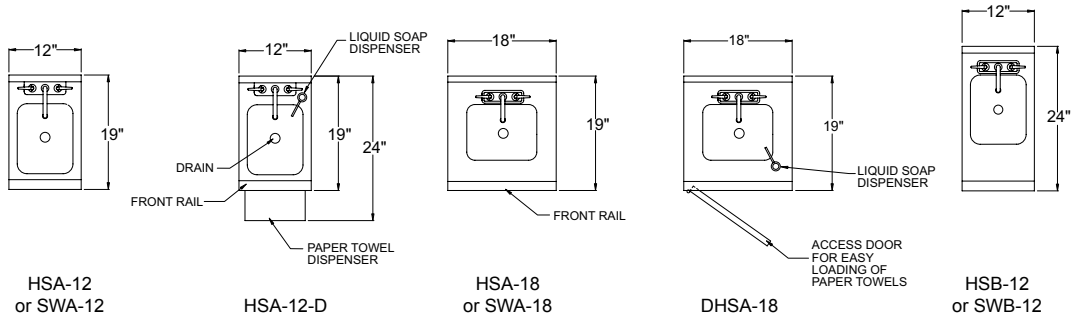
Wet waste sink models SWA-12, SWA-18 and SWB-18 include a lift-out perforated plastic wet waste strainer.

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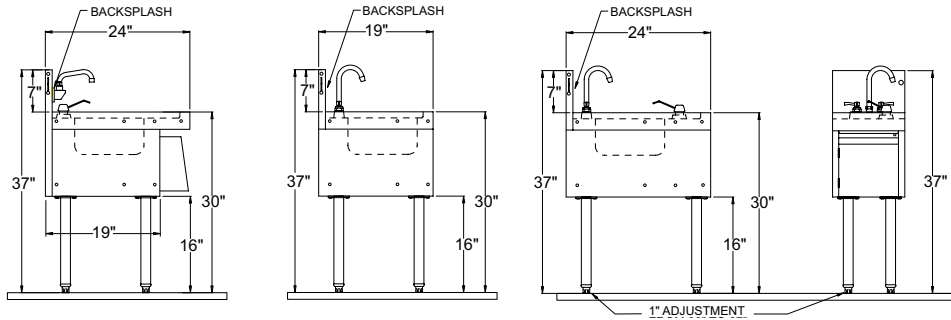
Specifications subject to change without notice. For current specifications please visit our website. Rev.08-06-15

Single Bowl Sinks

Dimensional Information



PLAN VIEWS



FRONT AND SIDE ELEVATIONS



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Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 59.0 - UNDERBAR ADD-ON UNIT (1 EA REQ'D)

Glastender DWB-12

Dry waste chute, 12"w x 24"d, with removable deck

DWB-12

The cutsheet for this item can be viewed on item 45.0

ACCESSORIES

Mfr	Qty	Model	Spec
Glastender	1		1 year parts & labor warranty
Glastender	1	03000497	Rubbermaid® SlimJim™

By Owner



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 60.0 - POS - PRINTER (1 EA REQ'D)

OWNER

POS - printer.

<by Owner>

The cutsheet for this item can be viewed on item 1.0

By Owner

Description: POS - PRINTER

Notes: POS - printer.

By Owner



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 61.0 - POS - CASH REGISTER (1 EA REQ'D)

OWNER

POS - cash register.

<by Owner>

The cutsheet for this item can be viewed on item 1.0

By Owner

Description: POS - CASH REGISTER

Notes: POS - cash register.



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 62.0 - POS COUNTER / CABINET (1 EA REQ'D)

Glastender CUSTOM-UB

24" X 24" N.S.D. POS STAND (NOTE: made to order, not returnable)

The cutsheet for this item can be viewed on item 1.0

Description: POS COUNTER / CABINET

Notes: 24" X 24" N.S.D. POS STAND (NOTE: made to order, not returnable)



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 64.0 - SPARE NO.

<Spare No.>

The cutsheet for this item can be viewed on item 1.0

Description: Spare No.

Notes:



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 65.0 - BOTTLE DISPLAY (1 EA REQ'D)

Glastender LDA-12S

Liquor Bottle Display Unit, 12"W x 24"D, LDA-12S, SSR both
All legs required, or MD

The cutsheet for this item can be viewed on item 48.0

ACCESSORIES

<u>Mfr</u>	<u>Qty</u>	<u>Model</u>	<u>Spec</u>
Glastender	1		1 year parts & labor warranty
Glastender	1		NOTE: This is a manufactured to order unit and is NOT returnable
Glastender	1	ACB-12	Add-On-Cabinet Base, with door, 12"W x 24"D, with 6" legs * STILL REQUIRED, Spec missing option** ACB-12, left door, no access All legs required, 6"
Glastender	1		1 year parts & labor warranty
Glastender	1		NOTE: This is a manufactured to order unit and is NOT returnable
Glastender	4	SSRC-12	Speed Rail Locking Cover, single, 12"W, stainless steel construction, NSF



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 66.0 - ICE BIN WITH BOTTLE WELLS (1 EA REQ'D)

Glastender CBA-36L-CP10

Combo Ice Bin, w/built-in 10-circuit cold plate, 36" wide x 19" front to back, 6-bottle insulated storage compartment on left

ACCESSORIES

Mfr	Qty	Model	Spec
Glastender	1		1 year parts & labor warranty
Glastender	1	CCD	Condiment Dispenser
Glastender	1	SSR-42	Single Speed Rail, 42"W SSR, standard end plates, <=48"
Glastender	1		1 year parts & labor warranty
Glastender	1	SSRC-42	Speed Rail Locking Cover, single, 42"W, stainless steel construction, NSF
Glastender	1	ACB-42	42" Add-on cabinet base with 6" legs
Glastender	1		1 year parts & labor warranty
Glastender	1		NOTE: This is a manufactured to order unit and is NOT returnable

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1									

WASTE

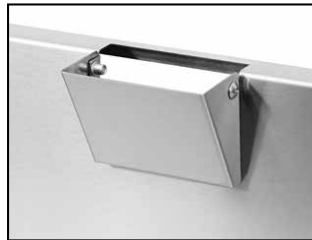
	INDIRECT SIZE	DIRECT SIZE
1	3/4"	



CBA-36R-CP10



Intertek
4004503
Conforms to ANSI/NSF STD 2



TC-BS Accessory

Project: _____	AIA# _____
Item #: _____ Qty: _____	SIS# _____
Model #: _____	

Combo Ice Bins

See reverse side for model number key

Standard Features

- All stainless steel construction
- One-piece, seamless top and backsplash
- ABS plastic breaker strip around ice bin liner: creates 5/16" raised edge around liner, acts as thermal barrier to prevent heat transfer, and makes the cover slide easier
- Tubing chase available centered in backsplash of 12" and larger models. Specify accessory model #TC-BS.
- Available in 6" incremental lengths from 30" to 60"
- 24" deep version provides larger ice bin not just a deck extension on the back of the 19" deep model
- Sliding stainless steel cover
- CFC free foamed-in-place insulation
- Adjustable stainless steel bullet feet
- Ten circuit cold plate is available on units where the main ice bin liner is 22" or wider (add suffix '-CP10' to model number)
- Combo Ice Bins combine separate draining ice bin and bottle well compartments into one integral unit. The fully insulated 12" bottle well comes with two wire racks for ice chilled storage of 6 or 8 bottles in 19" or 24" deep ice bins, respectively. The bottle well may be located on the left, right, or both sides of the ice bin.

NOTE: Combo Ice Bins are not recommended for dry, room temperature storage of bottles - instead, higher bottle capacity Liquor Displays (see page 3.23) should be ordered

To view underbar installation instructions, please visit: http://www.glastender.com/PDF/F-750-165_Underbar_Installation_Instructions.pdf
To view cleaning and care instructions, please visit: http://www.glastender.com/PDF/F-423-011_ss_clean_care.pdf

Specifications

Drain

- Non-cold plate model: 1-1/2" tailpiece
- Ten circuit cold plate model: 3/4" MPT

Tubing Chase in Backsplash (Optional)

- 2-3/8" by 4" hole centered in backsplash

Cover

- Two-piece sliding cover, 20 gauge stainless steel, included with all models

Cold Plate (Models with '-CP10' suffix)

- Ten circuit available for 22" wide (main liner) and larger models only
- Connection is 5/16" O.D. stainless steel tubing with swaged end

Liner Depth

- 10-1/2" standard
- 14-1/2" extra deep

Ice Capacity

- "A" depth standard = 2.79 lbs X length
- "A" depth extra deep = 3.85 lbs X length
- "B" depth standard = 3.54 lbs X length
- "B" depth extra deep = 4.89 lbs X length

Legs

- 1-5/8" diameter 16 gauge stainless steel
- Stainless steel bullet feet

Materials

- 20 gauge stainless steel
- ABS plastic breaker strip around opening of ice bin liner

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3.04

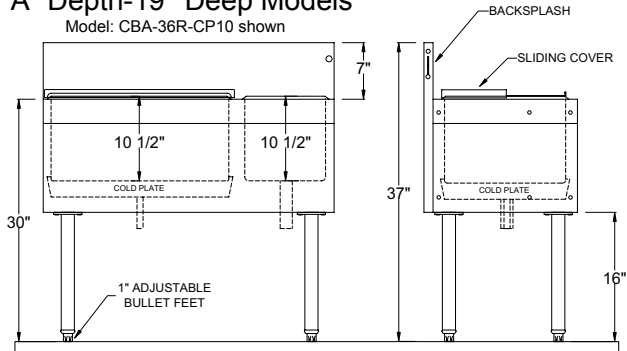
Rev. 11-05-15

Combo Ice Bins

Dimensional Information

"A" Depth-19" Deep Models

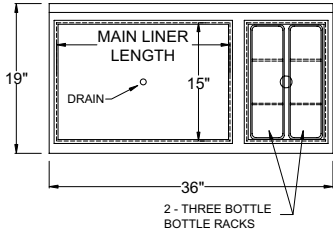
Model: CBA-36R-CP10 shown



Front Elevation

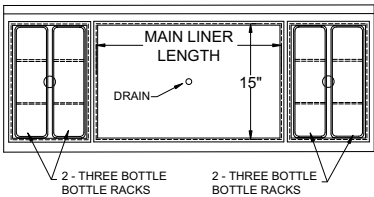
Side Elevation

Model Number	Overall Length	Main Liner length	Bottle Well Location	Optional Cold Plate
CBA-30 L or R	30"	16"	Left or Right	N/A
CBA-36 L or R	36"	22"	Left or Right	CP10
CBA-42	42"	16"	Left and Right	N/A
CBA-42 L or R	42"	28"	Left or Right	CP10
CBA-48	48"	22"	Left and Right	CP10
CBA-48 L or R	48"	34"	Left or Right	CP10
CBA-54	54"	28"	Left and Right	CP10
CBA-60	60"	34"	Left and Right	CP10



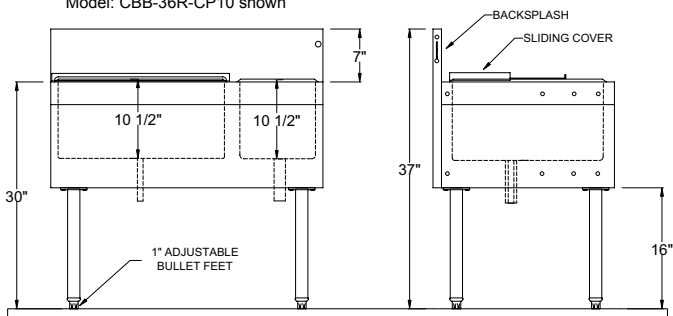
Plan View

Plan view detailing two bottle well models
Model: CBA-48-CP10 shown



"B" Depth-24" Deep Models

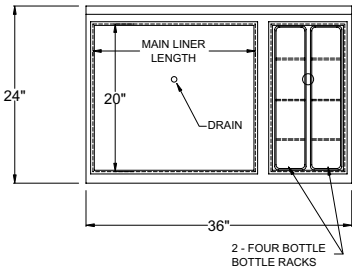
Model: CBB-36R-CP10 shown



Front Elevation

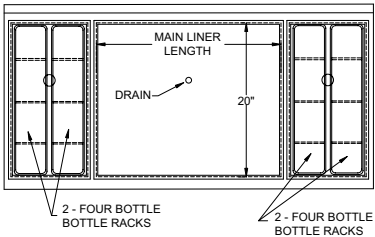
Side Elevation

Model Number	Overall Length	Main Liner length	Bottle Well Location	Optional Cold Plate
CBB-30 L or R	30"	16"	Left or Right	N/A
CBB-36 L or R	36"	22"	Left or Right	CP10
CBB-42	42"	16"	Left and Right	N/A
CBB-42 L or R	42"	28"	Left or Right	CP10
CBB-48	48"	22"	Left and Right	CP10
CBB-48 L or R	48"	34"	Left or Right	CP10
CBB-54	54"	28"	Left and Right	CP10
CBB-60	60"	34"	Left and Right	CP10



Plan View

Plan view detailing two bottle well models
Model: CBB-48-CP10 shown



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By Vendor



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 67.0 - SODA GUN & CARBONATOR (1 EA REQ'D)

VENDOR

Soda Gun & Carbonator.

<By Vendor>

The cutsheet for this item can be viewed on item 1.0

By Vendor

Description: SODA GUN & CARBONATOR

Notes: Soda Gun & Carbonator.



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 68.0 - SODA GUN HOLDER & TUBING CHASE (1 EA REQ'D)

Glastender SHA-6

Soda Gun Holder, 6"W x 19"D, for Wunder-Bar® soda gun (10) button or smaller
SHA-6, freestanding, left access

The cutsheet for this item can be viewed on item 50.0



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 69.0 - STORAGE CABINET (1 EA REQ'D)

Glastender DBCB-12-LD
 Drainboard cabinet, 12"w x 24"d, with adjustable shelf, less door
 DBCB-12, regular backsplash
 DBCB-12-LD, standard panels
 All legs required, 6"

The cutsheet for this item can be viewed on item 44.0

ACCESSORIES

Mfr	Qty	Model	Spec
Glastender	1		1 year parts & labor warranty
Glastender	1	NOTE:	Add on Cabinet Base's do not apply with units that are already cabinets, ACB-12 to be omitted from spec

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1									

WASTE

	INDIRECT SIZE	DIRECT SIZE
1	1-1/2"	



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 70.0 - BLENDER STATION (1 EA REQ'D)

Glastender BSA-12

Blender station, 12"w x 24"d, with wet waste sink and low lead compliant faucet
BSA-12

LOW LEAD Backsplash faucet body

All legs required, or MD

The cutsheet for this item can be viewed on item 47.0

ACCESSORIES

Mfr	Qty	Model	Spec
Glastender	1		1 year parts & labor warranty
Glastender	1		1 year parts & labor warranty
Glastender	1		NOTE: This is a manufactured to order unit and is NOT returnable
Glastender	1	ACB-12	Add-On-Cabinet Base, with LEFT door, 12"W x 24"D, no access All legs required, 6"
Glastender	1		1 year parts & labor warranty
Glastender	1		NOTE: This is a manufactured to order unit and is NOT returnable

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1	3/8"			3/8"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1	1-1/2"	



Submittal Sheet

02/04/2016

ITEM# 71.0 - BAR BLENDER (1 EA REQ'D)

Waring MX1500TX

Xtreme High-Power Blender, heavy duty, The Raptor™ 64 oz. BPA-Free Copolyester container, electronic membrane keypad, LCD display with blue backlight, (4) reprogrammable blending stations, sound enclosure, one piece removable jar pad, 120v, 3.5 HP, NSF, CUL & UL listed

The cutsheet for this item can be viewed on item 46.0

ACCESSORIES

Mfr	Qty	Model	Spec
Waring	1		Standard warranty: 3-year motor and 2-year parts & labor

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	60	1				13.0		3-1/2		

By Owner

Item #72.0



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 72.0 - POS - PRINTER (1 EA REQ'D)

OWNER

POS - printer.

<by Owner>

The cutsheet for this item can be viewed on item 1.0

By Owner

Description: POS - PRINTER

Notes: POS - printer.

By Owner



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 73.0 - POS - CASH REGISTER (1 EA REQ'D)

OWNER

POS - cash register.

<by Owner>

The cutsheet for this item can be viewed on item 1.0

By Owner

Description: POS - CASH REGISTER

Notes: POS - cash register.



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 74.0 - POS COUNTER / CABINET (1 EA REQ'D)

Glastender CUSTOM-UB

24" X 24" N.S.D. POS STAND (NOTE: made to order, not returnable)

The cutsheet for this item can be viewed on item 1.0

Description: POS COUNTER / CABINET

Notes: 24" X 24" N.S.D. POS STAND (NOTE: made to order, not returnable)



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 75.0 - BEER TOWER HEAD (1 EA REQ'D)

Micro Matic Z03066-5

Zenith Draft Beer Tower, countertop, 32"W x 10"D x 22"H, glycol-cooled, (5) chrome-plated brass faucets (handles not included), 4-3/4" O.C., 15" faucet clearance, 5" dia. column with 6-7/8" dia. base, stainless steel product lines & copper coolant lines, chrome finish

The cutsheet for this item can be viewed on item 53.0

ACCESSORIES

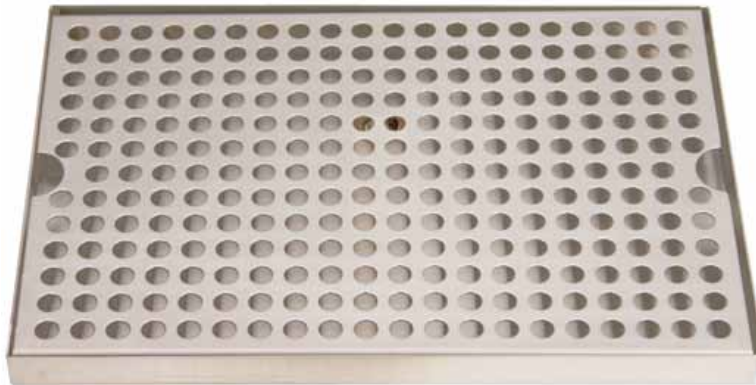
Mfr	Qty	Model	Spec
Micro Matic	1	DP-820D-16	Drip Tray, surface mount, 16" x 8", 1/2" drain, perforated screen, stainless steel finish



Drip Tray

Surface Mount Series 8" x 16"

- Easy installation: simply drill one hole to locate and secure.
- Robust 18 gauge stainless steel construction.
- Welded corners, finished smooth for safety and appearance.
- Perforated screen for maximum drip coverage.



Stainless Steel
DP-820D-16

Feature

- S** Stainless Steel for hygiene and durability.

www.micromatic.com

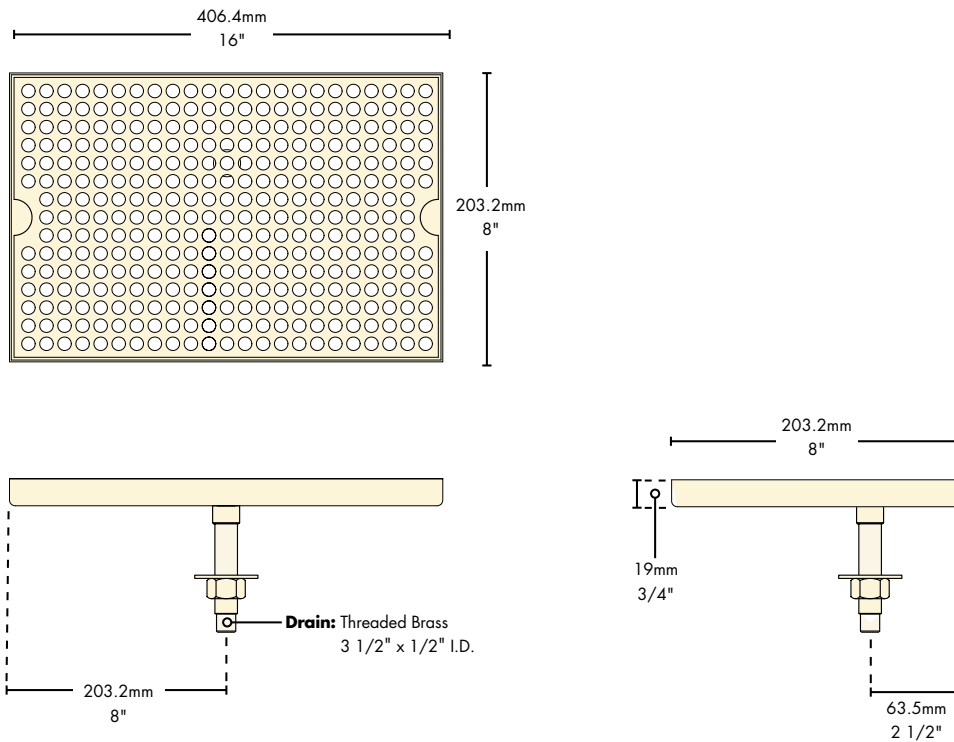
1 (866) 327-4159

Specifications

Micro Matic reserves the right to change specifications without notice. **AUTOQUOTES**

Part No.	Description	Shipping Weight	Box Dimensions
<input type="checkbox"/> DP-820D-16	Stainless Steel	2 kg	432mm L x 229mm W x 51mm H
		5 lbs	17"L x 9"W x 2"H

Dimensions



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Toll Free: 1-(866) 327-4159			
West	Central	Southeast	Northeast
19791 Bahama Street Northridge, CA 91324 Tel. (818) 701-9765 Fax. (818) 701-9844	10726 North Second Street Machesney Park, IL 61115 Tel. (815) 968-7557 Fax. (815) 968-0363	2364 Simon Court Brooksville, FL 34604 Tel. (352) 799-6331 Fax. (352) 796-2429	4601 Saucon Creek Road Center Valley, PA 18034 Tel. (610) 625-4464 Fax. (610) 625-4466



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 75.1 - RINSER TRAY (1 EA REQ'D)

Micro Matic DP-1606

Glass Rinser Drip Tray, 31-1/2"W x 15-3/4"D, polished stainless steel with plywood under support, perforated screen, 1/2" water inlet, 3/4" drain, 29-1/2"W x 6"D tower mount area

The cutsheet for this item can be viewed on item 53.1

ACCESSORIES

<u>Mfr</u>	<u>Qty</u>	<u>Model</u>	<u>Spec</u>
Micro Matic	1	1750352C	In-line Water Regulator, 15 PSI, with check valve, 3/8" barbs inlet & outlet
Micro Matic	1	WD-025	In-line Flow Control Shut Off, 3/8"
Micro Matic	1	PI451214FS	John Guest 3/8" x 1/2" BSP Fitting
Micro Matic	1	1238-055	John Guest Hose to Barb, 3/8" O.D. stem to 3/8" O.D. elbow barb



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 76.0 - SPARE NO.

<Spare No.>

The cutsheet for this item can be viewed on item 1.0

Description: Spare No.

Notes:



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 77.0 - UNDERBAR ADD-ON UNIT (1 EA REQ'D)

Glastender DWB-12

Dry waste chute, 12"w x 24"d, with removable deck

DWB-12

The cutsheet for this item can be viewed on item 45.0

ACCESSORIES

<u>Mfr</u>	<u>Qty</u>	<u>Model</u>	<u>Spec</u>
Glastender	1		1 year parts & labor warranty
Glastender	1	03000497	Rubbermaid® SlimJim™



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 78.0 - BOTTLE DISPLAY (1 EA REQ'D)

Glastender LDA-12S

Liquor Bottle Display Unit, 12"W x 24"D, LDA-12S, SSR both
All legs required, or MD

The cutsheet for this item can be viewed on item 48.0

ACCESSORIES

<u>Mfr</u>	<u>Qty</u>	<u>Model</u>	<u>Spec</u>
Glastender	1		1 year parts & labor warranty
Glastender	1		NOTE: This is a manufactured to order unit and is NOT returnable
Glastender	1	ACB-12	Add-On-Cabinet Base, with door, 12"W x 24"D, with 6" legs * STILL REQUIRED, Spec missing option** ACB-12, left door, no access All legs required, 6"
Glastender	1		1 year parts & labor warranty
Glastender	1		NOTE: This is a manufactured to order unit and is NOT returnable
Glastender	1	SSRC-12	Speed Rail Locking Cover, single, 12"W, stainless steel construction, NSF



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 79.0 - UNDERBAR ICE BIN/COCKTAIL STATION, BOTTLE WELL BIN (1 EA REQ'D)

Glastender CBA-30L3-CP10

Combo ice bin, 30"w x 19"d with three bottles left and 10 pass cold plate
 (NOTE: Made to order, not returnable)

The cutsheet for this item can be viewed on item 1.0

ACCESSORIES

<u>Mfr</u>	<u>Qty</u>	<u>Model</u>	<u>Spec</u>
Glastender	1	SSR-36	Single Speed Rail, 36"W SSR-36, standard ends
Glastender	1		1 year parts & labor warranty
Glastender	1	SSRC-36	Speed Rail Locking Cover, single, 36"W, stainless steel construction, NSF
Glastender	1	CCD	Condiment Dispenser
Glastender	1	ACB-36	Add-On-Cabinet Base, 36", with 6" legs
Glastender	1		1 year parts & labor warranty
Glastender	1		NOTE: This is a manufactured to order unit and is NOT returnable



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 80.0 - SODA GUN HOLDER & TUBING CHASE (1 EA REQ'D)

Glastender SHA-6

Soda Gun Holder, 6"W x 19"D, for Wunder-Bar® soda gun (10) button or smaller
SHA-6, freestanding, left access

The cutsheet for this item can be viewed on item 50.0

By Vendor



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 81.0 - SODA GUN & CARBONATOR (1 EA REQ'D)

VENDOR

Soda Gun & Carbonator.

<By Vendor>

The cutsheet for this item can be viewed on item 1.0

By Vendor

Description: SODA GUN & CARBONATOR

Notes: Soda Gun & Carbonator.



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 82.0 - STORAGE CABINET (1 EA REQ'D)

Glastender DBCB-12-LD
 Drainboard cabinet, 12"w x 24"d, with adjustable shelf, less door
 DBCB-12, regular backsplash
 DBCB-12-LD, standard panels
 All legs required, 6"

The cutsheet for this item can be viewed on item 44.0

ACCESSORIES

Mfr	Qty	Model	Spec
Glastender	1		1 year parts & labor warranty
Glastender	1	NOTE:	Add on Cabinet Base's do not apply with units that are already cabinets, ACB-12 to be omitted from spec

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1									

WASTE

	INDIRECT SIZE	DIRECT SIZE
1	1-1/2"	

Fabricated

CUSTOM

Item #83.0



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 83.0 - S/S DRINK RAIL (1 EA REQ'D)

Fabricated CUSTOM

S/S Drink Rail, includes drains and lift out perforated grate. Specs & dimensions per approved drawings.

The cutsheet for this item can be viewed on item 1.0

Description: S/S DRINK RAIL

Notes: S/S Drink Rail, includes drains and lift out perforated grate. Specs & dimensions per approved drawings.

By Owner



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 84.0 - POS - PRE CHECK REGISTER (1 EA REQ'D)

OWNER

POS - pre-check register.

<by Owner>

The cutsheet for this item can be viewed on item 1.0

By Owner

Description: POS - PRE CHECK REGISTER

Notes: POS - pre-check register.

By Owner



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 85.0 - POS - PRE CHECK PRINTER (1 EA REQ'D)

OWNER

POS - pre-check printer.

<by Owner>

The cutsheet for this item can be viewed on item 1.0

By Owner

Description: POS - PRE CHECK PRINTER

Notes: POS - pre-check printer.



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 86.0-B3 - BACK BAR COOLER (1 EA REQ'D)

Glastender BB60-LH

BB60-L1-XS(LL) 60" Back Bar Cooler, compressor left

Door, glass, SS, L/hinge

Door, glass, SS, L/hinge

Grill, stainless

Cooler top, 60" finished, ss



BB60-L1-XSH(LR)



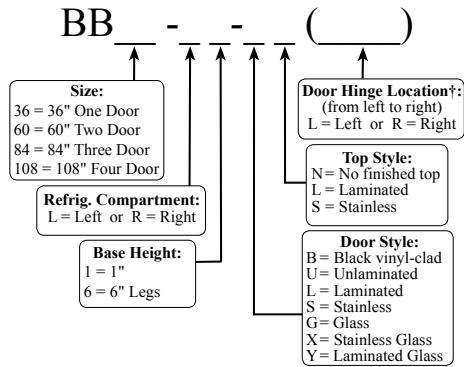
NSF standard 7 listed for open food storage



Intertek
Conforms to ANSI/UL STD 471
Certified to CSA STD C22.2 No. 120

Project: _____	AIA# _____
Item #: _____ Qty: _____	SIS# _____
Model #: _____	

Back Bar Coolers
One, Two, Three and Four Door
Self-Contained



† Specify hinge location for each door

Standard Features

- Solid door models meet 2008 energy efficiency standards
- Self-contained
- All stainless steel interior construction with radius interior corners for easy cleaning
- CFC free foamed-in-place insulation
- Galvanized steel sub-top
- Black vinyl-clad steel exterior front and sides
- Automatic defrost timer
- Stainless steel die cast handle with lock
- Automatic condensate evaporator
- Leg sockets recessed into base
- 1/2" thick ABS plastic threshold scuff plate
- 180° swinging doors
- Six foot grounded cord and plug (exits at rear)
- Compressor compartment available on left or right side of unit

Specifications

Electrical

- 120V, 1 phase, 60 Hz
- Dedicated 15 amp circuit is required
- Includes a 6 foot NEMA 5-15P grounded cord and plug which exits the back of refrigeration compartment



Refrigeration

- R134a

Operating Range

- 34°F (1°C) to 40°F (4°C)

Plumbing

- Automatic condensate evaporator. No drain connection required.

Shelving

- Two adjustable coated shelves and one bottom coated rack per door included

Legs

- 1-5/8 diameter
- Stainless steel bullet feet

Materials

- 22 gauge stainless steel parts include: interior floor, walls, ceiling, front of cabinet, and evaporator housing
- 22 gauge black vinyl-clad parts include: sides, standard doors, and compressor compartment housing
- 22 gauge galvanized steel parts include: exterior sub-top and back
- 16 gauge stainless steel parts include: legs
- 16 gauge galvanized steel parts include: base and compressor compartment base plate
- 16 gauge zinc plated CR steel parts include: leg sockets
- 12 gauge stainless steel parts include: hinges, hinge brackets, and lock brackets

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Specifications subject to change without notice. For current specifications please visit our website.

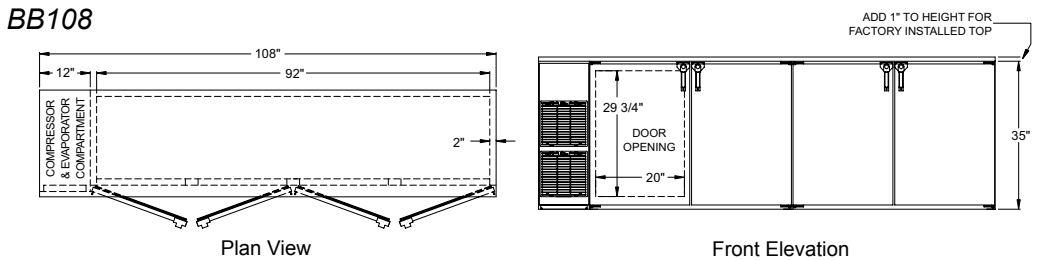
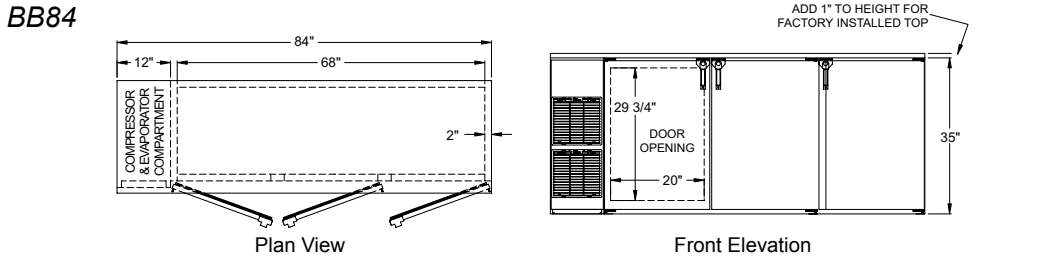
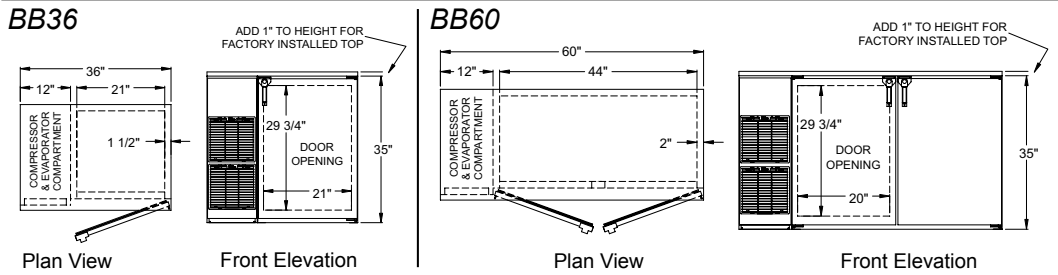
Printed in USA

4.03

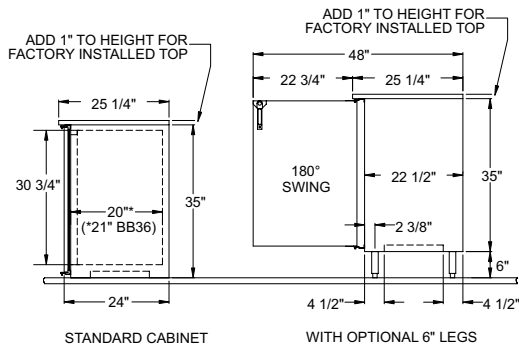
Rev. 08-06-15

Self-Contained Back Bar Coolers

Dimensional Information



Side View All Models



Note: Available with compressor left or right. Compressor left model shown. Use Model Number Key to specify location when ordering.

Model	Capacity: 12 oz. bottle / 1/2 barrels/ 750ml wine bottles	Refrigeration	Voltage	Amps
BB36	7 cases / 1 half barrel/ 66 750ml wine bottles	1/6 H.P. / R134a	120v / 60 Hz / 1 phase	8.2 full load
BB60	15.2 cases / 2 half barrel/ 138 750ml wine bottles	1/4 H.P. / R134a	120v / 60 Hz / 1 phase	6.5 full load
BB84	23.7 cases / 4 half barrels/ 216 750ml wine bottles	1/4 H.P. / R134a	120v / 60 Hz / 1 phase	6.5 full load
BB108	32.2 cases / 5 half barrels/ 294 750ml wine bottles	1/4 H.P. / R134a	120v / 60 Hz / 1 phase	6.5 full load



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Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 87.0-B3 - BACK BAR COOLER (1 EA REQ'D)

Glastender BB60-LH

BB60-L1-XS(LL) 60" Back Bar Cooler, compressor left

Door, glass, SS, L/hinge

Door, glass, SS, L/hinge

Grill, stainless

Cooler top, 60" finished, ss

The cutsheet for this item can be viewed on item 1.0

Description: BACK BAR COOLER

Notes: BB60-L1-XS(LL) 60" Back Bar Cooler, compressor left

Door, glass, SS, L/hinge

Door, glass, SS, L/hinge

Grill, stainless

Cooler top, 60" finished, ss



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 88.0-B2 - WINE DISPENSER CABINET (1 EA REQ'D)

Rinaldin QUATTRO+4

WineEmotion Quattro+4, Wine Dispensing System, refrigerated, 8-bottle, dual temp zone (adjustable 4+4 or 3 white+5 red), 3 volume pour control, LED lighting, card activation, patented ISOL-Plus preventative cross aromatic contamination

ACCESSORIES

Mfr	Qty	Model	Spec
Rinaldin	1	WINEEMOTION KIT	Kit - Manifold / Reducers Pressure 0.160 MB for Argon gas tank + Kit installation with foodgrade piping up to 24ft., adapter 580CGC nipples, "T" joints, valves, and adapters for US gas tank(s) for every two machines
Rinaldin	1	INSTALL	Installation, calibration, and training for [1] Wineemotion System
Rinaldin	1	SHIPPING & DELIV	Shipping + Delivery of [1] unit + parts - from the factory to the jobsite.



The Quattro+4 has unparalleled technology utilizing two temperature-controlled chambers. It is elegantly designed and is built to handle the rigors of a commercial setting. It is built to enhance any wine program, increase profits, and reduce waste, while enhancing decor. The Quattro+4 can also be customized to make your WineEmotion unique for your establishment.

QUATTRO+4 Features

- ❖ **Available Model**
 - Refrigerated 8 bottle
- ❖ **Precision Temperature Setting**
 - Refrigerated: from 44 to 78°F (from 7 to 25°C)
- ❖ **Dual Temperature Configuration**
 - Flexible 4+4 or 3+5 (3 white + 5 red)
- ❖ **Usage Configuration (2 options)**
 - Behind the Bar (without wine card) for bartender use
 - Customer Use with wine card and software activated system (and an exclusive fingerprint option)
- ❖ **System Activation**
 - Activated by a special key card
 - Wine cards are embedded with chips (SMART card)
- ❖ **System Access**
 - Key lock on the front panel
- ❖ **Preservation**
 - 30-day wine preservation with argon gas
 - Food grade nitrogen or argon (cylinder or generator not included)
- ❖ **Servings**
 - Three pour adjustable portion control
- ❖ **Lighting**
 - Ambient LED system that uses static light
- ❖ **Bottle Lifting System**
 - Powered by pneumatic pistons which are assisted by mechanical springs
- ❖ **ISOL-Plus Technology**
 - Patented unique design which prevents aromatic cross-contamination of wines
- ❖ **Materials & Customizations**
 - Custom colors for serigraphic areas. Serigraphic areas including sides, coasters, display frame and display front.

- ❖ **Materials & Customizations (continued)**
 - Lateral side wood covers (stainless steel is standard). Covers are made with natural wood, and they are available in: teak, walnut, rosewood, wengé, zebrawood or chestnut.
- ❖ **Positioning**
 - Dispenser clearance requires 3.1 inches from the rear and 6 inches from the top
- ❖ **Condensation Drainage**
 - Not required—dispenser uses an internal evaporator
- ❖ **Cooling System**
 - Dispenser is chilled by air compressor
- ❖ **Compressor Positioning**
 - Compressor is located in the back
- ❖ **OSHA Requirements**
 - ETL Certified for safety
 - ETL Sanitation

Software Activated Systems Only

- ❖ **Modules Interfacing**
 - Can be used with LAN network and Wi-Fi with TCP/IP protocol
- ❖ **Dynamic Lighting**
 - The glass is equipped with a color LED lighting system. Light tones can be adjusted to match ambient lighting. Lighting effects and patterns can be created
- ❖ **Display**
 - Each bottle position has a 4 digit price display and a 16 character LCD display for general card information

Models	Width	Height	Depth	Weight	Frequency	Electrical Requirements
QUATTRO+4 (temperature controlled)	39.44 inches	25 inches	13.83 inches	167 lbs.	50-60 Hz	90-260VAC 250 Watt



RINALDINI DISTRIBUTION, INC.

WineEmotion USA Importer & Master Distributor
 17821 Sky Park Circle, Suite L, Irvine, CA 92614
 Toll Free: 800.671.3317 | Tel: 949.282.0187 | Fax: 949.282.0197
www.rdis.com / www.wineemotionusa.com

Hyatt SF Embarcadero.MAIN CONTRACT PLUS

Myers Restaurant Supply

Page: 230



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 89.0-B3 - BACK BAR CABINET, REFRIGERATED (1 EA REQ'D)

Glastender BB84TZ-R

BB84BW-R1-XS (RRR) 84" Two zone Cooler, compressor right

Door, glass, SS, R/hinge

Door, glass, SS, R/hinge

Door, glass, SS, R/hinge

Grill, stainless, TZ

Cooler top, 84" finished, ss



BB60BR-L1-XS(LR)



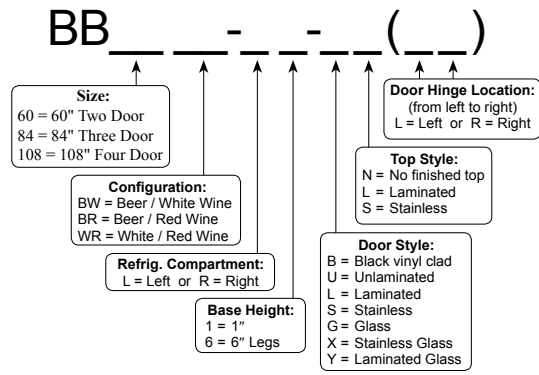
NSF standard 7 listed for storage of non-hazardous bottled and canned products only



Intertek
Conforms to ANSI/UL STD 471
Certified to CSA STD
C22.2 No. 120

Project: _____	AIA# _____
Item #: _____ Qty: _____	SIS# _____
Model #: _____	

**Two Zone Back Bar Coolers
Two, Three, and Four Door,
Self-Contained**



Standard Features

- Available in three configurations: beer and white wine, beer and red wine, or white wine and red wine
- Available with compressor located left or right. The warmer of the two compartments is always a single door and located opposite the compressor end.
- The two temperature zones are independently controlled
- Self-contained
- All stainless steel interior construction with radius interior corners for easy cleaning
- CFC free foamed-in-place insulation
- Black vinyl-clad steel exterior front and sides
- Automatic defrost timer
- Automatic condensate evaporator
- Stainless steel die cast handle with lock
- Leg sockets recessed into base
- 1/2" thick ABS plastic threshold scuff plate
- 180° swinging doors

Specifications

- Electrical**
- 120V, 1 phase, 60 Hz, 6.5 full load amps
 - Dedicated 15 amp circuit is required
 - Includes a 6 foot NEMA 5-15P grounded cord and plug which exits the back of refrigeration compartment
- Refrigeration**
- R134a
 - 1/3 HP
- Operating Range**
- Beer compartment: 34°F (1°C) to 40°F (4°C)
 - White wine compartment: 50°F (10°C) to 55°F (13°C)
 - Red wine compartment: 60°F (16°C) to 65°F (18°C)
- Plumbing**
- Automatic condensate evaporator. No drain connection required.
- Shelving**
- Two adjustable coated shelves and one bottom coated rack per door included
 - Part #06006264 wine rack shelf with 7 slots is available as an accessory

- Legs**
- 1-5/8" diameter
 - Stainless steel bullet feet
- Capacity**
- 7 cases long neck beer bottles per door or 66 - 750ml wine bottles per door
- Materials**
- 22 gauge stainless steel parts include: interior floor, walls, ceiling, front of cabinet, and evaporator housing
 - 22 gauge black vinyl-clad parts include: sides, standard doors, and compressor compartment housing
 - 22 gauge galvanized steel parts include: exterior sub-top and back
 - 16 gauge stainless steel parts include: legs
 - 16 gauge galvanized steel parts include: base and compressor compartment base plate
 - 16 gauge zinc plated CR steel parts include: leg sockets
 - 12 gauge stainless steel parts include: hinges, hinge brackets, and lock brackets

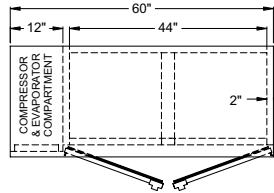
<p>Glastender, Inc. • 5400 N Michigan Rd • Saginaw, MI • 48604-9780 989.752.4275 • 800.748.0423 • Fax 989.752.4444 www.glastender.com</p>	<p>Approval/Notes:</p>
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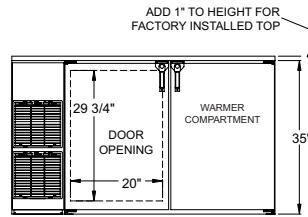
Self-Contained Two Zone Back Bar Coolers

Dimensional Information

BB60BW, BB60BR, and BB60WR

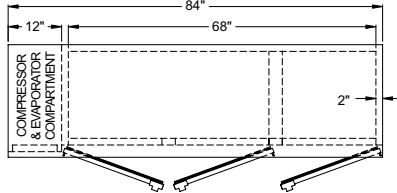


Plan View

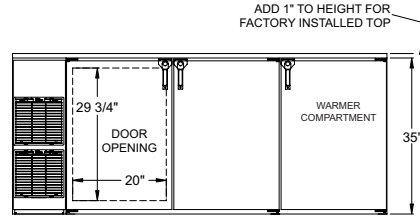


Front Elevation

BB84BW, BB84BR, and BB84WR

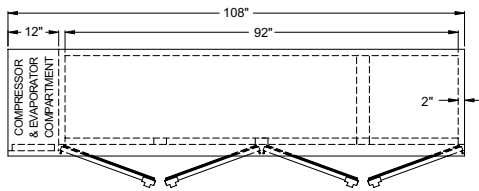


Plan View

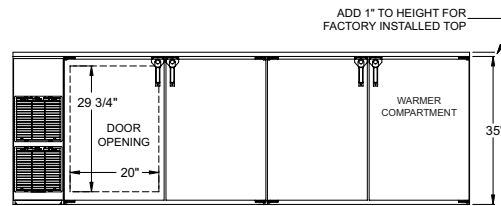


Front Elevation

BB108BW, BB108BR, and BB108WR

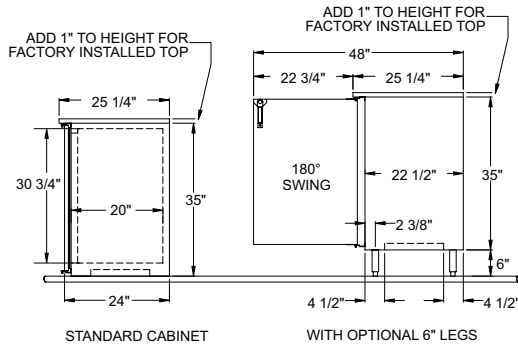


Plan View



Front Elevation

Side View All Models



06006264 Accessory Wine Rack Shelf for BB, stainless steel with slots for 7 bottles



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Submittal Sheet

02/04/2016

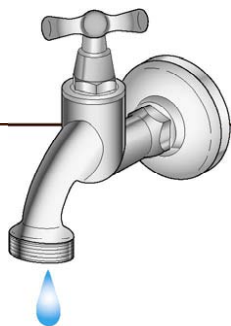
ITEM# 90.0 - ESPRESSO / CAPPUCCINO MACHINE (1 EA REQ'D)

Nespresso GEMINI CS220 PRO

Semi-Automatic insertion and ejection capsule system. 3 programmable cup sizes: Ristretto, Espresso, and Lungo. Hot water dispenser. 1-litre thermal container to store fresh, cold milk for up to 8 hrs. Capacity for 35 used capsules. Cup warming plate and [2] 3-litre removable water tanks.

GEMINI | CS 220

GEMINI | CS 200



GEMINI | CS 220

GEMINI | CS 200

EN Installation guide for direct water connection
FR Raccordement à l'eau courante
DE Installationsanleitung für den direkten Wasseranschluss
IT Guida all'installazione per collegamento diretto all'acqua
ES Guía de instalación para la conexión de agua directa
PT Guia de instalação para ligação directa da água
PT_{br} Guia de instalação para conexão direta de água
NL Installatiegids voor directe wateraansluiting
DA Installationsvejledning for direkte tilslutning af vandforsyning

SV Installationsanvisning för direkt vattenanslutning
NO Montasjeveiledning for direkte tilkobling av vann
FI Asennusopas suoraan vesiliitäntää varten
RU Руководство по монтажу прямого подключения воды
PL Przewodnik instalacji bezpośredniego przyłącza bieżącej wody
CS Návod na instalaci pro přímé připojení vody
SK Návod na inštaláciu pre priame pripojenie vody
SL Navodila za namestitve neposredne povezave za vodo
ET Juhised otse veeühenduse loomiseks

LV Tiešā ūdens pieslēguma uzstādīšanas pamācība
LT Montavimo vadovas tiesioginiam vandens pajungimui
HR Vodič za instalaciju izravnog priključka za vodu
BG Ръководство за монтаж с пряко свързване към вода
HU A közvetlen vízcsatlakozás telepítési útmutatója
RO Ghid de instalare pentru conectarea directă la sursa de apă
GR Οδηγός εγκατάστασης για απευθείας σύνδεσης στην παροχή νερού
TR Doğrudan su bağılantısı için montaj kılavuzu
CN 直接水连接安装指南

TW 直接水連接安裝指南
KO 직접 용수 연결을 위한 설치 지침
MS Panduan pemasangan untuk sambungan air terus
TH คู่มือการติดตั้งสำหรับการต่อท่อน้ำตรง
AR دليل التركيب لتوصيلة الماء المباشرة
FA دستورالعمل اتصال آب مستقیم



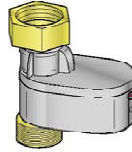
EN	Overview
FR	Descriptif
DE	Übersicht
IT	Vista d'assieme
ES	Vista general
PT	Apresentação
PT	Apresentação
NL	Overzicht
DA	Oversigt
SV	Översikt
NO	Oversikt

FI	Yleiskuvaus
RU	Обзор
PL	Opis
CS	Celkový pohľad
SK	Celkový pohľad
SL	Pregled
ET	Ülevaade
LV	Pārskats
LT	Santrauka
HR	Pregled
BG	Преглед

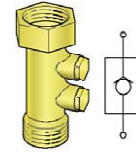
HU	Áttekintés
RO	Vedere de ansamblu
GR	Συνολική παρουσίαση
TR	Genel bakış
CN	概覽
TW	概覽
KO	개요
MS	Gambaran Keseluruhan
TH	ภาพรวม
AR	النظرة العامة
FA	خلاصه



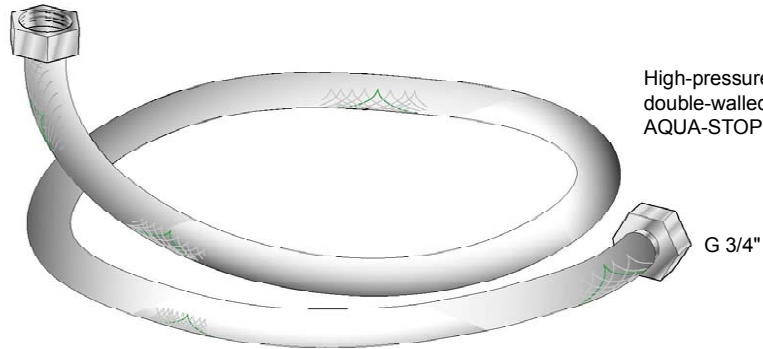
Filter



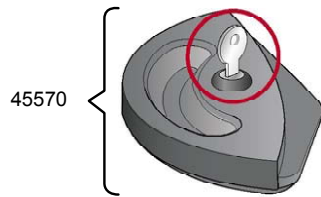
AQUA-STOP (Option)
Flow rate = 0.5 l/min



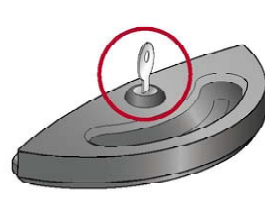
Nonreturn Valve



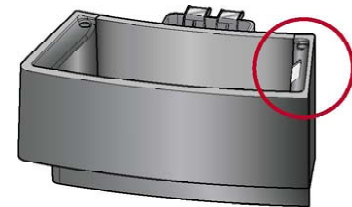
High-pressure hose or
double-walled hose for
AQUA-STOP system



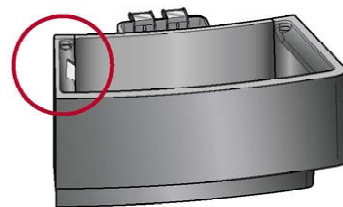
45570



45570



47372



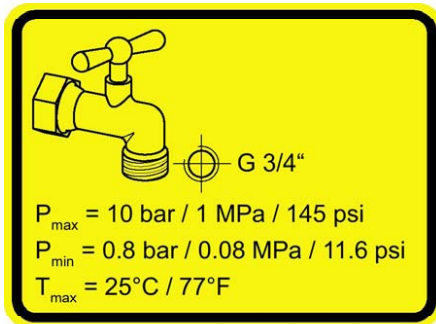
47373



EN Safety notices
 FR Consignes de sécurité
 DE Sicherheitshinweise
 IT Istruzioni di sicurezza
 ES Indicaciones de seguridad
 PT Avisos de Segurança
 PTv Avisos de Segurança
 NL Veiligheidsnotities
 DA Sikkerhedsanvisning
 SV Säkerhetsanvisningar
 NO Sikkerhetsanvisninger

FI Turvallisuutta koskevat huomautukset
 RU Указания по технике безопасности
 PL Instrukcje bezpieczeństwa
 CS Bezpečnostní pokyny
 SK Bezpečnostné pokyny
 SL Varnostna navodila
 ET Ohutusteated
 LV Norādījumi attiecībā uz drošumu
 LT Ispėjimai apie saugą
 HR Sigurnosne napomene
 BG Инструкции за безопасност

HU Biztonsági előírások
 RO Instrucțiuni de siguranță
 GR Επιστημονικές ασφαλείας
 TR Güvenlik uyarıları
 CN 安全須知
 TW 安全須知
 KO 안전 수칙
 MS Notis keselamatan
 TH คำเตือนเพื่อความปลอดภัย
 AR التنبيهات الخاصة بالسلامة
 FA نکات ایمنی



EN Always read the safety notices (additional manual)
 FR Lire attentivement les consignes de sécurité (manuel séparé)
 DE Unbedingt Sicherheitshinweise lesen (zusätzliche Anleitung)
 IT Leggere attentamente le istruzioni di sicurezza (separate)
 ES Lea atentamente las indicaciones de seguridad (manual adicional)
 PT Ler os avisos de segurança (manual separado)
 PTv Sempre ler os avisos de segurança (manual separado)
 NL Lees altijd de veiligheidsadviezen (aanvullende handleiding)
 DA Læs altid sikkerhedsanvisningerne (separat vejledning)
 SV Läs alltid säkerhetsanvisningarna (extra bilaga)
 NO Les alltid sikkerhetsanvisningene (ekstra håndbok)



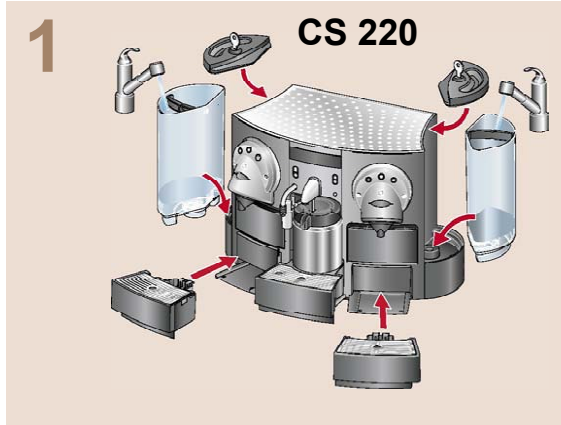
FI Lue turvallisuutta koskevat huomautukset huolellisesti (erillinen opas)
 RU Обязательно прочтите указания по технике безопасности (дополнительное руководство)
 PL Należy bezwzględnie przeczytać instrukcje bezpieczeństwa (dodatkowa instrukcja)
 CS Bezpodmínečně si přečtěte bezpečnostní pokyny (dodatečný návod)
 SK Bezpodmienečne si prečítajte bezpečnostné pokyny (dodatčný návod)
 SL Vedno si preberite varnostna navodila (dodatni priročnik)
 ET Loe alati ohutusteated (lisajuhend)
 LV Vienmēr izlasiet norādījumus attiecībā uz drošumu (papildu rokasgrāmata)
 LT Visada perskaitykite išpėjimus apie saugą (papildomame vadove)
 HR Uvijek pročitajte sigurnosne napomene (dodatni priručnik)
 BG Винаги четете инструкциите за безопасност (допълнително ръководство)

HU Olvassák el a biztonsági előírásokat is (külön kézikönyv)
 RO Citiți întotdeauna instrucțiunile de siguranță (manual suplimentar)
 GR Διαβάζετε πάντοτε τις επιστημονικές ασφαλείας (πρόσθετο έντυπο)
 TR Her zaman güvenlik uyarılarını okuyun (ek kılavuz)
 CN 请仔细阅读安全须知 (另外附加手册)
 TW 請仔細閱讀安全須知 (另外附加手冊)
 KO 안전 수칙을 읽으시오 (추가 설명서)
 MS Sentiasa baca notis keselamatan (panduan tambahan)
 TH อ่านคำเตือนเพื่อความปลอดภัย (คู่มือเพิ่มเติม) อย่างสม่ำเสมอ
 AR اقرأ دائما التنبيهات الخاصة بالسلامة (دليل إضافي)
 FA همیشه نکات ایمنی را مطالعه کنید (دفترچه راهنمای اضافی)

EN Installation
FR Installation
DE Installation
IT Installazione
ES Instalación
PT Instalação
PT_{br} Instalação
NL Installatie
DA Installation
SV Installation
NO Montasje

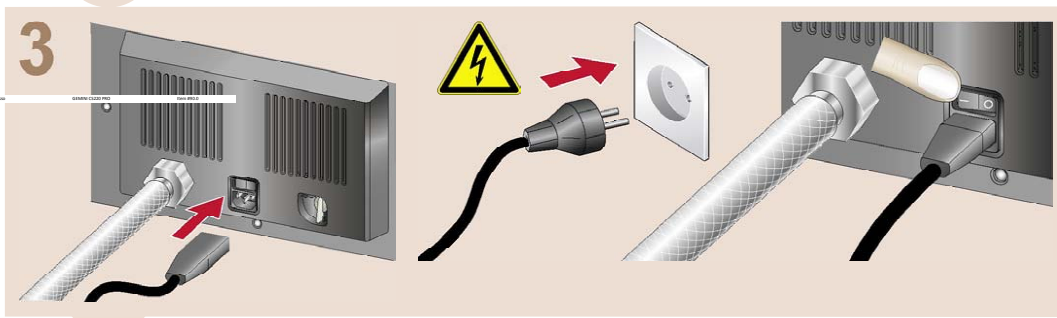
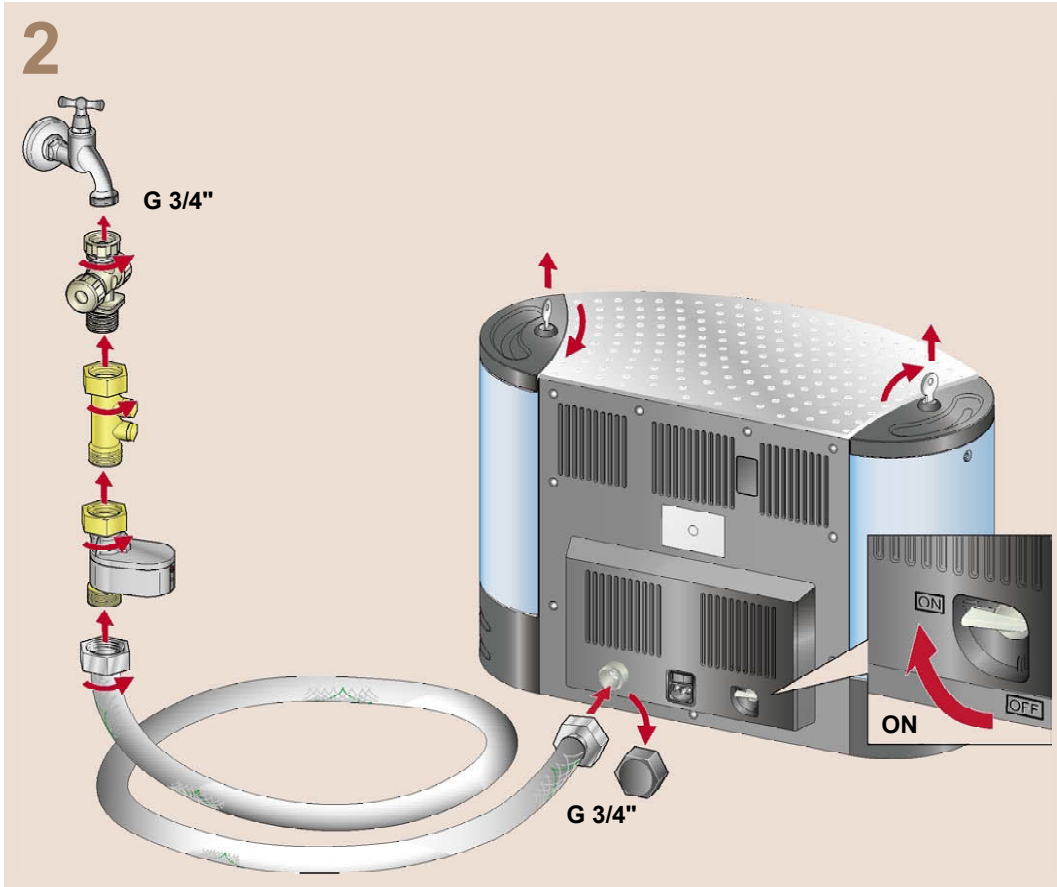
FI Aseennus
RU Монтаж
PL Instalacja
CS Instalace
SK Inštalácia
SL Nameštitev
ET Ühendamine
LV Uzstādīšana
LT Montavimas
HR Instalacija
BG Монтаж

HU Telepítés
RO Instalare
GR Εγκατάσταση
TR Montaj
CN 安裝
TW 安裝
KO 설치
MS Pemasangan
TH การติดตั้ง
AR التركيب
FA نصب






- EN Flush out the mains water system prior to connecting to the direct water connection tube.
FR Ne pas raccorder la machine à l'eau courante avant d'avoir procédé à un rinçage complet de la tuyauterie d'arrivée d'eau.
DE Die Wasserleitung durchspülen, bevor der Direktwasseranschluss montiert wird.
IT Pulire il sistema principale dell'acqua prima di collegare il tubo dell'acqua diretto.
ES Limpiar el sistema de agua principal enjuagándolo antes de conectarlo al tubo de conexión de agua directa.
PT Lavar o sistema de alimentação de água, antes de ligar o tubo de ligação directa da água.
PT_{br} Limpar o sistema de alimentação de água antes de conectar o tubo de conexão direta de água.
NL Spoel het hoofdwatersysteem uit alvorens het op de wateraansluitpijp voor direct water aan te sluiten.
DA Vandforsyningsrøret gennemskylles inden slangen til den direkte vandtilslutning tilsluttes til maskinen.
SV Spola nur huvudkranen innan den ansluts till den direkta vattenslangen.
NO Skyll hovedvannledningssystemet før tilkobling av rør for direkte vanntilførsel.
FI Huuhtele vedensyöttöjärjestelmä ennen kuin liität suoran vesiliitännän putken paikoilleen.
RU Пропустите достаточное количество воды через водопроводную систему перед тем, как соединить ее с трубой прямого подключения воды.
PL Przed podłączeniem przyłącza bieżącej wody należy wypłukać układ obiegu wody.
CS Před přímým připojením k vodovodní trubce, propláchněte hlavní potrubí systému vody.
SK Pred priamym pripojením vodovodnej trubky, prepláchnite hlavné potrubie systému vody.
SL Preden povežete na neposredno cev za vodo, izplaknite glavni sistem za vodo.
ET Loputage veevarustussüsteem läbi enne, kui ühendate masina otse veeühenduse toruga.
LV Pirms tiešā ūdens pieslēguma caurules pieslēgšanas jāizskalo ūdensvada sistēma.
LT Išskalaukite vandens sistemos vamzdyną prieš tiesiogiai jungdami vandens vamzdį.
HR Prije spajanja na cijev za izravno priključivanje vode isperite glavni vodovodni sustav.
BG Източете главния воден източник, преди да свържете към тръбата за пряко свързване с вода.
HU A közvetlen vízcsatlakozás csövének csatlakoztatása előtt egy ideig folyassák ki a vizet a vízvezetékéből.
RO Umpleți sistemul principal de alimentare cu apă și lăsați să curgă apă pentru a îl curăța înainte de a îl conecta la tubul pentru conectarea directă la sursa de apă.
GR Ξεπλύνετε το σύστημα παροχής νερού πριν συνδέσετε το σωληνάκι απευθείας σύνδεσης στην παροχή νερού.
TR Doğrudan su bağlantısı borusuna bağlamadan önce, şebeke suyu sistemini boşaltın.
CN 在与直接水连接管连接之前请冲洗总水管系统。
TW 在與直接水連接管連接之前請沖洗總水管系統。
KO 직접 식수 연결 튜브에 연결하기 전에 식수 공급 시스템의 물을 틀어서 씻어 내십시오.
MS Keluarkan air dari sistem bekalan air utama sebelum menyambungkannya kepada tiub penyambung air terus.
TH กัดน้ำที่มาจากท่อต้นน้ำหลักให้หมดก่อนการเชื่อมต่อเข้ากับท่อต้นน้ำตรง
AR اشطف نظام الحياة الرئيسي قبل التوصيل إلى خرطوم توصيلة الماء المباشرة
FA قبل از وصل کردن لوله اتصال آب مستقیم، سیستم آب شهر را خالی کنید.






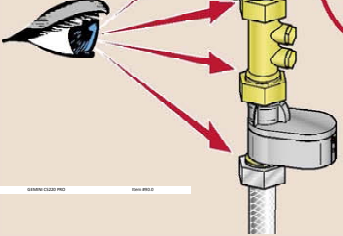


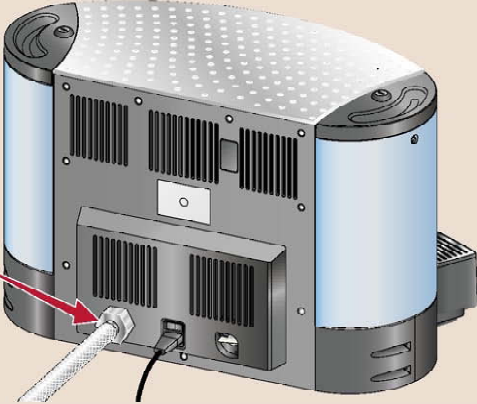
4   

5   

DOWN ENTER UP

Language :	Exit
Progr. cup length :	Filter :
Auto-off :	Direct water : OFF

Direct water : ON

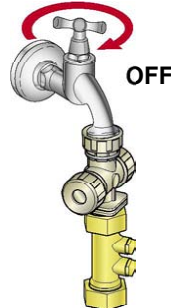
6     



EN Safety notices
 FR Consignes de sécurité
 DE Sicherheitshinweise
 IT Istruzioni di sicurezza
 ES Indicaciones de seguridad
 PT Avisos de Segurança
 PTv Avisos de Segurança
 NL Veiligheidsnotities
 DA Sikkerhedsanvisning
 SV Säkerhetsanvisningar
 NO Sikkerhetsanvisninger

FI Turvallisuutta koskevat huomautukset
 RU Указания по технике безопасности
 PL Instrukcje bezpieczeństwa
 CS Bezpečnostní pokyny
 SK Bezpečnostné pokyny
 SL Varnostna navodila
 ET Ohutusteated
 LV Norādījumi attiecībā uz drošumu
 LT Ispėjimai apie saugą
 HR Sigurnosne napomene
 BG Инструкции за безопасност

HU Biztonsági előírások
 RO Instrucțiuni de siguranță
 GR Επισημάνσεις ασφαλείας
 TR Güvenlik uyarıları
 CN 安全須知
 TW 安全須知
 KO 안전 수칙
 MS Notis keselamatan
 TH คำเตือนเพื่อความปลอดภัย
 AR التنبهات الخاصة بالسلامة
 FA نکات ایمنی



- EN If no responsible person is present (e.g. at night, weekends, vacations etc.), the connection to the water mains supply must be closed.
 FR Si aucun responsable n'est présent (par ex. pendant la nuit, les fins de semaine, les vacances etc.), il est nécessaire de fermer l'arrivée d'eau principale.
 DE Wenn keine verantwortliche Person anwesend ist (z.B. nachts, am Wochenende, während Ferien etc.) muss der Wasseranschluss geschlossen werden.
 IT Se nessun responsabile è presente (p.es. di notte, durante i fine settimana, periodo di vacanza ecc.) si dovrebbe chiudere il collegamento all'impianto di alimentazione idrica.
 ES Cuando los responsables no estén presentes (p. ej. por la noche, fines de semana, vacaciones, etc.), la conexión a la toma principal de agua debe estar cerrada.
 PT Em caso de ausência de uma pessoa responsável pela máquina (por exemplo, durante a noite, nos fins-de-semana ou durante as férias, etc.), a ligação à fonte de abastecimento de água deve ser fechada.
 PTv Em caso de ausência de uma pessoa responsável pela máquina (por exemplo, durante a noite, nos fins-de-semana ou durante as férias, etc.), a conexão com a fonte de abastecimento de água deve ser fechada.
 NL Als er geen verantwoordelijke persoon aanwezig is (b.v. 's nachts, in de weekeinden, vakantie etc.), moet de aansluiting op de hoofdwatertoever gesloten zijn.
 DA Hvis der ikke er nogen ansvarlig person tilstede (f.eks. om natten, weekender, ferier etc.), skal hanen til vandforsyningen være lukket.
 SV Direktvattenanslutningen skall stängas om maskinen lämnas längre tid utan uppsikt (t.ex. över natten eller under semester).
 NO Når det ikke er noen ansvarlige til stede (f.eks. om natten, i weekendene eller ferier), må tilkoblingen til vannforsyningen stenges av.
 FI Jos paikalla ei ole ketään laitteesta vastaavaa henkilöä (öisin, viikonloppuisin, lomilla jne.), vesiliitännän on oltava suljettuna.
 RU Если ответственное лицо отсутствует (например, ночью, в выходные, во время отпуска и т. п.), подключение к водопроводу должно быть перекрыто.
 PL Jeśli urządzenie ma być pozostawione bez nadzoru (np. w nocy, w czasie weekendu, wakacji itp.), podłączenie wody musi zostać zamknięte.
 CS Nem-li přítomna žádná osoba (t.j. přes noc, víkendy, prázdniny atd.), připojení k vodnímu zdroji je nutné uzavřít.
 SK Ak nie je prítomná žiadna osoba (t.z. cez noc, víkendy, prázdniny atď.), pripojenie k vodnému zdroju je potrebné uzavrieť.
 SL V primeru, ko ni prisotne osebe (npr. ponoči, ob vikendih, počitnicah itd.), je potrebno zapreti priključek vode.
 ET Kui vastutav isik ei ole kättesaadav (näiteks öösel, nädalavahetustel, puhkuse ajal jne), tuleb ühendus veetorustikuga sulgeda.
 LV Ja automāta tuvumā nav atbildīgās personas (piemēram, naktīs, nedēļu nogalēs, atvaļinājumu laikā u. tml.), pieslēgums ūdensvada padevei ir jānoslēdz.
 LT Jeigu nėra jokio atsakingo asmens (pvz. naktį, savaitgalį, atostogų metu ir t.t.), prijungimas prie vandens magistralės tiekimo turi būti uždarytas.
 HR Ako nije nazočna nadležna i odgovorna osoba (npr. noću, vikendom, za vrijeme praznika), priključak opskrbe vodom mora biti zatvoren.
 BG Ако не е присъстващо компетентно лице (например, през нощ, почивни дни, ваканция), свързането с лавния воден източник трябва да е затворено.
 HU Ha a készülék nincs felügyelet alatt (pl. éjszaka, hétvégén, nyaralásnál), akkor hálózati vízcsatlakozás csapját el kell zárni.
 RO În cazul în care nu este prezentă o asemenea persoană responsabilă (de exemplu noaptea, la sfârșit de săptămână, concedii etc.), racordarea la rețeaua de alimentare cu apă trebuie închisă.
 GR Εάν δεν παρευρίσκεται κάποιος ενήλικας (π.χ. το βράδυ, το Σαββατοκύριακο, στις διακοπές, κ.λπ.), η σύνδεση στην κεντρική παροχή νερού πρέπει να είναι κλειστή.
 TR Makineden sorumlu herhangi birinin hazır bulunmadığı zaman (örneğin, gece, hafta sonu, tatil vb gibi durumlarda), şebeke suyu besleme bağlantısının kapatılması gerekmektedir.
 CN 在水流量超过0.5升 / 分钟的情况下, 为避免出现水的溢流, 应由专家安装一套自动止水系统 (没有同咖啡机一起提供)。
 TW 在水流量超過0.5升 / 分鐘的情況下, 為避免出現水的溢流, 應由專家安裝一套自動止水系統 (沒有與咖啡機一起提供)。
 KO 책임 담당자가 없는 경우(예를 들어, 야간, 주말, 휴가 등), 주 급수원에 대한 연결을 닫아야 합니다.
 MS Jika tiada kehadiran orang yang bertanggungjawab (cth. pada waktu malam, hujung minggu, cuti dsbnya), sambungan ke bekalan utama air mestilah ditutup.
 TH หากมีบุคคลอื่นที่ไม่มีส่วนในความรับผิดชอบมาใช้งานเครื่องทากาแฟ (เช่น เวลากลางคืน วันหยุดประจำสัปดาห์ หรือวันหยุดอื่น ๆ เป็นต้น) ควรปิดการเชื่อมต่อของสายต่อน้ำหลัก
 AR إذا لم يتواجد شخص مسؤول (ومثال على ذلك: - في الليل. أثناء عطلة نهاية الأسبوع. العطلات الخ.), يجب أن يغلاق التوصيل إلى أنابيب الماء الرئيسية.
 FA در صورتی که فرد متخصص حضور نداشته باشد (مثلاً در شب، تعطیلات آخر هفته، مسافرتها و غیره)، اتصال آب باید بسته شود.

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Page 1001 02/04/2016 Page 1001

1.3 / 04.01.2007



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 90.1 - WATER FILTER ACCESSORY (1 EA REQ'D)

Everpure EV433923

Claris Head 3/8" QCF (Contact your local Everpure/SHUR-flor representative for availability)

The cutsheet for this item can be viewed on item 1.0

ACCESSORIES

Mfr	Qty	Model	Spec
Everpure	1	EV433911	Claris Filter Cartridge, medium, carbon, 5-stage filtration, removes particles to 5 micron, .50 gpm service flow rate, rated for 660 gallons for espresso applications & 790 gallons for ocs/coffee applications based on water hardness of 180 ppm with standard bypass settings, 29-116 psi (2-8 bar) pressure requirement, temp 39°-86°F (Contact your local Everpure/SHUR-flor representative for availability)
Everpure	1	EV433931	Claris Flow Meter US (Contact your local Everpure/SHUR-flor representative for availability)
Everpure	1	EV433940	Claris Test Kit (Contact your local Everpure/SHUR-flor representative for availability)
Everpure	1	EV979580	E-SERIES 10" Coarse Prefilter, clear housing with EC110 replaceable prefilter Cartridge, larger dirt & rust particles
Everpure	1		1 year warranty for replaceable elements (filter & water treatment cartridges) and 5 year warranty (the entire system excluding replaceable elements) from date of purchase

WATER

WASTE

WATER										WASTE	
	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE	INDIRECT SIZE	DIRECT SIZE
1				3/8						1	



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 91.0-92.0 - SPARE NO.

<Spare No.>

The cutsheet for this item can be viewed on item 1.0

Description: Spare No.

Notes:



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 93.0-B3 - MUG CHILLER (1 EA REQ'D)

Glastender MFV24

MFV24-SS(R) 24" Front venting mug chiller, self-contained

Door, SS, MFV24, R/hinge

Top, stainless, 24"

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1									1/5		



Intertek
Conforms to ANSI/UL STD 471
Certified to CSA STD
C22.2 No. 120



Project: _____	AIA# _____
Item #: _____ Qty: _____	SIS# _____
Model #: _____	

**Reach-in Mug Freezers
One & Two Door
Self-contained**

MFV - ()

Size: 24 = 24" One Door 48 = 48" Two Door	Door Style: B = Black vinyl clad U = Unlaminated L = Laminated S = Stainless G = Glass X = Stainless Glass Y = Laminated Glass	Door Hinge Location: (from left to right) L = Left or R = Right
		Top Style: N = No finished top L = Laminated S = Stainless

Standard Features

- Self-contained high capacity refrigeration system
- Digital thermostat control with automatic defrost is easily visible
- Removable refrigeration module for easy maintenance
- All stainless steel interior
- Bottom rack and two adjustable shelves per door
- Includes LED interior lights with on/off switch
- Completely front venting - can be built into a back bar or used as a free standing unit
- Galvanized steel sub top (available with stainless steel or laminated finished top)
- Stainless steel sides
- Automatic condensate evaporator
- Foamed-in-place insulation
- Six foot grounded cord and plug (exits at rear)
- Stainless steel die cast handle with lock
- 180° swinging doors
- Optional 3-3/4" casters or 6" legs are available

Specifications

Electrical

- 120V, 1 phase, 60 Hz, MFV24 - 5.0 full load amps, MFV48 - 5.5 full load amps
- Dedicated 15 amp circuit is required
- Includes a 6 foot NEMA 5-15P grounded cord and plug which exits the back of refrigeration compartment



Refrigeration

- 1/5 HP, R404A refrigerant

Operating Range

- 0°F (-18°C) to 35°F (2°C)

Plumbing

- Automatic condensate evaporator. No drain connection required

Shelving

- Bottom rack and two shelves included

Capacity

- 10-oz mugs: MFV24 - 108, MFV48 - 252
- 6" high pint glass: MFV24 - 75, MFV48 - 180

Legs

- Optional 6" legs, specify accessory #CLS-4
- 1-5/8" diameter
- Stainless steel bullet feet

Materials

- 22 gauge stainless steel parts include: interior floor, walls, ceiling, front of cabinet, and evaporator housing
- 22 gauge black vinyl-clad parts include: standard door(s), and compressor compartment cover
- 22 gauge galvanized steel parts include: exterior sub-top and back
- 20 gauge stainless steel parts include: sides and optional top
- 16 gauge stainless steel parts include: legs
- 16 gauge galvanized steel parts include: base
- 12 gauge stainless steel parts include: hinges, hinge brackets, and lock brackets

Glastender, Inc. • 5400 North Michigan Road • Saginaw, MI • 48604-9780 989.752.4275 • 800.748.0423 • Fax 989.752.4444 www.glastender.com	Approval/Notes:
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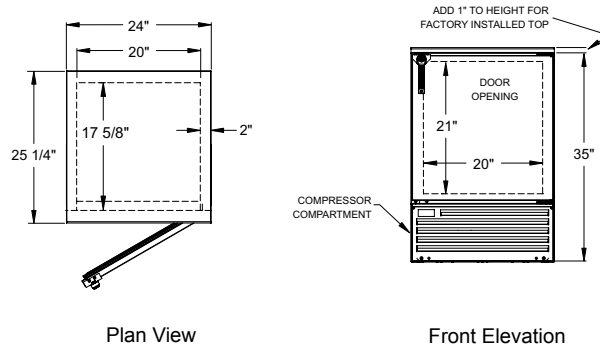
Specifications subject to change without notice. For current specifications please visit our website.
Printed in USA 4.18

Rev. 08-06-15

Reach-In Mug Froster

Dimensional Information

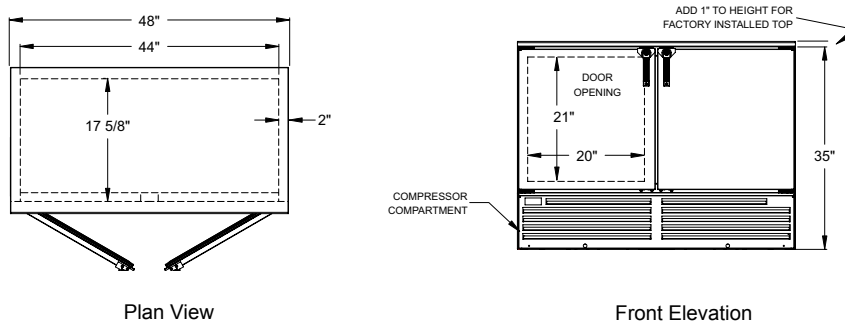
MFV24



Plan View

Front Elevation

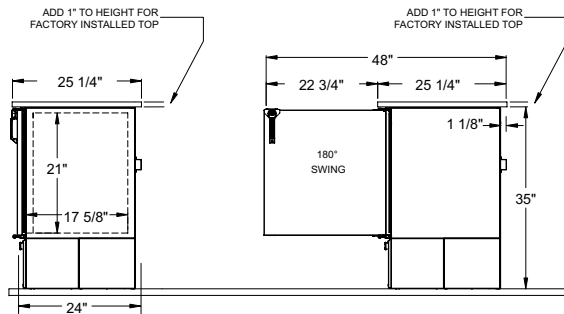
MFV48



Plan View

Front Elevation

Side View All Models



Model	Capacity: 10 oz. mug / 6" high pint glass	Refrigeration	Voltage	Amps
MFV24	108 / 75	1/5 H.P. / R404A	120v / 60 Hz / 1 phase	5.0 full load
MFV48	252 / 180	1/5 H.P. / R404A	120v / 60 Hz / 1 phase	5.5 full load



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Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 94.0 - WATER FILTER ASSEMBLY (1 EA REQ'D)

Everpure EV932504

INSURICE 4000 Quad System, 1/2 micron precoat filtration, (4) I4000 Cartridges, with self-contained scale inhibitor feed, pressure gauge, flushing valve, high flow rate 6.68 gpm

ACCESSORIES

Mfr	Qty	Model	Spec
Everpure	1		1 year warranty for replaceable elements (filter & water treatment cartridges) and 5 year warranty (the entire system excluding replaceable elements) from date of purchase
Everpure	4	EV961232	I40002 Replacement Cartridge, 12,000 gallon capacity, 1/2 micron precoat, for Insurice single filter, 1 pack (Please note that Everpure Twin systems require 2 replacement filters, Triple systems require 3 replacement filters, and Quad systems require 4 replacement filters.)

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1				3/4"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		



EVERPURE® INSURICE® QUAD - i4000² SYSTEM

DELIVERS PREMIUM QUALITY WATER FOR ICE APPLICATIONS

Insurice Quad-i4000² System: EV9325-04
i4000² Replacement Cartridge: EV9612-32



APPLICATIONS

Ice machine
Higher volume, higher flow and higher capacity ice machines

FEATURES • BENEFITS

Proprietary Micro-Pure® II filtration media effectively inhibits the growth of bacteria on the filter media that can decrease product life

Self-contained scale inhibitor feed keeps ice machines functioning at full capacity*

Manifold features water shut-off, flushing valve and outlet pressure gauge

Reduces ice machine problems caused by scale buildup from dirt and dissolved minerals*

Reduces chlorine taste and odor and other offensive contaminants

Reduces maintenance and service costs by reducing scale* and clogging of distribution lines, evaporator plate and pump

Exclusive precoat filtration provides superior chlorine taste and odor reduction and micro-filters dirt and particles as small as 0.5 micron in size by mechanical means

NSF/ANSI Standard 53 certified to reduce cysts such as *Cryptosporidium* and *Giardia* by mechanical means

Sanitary cartridge replacement is simple, quick and clean

*As tested by Pentair® Everpure

INSTALLATION TIPS

Choose a mounting location suitable to support the full weight of the system when operating

Never use saddle valve for connection

Use 3/4" water line

Do not connect system to water-cooled condenser

Install vertically with cartridges hanging down and allow 2-1/2" (6.35 cm) clearance below the cartridge for easy cartridge replacement

Flush cartridges by running water through system for five (5) minutes at full flow

OPERATION TIPS

Change cartridges on a regular six (6) month preventative maintenance program

Change cartridges when capacity is reached or when pressure falls below 10 psi (0.7 bar)

Service flow rate must not exceed 6.7 gpm (25.3 Lpm)

Always flush the filter cartridge at time of installation and cartridge change

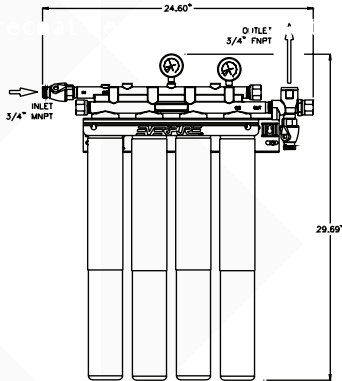
SIZING

Service Flow Rate: Maximum 6.68 gpm (25.3 Lpm)

FILTRATION & PROCESSING SOLUTIONS | EV9325-04 SPECIFICATION SHEET

EVERPURE® INSURICE® QUAD - i4000² SYSTEM

EV9325-04



SPECIFICATIONS

Overall Dimensions

29.69" H x 24.6" W x 5.5" D
(75.4 x 62.4 x 13.9 cm)

Inlet Connection 3/4"

Outlet Connection 3/4"

Service Flow Rate

Maximum 6.68 gpm [25.3 Lpm]

Pressure Requirements

10 – 125 psi (0.7 – 8.6 bar), non-shock

Temperature

35 – 100°F [2 – 38°C]

Electrical Connection

None

Shipping Weight

22 lbs. [9.9 kg]

Operating Weight

36 lbs. [116.3 kg]



System Tested and Certified by NSF International against NSF/ANSI Standard 42 and 53 for the reduction of:

Standard No. 42: Anesthetic Effects
Chemical Unit
Taste and Odor Reduction
Chlorine Reduction
Mechanical Filtration Unit
Nominal Particulate Reduction,
Class I
Standard No. 53: Health Effects
Mechanical Filtration Unit
Cyst Reduction

EPA No. 002623-IL-002

The contaminants or other substances removed or reduced by this drinking water system are not necessarily in your water. Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system. Systems certified for cyst reduction may be used with disinfected water that may contain filterable cysts.

WARRANTY

Everpure water treatment systems by Pentair® (excluding replaceable elements) are covered by a limited warranty against defects in material and workmanship for a period of five years after date of purchase. Everpure replaceable elements (filter cartridges and water treatment cartridges) are covered by a limited warranty against defects in material and workmanship for a period of one year after date of purchase. See printed warranty for details. Pentair will provide a copy of the warranty upon request.



FILTRATION & PROCESSING SOLUTIONS

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EVERPURE-SHURFLO JAPAN INC., HASHIMOTO MN BLDG. 7F, 3-25-1 HASHIMOTO, MIDORI-KU, SAGAMIHARA-SHI KANAGAWA 252-0143, JAPAN
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EV9325-04 MR14

		EV9612-32 i4000² Filter Cartridge
Delivers premium quality water for ice applications		
 <p>i4000² Replacement Cartridge: EV9612-32</p>		BENEFITS
		<p>New and improved Micro-Pure II media with AgION™ antimicrobial protection inhibits any potential bacterial growth</p> <p>Reduces water-related ice machine problems caused by scale build-up from dirt and dissolved minerals (as tested by Everpure)</p> <p>Reduces chlorine taste and odor and other offensive contaminants</p> <p>Self-contained scale inhibitor feed keeps ice machines functioning at full capacity (as tested by Everpure)</p> <p>For use when higher capacity filtration is needed</p> <p>Reduces maintenance and service costs by reducing scale* and clogging of distribution lines, evaporator plate and pump (*as tested by Everpure)</p> <p>Precoat submicron technology reduces dirt and particles as small as 1/2 micron in size and reduces health contaminants such as asbestos fibers and Cryptosporidium and Giardia cysts</p> <p>Sanitary cartridge replacement is simple, quick and clean. Internal filter parts are never exposed to handling or contamination</p>
INSTALLATION TIPS	OPERATION TIPS	APPLICATION / SIZING
<p>Install vertically with cartridge hanging down</p> <p>Allow 2-1/2" clearance below the cartridge for easy cartridge replacement</p> <p>Flush cartridge by running water through system for five minutes at full flow</p>	<p>Change cartridges on a regular 6 month preventative maintenance program</p> <p>Change cartridges when capacity is reached or when pressure falls below 10 psi</p> <p>Always flush the filter cartridge at time of installation and cartridge change</p>	<p>For ice machine applications</p> <p>Rated Capacity: 12,000 gallons (45,425L)</p>

SPECIFICATIONS

Overall Dimensions:
25"H x 3.25"Diameter

Service Flow Rate:
Maximum 1.67 gpm (6.3 Lpm)

Rated Capacity: 12,000 gallons

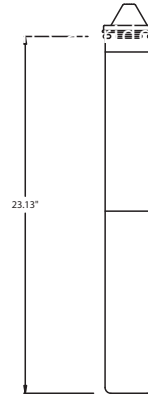
Pressure Requirements:
10 - 125 psi (0.7 – 8.6 bar), non-shock

Temperature: 35 - 100°F (2 - 38°C)

No electrical connection required

The contaminants or other substances removed or reduced by this drinking water system are not necessarily in your water. Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system. Systems certified for cyst reduction may be used with disinfected water that may contain filterable cysts.

i4000² Filter Cartridge



WARRANTY

Everpure water treatment systems (excluding replaceable elements) are covered by a limited warranty against defects in material and workmanship for a period of five years after date of purchase. Everpure replaceable elements (filter cartridges and water treatment cartridges) are covered by a limited warranty against defects in material and workmanship for a period of one year after date of purchase. See printed warranty for details. Everpure will provide a copy of the warranty upon request.



System Tested and Certified by NSF International against NSF/ANSI Standard 42 and 53 for the reduction of:

Standard No. 42: Aesthetic Effects
Chemical Unit
Taste and Odor Reduction
Chlorine Reduction
Mechanical Filtration Unit
Nominal Particulate Reduction, Class 1
97.9+ % reduction of particles one-half micron and larger in size

Standard No. 53: Health Effects
Mechanical Filtration Unit
Cyst Reduction



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JAPAN
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FAX: 81.(0)42.775.3015



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 95.0-96.0 - SPARE NO.

<Spare No.>

The cutsheet for this item can be viewed on item 1.0

Description: Spare No.

Notes:



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 97.0 - ICE MAKER & BIN (1 EA REQ'D)

OWNER

Ice Maker & Bin.

<Existing>

The cutsheet for this item can be viewed on item 1.0

By Owner

Description: ICE MAKER & BIN

Notes: Ice Maker & Bin.



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 98.0 - HEATED BANQUET CART (1 EA REQ'D)

Alto-Shaam 1000-BQ2/128

Halo Heat® Banquet Cart, 128 plate capacity, ON/OFF power switch, up and down arrow keys, heat indicator light, temperature display key, digital display, electronic control, solid doors, stainless steel construction, (4) 6" heavy duty casters; 2 rigid, 2 swivel with brake, EcoSmart®, cULus, UL-EPH, ANSI/NSF 4, CE, IP X4, TUV NORD, EAC

ACCESSORIES

Mfr	Qty	Model	Spec
Alto-Shaam	1		208v/60/1-ph, 7.7 amps, 1.6kW, 8' cord, NEMA 6-15P
Alto-Shaam	1		Door hinging: right-hand swing, standard
Alto-Shaam	1		Split door option

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	208	60	1	Cord & Plug		6-15P	7.7	1.6			



ITEM NO. _____

1000-BQ2/128

HOT HOLDING BANQUET CARTS



• HALO HEAT . . . a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.

- Close temperature tolerance and even heat application provides even heat from top to bottom – side to side.
- Holds preplated food fresh, flavorful, and hot.
- No moisture pans, water or canned heat needed.
- Designed to adapt to any type of banquet holding:
 - Covered plates, stacked
 - Covered or uncovered plate carriers
 - Accepts trays for banquet service
 - Additional shelves for full-size and half-size pans (gastronorm pans)
- Non-magnetic stainless steel interior resists corrosion.
- Full perimeter, wall-friendly bumper, transport handles, and heavy duty casters.

Stainless steel exterior with two (2) transport handles on each end of the cart. The cabinet has an ON/OFF power switch; Up and Down Arrow Keys with a temperature range of 60° to 200°F (16° to 93°C); heat indicator light; temperature display key, and digital display. Four (4) chrome plated wire shelves are included. A full-perimeter, wall-friendly bumper is included, along with four (4) 6" (152mm) heavy duty casters, 2 rigid and 2 swivel with brake.

Flexible choice of preplated meal service: This banquet cart will also hold covered meals without plate carriers. Additional shelves will equip cart to hold preplated meals without covers, trays, and bulk food items in pans.

MODEL 1000-BQ2/128: Mobile banquet cart with capacity of 128 meals (10" covered plates)



ANSI/NSF 4

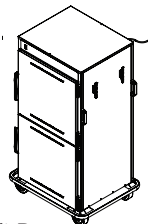


IP X4



FACTORY INSTALLED OPTIONS

- Door Choices
 - Full door, standard
 - Split door, optional
- Door Swing Choices
 - Right-hand swing, standard
 - Left-hand swing, optional
- Electrical Choices
 - 120V
 - 208-240V
 - 230V
- Trailer Hitch



Split Door Option

SPECIAL INFORMATION:

- Plate covers are not furnished.
- Plate carriers are optional.
- Since plates and plate covers vary in size, cabinet may not hold maximum quantity of meals specified.



DC-2868



DC-2869



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#47 - 09/15

Alto-Shaam

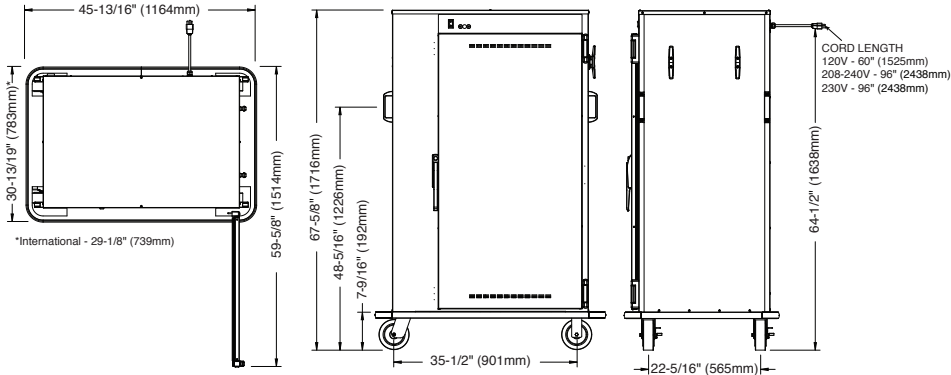
1000-BQ2/128

Item #98.0



1000-BQ2/128

HOT HOLDING BANQUET CARTS



DIMENSIONS: H x W x D	
EXTERIOR:	67-5/8" x 45-7/8" x 30-13/16" (1716mm x 1164mm x 783mm)
INTERIOR:	52-7/8" x 36-1/8" x 25-1/2" (1342mm x 917mm x 647mm)

WEIGHT	
NET	370 lbs (168 kg)
SHIP	485 lbs (220 kg)
CARTON DIMENSIONS: (L x W x H)	
	51" x 33" x 75" (1295mm x 838mm x 1905mm)

INSTALLATION REQUIREMENTS	
Cart must be installed level. It must not be installed in any area where it may be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.	

CLEARANCE REQUIREMENTS	
Full perimeter bumper accommodates all clearance requirements.	

ELECTRICAL						
VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	CORD & PLUG INCLUDED	
120	1	60	17.5	2.1		NEMA 5-30P 30A- 125V PLUG
208	1	60	7.7	1.6		NEMA 6-15P 15A - 250V PLUG
240	1	60	8.9	2.1		
230	1	50/60	8.4	2.0		PLUGS RATED 250V
	CEE 7/7		CH2-16P		BS 1363	

CAPACITY	
320 lbs (145 kg) MAXIMUM VOLUME MAXIMUM: 200 QUARTS (253 LITERS)	
PLATES: (without plate carriers)	
— 8" - 8-3/4" (203mm - 222mm) with covers: 176 (11 per shelf)	
— 9" - 10" (229mm - 254mm) with covers: 128 (8 per shelf)	
— 10-1/4" - 11-3/4" (260mm - 298mm) with covers: 96 (6 per shelf)	
— 12" - 12-3/4" (305mm - 324mm) with covers: 64 (4 per shelf)	
LARGER DIAMETER ITEMS WILL RESULT IN REDUCED PLATE CAPACITIES	
PANS: Full-size and half-size pan combinations (per shelf)	
— 12" x 20" (530mm x 325mm - GN 1/1): 2	
— 12" x 10" (265mm x 325mm - GN 1/2): 4	
ADDITIONAL WIRE SHELVES WITH SUPPORT CLIPS WILL ACCOMMODATE VARIOUS COMBINATIONS OF 2-1/2" (65mm), 4" (100mm) OR 6" (150mm) DEEP PANS	
SHELF CAPACITY:	
— Shelves maximum: 16 SPACING ON CENTERS 3-5/32" (80mm)	

OPTIONS & ACCESSORIES	
Plate Carriers, chrome plated (EACH HOLD 4 PREPLATED MEALS)	
<input type="checkbox"/> Uncovered "P" Carriers Plate dia: 10" (254mm) max. • 7-3/4" (197mm) min. Vertical rung spacing: 2-5/8" (67mm) CAPACITY: 32 CARRIERS, 128 PREPLATED MEALS	DC-2868
<input type="checkbox"/> Covered "C" Carriers Plate dia: 9-3/4" (248mm) max. • 7-3/4" (197mm) min. Vertical clearance between top and bottom carrier: 11-5/8" (295mm) CAPACITY: 32 CARRIERS, 128 PREPLATED MEALS	DC-2869
<input type="checkbox"/> Door Lock with Key	LK-22567
<input type="checkbox"/> Shelf Support (2 required for each shelf)	1061
<input type="checkbox"/> Shelf Support Clip (1 required for each shelf)	11533
<input type="checkbox"/> Wire Shelf, chrome plated	SH-22727
Plate Carriers, chrome plated (EACH HOLD 4 PREPLATED MEALS)	
<input type="checkbox"/> Uncovered "EP" Carriers Plate dia: 12-1/2" (318mm) max. • 9-1/2" (241mm) min. Vertical rung spacing: 2-5/8" (67mm) CAPACITY: 24 CARRIERS, 96 PREPLATED MEALS	DC-23580
<input type="checkbox"/> Covered "EC" Carriers Plate dia: 12-1/2" (318mm) max. • 9-1/2" (241mm) min. Vertical clearance between top and bottom carrier: 11-5/8" (295mm) CAPACITY: 24 CARRIERS, 96 PREPLATED MEALS	DC-23676
<input type="checkbox"/> Security Devices	5013816
Includes tamper-proof screws, control panel security cover, and door lock	



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Myers Restaurant Supply

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 Page: 260

By Owner



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 99.0 - BUN PAN RACK, MOBILE (2 EA REQ'D)

OWNER

Bun Pan Rack, Mobile.

<by Owner>

The cutsheet for this item can be viewed on item 1.0

By Owner

Description: BUN PAN RACK, MOBILE

Notes: Bun Pan Rack, Mobile.



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 100.0-101.0 - SPARE NO.

<Spare No.>

The cutsheet for this item can be viewed on item 1.0

Description: Spare No.

Notes:



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 102.0 - HEATED BANQUET CART (1 EA REQ'D)

Alto-Shaam 1000-BQ2/128

Halo Heat® Banquet Cart, 128 plate capacity, ON/OFF power switch, up and down arrow keys, heat indicator light, temperature display key, digital display, electronic control, solid doors, stainless steel construction, (4) 6" heavy duty casters; 2 rigid, 2 swivel with brake, EcoSmart®, cULus, UL-EPH, ANSI/NSF 4, CE, IP X4, TUV NORD, EAC

The cutsheet for this item can be viewed on item 98.0

ACCESSORIES

Mfr	Qty	Model	Spec
Alto-Shaam	1		208v/60/1-ph, 7.7 amps, 1.6kW, 8' cord, NEMA 6-15P
Alto-Shaam	1		Door hinging: right-hand swing, standard
Alto-Shaam	1		Split door option

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	208	60	1	Cord & Plug		6-15P	7.7	1.6			



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 103.0-104.0 - SPARE NO.

<Spare No.>

The cutsheet for this item can be viewed on item 1.0

Description: Spare No.

Notes:



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 105.0 - HAND SINK (1 EA REQ'D)

OWNER

Hand Sink.

<Existing>

The cutsheet for this item can be viewed on item 1.0

By Owner

Description: HAND SINK

Notes: Hand Sink.



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 106.0 - SPARE NO.

<Spare No.>

The cutsheet for this item can be viewed on item 1.0

Description: Spare No.

Notes:



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 107.0 - WORK TABLE, MOBILE (1 EA REQ'D)

OWNER

Work Table, Mobile.

<Existing>

The cutsheet for this item can be viewed on item 1.0

By Owner

Description: WORK TABLE, MOBILE

Notes: Work Table, Mobile.

Fabricated

CUSTOM

Item #108.0



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 108.0 - S/S WORK TABLE, MOBILE (1 EA REQ'D)

Fabricated CUSTOM

S/S Work Table, includes casters. Specs & dimensions per approved drawings.

The cutsheet for this item can be viewed on item 1.0

Fabricated

CUSTOM

Description: S/S WORK TABLE, MOBILE

Notes: S/S Work Table, includes casters. Specs & dimensions per approved drawings.



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 109.0 - SPARE NO.

<Spare No.>

The cutsheet for this item can be viewed on item 1.0

Description: Spare No.

Notes:



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 110.0 - BUN PAN RACK (1 EA REQ'D)

OWNER

Bun Pan Rack.

<Existing>

The cutsheet for this item can be viewed on item 1.0

By Owner

Description: BUN PAN RACK

Notes: Bun Pan Rack.

By Owner



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 111.0 - CART, QUEEN MARY (1 EA REQ'D)

OWNER

Cart, Queen Mary.

<by Owner>

The cutsheet for this item can be viewed on item 1.0

By Owner

Description: CART, QUEEN MARY

Notes: Cart, Queen Mary.



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 112.1 - WATER FILTER ASSEMBLY (1 PK REQ'D)

Everpure EV927241

QC7I-Single Filter Head, with built-in shut-off, flushing valve & outlet pressure gauge, mounting bracket & screws, 3/8 NPT

ACCESSORIES

Mfr	Qty	Model	Spec
Everpure	1		1 year warranty for replaceable elements (filter & water treatment cartridges) and 5 year warranty (the entire system excluding replaceable elements) from date of purchase
Everpure	1	EV969231	Replacement Filter Cartridge for 4FC-S, 1 pack (Please note that Everpure Twin systems require 2 replacement filters, Triple systems require 3 replacement filters, and Quad systems require 4 replacement filters.)

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1				3/8"					

WASTE

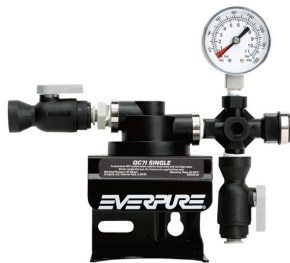
	INDIRECT SIZE	DIRECT SIZE
1		



EVERPURE® QC71 SINGLE HEAD

FILTER HEAD EXCLUSIVELY FOR EVERPURE REPLACEMENT CARTRIDGES

QC71 Single Head: EV9272-41



APPLICATIONS

Foodservice

FEATURES • BENEFITS

Commercial quality filter head is designed exclusively to fit Everpure filter cartridges

Includes built-in water shut off valve

Quick sanitary cartridge change interface

Includes flushing valve quick change

Can be used with any Everpure QC Cartridge

Includes mounting bracket and screws

Built-in water pressure gauge helps monitor proper flow

All wetted parts have passed NSF® extraction tests

Will not corrode

Engineered for durability, strength and longevity

INSTALLATION TIPS

Mounts directly onto flat surface

Install vertically so cartridge hangs down

Allow 2-1/2" (6.35 cm) clearance below the cartridge for easy cartridge replacement

Flush filter by running water through filter according to cartridge instructions

OPERATION TIPS

Change cartridges on a regular six (6) month preventative maintenance program

Change cartridges when capacity is reached or when flow becomes too slow

Always flush the filter cartridge at time of installation and cartridge change

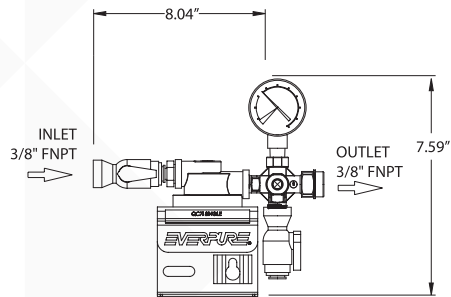
SIZING

Service Flow Rate: Maximum 1.67 gpm (6.3 Lpm)

[FILTRATION & PROCESSING SOLUTIONS](#) | [EV9272-41 SPECIFICATION SHEET](#)

EVERPURE® QC71 SINGLE HEAD

EV9272-41



SPECIFICATIONS

Overall Dimensions

7.59" H x 8.04" W x 5.25" D
(19.3 x 20.4 x 13.3 cm)

Inlet Connection 3/8"

Outlet Connection 3/8"

Service Flow Rate

Maximum 1.67 gpm [6.3 Lpm]

Pressure Requirements

10 – 125 psi (0.7 – 8.6 bar), non-shock

Temperature

35 – 100°F [2 – 38°C]

Electrical Connection

None

Shipping Weight

1 lbs. (0.453 kg)

WARRANTY

The contaminants or other substances removed or reduced by this drinking water system are not necessarily in your water. Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system. Systems certified for cyst reduction may be used with disinfected water that may contain filterable cysts.

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81.(0)42.775.3011 TEL • 81.(0)42.775.3015 FAX • INFO@EVERPURE.CO.JP EMAIL

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EV9272-41 MR14

FC-S Filter Cartridges

Deliver premium quality drinking water for ice and steam applications



APPLICATIONS

Ice
Steam & Combi Ovens
Coffee

FEATURES AND BENEFITS

Increased capacity for extended reduction of chemical and mechanical contaminants.

Balanced cartridge for optimum performance in varying water qualities.

Integrated beaded phosphate with levels specifically selected for greater life and scale inhibition.

Compatible with Insurice, Insurice PF, QC71, QL2, QL3B and QL3 Heads.

New Fibredyne II media with AgION® antimicrobial protection inhibits any potential bacterial growth.

Reduces chlorine taste and odor and other offensive contaminants that can adversely affect the taste of beverages.

Improves the taste of fountain beverages and helps retain the drink's carbonation.

Submicron technology reduces dirt and particles as small as 1/2 micron in size, and reduces health contaminants such as *Cryptosporidium* and *Giardia* cysts.

Protects drink system seals, pump, tubing and small orifices from clogging, corrosion and abrasive wear.

Sanitary cartridge replacement is simple, quick and clean. Internal filter parts are never exposed to handling or contamination.

NSF Certified under NSF/ANSI Standards 42 and 53.

OPERATIONAL TIPS

Replace cartridge when flow rate becomes inconveniently slow or before rated capacity is reached. It is recommended to replace cartridge at least once a year.

Change cartridges when capacity is reached or when pressure falls below 10 psi.

Always flush the filter cartridge at time of installation and cartridge change.



4FC-S Replacement Cartridge 1 PK: EV9692-31
7FC-S Replacement Cartridge 1 PK: EV9692-71

SPECIFICATIONS

	4FC-S	7FC-S
Overall Dimensions:	14.5" H x 3.25" D (36.8 cm x 8.3 cm)	20.75" H x 3.25" D (52.7 x 8.3 cm)
Service Flow Rate:	2.5 gpm (9.5 lpm)	2.5 gpm (9.5 lpm)
Rated Capacity:	15,000 Gallons (56,781 L)	25,000 gallons (94,635 L)
Pressure Requirements:	10 – 125 psi (0.7 – 8.6 bar), non-shock	10 – 125 psi (0.7 – 8.6 bar), non-shock
Temperature:	35 – 100°F (2 – 38°C)	35 – 100°F (2 – 38°C)
Electrical Connection:	None	None

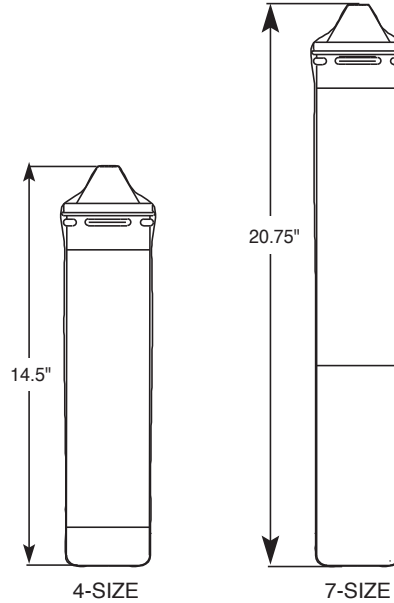


FC-S Filter Cartridges

4FC-S EV9692-31 • 7FC-S EV9692-71

INSTALLATION TIPS

Install vertically so cartridge hangs down.
 Allow 2 1/2" clearance below the cartridge for easy cartridge replacement.
 Flush cartridge by running water through system for five minutes at full flow.



System Tested and Certified by NSF International against NSF/ANSI Standard 42 and 53 for the reduction of:

- Std. No. 42--**
- Aesthetic effects**
- Bacteriostatic Effects
- Chemical Reduction
- Taste & Odor
- Chlorine
- Mechanical Filtration
- Nominal Particulate Class I
- Std. No. 53--**
- Health effects**
- Mechanical Filtration
- Turbidity
- Cyst

Everpure water treatment systems (excluding replaceable elements) are covered by a limited warranty against defects in material and workmanship for a period of five years after date of purchase. Everpure replaceable elements (filter cartridges and water treatment cartridges) are covered by a limited warranty against defects in material and workmanship for a period of one year after date of purchase. See printed warranty for details. Everpure will provide a copy of the warranty upon request.

The contaminants or other substances removed or reduced by this drinking water system are not necessarily in your water. Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system. Systems certified for cyst reduction may be used with disinfected water that may contain filterable cysts.

Everpure reserves the right to update specifications, change prices, or make substitutions without notice.

EV9692-31-71 OC11



Visit our website at www.everpure.com

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 Industriepark Wolfstee
 Toekomstlaan
 30 B-2200 Herentals, BELGIUM
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 FAX: +32.(0).14.283.505
 EMAIL: sales@everpure-europe.com

By Owner



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 113.0 - WIRE STORAGE SHELVING (1 LT REQ'D)

OWNER

Wire Shelving.

<by Owner>

The cutsheet for this item can be viewed on item 1.0

By Owner

Description: WIRE STORAGE SHELVING

Notes: Wire Shelving.



Submittal Sheet

02/04/2016

ITEM# 114.0-N1 - REACH-IN UNDERCOUNTER REFRIGERATOR (1 EA REQ'D)

Delfield 406-CA

Undercounter Refrigerator, single-section, 27" W, 5.7 cubic feet, (1) door, (2) epoxy coated wire shelves, stainless steel front & sides, aluminum sub-top, black recessed handle, ABS interior, 3.75" casters, rear-mounted refrigeration system 404A, 1/5 hp, NSF, cUL, ENERGY STAR®

ACCESSORIES

Mfr	Qty	Model	Spec
Delfield	1		115v/60/1-ph, 4.0 amps, NEMA 5-15P, standard
Delfield	1		(3) Year parts & labor warranty standard
Delfield	1		Self-contained refrigeration, standard
Delfield	1		(5) Year compressor warranty standard
Delfield	1		Door hinged on left

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1									1/5		
2	115	60	1	Cord & Plug		5-15P	4				



406 & 407 Undercounter Series

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

406 & 407 Undercounter Series

Models

- 406 Undercounter refrigerator single section on legs
- 407 Undercounter freezer single section on legs
- 406-CA Undercounter refrigerator single section on casters
- 407-CA Undercounter freezer single section on casters



Model 406-CA

Standard Features

- Features Delfield's exclusive ABS interior. ABS is extremely durable - it won't dent, chip or corrode and is backed by a limited lifetime warranty
- Stainless steel front and sides
- Two epoxy coated wire shelves
- Environmentally friendly R404A refrigerant
- Foamed in place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane cuts energy costs
- Black recessed quick grip handle
- Rugged 6" high heavy duty metal legs (models 406 & 407 only). Units with a "CA" suffix are standard on 3" diameter (3.75" ride height) casters
- All units come standard hinged right and may be changed at the factory at no charge. Indicate when order is placed
- 6' cord and plug supplied
- Interior thermometer
- Three year parts and labor warranty and an additional two year compressor parts warranty

Options & Accessories

- Stainless steel back
 - Plastic laminate on front
 - Additional shelf
 - Stainless steel single-tier overself
 - 2" diameter (2.5" ride height) casters
 - 5" diameter (6" ride height) casters
 - Model 409 stacking collar
 - Door lock
 - 220 volt, 50 Hertz electrical system*
- * This option will alter the unit's electrical specifications

Specifications

Exterior bottom shall be heavy-gauge galvanized metal. Exterior ends shall be heavy-gauge stainless steel.

Base interior shall be one-piece thermoformed ABS plastic material, with integral shelf supports. ABS interior is backed by a limited lifetime warranty. Base shall be fully insulated with high-density foamed-in-place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane.

Door shall have a heavy-gauge stainless steel exterior, with a thermoformed ABS plastic interior liner, and shall be fully insulated with foamed-in-place polyurethane. Door handle shall be black, recessed ABS. Cabinet shall have (2) adjustable epoxy-coated wire shelves installed.

MODELS 406/406-CA REFRIGERATORS REFRIGERATION SYSTEM: Refrigeration system shall use HFC-404A refrigerant. Compressor shall be 1/5 h.p., with condenser coil and hot gas condensate evaporator mounted on rear of cabinet. Evaporator coil and temperature control shall be mounted on the interior rear wall of the cabinet. Refrigerant flow shall be controlled by a capillary tube. Cabinet shall maintain 36°F to 40°F (2°C to 4°C) interior cabinet temperature.

MODELS 407/407-CA FREEZERS REFRIGERATION SYSTEM: Freezer system shall use HFC-404A refrigerant. Compressor shall be 1/5 h.p.,

with condenser coil, hot gas condensate evaporator and temperature control mounted on rear of cabinet. Evaporator coil shall be mounted on the interior rear wall of the cabinet. Refrigerant flow shall be controlled by a capillary tube. Cabinet shall maintain -5°F to 0°F (-21°C to -18°C) interior cabinet temperature.

System is controlled using Delfield's ACT-Advanced Control Technology electronic temperature control, which provides improved pull down times, reduces compressor cycling and longer compressor life with lower energy consumption.

Electrical connections shall be 115 volt, 60 Hertz, single phase. Unit shall have a 6' (1.8m) long electrical cord and NEMA 5-15P plug. Cord and plug shall be located on rear of cabinet, 16" (40.6cm) above floor, 5" from the left side.

406/407: Equipment is shipped with loose 6" (15.2cm) high metal legs with black enamel finish unless mounting is specified on original sales order. Exterior top shall be one-piece, heavy-gauge stainless steel with front edge turned down to form nosing and rear edge turned down.

406-CA/407-CA: Equipment is shipped with loose 3" diameter (3.75" ride height) casters high casters (two locking and two non-locking) unless mounting is specified on original sales order. Exterior top shall be one-piece, heavy-gauge aluminum with all edges turned down.



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

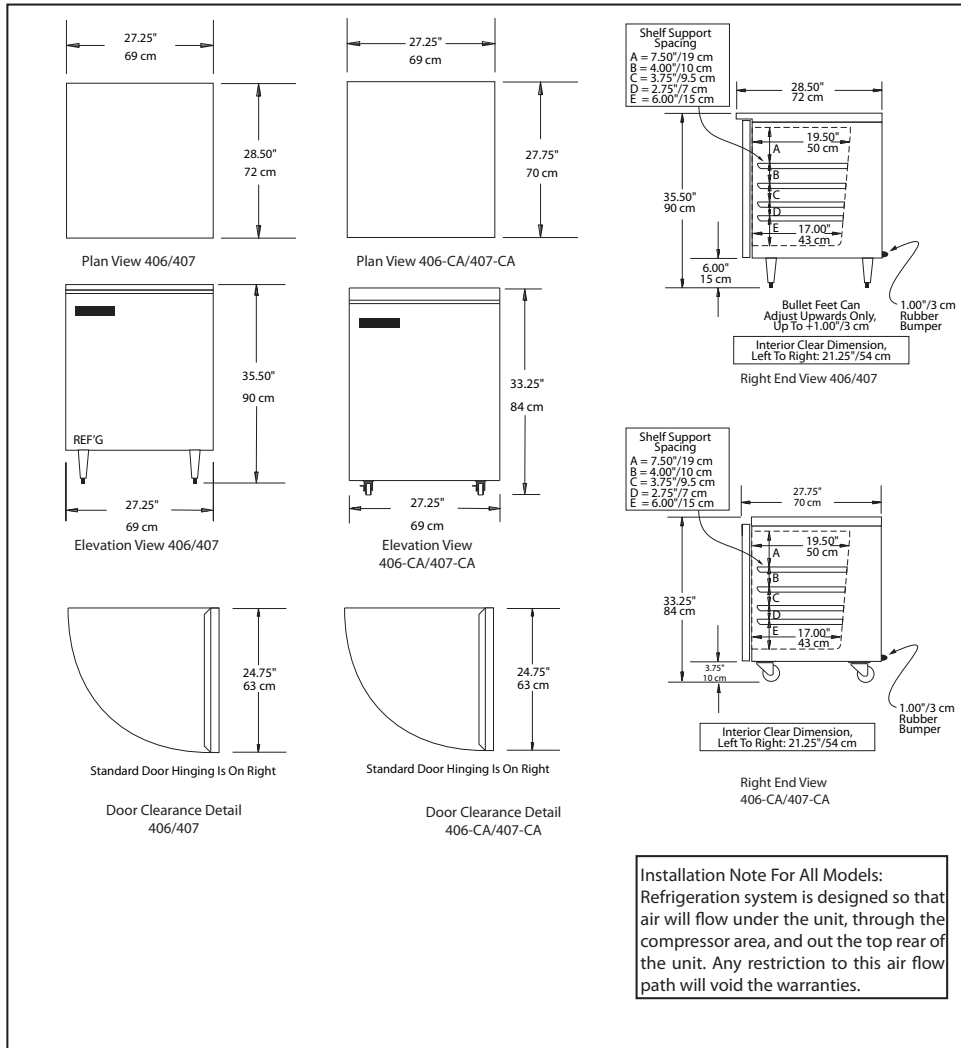
Phone: 800-733-8948 or 989-773-7981
 Fax: 800-669-0619

www.delfield.com





406 & 407 Undercounter Series



Specifications

Model	# of Shelves	Shelf Area	Volume	H.P.	V/Hz/Ph	Amps	NEMA Plug	Ship Weight	Energy (KWH/Day)
406	2	4.6ft ²	5.7ft ³	1/5	115/60/1	4.0	5-15P	176lbs (80kg)	1.88
407	2	4.6ft ²	5.7ft ³	1/5	115/60/1	5.8	5-15P	176lbs (80kg)	2.53
406-CA	2	4.6ft ²	5.7ft ³	1/5	115/60/1	4.0	5-15P	168lbs (76kg)	1.88
407-CA	2	4.6ft ²	5.7ft ³	1/5	115/60/1	5.8	5-15P	168lbs (76kg)	2.53

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

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 Mt. Pleasant, Michigan 48858

Phone: 800-733-8948 or 989-773-7981
 Fax: 800-669-0619
 www.delfield.com

Printed in the U.S.A.
 DS406_407(CA)
 03/13



Fabricated

CUSTOM

Item #115.0



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 115.0 - S/S BEVERAGE COUNTER (1 EA REQ'D)

Fabricated CUSTOM

S/S Counter, includes sink and drip trough. Specs & dimensions per approved drawings.

The cutsheet for this item can be viewed on item 1.0

Fabricated

CUSTOM

Description: S/S BEVERAGE COUNTER

Notes: S/S Counter, includes sink and drip trough. Specs & dimensions per approved drawings.

Fabricated

CUSTOM

Item #116.0



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 116.0 - S/S WALL SHELF (1 LT REQ'D)

Fabricated CUSTOM

[1] Lot of [3] S/S Wall Shelves. Specs & dimensions per approved drawings.

The cutsheet for this item can be viewed on item 1.0

Fabricated

CUSTOM

Description: S/S WALL SHELF

Notes: [1] Lot of [3] S/S Wall Shelves. Specs & dimensions per approved drawings.

Fabricated

CUSTOM

Item #117.0



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 117.0 - S/S BEVERAGE COUNTER (1 EA REQ'D)

Fabricated CUSTOM

S/S Counter, includes recessed drain area with perforated grate. Specs & dimensions per approved drawings.

The cutsheet for this item can be viewed on item 1.0

Description: S/S BEVERAGE COUNTER

Notes: S/S Counter, includes recessed drain area with perforated grate. Specs & dimensions per approved drawings.



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 117.1-N3 - WALL / SPLASH MOUNT FAUCET (1 EA REQ'D)

T&S Brass B-1146-04

Faucet Workboard, splash mounted, 4" centers, swivel gooseneck, 4" wrist action handles

ACCESSORIES

Mfr	Qty	Model	Spec
T&S Brass	1		4" wrist action handle, standard

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1	1/2"			1/2"					

WASTE

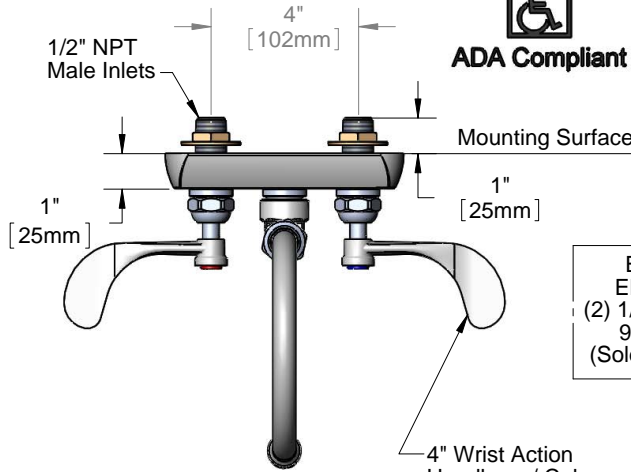
	INDIRECT SIZE	DIRECT SIZE
1		



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

Model No.
B-1146-04
 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 _____

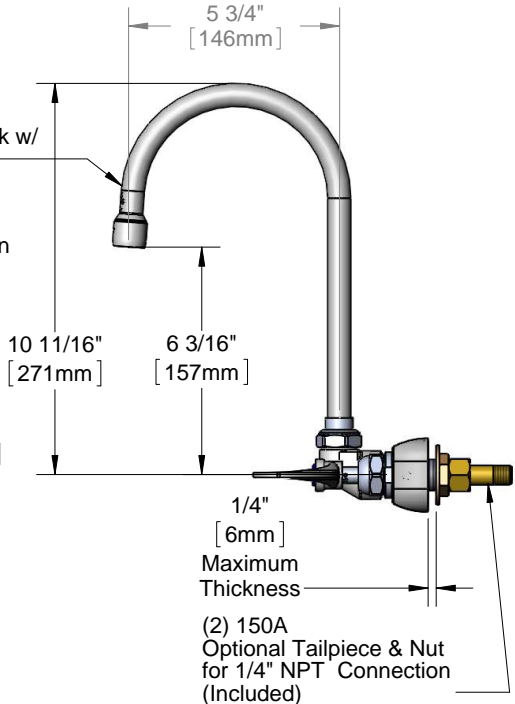
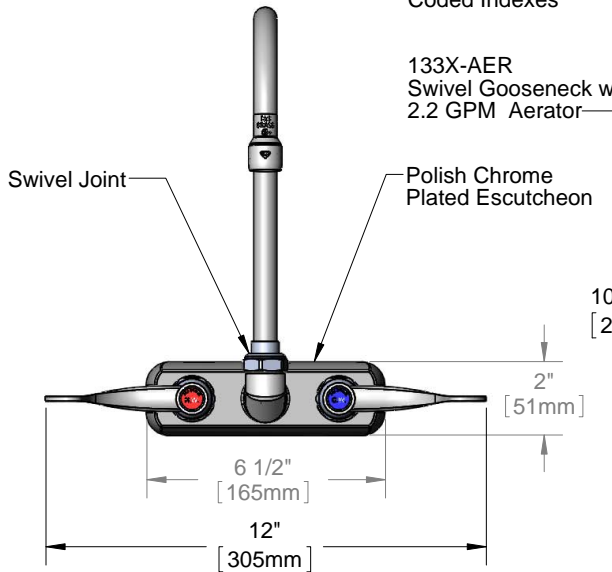
Model Specified _____ Quantity _____

Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____

B-1100-K
 Elbow Kit w/
 (2) 1/2" NPT Male
 90° Elbows
 (Sold Separately)



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

Product Specifications: 4" Wall Mount Workboard Mixing Faucet, 4" Wrist Action Handles, Swivel Gooseneck, 2.2 GPM Aerator & 1/2" NPT Male Inlets	Product Compliance: ASME A112.18.1 / CSA B125.1 NSF 61 - Section 9 NSF 372 (Low Lead Content) ANSI A117.1 (ADA)
---	---

Drawn: DHL | Checked: JRM | Approved: JHB | Date: 07/25/14 | Scale: 1:4 | Sheet: 1 of 2



T&S BRASS AND BRONZE WORKS, INC.

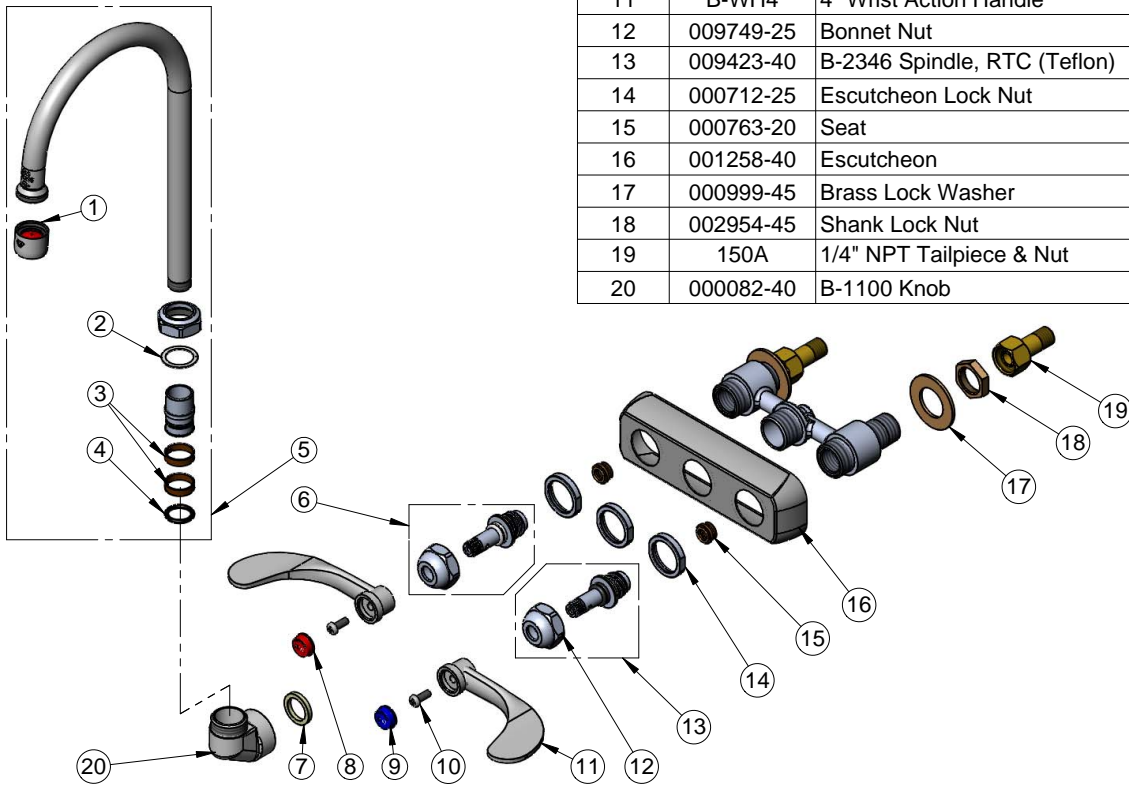
2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

Model No.
B-1146-04

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-0199-01	2.2 GPM Aerator, 55/64"-27 UN Female
2	009538-45	Swivel Washer
3	011429-45	Swivel Sleeves (2)
4	001074-45	O-Ring
5	133X-AER	6" Swivel Gooseneck w/ Aerator
6	009424-40	B-2346 Spindle, LTC (Teflon)
7	001017-45	Washer
8	001194-45	Red Index-HW
9	001686-45	Blue Index-CW
10	000925-45	Lab Handle Screw
11	B-WH4	4" Wrist Action Handle
12	009749-25	Bonnet Nut
13	009423-40	B-2346 Spindle, RTC (Teflon)
14	000712-25	Escutcheon Lock Nut
15	000763-20	Seat
16	001258-40	Escutcheon
17	000999-45	Brass Lock Washer
18	002954-45	Shank Lock Nut
19	150A	1/4" NPT Tailpiece & Nut
20	000082-40	B-1100 Knob



Product Specifications:
4" Wall Mount Workboard Mixing Faucet, 4" Wrist Action Handles, Swivel Gooseneck, 2.2 GPM Aerator & 1/2" NPT Male Inlets

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

Drawn: DHL | Checked: JRM | Approved: JHB | Date: 07/25/14 | Scale: NTS | Sheet: 2 of 2

By Owner



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 118.0 - STEM CASTER CART (2 EA REQ'D)

OWNER

Stem Caster Cart.

<by Owner>

The cutsheet for this item can be viewed on item 1.0

By Owner

Description: STEM CASTER CART

Notes: Stem Caster Cart.



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 119.0 - INDUCTION RANGE (4 EA REQ'D)

CookTek B652-U2

Incogneeto™ Induction Buffet, under-countertop design, mounts to underside of countertop, temperature selected via control panel or Magneeto™ 2 locator/controller disc, automatic pan detection, lock feature, red LED display, polycarbonate top, aluminum housing, 650 watts, 200-240v/50/60/1-ph, 2.7 amps, 6 ft. cord, NEMA 6-20P, ETL, NSF, CE
The cutsheet for this item can be viewed on item 6.0

ACCESSORIES

Mfr	Qty	Model	Spec
CookTek	4		Three year limited parts and labor warranty in US/Canada only
CookTek	4		Destination - US United States or Canada
CookTek	4	MGRFID02	Magneeto™ 2 Locator Disc, wireless communicator tab, temperature sensor, red LED indicator light, pan grips, anti-slip feet, molded plastic construction, use with Incogneeto™ B65x-U induction buffet units only
Creuset	4		Induction Chafers, color and size TBD.

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	200-240	50/60	1	Cord & Plug		6-20P	2.7	.65			



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 120.0 - MOBILE ICE BIN (1 EA REQ'D)

Cambro ICS125L110

SlidingLid™ Ice Caddy, mobile, 29-1/4"H, 125-lb capacity, lid slides back & under, polyethylene body with foam insulation, molded in handles, recessed front drain faucet, no assembly required, (4) 5" casters (2 fixed, 2 swivel-1 with brake), black, NSF

Cambro

ICS125L110

Item #120.0

CAMBRO

SlidingLid™ Ice Caddies

Standard

125 lb. (57 Kg.) Capacity

Models ICS125L, ICS125L4S, ICS125LB



Features & Benefits

- Indoors or outdoors, in heat or humidity, these sleek models keep their cool and can hold ice cold for days. They provide reliability, value and safer holding for up to 125 lbs. (57 kg.) of ice.
- Unique sliding lid has no latches. Slides back and under the secured base lid for quick access and it slides shut for safe and sanitary storage. Helps reduce the risk of cross contamination.
- Four sturdy thumbscrews secure base lid tightly during transport and when sliding top back and under.
- Service opening is 11 1/2" (29,2 cm) x 17" (43,2 cm) for quick and easy loading and unloading of ice.
- Double-wall, high density, polyethylene construction is impact resistant and will not dent, crack, bubble, chip or break. Easy to clean.
- Thick polyurethane foam insulation keeps ice frozen. Reduces frequency of restocking, ensuring quick and convenient service.
- Recessed, leak proof, quarter-turn faucet is located on the front of every unit for easy access and quick draining.
- Recessed interior well with Camwear® polycarbonate drain shelf keeps ice out of any melted water, ensuring long lasting quality and storage.
- Molded-in handle is sturdy and will not break off. Provides controlled handling and maneuvering.
- Recessed lift grip on the front for safe, balanced lifting on or off delivery trucks.
- Three choices of wheel configurations meet a variety of transport needs. And 8" (20,3 cm) Easy Wheels make transporting even smoother and virtually effortless.
 - Model ICS125L - Four each 5" (12,7 cm) casters, 2 fixed, 2 swivel, 1 w/ brake
 - Model ICS125L4S - Four each 5" (12,7 cm) casters, 4 swivel, 1 w/ brake
 - Model ICS125LB - Two each 5" (12,7 cm) front casters, 2 swivel, 1 w/ brake and 2 each 8" (20,3 cm) Easy Wheels
- No assembly required.
- Available in 13 colors.

Item No. _____

Specifier Identification No. _____

Model No. _____

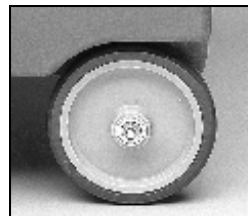
Quantity _____



ICS125L



ICS125LB



8" (20,3 cm) Easy Wheels on ICS125LB Models.

Approvals



Patent Pending

CAMBRO
MANUFACTURING COMPANY
<http://www.cambro.com>

© 2002 Cambro Manufacturing Company 5801 Skylab Road, Huntington Beach, California 92647-2056-U.S.A.
Telephone (1)714 848 1555 Toll Free 800 854 7631 Customer Service Hot Line 800 833 3003
LIT FCST-0102-56

SlidingLid™ Ice Caddies

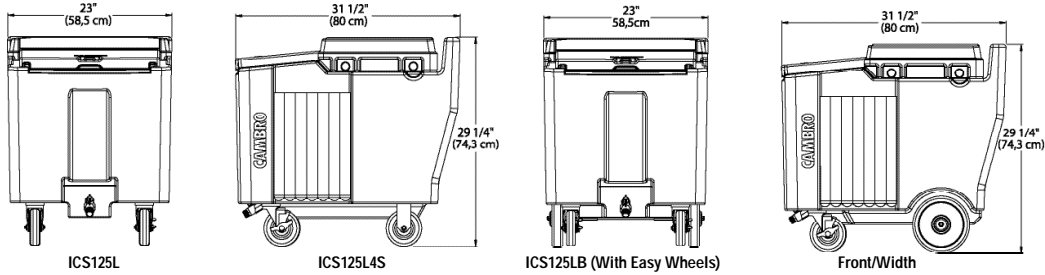
Standard
125 lb. (57 Kg.) Capacity
 Models ICS125L, ICS125L4S, ICS125LB

Item No. _____

Specifier Identification No. _____

Model No. _____

Quantity _____



Specifications

		Dimension Tolerance: +/- 1/16" (0,64 cm)		
Code	Description	Interior Dimensions W x D x H	Exterior Dimensions W x D x H	Case lbs./cube Kg/m ³
ICS125L	SlidingLid Ice Caddy	17" x 24" x 18" (43,2 x 61 x 45,7 cm)	23" x 31 1/2" x 29 1/4" (58,5 x 80 x 74,3 cm)	69 (13.16) 31,3 (0,373)
ICS125L4S	SlidingLid Ice Caddy	17" x 24" x 18" (43,2 x 61 x 45,7 cm)	23" x 31 1/2" x 29 1/4" (58,5 x 80 x 74,3 cm)	69 (13.16) 31,3 (0,373)
ICS125LB	SlidingLid Ice Caddy	17" x 24" x 18" (43,2 x 61 x 45,7 cm)	23" x 31 1/2" x 29 1/4" (58,5 x 80 x 74,3 cm)	71 (13.16) 32,2 (0,373)

Architect Specs

The standard 125 lb. (57 Kg.) capacity SlidingLid Ice Caddy shall be Cambro Model..., manufactured by Cambro Mfg. Co., Huntington Beach, CA 92648 U.S.A. It shall be constructed of single-molded, double-wall, high density polyethylene and thick foam injected polyurethane. It shall have a sliding lid without latches. It shall slide back and under a secured base lid. It shall have rounded corners and a molded-in handle. It shall have an 11 1/2" x 17" (29,2 x 43,2 cm) service opening. It shall have a recessed, leakproof, quarter turn faucet on the front. It shall have a recessed interior well with one unbreakable polycarbonate shelf. It shall be available with 3 different wheel configurations, including Model ICS125LB with 2 each 8" (20,3 cm) Easy Wheels. It shall not require any assembly and shall be available in 13 colors.

Standard Colors

- Black (110)
- Cold Blue (159)
- Gray (180)
- Granite Gray (191)
- Granite Red (193)
- Dusty Rose (400)
- Dark Brown (131)
- Brick Red (402)
- Granite Green (192)
- Granite Sand (194)
- Slate Blue (401)
- Coffee Beige (157)
- Navy (186)

Approvals

 Patent Pending



© 2002 Cambro Manufacturing Company 5801 Skylab Road, Huntington Beach, California 92647-2056-U.S.A.
 Telephone (1)714 848 1555 Toll Free 800 854 7631 Customer Service Hot Line 800 833 3003

Printed in USA

Hyatt SF Embarcadero.MAIN CONTRACT PLUS

Myers Restaurant Supply

Page: 306

Fabricated

CUSTOM

Item #121.0



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 121.0 - S/S CORNER GUARDS (10 EA REQ'D)

Fabricated CUSTOM

S/S Corner Guards. Specs & dimensions per approved drawings.

The cutsheet for this item can be viewed on item 1.0

Fabricated

CUSTOM

Description: S/S CORNER GUARDS

Notes: S/S Corner Guards. Specs & dimensions per approved drawings.



Submittal Sheet

02/04/2016

ITEM# 122.0 - KETTLE / POT FILLER FAUCETS (1 EA REQ'D)

T&S Brass B-0102-C

Pot & Glass Filler, automatic shut-off valve, aerator at outlet, retaining ring for continuous flow of water, 5' flexible stainless steel hose, 6' overall length, 1/2" IPS male inlet

ACCESSORIES

Mfr	Qty	Model	Spec
T&S Brass	1	B-0166	Hanger Hook Assembly

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1	1/2"			1/2"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		



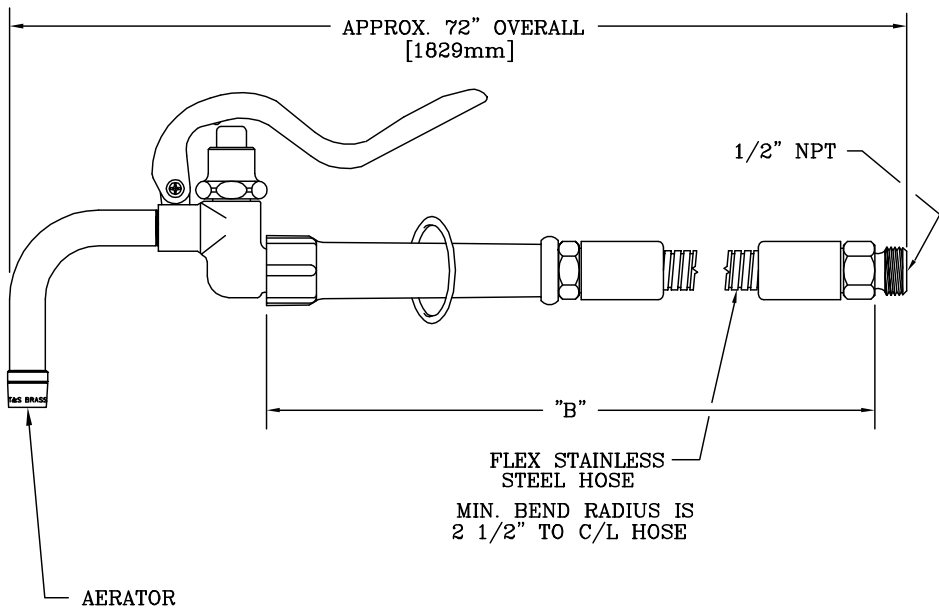
T&S BRASS AND BRONZE WORKS, INC.
 2 SADDLEBACK COVE / P.O. BOX 1088 / TRAVELERS REST, SC 29690
 (803) 834-4102 TELEX 57-0311 FAX (803) 834-3518

Model No.
B-0102-C
Item No.:

Job Name:	Architect/Engineer Approval:
-----------	------------------------------

Notes:

SEE SPEC. DWG. NO. B-0104 FOR MOUNTING ACCESSORIES



NOTE: "B" STANDARD HOSE UNIT IS 68"[1727mm]
 ANY LENGTH IS AVAILABLE
 FURNISHED W/ 1/2" MALE INLET NPT ADAPTER.
 ALSO AVAILABLE W/ 3/8", 1/2" OR 3/4" NPT MALE
 OR FEMALE, AND GARDEN HOSE FEMALE ADAPTER.

Product Description: POT & GLASS FILLER SPRAY ASM	Drawn:	Checked	Scale:
	SCM	JKD	3/8"=1'
	Approved	Date:	
CA	08/23/95		



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

Model No.
B-0166

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

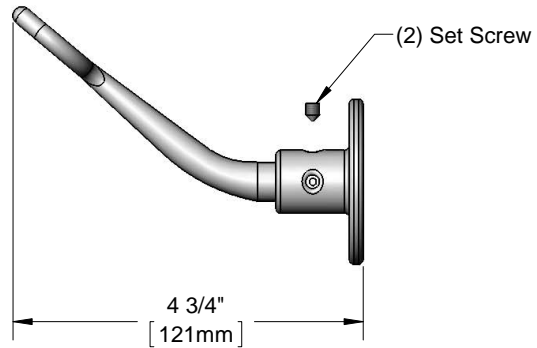
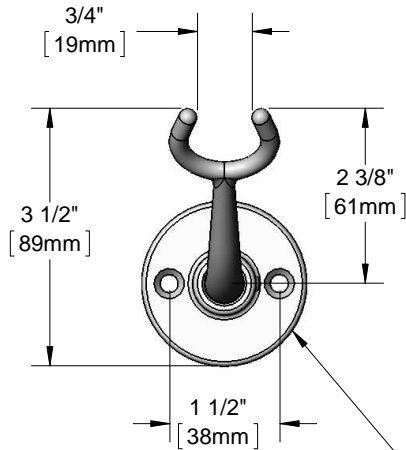
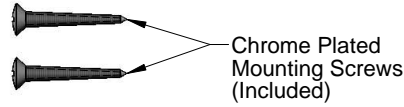
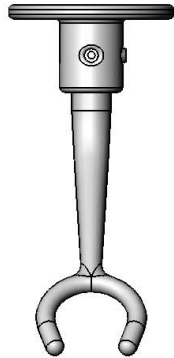
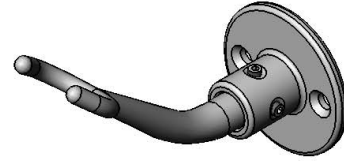
Job Name _____ Date _____

Model Specified _____ Quantity _____

Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____



Ø 2 1/4" [57mm] Flange

Product Specifications:
 Hanger Hook

Drawn DHL	Checked DMH	Approved JHB
Scale: 1:2		Date: 11/02/12

Sheet: 1 of 1



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 122.0-N3 - PANTRY FAUCET (1 EA REQ'D)

T&S Brass B-0305-LN

Pantry Faucet, single, deck mounted, single shank with 1/2" NPS thread, 1/4" IPS union type tailpiece, lever handle, "C" (or "H")

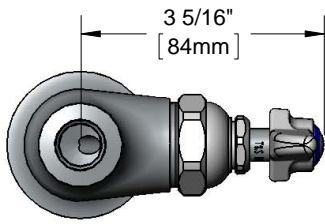
WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1				1/2"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		

	T&S BRASS AND BRONZE WORKS, INC. 2 Saddleback Cove / P.O. Box 1088 Travelers Rest, SC 29690	Model No. <div style="text-align: center; border: 1px solid black; padding: 2px;">B-0305-LN</div>
	Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com	Item No.




ADA Compliant

This Space for Architect/Engineer Approval

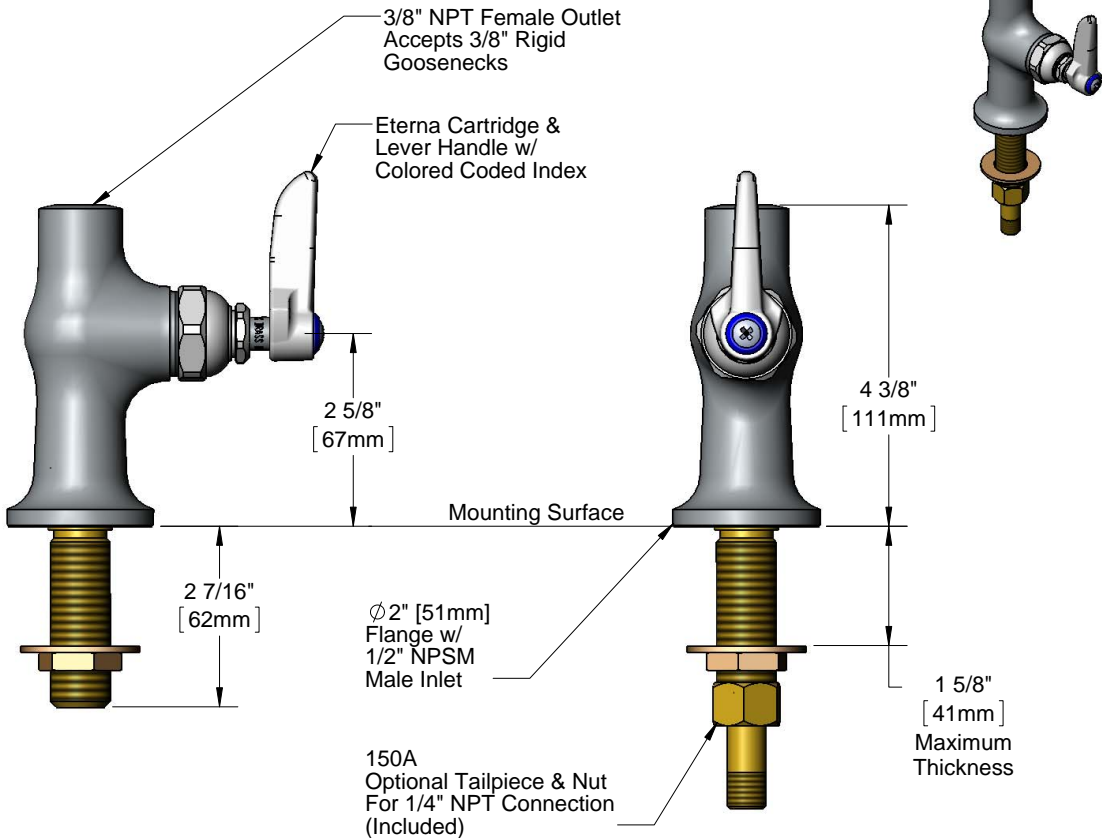
Job Name _____ Date _____

Model Specified _____ Quantity _____

Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____



Rough-In Requirement:
 Ø 1" [25mm] Mounting Hole

Product Specifications:
 Single Hole, Single Temperature Deck Mount Faucet, Eterna Cartridge, Lever Handle & Less Nozzle

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

Drawn: KJG	Checked: JRM	Approved: JHB	Date: 04/11/14	Scale: 1:2	Sheet: 1 of 2
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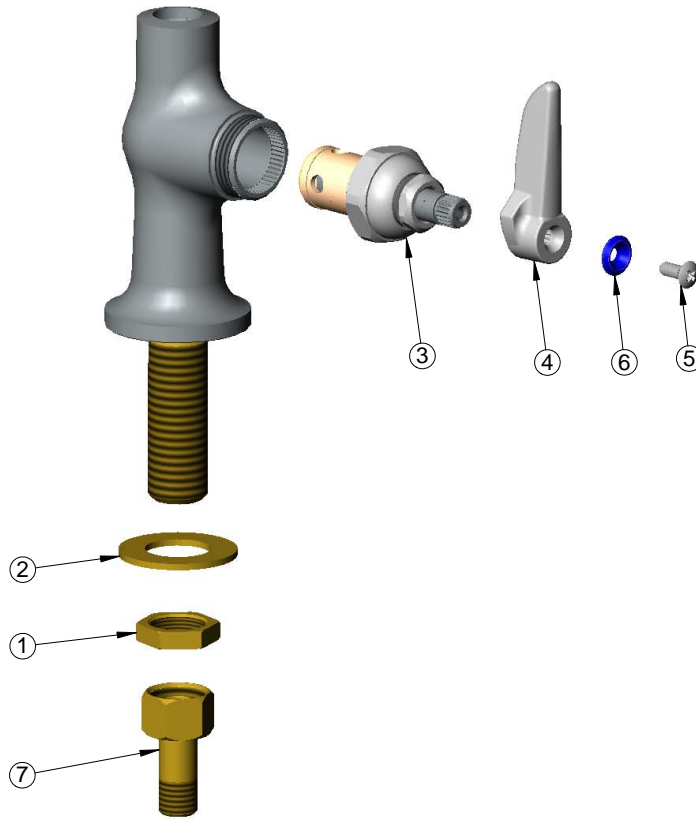
T&S BRASS AND BRONZE WORKS, INC.
 2 Saddleback Cove / P.O. Box 1088
 Travelers Rest, SC 29690

Model No.
B-0305-LN

Item No.

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

ITEM	PART NO.	DESCRIPTION
1	002954-45	Shank Lock Nut
2	000999-45	Brass Lock Washer
3	005960-40	Eterna Cartridge, RTC
4	001638-45	Lever Handle
5	000922-45	Lever Handle Screw
6	001660-45	Blue Index-CW
7	150A	1/4" NPT Tailpiece & Nut



Product Specifications:
 Single Hole, Single Temperature Deck Mount Faucet, Eterna Cartridge,
 Lever Handle & Less Nozzle

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

Drawn: KJG | Checked: JRM | Approved: JHB | Date: 04/11/14 | Scale: NTS | Sheet: 2 of 2



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 122.0-N4 - RIGID TO SWIVEL ADAPTER (1 EA REQ'D)

T&S Brass B-0412

Rigid to Swivel Adapter

ACCESSORIES

Mfr	Qty	Model	Spec
T&S Brass	1	034A	90 DEG SWIVEL TO HOSE THREAD ADAPTER ASSEMBLY



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

Model No.
B-0412
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

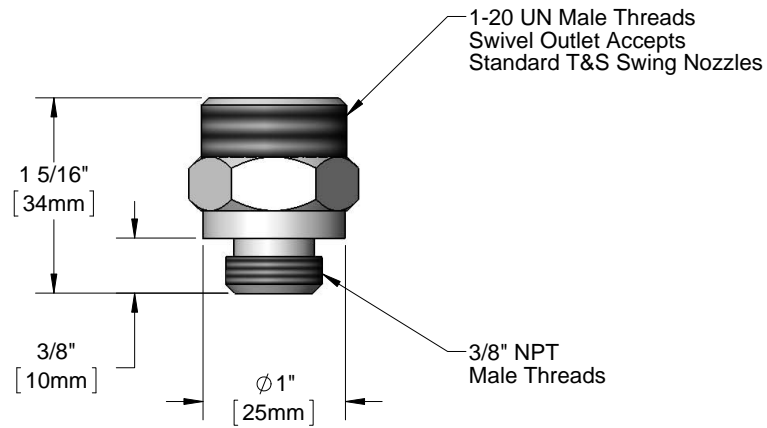
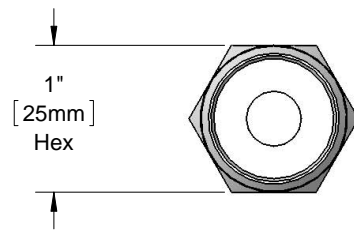
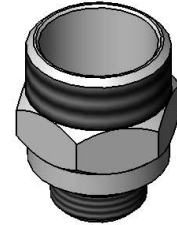
Job Name _____ Date _____

Model Specified _____ Quantity _____

Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____



Product Specifications:
Rigid to Swivel Adapter - Chrome Plated

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

Drawn: KJG | Checked: JRM | Approved: JHB | Date: 04/11/14 | Scale: 1:1 | Sheet: 1 of 1

Fabricated

CUSTOM

Item #123.0



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 123.0 - S/S RACK SHELF (1 EA REQ'D)

Fabricated CUSTOM

S/S Rack Shelf, wall-mount. Specs & dimensions per approved drawings.

The cutsheet for this item can be viewed on item 1.0

Fabricated

CUSTOM

Description: S/S RACK SHELF

Notes: S/S Rack Shelf, wall-mount. Specs & dimensions per approved drawings.



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 124.0-B1 - BEVERAGE MERCHANDISER (2 EA REQ'D)

Summit SCR312LCSS

Refrigerated Merchandiser, reach-in, single-section, 2.5 cu. ft. capacity, auto defrost, adjustable shelves, LED light, digital thermostat, stainless steel cabinet & 16" long handle, double pane tempered glass door, self-contained, 115v/60/1, cord & plug, UL, NSF approved (Commercial)

ACCESSORIES

Mfr	Qty	Model	Spec
Summit	2		One year parts and labor warranty, std.
Summit	2		Five year compressor warranty (parts ONLY)
Summit	2	NOTE:	LEFT HAND HINGED

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1				1.3				



SCR312LCSS



25.5" x 17" x 18.5" (H x W x D)

Commercially approved countertop beverage cooler with glass door, stainless steel cabinet, front lock, and digital thermostat; replaces SCR310LCSS

Highlights:

Commercially approved for storage of beverages and sealed goods

Factory installed lock provides security you can count on

Digital thermostat with convenient external location for easy temperature control

Interior LED lighting for an elegant display with energy efficiency

Product Features:

Commercially approved	ETL-S listed to NSF-7 commercial standards
Double pane tempered glass door	Heat resistant design provides clear view of stored products, with an elegant trim in brushed aluminum
Stainless steel cabinet	Durable elegance built to last
Professional handle	17 1/2" long handle in brushed aluminum
Factory installed lock	Keep contents secure with a front lock on the door
Automatic defrost	No-frost convenience for reduced user maintenance
Digital thermostat	Precise temperature management at the touch of a button, with an external display for added convenience
Interior LED light	Externally located button turns this light on and off to illuminate the products for a tempting view
Adjustable chrome shelves	Rearrange the refrigerator space to fit any sized item or remove shelves for simple cleanup



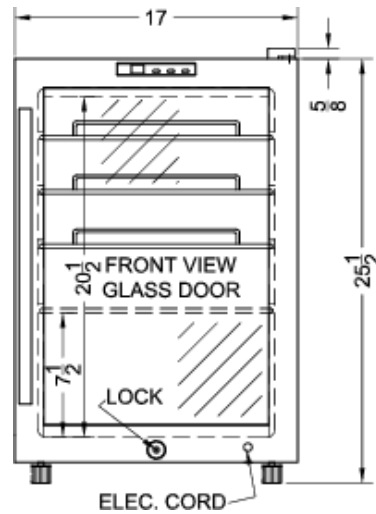
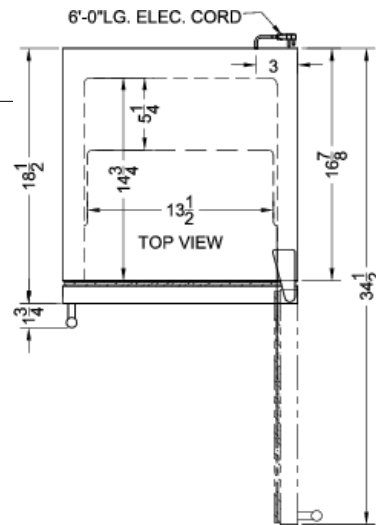
SUMMIT APPLIANCE DIVISION FELIX STORCH, INC.
770 Garrison Avenue, Bronx, NY 10474 USA TEL 718-893-3900 FAX 844-478-8799 info@summitappliance.com www.summitappliance.com



SCR312LCSS Specifications:

Overview	
Height	25.5"
Height to Hinge Cap	26.13"
Width	17.0"
Depth	18.5"
Depth with Handle	20.25"
Depth with door at 90°	34.5"
Capacity	2.5 cu.ft.
Defrost Type	Automatic
Door	Glass
Cabinet	Stainless Steel
US Electrical Safety	ETL
Canadian Electrical Safety	ETL-C
Sanitation	ETL-S
Amps	1.3
Voltage/Frequency	115 V AC/60 Hz
Shipping Weight	100.0 lbs.
Parts & Labor Warranty	1 Year
Compressor Warranty	5 Years
Refrigerator Features	
Door Swing	RHD
Reversible	No
Shelf Type	Wire
Shelf Qty	4
Adjustable Shelves	Yes
Thermostat Type	Digital
Refrigerant Type	R134a
Refrigerant Amount	1.82
High Side PSI	270.0
Low Side PSI	103.0
Level Legs Qty	2
Interior Light	Yes
Dimensions	
Interior Height	21.25"
Interior Width	14.0"
Interior Depth	14.63"
Compressor Step Height	7.5"
Compressor Step Width	14.0"

Compressor Step Depth



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Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 125.0 - WALK-IN COOLER (1 EA REQ'D)

ImpBrown CUSTOM

6' - 4" x 10' - 0" x 8' - 6" rectangular indoor cooler (+35°F) (with floor)

Panel Gasket: NSF Vinyl Gasket

Special Attributes: No Wood Construction - Standard crating

Walls:

Construction: 4" high density urethane

Exterior Finish: stucco white aluminum / stucco galvalume

Interior Finish: stucco white aluminum

Ceiling:

Construction: 4" high density urethane

Exterior Finish: metal

Interior Finish: stucco white aluminum

Floor:

Construction: 4" high density urethane #HTF

Interior Finish: smooth aluminum over 3/4" plywood

Exterior Finish: metal

Doors:

1 ea. 30" x 78" flush model G3 self-closing cooler swing door (RIGHT hinge)

****ThermoSteel backing****

FRAME: 3-sided, 4" high density urethane panel

LEAF: 4" thick, 3-sided, Magnetic gasket, standard non-heated sweep,

****LEAF WILL NOT BE RAISED UNLESS SPECIFIED OTHERWISE****

HARDWARE: (3) 1248A hinge, (1) 27C deadbolt handle, (1) 27C knob inside release, (1) 1094 closer

FINISH: .040 stucco white aluminum / 24 ga. stainless steel 430 (magnetic) liners

KICKPLATES: 42" high, .10" aluminum diamond tread (leaf & frame, ext. & int.)

w/ (1) ea. 14" x 14" non-heated view window

w/ (1) ea. .080 smooth aluminum threshold

w/ (1) ea. Modularm 75LC multi-monitor temperature alarm w/ IP-1 illuminated push button

w/ (2) ea. 3/4" concealed metal conduit w/ terminal J-box

Parts:

1 ea. 4' fluorescent light fixture for cooler or freezer application

(Fixture ships loose for field installation. Accepts F54T5HO lamps. Lamps NOT included.)

1 ea. 36" deep model #500I interior ramp

1 ea Cool Curtain - Clear-Vu #SS3178

2 ea. Vertical closure

(2" x 4") x 96" x .040 stucco white aluminum outside corner vertical closure

(2" x 4") x 48" x .040 stucco white aluminum outside corner vertical closure

1 set .040 stucco white aluminum removable ceiling closure
 Please Verify Closure Dimensions and Requirements
 Estimated Cavity Size = 1' - 6" (18") high x 13' - 0" (156") long

The cutsheet for this item can be viewed on item 1.0

ACCESSORIES

Mfr	Qty	Model	Spec
ImpBrown	1		[1] Lot of [17] Prefabricated floor seismic restraint system - Simpson Titen or similar concrete screws @ 24" O.C.
ImpBrown	1		[1] Lot of [4] Combination interior cove base / seismic tie-down @ floor level - (6" x 1-1/2") x 96" x 16 ga smooth galv.
ImpBrown	1		[1] Lot of [6] Interior seismic tie-down @ ceiling level - (2" x 2") x 96" x stucco white galvalume
ImpBrown	1		Engineering - may require an additional 3-10 days in design once drawings have been approved

Description: WALK-IN COOLER

Notes: 6' - 4" x 10' - 0" x 8' - 6" rectangular indoor cooler (+35°F) (with floor)

Panel Gasket: NSF Vinyl Gasket

Special Attributes: No Wood Construction - Standard crating

Walls:

Construction: 4" high density urethane

Exterior Finish: stucco white aluminum / stucco galvalume

Interior Finish: stucco white aluminum

Ceiling:

Construction: 4" high density urethane

Exterior Finish: metal

Interior Finish: stucco white aluminum

Floor:

Construction: 4" high density urethane #HTF

Interior Finish: smooth aluminum over 3/4" plywood

Exterior Finish: metal

Doors:

1 ea. 30" x 78" flush model G3 self-closing cooler swing door (RIGHT hinge)

ThermoSteel backing

FRAME: 3-sided, 4" high density urethane panel

LEAF: 4" thick, 3-sided, Magnetic gasket, standard non-heated sweep,

LEAF WILL NOT BE RAISED UNLESS SPECIFIED OTHERWISE

HARDWARE: (3) 1248A hinge, (1) 27C deadbolt handle, (1) 27C knob inside release, (1) 1094 closer

FINISH: .040 stucco white aluminum / 24 ga. stainless steel 430 (magnetic) liners

KICKPLATES: 42" high, .10" aluminum diamond tread (leaf & frame, ext. & int.)

w/ (1) ea. 14" x 14" non-heated view window

w/ (1) ea. .080 smooth aluminum threshold
w/ (1) ea. Modularm 75LC multi-monitor temperature alarm w/ IP-1 illuminated push button
w/ (2) ea. 3/4" concealed metal conduit w/ terminal J-box

Parts:

1 ea. 4' fluorescent light fixture for cooler or freezer application
(Fixture ships loose for field installation. Accepts F54T5HO lamps. Lamps NOT included.)
1 ea. 36" deep model #500I interior ramp
1 ea Cool Curtain - Clear-Vu #SS3178
2 ea. Vertical closure
(2" x 4") x 96" x .040 stucco white aluminum outside corner vertical closure
(2" x 4") x 48" x .040 stucco white aluminum outside corner vertical closure
1 set .040 stucco white aluminum removable ceiling closure
Please Verify Closure Dimensions and Requirements
Estimated Cavity Size = 1' - 6" (18") high x 13' - 0" (156") long



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 125.1 - EVAPORATOR COIL (1 EA REQ'D)

Custom CUSTOM

Evaporator Coil, for walk-in (line item 125.0)

The cutsheet for this item can be viewed on item 1.0

ACCESSORIES

Mfr	Qty	Model	Spec
Custom	1	WARRANTY	[1] Yr. Service Labor Warranty.

Custom

CUSTOM

Description: EVAPORATOR COIL

Notes: Evaporator Coil, for walk-in (line item 125.0)



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 125.2 - REMOTE CONDENSER UNIT (1 EA REQ'D)

Custom CUSTOM

Remote Condenser Unit, for walk-in cooler (line item 125.0), 3/4 H.P., water cooler, med temp

Priced with line item 125.1.

<Included>

The cutsheet for this item can be viewed on item 1.0

Description: REMOTE CONDENSER UNIT

Notes: Remote Condenser Unit, for walk-in cooler (line item 125.0), 3/4 H.P., water cooler, med temp

Priced with line item 125.1.



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 126.0-N10 - PLASTIC WITH METAL FRAME SHELIVING (4 EA REQ'D)

Metro MQ2430G

MetroMax Q™ Shelf, 30"W x 24"D, open grid polymer with Microban® antimicrobial product protection, epoxy coat steel frame, (4) wedge connectors, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Metro	4	MQ63PE	MetroMax Q™ Post, 63"H, for stationary use, epoxy coated steel with built in Microban® antimicrobial product protection



Item # _____

Job _____

METROMAX Q™ SHELVING

with *Microban Antimicrobial Product Protection

Part of the innovative MetroMax iQ™ Storage System, MetroMax Q™ is a longer life storage solution than conventional wire shelving. The product offers durable polymer mats that remove for easy cleaning and protect stored items from damage. Quick adjust shelves and MetroMax iQ accessories provides a very efficient use of storage space. MetroMax Q™ is integrated with online space planning tools and tutorials. www.metro.com/iQ

- Longer-life performance:** Durable, corrosion proof polymer mats protect the shelves from normal wear and tear. Robust epoxy coated steel frames and posts hold as much weight as Metro's wire shelving. Weight capacity for evenly distributed loads:
 800 lbs. (363kg) per shelf for lengths of 24" to 48" (610 to 1220mm)
 600 lbs. (275kg) per shelf for lengths of 54" (1370mm) or longer
 2,000 lbs. (907kg) maximum per stationary unit.
- Interchangeable:** MetroMax Q and MetroMax i™ shelves, posts, and most accessories are compatible on the same unit. Use MetroMax Q shelves with MetroMax i™ polymer posts for increased corrosion protection. Use MetroMax i™ solid shelves when spill containment is required or as a bottom shelf to protect supplies from dirt or backsplashes from mops.
- Easier to clean and maintain:** Polymer mats can be easily removed and cleaned in a sink or dish machine. Microban antimicrobial product protection is built into the high contact areas of the shelf including the mats, frames, and posts to protect the product from bacteria, mold, mildew, and fungus that cause odors and product degradation. Microban protection keeps the product "cleaner between cleanings".
- Quick to Adjust:** Patented corner release allows shelves to be unlocked without tools. Simply flip each corner release, relocate the wedge connectors on the posts, and reposition the shelf. Quickly adjust shelves to reclaim wasted vertical space.
- Smooth, Protective Surfaces:** Smooth shelf mats protect packaged items from unwanted rips, tears, or damage.
- Open Grid and Solid Mat Options:** MetroMax Q is available with open grid mats as standard. Open grid shelves promote air circulation and light penetration.
 MetroMax i™ solid shelves can be used with MetroMax Q grid shelves on the same unit and are available in 18" and 24" (457 and 610mm) depths. For 21" (530mm) deep MetroMax Q, solid mat overlays are available.
- Efficient, Organized Storage:** Premium MetroMax iQ™ accessories efficiently organize, contain, and compartmentalize *all* space between shelves.
- Quick to Assemble:** MetroMax Q assembles easily in minutes, without tools. Shelves can be adjusted at 1" (25mm) increments along the post. Shelf wedges have a window to locate your desired position.



MetroMax Q Mobile Unit



MetroMax Q with Accessories and MetroMax i Solid Bottom Shelf

*MICROBAN® and the MICROBAN® symbol are registered trademarks of the Microban Products Company, Huntersville, NC.



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



MetroMax Q™ Polymer and Steel Shelving

9.21



METROMAX Q™ POLYMER AND STEEL SHELVING

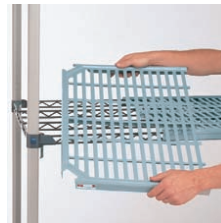
Specifications

- **Shelf frames and posts:** Steel with electroplated substrate and highly durable, abrasion-resistant epoxy finish. Epoxy finish has built-in Microban antimicrobial product protection. The adjustable foot is reinforced nylon.
- **Shelf Mats:** Injection molded polypropylene with exclusive built-in Microban® antimicrobial product protection.
- **Shelf Wedge Connector:** Reinforced nylon.
- **Temperature range:** -20°F (-29°C) to 125°F (52°C) continuous use, with intermittent exposure to 200°F (93°C) for cleaning.

Standard Interchangeable Shelves

- Part number includes shelf with removable mats and one bag of wedges.
- MetroMax Q grid shelves, MetroMax i™ grid and solid shelves are all compatible on the same unit.

Nominal Width (in.) (mm)	Nominal Length (in.) (mm)	MetroMax Q Shelf with Grid Mat Model No.	Approx. Pkd. Wt. (lbs.) (kg)	MetroMax i™ Shelf with Solid Mat Model No.	Approx. Pkd. Wt. (lbs.) (kg)
18 457	24 610	MQ1824G	6.2 2.8	MX1824F	12.7 5.8
18 457	30 760	MQ1830G	8.0 3.6	MX1830F	14.5 6.6
18 457	36 914	MQ1836G	9.7 4.4	MX1836F	17.2 7.8
18 457	42 1060	MQ1842G	11.4 5.2	MX1842F	20.1 9.1
18 457	48 1220	MQ1848G	13.2 6.0	MX1848F	23.1 10.5
18 457	54 1372	MQ1854G	15.0 6.8	MX1854F	21.5 9.7
18 457	60 1524	MQ1860G	16.7 7.6	MX1860F	23.2 10.5
18 457	72 1829	MQ1872G	20.0 9.1	MX1872F	27.5 12.5
21 530	24 610	MQ2124G	8.0 3.6	—	—
21 530	30 760	MQ2130G	9.7 4.4	—	—
21 530	36 914	MQ2136G	11.4 5.2	—	—
21 530	42 1060	MQ2142G	12.8 5.8	—	—
21 530	48 1220	MQ2148G	14.5 6.6	—	—
21 530	54 1372	MQ2154G	16.7 7.6	—	—
21 530	60 1524	MQ2160G	18.5 8.4	—	—
21 530	72 1829	MQ2172G	21.7 9.9	—	—
24 610	24 610	MQ2424G	9.7 4.4	MX2424F	14.2 6.4
24 610	30 760	MQ2430G	11.4 5.2	MX2430F	15.9 7.2
24 610	36 914	MQ2436G	13.1 6.0	MX2436F	19.6 8.9
24 610	42 1060	MQ2442G	14.1 6.4	MX2442F	21.5 9.8
24 610	48 1220	MQ2448G	15.8 7.1	MX2448F	25.3 11.5
24 610	54 1372	MQ2454G	18.5 8.4	MX2454F	25.0 11.3
24 610	60 1524	MQ2460G	20.3 9.2	MX2460F	26.8 12.1
24 610	72 1829	MQ2472G	23.5 10.7	MX2472F	31.0 14.1



MetroMax Q Open Grid Shelf



MetroMax i™ Solid Shelf

Actual Dimensions:
Width: Add 1/8" (10mm) to nominal size.
Length: Subtract 3/16" (5mm) from nominal size.

Heavy-Duty Dunnage Shelves

- Corrosion proof MetroMax i™ dunnage shelf is compatible with MetroMax Q.
- Open grid and solid version available.
- Weight capacity per shelf evenly distributed: 1,200 lbs. (544kg) on shelves up to and including 48" (1220mm) long; 900 lbs. (408kg) for shelves 60" (1524mm) long.
- Dunnage shelves are recommended for use on units with four posts.

Nominal Width (in.) (mm)	Nominal Length (in.) (mm)	Shelf with Grid Mat Model No.	Approx. Pkd. Wt. (lbs.) (kg)	Shelf with Solid Mat Model No.	Approx. Pkd. Wt. (lbs.) (kg)
18 457	36 914	MHP1836G	18 8.2	MHP1836F	22 10.0
18 457	48 1220	MHP1848G	22 10.0	MHP1848F	26 11.8
18 457	60 1524	MHP1860G	26 11.8	MHP1860F	30 13.6
24 610	36 914	MHP2436G	21 9.5	MHP2436F	25 11.3
24 610	48 1220	MHP2448G	27 12.2	MHP2448F	31 14.1
24 610	60 1524	MHP2460G	33 15.0	MHP2460F	37 16.8

Solid Mat Overlays

- Overlays snap onto the open grid mats to create a solid surface.
- Available for 21" (530mm) deep MetroMax Q shelves.

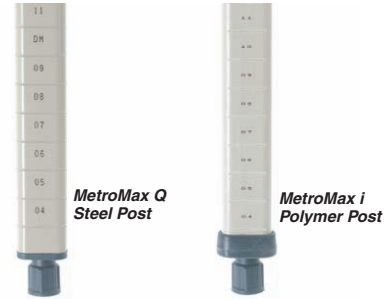
Fits Shelf (in.) (mm)		Model No.	Approx. Pkd. Wt. (lbs.) (kg)	
21x24	530x610	Q2124SM	0.35	0.16
21x30	530x760	Q2130SM	0.45	0.20
21x36	530x914	Q2136SM	0.50	0.23
21x42	530x1060	Q2142SM	0.60	0.27
21x48	530x1220	Q2148SM	0.70	0.32
21x54	530x1372	Q2154SM	0.80	0.36
21x60	530x1524	Q2160SM	0.90	0.41
21x72	530x1829	Q2172SM	1.00	0.45

METROMAX Q™ POLYMER AND STEEL SHELVING



Standard Interchangeable Posts

- MetroMax Q: Epoxy coated steel with Microban antimicrobial product protection.
- MetroMax i: Polymer with Microban antimicrobial product protection.
- Stationary posts include an adjustable leveling foot to compensate for uneven floors. Leveling foot can be adjusted 1" (25mm).
- When mounting a shelving unit to a dolly base, stationary posts are used.
- Special height cut posts are available. Consult your Metro representative.



STATIONARY POST WITH LEVELING FOOT							
Nominal Height (in.)	Actual Height* (mm)	MetroMax Q Steel Model No.	Approx. Pkd. Wt. (lbs.)	Approx. Pkd. Wt. (kg)	MetroMax i Polymer Model No.	Approx. Pkd. Wt. (lbs.)	Approx. Pkd. Wt. (kg)
13	370	MQ13PE	1.0	0.5	MX13P	0.5	0.2
27	685	MQ27PE	2.0	0.9	MX27P	0.9	0.4
33	875	MQ33PE	2.5	1.1	MX33P	1.0	0.5
54	1370	MQ54PE	4.0	1.8	MX54P	1.6	0.7
63	1585	MQ63PE	4.5	2.0	MX63P	1.8	0.8
74	1690	MQ74PE	5.5	2.5	MX74P	2.2	1.0
86	2195	MQ86PE	6.5	2.9	MX86P	2.5	1.1

POST FOR STEM CASTER							
Nominal Height (in.)	Actual Height* (mm)	MetroMax Q Steel Model No.	Approx. Pkd. Wt. (lbs.)	Approx. Pkd. Wt. (kg)	MetroMax i Polymer Model No.	Approx. Pkd. Wt. (lbs.)	Approx. Pkd. Wt. (kg)
13	370	MQ13UPE	1.0	0.5	MX13UP	0.5	0.2
27	685	MQ27UPE	2.0	0.9	MX27UP	0.9	0.4
33	875	MQ33UPE	2.5	1.1	MX33UP	1.0	0.5
54	1370	MQ54UPE	4.0	1.8	MX54UP	1.6	0.7
63	1585	MQ63UPE	4.5	2.0	MX63UP	1.8	0.8
70	1778	MQ70UPE	5.0	2.3			
74	1690	MQ74UPE	5.5	2.5	MX74UP	2.3	1.0
86	2195	MQ86UPE	6.5	2.9	MX86UP	2.5	1.4

Replacement Leveling Foot:
Model No. RPM3-FOOT

Replacement Post Cap for Steel Post:
Model No. RPMQS-POSTCAP

Replacement Post Cap for Polymer Post:
Model No. RPMXS-POSTCAP

Replacement MetroMax Q Wedges
Model No. MQ9985 Bag of 4



NOTE: Compatibility with existing Metro polymer mat shelving systems

- MQ9985 wedges are compatible with original MetroMax Q shelves and posts.
- The post centers on MetroMax Q have been changed to allow interchangeability with MetroMax i™ shelves. MetroMax Q shelves manufactured within or after April 2009 are not compatible with Q shelves made prior to April 2009.
- MetroMax Q is not compatible with original MetroMax manufactured prior to April 2009.
- Posts listed in above table (ex. MQ74PE, MX74PE) can be used with original MetroMax Q shelves made prior to April 2009.

Post Clamp

Adds stability by joining posts of two separate units together. With it, each unit is supported by four posts and buttressed by the adjacent unit.
Model No. 9994X



Foot Plate

Use to add stability to the shelving unit or to bolt units to the floor.
Model No. Zinc 9993Z
Model No. Stainless Steel 9993S



Stem Casters

A variety of stem casters are offered for MetroMax i™ mobile applications. Stem caster models include bumpers. See Catalog Sheet 11.20 for stem casters.

Load Rating: 3 x Stem Caster Load Rating, maximum — 900 lbs. (363kg) per stem caster cart.



9.21

MetroMax Q™ Polymer and Steel Shelving

Job _____



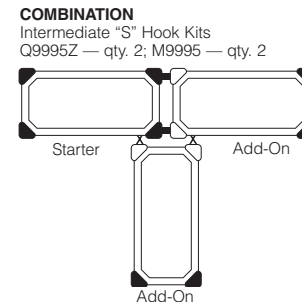
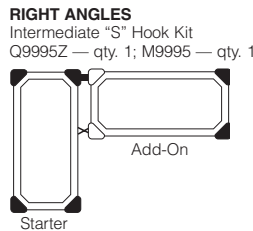
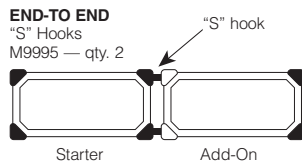
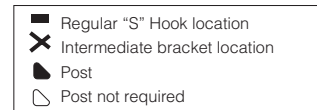
METROMAX Q™ POLYMER AND STEEL SHELVING

Starter and Add-On Units

- 4- and 5-tier models available. Consult the Metro catalog for models.
- Starter units: consist of shelves and (4) posts
- Add-on units: consist of shelves, (2) posts, and "S" Hooks (M9995)

"S" Hook: Used to "add on" one or multiple MetroMax Q™ storage systems while eliminating the cost of two posts per unit. Can be used to join units end-to-end, back-to-back, at right angles, etc. Two "S" hooks are required for each shelf. **Cat. No. M9995**

MetroMax Q™ Intermediate "S" Hook: Use when configuring MetroMax Q Starter and Add-On Units at right angles. **Model No. Q9995Z**



MetroMax Q™ Carts

- 4- and 5-tier models
- Grid shelf models
- Units consist of shelves, (4) posts, (2) swivel, and (2) swivel brake casters.
- Consult the Metro catalog for models.



All Metro Catalog Sheets are available on our Web Site: www.metro.com



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Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 127.0-B6 - DRAFT BEER SYSTEM POWER PACK (1 EA REQ'D)

Micro Matic MMPP4303-PKG

Pro-Line Power Pack Beer System, air cooled, 11.5 gallon sealed insulated glycol bath, digital thermostat, exterior sight glass, 350 ft max distance to tower, (2) gear pumps with 1/3 HP motors, 3/4 HP compressor, R134a, 208v/230, 10.6 amps, NEMA plug 6-15P, 20-amp service required, ETL

ACCESSORIES

Mfr	Qty	Model	Spec
Micro Matic	4	60703	Polar Flo 100% Propylene Glycol, 1 gallon, mix with 2-1/2 parts water
Micro Matic	1	PPR-2818	Power pack Rack, stainless steel
Micro Matic	1	ST1236-31	Liquid Thermometer, for walk-in coolers, mounting bracket, NSF
Micro Matic	1	MV035	In-Line Leak Detector
Micro Matic	1	942B	Gas Regulator, double gauge, high pressure, CO2 primary
Micro Matic	1	942BN	Gas Regulator, double gauge, high pressure, nitrogen primary
Micro Matic	1	MM200	Pro-Line Gas Blender, double blending panel wall mount, preset pressure, blends 25% CO2/75% N2 & 70% CO2/30% N2
Micro Matic	4	83215	Secondary Regulator Panel Kit, includes: (2) pressure, (2) products, gas hoses & beer lines, stainless steel wall brackets
Micro Matic	2	83115	Secondary Regulator Panel Kit, includes: (1) pressure, (1) product, gas hoses & beer lines, stainless steel wall bracket
Micro Matic	1	IK-5	Dispense System Installation Kit, 5/16", glycol cooled, includes: 30-stepless clamps (123SL) 30-stepless clamps (140SL) 20-single ear clamps (1314) 30-single ear clamps (1317) 10-1/4" stainless steel tailpiece (526ES) 10-stainless steel splicer, 1/4" x 3/16" (SSS-BE) 8-stainless steel splicer 3/8" x 3/8" (SSS-C2) 2-stainless steel elbow 3/8" x 3/8" (SSE-C2) 4-stainless steel U-bend, 3" L (SSU-C2) 1-vinyl hose 3/16" O.D. (547C600) 1-braided vinyl hose, 3/8" I.D. (550WD600C) 12-pre-wrapped glycol lines (CDI-GLY-2) 1-2" barrier tape (CDI-TAPE-2) 1-2" foil tape (ES-2FT) 1-2" foam insulation tape (ES-IT30) 1- 2" moisture tape, (ES-ST) 1- 1-7/8" O/D x 1/2" wall (ES-FR178) 1- 1/2" I.D. x 1/2" wall (ES-I1L)
Micro Matic	10	PRO-MAX-1	PRO-MAX FOB Detector, wall mount, 3"W x 2-3/4"D x 6-1/2"H, stainless steel construction
Micro Matic	22	170SL	Stepless Clamp, 5/16", vinyl hose

Micro Matic	1	PM1-2-DK	PRO-MAX Drain Installation Kit, for use with PRO-MAX-1 or PRO-MAX-2
Micro Matic	2	WD-023	T Hose, 1/4" ID hose, plastic
Micro Matic	10	7485E-S	Keg Coupler - D System, tap with black lever handle, stainless steel body & handle fork
Micro Matic	230	CDI1034-X	GEN-X® Trunk Line, for beer system, (10) 3/8" I.D. Brewmaster II barrier product lines, (4) 3/8" I.D. polyethylene glycol lines, 37.5 oz. beer per 50 ft, Black Diamond® jacket
Micro Matic	1	ES-ST	Tape, 2", moisture strapping
Micro Matic	1	ES-2FT	Tape, 2", aluminum foil
Micro Matic	2	CDI-TAPE-2	Tape, 2", PVC barrier
Micro Matic	2	ES-IT30	Foam Insulation Tape, 1/8" thick x 2" wide x 30 ft

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	208	60	1	Cord & Plug		6-15P	10.6		3/4		
2											

ELECTRICAL 1 REMARKS

compressor hp

ELECTRICAL 2 REMARKS

2 gear pump hp (ea)

POWER PACK



DOUBLE STATION - COOLING DISTANCE 350'

- Engineered by beer-industry experts for performance and value.
- Digital thermostat for accurate glycol bath temperature.
- Expanded urethane foam insulates cabinet to maintain glycol temperature and minimize condensation.
- Exterior sight glass to verify glycol bath level.



MMPP4303-PKG



MMPP4303-PKG-WC

Shown without cover



6-15P



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3/4 HP COMPRESSOR

Specifications

Micro Matic reserves the right to change specifications without notice.

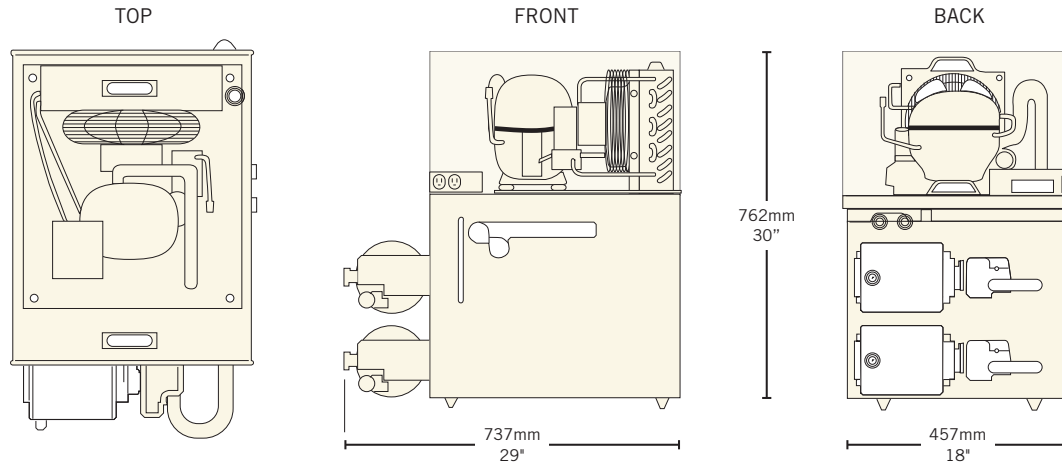


Part No.	Description	Shipping Weight	Box Dimensions
□ MMPP4303-PKG	Air Cooled	80 kg	787mm L x 533mm W x 813mm H
		175 lbs	31"L x 21"W x 32"H
□ MMPP4303-PKG-WC	Water Cooled	80 kg	787mm L x 533mm W x 813mm H
		175 lbs	31"L x 21"W x 32"H

Operating Performance

Compressor	3/4 HP	Water Cooled Model	
BTU per hour	5,100	Water Inlet & Outlet Fitting	Female 3/8" NPT
Plug Type (NEMA #)	6-15P	Minimum Water Pipe Size	3/8"
Voltage	208/230	Inlet Water Pressure	Less than 80 PSIG
Running	10.6A	Water Usage	.3 GPM. Water is only used when the temperature of the condenser rises high enough to open the cooling inlet valve. This is approximately 40% of the operating time depending on ambient temperature and usage.
Refrigerant	R-134a	Condenser Inlet Water Temperature	75°F
Charge	0.45 kg (16 oz)	Maximum Outlet Water Temperature	95°F to minimize water scaling with the condenser.
Bath Capacity	43.5 litre (11.5 Gallons)		
Pump Type	Vane		
Inlet Barb	9.52mm (3/8")		
Outlet Barb	9.52mm (3/8")		

Dimensions



MICRO MATIC
 Toll-Free: 1-866-327-4159
www.micromatic.com

West
 19791 Bahama St.
 Northridge, CA 91324
 Tel. (818) 701-9765
 Fax. (818) 701-9844

Central
 10726 North Second St.
 Machesney Park, IL 61115
 Tel. (815) 968-7557
 Fax. (815) 968-0363

Southeast
 2364 Simon Ct.
 Brooksville, FL 34604
 Tel. (352) 799-6331
 Fax. (352) 796-2429

Northeast
 4601 Saucon Creek Rd.
 Center Valley, PA 18034
 Tel. (610) 625-4464
 Fax. (610) 625-4466



High Pressure Regulator

Double Gauge CO₂

- Use with on-site gas blenders for best performance.
- Regulates output pressure up to 110 psig.
- Forged brass and die cast for durability, flow control inlet nipple filter.
- Built-in safety, pressure relief valve (PRV) releases at 115-125 PSI.



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Job Number: _____
Hyatt SF Embarcadero.MAIN CONTRACT PLUS

Location: _____
Myers Restaurant Supply

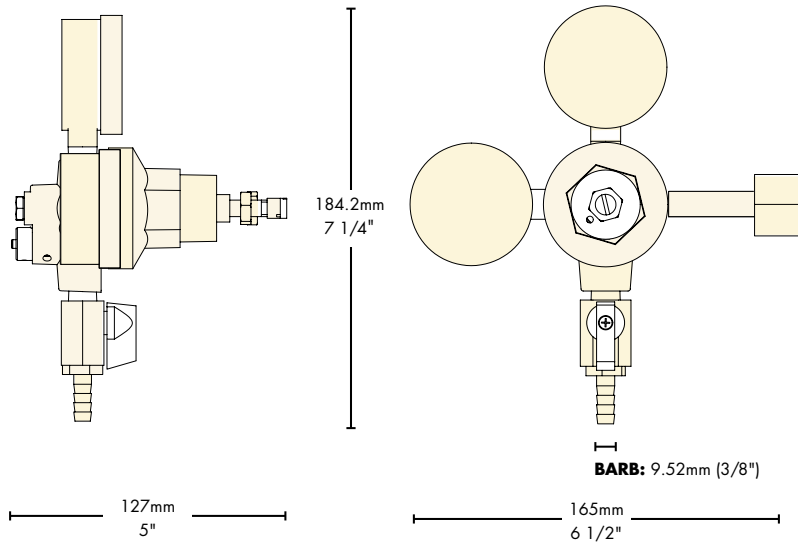
Page: 339

Specifications

Micro Matic reserves the right to change specifications without notice. **AUTOQUOTES**

Part No.	Description	Shipping Weight	Box Dimensions
<input type="checkbox"/> 942B	High Pressure CO2 Regulator	1 kg	305mm L x 254mm W x 153mm H
		3 lbs	12"L x 10"W x 6"H

Dimensions



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High Pressure Regulator

Double Gauge Nitrogen

- Use with on-site gas blenders for best performance.
- Regulates output pressure up to 110 psig.
- Forged brass and die cast for durability, flow control inlet nipple filter.
- Built-in safety, pressure relief valve (PRV) releases at 115-125 PSI.



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Job Number: _____
Hyatt SF Embarcadero.MAIN CONTRACT PLUS

Location: _____
Myers Restaurant Supply

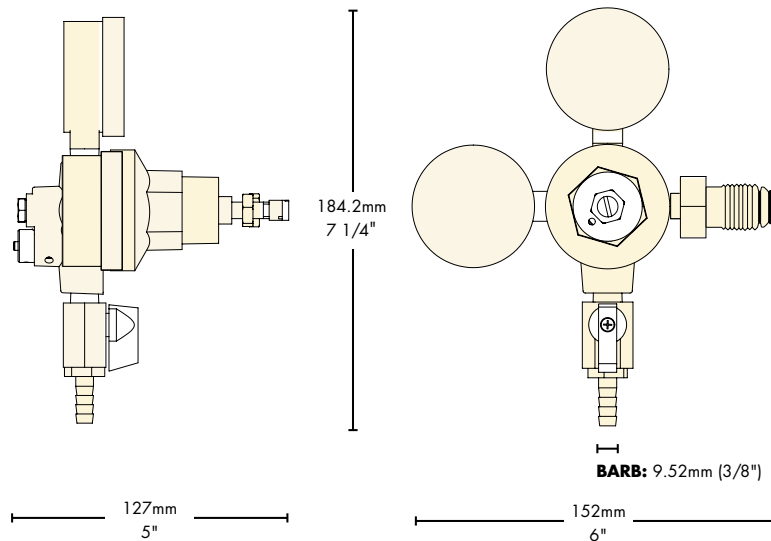
Page: 341

Specifications

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Part No.	Description	Shipping Weight	Box Dimensions
<input type="checkbox"/> 942BN	High Pressure Nitrogen Regulator	1 kg	305mm L x 254mm W x 152mm H
		3 lbs	12"L x 10"W x 6"H

Dimensions



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Gas Blender

Double Blend: Ales/Lagers & Stouts

- On-site accurate blending of CO2 and Nitrogen gases.
- Save money by not purchasing expensive premixed cylinders.
- Save labor by not changing cylinders.
- Increase profits by serving a consistent perfect pint.



MM200

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Job Number: _____
Hyatt SF Embarcadero.MAIN CONTRACT PLUS

Location: _____
Myers Restaurant Supply

Page: 343

Specifications

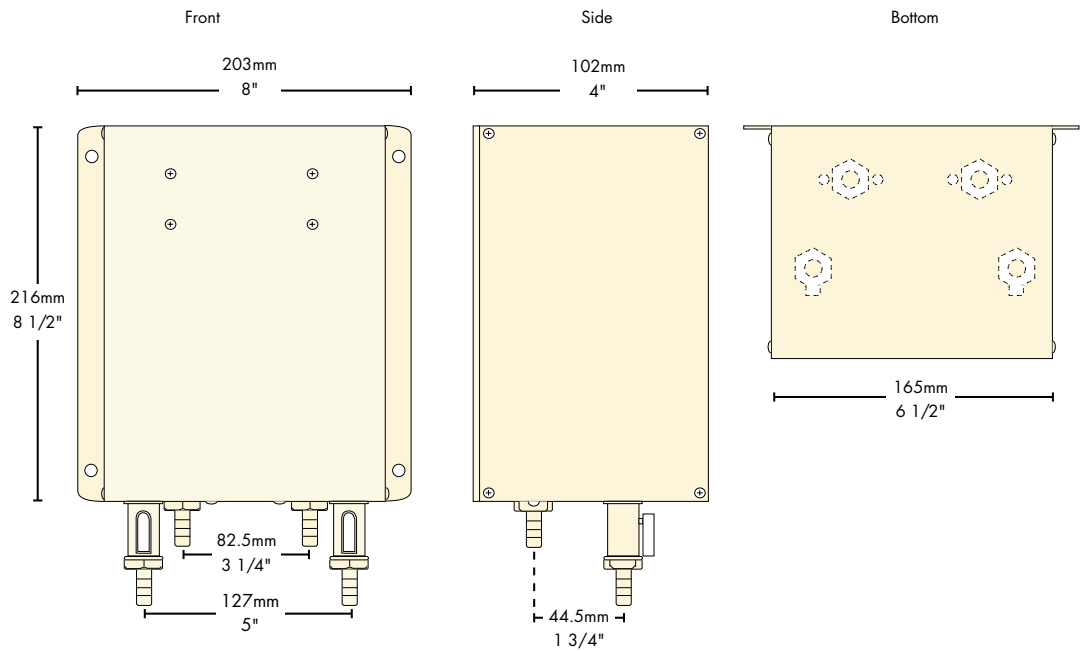
Micro Matic reserves the right to change specifications without notice. **AUTOQUOTES**

Part No.	Description	Shipping Weight	Box Dimensions
<input type="checkbox"/> MM200	Ales/Lagers: 70% CO ₂ /30% N ₂	4 kg	406mm L x 305mm W x 229mm H
	Stouts: 25% CO ₂ /75% N ₂	8 lbs	16"L x 12"W x 9"H

Performance

Inlet Barb:	9.52mm (3/8")
Outlet Barb:	9.52mm (3/8")
Outlet Pressure:	Factory preset at 3.45 bar (50 psi), non-adjustable
Accuracy and Flow Range:	2% of full scale or better within the flow range of .4 to 40 liters per minute (.85 to 85 cubic feet per hour.)

Dimensions



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Regulator Panel Kit



2 Keg


- Present an organized walk-in cooler.
- Fast installation with pre-assembled panels.
- Dial in specific gas pressure for each keg.
- The purity of stainless steel fittings at all beer contact points.



83215

Features

 Regulators Listed by Underwriters Laboratories.

 Stainless Steel beer contact for the pure taste of fresh draft beer.

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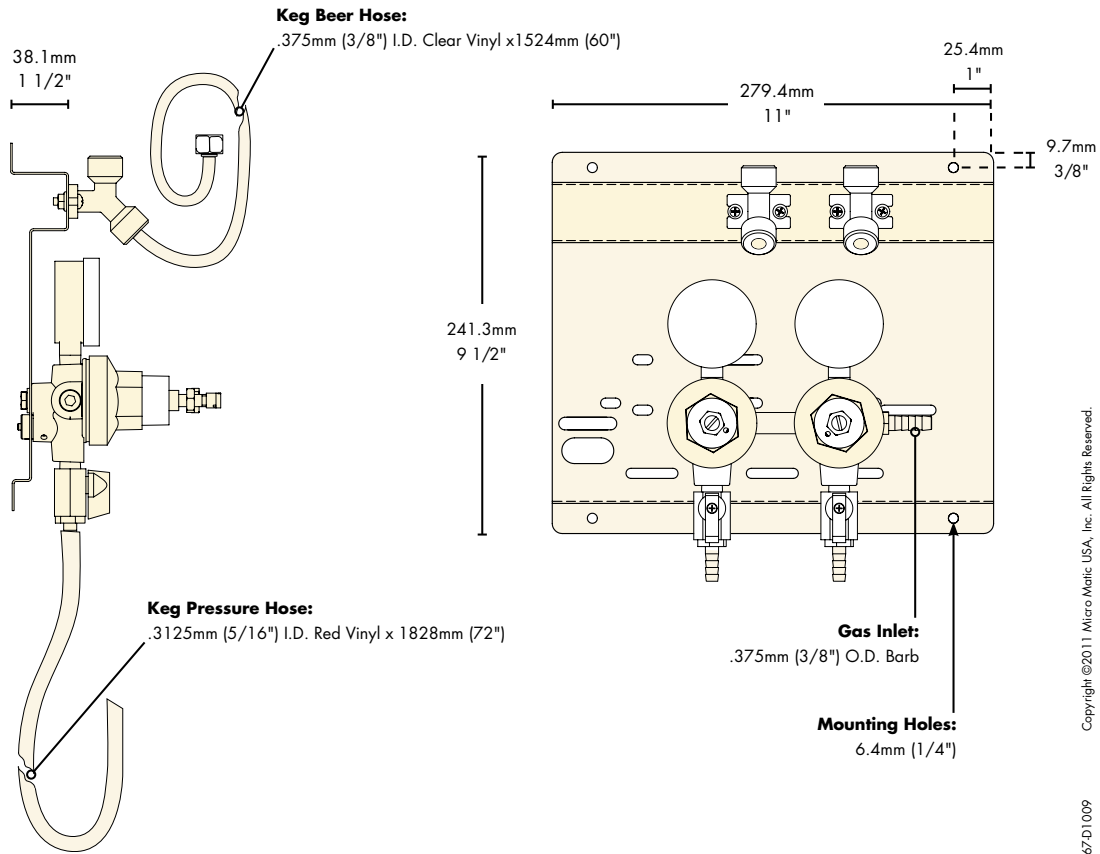
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Specifications

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Part No.	Description	Shipping Weight	Box Dimensions
83215	2 Secondary Regulator / 2 Keg	5 kg 11 lbs	406mm L x 356mm W x 229mm H 16"L x 14"W x 9"H

Dimensions



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001.67-D 1009



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Regulator Panel Kit



1 Keg


- Present an organized walk-in cooler.
- Fast installation with pre-assembled panels.
- Dial in specific gas pressure for each keg.
- The purity of stainless steel fittings at all beer contact points.



83115

Features

 Regulator Listed by Underwriters Laboratories.

 Stainless Steel beer contact for the pure taste of fresh draft beer.

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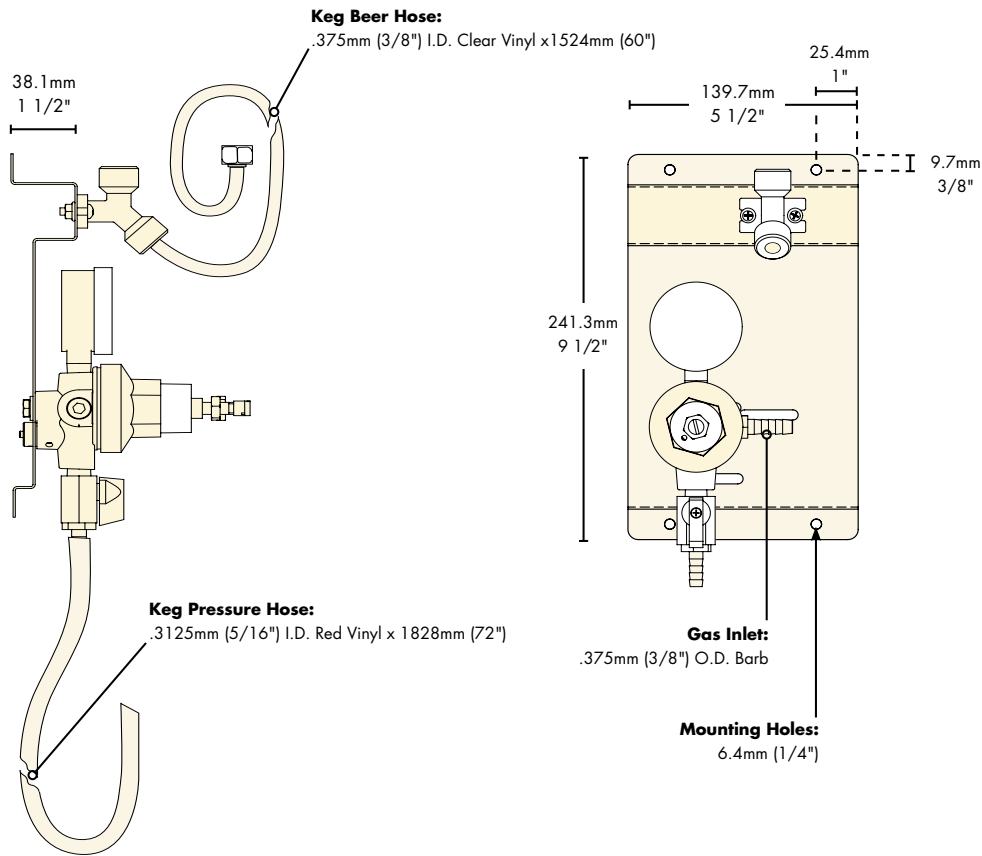
1 (866) 327-4159

Specifications

Micro Matic reserves the right to change specifications without notice. **AUTOQUOTES**

Part No.	Description	Shipping Weight	Box Dimensions
83115	1 Secondary Regulator / 1 Keg	3 kg	153mm L x 254mm W x 203mm H
		6 lbs	6"L x 10"W x 8"H

Dimensions



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PRO-MAX (FOB DETECTOR)

STAINLESS STEEL



- PRO-MAX FOB (Foam On Beer) Detector is essential for all long draw beer lines.
- Eliminate foam and wasted beer when a keg is emptied.
- Replace the keg, reset the FOB, and beer is flowing again.
- Stainless steel contact with the beer for the ultimate in draft purity.



PRO-MAX-1

S Stainless Steel for improved hygiene and durability.

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PRO-MAX-1 STAINLESS STEEL

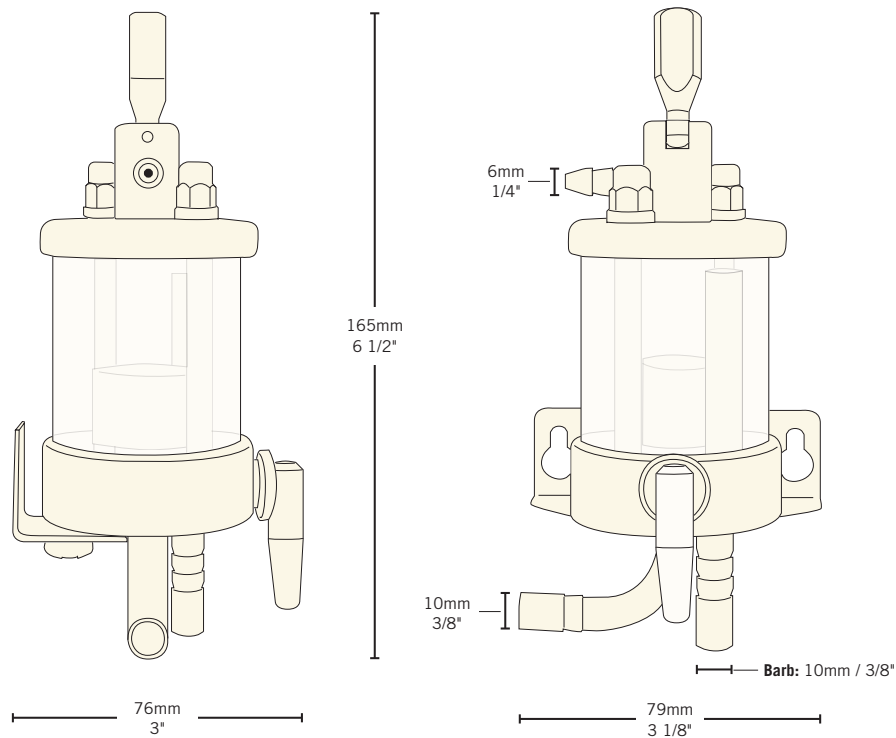
Specifications

Micro Matic reserves the right to change specifications without notice.



Part No.	Description	Shipping Weight	Box Dimensions
□ PRO-MAX-1	Stainless Steel	2 kg	356mm L x 203mm W x 102mm H
		3 lbs	14"L x 8"W x 4"H

Dimensions



MICRO MATIC
 Toll-Free: 1-866-327-4159
www.micromatic.com

West
 19791 Bahama St.
 Northridge, CA 91324
 Tel. (818) 701-9765
 Fax. (818) 701-9844

Central
 10726 North Second St.
 Machesney Park, IL 61115
 Tel. (815) 968-7557
 Fax. (815) 968-0363

Southeast
 2364 Simon Ct.
 Brooksville, FL 34604
 Tel. (352) 799-6331
 Fax. (352) 796-2429

Northeast
 4601 Saucon Creek Rd.
 Center Valley, PA 18034
 Tel. (610) 625-4464
 Fax. (610) 625-4466

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Trunk Line

10 Product - 3/8" I.D.

- Dependable delivery of cold beer from walk-in to tower.
- Black Diamond is 15% more thermally efficient than traditional tape jacket.
- Brewery Approved tubing.
- Color coded lines for easy identification.



Features

 Standard 51 Listed
Food Equipment Materials

www.micromatic.com 1 (866) 327-4159

Job Number: _____
Hyatt SF Embarcadero.MAIN CONTRACT PLUS

Location: _____
Myers Restaurant Supply

Page: 351

Specifications

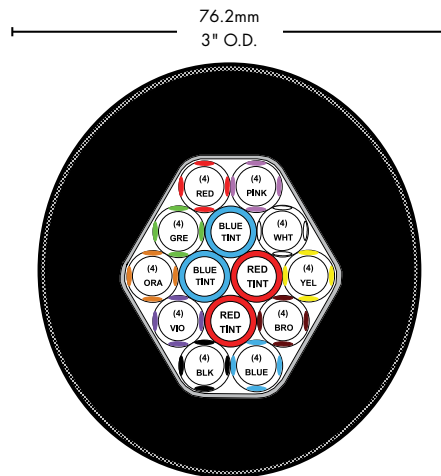
Micro Matic reserves the right to change specifications without notice. **AUTOQUOTES**

Part No.	Description	Shipping Weight	Box Dimensions
<input type="checkbox"/> CDI1034	10 Product Lines/4 Glycol Lines	.27 kg (per 305mm)	TBD
		.60 lbs (per foot)	TBD

Performance

Product Lines	9.5mm I.D. (3/8" I.D.) Brewery Approved Brewmaster II Barrier Tubing
Glycol Cooling Lines	9.5mm I.D. x 12.7mm O.D. (3/8" I.D. x 1/2" O.D.) Polyethylene Tubing
	Outgoing: Blue Color Coded
	Return: Red Color Coded
Moisture Barrier Wrap	Food Quality Barrier Film
Cold Transfer Wrap	Aluminum Foil
Insulation	19mm (3/4") Closed Cell
Black Diamond® Jacket	15% more thermally efficient than tape. Braiding reinforced, resistant to tearing
Exterior Marks	Sequential Foot Marking, Every 610mm (2 Feet)
Fire Rating	Class 1 - Self extinguishing to BS3924, Class 1 when applied to insulation.
Certification	NSF/ANSI Standard 51 Food Equipment Materials.

Dimensions



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000150D00312



Toll Free: 1-(866) 327-4159

West	Central	Southeast	Northeast
19791 Bahama Street Northridge, CA 91324 Tel. (818) 701-9765 Fax. (818) 701-9844	10726 North Second Street Machesney Park, IL 61115 Tel. (815) 968-7557 Fax. (815) 968-0363	2364 Simon Court Brooksville, FL 34604 Tel. (352) 799-6331 Fax. (352) 796-2429	4601 Saucon Creek Road Center Valley, PA 18034 Tel. (610) 625-4464 Fax. (610) 625-4466



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 128.0 - KEG RACK (1 EA REQ'D)

New Age NS933

Keg Rack, 60"W x 18"D x 76"H, (6) keg capacity, (3) shelves, "T"-Bar shelves, aluminum construction, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
New Age	1		Lifetime warranty against rust & corrosion, 5 year construction warranty, std.



New Age Industrial Corp., Inc.
PO Box 520 • 16788 US Hwy 36 • Norton, Kansas 67654
Phone: 800-255-0104 • Fax: (877)-877-7687 • www.NewAgeIndustrial.com

Job: _____

Item: _____

Quantity: _____

Keg Stackers



Model #NS933

Built To Withstand The Impact Shock Of Dropped Kegs

These heavy duty aluminum units store 1/4 and 1/2 barrels (kegs) of beer as well as dry general storage.

Made similar to our T-Bar Series shelves, these shelves are extra-reinforced for the added abuse associated with handling kegs.

Unlike most wire shelves, these units have easy-to-clean flat surfaces that aid in the easy-on and easy-off of smaller heavy product.

Approved for use in freezers, displays, as well as packaging and storage areas, these heavy duty all welded aluminum racks keep product organized and off of the floor while providing adequate air flow.

Adjustable

Fully adjustable shelves can be adjusted to fit your specific requirements. Units assemble in minutes with only an allen wrench (provided).

Aluminum posts are marked in 2" increments for easy leveling with all ends capped.

Guaranteed To Last

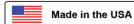
Guaranteed to last, each rack carries a Lifetime Guarantee against rust and corrosion as well as a Five-Year Guarantee against material defects and workmanship.

NSF Certified. - Excluding #31842TT7, #NS475, #95410 & #1872UB.



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New Age Industrial Corp., Inc.
 PO Box 520 • 16788 US Hwy 36 • Norton, Kansas 67654
 Phone: 800-255-0104 • Fax: (877)-877-7687 • www.NewAgeIndustrial.com

Job: _____

Item: _____

Quantity: _____

Keg Stackers

MATERIAL:

- Framework for the shelves is constructed out of 1½" x 2¾" x .070" wall tubing.
- Laterals are constructed out of 1¼" x 2¼" x .100" wall T-Bar.
- Complete units come with posts that are constructed out of 1½" Diameter pipe.

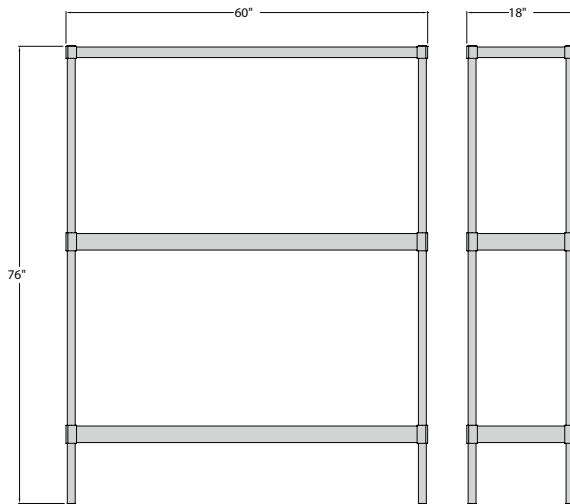
GUARANTEE:

- Lifetime Guarantee against rust and corrosion.
- Five-Year Guarantee against workmanship and material defects.

Model No.	Size D-H-L	½-Barrel Cap.	No. Shelves	Ship Wt.
COMPLETE UNITS				
31842TT7	18" x 76" x 42"	4	3	45#
NS933	18" x 76" x 60"	6	3	66#
NS475	18" x 76" x 72"	8	3	73#
1288	18" x 76" x 80"	8	3	78#
1289 *	18" x 76" x 93"	10	3	93#
KEG SHELVES ONLY—Posts (see below) **Customize Your Own Units**				
94273	18" x 3" x 60"	3	1	14.5#
95410	18" x 3" x 72"	4	1	17#
94274	18" x 3" x 80"	4	1	19#
94275 *	18" x 3" x 93"	5	1	23#
WALL PROTECTORS - Not NSF Approved.				
94029	18" x 2" x 60"			7.5#
1872UB	18" x 2" x 72"			6#
94030	18" x 2" x 80"			9#
94031 *	18" x 2" x 93"			10#

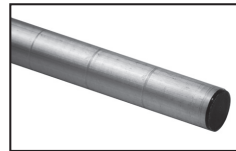
* 93" Shelves Require Six Posts.

#31842TT7, #NS475, #95410 & #1872UB Are Not NSF Approved.



#NS933

Posts



Model No.	Length	Ship Wt.
12P	12"	6#
34P	34"	2#
48P	48"	3#
54P	54"	3#
60P	60"	3#
68P	68"	4#
72P	72"	4#
76P	76"	4#
84P	84"	5#

Capped aluminum pipe (1½" o.d.).
 Marked in 2" increments.

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Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 129.0 - KEG RACK (1 EA REQ'D)

New Age 1288

Keg Rack, 80"W x 18"D x 76"H, (8) keg capacity, (3) shelves, "T"-Bar shelves, aluminum construction, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
New Age	1		Lifetime warranty against rust & corrosion, 5 year construction warranty, std.



New Age Industrial Corp., Inc.
PO Box 520 • 16788 US Hwy 36 • Norton, Kansas 67654
Phone: 800-255-0104 • Fax: (877)-877-7687 • www.NewAgeIndustrial.com

Job: _____

Item: _____

Quantity: _____

Keg Stackers



Model #NS933

Built To Withstand The Impact Shock Of Dropped Kegs

These heavy duty aluminum units store ¼ and ½ barrels (kegs) of beer as well as dry general storage.

Made similar to our T-Bar Series shelves, these shelves are extra-reinforced for the added abuse associated with handling kegs.

Unlike most wire shelves, these units have easy-to-clean flat surfaces that aid in the easy-on and easy-off of smaller heavy product.

Approved for use in freezers, displays, as well as packaging and storage areas, these heavy duty all welded aluminum racks keep product organized and off of the floor while providing adequate air flow.

Adjustable

Fully adjustable shelves can be adjusted to fit your specific requirements. Units assemble in minutes with only an allen wrench (provided).

Aluminum posts are marked in 2" increments for easy leveling with all ends capped.

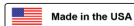
Guaranteed To Last

Guaranteed to last, each rack carries a **Lifetime Guarantee** against rust and corrosion as well as a **Five-Year Guarantee** against material defects and workmanship.

NSF Certified.



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Distributed by:



New Age Industrial Corp., Inc.
 PO Box 520 • 16788 US Hwy 36 • Norton, Kansas 67654
 Phone: 800-255-0104 • Fax: (877)-877-7687 • www.NewAgeIndustrial.com

Job: _____

Item: _____

Quantity: _____

Keg Stackers

MATERIAL:

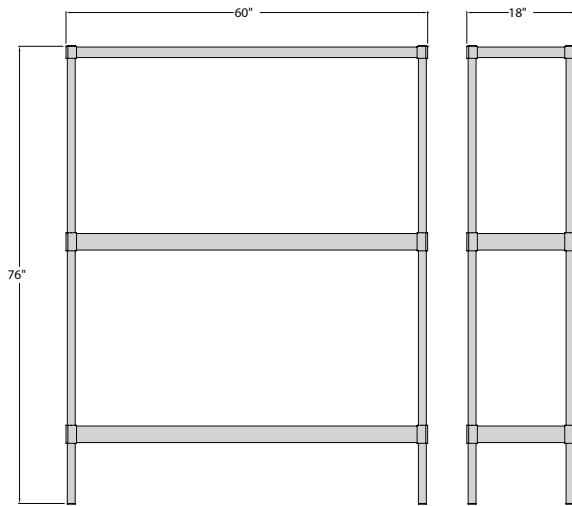
- Framework for the shelves is constructed out of 1½" x 2¾" x .070" wall tubing.
- Laterals are constructed out of 1¼" x 2¼" x .100" wall T-Bar.
- Complete units come with posts that are constructed out of 1½" Diameter pipe.

GUARANTEE:

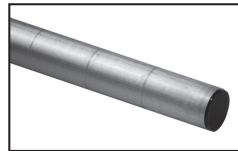
- Lifetime Guarantee against rust and corrosion.
- Five-Year Guarantee against workmanship and material defects.

Model No.	Size D-H-L	½-Barrel Cap.	No. Shelves	Ship Wt.
COMPLETE UNITS				
31842TT7	18" x 76" x 42"	4	3	45#
NS933	18" x 76" x 60"	6	3	66#
NS475	18" x 76" x 72"	8	3	73#
1288	18" x 76" x 80"	8	3	78#
1289 *	18" x 76" x 93"	10	3	93#
KEG SHELVES ONLY—Posts (see below) **Customize Your Own Units**				
94273	18" x 3" x 60"	3	1	14.5#
95410	18" x 3" x 72"	4	1	17#
94274	18" x 3" x 80"	4	1	19#
94275 *	18" x 3" x 93"	5	1	23#
WALL PROTECTORS - Not NSF Approved.				
94029	18" x 2" x 60"			7.5#
1872UB	18" x 2" x 72"			6#
94030	18" x 2" x 80"			9#
94031 *	18" x 2" x 93"			10#

* 93" Shelves Require Six Posts.
 #31842TT7, #NS475, #95410 & #1872UB Are Not NSF Approved.



Posts



Model No.	Length	Ship Wt.
12P	12"	6#
34P	34"	2#
48P	48"	3#
54P	54"	3#
60P	60"	3#
68P	68"	4#
72P	72"	4#
76P	76"	4#
84P	84"	5#

Capped aluminum pipe (1½" o.d.).
 Marked in 2" increments.

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Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 130.0 - S/S CHEF'S COUNTER (1 EA REQ'D)

Fabricated CUSTOM

S/S Counter, includes [5] remote refrigerated cold pans with night covers, [4] remote refrigerated bases, double overshef, and utility chases. Specs & dimensions per approved drawings.

The cutsheet for this item can be viewed on item 1.0

ACCESSORIES

Mfr	Qty	Model	Spec
OWNER	1	CONCRETE CURB	Concrete Curb.

Description: S/S CHEF'S COUNTER

Notes: S/S Counter, includes [5] remote refrigerated cold pans with night covers, [4] remote refrigerated bases, double overshef, and utility chases. Specs & dimensions per approved drawings.



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 130.1 - REMOTE CONDENSER UNIT (1 EA REQ'D)

Custom CUSTOM

Remote Condenser Unit, for Chef's Counter (line item 130.0), 1.5 H.P., water cooled, med temp

Priced with line item 125.1.

<Included>

The cutsheet for this item can be viewed on item 1.0

Description: REMOTE CONDENSER UNIT

Notes: Remote Condenser Unit, for Chef's Counter (line item 130.0), 1.5 H.P., water cooled, med temp

Priced with line item 125.1.



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 130.2 - REMOTE CONDENSER UNIT (1 EA REQ'D)

Custom CUSTOM

Remote Condenser Unit, for Chef's Counter (line item 130.0), 2.0 H.P., water cooled, low temp

Priced with line item 125.1.

<Included>

The cutsheet for this item can be viewed on item 1.0

Description: REMOTE CONDENSER UNIT

Notes: Remote Condenser Unit, for Chef's Counter (line item 130.0), 2.0 H.P., water cooled, low temp

Priced with line item 125.1.



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 131.0 - MICROWAVE OVEN (2 EA REQ'D)

OWNER

Microwave Oven.

<Existing>

The cutsheet for this item can be viewed on item 1.0

By Owner

Description: MICROWAVE OVEN

Notes: Microwave Oven.



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 132.0 - CONVEYOR TOASTER (1 EA REQ'D)

Star QCS1-350

QUIK-SHIP Holman® QCS® Conveyor Toaster, compact, electric, horizontal conveyor, 1-1/2" product opening, 10"W belt (2 slices), 3-3/8"L load-up, attached load-up tray, heated holding bin/unload chute, quartz sheathed heaters, 350 slices per hour

The cutsheet for this item can be viewed on item 11.0

ACCESSORIES

Mfr	Qty	Model	Spec
Star	1		1 year parts & labor warranty, standard
Star	1		120v/60/1-ph, 1.6kw, 13.8 amps, NEMA 5-15P

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	60	1	Cord & Plug		5-15P		1.6			



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 133.0-B5 - HEAT LAMP (3 EA REQ'D)

Hatco GRAHL-48D3

Glo-Ray® Infrared Foodwarmer, high wattage, tubular metal heater rod with lights, double heater rod housing 3" spacing, aluminum construction, 2440 watts

ACCESSORIES

Mfr	Qty	Model	Spec
Hatco	3		120v/60/1-ph
Hatco	3	RMB-7P	Remote Control Enclosure, (1) toggle switch, (1) infinite switch, (1) indicator light (for 208 volt only)
Hatco	3	LEADS15	11'-15' Extended Electrical Leads (Not for retrofit)
Hatco	3	ADJ ANGLE-D	Adjustable angle bracket, (2) pair

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1								2.44			
2	120	60	1								



GLO-RAY® DUAL INFRARED FOODWARMERS WITH LIGHTS

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

Hatco Glo-Ray® Dual Infrared Foodwarmers with lights illuminate hot food products while safely holding them at optimum serving temperatures. Foods do not dry out or become discolored; even delicate dishes hold that "just-prepared" look. The Glo-Ray pre-focused heat pattern directs heat from a tubular element to bathe the entire holding surface.

FLEXIBILITY

The continuous aluminum housings, up to 12' (3658 mm) in width, are very strong and eliminate the danger of sagging.

The advanced Glo-Ray Dual Mounting feature allows side-by-side mounting of two warmers to provide a deeper holding area. A 3" or 6" (76 or 152 mm) spacer is available.

Toggle switches are standard with dual foodwarmers. When selecting infinite controls, they MUST be mounted remotely.

Remote control enclosures are available in several sizes, built in accordance with UL Standards to accommodate switches, indicator lights and wiring, ready for installation.

Optional sneeze guards that meet NSF Standards can be ordered for display areas and buffet lines. Made of shatterproof, easy-to-clean acrylic, they provide a safe food-serving environment.

All models are available in powdercoated *Designer* colors of Warm Red, Black, Gray Granite, White Granite, Navy Blue, Hunter Green, Antique Copper, or Gloss finishes of Gleaming Gold, Glossy Gray, Bold Black, Radiant Red, Brilliant Blue. The powdercoated surfaces provide durability and are easy to clean.

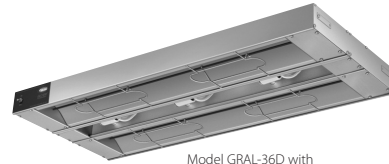
QUALITY

The following features assure the finest performance for years to come:

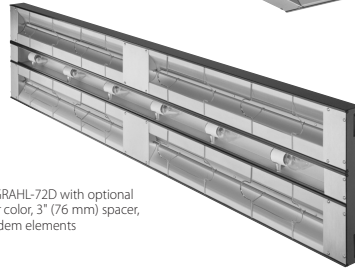
- Available in widths from 18" to 12' (457-3658 mm).
- Coated shatter-resistant incandescent lights enhance brilliant product display while safeguarding food from bulb breakage.
- Sturdy continuous aluminum housings eliminate sagging.
- Prefocused heat maintains safe serving temperatures longer without continuing to cook the food.
- Variety of models, configurations, colors, and accessories provide unlimited flexibility.



Model GRAHL-96D with optional *Designer* color, 3" (76 mm) spacer, and non-adjustable tubular stands



Model GRAL-36D with 3" (76 mm) spacer



Model GRAHL-72D with optional *Designer* color, 3" (76 mm) spacer, and tandem elements

Remote Control Enclosures



Model RMB-7L with infinite control



Model RMB-7D with optional *Designer* color



Model RMB-3F with toggle switch and indicator light



HATCO CORPORATION P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A.
 (800) 558-0607 • (414) 671-6350 • Fax (800) 543-7521 • Int'l. Fax (414) 671-3976
 www.hatcocorp.com • E-mail: equipsales@hatcocorp.com

Form No. GR-L-D Spec Sheet

Printed in U.S.A.
 June 2009

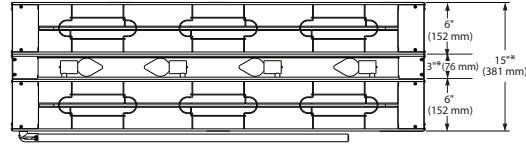
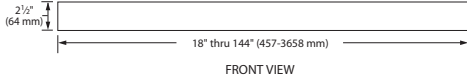
METAL SHEATHED ELEMENTS GUARANTEED AGAINST BURNOUT AND BREAKAGE FOR TWO YEARS.



GLO-RAY® DUAL INFRARED FOODWARMERS WITH LIGHTS

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

ITEM#



SPECIFICATIONS

Aluminum High Watt		Aluminum Standard Watt			
Model	Watt	Model	Watt	Width	Shipping Weight*
GRAHL-18D	820	GRAL-18D	620	18" (457 mm)	14 lbs. (6 kg)
GRAHL-24D	1120	GRAL-24D	820	24" (610 mm)	16 lbs. (7 kg)
GRAHL-30D	1440	GRAL-30D	1020	30" (762 mm)	19 lbs. (9 kg)
GRAHL-36D	1780	GRAL-36D	1330	36" (914 mm)	22 lbs. (10 kg)
GRAHL-42D	2080	GRAL-42D	1530	42" (1067 mm)	25 lbs. (11 kg)
GRAHL-48D	2440	GRAL-48D	1840	48" (1219 mm)	29 lbs. (13 kg)
GRAHL-54D	2740	GRAL-54D	2090	54" (1372 mm)	33 lbs. (15 kg)
GRAHL-60D	3100	GRAL-60D	2400	60" (1524 mm)	37 lbs. (17 kg)
GRAHL-66D	3420	GRAL-66D	2620	66" (1676 mm)	39 lbs. (18 kg)
GRAHL-72D	3810	GRAL-72D	2910	72" (1829 mm)	42 lbs. (19 kg)
GRAHL-84D	4520	GRAL-84D	3420	84" (2134 mm)	47 lbs. (21 kg)
GRAHL-96D	5280	GRAL-96D	3930	96" (2438 mm)	56 lbs. (25 kg)
GRAHL-108D	5540	GRAL-108D	4240	108" (2743 mm)	64 lbs. (29 kg)
GRAHL-120D	6200	GRAL-120D	4800	120" (3048 mm)	72 lbs. (33 kg)
GRAHL-132D	6900	GRAL-132D	5300	132" (3353 mm)	79 lbs. (36 kg)
GRAHL-144D	7620	GRAL-144D	5820	144" (3658 mm)	86 lbs. (39 kg)

- Does not include RMB.
- ▼ When using an infinite control with 120 volt model, add tandem element charge, cord not available.
- ▲ 120 volt models require additional switches and tandem (end-to-end) elements, see tandem option for additional charges.
- ♣ Available with RMB or remote switch only. Consult factory for additional charges.
- * 120 volt models not available.

DIMENSIONS

18"-144"W x 15" or 18"D x 2.5"H (457-3658 x 381 or 457 x 64 mm).

VOLTAGE

120, 120/208 and 120/240, single phase. Export voltages available.

REMOTE CONTROL ENCLOSURES

Model	Width	Toggle Switches
RMB-3	5.5" (140 mm)	2 Maximum
RMB-7	9" (229 mm)	4 Maximum
RMB-14	14" (356 mm)	6 Maximum
RMB-16	16" (406 mm)	3 Maximum
RMB-20	20" (508 mm)	3 Maximum

ONE REMOTE CONTROL ENCLOSURE PER FOODWARMER.

MOUNTING REQUIREMENTS

Recommended Mounting Height –
Standard Watt: 10"-14" (254-356 mm)
High Watt: 14"-18" (356-457 mm)

MINIMUM SPACING

May not be installed in combustible surroundings.
Non-combustibles: 1" (25 mm) above, 10" (254 mm) below.
Must be installed in pass-through area. Units with remote switches may be installed 3" (76 mm) from a non-combustible back wall, 8" (203 mm) to surface below, and flush to an overshelf. Maximum 10" (254 mm) setback from the front of an overshelf.

OPTIONS (NOT FOR RETROFIT)

- Designer Colors: Warm Red, Black, Gray Granite, White Granite, Navy Blue, Hunter Green, Antique Copper
- Gloss Finishes: Gleaming Gold, Glossy Gray, Bold Black, Radiant Red, Brilliant Blue
- 3" or 6" (76 or 152 mm) Spacer
- Indicator Light (Remote only)
- Tandem Element (End-to-end)
- Sneeze Guard
- Incandescent Lights
- Halogen Bulbs in lieu of Standard Display Lights
- Extended Electrical Leads
- Bright Annealed Lamp Reflector

- Remote Infinite Control†
 - Remote Control Enclosure
 - Adjustable Tubular Stands 10"-14" (254-356 mm)
 - Non-Adjustable Tubular Stands 10", 12", 14", or 16" (254, 305, 356, or 406 mm) – Available in Designer colors
- † Maximum of 12.2 amps. Consult factory if rating of single element at 120 volts exceeds 1400 watts.

ACCESSORIES

- Adjustable Angle Brackets (Provides 1" – 2" (25-51 mm) clearance above unit)
- Chain Suspension

PRODUCT SPECS

Dual Infrared Foodwarmer

The Dual Infrared Foodwarmer with lights shall be a Glo-Ray®, manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A. With 24/7 parts and service assistance (U.S. and Canada only), 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.

**HATCO CORPORATION P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A. • (800) 558-0607 • (414) 671-6350
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Form No. GR-L-D Spec Sheet

Printed in U.S.A.
June 2009



GLO-RAY® DUAL INFRARED FOODWARMERS

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

Hatco Glo-Ray® Dual Infrared Foodwarmers safely keep all hot foods at optimum serving temperatures longer. Foods do not dry out or become discolored; even delicate dishes hold that "just-prepared" look. The Glo-Ray pre-focused heat pattern directs heat from a tubular element to bathe the entire holding surface.

FLEXIBILITY

The continuous aluminum housings, up to 12' (3658 mm) in width, are very strong and eliminate the danger of sagging.

The advanced Glo-Ray Dual Mounting feature allows side-by-side mounting of two or more warmers to provide a deeper holding area. A 3" or 6" (76 or 152 mm) spacer is available as well as shatter-resistant incandescent lights that illuminate the warming area.

Toggle switches are standard with dual foodwarmers. When selecting infinite controls, they MUST be mounted remotely.

Remote control enclosures are available in several sizes, built in accordance with UL Standards to accommodate switches, indicator lights and wiring, ready for installation.

Optional sneeze guard that meet NSF Standards can be ordered for display areas and buffet lines. Made of shatterproof, easy-to-clean acrylic, they provide a safe food-serving environment.

All models are available in powdercoated Designer colors of Warm Red, Black, Gray Granite, White Granite, Navy Blue, Hunter Green, Antique Copper, or Gloss finishes of Gleaming Gold, Glossy Gray, Bold Black, Radiant Red, Brilliant Blue. The powdercoated surfaces provide durability and are easy to clean.

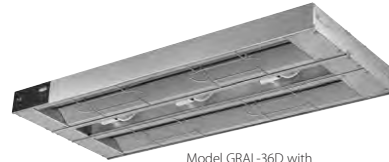
QUALITY

The following features assure the finest performance for years to come:

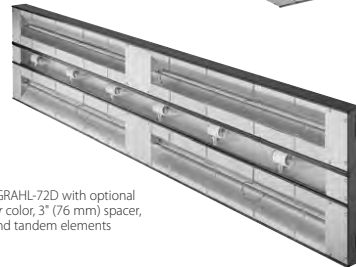
- Available in widths from 18" to 12' (457-3658 mm).
- Sturdy continuous aluminum housings eliminate sagging.
- Pre-focused heat maintains safe serving temperatures longer without continuing to cook the food.
- Variety of models, configurations, colors, and accessories provide unlimited flexibility.
- Optional coated shatter-resistant incandescent lights enhance brilliant product display while safeguarding food from bulb breakage.



Model GRA-36D with 3" (76 mm) spacer



Model GRAL-36D with 3" (76 mm) spacer and optional lights



Model GRAHL-72D with optional Designer color, 3" (76 mm) spacer, lights and tandem elements

Remote Control Enclosures



Model RMB-14D with infinite controls



Model RMB-3F with toggle switch and indicator light



Model RMB-7D with optional Designer color



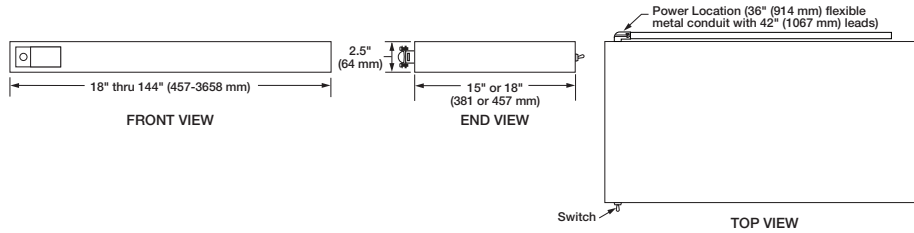
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Form No. GR-D Spec Sheet

Printed in U.S.A.
 February 2009



GLO-RAY® DUAL INFRARED FOODWARMERS
 Models GRA-18D, -24D, -30D, -36D, -42D, -48D, -54D, -60D, -66D, -72D, -84D, -96D, -108D, -120D, -132D, -144D
 GRAH-18D, -24D, -30D, -36D, -42D, -48D, -54D, -60D, -66D, -72D, -84D, -96D, -108D, -120D, -132D, -144D



SPECIFICATIONS

Aluminum High Watt		Aluminum Standard Watt		Width	Shipping Weight*
Model	Watt	Model	Watt		
GRAH-18D	700	GRA-18D	500	18" (457 mm)	14 lbs. (6 kg)
GRAH-24D	1000	GRA-24D	700	24" (610 mm)	16 lbs. (7 kg)
GRAH-30D	1320	GRA-30D	900	30" (762 mm)	18 lbs. (8 kg)
GRAH-36D	1600	GRA-36D	1150	36" (914 mm)	21 lbs. (10 kg)
GRAH-42D	1900	GRA-42D	1350	42" (1067 mm)	24 lbs. (11 kg)
GRAH-48D	2200	GRA-48D	1600	48" (1219 mm)	27 lbs. (12 kg)
GRAH-54D	2500	GRA-54D	1850	54" (1372 mm)	30 lbs. (14 kg)
GRAH-60D	2800	GRA-60D	2100	60" (1524 mm)	34 lbs. (15 kg)
GRAH-66D [▲]	3120	GRA-66D	2320	66" (1676 mm)	37 lbs. (17 kg)
GRAH-72D [▲]	3450	GRA-72D	2550	72" (1829 mm)	41 lbs. (19 kg)
GRAH-84D*	4100	GRA-84D [▲]	3000	84" (2134 mm)	44 lbs. (20 kg)
GRAH-96D*	4800	GRA-96D [▲]	3450	96" (2438 mm)	52 lbs. (24 kg)
GRAH-108D*	5000	GRA-108D*	3700	108" (2743 mm)	59 lbs. (27 kg)
GRAH-120D**	5600	GRA-120D**	4200	120" (3048 mm)	66 lbs. (30 kg)
GRAH-132D**	6240	GRA-132D**	4640	132" (3353 mm)	73 lbs. (33 kg)
GRAH-144D**	6900	GRA-144D**	5100	144" (3658 mm)	80 lbs. (36 kg)

▲ 120 volts models with infinite switch require tandem (end-to-end) elements.
 * Glo-Ray models 108" through 144" (2743-3658 mm) and 120 volt models of GRAH-84" and GRAH-96" contain tandem elements individually controlled.
 • Not available in 120 volts.
 ■ Does not include RMB.

DIMENSIONS

18"-144"W x 15" or 18"D x 2.5"H (457-3658 x 381 or 457 x 64 mm).

VOLTAGE

120, 208 or 240 volts, single phase.
 Models with Lights: 120, (3-wire), 120/208 and 120/240, single phase, (4-wire). Export voltages available.

REMOTE CONTROL ENCLOSURES

Model	Width	Toggle Switches
RMB-3	5.5" (140 mm)	2 Maximum
RMB-7	9" (229 mm)	4 Maximum
RMB-14	14" (356 mm)	6 Maximum
RMB-16	16" (406 mm)	3 Maximum
RMB-20	20" (508 mm)	3 Maximum

ONE CONTROL BOX PER FOODWARMER.

MOUNTING REQUIREMENTS

Recommended Mounting Height –
 Standard Watt: 10"-14" (254-356 mm)
 High Watt: 14"-18" (356-457 mm)

MINIMUM SPACING –

May not be installed in combustible surroundings.
 Non-combustibles: 1" (25 mm) above, 10" (254 mm) below.
 Must be installed in pass through area. Units with remote switches may be installed 3" (76 mm) from a non-combustible back wall, 8" (203 mm) to surface below, and flush to an overshef. Maximum 10" (254 mm) setback from the front of an overshef.

OPTIONS (NOT FOR RETROFIT)

- Designer Colors: Warm Red, Black, Gray Granite, White Granite, Navy Blue, Hunter Green, Antique Copper
- Gloss Finishes: Gleaming Gold, Glossy Gray, Bold Black, Radiant Red, Brilliant Blue
- 3" or 6" (76 or 152 mm) Spacer
- Indicator Light
- Tandem Element (End-to-end)
- Sneeze Guard
- Incandescent Lights
- Halogen Bulbs in lieu of Standard Display Lights
- Extended Electrical Leads

- Bright Annealed Lamp Reflector
- Infinite Control[†] (Remote Required with Duals)
- Remote Control Enclosure

[†] Maximum of 12.2 amps. Consult factory if rating of single element at 120 volts exceeds 1400 watts.

ACCESSORIES

- Adjustable Tubular Stands 10"-14" (254-356 mm)
- Non-Adjustable Tubular Stands 10", 12", 14", or 16" (254, 305, 356, or 406 mm) – Available in Designer colors
- Adjustable Angle Brackets (Provides 1" – 2" (25-51 mm) clearance above unit)
- Chain Suspension

PRODUCT SPECS

Dual Infrared Foodwarmer

The Dual Infrared Foodwarmer shall be a Glo-Ray®, manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.
 With 24/7 parts and service assistance (U.S. and Canada only), 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 factory-assembled ready for electrical installation.
 Options and accessories shall include adjustable or non-adjustable tubular stand, angle brackets, suspension chain and fittings, sneeze guard, indicator light, and incandescent lights.

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Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 134.0 - SPARE NO.

<Spare No.>

The cutsheet for this item can be viewed on item 1.0

Description: Spare No.

Notes:

By Owner



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 135.0 - POS - PRINTER (4 EA REQ'D)

OWNER

POS - printer.

<by Owner>

The cutsheet for this item can be viewed on item 1.0

By Owner

Description: POS - PRINTER

Notes: POS - printer.



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 136.0 - SPARE NO.

<Spare No.>

The cutsheet for this item can be viewed on item 1.0

Description: Spare No.

Notes:



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 137.0-B5 - DROP-IN HOT WELL (1 EA REQ'D)

Wells MOD-300TDM

Food Warmer, top-mount, built-in, electric, (3) 12" x 20" openings with manifold drains with one valve, wet/dry operation, thermostatic controls, stainless steel interior, insulated aluminum steel housing, cULus

ACCESSORIES

Mfr	Qty	Model	Spec
Wells	1	21890	208-240v/60/3-ph, 3.72-4.95kW, 10.3-11.9 amps, direct (field convertible to single phase)
Wells	1	20385	Drain Valve Extension Kit, extension from drain to counter front with remote handle (for use with "D" models only) excluding DM models

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	208-240	60	3	Direct			10.3/11.9	3.72/4.95			

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1									

WASTE

	INDIRECT SIZE	DIRECT SIZE
1	1/2"	



Over 90 Years of Quality Foodservice
Products and Service

Job _____ Item No. _____

MOD300 SERIES-THREE WELL TOP-MOUNT, RECTANGULAR DROP-IN WARMERS



MOD300



MOD300TDMAF

DESCRIPTION

Wells heavy-duty Modular food warmers are designed to hold heated foods at safe and fresh serving temperatures. Wells MOD300 Series accommodates three 12" X 20" standard food pans or equivalent fractional inset pans that are designed for wet or dry operation.

SPECIFICATIONS

Construction - One-piece stainless steel top flange and heavy-gauge, deep-drawn stainless steel warming pans are standard features on all models. Wellsloks are standard for quick and easy installation.

Insulation - Sides, front, back and bottom are fully insulated for energy savings, efficiency, quicker pre-heat and faster recovery.

Controls & Heating - Individual controls for each well provide maximum versatility. Models with thermostatic or infinite controls are available. High-limits prevent overheating. Temperature-ready indicator lights are standard on all control types. Powerful tubular heating elements are located under the warming pans for quick and efficient heating and for even heat distribution.

STANDARD FEATURES

- Accommodates 3 - 12" x 20" standard inset pans or equivalent fractional pans
- One-piece stainless steel top flange and heavy-gauge, deep-drawn stainless steel warming pans
- Suitable for wet or dry operation (wet recommended for best results)
- Fully Insulated models are perfect for non-metal counters
- Thermostatic or infinite controls
- Separate controls for each individual wells
- High limits prevent overheating
- Thermostatic controls are recessed in a one-piece, front-mounted panel
- Wellslok standard for ease of installation
- Powerful tubular heating elements
- 1/2" drains and manifolds available
- Two Year Limited Parts & One Year Limited Labor Warranty

ADDITIONAL FEATURES

- Auto water-fill to maintain proper water level.
- Select models are field convertible from 3ø to 1ø
- Drains & Drains with manifolds
- Thermostatic or infinite controls

OPTIONS & ACCESSORIES

- Adaptor tops for round insets
- Inset with lid
- 8oz. soup ladle
- Drain valve extension kit
- Drain screens
- Wellslok extension kits for wood counter installations
- Optional 72" wiring

Sheet No. MOD3 [06/15]



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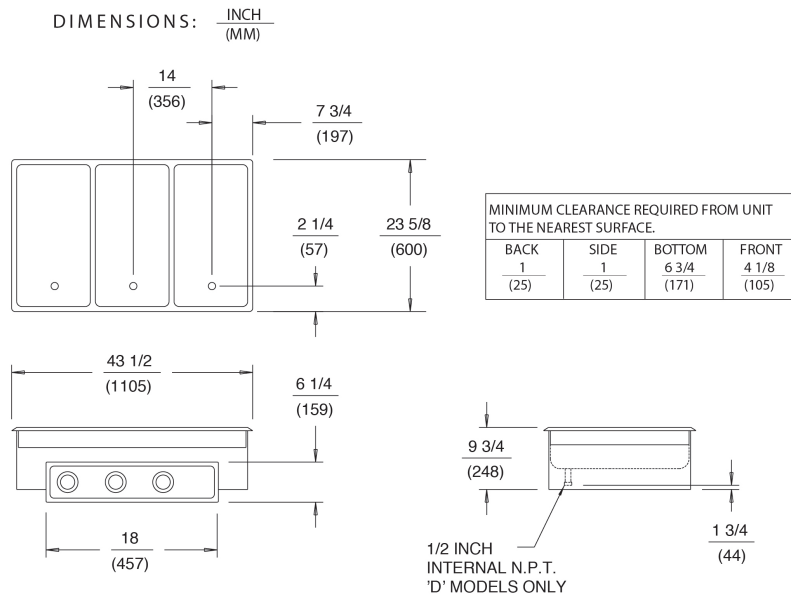
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NOTE: Specifications are subject to change without notice and are not intended for installation purposes. See installation instructions prior to installing the unit.



Over 90 Years of Quality Foodservice Products and Service

MOD300 SERIES-THREE WELL TOP-MOUNT, RECTANGULAR DROP-IN WARMERS



MODELS	DESCRIPTION	VOLTS	WATTS	PHASE	POWER	OVERALL (MM)			PANEL (MM)		SHIP (kg)	CRATE SIZE (ft ³)	APPROVED
						WIDTH	LENGTH	HEIGHT	WIDTH	HEIGHT			
MOD300	Infinite controls no drain	208/240V	900/1200	3Ø	none	43.5 (1,105)	23.6 (600)	9.75 (248)	18 (457)	6.25 (159)	73 (33.2)	10.54 (.298)	NSF UL
MOD300SCA	Infinite controls no drain	208/240V	900/800	3Ø	none	43.5 (1,105)	23.6 (600)	9.75 (248)	18 (457)	6.25 (159)	73 (33.2)	10.54 (.298)	NSF SP
MOD300D	Infinite controls w/drain	208/240V	900/1200	3Ø	none	43.5 (1,105)	23.6 (600)	9.75 (248)	18 (457)	6.25 (159)	74 (33.6)	10.54 (.298)	NSF UL
MOD300DM	Infinite controls w/drain & manifold	208/240V	900/1200	3Ø	none	43.5 (1,105)	23.6 (600)	9.75 (248)	18 (457)	6.25 (159)	78 (35.5)	10.54 (.298)	NSF UL
MOD300T	Thermostatic controls no drain	208/240V	1240/1650	3Ø	none	43.5 (1,105)	23.6 (600)	9.75 (248)	18 (457)	6.25 (159)	75 (34.0)	10.54 (.298)	NSF UL
MOD300TD	Thermostatic controls w/drain	208/240V	1240/1650	3Ø	none	43.5 (1,105)	23.6 (600)	9.75 (248)	18 (457)	6.25 (159)	78 (35.5)	10.54 (.298)	NSF UL
MOD300TDM	Thermostatic controls w/drain & manifold	208/240V	1240/1650	3Ø	none	43.5 (1,105)	23.6 (600)	9.75 (248)	18 (457)	6.25 (159)	78 (35.5)	10.54 (.298)	NSF UL
MOD300TDMAF	Thermostatic controls w/drain, manifold, auto-fill	208/240V	1240/1650	3Ø	none	43.5 (1,105)	23.6 (600)	9.75 (248)	18 (457)	6.25 (159)	90 (41)	10.54 (.298)	NSF UL

All MOD300's ship 3Ø and are field convertible to 1Ø. AutoFill models require water connection. Refer to owner's manual and installation instructions.



Sheet No. MOD3 [06/15]



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NOTE: Specifications are subject to change without notice and are not intended for installation purposes. See installation instructions prior to installing the unit.



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 138.0 - SPARE NO.

<Spare No.>

The cutsheet for this item can be viewed on item 1.0

Description: Spare No.

Notes:



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 139.0-B5 - DROP-IN HOT WELL (2 EA REQ'D)

Wells SS-10TDU

Food Warmer, top-mount, built-in, electric, for 11-quart round inserts, drain, wet/dry operation, thermostatic controls, non-insulated, stainless steel interior, Wellslok, UL, cULus, NSF

The cutsheet for this item can be viewed on item 25.0-B4

ACCESSORIES

Mfr	Qty	Model	Spec
Wells	2	21570	208-240v/60/1-ph, 620-825w, direct
Wells	2	21709	Drain Screen
Wells	1	20385	Drain Valve Extension Kit, extension from drain to counter front with remote handle (for use with "D" models only) excluding DM models
Wells	2		72" Wiring (thermostatically controlled warmers) per well

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	208-240	60	1	Direct			3.0/3.4	.620/.825			

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1									

WASTE

	INDIRECT SIZE	DIRECT SIZE
1	1/2"	



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 140.0 - REFRIGERATOR (1 EA REQ'D)

OWNER

Refrigerator.

<Existing>

The cutsheet for this item can be viewed on item 1.0

By Owner

Description: REFRIGERATOR

Notes: Refrigerator.



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 141.0 - REACH-IN UNDERCOUNTER REFRIGERATOR (1 EA REQ'D)

Delfield UC4432N

Undercounter Refrigerator, Reduced Height, single-section, 32" W, 10.10 cubic feet, (1) door, (1) 1/1 GN shelf, stainless steel top, front & sides, ABS interior, 3" casters, front-breathing rear-mounted refrigeration system, 1/5 hp, cUL, UL, NSF, ENERGY STAR

ACCESSORIES

Mfr	Qty	Model	Spec
Delfield	1		115v/60/1-ph, 3.9 amps, NEMA 5-15P, standard
Delfield	1		(3) Year parts & labor warranty standard
Delfield	1		Self-contained refrigeration, standard
Delfield	1		(5) Year compressor warranty standard

Delfield UC4432N Undercounter

Reduced Height Front-Breathing Self-Contained Undercounter Refrigerated Bases

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

UC4432N Undercounter: Reduced Height Front-Breathing Self-Contained Undercounter Refrigerated Bases

Models

- UC4432N Single section refrigerator undercounter with a door
- UCD4432N Single section refrigerator undercounter with drawers



UC4432N

Standard Features

- 100% front breathing, which allows the unit to be pushed against a wall or built into a cabinet or an existing line up
- Durable, rugged stainless steel sides, top and front
- Features Delfield's exclusive ABS interior (on sides). ABS is extremely durable - it won't dent, chip or corrode and is backed by a limited lifetime warranty
- Heavy duty self-closing hinges
- "D" prefix models feature Delfield's exclusive new drawer system. Drawers are backed by a 10-year warranty on the track assembly
- Environmentally friendly R404A refrigerant
- High density foamed in place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane keeps energy costs low
- Black recessed quick grip handle
- Standard on 3" casters for easy cleaning and installation
- 60-cycle single phase electrical system
- 6' cord and plug supplied

- One epoxy coated wire shelf standard, installed per door section
- Electromechanical control
- Three year parts and labor warranty and an additional two year compressor parts warranty

Options & Accessories

- 18" wide single tier overself
- Stainless steel finish on back
- Plastic laminate on front
- Additional wire shelves
- Door lock (solid door models only)
- Exterior thermometer (solid door models only)
- Interior lights
- Glass door(s)
- 220V/50 Hertz electrical system*

* Inclusion of this option will alter electrical specifications of the unit

Specifications

Exterior top is one-piece, 22-gauge stainless steel with integral 2.12" (5.4cm) square nosing on the front.

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

Interior sides of door models are thermoformed ABS plastic with integral shelves supports. Interior back is one-piece 22-gauge stainless steel. Interior bottom and top are thermoformed ABS plastic. Base is fully insulated with high-density foamed in place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane.

Refrigeration system uses HFC-404A refrigerant. Compressor is 1/5 H.P., with condenser coil and condensate evaporator mounted on rear of the cabinet. Evaporator coil is located on the interior rear wall of the cabinet. Refrigerant flow is controlled by a capillary tube. Cabinet maintains an interior cabinet temperature of 36°F to 40°F (2°C to 4°C).

Electromechanical control is mounted on the right side of the evaporator housing inside the cabinet. It allows the unit to maintain consistent temperatures in heavy duty conditions.

Electrical connections are 115 volt, 60 Hertz, single phase. Unit has a 6' (1.8m) long electrical cord and NEMA 5-15P plug.

Casters: Equipment is mounted on 3" (7.6cm) diameter plate casters. Equipment clearance above the floor is 0.66" (1.7cm).

Doors have a 24-gauge stainless steel exterior, with thermoformed ABS plastic interior liner. Cabinet of door models has one adjustable epoxy-coated wire shelf.

Drawers have a 24-gauge stainless steel exterior with thermoformed ABS plastic interior liner. Drawer frames are 12-gauge stainless steel. Drawer slides are 11-gauge stainless steel with Delrin bearings. Drawer units have two drawers. Top drawer holds two 12" x 20" (30.5cm x 50.8cm), 4"-6" (10.2cm-15.2cm) deep pans. Bottom drawer holds two 12" x 20", 4" deep pans. Pans are supplied by others.



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

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Fax: 800-669-0619

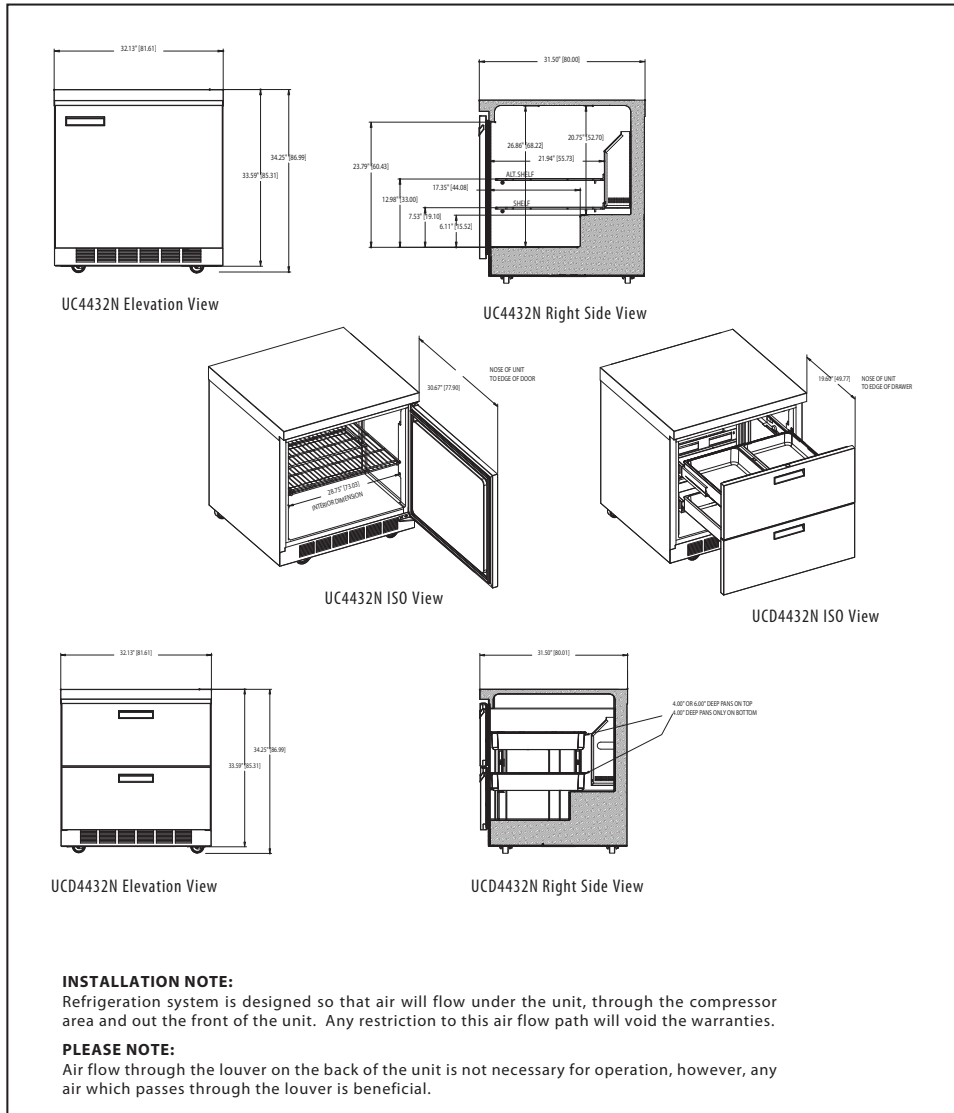
www.delfield.com





Reduced Height Front-Breathing Self-Contained Undercounter Refrigerated Bases

UC4432N Undercounter



Specifications									
Model	# of Shelves	Shelf Area	Volume	H.P.	V/Hz/Ph	Amps	Nema Plug	Ship Weight	Energy KWH/Day
UC4432N	1	3.88ft ²	10.10ft ³	1/5	115/60/1	3.9	5-15P	245lbs/111kg	2.30
UCD4432N	NA	NA	10.10ft ³	1/5	115/60/1	3.9	5-15P	293lbs/133kg	NA

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

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 Mt. Pleasant, Michigan 48858

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 Fax: 800-669-0619
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 DSUC4432N
 03/13



Fabricated

CUSTOM

Item #142.0



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 142.0 - S/S PREP COUNTER (1 EA REQ'D)

Fabricated CUSTOM

S/S Counter, includes rack slides. Specs & dimensions per approved drawings.

The cutsheet for this item can be viewed on item 1.0

Fabricated

CUSTOM

Description: S/S PREP COUNTER

Notes: S/S Counter, includes rack slides. Specs & dimensions per approved drawings.



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 143.0-144.0 - SPARE NO.

<Spare No.>

The cutsheet for this item can be viewed on item 1.0

Description: Spare No.

Notes:

Fabricated

CUSTOM

Item #145.0



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 145.0 - S/S WALL SHELF, 2-TIER (1 EA REQ'D)

Fabricated CUSTOM

S/S Wall Shelf, 2-Tier. Specs & dimensions per approved drawings.

The cutsheet for this item can be viewed on item 1.0

Fabricated

CUSTOM

Description: S/S WALL SHELF, 2-TIER

Notes: S/S Wall Shelf, 2-Tier. Specs & dimensions per approved drawings.

Fabricated

CUSTOM

Item #146.0



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 146.0 - S/S WALL SHELF, 2-TIER (1 EA REQ'D)

Fabricated CUSTOM

S/S Wall Shelf, 2-Tier. Specs & dimensions per approved drawings.

The cutsheet for this item can be viewed on item 1.0

Fabricated

CUSTOM

Description: S/S WALL SHELF, 2-TIER

Notes: S/S Wall Shelf, 2-Tier. Specs & dimensions per approved drawings.



Submittal Sheet

02/04/2016

ITEM# 147.0 - REACH-IN UNDERCOUNTER REFRIGERATOR (1 EA REQ'D)

Delfield UC4448N

Undercounter Refrigerator, Reduced Height, two-section, 48" W, 16.0 cubic feet, (2) doors, (2) 1/1 GN shelves, stainless steel top, front & sides, ABS interior, 3" casters, front-breathing rear-mounted refrigeration system, 1/5 hp, cUL, UL, NSF, ENERGY STAR

ACCESSORIES

Mfr	Qty	Model	Spec
Delfield	1		115v/60/1-ph, 3.9 amps, NEMA 5-15P, standard
Delfield	1		(3) Year parts & labor warranty standard
Delfield	1		Self-contained refrigeration, standard
Delfield	1		(5) Year compressor warranty standard

Delfield UC4448N Undercounter

Reduced Height Front-Breathing Self-Contained Undercounter Refrigerated Bases

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

UC4448N Undercounter: Reduced Height Front-Breathing Self-Contained Undercounter Refrigerated Bases

Models

- UC4448N Two section refrigerator, undercounter with a door
- UCD4448N Two section refrigerator, undercounter with drawers



UC4448N

Standard Features

- All 4400 and 4500 Series units are 100% front breathing, which allows the unit to be pushed against a wall or built into a cabinet or an existing line up
- Durable, rugged stainless steel sides, top and front
- Features Delfield's exclusive ABS interior (on sides). ABS is extremely durable - it won't dent, chip or corrode and is backed by a limited lifetime warranty
- Heavy duty self-closing hinges
- "D" prefix models feature Delfield's exclusive new drawer system. Drawers are backed by a 10-year warranty on the track assembly
- Environmentally friendly R404A refrigerant
- High density foamed in place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane keeps energy costs low
- Black recessed quick grip handle
- Standard on 3" casters for easy cleaning and installation
- 60-cycle single phase electrical system

- 6' cord and plug supplied
- One epoxy coated wire shelf standard, installed per door section
- Electromechanical control
- Three year parts and labor warranty and an additional two year compressor parts warranty

Options & Accessories

- 18" wide single tier overshelf
- Stainless steel finish on back
- Plastic laminate on front
- Additional wire shelves
- Door lock (solid door models only)
- Exterior thermometer (solid door models only)
- Interior lights
- Glass door(s)
- 220V/50 Hertz electrical system*

* Inclusion of this option will alter electrical specifications of the unit

Specifications

Exterior top is one-piece, 22-gauge stainless steel with integral 2.12" (5.4cm) square nosing on the front.

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

Interior sides of door models are thermoformed ABS plastic with integral shelves supports. Interior back is one-piece 22-gauge stainless steel. Interior bottom and top are thermoformed ABS plastic. Base is fully insulated with high-density foamed in place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane.

Refrigeration system uses HFC-404A refrigerant. Compressor is 1/5 H.P., with condenser coil and condensate evaporator mounted on rear of the cabinet. Evaporator coil is located on the interior rear wall of the cabinet. Refrigerant flow is controlled by a capillary tube. Cabinet maintains an interior cabinet temperature of 36°F to 40°F (2°C to 4°C).

Electromechanical control is mounted on the right side of the evaporator housing inside the cabinet. It allows the unit to maintain consistent temperatures in heavy duty conditions.

Electrical connections are 115 volt, 60 Hertz, single phase. Unit has a 6' (1.8m) long electrical cord and NEMA 5-15P plug.

Casters: Equipment is mounted on 3" (7.6cm) diameter plate casters. Equipment clearance above the floor is 0.66" (1.7cm).

Doors have a 24-gauge stainless steel exterior, with thermoformed ABS plastic interior liner. Cabinet of door models has one adjustable epoxy-coated wire shelf.

Drawers have a 24-gauge stainless steel exterior with thermoformed ABS plastic interior liner. Drawer frames are 12-gauge stainless steel. Drawer slides are 11-gauge stainless steel with Delrin bearings. Drawer units have two drawers. Top drawer holds one 12" x 20" (30.5cm x 50.8cm) and three 1/9 size 4"-6" (10.2cm-15.2cm) deep pans. Bottom drawer holds one 12" x 20" and three 1/9 size 4" deep pans. Pans are supplied by others.



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Mt. Pleasant, Michigan 48858

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Fax: 800-669-0619

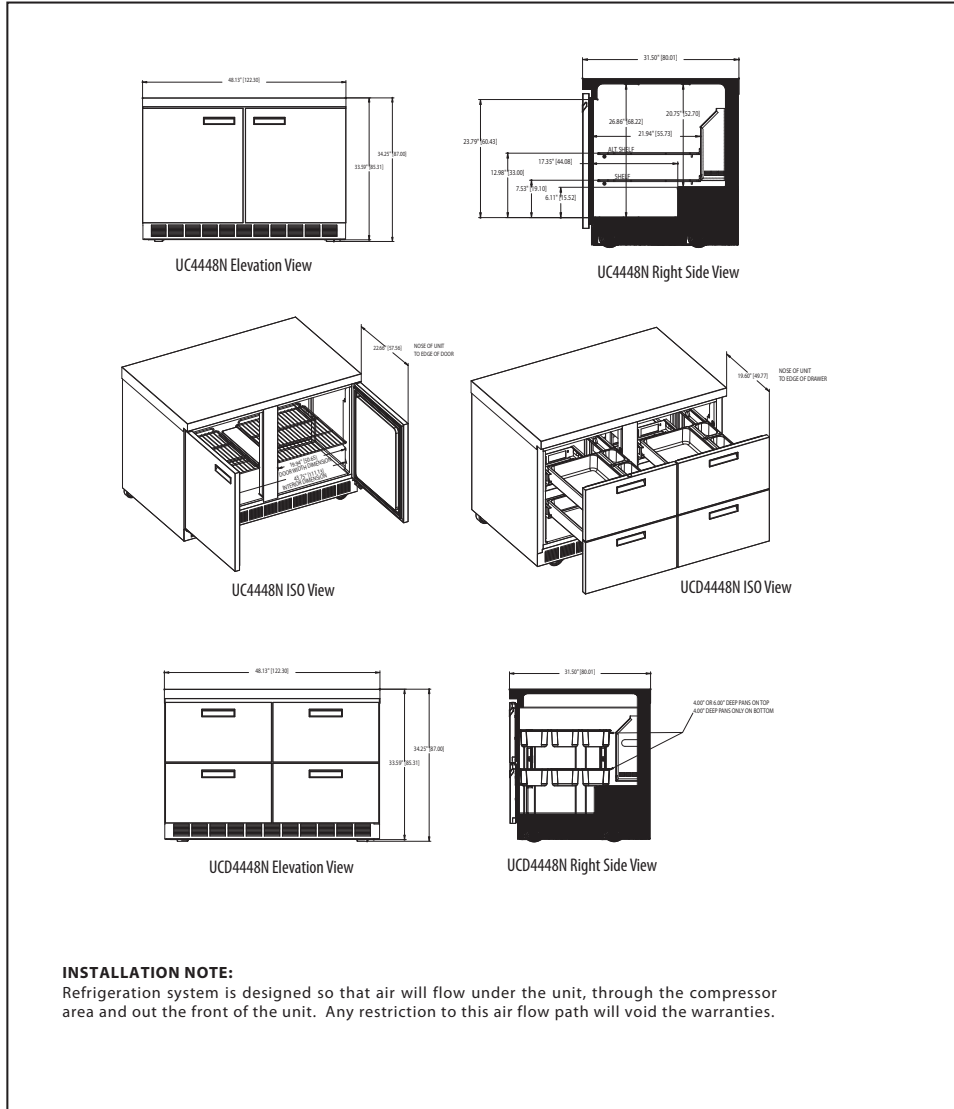
www.delfield.com





Reduced Height Front-Breathing Self-Contained Undercounter Refrigerated Bases

UC4448N Undercounter



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

Specifications

Model	# of Shelves	Shelf Area	Volume	H.P.	V/Hz/Ph	Amps	Nema Plug	Ship Weight	Energy KWH/Day
UC4448N	2	5.48ft ²	16.00ft ³	1/5	115/60/1	3.9	5-15P	316lbs/143kg	2.61
UCD4448N	NA	NA	16.00ft ³	1/5	115/60/1	3.9	5-15P	398lbs/181kg	NA

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

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 DSUC4448N
 03/13



Fabricated

CUSTOM

Item #148.0



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 148.0 - S/S PREP COUNTER (1 EA REQ'D)

Fabricated CUSTOM

S/S Counter. Specs & dimensions per approved drawings.

The cutsheet for this item can be viewed on item 1.0

Fabricated

CUSTOM

Description: S/S PREP COUNTER

Notes: S/S Counter. Specs & dimensions per approved drawings.

Fabricated

CUSTOM

Item #149.0



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 149.0 - S/S WALL SHELF, 2-TIER (1 EA REQ'D)

Fabricated CUSTOM

S/S Wall Shelf, 2-Tier. Specs & dimensions per approved drawings.

The cutsheet for this item can be viewed on item 1.0

Fabricated

CUSTOM

Description: S/S WALL SHELF, 2-TIER

Notes: S/S Wall Shelf, 2-Tier. Specs & dimensions per approved drawings.

Fabricated

CUSTOM

MYERS CUTBOOK 02/04/2016

Item #150.0



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 150.0 - S/S O.E. CABINET (1 EA REQ'D)

Fabricated CUSTOM

S/S Cabinet, includes adjustable shelving. Specs & dimensions per approved drawings.

The cutsheet for this item can be viewed on item 1.0

Fabricated

CUSTOM

Description: S/S O.E. CABINET

Notes: S/S Cabinet, includes adjustable shelving. Specs & dimensions per approved drawings.

Fabricated

CUSTOM

Item #151.0



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 151.0 - S/S PREP COUNTER (1 EA REQ'D)

Fabricated CUSTOM

S/S Counter, includes trash chute. Specs & dimensions per approved drawings.

The cutsheet for this item can be viewed on item 1.0

Fabricated

CUSTOM

Description: S/S PREP COUNTER

Notes: S/S Counter, includes trash chute. Specs & dimensions per approved drawings.

Fabricated

CUSTOM

Item #152.0



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 152.0 - S/S WALL SHELF, 2-TIER (1 EA REQ'D)

Fabricated CUSTOM

S/S Wall Shelf, 2-Tier. Specs & dimensions per approved drawings.

The cutsheet for this item can be viewed on item 1.0

Fabricated

CUSTOM

Description: S/S WALL SHELF, 2-TIER

Notes: S/S Wall Shelf, 2-Tier. Specs & dimensions per approved drawings.



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 153.0-154.0 - SPARE NO.

<Spare No.>

The cutsheet for this item can be viewed on item 1.0

Description: Spare No.

Notes:

By Owner



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 155.0 - POS - PRE CHECK PRINTER (1 EA REQ'D)

OWNER

POS - pre-check printer.

<by Owner>

The cutsheet for this item can be viewed on item 1.0

By Owner

Description: POS - PRE CHECK PRINTER

Notes: POS - pre-check printer.



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 156.0 - HAND SINK (1 EA REQ'D)

OmniTeam HWB-CHG

Hand Sink, drop-in, with 4" back & side splashes, T&S faucet with wrist blade handles, deck mounted soap dispenser, built-in paper towel dispenser.

The cutsheet for this item can be viewed on item 1.0

Description: HAND SINK

Notes: Hand Sink, drop-in, with 4" back & side splashes, T&S faucet with wrist blade handles, deck mounted soap dispenser, built-in paper towel dispenser.



Submittal Sheet

02/04/2016

ITEM# 157.0 - HEATED HOLDING CABINET (2 EA REQ'D)

Alto-Shaam 1200-UP

Halo Heat® Holding Cabinet, double compartment, on/off simple control with adjustable thermostats, indicator light, (2) sets of chrome plated universal side rails, (4) sets of pan slides, (16) 20" x 12" x 2-1/2" full size pan capacity, heavy duty 20 gauge stainless steel exterior, 5" casters; 2 rigid, 2 swivel with brakes, EcoSmart®, ULeph, ANSI/NSF 4, TUV, IP X4, cULus, CE

ACCESSORIES

Mfr	Qty	Model	Spec
Alto-Shaam	2		208-240v/60/1-ph, 7.0-8.0 amp, 1.4-1.9kW, 2000W, 8' cord, NEMA 6-15P
Alto-Shaam	2		Solid Door, hinged on left, factory installed

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	208-240	60	1	Cord & Plug		6-15P	7.0-8.0	1.4-1.9			



ITEM NO. _____

1200-UP SERIES

LOW TEMPERATURE HOT HOLDING CABINETS



SHOWN WITH UNIVERSAL PAN SLIDES

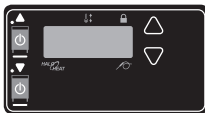


- HALO HEAT...a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Holds hot food hot...meat, poultry, fish, potatoes, casseroles, vegetables, rolls, etc.
- Dual purpose — both a holding cabinet and dough proofer.
- Universal rack design accommodates standard full-size (gastronorm) pans or full-size sheet pans.
- Can be converted with side racks to accommodate shelves for full size gastronorm pans or full size sheet pans.
- Stainless steel interior resists corrosion.
- Casters provide easy mobility.
- Antimicrobial handle retards the growth of illness-causing pathogens.
- Digital control senses temperature drops faster, providing quick heat recovery time.
- Door venting holds crispy food better.

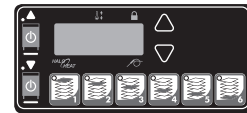
Two (2) individually controlled oven compartments are enclosed in one 20 gauge stainless steel exterior and doors. Each controlled compartment has one (1) Simple Control with ON/OFF power switch; Up and Down Arrow Keys with a temperature range of 60° to 200°F (16° to 93°C); indicator light, and digital display. Each compartment is equipped with two (2) universal side rails and four (4) sets of chrome plated pan slides designed to accommodate standard full-size pans. Pan supports are adjustable in sixteen (16) positions on 1-3/4" (44mm) centers, and one (1) set of 5" (127mm) heavy duty casters – 2 rigid and 2 swivel with brake.

MODEL 1200-UP Double compartment holding cabinet

DELUXE CONTROL OPTION



- Solid state electronic control option simplifies temperature setting and has a clear, easy-to-read LED display and includes our patented SureTemp™ heat recovery system. SureTemp™ reacts immediately to compensate for any loss of heat whenever the door is opened.
- Deluxe control is also available with six independent multiple timers for each compartment to facilitate "first-in, first-out" concept.
- Deluxe control with internal temperature probe.



ANSI/NSF 4



IP X4



FACTORY INSTALLED OPTIONS

- Electrical Choices
 - 120V
 - 208-240V (2000W)
 - 208-240V (4000W)
 - 230V (2000W)
 - 230V (4000W)
- Cabinet Choices
 - Reach-In, standard
 - Pass-Through, optional
- Door Choices
 - Solid Door, standard
 - Window Door, optional
- Door Swing Choices
 - Right-hand swing, standard
 - Left-hand swing, optional

Note: Pass-through cabinets cannot have all doors hinged on the same side.
- Handle Kit, Push/Pull - SET OF FOUR (55662)

ADDITIONAL FEATURES

- Side Rack Model
 - As an alternative to pan slides, this unit can be ordered as a "side rack" model which is equipped with two (2) side racks and three (3) chrome plated wire shelves. It will accommodate full and half size US hotel and European gastronorm pans on the side racks, or sheet pans on shelves.



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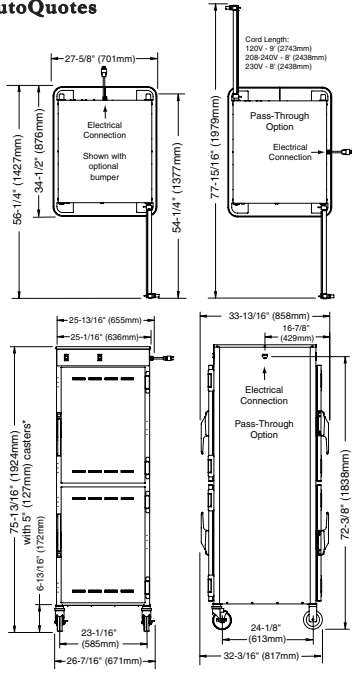
DUE TO ONGOING PRODUCT IMPROVEMENT, SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

#39 - 09/15



1200-UP SERIES

LOW TEMPERATURE HOT HOLDING CABINETS



*74-1/16" (1881mm) - with optional 3-1/2" (89mm) casters
 *75-5/8" (1921mm) - with optional 6" (152mm) legs

PRODUCT/PAN CAPACITY (PER COMPARTMENT)

192 lbs (87kg) MAXIMUM • VOLUME MAXIMUM: 120 QUARTS (152 LITERS)

Pan slides (2 per set) - 1-3/4 (44mm) centers		
Pan Size	Four (4) sets of pan slides provided	Maximum capacity with additional pan slides
FULL SIZE: 20" x 12" x 2-1/2" GN1/1: 530mm x 325mm x 65mm	Eight (8) pans - 2 per set of slides	Sixteen (16) pans - with 4 additional sets of pan slides
FULL SIZE: 20" x 12" x 4" GN1/1: 530mm x 325mm x 100mm	Eight (8) pans - 2 per set of slides	NO ADDITIONAL CAPACITY
FULL SIZE: 20" x 12" x 6" 530mm x 325mm x 150mm	Eight (8) pans - 2 per set of slides	NO ADDITIONAL CAPACITY
FULL SIZE SHEET PANS: 18" x 26" x 1"	Four (4) pans - 1 per set of slides	Sixteen (16) pans - with 12 additional sets of pan slides

Side Racks and Shelves		
Pan Size	Three (3) shelves provided	Maximum capacity with additional shelves
FULL SIZE: 20" x 12" x 2-1/2" GN1/1: 530mm x 325mm x 65mm	Sixteen (16) pans - 2 per side rack	NO ADDITIONAL CAPACITY
FULL SIZE: 20" x 12" x 4" GN1/1: 530mm x 325mm x 100mm	Eight (8) pans - 2 per side rack	NO ADDITIONAL CAPACITY
FULL SIZE: 20" x 12" x 6" GN1/1: 530mm x 325mm x 150mm	Eight (8) pans - 2 per side rack	NO ADDITIONAL CAPACITY
FULL SIZE SHEET PANS: 18" x 26" x 1"	Three (3) pans - 1 per shelf	Eight (8) pans with 5 additional shelves

DIMENSIONS: H x W x D	
EXTERIOR:	75-13/16" x 26-7/16" x 32-3/16" (1924mm x 671mm x 817mm)
PASS-THROUGH:	75-13/16" x 26-7/16" x 33-13/16" (1924mm x 671mm x 858mm)
INTERIOR EACH COMPARTMENT:	28-3/4" x 21-5/16" x 26-1/2" (730mm x 541mm x 673mm)

INSTALLATION REQUIREMENTS	
— Oven must be installed level. — The oven must not be installed in any area where it may be affected by steam, grease, dripping water, extreme temperatures, or any other severely adverse conditions. — Appliances with casters and no cord or plug must be secured to the building structure with a flexible connector. NOT FACTORY SUPPLIED.	

CLEARANCE REQUIREMENTS		
BACK: 3" (76mm)	TOP: 2" (51mm)	SIDES: 1" (25mm)

OPTIONS & ACCESSORIES	
<input type="checkbox"/> Bumper, Full Perimeter	5012932
<input type="checkbox"/> Casters, 3-1/2" (76mm) - 2 RIGID, 2 SWIVEL W/ BRAKE	5008017
<input type="checkbox"/> Door Lock with Key (EACH HANDLE)	LK-22567
<input type="checkbox"/> Legs, 6" (152mm), Flanged (SET OF FOUR)	5011149
<input type="checkbox"/> Pan Grid, Chrome Plated, Wire	PN-2115
PAN INSERT 18" x 26" (457mm x 660mm x 25mm)	
<input type="checkbox"/> Drip Pan with Drain 1-11/16" (43mm)	5014448
<input type="checkbox"/> Security Panel with Lock	5013936

ELECTRICAL						
VOLTAGE	PHASE	CYCLE/HZ	AMPS	KW	CORD & PLUG	
120	1	60	16.0	1.9	NEMA 5-20P, 20A-125V PLUG	
208 (2000W)	1	60	7.0	1.4	NEMA 6-15P,	
240 (2000W)	1	60	8.0	1.9	15A-250V PLUG (USA ONLY)	
208 (4000W)	1	60	14.0	2.9	NO CORD	
240 (4000W)	1	60	16.0	3.8	OR PLUG	
230 (2000W)	1	50/60	7.7	1.8	PLUGS RATED	
230 (4000W)	1	50/60	15.4	3.5	250V	
CEE 7/7		CH2-16P		BS 1363		AS/NZS 3112

WEIGHT	
NET:	333 lb (151g)
SHIP: (EST.)	393 lb (178 kg)
CARTON DIMENSIONS: (L x W x H)	
35" x 35" x 82" (889mm x 889mm x 2083mm)	



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Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# 159.0 - FAUCETS & TRASH CANS (1 EA REQ'D)

Misc

Miscellaneous - Faucets & Trash Cans - not itemized in schedule.

The cutsheet for this item can be viewed on item 1.0

Description: FAUCETS & TRASH CANS

Notes: Miscellaneous - Faucets & Trash Cans - not itemized in schedule.



Submittal Sheet

02/04/2016

ITEM# 160.0 - REACH-IN UNDERCOUNTER REFRIGERATOR (8 EA REQ'D)

Perlick HB24BS

ADA Series Beverage Center, undercounter, 23-7/8"W x 24"D x 32"H, self-contained refrigeration, front-vented, (4.8) cu. ft. interior capacity, 33° to 48°F temperature range, elctromechanical thermostat, stainless steel top & ends, galvanized steel back, (1) hinged door, stainless steel interior with incandescent lighting, includes (2) wine shelves & (1) full-extension pull-out wine shelf, automatic defrost initiation, R134a, 1/6 HP, 6' cord with NEMA 5-15P, 2.3amps, 120v/60/1-ph, ETL, cULus

ACCESSORIES

Mfr	Qty	Model	Spec
Perlick	8		5 yr. compressor warranty, 1 yr. parts & labor warranty
Perlick	8	T	Door finish: glass with stainless steel frame
Perlick	8		Right hinged
Perlick	8		Full length stainless steel handle, 24"
Perlick	8		Door lock
Perlick	8		Door lock not available with field laminate or laminated doors

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	60	1			5-15P	2.3		1/6		

PRODUCT SPECIFICATION SHEETS ▶ Refrigerated Cabinets



HB24RS Refrigerator



HB24BS Beverage Center



HB24FS Freezer Drawers



JOB	
AREA	
ITEM NO.	
MODEL NO.	

HB24RS	Refrigerator
HB24FS	Freezer
HB24BS	Beverage Center
HB24WS	Wine Reserve

MODEL NUMBERS		HB24RS	HB24FS	HB24BS	HB24WS
MODEL DESCRIPTION		Refrigerator	Freezer	Beverage Center	Wine Reserve
OVERALL DIMENSIONS	Width - in. (mm)	23-7/8 (606)	23-7/8 (606)	23-7/8 (606)	23-7/8 (606)
	Depth - in. (mm)	24 (610)	24 (610)	24 (610)	24 (610)
	Height - in. (mm)	32 (813)	32 (813)	32 (813)	32 (813)
OPENING DIMENSIONS	Width - in. (mm)	24 (610)	24 (610)	24 (610)	24 (610)
	Depth - in. (mm)	24 (610)	24 (610)	24 (610)	24 (610)
	Height - in. (mm)	32-1/8 (816)	32-1/8 (816)	32-1/8 (816)	32-1/8 (816)
INTERNAL VOLUME Net. Cu. Ft. (L)		4.8 (136)	4.8 (136)	4.8 (136)	4.8 (136)
SHIPPING WEIGHT Lbs. (kg.)		195 (88)	195 (88)	195 (88)	195 (88)
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	2.3	2.3	2.3	2.3
	Electrical Connection	Cord connected	Cord connected	Cord connected	Cord connected
	Cord Plug Type	NEMA 5-15P	NEMA 5-15P	NEMA 5-15P	NEMA 5-15P
	Cord Length	6'	6'	6'	6'
	Defrost Initiation	Automatic	Automatic	Automatic	Automatic
	Defrost Type	Off cycle	Off cycle	Off cycle	Off cycle
	Thermostat	Electromechanical	Electromechanical	Electromechanical	Electromechanical
Lighting Type	Incandescent	Incandescent	Incandescent	Incandescent	
REFRIGERATION SPECIFICATIONS	Horsepower	1/6	1/6	1/6	1/6
	Refrigerant	R134a	R134a	R134a	R134a
	Expansion Device	Capillary Tube	Capillary Tube	Capillary Tube	Capillary Tube
	Temperature Range F (C)	33°-42° (5°-5.6°)	-10°- 10° (-23.3° -12.2°)	33°-48° (3.3°-8.9°)	45°-65° (7.2°-18.3°)
	Front Vented	Yes	Yes	Yes	Yes
PLUMBING		None Required	None Required	None Required	None Required

AVAILABLE DOOR/DRAWER STYLES	HB24RS	HB24FS	HB24BS	HB24WS
Solid Black Vinyl/Field Laminate (Lock Optional)	X	X	X	X
Solid Stainless Steel (Lock Optional)	X	X	X	X
Solid w/Laminate (Lock Optional)	X	X	X	X
Glass w/Black Vinyl/Field Laminate (Lock Optional)	X		X	X
Glass w/Stainless Steel (Lock Optional)	X		X	X
Glass w/Laminate (Lock Optional)	X		X	X
Drawers Solid Black Vinyl/Field Laminate (Lock INCLUDED)	X	X		
Drawers Stainless Steel (Lock INCLUDED)	X	X		
Drawers w/Laminate (Lock INCLUDED)	X	X		

*Doors/Drawers can be finished with wood overlay panels (by others). Contact Perlick for drawing templates.

Form No. Z2364
Rev. 09.29.2014

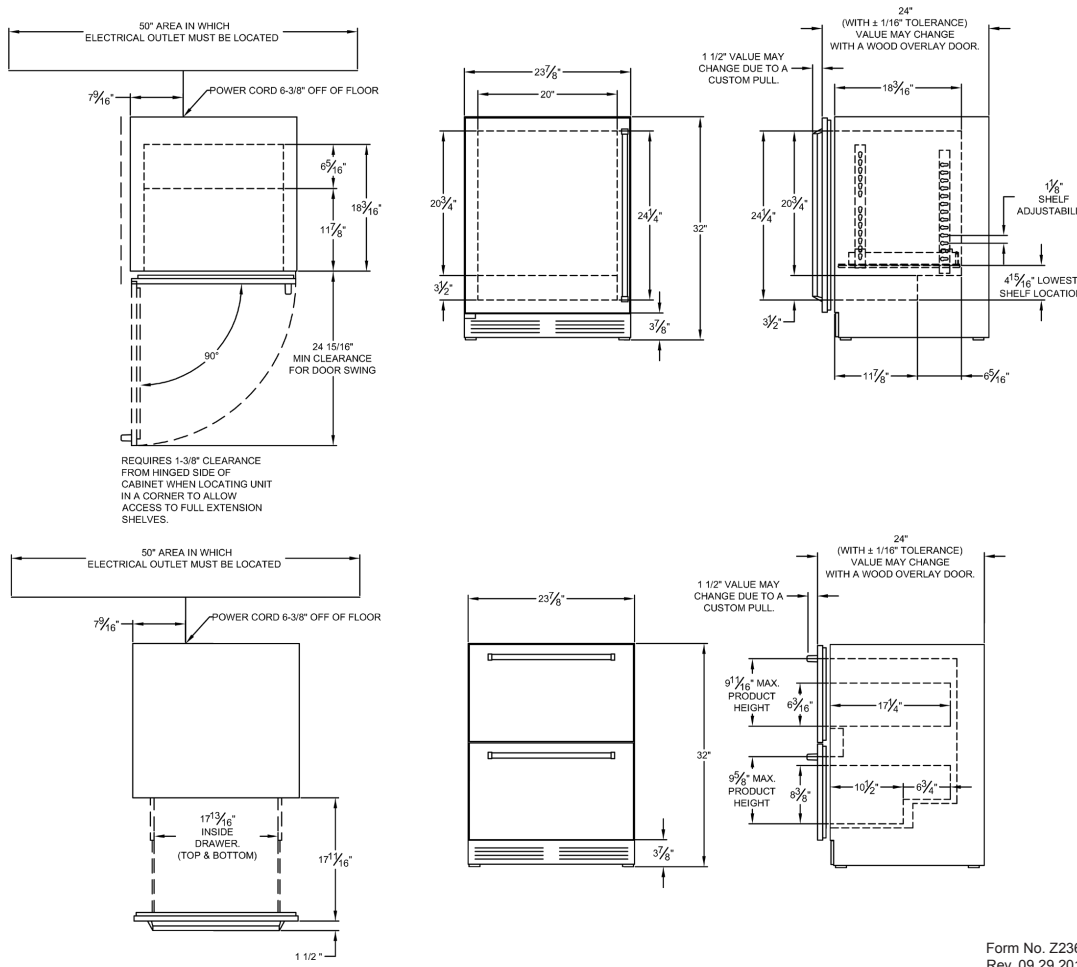
PERLICK CORPORATION 8300 W. Good Hope Rd., Milwaukee, WI 53223 • (800) 558-5592 • perlick.com

PRODUCT SPECIFICATION SHEETS ► Refrigerated Cabinets

24" ADA COMPLIANT SERIES
SINGLE DOOR

CABINET CONSTRUCTION	HB24RS	HB24FS	HB24BS	HB24WS
Cabinet Construction - Exterior	Top & sides are Stainless Steel. Back is Galvanized. Doors - see door chart on front.			
Cabinet Construction - Interior	Stainless Steel			
Cabinet Insulation	Polyurethane-Ecomate. Wall Thickness 2" (foamed-in-place)			
SHELVING (Excludes Drawers)	HB24RS	HB24FS	HB24BS	HB24WS
Black Vinyl-Coated Full Extension Shelves	2	2	1	-
Black Vinyl-Coated Full Extension Wine Shelves f/(8) 750ml Bottles	-	-	2	4
DOOR HANDLES	HB24RS	HB24FS	HB24BS	HB24WS
Door Handles	24" Full Length - Stainless Steel, Classic 6" Black Vinyl Handle w/Chrome Ends, 12" Stainless Steel, Tab Handles - Top Mounted			

NOTE: This equipment is intended for the storage and display of non-potentially hazardous bottled or canned products only!



Form No. Z2364
Rev. 09.29.2014

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



Submittal Sheet

02/04/2016

ITEM# 161.0 - BEVERAGE MERCHANDISER (1 EA REQ'D)

Summit SCR312LCSS

Refrigerated Merchandiser, reach-in, single-section, 2.5 cu. ft. capacity, auto defrost, adjustable shelves, LED light, digital thermostat, stainless steel cabinet & 16" long handle, double pane tempered glass door, self-contained, 115v/60/1, cord & plug, UL, NSF approved (Commercial)

The cutsheet for this item can be viewed on item 124.0-B1

ACCESSORIES

Mfr	Qty	Model	Spec
Summit	1		One year parts and labor warranty, std.
Summit	1		Five year compressor warranty (parts ONLY)

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1				1.3				



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# W01 - FREIGHT CHARGES, TAXABLE (1 REQ'D)

Misc

The cutsheet for this item can be viewed on item 1.0

ACCESSORIES

Mfr	Qty	Model	Spec
Misc	1		Freight, in-bound from factory to MRS & direct to site shipments (if applicable). Includes: liftgate charges, if any; receiving; consolidating; [14] day storage; loading of the delivering truck[s].
Misc	1		Staging and delivery; to job site; of foodservice equipment.

Description: FREIGHT CHARGES, TAXABLE

Notes:



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# W03 - WALK-IN INSTALLATION LABOR, NON-TAXABLE (1 REQ'D)

Misc

Walk-In Box[es] Erection / Installation labor, if quoted herein. Includes: securing to building, & enclosure panels (where quoted).

The cutsheet for this item can be viewed on item 1.0

ACCESSORIES

Mfr	Qty	Model	Spec
Misc	1		Seismic attachments, if required

Description: WALK-IN INSTALLATION LABOR, NON-TAXABLE

Notes: Walk-In Box[es] Erection / Installation labor, if quoted herein. Includes: securing to building, & enclosure panels (where quoted).



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02/04/2016

ITEM# W04 - REMOTE REFRIGERATION INSTALLATION, NON-TAXABLE (1 REQ'D)

Misc

Priced with line item W03.

The cutsheet for this item can be viewed on item 1.0

ACCESSORIES

Mfr	Qty	Model	Spec
Misc	1		Walk-In Remote Refrigeration System Installation Labor.
Misc	1		Labor to install (non-walk-in) Remote Refrigeration System.
Misc	1		Labor to install (non-walk-in) self-contained refrigeration - field of assembly of [2] RPI Display Cases (line item 35 and 36).

Description: REMOTE REFRIGERATION INSTALLATION, NON-TAXABLE

Notes: ***Priced with line item W03.***



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# W05 - INSTALLATION PARTS, TAXABLE (1 REQ'D)

Misc

Parts for Remote Refrigeration system installation, such as copper tubing, fittings, etc. Based on a 25' run.

Priced with line item W03.

The cutsheet for this item can be viewed on item 1.0

ACCESSORIES

Mfr	Qty	Model	Spec
Misc	1		Parts for Walk-in box
Misc	1		Parts for other than Walk-in box

Description: INSTALLATION PARTS, TAXABLE

Notes: Parts for Remote Refrigeration system installation, such as copper tubing, fittings, etc. Based on a 25' run.

Priced with line item W03.



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# W06 - SET-IN-PLACE INSTALLATION, NON-TAXABLE (1 REQ'D)

Misc

Set-In-Place Installation Labor of Myers-supplied equipment includes:

1. Uncrating/unboxing of supplied items.
2. Setting in place, location per foodservice plans.
3. Removable of protective shipping materials.

The cutsheet for this item can be viewed on item 1.0

ACCESSORIES

Mfr	Qty	Model	Spec
Misc	1		Project Management of entire Myers SIP process includes: 1. Trips to verify utility rough-in's & perform field measurements. 2. Provision of wall backing plan to General Contractor, if required. 3. Processing of shop drawings for Myers-supplied fabricated items. 4. Tracking of Manufacturers shipments to help insure timely delivery, coordination of exhaust hood & walk-in delivery, if applicable. 5. Scheduling & coordination of Labor.
Misc	1		EXCLUDED: 1. Handling of existing equipment is @ extra cost unless specifically quoted herein.
Misc	1		Prevailing Wage Labor upcharge.

Description: SET-IN-PLACE INSTALLATION, NON-TAXABLE

Notes: Set-In-Place Installation Labor of Myers-supplied equipment includes:

1. Uncrating/unboxing of supplied items.
2. Setting in place, location per foodservice plans.
3. Removable of protective shipping materials.



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# W07 - INSTALLATION RENTALS, NON-TAXABLE (1 REQ'D)

Misc

Rental of Crane, Forklift, Debris Box, as required.

Note these are budgetary number subject to change

The cutsheet for this item can be viewed on item 1.0

ACCESSORIES

Mfr	Qty	Model	Spec
Misc	1		Crane
Misc	1		Forklift
Misc	1		Debris Box

Description: INSTALLATION RENTALS, NON-TAXABLE

Notes: Rental of Crane, Forklift, Debris Box, as required.

Note these are budgetary number subject to change



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# W08 - FINAL UTILITY CONNECTIONS, NON-TAXABLE (1 REQ'D)

Misc

Labor to perform Final Utility Connections of food service equipment to complete its installation. Including but not limited to plumbing, electrical, and HVAC connections.

<by Other>

The cutsheet for this item can be viewed on item 1.0

Description: FINAL UTILITY CONNECTIONS, NON-TAXABLE

Notes: Labor to perform Final Utility Connections of food service equipment to complete its installation. Including but not limited to plumbing, electrical, and HVAC connections.



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# W09 - FURNITURE/BOOTH WORK,INSTALLATION, NON-TAXABLE (1 EA REQ'D)

Misc

Furniture and/or Booth work installation, including table tops and base as quoted.

<NIC>

The cutsheet for this item can be viewed on item 1.0

Description: FURNITURE/BOOTH WORK,INSTALLATION, NON-TAXABLE

Notes: Furniture and/or Booth work installation, including table tops and base as quoted.



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# W10 - MILLWORK INSTALLATION, NON-TAXABLE (1 REQ'D)

Misc

Millwork Installation Labor.

<by Other>

The cutsheet for this item can be viewed on item 1.0

Description: MILLWORK INSTALLATION, NON-TAXABLE

Notes: Millwork Installation Labor.



Foodservice Design, Equipment & Supplies

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02/04/2016

ITEM# W11 - ESPRESSO EQUIPMENT INSTALLATION, NON-TAXABLE (1 REQ'D)

Misc

Espresso Equipment Installation Labor, Start Up & Training.

<Included>

The cutsheet for this item can be viewed on item 1.0

Description: ESPRESSO EQUIPMENT INSTALLATION, NON-TAXABLE

Notes: Espresso Equipment Installation Labor, Start Up & Training.



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# W12 - BEER SYSTEM EQUIPMENT (1 EA REQ'D)

Misc

Installation of Century beer system equipment (Specify charge)

The cutsheet for this item can be viewed on item 1.0

Description: BEER SYSTEM EQUIPMENT

Notes: Installation of Century beer system equipment (Specify charge)



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# W13 - EQUIPMENT START UP, NON-TAXABLE (1 REQ'D)

Misc

Start Up of foodservice equipment. Completes Installation, includes final adjustments.

NOTE Please notify Myers two weeks in advance if this service is required.

The cutsheet for this item can be viewed on item 1.0

Description: EQUIPMENT START UP, NON-TAXABLE

Notes: Start Up of foodservice equipment. Completes Installation, includes final adjustments.
NOTE Please notify Myers two weeks in advance if this service is required.



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# W14 - EQUIPMENT TRAINING SERVICES, TAXABLE (1 REQ'D)

Misc

Training on operation procedures of foodservice equipment, if required.

NOTE Please notify Myers if this service is needed. Requires one [1] week notice from Owner or General Contractor to schedule.

<TBD>

The cutsheet for this item can be viewed on item 1.0

Description: EQUIPMENT TRAINING SERVICES, TAXABLE

Notes: Training on operation procedures of foodservice equipment, if required.

NOTE Please notify Myers if this service is needed. Requires one [1] week notice from Owner or General Contractor to schedule.



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# W15 - DRAWING SUBMITTAL, TAXABLE (1 REQ'D)

Misc

The cutsheet for this item can be viewed on item 1.0

ACCESSORIES

Mfr	Qty	Model	Spec
Misc	1		Shop Drawings for Myers-supplied fabricated items, if required.
Misc	1		Additional project Drawings, such as rough-in, as-built.

Description: DRAWING SUBMITTAL, TAXABLE

Notes:



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# W16 - OPERATION MANUAL SUBMITTAL, TAXABLE (1 ST REQ'D)

Misc

Operation & Maintenance Manuals for Myers-supplied items, if required.

<Included>

The cutsheet for this item can be viewed on item 1.0

Description: OPERATION MANUAL SUBMITTAL, TAXABLE

Notes: Operation & Maintenance Manuals for Myers-supplied items, if required.



Foodservice Design, Equipment & Supplies

Submittal Sheet

02/04/2016

ITEM# W17 - MANUFACTURERS WARRANTY STATEMENT SUBMITTAL, TAXABLE (1 REQ'D)

Misc

Manufacturers' warranty statements & warranty service provider list, if required.

<Included>

The cutsheet for this item can be viewed on item 1.0

Description: MANUFACTURERS WARRANTY STATEMENT SUBMITTAL, TAXABLE

Notes: Manufacturers' warranty statements & warranty service provider list, if required.