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**BID CLARIFICATION NO. 3**

July 6, 2023

The following changes and/or clarifications shall be made to the drawings and specifications and all other conditions shall remain the same. All changes and/or clarifications provided shall be included in the scope of contracted work. Pursuant to PR13-01 all work that requires approval by the DSA shall not begin until said approvals are obtained.

A. **PROJECT MANUAL**

1. **Add** Spec Section 077200, Roof Accessories, "Bid Clarification No. 3", as attached hereto.
2. **Add** Spec Section 083600, Sectional Overhead Doors, "Bid Clarification No. 3", as attached hereto.
3. **Add** Spec Section 095000, Acoustical Ceilings, "Bid Clarification No. 3", as attached hereto.
4. **Replace** Spec Section 096519, Resilient Flooring, with "Bid Clarification No. 3" Spec Section 096519, Resilient Tile Flooring, as attached hereto.
5. **Replace** Spec Section 098400, Acoustical Interior Panels, with "Bid Clarification No. 3" Spec Section 098400, Acoustical Interior Panels, as attached hereto.
6. **Add** Spec Section 114000, Foodservice Equipment LIST & CUT SHEETS, "Bid Clarification No. 3, as attached hereto.
7. **Revise** SKUSD – AV equipment matrix of responsibility (by District IT Dept.), "Bid Clarification No.3", as attached hereto (1 page total). Contractor shall provide all equipment as listed as their responsibility and shall also install all equipment identified as Owner provided contractor installed.

B. **Revise** the following sheets, and/or drawings, as indicated either by the areas shown "clouded" on the attached sheets of the same designation and labeled "Bid Clarification No.1, 07-06-23" or as specifically noted otherwise:

1. A2.00A – Wall Types Floor Plan, "Bid Clarification No. 3", with revisions clouds as attached hereto.
2. A2.01 – Floor Plan, "Bid Clarification No. 3", with revision clouds as attached hereto.
3. A2.02 – Reflected Ceiling Plan, "Bid Clarification No. 3", with revision clouds as attached hereto.
4. A2.03 – Roof Plan, "Bid Clarification No. 3", with revision clouds as attached hereto.
5. A7.01 – Schedules, "Bid Clarification No. 3", with revision clouds as attached hereto.
6. A9.12 – Ceiling Details, "Bid Clarification No. 3", with revision clouds as attached hereto.

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C. **Add** the following sheets to the set of project contract documents. Provide all labor and materials necessary for the scope of work indicated therein:

   a. BC-03 – Main Entry & Dining Hall Floor Tile Pattern (11"x17")

   b. BD3-1 – Basketball Court Plan, Bid Alternate No.3 (11"x17")

   c. BD3-2 – Basketball Court Striping, Bid Alternate No.3 (11"x17")

   d. A9.04 – Details (30"x42")

   e. BC3-M1 – Partial Mechanical Plan (11"x17")

   f. BC3-M2 – Partial Mechanical Roof Plan (11"x17")

CI. **PRE-BID RFI**

All responses to submitted RFI's shall be incorporated into the contract documents and shall apply to all bidders:

See responses to RFI Nos. 34, 35, 60 through 63, 65 through 84 from Medallion Contracting, Inc. as attached hereto.

See responses to RFI Nos. 01 and 02 from AMG Construction, Inc. as attached hereto.

See responses to RFI Nos. 05, 09 & 10 Stevens Construction, Inc. as attached hereto.

Matt Buchanan
Flewelling & Moody, Inc.
Matt Buchanan

SECTION 077200
ROOF ACCESSORIES

PART 1 - GENERAL

1.1 SUMMARY

A. Section Includes:

1. Roof hatches and fixed ladders.

1.2 SUBMITTALS

A. Product Data: For each type of roof accessory indicated.

B. Shop Drawings: For roof accessories.

C. Samples: For each exposed product and for each color and texture specified.

D. Coordination Drawings: Roof plans, drawn to scale, and coordinating penetrations and roof-mounted items.

E. Operation and maintenance data.

F. Warranty: Sample of special warranty.

1.3 WARRANTY

A. Special Warranty on Painted Finishes: Manufacturer's standard form in which manufacturer agrees to repair finishes or replace roof accessories that show evidence of deterioration of factory-applied finishes within 10 years from date of Substantial Completion.

PART 2 - PRODUCTS

2.1 METAL MATERIALS

A. Zinc-Coated (Galvanized) Steel Sheet: ASTM A 653/A 653M, G90 (Z275) coating designation.

1. Mill-Phosphatized Finish: Manufacturer's standard for field painting.

2. Factory Prime Coating: Where field painting is indicated, apply pretreatment and white or light-colored, factory-applied, baked-on epoxy primer coat, with a minimum dry film thickness of 0.2 mil (0.005 mm).

3. Exposed Coil-Coated Finish: Two-coat fluoropolymer finish; AAMA 621; system consisting of primer and fluoropolymer color topcoat containing not less than 70 percent PVDF resin by weight.

4. Baked-Enamel or Powder-Coat Finish: Manufacturer's standard two-coat, baked-on finish consisting of prime coat and thermosetting topcoat, with a minimum dry film thickness of 1 mil (0.025 mm) for topcoat.

B. Aluminum-Zinc Alloy-Coated Steel Sheet: ASTM A 792/A 792M, AZ50 (AZM150) coated.

1. Factory Prime Coating: Where field painting is indicated, apply pretreatment and white or light-colored, factory-applied, baked-on epoxy primer coat, with a minimum dry film thickness of 0.2 mil (0.005 mm).

2. Exposed Coil-Coated Finish: Two-coat fluoropolymer finish; AAMA 621; system consisting of primer and fluoropolymer color topcoat containing not less than 70 percent PVDF resin by weight

3. Baked-Enamel or Powder-Coat Finish: Manufacturer's standard two-coat, baked-on finish consisting of prime coat and thermosetting topcoat, with a minimum dry film thickness of 1 mil (0.025 mm) for topcoat.

C. Aluminum Sheet: ASTM B 209 (ASTM B 209M), manufacturer's standard alloy for finish required, with temper to suit forming operations and performance required.

1. Mill Finish: As manufactured.

2. Factory Prime Coating: Where field painting is indicated, apply pretreatment and white or light-colored, factory-applied, baked-on epoxy primer coat, with a minimum dry film thickness of 0.2 mil (0.005 mm).

3. Clear Anodic Finish: AAMA 611, Class II, 0.010 mm or thicker.

4. Color Anodic Finish: AAMA 611, Class II, 0.010 mm or thicker.

5. Exposed Coil-Coated Finish: Two-coat fluoropolymer finish; AAMA 620; system consisting of primer and fluoropolymer color topcoat containing not less than 70 percent PVDF resin by weight.

6. Baked-Enamel or Powder-Coat Finish: AAMA 2603 except with a minimum dry film thickness of 1.5 mils (0.04 mm).

D. Aluminum Extrusions and Tubes: ASTM B 221 (ASTM B 221M), manufacturer's standard alloy and temper for type of use, finished to match assembly where used, otherwise mill finished.

E. Stainless-Steel Sheet and Shapes: ASTM A 240/A 240M or ASTM A 666, Type 304.

F. Steel Shapes: ASTM A 36/A 36M, hot-dip galvanized according to ASTM A 123/A 123M unless otherwise indicated.

2.2 MISCELLANEOUS MATERIALS

A. General: Provide materials and types of fasteners, protective coatings, sealants, and other miscellaneous items required by manufacturer for a complete installation.

B. Wood Nailers: Softwood lumber, pressure treated with waterborne preservatives for aboveground use, acceptable to authorities having jurisdiction, containing no arsenic or chromium, and complying with AWPA C2; not less than 1-1/2 inches (38 mm) thick.

C. Fasteners: Roof accessory manufacturer's recommended fasteners suitable for application and metals being fastened. Match finish of exposed fasteners with finish of material being fastened. Provide nonremovable fastener heads to exterior exposed fasteners.

D. Sealants: As recommended by roof accessory manufacturer for installation indicated.

2.3 ROOF HATCH

A. Roof Hatches: Metal roof-hatch units with lids and insulated single-walled curbs, welded or mechanically fastened and sealed corner joints, continuous lid-to-curb counterflashing and weathertight perimeter gasketing, and integrally formed deck-mounting flange at perimeter bottom. Coordinate Frame curb height with rigid insulation.

1. Basis-of-Design Product: Subject to compliance with requirements, provide Precision Ladders LLC or comparable product by one of the following:

a. Bilco Company (The).

b. Bristolite Skylights.

c. Dur-Red Products.

d. Metallic Products Corp.

e. Milcor Inc.; Commercial Products Group of Hart & Cooley, Inc.

f. O'Keeffe's Inc.

B. Type and Size: Single-leaf lid, 30 by 36 inches (750 by 900 mm).

C. Loads: Minimum 40-lbf/sq. ft. (1.9-kPa) external live load and 20-lbf/sq. ft. (0.95-kPa) internal uplift load.

D. Hatch Material: Zinc-coated (galvanized) steel sheet, 0.079 inch (2.01 mm) thick.

1. Finish: Baked enamel or powder coat.

2. Color: As selected by Architect from manufacturer's full range.

E. Construction:

1. Insulation: Cellulosic-fiber or Glass-fiber board.

2. Curb Liner: Manufacturer's standard, of same material and finish as metal curb.

3. On ribbed or fluted metal roofs, form flange at perimeter bottom to conform to roof profile.

4. Fabricate curbs to height that is 12” above finish roof. Coordinate with rigid insulation.

5. Sloping Roofs: Where slope or roof deck exceeds 1:48, fabricate curb with perimeter curb height that is constant. Equip hatch with water diverter or cricket on side that obstructs water flow.

F. Hardware: Galvanized-steel spring latch with turn handles, butt- or pintle-type hinge system, and padlock hasps inside and outside.

1. Provide two-point latch on lids larger than 84 inches (2130 mm).

G. Ladder-Assist Post: Roof-hatch manufacturer's standard device for attachment to roof-access ladder. Post locks in place on full extension; release mechanism returns post to closed position. (Precision Ladders LLC “Extend-A-Rail”)

H. Fixed Ladder to Roof: Refer to Det. 14/A9.03

## PART 3 - EXECUTION

### 3.1 INSTALLATION

A. General: Verify dimensions of roof openings for roof accessories. Install roof accessories according to manufacturer's written instructions.

1. Install roof accessories level, plumb, true to line and elevation, and without warping, jogs in alignment, excessive oil canning, buckling, or tool marks.

2. Anchor roof accessories securely in place so they are capable of resisting indicated loads.

3. Use fasteners, separators, sealants, and other miscellaneous items as required to complete installation of roof accessories and fit them to substrates.

4. Install roof accessories to resist exposure to weather without failing, rattling, leaking, or loosening of fasteners and seals.

B. Metal Protection: Protect metals against galvanic action by separating dissimilar metals from contact with each other or with corrosive substrates by painting contact surfaces with bituminous coating or by other permanent separation as recommended by manufacturer.

1. Coat concealed side of roof accessories with bituminous coating where in contact with wood, ferrous metal, or cementitious construction.

2. Underlayment: Where installing roof accessories directly on cementitious or wood substrates, install a course of felt underlayment and cover with a slip sheet, or install a course of polyethylene sheet.

C. Security Grilles: Weld bar intersections and, using tamper-resistant bolts, attach the ends of bars to structural frame or primary curb walls.

D. Seal joints with sealant as required by roof accessory manufacturer.

3.2 REPAIR AND CLEANING

A. Galvanized Surfaces: Clean field welds, bolted connections, and abraded areas and repair galvanizing according to ASTM A 780.

B. Touch up factory-primed surfaces with compatible primer ready for field painting according to Division 9 painting Sections.

C. Replace roof accessories that have been damaged or that cannot be successfully repaired by finish touchup or similar minor repair procedures.

END OF SECTION

SECTION 083600
SECTIONAL OVERHEAD DOORS

PART 1 GENERAL

1.1 SECTION INCLUDES

A. Glazed Aluminum Sectional Overhead Doors

B. Electric Operators and Controls.

C. Operating Hardware, tracks, and support.

1.2 RELATED SECTIONS

A. Section 033000 - Cast-In-Place Concrete: Prepared opening in concrete. Execution requirements for placement of anchors in concrete wall construction.

B. Section 042200 - Unit Masonry Assemblies: Prepared opening in masonry. Execution requirements for placement of anchors in masonry wall construction.

C. Section 055000 - Metal Fabrications: Steel frame and supports.

D. Section 079200 - Joint Sealers: Perimeter sealant and backup materials.

E. Section 087100 - Door Hardware: Cylinder locks.

F. Section 099000 - Paints and Coatings: Field painting.

G. Section 260534 - Raceway and Boxes: Empty conduit from control station to door operator.

H. Section 262726 - Wiring Connections: Electrical service to door operator.

1.3 REFERENCES

A. ANSI/DASMA 102 - American National Standard Specifications for Sectional Overhead Type Doors.

1.4 DESIGN / PERFORMANCE REQUIREMENTS

A. Wind Loads: Design and size components to withstand loads caused by pressure and suction of wind acting normal to plane of wall as calculated in accordance with applicable code.

1. Design pressure of ____28____ lb/sq ft (_____kPa).

B. Wiring Connections: Requirements for electrical characteristics.

1. 115 volts, single phase, 60 Hz.

2. 230 volts, single phase, 60 Hz.

3. 230 volts, three phase, 60 Hz.

4. 460 volts, three phase, 60 Hz.

C. Single-Source Responsibility: Provide doors, tracks, motors, and accessories from one manufacturer for each type of door. Provide secondary components from source acceptable to manufacturer of primary components.

1.5 SUBMITTALS

A. Submit under provisions of Section 013323.

B. Product Data: Manufacturer's data sheets on each product to be used, including:

1. Preparation instructions and recommendations.

2. Storage and handling requirements and recommendations.

3. Installation methods.

C. Shop Drawings: Indicate plans and elevations including opening dimensions and required tolerances, connection details, anchorage spacing, hardware locations, and installation details.

D. Manufacturer's Certificates: Certify products meet or exceed specified requirements.

E. Operation and Maintenance Data.

1.6 QUALITY ASSURANCE

A. Manufacturer Qualifications: Company specializing in manufacturing products specified in this section with minimum five years documented experience.

B. Installer Qualifications: Authorized representative of the manufacturer with minimum five years documented experience.

C. Products Requiring Electrical Connection: Listed and classified by Underwriters Laboratories, Inc. acceptable to authority having jurisdiction as suitable for purpose specified.

1.7 DELIVERY, STORAGE, AND HANDLING

A. Store products in manufacturer's unopened labeled packaging until ready for installation.

B. Protect materials from exposure to moisture until ready for installation.

C. Store materials in a dry, ventilated weathertight location.

1.8 PROJECT CONDITIONS

A. Pre-Installation Conference: Convene a pre-installation conference just prior to commencement of field operations, to establish procedures to maintain optimum working conditions and to coordinate this work with related and adjacent work.

PART 2 PRODUCTS

2.1 MANUFACTURERS

A. Acceptable Manufacturer: Overhead Door Corp., 2501 S. State Hwy. 121, Suite 200, Lewisville, TX 75067. ASD. Tel. Toll Free: (800) 275-3290. Phone: (469) 549-7100. Fax: (972) 906-1499. Web Site: www.overheaddoor.com. E-mail: sales@overheaddoor.com.

B. Substitutions: Not permitted.

2.2 GLAZED ALUMINUM SECTIONAL OVERHEAD DOORS

A. Glazed Sectional Overhead Doors: 521 Series Aluminum Doors by Overhead Door Corporation.

1. Door Assembly: Stile and rail assembly secured with 1/4 inch (6 mm) diameter through rods.

a. Panel Thickness: 1-3/4 inches (44 mm).

b. Center Stile Width: 2-11/16 inches (68 mm)

c. End Stile Width: 3-5/16 inches (84 mm)

d. Intermediate Rail Pair Width: 3-11/16 inches (94 mm)

e. Top Rail Width:

1) 2-3/8 inches (60 mm).

2) 3-3/4 inches (95 mm).

f. Bottom Rail Width:

1) 3-3/4 inches (95 mm).

2) 4-1/2 inches (114 mm).

g. Aluminum Panels: 0.050 inch (1.3 mm) thick, aluminum.

h. Stiles and Rails: 6063 - T6 aluminum.

i. Springs:

1) 10,000 cycles.

2) 25,000 cycles.

3) 50,000 cycles.

4) 75,000 cycles.

5) 100,000 cycles.

j. Glazing:

1) 1/8 inch (3 mm) Acrylic glazing.

2) 1/4 inch (6 mm) Acrylic glazing.

3) 1/8 inch (3 mm) Clear Lexan glazing.

4) 1/4 inch (6 mm) Clear Lexan glazing.

5) 1/2 inch (12.5 mm) Clear Lexan Insulated glazing.

6) 1/8 inch (3 mm) Tempered glass.

7) 1/4 inch (6 mm) Tempered glass.

8) 1/2 inch (12.5 mm) Tempered Insulating glass.

9) 1/4 inch (6 mm) Wire glass.

10) 1/8 inch (3 mm) Double Strength glass.

11) 1/2 inch (12.5 mm) Double Strength Insulating glass.

12) 1/8 inch (3 mm) Low E glazing.

13) 1/4 inch (6 mm) Low E glazing.

14) 1/2 inch (12.5 mm) Low E Insulated glazing.

15) 1/8 inch (3 mm) Solar Bronze glazing.

16) 1/4 inch (6 mm) Solar Bronze glazing.

17) 1/2 inch (12.5 mm) Solar Bronze Insulated glazing.

18) 1/8 inch (3 mm) Obscure glazing.

19) 1/4 inch (6 mm) Obscure glazing.

20) 1/2 inch (12.5 mm) Obscure Insulated glazing.

21) 1/4 inch (6 mm) Twin-Wall Polycarbonate (clear, bronze, white).

22) 3/8 inch (9.5 mm) Twin-Wall Polycarbonate (clear, bronze, white).

23) 5/8 inch (15.87 mm) Triple-Wall Polycarbonate (clear, bronze, white).

2. Finish and Color:

   a. Anodized Finish: Clear anodized.

   b. Anodized Finish: Bronze anodized.

   c. Powder coat finish bronze light.

   d. Powder coat finish bronze medium.

   e. Powder coat finish bronze dark.

   f. Powder Coating Finish: Color as selected by Architect from manufacturer's standard colors.

3. Windload Design: Provide to meet the Design/Performance requirements specified.

4. Hardware: Galvanized steel hinges and fixtures. Ball bearing rollers with hardened steel races.

5. Lock: Interior galvanized single unit.

6. Weatherstripping:

   a. Flexible bulb-type strip at bottom section.

   b. Flexible Jamb seals.

c. Flexible Header seal.

7. Track: Provide track as recommended by manufacturer to suit loading required and clearances available.

8. Manual Operation: Pull rope.

9. Manual Operation: Chain hoist.

10. Electric Motor Operation: Provide UL listed electric operator, size and type as recommended by manufacturer to move door in either direction at not less than 2/3 foot nor more than 1 foot per second. Operator shall meet UL325/2010 requirements for continuous monitoring of safety devices.

    a. Entrapment Protection: Required for momentary contact, includes radio control operation.

        1) Pneumatic sensing edge up to 18 feet (5.5 m) wide. Constant contact only complying with UL 325/2010.

        2) Electric sensing edge monitored to meet UL 325/2010.

        3) Photoelectric sensors monitored to meet UL 325/2010.

    b. Operator Controls:

        1) Push-button operated control stations with open, close, and stop buttons.

        2) Key operated control stations with open, close, and stop buttons.

        3) Push-button and key operated control stations with open, close, and stop buttons.

        4) Flush mounting.

        5) Surface mounting.

        6) Interior location.

        7) Exterior location.

        8) Both interior and exterior location.

    c. Special Operation:

        1) Pull switch.

2) Vehicle detector operation.

3) Radio control operation.

4) Card reader control.

5) Photocell operation.

6) Door timer operation.

7) Commercial light package.

8) Explosion and dust ignition proof control wiring.

## PART 3 EXECUTION

### 3.1 EXAMINATION

A. Do not begin installation until openings have been properly prepared.

B. Verify wall openings are ready to receive work and opening dimensions and tolerances are within specified limits.

C. Verify electric power is available and of correct characteristics.

D. If preparation is the responsibility of another installer, notify Architect of unsatisfactory preparation before proceeding.

### 3.2 PREPARATION

A. Clean surfaces thoroughly prior to installation.

B. Prepare surfaces using the methods recommended by the manufacturer for achieving the best result for the substrate under the project conditions.

### 3.3 INSTALLATION

A. Install overhead doors and track in accordance with approved shop drawings and the manufacturer’s printed instructions.

B. Coordinate installation with adjacent work to ensure proper clearances and allow for maintenance.

C. Anchor assembly to wall construction and building framing without distortion or stress.

D. Securely brace door tracks suspended from structure. Secure tracks to structural members only.

E. Fit and align door assembly including hardware.

F. Coordinate installation of electrical service. Complete power and control wiring from disconnect to unit components.

3.4 CLEANING AND ADJUSTING

A. Adjust door assembly to smooth operation and in full contact with weatherstripping.

B. Clean doors, frames and glass.

C. Remove temporary labels and visible markings.

3.5 PROTECTION

A. Do not permit construction traffic through overhead door openings after adjustment and cleaning.

B. Protect installed products until completion of project.

C. Touch-up, damaged coatings and finishes and repair minor damage before Substantial Completion.

END OF SECTION

SECTION 095000
ACOUSTICAL CEILINGS

PART 1 - GENERAL

1.1 RELATED DOCUMENTS

Drawings and general conditions of Contract, including General and Supplementary Conditions and Divisions-1 Specification sections apply to work of this section.

1.2 SUMMARY

A. Section Includes

1. Acoustical ceiling panels
2. Exposed grid suspension system
3. Wire hangers, fasteners, main runners, cross tees, and wall angle moldings
4. Perimeter Trim

B. Related Sections

1. Section 095000 - Acoustical Ceilings
2. Section 095113 - Acoustical Tile Ceilings
4. Section 092900 - Gypsum Board
5. Section 024119 - Site Demolition and Clearing
6. Divisions 23 - HVAC Air Distribution
7. Division 26 - Electrical

C. Alternates

1. Prior Approval: Unless otherwise provided for in the Contract documents, proposed product substitutions may be submitted no later than TEN (10) working days prior to the date established for receipt of bids. Acceptability of a proposed substitution is contingent upon the Architect's review of the proposal for acceptability and approved products will be set forth by the Addenda. If included in a Bid are substitute products that have not been approved by Addenda, the specified products shall be provided without additional compensation.

2. Submittals that do not provide adequate data for the product evaluation will not be considered. The proposed substitution must meet all requirements of this section, including but not necessarily limited to, the following: Single source materials suppliers (if specified in Section 1.5); Underwriters' Laboratories Classified Acoustical performance; Panel design, size, composition, color, and finish; Suspension system component profiles and sizes; Compliance with the referenced standards.

1.3 REFERENCES

A. American Society for Testing and Materials (ASTM):

1. ASTM A 1008 Standard Specification for Steel, Sheet, Cold Rolled, Carbon, Structural, High-Strength Low-Alloy and High-Strength Low-Alloy with Improved Formability
2. ASTM A 641 Standard Specification for Zinc-Coated (Galvanized) Carbon Steel Wire
3. ASTM A 653 Standard Specification for Steel Sheet, Zinc-Coated (Galvanized) by the Hot-Dip Process
4. ASTM C 423 Sound Absorption and Sound Absorption Coefficients by the Reverberation Room Method
5. ASTM C 635 Standard Specification for Metal Suspension Systems for Acoustical Tile and Lay-in Panel Ceilings
6. ASTM C 636 Recommended Practice for Installation of Metal Ceiling Suspension Systems for Acoustical Tile and Lay-in Panels
7. ASTM D 3273 Standard Test Method for Resistance to Growth of Mold on the Surface of Interior Coatings in an Environmental Chamber
8. ASTM E 84 Standard Test Method for Surface Burning Characteristics of Building Materials
9. ASTM E 119 Standard Test Methods for Fire Tests of Building Construction and Material
   A. Armstrong Fire Guard Products
10. ASTM E 580 Installation of Metal Suspension Systems in Areas Requiring Moderate Seismic Restraint
11. ASTM E 1111 Standard Test Method for Measuring the Interzone Attenuation of Ceilings Systems
12. ASTM E 1414 Standard Test Method for Airborne Sound Attenuation Between Rooms Sharing a Common Ceiling Plenum
13. ASTM E 1264 Classification for Acoustical Ceiling Products

B. International Building Code

C. ASHRAE Standard 62.1-2004, Ventilation for Acceptable Indoor Air Quality

D. NFPA 70 National Electrical Code

E. ASCE 7 American Society of Civil Engineers, Minimum Design Loads for Buildings and Other Structures

F. International Code Council-Evaluation Services - AC 156 Acceptance Criteria for Seismic Qualification Testing of Non-structural Components

G. International Code Council-Evaluation Services Report - Seismic Engineer Report

1. ESR 1308 - Armstrong Suspension Systems

H. International Association of Plumbing and Mechanical Officials - Seismic Engineer Report

1. 0244 - Armstrong Single Span Suspension System

I. California Department of Public Health CDPH/EHLB Emission Standard Method Version 1.1 2010

J. LEED - Leadership in Energy and Environmental Design is a set of rating systems for the design, construction, operation, and maintenance of green buildings

K. International Well Building Standard

L. Mindful Materials

M. Living Building Challenge

N. U.S. Department of Agriculture BioPreferred program (USDA BioPreffered).

1.4 SYSTEM DESCRIPTION

Canopies/Architectural Elements

1.5 SUBMITTALS

A. Product Data: Submit manufacturer's technical data for each type of acoustical ceiling unit and suspension system required.

B. Samples: Minimum 6 inch x 6 inch samples of specified acoustical panel; 8 inch long samples of exposed wall molding and suspension system, including main runner and 4 foot cross tees.

C. Shop Drawings: Layout and details of acoustical ceilings show locations of items that are to be coordinated with, or supported by the ceilings.

D. Acoustical Certifications: Manufacturer's certifications that products comply with specified requirements, including laboratory reports showing compliance with specified tests and standards. For acoustical performance, each carton of material must carry an approved independent laboratory classification of NRC, CAC, and AC.

1. If the material supplied by the acoustical subcontractor does not have an Underwriter's Laboratory classification of acoustical performance on every carton, subcontractor shall be required to send material from every production

run appearing on the job to an independent or NVLAP approved laboratory for testing, at the architect's or owner's discretion. All products not conforming to manufacturer's current published values must be removed, disposed of and replaced with complying product at the expense of the Contractor performing the work.

1.6 QUALITY ASSURANCE

A. Single-Source Responsibility: Provide acoustical panel units and grid components by a single manufacturer.

1. Fire Performance Characteristics: Identify acoustical ceiling components with appropriate markings of applicable testing and inspecting organization.

2. Surface Burning Characteristics: As follows, tested per ASTM E 84 and complying with ASTM E 1264 Classification.

3. Fire Resistance: As follows tested per ASTM E119 and listed in the appropriate floor or roof design in the Underwriters Laboratories Fire Resistance Directory

B. Acoustical Panels: As with other architectural features located at the ceiling, may obstruct or skew the planned fire sprinkler water distribution pattern through possibly delay or accelerate the activation of the sprinkler or fire detection systems by channeling heat from a fire either toward or away from the device. Designers and installers are advised to consult a fire protection engineer, NFPA 13, or their local codes for guidance where automatic fire detection and suppression systems are present.

C. Coordination of Work: Coordinate acoustical ceiling work with installers of related work including, but not limited to building insulation, gypsum board, light fixtures, mechanical systems, electrical systems, and sprinklers.

1.7 DELIVERY, STORAGE AND HANDLING

A. Deliver acoustical ceiling units to project site in original, unopened packages and store them in a fully enclosed space where they will be protected against damage from moisture, direct sunlight, surface contamination, and other causes.

B. Before installing acoustical ceiling units, permit them to reach room temperature and a stabilized moisture content.

C. Handle acoustical ceiling units carefully to avoid chipping edges or damaged units in any way.

1.8 PROJECT CONDITIONS

A. Space Enclosure:

Standard Ceilings: Do not install interior ceilings until space is enclosed and weatherproof; wet work in place is completed and nominally dry; work above ceilings is complete; and ambient conditions of temperature and humidity are continuously maintained at values near those intended for final occupancy. Building areas to receive ceilings shall be free of construction dust and debris.

HumiGuard Plus Ceilings: Building areas to receive ceilings shall be free of construction dust and debris. Products with HumiGuard Plus performance and hot dipped galvanized steel, aluminum or stainless steel suspension systems can be installed up to 120°F (49°C) and in spaces before the building is enclosed, where HVAC systems are cycled or not operating. Cannot be used in exterior applications where standing water is present or where moisture will come in direct contact with the ceiling.

HumiGuard Max Ceilings: Building areas to receive ceilings shall be free of construction dust and debris. Ceilings with HumiGuard Max performance can be installed in conditions up to 120°F (49°C) and maximum humidity exposure including outdoor applications, and other standing water applications, so long as they are installed with either SS Prelude Plus, AL Prelude Plus, or Prelude Plus Fire Guard XL suspension systems. Products with Humiguard Max performance can be installed in exterior applications, where standing water is present, or where moisture will come in direct contact with the ceiling. Only Ceramaguard with AL Prelude Plus suspension system can be installed over swimming pools.

1.9 ALTERNATE CONSTRUCTION WASTE DISPOSAL

A. Ceiling material being reclaimed must be kept dry and free from debris.

B. Contact the Armstrong Recycle Center a consultant will verify the condition of the material and that it meets the Armstrong requirements for recycling. The Armstrong consultant with provide assistance to facilitate the recycling of the ceiling.

C. Recycling may qualify for LEED Credits:

a. LEED 2009 - Category 4: Material and Resources (MR)

i. Credit MRc2: Construction Waste Management

b. LEEDv4 - MRp2 - Construction Waste Management Planning Qualifies as a material stream (non-structural) targeted for diversion. Ceilings will be source-separated and diverted through the Armstrong Ceiling Recycling Program.

c. LEEDv4-MRc5 -

i. Option 1: Divert ceilings to qualify for one of the 3 material streams (50%)

ii. Option 2: Divert ceilings to qualify for one of the 4 material streams (75%)

1.10 WARRANTY

A. Acoustical Panel: Submit a written warranty executed by the manufacturer, agreeing to repair or replace panels that fail within the warranty period. Failures include, but are not limited to the following:

1. Acoustical Panels: Sagging and warping

2. Grid System: Rusting and manufacturer's defects

B. Warranty Period:

1. Acoustical panels: One (1) year from date of substantial completion

2. Grid: One (1) year from date of substantial completion

C. The Warranty shall not deprive the Owner of other rights the Owner may have under other provisions of the Contract Documents and will be in addition to and run concurrent with other warranties made by the Contractor under the requirements of the Contract Documents.

1.11 MAINTENANCE

A. Extra Materials: Deliver extra materials to Owner. Furnish extra materials described below that match products installed. Packaged with protective covering for storage and identified with appropriate labels.

1. Acoustical Ceiling Units: Furnish quality of full-size units equal to 5.0 percent of amount installed.

2. Exposed Suspension System Components: Furnish quantity of each exposed suspension component equal to 2.0 percent of amount installed.

PART 2 - PRODUCTS

2.1 MANUFACTURERS

A. Ceiling Panels:

1. Armstrong World Industries, Inc.

B. Suspension Systems:

1. Armstrong World Industries, Inc.

2.2.1 ACOUSTICAL CEILING UNITS

ACT-1

1. Surface Texture: Fine
2. Composition: Fiberglass
3. Color: Standard colors to be selected by Architect
4. Size: See keynote B & C on Det. 2/A2.02, Bid Clarification no.3
5. Edge Profile: Square
8. Sabin:1.38
10. Flame Spread: ASTM E 1264; Class A (UL)
11. Light Reflectance (LR) White Panel: ASTM E 1477; 0.9
12. Dimensional Stability: HumiGuard Plus
13. Recycle Content: Post-Consumer - 12% Pre-Consumer - 59%
14. Acceptable Product: SOUNDSCAPES Blades

METAL SUSPENSION SYSTEMS

A. Components:

Main beams and cross tees, base metal and end detail, fabricated from commercial quality hot dipped galvanized steel complying with ASTM A 653. Main beams and cross tees are double-web steel construction with type exposed flange design. Exposed surfaces chemically cleansed, capping prefinished galvanized steel in baked polyester paint. Main beams and cross tees shall have rotary stitching.

a. Structural Classification: ASTM C 635 Heavy Duty duty

b. Color: black

c. Acceptable Product: 360 Degree painted c/w direct attached Axiom wall molding

B. Attachment Devices: Size for five times design load indicated in ASTM C 635, Table 1, Direct Hung unless otherwise indicated.

C. Wire for Hangers and Ties: ASTM A 641, Class 1 zinc coating, soft annealed, with a yield stress load of at least time three design load, but not less than 12 gauge.

ACT-2

1. Surface Texture: Smooth
2. Composition: Mineral Fiber
3. Color: White
4. Size: 24" x 48"
5. Edge Profile: Square Lay-In for interface with PRELUDE XL 15/16"
6. Noise Reduction Coefficient( NRC): N/A
7. Ceiling Attenuation Class (CAC) : ASTM C 1414; 40
8. Sabin:N/A
9. Articulation Class (AC): N/A
10. Flame Spread: ASTM E 1264; Fire Resistive
11. Light Reflectance (LR) White Panel: ASTM E 1477; 0.80
12. Dimensional Stability: Standard
13. Recycle Content: Post-Consumer - 1% Pre-Consumer - 40%
14. Acceptable Product: CLEAN ROOM VL, #870

2.3.1 METAL SUSPENSION SYSTEMS

A. Components:

Main beams and cross tees, base metal and end detail, fabricated from commercial quality hot dipped galvanized steel complying with ASTM A 653. Main beams and cross tees are double-web steel construction with type exposed flange design. Exposed surfaces chemically cleansed, capping prefinished galvanized steel in baked polyester paint. Main beams and cross tees shall have rotary stitching.

a. Structural Classification: ASTM C 635 Heavy Duty duty

b. Color: White and match the actual color of the selected ceiling tile, unless noted otherwise.

c. Sustainability: Environmetal Product Declaration (EPD), Health Product Declaration (HPD)

d. Acceptable Product: PRELUDE XL 15/16" Exposed Tee

B. Attachment Devices: Size for five times design load indicated in ASTM C 635, Table 1, Direct Hung unless otherwise indicated.

C. Wire for Hangers and Ties: ASTM A 641, Class 1 zinc coating, soft annealed, with a yield stress load of at least time three design load, but not less than 12 gauge.

D. Edge Moldings and Trim:

1. 7800 - 12' Wall Molding

E. Accessories:

1. BERC - Beam End Retaining Clip

PART 3 - EXECUTION

3.1 EXAMINATION

A. Do not proceed with installation until all wet work such as concrete, terrazzo, plastering and painting has been completed and thoroughly dried out, unless expressly permitted by manufacturer's printed recommendations. (Exception: HumiGuard Max Ceilings)

3.2 PREPARATION

A. Measure each ceiling area and establish layout of acoustical units to balance border widths at opposite edges of each ceiling. Avoid use of less than half width units at borders, and comply with reflected ceiling plans. Coordinate panel layout with mechanical and electrical fixtures.

B. Coordination: Furnish layouts for preset inserts, clips, and other ceiling anchors whose installation is specified in other sections.

1. Furnish concrete inserts and similar devices to other trades for installation well in advance of time needed for coordination of other work.

3.3 INSTALLATION

A. Follow manufacturer installation instructions.

B. Install suspension system and panels in accordance with the manufacturer's instructions, and in compliance with ASTM C 636 and with the authorities having jurisdiction.

C. Suspend main beam from overhead construction with hanger wires spaced 4-0 on center along the length of the main runner. Install hanger wires plumb and straight.

D. Install wall moldings at intersection of suspended ceiling and vertical surfaces. Miter corners where wall moldings intersect or install corner caps.

E. For reveal edge panels: Cut and reveal or rabbet edges of ceiling panels at border areas and vertical surfaces.

F. Install acoustical panels in coordination with suspended system, with edges resting on flanges of main runner and cross tees. Cut and fit panels neatly against abutting surfaces. Support edges by wall moldings.

3.4 ADJUSTING AND CLEANING

A. Replace damaged and broken panels.

B. Clean exposed surfaces of acoustical ceilings, including trim, edge moldings, and suspension members. Comply with manufacturer's instructions for cleaning and touch up of minor finish damage. Remove any ceiling products that cannot be successfully cleaned and or repaired. Replace with attic stock or new product to eliminate evidence of damage.

C. Before disposing of ceilings, contact the Armstrong Recycling Center at 877-276-7876, select option #1 then #8 to review with a consultant the condition and location of building where the ceilings will be removed. The consultant will verify the condition of the material and that it meets the Armstrong requirements for recycling. The Armstrong consultant with provide assistance to facilitate the recycle of the ceiling.

SECTION 096519
RESILIENT TILE FLOORING

PART 1 - GENERAL

1.01 SUMMARY

A. Section Includes:

1. Flooring and accessories as shown on the drawings and schedules and as indicated by the requirements of this section.

B. Related Documents

1. Drawings and General Provisions of the Contract (including General and Supplementary Conditions and Division 1 sections) apply to the work of this section.

Specifier Note: Revise paragraph below to suit project requirements. Add section numbers and titles per CSI MasterFormat™ and specifier's practice.

C. Related Sections:

1. Other Division 9 sections for floor finishes related to this section but not the work of this section

2. Division 3 Concrete; not the work of this section

3. Division 6 Wood and Plastics; not the work of this section

4. Division 7 Thermal and Moisture Protection; not the work of this section

1.02 REFERENCES

A. ASTM International:

1. ASTM E 648 Standard Test Method for Critical Radiant Flux of Floor-Covering Systems Using a Radiant Heat Energy Source

2. ASTM E 662 Standard Test Method for Specific Optical Density of Smoke Generated by Solid Materials

3. ASTM F 710 Standard Practice for Preparing Concrete Floors to Receive Resilient Flooring

4. ASTM F 1066 Standard Specification for Vinyl Composition Tile

5. ASTM F 1482, Standard Guide to Wood Underlayment Products Available for Use Under Resilient Flooring

6. ASTM F 1861 Standard Specification for Resilient Wall Base

7. ASTM F 1869 Standard Test Method for Measuring Vapor Emission Rate of Concrete Subfloor Using Anhydrous Calcium Chloride

8. ASTM F 2170 Standard Test Method for Determining Relative Humidity in Concrete Floor Slabs Using in situ Probes

B. National Fire Protection Association (NFPA):

1. NFPA 253 Standard Method of Test for Critical Radiant Flux of Floor Covering Systems Using a Radiant Heat Energy Source

2. NFPA 258 Standard Test Method for Measuring the Smoke Generated by Solid Materials

C. Canadian Standards

1. CAN/ULC-S102.2 Surface Burning Characteristics of Flooring, Floor Covering and Miscellaneous Materials and Assemblies

## 1.03 SYSTEM DESCRIPTION

A. Performance Requirements: Provide flooring which has been manufactured, fabricated, and installed to performance criteria certified by manufacturer without defects, damage, or failure.

B. Administrative Requirements

1. Pre-installation Meeting: Conduct an on-site pre-installation meeting to verify project requirements, substrate conditions, manufacturer's installation instructions and manufacturer's warranty requirements. Comply with Division 1 Project Management and Coordination (Project Meetings) Section.

2. Pre-installation Testing: Conduct pre-installation testing as follows: [Specify testing (i.e., moisture tests, bond test, pH test, etc)

Specifier Note: Retain paragraph below for erected assemblies (either on-site or off-site) required for review of construction, coordination of work of several sections, testing, or observation of operation. Mock-ups, when accepted or approved, establish standards by which work will be judged. Coordinate below with Division 1 Quality Control (Mock-Up Requirements) Section.

C. Test Installations/Mock-ups: Install at the project site a job mock-up using acceptable products and manufacturer approved installation methods, including concrete substrate testing. Obtain Owner's and Consultant's acceptance of finish color, texture and pattern, and workmanship standards.

Specifier Note: Contact an Armstrong Flooring Sales Representative for more information about test installations.

1. Mock-Up Size: [Specify mock-up size.]

2. Maintenance: Maintain mock-up during construction for workmanship comparison; remove and legally dispose of mock-up when no longer required.

3. Incorporation: Mock-up may be incorporated into the final construction with Owner's approval.

D. Sequencing and Scheduling

1. Install flooring and accessories after the other finishing operations, including painting, have been completed. Close spaces to traffic during the installation of the flooring.

2. Do not install flooring over concrete slabs until they are sufficiently dry to achieve a bond with the adhesive, in accordance with the manufacturer's recommended bond, moisture tests and pH test.

Specifier Note: Some products may be installed using an Armstrong high moisture adhesive.

1.04 SUBMITTALS

A. Submit shop drawings, seaming plan, coving details, and manufacturer's technical data, installation and maintenance instructions for flooring and accessories.

B. Submit the manufacturer's standard samples showing the required colors for flooring and applicable accessories.

Specifier Note: Order product samples and access technical documents, including installation instructions, product specification sheets, SDS and more at www.armstrongflooring.com/commercial.

C. Submit Safety Data Sheets (SDS) available for adhesives, moisture mitigation systems, primers, patching/leveling compounds, floor finishes (polishes) and cleaning agents and Material Information Sheets for flooring products.

D. If required, submit the manufacturer's certification that the flooring has been tested by an independent laboratory and complies with the required fire tests.

E. Closeout Submittals: Submit the following:

1. Operation and Maintenance Data: Operation and maintenance data for installed products in accordance with Division 1 Closeout Submittals (Maintenance Data and Operation Data) Section. Include methods for maintaining installed products, and precautions against cleaning materials and methods detrimental to finishes and performance.

2. Warranty: Warranty documents specified herein

1.05 QUALITY ASSURANCE

A. Single-Source Responsibility: provide types of flooring and accessories supplied by one manufacturer, including moisture mitigation systems, primers, leveling and patching compounds, and adhesives.

B. Select an installer who is experienced and competent in the installation of Armstrong resilient vinyl composition tile flooring and the use of Armstrong Flooring subfloor preparation products.

1. Engage installers certified as Armstrong Commercial Flooring Certified Installers

2. Confirm installer's certification by requesting their credentials

C. Fire Performance Characteristics: Provide resilient vinyl composition tile flooring with the following fire performance characteristics as determined by testing material in accordance with ASTM test methods indicated below by a certified testing laboratory or other testing agency acceptable to authorities having jurisdiction:

1. ASTM E 648 Critical Radiant Flux of 0.45 watts per sq. cm. or greater, Class I

2. ASTM E 662 (Smoke Generation) Maximum Specific Optical Density of 450 or less

3. CAN/ULC-S102.2 – Flame Spread Rating and Smoke Developed – Results as tested.

Specifier Note: Download the latest Fire and Smoke reports at www.armstrongflooring.com/commercial.

1.06 DELIVERY, STORAGE AND HANDLING

A. Comply with Division 1 Product Requirements Sections

B. Comply with manufacturer's ordering instructions and lead time requirements to avoid construction delays.

C. Deliver materials in good condition to the jobsite in the manufacturer's original unopened containers that bear the name and brand of the manufacturer, project identification, and shipping and handling instructions.

D. Store materials in a clean, dry, enclosed space off the ground, protected from harmful weather conditions and at temperature and humidity conditions recommended by the manufacturer. Protect adhesives from freezing. Store flooring, adhesives, and accessories in the spaces where they will be installed for at least 48 hours before beginning installation.

1.07 PROJECT CONDITIONS

A. Maintain a minimum temperature in the spaces to receive the flooring and accessories of 65º F (18º C) and a maximum temperature of [100º F (38º C)] for at least 48 hours before, during, and for not less than 48 hours after installation. Thereafter, maintain a minimum temperature of 55º F (13º C) in areas where work is completed. Protect all materials from the direct flow of heat from hot-air registers, radiators, or other heating fixtures and appliances. Refer to product installation recommendations for a complete guide on project conditions.

1.08 LIMITED WARRANTY

A. Resilient Flooring: Submit a written warranty executed by the manufacturer, agreeing to repair or replace resilient flooring that fails within the warranty period.

B. Limited Warranty Period: 5 years

C. Limited Warranty shall not deprive the Owner of other rights the Owner may have under other provisions of the Contract Documents and will be in addition to and run concurrent with other warranties made by the Contractor under the requirements of the Contract Documents.

D. For the Limited Warranty to be valid, this product is required to be installed using the appropriate Armstrong Flooring Guaranteed Installation System. Product installed not using the specific instructions from the Guaranteed Installation System will void the warranty.

Specifier Note: To deliver your client the best customer experience, register the product and installation with the Product Registration service provided at www.armstrongflooring.com/commercial.

1.09 EXTENDED SYSTEM LIMITED WARRANTY

A. Resilient Flooring System: Submit a written warranty executed by the manufacturer, agreeing to repair or replace system (subfloor preparation products, adhesive, and floor covering) that fails within the warranty period.

B. Limited Warranty Period: 10 years on top of the Resilient Flooring Limited Warranty.

C. [S-463 Level Strong™ cement based self-leveling compound] [S-466 Patch Strong™ flexible patching and smoothing compound] [S-464 Prime Strong™ acrylic primer for porous substrates] [S-465 NP Prime Strong™ epoxy primer for non-porous substrates] [S-462 Seal Strong™ two-part moisture mitigation system].

D. The installation of an Armstrong Flooring product along with the recommended Armstrong Flooring adhesive, as well as any one of the Strong System subfloor preparation products listed above, provides 10 additional years of limited warranty coverage. The Strong System limited warranty covers the installation integrity for the length of the flooring product warranty plus 10 years. To qualify for the Strong System Warranty, any subfloor preparation product needed for an installation must be an Armstrong Flooring product.

E. For the System Limited Warranty to be valid, this product is required to be installed using the appropriate Armstrong Flooring Guaranteed Installation System. Product installed not using the specific instructions from the Guaranteed Installation System will void the warranty.

F. When Armstrong Flooring Strong System subfloor preparation products are used with other manufacturers' floor coverings, adhesives, or other subfloor preparation products, Armstrong Flooring warrants our products to be free from manufacturing defects from the date of purchase through the limited warranty period of 15 years.

1.10 MAINTENANCE

A. Extra Materials: Deliver extra materials to Owner. Furnish extra materials from same production run as products installed. Packaged with protective covering for storage and identified with appropriate labels.

Specifier Note: Revise paragraph below specifying size and percentage as required for project.

1. Quantity: Furnish quantity of flooring units equal to [ ] % of amount installed.

2. Delivery, Storage and Protection: Comply with Owner's requirements for delivery, storage, and protection of extra material.

PART 2 - PRODUCTS

2.01 MANUFACTURER

A. Resilient tile flooring, wall base, adhesives and subfloor preparation products and accessories:

Armstrong Flooring Inc., 1770 Hempstead Road, Lancaster, PA 17605, www.armstrongflooring.com/commercial

1. Manufacturer must have a headquarters in the United States of America.

Specifier Note: Retain article below for proprietary method specification. Add product attributes, performance characteristics, material standards and descriptions as applicable. Use of such phrases as “or equal” or “or approved equal” or similar phrases may cause ambiguity in specifications. Such phrases require verification (procedural, legal, and regulatory) and assignment of responsibility for determining "or equal" products.

## 2.02 RESILIENT TILE FLOORING MATERIALS

Specifier Note: For a product specification snapshot which includes product structures, packaging information and color choices, visit www.armstrongflooring.com/commercial.

A. Provide Vinyl Composition Tile: Standard Excelon® Imperial® Texture and Premium Excelon Crown Texture Tile Flooring and manufactured by Armstrong Flooring, Inc.

1. Description: Tile composed of polyvinyl chloride resin, plasticizers, fillers, stabilizers and pigments with colors and texture dispersed uniformly throughout its entire thickness.

2. Vinyl composition tile shall conform to the requirements of ASTM F 1066, “Standard Specification Vinyl Composition Floor Tile", Class 2, through-pattern

3. Pattern and Color: in [%COLOR%] [color selected from the range currently available from Armstrong Flooring, Inc.]

4. Size: 12 in. x 12 in. (305 mm x 305 mm)

5. Thickness: [1/8 in./0.125 in. (3.2 mm)] [3/32 in./0.095 in. (2.4 mm)]

## 2.03 PRODUCT SUBSTITUTION

A. Substitutions: No substitutions permitted because of the specific attributes listed in Section 2.02.

Specifier Note: Add article below for alternates required for the project, state work covered. Coordinate with other sections, as needed.

## 2.04 WALL BASE MATERIALS

A. For top set wall base: [Provide 1/8 in. (3.18 mm) thick, 4 in. (10.16 cm) high Armstrong Flooring Wall Base with a matte finish, conforming to ASTM F 1861, Type TP - Rubber, Thermoplastic, Group 1 - Solid, Style B – Cove.] [Provide 1/4 in. (6.35 mm) thick, 4.5 in. (11.43 cm) high Armstrong Flooring Color-Integrated Wall Base with a matte finish, conforming to ASTM F 1861, Type TP - Rubber, Thermoplastic, Group 1 - Solid, Style A – Straight.]

## 2.05 ADHESIVES

A. For Tile Installation System, Full Spread: Provide Armstrong [S-515 Floor Tile Adhesive] [S-525 BBT® Bio-Flooring Adhesive] under the tile and Armstrong S-725 Wall Base Adhesive at the wall base as recommended by the flooring manufacturer.

B. [For Tile Installation System, Tile On: Provide Armstrong [S-515 Floor Tile Adhesive] [S-525 BBT® Bio-Flooring Adhesive] under the tile over smooth, completely bonded existing resilient flooring and Armstrong S-725 Wall Base Adhesive at the wall base as recommended by the flooring manufacturer].

C. [For Tile High-Moisture Installation Warranty, Full Spread: Provide Armstrong [S-515 Floor Tile Adhesive] [S-525 BBT® Bio-Flooring Adhesive] under the tile and Armstrong S-725 Wall Base Adhesive at the wall base as recommended by the flooring manufacturer].

D. [Provide Armstrong S-1000 Flooring Adhesive under the flooring and Armstrong S-725 Wall Base Adhesive at the wall base as recommended by the flooring manufacturer].

2.06 ACCESSORIES

A. For patching, smoothing, and leveling monolithic subfloors (concrete, terrazzo, quarry tile, ceramic tile, and certain metals), provide Armstrong [S-194 Cement-Based Patch, Underlayment and Embossing Leveler / S-195 Underlayment Additive] [S-463 Level Strong™ cement based self-leveling compound] [S-466 Patch Strong™ patching and smoothing compound].

B. [For priming porous substrates to aid in adhesive bond strength and reducing subfloor porosity, provide S-464 Prime Strong™ acrylic primer for porous substrates. For non-porous substrates, provide S-465 NP Prime Strong™ epoxy primer for non-porous substrates].

C. [For creating a moisture barrier, provide S-462 Seal Strong™ two-part moisture mitigation system].

D. For sealing joints between the top of wall base or integral cove cap and irregular wall surfaces such as masonry, provide plastic filler applied according to the manufacturer's recommendations.

E. Provide transition/reducing strips tapered to meet abutting materials.

F. Provide threshold of thickness and width as shown on the drawings.

G. Provide resilient edge strips of width shown on the drawings, of equal gauge to the flooring, homogeneous vinyl, or rubber composition, tapered or bullnose edge, with color to match or contrast with the flooring, or as selected by the Architect from standard colors available.

H. Provide metal edge strips of width shown on the drawings and of required thickness to protect exposed edges of the flooring. Provide units of maximum available length to minimize the number of joints. Use butt-type metal edge strips for concealed

anchorage or overlap-type metal edge strips for exposed anchorage. Unless otherwise shown, provide strips made of extruded aluminum with a mill finish.

PART 3 – EXECUTION

3.01 MANUFACTURER'S INSTRUCTIONS

A. Compliance: Comply with manufacturer's product data, including technical bulletins, product catalog, installation instructions, and product carton instructions for installation and maintenance procedures as needed.

3.02 EXAMINATION

A. Site Verification of Conditions: Verify substrate conditions (which have been previously installed under other sections) are acceptable for product installation in accordance with manufacturer's instructions (i.e., moisture tests, bond test, pH test, etc.).

B. Visually inspect flooring materials, adhesives, and accessories prior to installation. Flooring material with visual defects shall not be installed and shall not be considered as a legitimate claim.

C. Examine subfloors prior to installation to determine that surfaces are smooth and free from cracks, holes, ridges, and other defects that might prevent adhesive bond or impair durability or appearance of the flooring material.

D. Inspect subfloors prior to installation to determine that surfaces are free from curing, sealing, parting and hardening compounds; residual adhesives; adhesive removers; and other foreign materials that might prevent adhesive bond. Visually inspect for evidence of moisture, alkaline salts, carbonation, dusting, mold, or mildew.

E. Report conditions contrary to contract requirements that would prevent a proper installation. Do not proceed with the installation until unsatisfactory conditions have been corrected.

F. Failure to call attention to defects or imperfections will be construed as acceptance and approval of the subfloor. Installation indicates acceptance of substrates regarding conditions existing at the time of installation.

3.03 PREPARATION

A. [Subfloor Preparation: Smooth concrete surfaces, removing rough areas, projections, ridges, and bumps, and filling low spots, control or construction joints, and other defects with Armstrong Flooring [ S-194 Cement-Based Patch, Underlayment and Embossing Leveler / S-195 Underlayment Additive] [S-463 Level Strong™ cement based self-leveling compound] [S-466 Patch Strong™ patching and smoothing compound] [S-464 Prime Strong™ acrylic primer for porous substrates] [S-465 Prime Strong™ epoxy primer for non-porous substrates] as recommended by the flooring manufacturer. Refer to Armstrong Flooring Guaranteed Installation Systems and ASTM F 710 Standard Practice for Preparing Concrete Floors to Receive Resilient Flooring for additional information on subfloor preparation.]

B. [Subfloor Preparation Moisture Mitigation: Smooth concrete surfaces, removing rough areas, projections, ridges, and bumps, and filling low spots, control or construction joints, mitigate moisture and other defects with Armstrong Flooring [ S-194 Cement-Based Patch, Underlayment and Embossing Leveler / S-195 Underlayment Additive] [S-463 Level Strong™ cement based self-leveling compound] [S-466 Patch Strong™ patching and smoothing compound] [S-462 Seal Strong™ two-part moisture mitigation system] [S-464 Prime Strong™ acrylic primer for porous substrates] [S-465 Prime Strong™ epoxy primer for non-porous substrates] as recommended by the flooring manufacturer. Refer to Armstrong Flooring Guaranteed Installation Systems and ASTM F 710 Standard Practice for Preparing Concrete Floors to Receive Resilient Flooring for additional information on subfloor preparation.]

C. Subfloor Cleaning: The surface shall be free of dust, solvents, varnish, paint, wax, oil, grease, sealers, release agents, curing compounds, residual adhesive, adhesive removers, and other foreign materials that might affect the adhesion of resilient flooring to the concrete or cause a discoloration of the flooring from below. Remove residual adhesives as recommended by the flooring manufacturer. Remove curing and hardening compounds not compatible with the adhesives used, as indicated by a bond test or by the compound manufacturer's recommendations for flooring. Avoid organic solvents. Spray paints, permanent markers and other indelible ink markers must not be used to write on the back of the flooring material or used to mark the concrete slab as they could bleed through, telegraphing up to the surface and permanently staining the flooring material. If these contaminants are present on the substrate, they must be mechanically removed prior to the installation of the flooring material. Refer to the Armstrong Flooring Guaranteed Installation Systems and ASTM F 710 Standard Practice for Preparing Concrete Floors to Receive Resilient Flooring for additional information on subfloor preparation.

D. [For Tile High-Moisture Installation Warranty when using S-515 Adhesive, perform subfloor moisture testing in accordance with [ASTM F 2170, “Standard Test Method for Determining Relative Humidity in Concrete Slabs Using *in situ* Probes”][ASTM F 1869,“Standard Test Method for Measuring Moisture Vapor Emission Rate of Concrete Subfloor Using Anhydrous Calcium Chloride”] and Bond Tests as described in the Armstrong Flooring Guaranteed Installation Systems, to determine if surfaces are dry; free of curing and hardening compounds, old adhesive, and other coatings; and ready to receive flooring. [Relative humidity shall not exceed 95%.] [MVER shall not exceed 7 lbs./1000 sq. ft./24 hrs.] On installations where both the Percent Relative Humidity and the Moisture Vapor Emission Rate tests are conducted, results for both tests shall comply with the allowable limits listed above. Do not proceed with flooring installation until results of moisture tests are acceptable. All test results shall be documented and retained].

E. [For Tile High-Moisture Installation Warranty when using S-525 Adhesive, perform subfloor moisture testing in accordance with [ASTM F 2170, “Standard Test Method for Determining Relative Humidity in Concrete Slabs Using *in situ* Probes”][ASTM F 1869,“Standard Test Method for Measuring Moisture Vapor Emission Rate of Concrete Subfloor Using Anhydrous Calcium Chloride”] and Bond Tests as described in the Armstrong Flooring Guaranteed Installation Systems, to determine if surfaces are dry; free of curing and hardening compounds, old adhesive, and other coatings; and ready to receive flooring. [Relative humidity shall not exceed 90%.] [MVER shall not exceed 7 lbs./1000 sq. ft./24 hrs.] On installations where both the Percent Relative Humidity and the Moisture Vapor Emission Rate tests are conducted, results for both tests shall comply with the allowable limits listed above. Do not proceed with flooring installation until results of moisture tests are acceptable. All test results shall be documented and retained.

F. [When using S-1000 Adhesive, perform subfloor moisture testing in accordance with [ASTM F 2170, “Standard Test Method for Determining Relative Humidity in Concrete Slabs Using *in-situ* Probes”] [ASTM F 1869,“Standard Test Method for Measuring Moisture Vapor Emission Rate of Concrete Subfloor Using Anhydrous Calcium Chloride”] and Bond Tests as described in "Armstrong Flooring Guaranteed Installation System" instructions to determine if surfaces are dry; free of curing and hardening compounds, old adhesive, and other coatings; and ready to receive flooring. [Internal relative humidity of the concrete shall not exceed 100%.] [MVER shall not exceed 14 lbs./1000 sq. ft./24 hrs.] On installations where both the Percent Relative Humidity and the Moisture Vapor Emission Rate tests are conducted, results for both tests shall comply with the allowable limits listed above. Do not proceed with flooring installation until results of moisture tests are acceptable. All test results shall be documented and retained].

G. Concrete pH Testing: Perform pH tests on concrete floors regardless of their age or grade level. All test results shall be documented and retained.

H. Wood subfloors: Armstrong resilient floors are recommended on suspended wood subfloors with a 1/4 in. underlayment (see product installation systems for exceptions) and a minimum of 18 in. of well-ventilated air space below. Armstrong Flooring does not recommend installing resilient flooring on wood subfloors applied directly over concrete or on sleeper-construction subfloors. Loading requirements for subfloors are normally set by various building codes on both local and national levels. Trade associations such as APA–The Engineered Wood Association provide structural guidelines for meeting various code requirements. Subfloor panels are commonly marked with span ratings showing the maximum center-to-center spacing in inches of supports over which the panels should be placed.

   1. Refer to the Armstrong Flooring Guaranteed Installation Systems and ASTM F 1482, Standard Guide to Wood Underlayment Products Available for Use Under Resilient Flooring for additional information.

I. Wood subfloors - Surface Cleaning: Make subfloor free from dust, dirt, grease, and all foreign materials.

1. Check panels for sources of discoloration such as contamination from paint, varnish, stain overspray or spills, plumbing sealers, asphalt, heater fuel, markers, or potential staining agents such as wood or bark not visible on the surface, edge sealers, logo markings, printed nail patterns and synthetic patches.

2. Remove old adhesive.

3. Cover adhesive, oil, or wax residue with an appropriate underlayment. If the residue is tacky, place a layer of felt or polyethylene sheeting over it to prevent a cracking sound when walking on the floor.

4. Remove all paint, varnish, oil, and wax from all subfloors. Many buildings constructed before 1978 contain lead-based paint, which can pose a health hazard if not handled properly. State and federal regulations govern activities that disturb lead-based painted surfaces and may also require notice to building occupants. Do not remove or sand lead-based paint without consulting a qualified lead professional for guidance on lead-based paint testing and safety precautions. Armstrong Flooring does not recommend the use of solvents to remove paint, varnish, oil, wax, or old adhesive residues because the solvents can remain in the subfloor and negatively affect the new installation. Whenever sanding, be certain the work site is well ventilated and avoid breathing dust. If high dust levels are anticipated, use appropriate National Institute for Occupational Safety and Health (NIOSH) designated dust respirator. All power sanding tools must be equipped with dust collectors. Avoid contact with skin or eyes. Wear gloves, eye protection and long-sleeve, loose fitting clothes.

5. For additional information on the installation and preparation of wood and board-type underlayments see the current edition of ASTM F1482, “Standard Practice for Installation and Preparation of Panel Type Underlayments to Receive Resilient Flooring.”

6. Vacuum or broom-clean surfaces to be covered immediately before the application of flooring.

## 3.04 INSTALLATION OF FLOORING

A. Install flooring in strict accordance with the latest edition of Armstrong Flooring Guaranteed Installation Systems. Failure to comply may result in voiding the manufacturer’s warranty listed in Section 1.08.

B. Install flooring wall to wall before the installation of floor-set cabinets, casework, furniture, equipment, movable partitions, etc. Extend flooring into toe spaces, door recesses, closets, and similar openings as shown on the drawings.

C. If required, install flooring on pan-type floor access covers. Maintain continuity of color and pattern within pieces of flooring installed on these covers. Adhere flooring to the subfloor around covers and to covers.

D. Scribe, cut, and fit to permanent fixtures, columns, walls, partitions, pipes, outlets, and built-in furniture and cabinets.

E. Install flooring with adhesives, tools, and procedures in strict accordance with the manufacturer's written instructions. Observe the recommended adhesive trowel notching, open times, and working times.

## 3.05 INSTALLATION OF ACCESSORIES

A. Apply top set wall base to walls, columns, casework, and other permanent fixtures in areas where top-set base is required. Install base in lengths if practical, with inside corners fabricated from base materials that are mitered or coped. Tightly bond base to vertical substrate with continuous contact at horizontal and vertical surfaces.

B. Fill voids with plastic filler along the top edge of the resilient wall base or integral cove cap on masonry surfaces or other similar irregular substrates.

C. Place resilient edge strips tightly butted to flooring, and secure with adhesive recommended by the edge strip manufacturer. Install edge strips at edges of flooring that would otherwise be exposed.

D. Apply [butt-type] [overlap] metal edge strips where shown on the drawings, [before] [after] flooring installation. Secure units to the substrate, complying with the edge strip manufacturer's recommendations.

## 3.06 CLEANING

Specifier Note: Information can be obtained by visiting www.armstrongflooring.com/commercial.

A. Perform initial and on-going maintenance according to the latest edition of the Maintenance Instructions for Vinyl Composition & Bio-Based Tile.

## 3.07 PROTECTION

A. Protect installed flooring as recommended by the flooring manufacturer against damage from rolling loads, other trades, or the placement of fixtures and furnishings.

END OF SECTION

SECTION 098400
Tectum® Direct-Attached ACOUSTICAL Interior Panels
(CEMENTITIOUS WOOD FIBER CEILINGS)

PART 1 - GENERAL

1.1 RELATED DOCUMENTS

Drawings and general conditions of Contract, including General and Supplementary Conditions and Divisions-1 Specification sections apply to work of this section.

1.2 SUMMARY

A. Section Includes:

1. Cementitious wood fiber plank acoustical wall and ceiling system

B. Related Sections:

1. Section 092900 – Gypsum Board

2. Divisions 23 – HVAC Air Distribution

3. Division 26 – Electrical

C. Alternates

1. Prior Approval: Unless otherwise provided for in the Contract documents, proposed product substitutions may be submitted no later than TEN (10) working days prior to the date established for receipt of bids. Acceptability of a proposed substitution is contingent upon the Architect's review of the proposal for acceptability and compliance with the basis of design.

2. Submittals that do not provide adequate data for the product evaluation will not be considered. The proposed substitution must meet all requirements of this section, including but not necessarily limited to, the following: Single source materials suppliers (if specified in Section 1.5); Panel design, size, composition, color, and finish; Suspension system component profiles and sizes; Compliance with the referenced standards.

1.3 REFERENCES

A. List:

1. American Society for Testing and Materials (ASTM)

2. ASTM C 423 Sound Absorption and Sound Absorption Coefficients by the Reverberation Room Method

3. ASTM E 84 Standard Test Method for Surface Burning Characteristics of Building

Materials

4. ASTM E2768-11(2018) Standard Test Method for Extended Duration Surface Burning Characteristics of Building Materials

5. ASTM E 580 Installation of Metal Suspension Systems in Areas Requiring Moderate Seismic Restraint

6. ASTM C636 / C636M - 19 Standard Practice for Installation of Metal Ceiling Suspension Systems for Acoustical Tile and Lay-In Panels

7. ASTM C 754 Installation of Steel Framing Members to Receive Screw-Attached Gypsum Board

8. ASTM E 1264 Classification for Acoustical Ceiling Products

9. ASTM D 3273 Standard Test Method for Resistance to Growth of Mold on the Surface of Interior Coatings in an Environmental Chamber

B. International Building Code

C. ASHRAE Standard 62.1-2004, "Ventilation for Acceptable Indoor Air Quality"

D. NFPA 70 National Electrical Code

E. California Department of Public Health CDPH/EHLB Emission Standard Method Version 1.1 2010

F. L.E.E.D. - Leadership in Energy and Environmental Design is a set of rating systems for the design, construction, operation, and maintenance of green buildings

G. ASCE 7 American Society of Civil Engineers, Minimum Design Loads for Buildings and Other Structures

H. International Code Council-Evaluation Services - AC 156 Acceptance Criteria for Seismic Qualification Testing of Non-structural Components

I. International Well Building Standard

J. Mindful Materials

K. Living Building Challenge

L. U.S. Department of Agriculture BioPreferred program (USDA BioPreffered).

1.4 SYSTEM DESCRIPTION

Direct attached acoustical (Wall or ceiling) systems manufactured from domestic cementitious wood fiber.

1.5 SUBMITTALS

A. Product Data: Submit manufacturer’s technical data for each type of Tectum® Direct-

Attached™ ceilings or walls required.

B. Samples: Minimum 6 inch x 6 inch samples of specified Tectum® Direct-Attached interior panels.

C. Shop Drawings: Layout and details of Tectum® Direct-Attached interior panels show locations of items that are to be coordinated with the installation as required.

D. Certifications: UL certifications that products comply with specified requirements, including laboratory reports showing compliance with specified tests and standards. Acoustical performance, products must be tested to the A, D-20, C-20, or C-40 method.

E. Country of Origin: Submittals must be accompanied by letter, label or certification indicating the manufacturing country of origin. Comply with Made in USA requirements as applicable for the project.

F. If the material supplied by the acoustical subcontractor does not have an Underwriter's Laboratory classification of acoustical performance as specified in Section 2.2, subcontractor shall be required to send material from every production run appearing on the job, finished as intended to be installed, to an independent or NVLAP approved laboratory for testing, at the architect's or owner's discretion. All products not conforming to manufacturer's current published values must be removed, disposed of and replaced with complying product at the expense of the Contractor performing the work.

1.6 SUSTAINABLE MATERIALS

A. Transparency: Manufacturers will be given preference when they provide third party verified documentation to support sustainable requirements for the following: Material ingredient transparency, Removal of Red List Ingredients per LBCV3, Life Cycle impact information, Low-Emitting Materials, and Clean Air performance.

B. Health Product Declaration. The end use product has a published, complete third party verified Health Product Declaration with disclosure at a minimum of 1000ppm of known hazards in compliance with the Health Product Declaration open Standard.

C. Declare Label. The end use product has a published third party verified Declare label by the International Living Future Institute with disclosure of 100 ppm with a designation of Red List Free or Compliant (less than 1% proprietary ingredients).

D. Low Emitting products with VOC emissions data. Preference will also be given to manufacturers that can provide third party verified emissions data showing their products meet CDHP Standard Method v1.1 (Section 01350).

E. Life cycle analysis. Products that have communicated lifecycle data through Environmental Product Declarations (EPDs) will be preferred.

F. End of Life Programs/Recycling: Where applicable, manufacturers that provide the option for recycling of their products into new products at end-of-life through take-back programs will be preferred.

G. Products meeting LEED V4 requirements including:

1. Storage & Collection of Recyclables

2. Construction and Demolition Waste Management Planning

3. Building Life-Cycle Impact Reduction

4. Building Product Disclosure and Optimization Environmental Product Declarations

5. Building Product Disclosure and Optimization Sourcing of Raw Materials

6. Building Product Disclosure and Optimization Material Ingredients

7. Construction and Demolition Waste Management

1.7 QUALITY ASSURANCE

A. Single-Source Responsibility: Provide acoustical panel units and grid components by a single manufacturer.

B. Fire Performance Characteristics: Identify acoustical ceiling components with appropriate UL markings.

1. Surface Burning Characteristics: Tested per ASTM E 84 and complying with ASTM E 1264 Classification.

C. Tectum® Direct-Attached, as with other architectural features located at the ceiling, may obstruct or skew the planned fire sprinkler water distribution pattern through possibly delay or accelerate the activation of the sprinkler or fire detection systems by channeling heat from a fire either toward or away from the device. Designers and installers are advised to consult a fire protection engineer, NFPA 13, or their local codes for guidance where automatic fire detection and suppression systems are present.

D. Coordination of Work: Coordinate acoustical ceiling work with installers of related work including, but not limited to building insulation, gypsum board, light fixtures, mechanical systems, electrical systems, and sprinklers.

1.8 DELIVERY, STORAGE & HANDLING

A. Deliver acoustical ceiling units to project site in original, unopened packages and store them in a fully enclosed space where they will be protected against damage from moisture, direct sunlight, surface contamination, and other causes.

B. Provide labels indicating brand name, style, size and thickness.

C. Before installing acoustical ceiling units, permit them to reach room temperature and a stabilized moisture content.

D. Handle acoustical ceiling units carefully to avoid chipping edges or damaged units in any way.

1.9 PROJECT/SITE CONDITIONS

A. Environmental Requirements.

B. Do not install ceiling panels until building is closed in and HVAC system is operational.

C. Locate materials onsite at least 72 hours before beginning installation to allow materials to reach temperature and moisture content equilibrium.

D. Maintain the following conditions in areas where acoustical materials are to be installed 72 hours before, during and after installation:

1. Relative Humidity: 25 - 85%.

2. Uniform Temperature: 32 - 120 degrees F (0 - 49 degrees C).

1.10 WARRANTY

A. Tectum® Direct-Attached Wall and Ceiling Panels: Submit a written warranty executed by the manufacturer, agreeing to repair or replace panels that fail within the warranty period. Failures include, but are not limited to the following:

1. Defects in materials or factory workmanship.

B. Tectum® Direct-Attached Wall and Ceiling Panels warranty - Thirty (30) years from date of substantial completion.

C. The Warranty shall not deprive the Owner of other rights the Owner may have under other provisions of the Contract Documents and will be in addition to and run concurrent with other warranties made by the Contractor under the requirements of the Contract Documents.

1.11 MAINTENANCE

A. Extra Materials: Deliver extra materials to Owner. Furnish extra materials described below that match products installed. Packaged with protective covering for storage and identified with appropriate labels.

1. Tectum® Direct-Attached Wall and Ceiling Panels: Furnish quality of full-size units equal to 5.0 percent of amount installed.

PART 2 - PRODUCTS

2.1 MANUFACTURER

A. Tectum® Direct-Attached Ceiling Panels:

1. Tectum® by Armstrong World Industries, Inc.

B. Suspension System and Accessories:

1. Armstrong World Industries, Inc.

2.2 TECTUM DIRECT-ATTACHED CEILING PANELS

A. Acoustical Panels Type AP-1:

1. Surface Texture: Coarse
2. Composition: Aspen wood fibers bonded with inorganic hydraulic cement
3. Finish: Surface appearance shall be consistent from panel to panel
4. Color: Custom or Sherwin Williams colors to be selected by Architect
5. Size: Standard 23 ¾" x 72"
6. Thickness: Standard 1"
7. Edge Profile: long edge/short edge – Square
8. UL Classified Noise Reduction Coefficient (NRC): ASTM C 423; Mounting; A (0.40); Classified with UL label.
9. UL Classified Flame Spread: ASTM E 1264; Class A. Product must be able to meet this criteria after being painted six times.
10. Dimensional Stability/Mold Resistance: HumiGuard Plus and no significant mold growth when tested by ASTM D3273.
11. Sustainable: Third party verified EPD (Environmental Product Declaration) and HPD (Health Product Declaration) and Living Product Imperative Certification.
12. USDA Certified Biobased Product, 98%
13. Acceptable Product: Tectum® Direct-Attached as manufactured by Armstrong World Industries

2.3 METAL SUSPENSION SYSTEMS

A. Accessories:

1. #6 x 1-5/8" Painted Head Sharp Point Screws, item 8187L16
2. #6 x 1-5/8" Painted Head Drill Point Screws, item 8188L16
3. 2-1/4" Painted Head CMU Screws, item8189L22

PART 3 - EXECUTION

3.1 EXAMINATION

A. Do not proceed with installation until all wet work such as concrete, terrazzo, plastering and painting has been completed and thoroughly dried out, unless expressly permitted by manufacturer's printed recommendations.

3.2 PREPARATION

A. Measure each wall area and establish layout of wall units. Coordinate panel layout with mechanical and electrical fixtures.

B. Coordination: Furnish layouts for preset inserts, clips, and other ceiling anchors whose installation is specified in other sections.

1. Furnish concrete inserts and similar devices to other trades for installation well in advance of time needed for coordination of other work.

3.3 INSTALLATION

A. Install Tectum® Direct-Attached Panels in accordance manufacturer's installation instructions.

3.4 ADJUSTING AND CLEANING

A. Replace damaged and broken Tectum® Direct-Attached Panels.

B. Clean exposed surfaces of acoustical ceilings, including trim, edge moldings, and suspension members. Comply with manufacturer's instructions for cleaning and touch up of minor finish damage. Remove any Tectum® Direct-Attached Ceiling Panels that cannot be successfully cleaned and or repaired. Replace with attic stock or new product to eliminate evidence of damage.

END OF SECTION

BID CLARIFICATION NO. 3
07-06-2023

FOODSERVICE EQUIPMENT
114000 - CUT SHEETS
(401 PAGES TOTAL)

Kamran and Company, Inc.
Food Service and Laundry Equipment
Consultant and Contractor
411 East Montecito Street
Santa Barbara, CA 93101
P: (800) 480-9418
F: (805) 962-5915
www.kamranco.com

# Rosamond HS

# Rosamond, CA

## SECTION 11400 – FOOD SERVICE EQUIPMENT

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## GENERAL SPECIFICATIONS

## SECTION INCLUDES:

A. Foodservice Equipment.

## 1.0 RELATED DIVISIONS / SECTIONS:

B. Refer to Interior Design Divisions for applicable provisions and sections regarding decor finishes, applications, details, and special instructions relating to items specified in this Section. Applicable to Projects with items specified in this Section, with décor finishes and/or construction.

C. Refer to Mechanical/Plumbing Divisions for applicable provisions and sections regarding mechanical services, including, but not limited to, rough-ins, grease traps, steam traps, drain traps, atmospheric vents, valves, pipes and pipe fittings, ductwork, and other materials necessary to complete final connections to individual items as specified in this Section. Not work of this Section.

D. Refer to Electrical Divisions for applicable provisions and sections regarding electrical services, including, but not limited to, rough-ins, wiring, conduit, disconnects and other materials necessary to complete final connections to individual items as specified in this Section. Not work of this Section.

E. Work included in other Divisions - Provision of all wall, floor, and/or ceiling/roof openings, recesses, sleeves, and/or conduits; and equipment pads, and sealing thereof, as necessary for installation of items included in this section. Not work of this Section.

## 2.0 DEFINITIONS:

A. Furnish - Supply and deliver to Project Site, ready for unloading, unpacking, assembly, installation, and similar operations.

B. Install (set in place) - Operations at Project Site including actual unloading, unpacking, assembly, erecting, placing, anchoring, applying, finishing, curing, protecting, cleaning and similar operations; ready for final utility connections by other Divisions as appropriate.

C. Provide - Furnish and install complete, ready for intended use.

D. Contractor - Refers to the Kitchen Equipment (Sub) Contractor in this Section. References to any other Contractor or Division, will be specific; such as General

Contractor, Plumbing (Sub) Contractor / Division, Electrical (Sub) Contractor ` Division, Architect designated, etc.

## 3.0 LAWS, ORDINANCES, REGULATIONS AND STANDARDS:

A. Comply with the following:

1. Air Conditioning and Refrigeration Institute (A.R.I): applicable regulations and references of the latest edition of standards for remote refrigeration system(s), components and installation.

2. American Gas Association (A.G.A.): standards for gas heated equipment, and provide equipment with the A.G.A. seal. Automatic safety pilots to be provided on all equipment, where available.

3. Canadian Gas Association or alternate testing lab's seals accepted if acceptable to local code jurisdictions.)

4. American National Standards Institute (A.N.S.I.): Z21-Series for gas-burning equipment. Provide labels indicating name of testing agency.

5. American National Standards Institute (A.N.S.I.): B57.1 for compressed gas cylinder connections, and with applicable standards of the Compressed Gas Association for compressed gas piping.

6. American National Standards Institute (A.N.S.I.): A40.4 and A40.6 for water connection air gaps and vacuum breakers.

7. American Society of Heating, Refrigeration and Air Conditioning Engineers (A.S.H.R.A.E.): applicable regulations and references of the latest edition of standards for remote refrigeration system(s), components and installation.

8. American Society of Mechanical Engineers (A.S.M.E.): Boiler Code requirements for steam generating and steam heated equipment, and provide A.S.M.E. inspection stamp and registration with National Board.

9. American Society for Testing and Materials (A.S.T.M.): C1036 for flat glass.

10. American Society for Testing and Materials (A.S.T.M.): C1048 for heat-treated flat glass - Kind HS, Kind FT coated and uncoated glass.

11. American Society for Testing and Materials (A.S.T.M.): F232-03 for pre-rinse spray units, and in compliance with Energy Policy Act of 2005 (EPAct).

12. American Welding Society (A.W.S.): D1.1 structural welding code.

13. Energy Policy Act of 2005 (EPAct 2005): water savings pre-rinse spray valves.

14. National Electric Code (N.E.C.): N.F.P.A. Volume 5 for electrical wiring and devices included with foodservice equipment, A.N.S.I. C2 and C73, and applicable N.E.M.A. and N.E.C.A. standards.

15. National Electrical Manufacturers Association (N.E.M.A.): LD3 for high-pressure decorative laminates.

16. National Fire Protection Association (N.F.P.A.): applicable sections for exhaust hoods, ventilators, duct and fan materials, hoods fire suppression systems, construction and installation; in addition to local codes and standards.

17. National Sanitation Foundation (NSF): latest Standards and Revisions, and as accredited by ANSI, IAS, NELAC, ISO, OSHA and SCC. Provide NSF Seal of Approval on all standard manufactured items included in this Project and listed in any NSF Certified Food Equipment Products Category, and on all items of custom fabricated work included in this Project. (UL Sanitation approval and seal accepted if acceptable to local code jurisdictions.)

18. Sheet Metal and Air Conditioning Contractor's National Association (S.M.A.C.N.A.): latest edition of guidelines for seismic restraint of kitchen equipment, as applicable to project location.

19. Underwriters Laboratories (U.L.): as applicable for electrical components and assemblies. Provide either U.L. labeled products or, where no labeling service is available, “recognized

marking ” to indicate listing in the U.L. “Recognized Component Index”. (Canadian Standards Association or alternate testing lab's seals accepted if acceptable to local code jurisdictions.)

20. UL 300 Standard: for wet chemical fire suppression systems for exhaust hoods/ventilators.

21. American with Disabilities Act (ADA): as applicable to this Project.

22. Refrigeration Service Engineers Society (R.S.E.S.): applicable regulations and references of the latest edition of standards for remote refrigeration system(s), components and installation.

23. All refrigerants used for any purpose is to comply with the 1995 requirements of the Montreal Protocol Agreement, and subsequent revisions and amendments. No CFC refrigerants will be permitted on this Project.

24. All refrigeration components installation, repairs, and/or associated work on any refrigeration system, is to be performed by a Certified Refrigeration Mechanic.

25. ETL and other national and international recognized Testing and Listing Agencies labels and certifications are acceptable in lieu of Listing Agencies indicated in these documents, if acceptable to the local code jurisdictions.

26. All applicable local codes, standards and regulations.

27. All special local codes, standard, and regulations; such as (examples only) California Energy Commissions Regulations, McCarran County requirements for walk-in cooler(s) and/or freezer(s).

28. For detention facilities projects (as applicable): applicable Correctional Standards. Verify the level of security and construction required with the Architect, and provide all items in compliance.

## 4.0 SUBMITTALS:

A. Provide two (2) sets of all Submittals for review by the Design Team. After review process, one (1) set will be returned for copying and distribution.

B. Contractor to review all submittals for compliance with the Contract Documents, prior to submitting to the Design Team for review.

C. Contractor is responsible for the accuracy of the information on their submittals.

D. Contractor’s use of any Design Team’s AutoCAD contract drawings for basis of producing their submittal drawings is with the following conditions and understanding:

1. Contractor assumes total liability and responsibility for accuracy, and for conformance and verification with the latest Architectural and Engineering drawings, actual field conditions, and all equipment provided.

2. Contractor further assumes responsibility for coordination of their submittals with those of other Contractors and Sub-Contractors, as required.

3. Submittals to have Contractor’s title block and information.

## E. Equipment Plan and Rough-In Drawings:

1. Submit 1/4" (1:50) scale drawings. These drawings are to include complete information on the work included in this Contract, with references to equipment as provided by others; and are to provide sufficient information for associated trades, contractors, and/or sub-contractors to complete their division of work associated with food service equipment included in this Contract. They are to be dimensioned; showing locations of ducts, stubs, floor and wall sleeves, for ventilation, plumbing, steam, electrical, refrigeration lines, and concrete base and curb dimensions, as required for equipment so supported, and any additional information pertinent to the installation of this equipment

2. Drawings to also include equipment plan(s) with detailed equipment list, similar to Food Service Equipment Plans included in the Contract Drawings. Item numbers are to be the same as shown in the Contract Documents, and are to include Spare Numbers and associated items as provided by others.

3. In the event rough-ins have been accomplished before award of this contract, Contractor is to examine the existing facility and make adjustments to their equipment to suit building conditions and utilities, where possible. If not possible, so state in a letter, with reasons and an alternate method and pricing for their equipment, to the Architect.

## F. Shop Drawings:

1. Submit shop drawings for items of custom fabrication included in this contract. Shop drawings are to be submitted at 3/4" (1:20) and/or 1-1/2" (1:10) scale and are to show dimensions, materials, details of construction, installation and relation of adjoining work requiring cutting or close fitting. Shop drawings are to also indicate reinforcements, anchorage and related work required for the complete installation of fixtures.

2. Submit shop drawings for any equipment requiring field assembly, including but not limited to, Waldorf cooking assemblies, pulper/extractor assemblies, remote refrigeration systems, walk-in coolers and/or freezers, exhaust hoods/ventilators, fire suppression system, utility distribution systems, pot/utility/ware washing assemblies/machines, and conveyors.

3. Before proceeding with the fabrication or manufacture of any item, Contractor is responsible for verifying and coordinating all dimensions and details, with site dimensions, conditions, and adjacent equipment.

## G. Product Data Submittal Manuals:

1. Product Data submittals will include a cover sheet and detailed information on every item included in this Section. Detailed information is to include, but not be limited to, item number, description, quantity, model numbers, options and accessories provided, N.E.M.A. plug and receptacle configuration for applicable items, exact utility requirements, manufacturer's cut-sheets, reference to specific shop drawings, and etc. Distribute one additional copy of installation and start-up instructions to the Installer. Every cover sheet and associated detailed submittal is to provide sufficient and complete information for the Design Team to verify that the Contractor understands the Contract requirements, and is providing each item in compliance with the

Contract documents. Cover sheets to also include associated items as listed on the Equipment Plan, but provided by others; and are to be noted as "Not In Section 11400 Contract Division".

2. Reproduction of any part of the Contract Specifications will not be acceptable as part or total of Contractor's Product Date Submittal Manuals. These Manuals are to be produced and assembled entirely by the Contractor.

H. Design Team's review of submittal drawings, shop details, product data brochures, and operation and maintenance manuals is for general conformance with the design concept and contract documents. Review markings or comments are not to be construed as relieving Contractor from compliance with the contract documents, or departures there from. Contractor remains responsible for details and accuracy, confirming and correlating all quantities and dimensions, selecting fabrication processes, techniques of assembly, and performing their work in a safe, satisfactory, and professional manner.

I. Commencement of purchasing or fabrication by the Contractor, of any item(s) included in this Contract, prior to receipt of reviewed Submittals from the Design Team, shall be at the Contractor's own risk; unless specifically instructed to do so in writing by the Owner, including the specific item numbers requested.

## 5.0 OPERATION AND MAINTENANCE DATA MANUALS:

A. Two (2) bound sets of manuals are to be furnished for items of standard manufacture on/or before the date of the first event to occur of the following: demo/start-up, start-up for intended use by the Owner/Operator, completion of installation of kitchen equipment contract package, or final acceptance of installation by Owner. Manuals are to be in alphabetical order according to manufacturer. Manufacturer's info is to include Tech Services telephone number, email, and web site address, where available.

B. Provide a complete list of local service agencies for included manufacturers, complete with address and telephone numbers. Also provide email and web site addresses, where available.

C. Provide video tapes and/or CD's for maintenance, training, operation, etc, where available.

## 6.0 AS-BUILT/ RECORD DOCUMENTS:

A. Maintain one record set of Foodservice Equipment Plans with any related corrections, revisions, additions, deletions, changes, etc. noted during construction

and installation. Provide an "as-built" set in reproducible transparency form and electronic computer disk form.

B. Provide one (1) final set of Product Data Submittal Manual with any related corrections, revisions, additions, deletions, changes, etc. noted during construction and installation as a specifications record set.

C. These documents are to be provided at the same time as the O & M Data Manuals.

## 7.0 SCHEDULE:

A. Time is of the essence and acceptance constitutes assurance that the Contractor can and will obtain materials, equipment and manpower, to permit installation of the items included in this Section, on schedule. Contractor is to coordinate their work with the progress schedule, as prepared and updated periodically by the General Contractor or Construction Manager.

B. Anticipated delays, not within the control of the Contractor, are to be noted in a written notification to the Architect, immediately upon the Contractor's realization that delays are imminent.

C. Failure of manufacturers to meet promised delivery dates will not grant relief to the Contractor for failure to meet schedules; unless the Contractor can establish, in writing, that orders were received by the manufacturer, with reasonable lead times.

D. Extra charges resulting from special handling or air shipment in order to meet the schedule will be paid by the Contractor, if insufficient time was allowed in placing factory orders.

## 8.0 CONTRACTOR COORDINATION RESPONSIBILITY:

A. Contractor is responsible for coordinating with all applicable Design Team members, General Contractor, other Contractors and/or Sub-Contractors and Trades involved in this Project and associated with any items or work provided under this Section; as required for the successful provision, installation, completion, and functioning of these items and/or work, and the Project in general. This is to include, but not be limited to, exchange of shop drawings, details, and manufacturer’s information, supplying templates or actual components to be installed in or on items provided by other Sections, for coordination; and coordinating with and between their own internal staff, sub-contractors, trades, manufacturers, fabricators and installers, for compliance with the Contract Documents.

B. Contractor responsible for obtaining any documents referenced in this Section and on any associated drawings, which contains information relative to the performance of this Contract; and disseminating and coordinating the pertinent information

contained in them, with the appropriate subcontractors, manufacturers, fabricators, and/or installers.

## 9.0 PRODUCT HANDLING:

A. Deliver materials (except bulk materials) in manufacturer's containers, fully identified with manufacturer's name, trade name, type, class, grade, size, color, item number, area, etc.

B. Contractor is responsible for receiving and warehousing equipment and fixtures, until ready for installation. Store materials, equipment and fixtures in sealed containers, where possible. Store off the ground and under cover, protected from damage.

C. Contractor to verify and coordinate conditions at the building site, particularly door and/or wall openings, and passages, to assure access for all equipment. Pieces too bulky for existing facilities are to be hoisted or otherwise handled with apparatus as required. All special handling equipment charges will be arranged for and paid for by Contractor.

## 10.0 PRODUCT PROTECTION:

A. To the best of their abilities, Contractor is to protect their equipment against theft or damage, until final acceptance by the Owner.

B. Use all means reasonable to protect the materials of this Section before, during, and after installation; and to protect the associated work and materials of the other trades.

C. Pre-fabricated walk-in coolers/freezers are not to be used as general storage; and should be locked before leaving the site daily. Damage and theft resulting from failure to secure units will be repaired or replaced at Contractor's expense.

## 11.0 WARRANTY:

A. Unless otherwise noted in Related Divisions, items furnished are to be fully guaranteed against defects in workmanship, materials, and functionality for one full year from the date of the start-up for intended use by the Owner/Operator.. Contractor or their service agent will make necessary repairs and replacements without charge to the Owner, and within a reasonable time.

B. Additional Refrigeration Warranty: in addition to the one-year warranty requirements as stated above, provide start-up, and parts and labor for the first year; plus additional four-year extended warranty on compressors. Extended warranty is for provision of replacement compressor, determined to be defective by a certified refrigeration mechanic. However verification of defective compressor, installation of replacement compressor, recharging and repairs of system will be the

responsibility of the Owner. This includes all items with built-in or remote refrigeration system.

C. Periodic routine maintenance, servicing, adjustments, cleaning, etc., as required by the manufacturers included in this Project, are the responsibility of the Owner.

D. Any and all parts or requirements for manufacturer's warranties to be in effect, whether or not noted in the itemized specifications, are to be provided or complied with by the Contractor. This is to include, but not be limited to, particular parts, accessories, or installation; installation supervision, start-up, and/or follow-up inspections required by factory trained, Certified, and/or authorized personnel. Factory training, Certification, and/or authorization are to be in effect at the time of bidding, installation, start-up, and warranty period of this Project.

## 12.0 EQUIPMENT:

A. Refer to schedule on Foodservice Drawings and Itemized Specifications for equipment included in this Section.

## 13.0 MATERIALS:

A. Metals:

1. Stainless Steel: AISI Type 201 or 302/304, hardest workable temper, and No.4 directional polish. Unless otherwise noted or specified, or required by the manufacturer, 201 may be used wherever 302/304 is listed.

2. Galvanized Steel Sheet: ASTM A526, except ASTM A527 for extensive forming; ASTM A525, G90 zinc coating, chemical treatment.

    a. Where painted finish is indicated, provide mill phosphatized treatment in lieu of chemical treatment.

3. Galvanized Steel Pipe: ASTM A53 or ASTM A120, welded or seamless, schedule 40, galvanized.

4. Steel Structural Members: Hot rolled or cold formed, carbon steel unless stainless steel is indicated.

    a. Galvanized Finish (G.I.): ASTM A123 hot-dipped zinc coating, applied after fabrication.

5. Aluminum: ASTM B209/B221 sheet, plate and extrusions (as indicated); alloy, temper and finish as determined by manufacturer/fabricator, except 0.40-mil natural anodized finish on exposed work unless another finish is indicated.

B. Insulation:

1. For low temperature applications, such as ice bins, cold pans, or fabricated under counter freezers, use urethane, rigid board foam or foamed-in-place; not less than 2" (50 mm) thick,

except that vertical surfaces of cold pans and ice bins may be 1" (25 mm) thick. Insulation to be bonded at joints, to prevent condensation on exterior.

2. For refrigerated applications such as fabricated under counter refrigerators, use urethane rigid board foam or foamed-in-place, or Styrofoam rigid board foam 2" (50 mm) thick, bonded at joints. No fiberglass insulation will be permitted.

3. For heated type applications, such as plate warmers, use block type rock wool, minimum 1" (25 mm) thick.

4. At counters subject to direct or indirect heat from heating or cooking equipment, use 1" (25 mm) thick BNZ Materials, Inc. (303-978-1199) Marinite I, or equal, to insulate between counter and heat source. In addition, provide a 1" (25 mm) minimum air space between the heat source and the insulation.

5. All insulation is to be fully encased or enclosed in 16 gauge (1.6 mm) stainless steel.

C. Joint Materials:

1. Sealants: 1-part or 2-part, polyurethane or silicone based, liquid elastomeric sealant, non-solvent release type, Shore A hardness of 30, except 45 if subject to traffic. Sealants to be N.S.F. Listed for use in food zones. Surfaces cleaning and sealants installation to comply with applicable requirements of N.S.F. Standards, and accepted foodservice installation practices.

2. Backer Rod: For 3/8" (9.5 mm) or larger joints, to be polyurethane rod stock, larger than joint width.

3. Gaskets: Solid or hollow (but not cellular) neoprene or polyvinyl chloride; light grey, minimum of 40 Shore A hardness, self-adhesive or prepared for either adhesive application or mechanical anchorage.

## 14.0 FABRICATED PRODUCTS:

A. Casters:

1. Type and size as recommended by caster manufacturer, N.S.F. approved for the type and weight of equipment supported; normally 5" (127 mm) diameter heavy-duty, ball-bearing, solid or disc wheel with non-marking grease proof rubber, neoprene or polyurethane tire; unless otherwise

specified. Minimum width of tread to be 1-3/16” (30mm). Minimum capacity per caster to be 250 pound (113.4kg), unless otherwise noted in itemized specifications.

2. Solid material wheels to be provided with stainless steel rotating wheel guard.

3. To be sanitary, have sealed wheel and swivel bearings and polished plated finish per N.S.F.

4. Unless otherwise indicated, equip each item with two (2) swivel-type casters and two (2) fixed casters, with foot brakes on two (2) casters.

5. Unless item is equipped with another form of all-around protective bumper, provide circular rotating bumper above each caster, 5” (127 mm) diameter tire of light grey synthetic rubber (hollow or closed-cell) on cadmium-plated disc.

## B. Plumbing Fittings, Trim and Accessories:

1. General: Where exposed or semi-exposed, provide bright chrome plated brass or polished stainless steel units. Provide copper or brass where not exposed.

2. Vacuum Breakers: Provide with foodservice equipment as listed in the itemized specifications.

3. Water Outlets: At sinks and at other locations where water is supplied (by manual, automatic or remote control), furnish commercial quality faucets, valves, dispensers or fill devices, of the type and size indicated, and as required to operate as indicated.

4. Waste Fittings: Except as otherwise indicated, furnish 2” (50 mm) remote-lever waste valve, and 3-1/2” (89 mm) strainer basket.

## C. Electrical Materials:

1. General: Provide standard materials, devices and components as recommended by the manufacturer or fabricator, selected and installed in accordance with N.E.M.A. standards and recommendations; and as required for safe and efficient use and operation of the foodservice equipment, without sanitation problems.

2. Components to bear the U.L. label or be approved by the prevailing authority.

3. Custom fabricated refrigerated/freezer units to be provided with vapor tight light receptacles, shatterproof lamps and automatic switches. Wiring to be concealed.

4. Where light fixtures are specified or detailed as part of counters, cases or fixtures; light fixtures with lamps to be furnished and installed. Warm white lamps to be provided, unless otherwise specified. If fluorescent light fixtures are specified, ballasts and tubes to be provided. Shields to be provided for all light fixtures.

5. Convenience and Power Outlets: Make cutouts and install appropriate boxes or outlets in fabricated fixtures, complete with wiring, conduit, outlet and stainless steel cover plate. Outlets and plugs to conform to N.E.M.A. standards. Electrical outlets and devices to be first quality

"Specification Grade". GFCI outlets to be furnished where adjacent to sink compartments, as per the National Electrical Code.

6. Plugs and Cords: Where cords and plugs are provided, they are to comply with National Electrical Manufacturer's Association (N.E.M.A.) requirements. Indicate N.E.M.A. configuration for each applicable item.

7. Power Characteristics: Refer to Electrical Divisions specifications for project power characteristics. Also, refer to individual equipment requirements, for loads and ratings.

## 15.0 FABRICATION OF METALWORK:

### A. General Fabrication Requirements:

1. Remove burrs from sheared edges of metalwork, ease the corners and smooth to eliminate cutting hazard. Bend sheets of metal, at not less than the minimum radius required to avoid grain separation in the metal. Maintain flat, smooth surfaces, without damage to finish.

2. Reinforce metal at locations of hardware, anchorages and accessory attachments wherever metal is less than 14 gauge (2 mm), or requires mortised application. Conceal reinforcements to the greatest extent possible. Weld in place, on concealed faces.

3. Exposed screws or bolt heads, rivets and butt joints made by riveting straps under seams and then filled with solder, will not be accepted. Where fasteners are permitted, provide Phillips head, flat or oval head machine screws. Cap threads with acorn nuts, unless fully concealed in inaccessible construction; and provide nuts and lockwashers unless metal for tapping is at least 12 gauge (2.5 mm). Match fastener head finish with finish of metal fastened.

4. Where components of fabricated metal work are indicated to be galvanized, and involve welding or machining of metal heavier than 16 gauge (1.6 mm), complete the fabrication and provide hot-

dip galvanizing of each component, after fabrication, to the greatest extent possible (depending upon available dip-tank sizes). Comply with ASTM A123.

5. Welding And Soldering:

    a. Materials 18 gauge (1.3 mm), or heavier, to be welded.

    b. Seams and joints to be shop welded or soldered as the nature of the material may require.

    c. Welds to be ground smooth and polished to match original finish.

    d. Where galvanizing has been burned off, the weld is to be cleaned and touched up with high grade aluminum paint.

6. Provide removable panels for access to mechanical and electrical service connections, which are concealed behind or within foodservice equipment, but only where access is not possible and not indicated through other work.

7. Where ends of fixtures, splashbacks, shelves, etc., are open, fill by forming the metal or welding sections, if necessary, to close entire opening flush to walls or adjoining fixtures.

8. Rolled edges are to be as detailed, with corners bullnosed, ground and polished.

9. Equipment to have 1/2" (12.7 mm) or larger radius coves in horizontal and vertical corners, and intersections, per N.S.F. standards.

## B. Metal And Gauges:

1. Except as otherwise indicated, fabricate exposed metalwork of stainless steel; and fabricate the following components from the gauge of metal indicated, and other components from not less than 20 gauge (1 mm) metal:

    a. Table and counter tops: 14 gauge (2 mm)

    b. Sinks and drainboards: 14 gauge (2 mm)

    c. Shelves: 16 gauge (1.6 mm)

    d. Front drawer and door panels: 18 gauge (1.3 mm) (double-pan type)

    e. Single pan doors and drawer fronts: 16 gauge (1.6 mm)

    f. Enclosed base cabinets: 18 gauge (1.3 mm)

    g. Enclosed wall cabinets: 18 gauge (1.3 mm)

    h. Exhaust hoods and ventilators: 18 gauge (1.3 mm)

    i. Pan-type insets and trays: 16 gauge (1.6 mm)

    j. Removable covers and panels: 18 gauge (1.3 mm)

    k. Skirts and enclosure panels: 18 gauge (1.3 mm)

l. Closure and trim strips over 4" (102 mm) wide: 18 gauge (1.3 mm) Hardware reinforcement: 12 gauge (2.5 mm)

m. Gusset plates: 10 gauge (3.4 mm)

## C. Work-Surface Fabrication:

1. Fabricate metal work surfaces by forming and welding, to provide seamless construction; using welding rods matching sheet metal, grinding and polishing. Where necessary for disassembly, provide waterproof gasketed draw-type joints with concealed bolting.

2. Reinforce work surfaces 30” (762 mm) on center both ways, with galvanized or stainless steel concealed structural members. Reinforce edges, which are not self-reinforced, by formed edges.

## D. Metal Top Construction:

1. Metal tops to be one-piece welded construction, including field joints. Secure to a full perimeter galvanized steel channel frame cross-braced not farther than 30" (762 mm) on center. Fasten top with stud bolts or tack welds. If hat sections are used in lieu of channels, close ends.

2. Properly designed draw fastening, trim strip, or commercial joint material to suit requirement is to be used, only if specified.

## E. Structural Framing:

1. Except as otherwise indicated, provide framing of minimum 1” (25 mm) pipe-size round pipe or tube members, with mitered and welded joints and gusset plates, ground smooth. Provide 14 gauge (2 mm) stainless steel tube for exposed framing, and galvanized steel pipe for concealed framing.

2. Where indicated, flange rear and end edges up to form splashes integrally with top, with vertical and horizontal corners coved of not less than 1/4” (6 mm) radius, die formed. Turn back splashes 1” (25 mm) to wall across top and ends with rounded edge on break, unless otherwise specified.

3. For die-crimped edges, use inverted "V" 1/2” (13 mm) deep inside and 2” (50 mm) deep on outside, unless otherwise shown. For straight down flanges, make 1-3/4” (45 mm) deep on outside. For bullnose edges, roll down 1-3/4” (45 mm).

4. Edges: die-formed, integral with top. For rounded corners, form to 1” (25 mm) radius, weld, and polish to original finish.

## F. Pipe Bases: Construct pipe bases of 1-5/8” (41 mm) diameter 18 gauge (1.3 mm) stainless steel tubing. Fit legs with polished stainless steel sanitary adjustable bullet feet to provide for adjustment of approximately 1-1/2” (37 mm), without exposing

threads. Space legs to provide ample support for tops, precluding any possibility of buckling or sagging, and in no case more than 6'-0" (1829 mm) centers.

G. Legs and Crossrails

1. Equipment legs and crossrails to be 1-5/8” (41 mm), 16 gauge (1.6 mm) stainless steel tubing.

2. Welds at cross rails to be continuous and ground smooth. Tack welds will not be acceptable.

3. Components:

   a. Stainless Steel Gusset: Stainless steel exterior to fit 1-5/8” (41 mm) tubing, with Allen screw for fastening and adjustment. Not less than 3” (76 mm) diameter at top and 3-3/4” (95mm) long. Outer shell 16 gauge (1.6 mm) stainless steel, reinforced with 12 gauge (2.5 mm) mild steel insert welded interior shell, or approved equal.

   b. Stainless Steel Low Counter Legs: Stainless steel exterior 5-3/4” (146 mm) minimum, 7” (178 mm) maximum length with stainless steel 3-1/2” (89 mm) square plate with four counter-sunk holes, welded to top for fastening.

   c. Stainless Steel Adjustable Foot: Stainless steel 1-1/2” (37 mm) diameter tapered at bottom to 1” (25 mm) diameter, fitted with threaded cold rolled rod for minimum 1-1/2” (37 mm)

diameter x 3/4” (19 mm) threaded bushing plug welded to legs, or approved equal. Push-in foot not acceptable.

4. Legs to be fastened to equipment with gussets, as follows:

   a. Sinks: Reinforced with bushings and set screw.

   b. Metal Top Tables and Dish Tables: Welded to galvanized steel channels, 14 gauge (2 mm) or heavier, anchored to top with screws through slotted holes.

   c. Wood Top Tables: Welded to stainless steel channels, 14 gauge (2 mm) or heavier, anchored to top with screws through slotted holes.

## H. Shelves:

1. Construct solid shelves under pipe base tables of 16 gauge (1.6 mm) stainless steel, with 1-1/2” (37 mm) turned down and under edges on exposed sides, and 2” (50 mm) turn up against walls or equipment. Fully weld to pipe legs.

2. In fixtures with enclosed bases, turn up shelves on back and sides with 1/4” (6 mm) (minimum) radius and feather slightly to ensure a tight fit to enclosure panels.

## I. Sinks:

1. Construct sinks of 14 gauge (2 mm) stainless steel with No.4 finish inside and outside.

2. Form back, bottom and front of one piece, with ends and partitions welded into place. Partitions: double thickness, 2” (51 mm) minimum space between walls. Multiple compartments to be continuous on the exterior, without applied facing strips or panels.

3. Cove interior vertical and horizontal corners of each tub not less than 1/4” (6 mm) radius, die formed. Outer ends of drainboards to have roll rim risers not less than 3” (76 mm) high.

4. Drill faucet holes in splashes 2-1/2” (63.5 mm) below top edge. Verify center spacing with faucet specified.

## J. Workmanship:

1. Best quality in the trade. Field verify dimensions before fabricating; conform all items to dimensions of building; neatly fit around pipes, offsets and other obstructions.

2. Fabricate only in accordance with approved shop drawings, showing pipes, obstructions to be built around, and location of utilities and services.

## K. Casework:

1. Enclosure: except as otherwise indicated, provide each unit of casework (base, wall, overhead and free-standing) with a complete-enclosure metal cabinet, including fronts, backs, tops, bottoms, and sides.

2. Bases to be made of 18 gauge (1.3 mm) stainless steel sheets reinforced by forming the metal.

3. Ends, partitions and shelves to be stainless steel.

4. Unexposed backs and structural members to be galvanized, unless otherwise noted.

5. Vertical ends and partitions to be single wall, with a 2" (50 mm) face.

6. Sides and through partitions are flush with bottom rail, welded at intersections.

7. Shelves: Provide adjustable standards for positioning and support of shelves in casework; except bottom shelf of cabinet mounted on legs or as specified. Turn back of shelf units up 2" (50 mm) and hem. Turn other edges down to form open channel. Reinforce shelf units to support 40 pounds per square foot (195 kgs/sq meter) loading, plus 100 percent impact loading.

8. Bottom front rail of bases set on masonry platform to be continuously closed and sealed to platform.

## L. Doors:

1. Metal doors to be double-cased stainless steel. Outer pans to be 18 gauge (1.3 mm) stainless steel with corners welded, ground smooth and polished. Inner pan to be 20 gauge (1 mm) stainless steel fitted tightly into outer pan with a sound deadening material such as Celotex or Styrofoam used as a core. The two pans to be tack welded together and joints solder filled. Doors to finish approximately 3/4" (19 mm) thick, and be fitted with flush recessed type stainless steel door

pulls; or full length pulls as per individual itemized specifications and shown on Standard Detail FSD1-24.

2. Wood doors to be fabricated as detailed.

3. Hinged doors to be mounted on heavy-duty N.S.F. approved hinges, or as noted on plans or specifications.

M. Drawer Assemblies:

1. Assemblies to consist of removable drawer body mounted in a ball bearing slide assembly with fully enclosed housing.

2. Slide assembly consists of one pair of 200 pound (90 kilograms) capacity stainless steel roller bearing full extension slides, with side and back enclosure panels, front spacer angle, two drawer carrier angles, secured to slides and stainless steel front.

3. Drawers intended for tools and general non-food products storage are to have 20" x 20" x 6" deep (508 mm x 508 mm x 152 mm), 18 gauge (1.3 mm) minimum stainless steel drawer pans.

4. Drawers intended to hold food products are to have 12" x 20" x 6" deep (305 mm x 508 mm x 152 mm) stainless steel food pans.

5. All drawer pans to be easily removable without tools or disassembly of any drawer assembly components.

6. Drawer fronts are double cased, 3/4" (19 mm) thick, with 18 gauge (1.3 mm) stainless steel welded and polished front pan. Steel back pan is tightly fitted and tack welded. Sound deaden with rigid insulation material.

N. Closed Base: Where casework is indicated to be located on a raised-floor base, prepare casework for support without legs, and for anchorage and sealant application, as required for a completely enclosed and concealed base.

O. Support from Floor: Equip floor supported mobile units with casters, and equip items indicated as roll-out units, with manufacturer's standard one-directional rollers. Otherwise, and except for closed-base units, provide pipe or tube legs, with adjustable bullet-design feet for floor supported items of fabricated metalwork. Provide 1-1/2" (37 mm) adjustment of feet (concealed threading).

## 16.0 REFRIGERATION EQUIPMENT:

A. General:

1. Furnish either single or multiple compressor units, as specified or recommended by the manufacturer for the sizes and variations between connected evaporator loads as indicated.

2. Furnish units of the capacities indicated, arranged to respond to multiple- evaporator thermostats and defrosting timers. Include coils, receivers, compressors, motors, motor starters, mounting

bases, vibration isolation units, fans, dryers, valves, piping, insulation, gauges, winter control equipment and complete automatic control system.

3. Refrigerant: Precharge units with type or types recommended by manufacturer for services indicated, with quick-disconnect type connections only where specified, ready to receive refrigerant piping runs to evaporators and (where remote) to condensers. All refrigerant and associated components to comply with the requirements of the Montreal Protocol Agreement. No CFC refrigerants or associated components will be permitted on this Project. HFC refrigerants and components to be used where available. HCFC refrigerants and components, with a minimum 2010 phase-out date, and intermediate replacement refrigerants are to be used only when HFC refrigerants are not available. Contractor is responsible for coordinating these requirements with manufacturers.

4. Foodservice equipment items included in this Section, with remote refrigerated systems, are to include interconnecting refrigeration lines, sizing, and insulation between components, as per manufacturer's installation instructions, and as determined by this Contractor's Certified Refrigeration Sub-Contractor; and only after a thorough examination of actual site conditions and obstacles which might affect the routing. Routing should be as direct and short as possible and practical. Refer to additional requirements listed in this Section 11400, Laws, Ordinances And Standards.

5. The minimum outdoor operating ambient temperature for design of units is -10 degrees Fahrenheit (-23 Centigrade), or lower as applicable for extreme low local conditions. The maximum indoor design temperature for operation of compressor units is 95 degrees Fahrenheit (35 Centigrade). The maximum outdoor ambient design temperature is to be determined by Contractor with prevailing conditions at mounting location of compressor, such as sun exposure, limited ventilation, high fences/walls, roof color and materials, local climatic extremes, etc.; but in no case is it to be less than 100 degrees Fahrenheit (37.8 Centigrade).

B. Components:

1. Coils for fabricated refrigerators to have vinyl plastic coatings, stainless steel housings; and be installed in such a manner as to be replaceable.

2. Remote refrigeration system to be complete with thermostatic expansion valves at the evaporator.

3. Fabricated refrigerated compartments to be fitted with flush dial thermometers, with chrome plated bezels. Thermometers to be adjustable, and shall be calibrated after installation. Thermometers to have an accuracy of + 2 degrees Fahrenheit (1 degree Centigrade).

4. Doors and drawers for walk-in coolers/freezers, and reach-in refrigerated compartments, both fabricated and standard, to be fitted with cylinder locking type latches, and provided with master keys.

C. Cold Pans: Ice pans, refrigerated pans and cabinets to be provided with breaker strips, where adjoining top or cabinet face materials, to prevent transfer of cold.

D. All mechanically cooled custom fabricated or standard buy-out refrigerators with openings in the top for cooling pans, and/or all built-in or drop-in mechanically

cooled cold pans are to comply with, and be listed by N.S.F. Standard #7. Contractor is to verify that the specified unit complies with this requirement.

E. Ventilation of Refrigerated Equipment:

1. Adequate ventilation to be provided for custom fabricated equipment with integral refrigeration condensing units, both built-in and drop-in. If flow through ventilation cannot be provided, provide flow direction partitions and an additional fan capable of cooling the condensing unit.

2. If, in the opinion of the Contractor, additional room ventilation is required to ensure correct operating temperatures of standard buy-out, custom fabricated, or remote refrigeration condensing units, or compressor rack assemblies, they are to so state in a letter to the Architect, for evaluation and decision.

## 17.0 MISCELLANEOUS MATERIALS AND FABRICATION:

A. Manufactured Equipment Items: Furnish items as scheduled or herein specified. Verify dimensions, spaces, rough-in and service requirements, and electrical characteristics, before ordering. Provide trim, accessories and miscellaneous items for complete installation.

B. Insert Pans:

1. General: Cut-outs, openings, drawers, or equipment specified or detailed to hold stainless steel insert pans to be provided with a full complement of pans as follows:

   a. One (1) stainless steel, 20 gauge (1 mm) minimum, solid insert pan for each space, sized per plans, details, or specifications.

   b. Where pan sizes are not indicated in plans, details, or specifications, provide one full-size pan for each opening.

   c. Provide maximum depth pan to suit application and space.

2. Provide 18 gauge (1.3 mm) removable stainless steel adapter bars where applicable.

3. All cut-outs and openings, or equipment specified or detailed to hold stainless steel insert pans, shall be provided with a hinged stainless steel removable night cover.

C. Tray Slides: Before fabrication of counters with tray slides, verify:

1. Size and shape of tray with Owner/Operator. Edge of tray should not overhang outer support/ slider by more than 2" (50 mm). If edge of tray exceeds this dimension, notify Architect, in writing, for evaluation and adjustment, if necessary.

2. Configuration of corners, turns, and shape of tray slides for proper support and safe guidance of trays.

3. Tray slide to be capable of supporting 200 pounds per linear foot (298 kgs/meter), live load.

D. Reasonable quietness of operation of equipment is a requirement, and Contractor will be required to replace or repair any equipment producing out-of-the-ordinary intolerable noise. This also includes providing and installing bumpers and gaskets

for doors and drawers on fabricated and standard manufactured items, and sound insulation where feasible.

## 18.0 SITE EXAMINATION:

A. Verify site conditions under the provisions of the General Conditions, Supplementary Conditions and applicable provisions of Division 1 Sections. Notify the Architect, in writing, of unsatisfactory conditions for proper installation of foodservice equipment.

B. Verify wall, column, door, window, and ceiling locations and dimensions. Fabrication and installation should not proceed until dimensions and conditions have been verified and coordinated with fabrication details.

C. Verify that wall reinforcement or backing has been provided, and is correct for wall supported equipment. Coordinate placement dimensions with wall construction Section.

D. Verify that ventilation ducts are of the correct characteristics, and in the required locations.

E. Verify that utilities are available, of the correct characteristics, and in the required locations.

## 19.0 INSTALLATION:

A. Sequence installation and erection to ensure correct mechanical and electrical utility connections are achieved.

B. Install items in accordance with manufacturer's instructions.

C. Set each item of non-mobile and non-portable equipment securely in place, leveled and adjusted to correct height. Anchor to supporting substrate where indicated, and where required for sustained operation and use without shifting or dislocation. Conceal anchorages wherever possible. Adjust counter tops and other work surfaces to a level tolerance of 1/16” (1.6 mm) (maximum offset, and plus or minus on dimension, and maximum variation in 24" (610 mm) run from level or indicated slope). Provide anchors, supports, bracing, clips, attachments, etc., as required to comply with the local seismic restraint requirements. The Guidelines For Seismic

Restraint Of Kitchen Equipment, as prepared for the Sheet Metal Industry Fund of Los Angeles and endorsed by S.M.A.C.N.A., is to be followed.

D. Provide closure plates and strips where required, with joints coordinated with units of equipment.

E. Provide sealants and gaskets all around each unit to make joints airtight, waterproof, vermin-proof, and sanitary for cleaning purposes.

F. Insulate to prevent electrolysis between dissimilar metals.

G. Cut and drill components for service outlets, fixtures, piping, conduit, and fittings.

H. Verify and coordinate the mounting heights of all wall shelves and equipment, with equipment located below them, for proper clearances.

I. Coordinate with the Plumbing and Electrical Divisions, and provide holes in food service equipment for plumbing and electrical service to and through the fixtures, as required. This includes welded sleeves, collars, ferrules, or escutcheons. These services are to be located so that they do not interfere with intended use and/or servicing of the fixture.

## 20.0 TESTING, START-UP AND INSTRUCTIONS:

A. Delay the start-up of equipment until service lines have been tested, balanced, and adjusted for pressure, voltage and similar considerations; and until water and steam lines have been cleaned and treated for sanitation.

B. Make arrangements for demonstration of foodservice equipment operation and maintenance, in advance with the Owner/Operator. Demonstrate foodservice equipment, to familiarize the Owner and the Operator on operation and maintenance procedures, including periodic preventative maintenance measures required. Include an explanation of service requirements and simple on-site service procedures, as well as, information concerning the name, address and telephone number of

qualified local source of service. The individual(s) performing the demonstration are to be knowledgeable of operating and service aspects of the equipment.

C. Provide a written report of the demonstration, to the Owner, outlining the equipment demonstrated and malfunctions or deficiencies noted. Indicate individuals present at demonstration.

D. Final Cleaning: After testing and start-up, clean the foodservice equipment, and leave in a condition ready for the Owner to sanitize and use.

## 21.0 STANDARD DETAILS:

A. Refer to the individual Standard Details included in the Foodservice Equipment contract documents, for general fabrication information; as referenced in the custom fabricated Itemized Specifications.

## 22.0 ITEMIZED SPECIFICATIONS:

A. Refer to the cut sheets for specific specification information on each item.

ITEM # 1 COUNTER

Quantity: One (1)
Manufacturer: Fabricator
Model: CUSTOM

One (1) Counter
See Drawings and Elevations for details

ITEM # 1.1 TRAY STORAGE

Quantity: One (1)
Manufacturer: Fabricator
Model: CUSTOM

One (1) Tray Storage
See Drawings and Elevations for details

ITEM # 1.2 DROP-IN SINK

Quantity: One (1)
Manufacturer: John Boos
Model: PB-DISINK091106-STD

One (1) Pro-Bowl Drop-In Sink, 1-compartment, 16-1/2"W x 17-1/2"D x 17-1/4"H overall size, (1) 11-1/2"W x 9-1/4" front-to-back x 6" deep bowl, deck mount faucet holes with 4" centers, 2" drain opening with basket drain, with left & right side splashes, integrated towel dispenser, includes soap dispenser (PB-SD-DM), stainless steel construction

One (1) T&S Brass ChekPoint™ Electronic Faucet, deck mount, 4" centers, 4-7/8" integral spout, 0.5 GPM vandal resistant spray device, hydro-generator power supply, AC/DC control module with internal flow control setting switches, temperature control mixing valve, 18" flexible stainless steel supply hoses, chrome-plated brass body, 100-240 VAC adapter, low lead, ADA Compliant
Temperature 100° to 108°

ITEM # 2 SNEEZE GUARD, STATIONARY

Quantity: One (1)
Manufacturer: English Manufacturing
Model: AMA-101A-2TIER

One (1) Adjustaguard® Sneeze Guard, self-service/full-service, 2-tier, 26"H posts, 1"OD with brushed stainless steel finish, 3/8" tempered glass panels (1/4" end panels) with polished edges & 1" radius corners, NSF, cULus
One (1) Must Specify Length:_____
One (1) Tube: 1" dia. round, standard
One (1) Metal finish: #4 Brushed stainless steel, standard
One (1) 3/8" tempered glass (max span 66"), standard
One (1) Clear tempered glass, standard
One (1) Round Flange

ITEM # 3 COLD FOOD WELL UNIT, DROP-IN, REFRIGERATED

Quantity: One (1)
Manufacturer: Alto-Shaam
Model: 400-CW

One (1) Coldwell Drop-in Refrigerated Cold Display Unit, self-contained, utilizing R-290 refrigerant, mounted on corrosion resistant framework, suspended below unit body, includes expansion valve, thermostatic control, sliding shroud, dual air movement louver, and (5) pan divider bars for side support, (4) 12" x 20" full-size pan capacity (pans NOT included), 6-1/4" deep well, holds 6" deep pans, EcoSmart®, 1/4 hp, 600 watts, 115v/60/1, 5.0 amps, 9' cord, NEMA 5-15P, cULus, NSF
One (1) NOTE: Subject to Manufacturer’s Terms & Conditions. See Documents Section
One (1) Five (5) year limited compressor warranty standard

ITEM # 3/-49 SPARE NO. <Spare No.>

ITEM # 4 SNEEZE GUARD, STATIONARY

Quantity: One (1)
Manufacturer: English Manufacturing
Model: AMA-101A-2TIER

One (1) Adjustaguard® Sneeze Guard, self-service/full-service, 2-tier, 26"H posts, 1"OD with brushed stainless steel finish, 3/8" tempered glass panels (1/4" end panels) with polished edges & 1" radius corners, NSF, cULus
One (1) Must Specify Length:_____

One (1) Tube: 1" dia. round, standard
One (1) Metal finish: #4 Brushed stainless steel, standard
One (1) 3/8" tempered glass (max span 66"), standard
One (1) Clear tempered glass, standard
One (1) Round Flange

ITEM # 5 COLD FOOD WELL UNIT, DROP-IN, REFRIGERATED

Quantity: One (1)
Manufacturer: Alto-Shaam
Model: 400-CW

One (1) Coldwell Drop-in Refrigerated Cold Display Unit, self-contained, utilizing R-290 refrigerant, mounted on corrosion resistant framework, suspended below unit body, includes expansion valve, thermostatic control, sliding shroud, dual air movement louver, and (5) pan divider bars for side support, (4) 12" x 20" full-size pan capacity (pans NOT included), 6-1/4" deep well, holds 6" deep pans, EcoSmart®, 1/4 hp, 600 watts, 115v/60/1, 5.0 amps, 9' cord, NEMA 5-15P, cULus, NSF
One (1) NOTE: Subject to Manufacturer's Terms & Conditions. See Documents Section
One (1) Five (5) year limited compressor warranty standard

ITEM # 6 -9 SPARE NO. <Spare No.>

ITEM # 10 COUNTER

Quantity: One (1)
Manufacturer: Fabricator
Model: CUSTOM

One (1) Counter
See Drawings and Elevations for details

ITEM # 11 HOT FOOD WELL UNIT, DROP-IN, ELECTRIC

Quantity: One (1)
Manufacturer: Alto-Shaam
Model: 400-HW/D6

One (1) Halo Heat® Hot Food Well Unit, Drop-In, Electric, (4) 12" x 20" full-size pan capacity (pans NOT included), 6-3/8" deep well, holds 6" deep pans, adjustable thermostatic controller, stainless steel construction, EcoSmart®, cULus, UL EPH Classified, CE, IPX3, TUV NORD
One (1) NOTE: Subject to Manufacturer's Terms & Conditions. See Documents Section
One (1) 208-240v/50/60/1-ph, 8.7-10.0 amps, 1.8-2.4kW, 9 ft. cord, NEMA 6-15P
One (1) Cord located on back of control box, standard

ITEM # 12 FOOD SHIELD

Quantity: One (1)

Manufacturer: ENGLISH MFG. INC.
Model: AMA-101A

One (1) FOOD SHIELD

ITEM # 13 HOT FOOD WELL UNIT, DROP-IN, ELECTRIC

Quantity: One (1)
Manufacturer: Alto-Shaam
Model: 400-HW/D6

One (1) Halo Heat® Hot Food Well Unit, Drop-In, Electric, (4) 12" x 20" full-size pan capacity (pans NOT included), 6-3/8" deep well, holds 6" deep pans, adjustable thermostatic controller, stainless steel construction, EcoSmart®, cULus, UL EPH Classified, CE, IPX3, TUV NORD
One (1) NOTE: Subject to Manufacturer's Terms & Conditions. See Documents Section
One (1) 208-240v/50/60/1-ph, 8.7-10.0 amps, 1.8-2.4kW, 9 ft. cord, NEMA 6-15P
One (1) Cord located on back of control box, standard

ITEM # 14 SNEEZE GUARD, STATIONARY

Quantity: One (1)
Manufacturer: English Manufacturing
Model: AMA-101A

One (1) Adjustaguard® Sneeze Guard, self-service/full-service, 22"H posts, 1"OD with brushed stainless steel finish, 3/8" tempered glass panels (1/4" end panels) with polished edges & 1" radius corners, NSF, cULus
One (1) Must Specify Length:_____
One (1) Tube: 1" dia. round, standard
One (1) Metal finish: #4 Brushed stainless steel, standard
One (1) 3/8" tempered glass (max span 66"), standard
One (1) Clear tempered glass, standard
One (1) Round Flange

ITEM # 15 HOT FOOD WELL UNIT, DROP-IN, ELECTRIC

Quantity: One (1)
Manufacturer: Alto-Shaam
Model: 400-HW/D6

One (1) Halo Heat® Hot Food Well Unit, Drop-In, Electric, (4) 12" x 20" full-size pan capacity (pans NOT included), 6-3/8" deep well, holds 6" deep pans, adjustable thermostatic controller, stainless steel construction, EcoSmart®, cULus, UL EPH Classified, CE, IPX3, TUV NORD
One (1) NOTE: Subject to Manufacturer's Terms & Conditions. See Documents Section
One (1) 208-240v/50/60/1-ph, 8.7-10.0 amps, 1.8-2.4kW, 9 ft. cord, NEMA 6-15P
One (1) Cord located on back of control box, standard

ITEM # 16 SNEEZE GUARD, STATIONARY

Quantity: One (1)

Manufacturer: English Manufacturing
Model: AMA-101A

One (1) Adjustaguard® Sneeze Guard, self-service/full-service, 22"H posts, 1"OD with brushed stainless steel finish, 3/8" tempered glass panels (1/4" end panels) with polished edges & 1" radius corners, NSF, cULus
One (1) Must Specify Length:_____
One (1) Tube: 1" dia. round, standard
One (1) Metal finish: #4 Brushed stainless steel, standard
One (1) 3/8" tempered glass (max span 66"), standard
One (1) Clear tempered glass, standard
One (1) Round Flange

ITEM # 17 HOT FOOD WELL UNIT, DROP-IN, ELECTRIC

Quantity: One (1)
Manufacturer: Alto-Shaam
Model: 400-HW/D6

One (1) Halo Heat® Hot Food Well Unit, Drop-In, Electric, (4) 12" x 20" full-size pan capacity (pans NOT included), 6-3/8" deep well, holds 6" deep pans, adjustable thermostatic controller, stainless steel construction, EcoSmart®, cULus, UL EPH Classified, CE, IPX3, TUV NORD
One (1) NOTE: Subject to Manufacturer's Terms & Conditions. See Documents Section
One (1) 208-240v/50/60/1-ph, 8.7-10.0 amps, 1.8-2.4kW, 9 ft. cord, NEMA 6-15P
One (1) Cord located on back of control box, standard

ITEM # 18 SNEEZE GUARD, STATIONARY

Quantity: One (1)
Manufacturer: English Manufacturing
Model: AMA-101A

One (1) Adjustaguard® Sneeze Guard, self-service/full-service, 22"H posts, 1"OD with brushed stainless steel finish, 3/8" tempered glass panels (1/4" end panels) with polished edges & 1" radius corners, NSF, cULus
One (1) Must Specify Length:_____
One (1) Tube: 1" dia. round, standard
One (1) Metal finish: #4 Brushed stainless steel, standard
One (1) 3/8" tempered glass (max span 66"), standard
One (1) Clear tempered glass, standard
One (1) Round Flange

ITEM # 19- 24 SPARE NO. <Spare No.>

ITEM # 25 COUNTER

Quantity: One (1)
Manufacturer: Fabricator
Model: CUSTOM

One (1) Counter
See Drawings and Elevations for details

ITEM # 25.1 DROP-IN SINK

Quantity: One (1)
Manufacturer: John Boos
Model: PB-DISINK091106-STD

One (1) Pro-Bowl Drop-In Sink, 1-compartment, 16-1/2"W x 17-1/2"D x 17-1/4"H overall size, (1) 11-1/2"W x 9-1/4" front-to-back x 6" deep bowl, deck mount faucet holes with 4" centers, 2" drain opening with basket drain, with left & right side splashes, integrated towel dispenser, includes soap dispenser (PB-SD-DM), stainless steel construction
One (1) T&S Brass ChekPoint™ Electronic Faucet, deck mount, 4" centers, 4-7/8" integral spout, 0.5 GPM vandal resistant spray device, hydro-generator power supply, AC/DC control module with internal flow control setting switches, temperature control mixing valve, 18" flexible stainless steel supply hoses, chrome-plated brass body, 100-240 VAC adapter, low lead, ADA Compliant
Temperature 100° to 108°

ITEM # 26 COLD FOOD WELL UNIT, DROP-IN, REFRIGERATED

Quantity: One (1)
Manufacturer: Alto-Shaam
Model: 400-CW

One (1) Coldwell Drop-in Refrigerated Cold Display Unit, self-contained, utilizing R-290 refrigerant, mounted on corrosion resistant framework, suspended below unit body, includes expansion valve, thermostatic control, sliding shroud, dual air movement louver, and (5) pan divider bars for side support, (4) 12" x 20" full-size pan capacity (pans NOT included), 6-1/4" deep well, holds 6" deep pans, EcoSmart®, 1/4 hp, 600 watts, 115v/60/1, 5.0 amps, 9' cord, NEMA 5-15P, cULus, NSF
One (1) NOTE: Subject to Manufacturer's Terms & Conditions. See Documents Section
One (1) Five (5) year limited compressor warranty standard

ITEM # 27 SNEEZE GUARD, STATIONARY

Quantity: One (1)
Manufacturer: English Manufacturing
Model: AMA-101A-2TIER

One (1) Adjustaguard® Sneeze Guard, self-service/full-service, 2-tier, 26"H posts, 1"OD with brushed stainless steel finish, 3/8" tempered glass panels (1/4" end panels) with polished edges & 1" radius corners, NSF, cULus
One (1) Must Specify Length:_____
One (1) Tube: 1" dia. round, standard
One (1) Metal finish: #4 Brushed stainless steel, standard
One (1) 3/8" tempered glass (max span 66"), standard
One (1) Clear tempered glass, standard

ITEM # 28 COLD FOOD WELL UNIT, DROP-IN, REFRIGERATED

Quantity: One (1)
Manufacturer: Alto-Shaam
Model: 400-CW

One (1) Coldwell Drop-in Refrigerated Cold Display Unit, self-contained, utilizing R-290 refrigerant, mounted on corrosion resistant framework, suspended below unit body, includes expansion valve, thermostatic control, sliding shroud, dual air movement louver, and (5) pan divider bars for side support, (4) 12" x 20" full-size pan capacity (pans NOT included), 6-1/4" deep well, holds 6" deep pans, EcoSmart®, 1/4 hp, 600 watts, 115v/60/1, 5.0 amps, 9' cord, NEMA 5-15P, cULus, NSF
One (1) NOTE: Subject to Manufacturer's Terms & Conditions. See Documents Section
One (1) Five (5) year limited compressor warranty standard

ITEM # 29 SNEEZE GUARD, STATIONARY

Quantity: One (1)
Manufacturer: English Manufacturing
Model: AMA-101A-2TIER

One (1) Adjustaguard® Sneeze Guard, self-service/full-service, 2-tier, 26"H posts, 1"OD with brushed stainless steel finish, 3/8" tempered glass panels (1/4" end panels) with polished edges & 1" radius corners, NSF, cULus
One (1) Must Specify Length:_____
One (1) Tube: 1" dia. round, standard
One (1) Metal finish: #4 Brushed stainless steel, standard
One (1) 3/8" tempered glass (max span 66"), standard
One (1) Clear tempered glass, standard

ITEM # 30 TRAY STORAGE

Quantity: One (1)
Manufacturer: Fabricator
Model: CUSTOM

One (1) Tray Storage
See Drawings and Elevations for details

ITEM # 31-34 SPARE NO. <Spare No.>

ITEM # 35 POS COUNTER

Quantity: Two (2)
Manufacturer: Fabricator
Model: CUSTOM

Two (2) POS COUNTER
See Drawings and Elevations for details

ITEM # 36 OPEN DISPLAY MERCHANDISER

Quantity: Two (2)
Manufacturer: Structural Concepts
Model: NR6055RSSV

Two (2) Reveal® Self-Service Refrigerated Case, freestanding, 59-3/4"W, 54-5/8"H, Breeze-E (Type II) with EnergyWise self-contained refrigeration, (3) removable & adjustable clear glass shelving, LED top & shelf lights, full end panels, upper rear solid back panel, one piece formed ABS plastic tub, blue fin coated coil, condensate pan, black exterior & interior, cETLus, ETL-Sanitation
Two (2) NOTE: If GFCI is required, a GFCI breaker MUST be used in lieu of a GFCI receptacle
Two (2) Must ship prepaid/add
Glass warranty only applicable to first point of delivery
Two (2) 1 yr. parts & labor warranty, 5 yr. compressor warranty, standard
Two (2) Breeze-E (Type II) with EnergyWise self-contained refrigeration rear access, standard
Two (2) 208-240v/60/1-ph, 12.0 amps, 1,896 watts, standard
Two (2) 10 ft Straight blade power cord (self-contained),NEMA 6-15P, standard
Two (2) Adjustable, locking casters, standard (n/a with remote refrigeration)
Two (2) Interior: Black, standard
Two (2) Frame exterior: Black, standard
Two (2) Panel Exterior: Laminate standard color 909-58 Black
Two (2) Left end panel: Full end panel
Two (2) Right end panel: Full end panel
Two (2) Lower front panel: Black, standard
Two (2) Upper rear: Solid back panel, standard
Two (2) Lower rear panel: Black, standard
Two (2) Lights: LED 3500K with frost lens, standard

ITEM # 37 POS REGISTER

Quantity: Two (2)
Manufacturer: NIC

Two (2) POS register

ITEM # 50 SOILED DISHTABLE WITH LANDING

Quantity: One (1)
Manufacturer: Fabricator
Model: CUSTOM

One (1) Soiled Dishtable with landing
See Drawings and Elevations for details

ITEM # 50.1 SINK 20 X 20

Quantity: One (1)
Manufacturer: Fabricator
Model: CUSTOM

One (1) Sink 20 X 20

ITEM # 50.2 PRE-RINSE FAUCET ASSEMBLY

Quantity: One (1)
Manufacturer: T&S Brass
Model: B-0133-B

One (1) EasyInstall Pre-Rinse Unit, wall mount. base faucet with spring check cart. & lever handles, 2" dia. flanges with 1/2" NPT female eccentric flanged inlets, 35-1/2"H, 15" overhang, 8-1/4" clearance, 18" riser, (B-0107) spray valve, B-0044-H flex stainless steel hose, 6" wall bracket, quarter-turn Eterna cartridges, low lead

ITEM # 50.3 RACK SLIDE

Quantity: One (1)
Manufacturer: Fabricator
Model: CUSTOM

One (1) Rack Slide

ITEM # 51 DISHWASHER, DOOR TYPE, VENTLESS

Quantity: One (1)
Manufacturer: Champion
Model: DH-6000T-VHR

One (1) Genesis Dishwasher, door type, extended hood (27" opening for trays), ventless heat recovery, high temperature sanitizing with built-in stainless steel electric booster for (40°-70° rise), (40) racks/hour capacity, auto start, single point electrical connection, door interlock switch, on-board service diagnostics, Rinse Sentry feature, auto-fill, detergent & chemical connections, interchangeable upper & lower spray arms, automatic drain valve, vent fan control, bottom mounted HMI controls, mounted water PRV, stainless steel construction, electric tank heat, peg rack, flat rack, 2 HP self draining pump, NSF, cULus, ENERGY STAR®
One (1) Fuel Surcharge (NET/NET)
One (1) 1 year parts & labor warranty, standard
One (1) Complimentary factory authorized performance test included, upon equipment start-up. Consult local Champion sales representative for coordination of the start-up. If customer is beyond 60 miles from Champion authorized service agent, consult factory.
One (1) Single-point electrical connection, standard
One (1) 208-240v/60/3-ph
One (1) Straight-through design application

ITEM # 52 CLEAN DISHTABLE

Quantity: One (1)
Manufacturer: Fabricator
Model: CUSTOM

One (1) Clean dishtable
See Drawings and Elevations for details

ITEM # 53 SPARE NO. <Spare No.>

ITEM # 54 3 COMPARTMENT SINK

Quantity: One (1)
Manufacturer: Fabricator
Model: CUSTOM

One (1) 3 Compartment Sink
See Drawings and Elevations for details

ITEM # 54.1 SINK 24" X 24" X 12"

Quantity: Three (3)
Manufacturer: Fabricator
Model: CUSTOM

Three (3) Sink 24" X 24" X 12"

ITEM # 54.2 DRAIN, LEVER / TWIST WASTE

Quantity: Three (3)
Manufacturer: T&S Brass
Model: B-3940

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

ITEM # 54.3 PRE-RINSE FAUCET ASSEMBLY

Quantity: One (1)
Manufacturer: T&S Brass
Model: B-0133-12CRBJST

One (1) EasyInstall Pre-Rinse Unit, 8" wall mount, add on faucet 12" swivel nozzle, Cerama cartridges with check valves, lever handles, 18" riser, 44" flexible stainless steel hose, 1.07 GPM, accessory fitting, wall bracket, low lead, NSF ( B-0230-K)

ITEM # 54.4 WALL / SPLASH MOUNT FAUCET

Quantity: One (1)
Manufacturer: T&S Brass
Model: B-0231

One (1) Sink Mixing Faucet, wall mount, 8" centers, 12" swing nozzle, lever handles, quarter-turn Eterna cartridges, 1/2" NPT female inlets, low lead, ADA Compliant
One (1) Aerator, 1.5 gpm, 55/64-27UN Female threads (Water Sense)

ITEM # 55 WALL SHELF WITH POT RACK

Quantity: One (1)
Manufacturer: Fabricator
Model: CUSTOM

One (1) Wall Shelf with Pot Rack
See Drawings and Elevations for details

ITEM # 56-57 SPARE NO. <Spare No.>

ITEM # 58 WORK TABLE

Quantity: One (1)
Manufacturer: Fabricator
Model: CUSTOM

One (1) Work Table
See Drawings and Elevations for details

ITEM # 59 WORK TABLE

Quantity: One (1)
Manufacturer: Fabricator
Model: CUSTOM

One (1) Work Table

ITEM # 60-67 SPARE NO. <Spare No.>

ITEM # 68.1 OUTDOOR AIR COOLED CONDENSER <BR />

Quantity: One (1)
Manufacturer: Fabricator
Model: CUSTOM

One (1) Outdoor air cooled condenser
See Fabrication Drawings for details

ITEM # 68.2 LOW PROFILE EVAPORATORS

Quantity: Two (2)
Manufacturer: Fabricator
Model: CUSTOM

Two (2) Low Profile Evaporators
See Fabrication Drawings for details

ITEM # 68.3 MOBILE WIRE SHELVING UNIT <BR />4 TIER

Quantity: Eleven (11)
Manufacturer: Metro
Model: WIRE SHELF

Eleven (11) Mobile Wire Shelving unit
4 Tier
Size per drawings

ITEM # 69 SLIDING 5' COOLER DOOR

Quantity: One (1)
Manufacturer: Fabricator
Model: CUSTOM

One (1) Sliding 5' Cooler door
See Fabrication Drawings for details

ITEM # 69.1 OUTDOOR AIR COOLED CONDENSER

Quantity: One (1)
Manufacturer: Fabricator
Model: CUSTOM

One (1) Outdoor air cooled condenser
See Fabrication Drawings for details

ITEM # 69.2 LOW PROFILE EVAPORATORS

Quantity: Two (2)
Manufacturer: Fabricator
Model: CUSTOM

Two (2) Low Profile Evaporators
See Fabrication Drawings for details

ITEM # 69.3 MOBILE WIRE SHELVING UNIT <BR />4 TIER <BR />

Quantity: Fourteen (14)
Manufacturer: Metro
Model: WIRE SHELF

Fourteen (14) Mobile Wire Shelving unit
4 Tier
Size per drawings

ITEM # 70 WALK-IN FREEZER

Quantity: One (1)
Manufacturer: PrepRite
Model: CUSTOM

One (1) Walk-In Freezer
See Fabrication Drawings for details

ITEM # 70.1 OUTDOOR AIR COOLED CONDENSER

Quantity: One (1)
Manufacturer: Fabricator
Model: CUSTOM

One (1) Outdoor air cooled condenser
See Fabrication Drawings for details

ITEM # 70.2 LOW PROFILE EVAPORATORS

Quantity: Two (2)
Manufacturer: Fabricator
Model: CUSTOM

Two (2) Low Profile Evaporators
See Fabrication Drawings for details

ITEM # 70.3 MOBILE WIRE SHELVING UNIT <BR />4 TIER

Quantity: Thirteen (13)
Manufacturer: Metro
Model: WIRE SHELF

Thirteen (13) Mobile Wire Shelving unit
4 Tier
Size per drawings

ITEM # 71-74 SPARE NO. <Spare No.>

ITEM # 75 HAND SINK

Quantity: One (1)
Manufacturer: John Boos
Model: PBHS-W-0909-P-SSLR

One (1) Pro-Bowl Hand Sink, wall mount, 12"W x 14-1/2"D x 12-1/4"H overall size, 9"W x 9" front-to-back x 5" deep bowl, splash mount faucet holes with 4" centers, 2" drain opening with

basket drain, with left & right side splash, all stainless steel construction, includes mounting bracket, NSF, CSA-Sanitation (splash mount faucet included)

ITEM # 76 WORK TABLE

Quantity: One (1)
Manufacturer: Fabricator
Model: CUSTOM

One (1) Work Table
See Drawings and Elevations for details

ITEM # 77 WALL SHELF

Quantity: Two (2)
Manufacturer: Fabricator
Model: CUSTOM

Two (2) Wall Shelf
See Drawings and Elevations for details

ITEM # 78 TRASH RECEPTACLE

Quantity: One (1)
Manufacturer: Rubbermaid Commercial Products
Model: W/ DOLLY AND LID

One (1) TRASH RECEPTACLE

ITEM # 79 WORK TABLE

Quantity: One (1)
Manufacturer: Fabricator
Model: CUSTOM

One (1) Work Table
See Drawings and Elevations for details

ITEM # 79.1 SINK 18" X 24"

Quantity: Two (2)
Manufacturer: Fabricator
Model: CUSTOM

Two (2) Sink 18" X 24"

ITEM # 79.2 DRAIN, LEVER / TWIST WASTE

Quantity: Two (2)
Manufacturer: T&S Brass

Model: B-3940

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

ITEM # 79.3 WALL / SPLASH MOUNT FAUCET

Quantity: One (1)
Manufacturer: T&S Brass
Model: B-0231

One (1) Sink Mixing Faucet, wall mount, 8" centers, 12" swing nozzle, lever handles, quarter-turn Eterna cartridges, 1/2" NPT female inlets, low lead, ADA Compliant
One (1) Aerator, 1.5 gpm, 55/64-27UN Female threads (Water Sense)

ITEM # 80 WALL SHELF

Quantity: Two (2)
Manufacturer: Fabricator
Model: CUSTOM

Two (2) Wall Shelf
See Drawings and Elevations for details

ITEM # 81 HAND SINK

Quantity: One (1)
Manufacturer: John Boos
Model: PBHS-W-0909-P-SSLR

One (1) Pro-Bowl Hand Sink, wall mount, 12"W x 14-1/2"D x 12-1/4"H overall size, 9"W x 9" front-to-back x 5" deep bowl, splash mount faucet holes with 4" centers, 2" drain opening with basket drain, with left & right side splash, all stainless steel construction, includes mounting bracket, NSF, CSA-Sanitation (splash mount faucet included)

ITEM # 82-83 SPARE NO. <Spare No.>

ITEM # 84 EXHAUST HOOD TYPE 1

Quantity: Two (2)
Manufacturer: CaptiveAire
Model: 5424 ND-2-PSP-F

Two (2) EXHAUST HOOD TYPE 1
See Fabrication Drawings for details

ITEM # 84.1 CONTROL AND ANSUL CABINET

Quantity: One (1)
Manufacturer: CaptiveAire
Model: CUSTOM

One (1) Control and Ansul Cabinet

ITEM # 85 TILTING SKILLET BRAISING PAN, GAS

Quantity: One (1)
Manufacturer: Groen
Model: BPM-30GC

One (1) Braising Pan, gas, 30-gallon capacity, 10" deep pan, 38" pan height, IPX6 water rated electronic Classic controls, manual tilt, standard etch marks, faucet bracket, round tubular open leg base, stainless steel construction, bullet feet, electric spark ignition, 104,000 BTU/hr, cCSAus, NSF, IPX6, Made in USA
One (1) (1) year parts & labor, (10) year pan warranty, standard
One (1) 115v/60/1-ph, 5.0 amps, standard
One (1) Natural gas
One (1) For elevation between 0 and 2000 (When order is placed, all equipment with elevation specified will be assigned a different Part# by the factory)

ITEM # 85.1 PANTRY FAUCET

Quantity: One (1)
Manufacturer: T&S Brass
Model: B-0268-04

One (1) Mixing Faucet, single hole base, 24" double joint swing nozzle, extension, quarter-turn Eterna cartridges, low lead, ADA Compliant

ITEM # 86 FLOOR TROUGH

Quantity: One (1)
Manufacturer: Fabricator
Model: CUSTOM

One (1) Floor Trough
See Drawings and Elevations for details

ITEM # 87 KETTLE, GAS, TILTING

Quantity: One (1)
Manufacturer: Groen
Model: DH-40C

One (1) Tilting Kettle, gas, 40-gallon capacity, crank tilt, 2/3 jacket, IPX6 water rated electronic Classic controls, 316 stainless steel liner, floor mounted control console supports, stainless steel construction, bullet feet, electronic ignition, 50 PSI, 0 - 2000' elevation, 100,000 BTU, cCSAus, NSF, Made in USA
One (1) (1) year parts & labor, (10) year hemisphere warranty, standard
One (1) Gas type to be specified

One (1) For elevation between 0 and 2000 (When order is placed, all equipment with elevation specified will be assigned a different Part# by the factory)
One (1) 115v/60/1-ph, 5.0 amps, std.

ITEM # 87.1 PANTRY FAUCET

Quantity: One (1)
Manufacturer: T&S Brass
Model: B-0268-04

One (1) Mixing Faucet, single hole base, 24" double joint swing nozzle, extension, quarter-turn Eterna cartridges, low lead, ADA Compliant

ITEM # 88 FLOOR TROUGH

Quantity: One (1)
Manufacturer: Fabricator
Model: CUSTOM

One (1) Floor Trough
See Drawings and Elevations for details

ITEM # 89 GRIDDLE, GAS, COUNTERTOP

Quantity: One (1)
Manufacturer: Imperial
Model: ITG-48

One (1) Griddle, countertop, gas, 48"W x 24"D cooking surface, 1" thick polished steel plate, (4) griddle burners, continuous pilot, aeration baffles, thermostatic controls, 4"W grease gutter, removable 1 gallon grease can with weep hole, full width rear flue, stainless steel front, sides, splash guard & ledge, 4" stainless steel legs, 120,000 BTU, 35W, cETLus, NSF, CE
One (1) Limited one year parts and labor warranty, standard
One (1) Natural gas (must specify elevation if over 2000 ft)
One (1) Equipment Stand, 48", undershelf, stainless steel construction
One (1) Swivel casters (set of 4) two with brakes, per set
One (1) Quick disconnect & flex hose with restraining device, 3/4" N.P.T. x 48"

ITEM # 90 RANGE, 48", 8 OPEN BURNERS

Quantity: One (1)
Manufacturer: Imperial
Model: IR-8-C-XB

One (1) Pro Series Restaurant Range, gas, 48"W, (8) open burners & pilot lights, low simmer feature, cast iron grates, removable crumb tray, (1) convection oven, 1/2 HP blower motor, porcelain interior, (3) chrome racks, (1) open cabinet, bottom shelf, stainless steel front, sides, backguard, shelf, 3-1/2"D landing ledge & kick plate, 6" legs with adjustable feet, 286,000 BTU, 84kW, NSF, CE, CSA Flame, CSA Star
One (1) Limited one year parts and labor warranty, standard
One (1) Natural gas (must specify elevation if over 2000 ft)

One (1) 120v/1-ph, 6.0 amps, standard
One (1) 6" Stainless steel stub back in lieu of standard backguard
One (1) Swivel casters (set of 4) two with brakes, per set
One (1) Quick disconnect & flex hose with restraining device, 3/4" N.P.T. x 48"

ITEM # 91 CONVECTION OVEN, GAS

Quantity: One (1)
Manufacturer: Imperial
Model: PCVG-2

One (1) Convection Oven, gas, (2) deck, digital electronic controls, (2) speed fan motor, dual open 60/40 doors, window, (5) racks per deck, interior lights, porcelain interior, stainless steel front, sides, doors, top & legs, 120v/50/60/1-ph, 9.0 amps (per oven), (2) 1/2 HP, 140,000 BTU, cETLus, NSF, CE, CSA Flame, CSA Star
One (1) Limited one year parts and labor warranty, standard
One (1) Natural gas (must specify elevation if over 2000 ft)
One (1) Swivel casters (set of 4) two with brakes, per set
One (1) Quick disconnect & flex hose with restraining device, 3/4" N.P.T. x 48"

ITEM # 92 COMBI OVEN, GAS

Quantity: One (1)
Manufacturer: RATIONAL
Model: ICP 6-FULL ON 6-FULL NG 208/240V 1 PH

One (1) Two (2) (CC1GRRA.0000238) iCombi Pro® 6-Full Size Combi Ovens, double stack, natural gas, (12) 18" x 26" sheet pan or (24) 12" x 20" steam pan or (12) 2/1 GN pan capacity, (6) stainless steel grids included, intelligent cooking system with (4) assistants; iDensityControl, iCookingSuite, iProductionManager, & iCareSystem, (6) operating modes, (5) cooking methods, (3) manual operating modes, 85° to 572°F temperature range, quick clean, care control, eco mode, 6-point core temperature probe, retractable hand shower, Ethernet interface, Wi-Fi enabled, 106,500 BTU each, 208/240v/60/1-ph, 6 ft. cord, 0.9 kW each, CE, IPX5, cCSAus, NSF, ENERGY STAR-®
One (1) Combi-Duo Universal Stacking Kit, for iCombi 6-half size or 6-full size (electric or gas) on iCombi 6-full size (gas only)
One (1) Stand I for Combi-Duo, mobile, 7-3/4"H, all sides open, stainless steel construction, height adjustable casters, for iCombi 6-full size on 6-full size
One (1) Safety-Set, Equipment placement system for all casters-mounted equipment, allows precise, consistent equipment placement for drain lines to floor sinks and under the fire suppression in ventilation systems, satisfies NFPA codes 17A (5.6.4) and 96 (12.1.2.3), includes tow (2) pieces and installation pack. THIS ITEM IS NON_DISCOUNTABLE (NET)
One (1) NOTE: All discounts subject to approval by manufacturer
One (1) 2 years parts and labor, 5 years steam generator warranty
One (1) Chef Assistance Program, a RATIONAL certified Chef conducts 4 hours/location specialized application training with personnel, no charge
Two (2) RCI RATIONAL Certified Installation, new certified installation for each table-top iCombi of a combi-duo, 100 miles (200 round-trip) included. (See attached installation flyer for details) THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)
One (1) Pre-Installation Site Consultation, provides an installation consultation to ensure the site has proper space and connections for gas, electric, drain & water, one (1) Consultation is needed for every four (4) cooking systems, includes 100 miles (200 miles round trip). (see attached installation flyer for details) THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)

Two (2) Installation Kit, for gas iCombi/SCC/CMP 101G (120/60/1ph); gas iCombi/SCC/CMP 62G (208-240/60/1ph); gas iCombi/SCC/CMP 61G (120/60/1ph) THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)
Two (2) Water Filtration Single Cartridge System, for any iVario, single Combi model, or XS or half-size Combi-Duos, includes: (1) single head with pressure gauge, R95-CL filter & filter installation kit
One (1) NOTE: The RATIONAL Water Filtration Systems helps provide consistent high quality water to your RATIONAL cooking systems. The patented carbon block technology reduces the effects of sediment, chloramines and chlorine while providing the required flow rates
Two (2) T&S Brass Safe-T-Link Gas Connector Kit, 3/4" connection, 48" hose, stainless steel braiding with extruded coating, (1) 90° elbow, ball valve, necessary hardware, with Surelink restraining cable adjustable for 3' to 5', 215,000 BTU/ hr minium flow capacity
Two (2) T&S Brass Safe-T-Link Water Connector Hose, 3/4" dia., 48" long, stainless steel braided hose with extruded blue coating, 3/4" NPT male fittings, 3/4" quick disconnect, low lead content, NSF, cCSAus

ITEM # 95 WORK TABLE

Quantity: One (1)
Manufacturer: Fabricator
Model: CUSTOM

One (1) Work Table
See Drawings and Elevations for details

ITEM # 96 WORK TABLE

Quantity: One (1)
Manufacturer: Fabricator
Model: CUSTOM

One (1) Work Table
See Drawings and Elevations for details

ITEM # 97 PASS-THRU HEATED CABINET

Quantity: One (1)
Manufacturer: Beverage Air
Model: PH2-1HS-PT

One (1) Warming Cabinet, pass-thru, two-section, 43.3 cu. ft., (8) half height doors, cylinder lock, (6) silver freezer shelves, exterior digital thermometer, top mounted heating system, aluminum interior, stainless steel front & sides, 20 amp breaker required, UL, UL EPH Classified, UL-Sanitation, MADE IN USA
One (1) 3 years parts & labor warranty (excludes maintenance items)
One (1) 208-240v/60/1-ph, 11.3/13.0 amps, 3000 watts, cord, NEMA 6-20P
One (1) 6" Seismic Legs (set of 4)

ITEM # 98 PASS-THRU REFRIGERATOR

Quantity: One (1)

Manufacturer: Beverage Air
Model: PRD3HC-1AS

One (1) P-Series Refrigerator, Pass-Thru, three-section, 73.99 cu. ft., top-mounted self-contained refrigeration, (6) solid doors, (9) adjustable shelves, LED lighting, aluminum interior, stainless steel exterior, standard depth cabinet, full-height doors, exterior digital thermometer, 6" legs, 3/4 HP, cULus, UL EPH Classified, UL-Sanitation, MADE IN USA
One (1) 3 years parts & labor warranty (excludes maintenance items)
One (1) Self-Contained refrigeration
One (1) Additional 4 years compressor warranty (part only), standard
One (1) 115v/60/1-ph, 8.5 amps, NEMA 5-15P
One (1) Left door hinged left, center and right door hinged right, standard
One (1) 6" Seismic Legs (set of 4)

ITEM # 99 PASS-THRU HEATED CABINET

Quantity: One (1)
Manufacturer: Beverage Air
Model: PH2-1HS-PT

One (1) Warming Cabinet, pass-thru, two-section, 43.3 cu. ft., (8) half height doors, cylinder lock, (6) silver freezer shelves, exterior digital thermometer, top mounted heating system, aluminum interior, stainless steel front & sides, 20 amp breaker required, UL, UL EPH Classified, UL-Sanitation, MADE IN USA
One (1) 3 years parts & labor warranty (excludes maintenance items)
One (1) 208-240v/60/1-ph, 11.3/13.0 amps, 3000 watts, cord, NEMA 6-20P
One (1) 6" Seismic Legs (set of 4)

ITEM # 100 LOCKER 5 TIER 12" X 12" X 12"

Quantity: Three (3)
Manufacturer:
Model: ELS-5DR

Three (3) Locker 5 TIER 12" X 12" X 12"

ITEM # 101 AIR CURTAIN

Quantity: One (1)
Manufacturer: Berner
Model: AHC10-2072A

One (1) Architectural Series High Performance Air Curtain, 72" long, unheated, (2) 1/2 hp motors, three speed, for customer entrance door up to 10-feet high, anodized aluminum cover, wall mounting plate, 1.04kW, cULus, MADE IN USA
One (1) Five year parts warranty (unheated units)
One (1) If special freight fees are requested, (See below) all applicable fees will be added to the invoice; fees subject to change; contact factory for addition information.
One (1) 120v/60/1-ph
One (1) Automatic Door Switch, plunger type, activates air door when door opens, single phase only & max. amp draw of 20 amps, 120-240V
One (1) For multiple manual doors on opening add for each additional plunger
One (1) Satin anodized aluminum exterior finish, standard

ITEM # ASB1 AIR CURTAIN

Quantity: One (1)
Manufacturer: Berner
Model: ALC08-1042A

One (1) Architectural Series Low Profile Air Curtain, 42" long, unheated, (1) 1/5 hp motor, 7-1/2" low profile, for doors up to 8-feet high for climate control, factory installed "Intelliswitch" digital programmable controller, anodized aluminum exterior cabinet, wall mounting plate, cULus, MADE IN USA
One (1) Five year parts warranty (unheated units)
One (1) If special freight fees are requested, (See below) all applicable fees will be added to the invoice; fees subject to change; contact factory for addition information.
One (1) 120v/50/1-ph
One (1) NOTE: Operation at 50 Hz will generate approximately a 17% reduction in air performance
One (1) Satin anodized aluminum exterior finish, standard
One (1) Magnetic Reed Door Switch, multiple manual door openings require additional switches, recommended for entrance doors

ITEM # ASB2 WATER FILTRATION SYSTEM, FOR ICE MACHINES

Quantity: One (1)
Manufacturer: 3M Purification
Model: ICE160-S

One (1) (5616303) 3M™ Water Filtration Products Water Filter System, with shut-off valve & gauge, 17-5/8"H x 5"D, standard water, single vessel, max pressure of 125 psi at 100°F, 0.2 micron, 3.34 gpm flow rate, 35,000 gallons capacity, for cyst, bacteria, sediment, chlorine taste and odor, scale, includes: (1) integral mounting bracket and (1) o-ring seal cartridge filter, 1/2" FNPT connections, NSF certified (for ice machines - cubers up to 1450lbs, flakers up to 2400lbs: Manitowoc I 1202, 1203, 1204, 1205, 1402, 1403, 1404, 1405, 1474, 1492, 1494; Scotsman C1030, 1448; Hoshizaki KM 1301, 1340; Ice-O-Matic ICE 1006, 1007, 1406, 1407; Koolaire K 1350; Atosa YR450, YR800)

ITEM # ASB3 ICE BIN FOR ICE MACHINES

Quantity: One (1)
Manufacturer: Scotsman
Model: B530P

One (1) Ice Bin, top-hinged front-opening door, 536 lb application capacity, for top-mounted ice maker, 30" width, rotocast plastic construction, toolless removable baffle, polyurethane insulation, polyethylene liner, includes 6" legs, NSF, engineered and assembled in USA
One (1) NOTE: Sale of this product must comply with Scotsman's MSRP Policy; contact your Scotsman representative for details
One (1) 3 year parts & labor warranties
One (1) Ice Scoop Holder, fits all modular ice storage bins, stainless steel

ITEM # ASB4 ICE MAKER, CUBE-STYLE

Quantity: One (1)
Manufacturer: Scotsman
Model: MC1030MA-32

One (1) Prodigy ELITE® Ice Maker, cube style, air-cooled, self-contained condenser, production capacity up to 1077 lb/24 hours at 70°/50° (816 lb AHRI certified at 90°/70°), medium cube size, ICELINQ® mobile app, Bluetooth® connectivIty, preservation mode, external bin full indicator, AutoAlert™ indicating lights, WaterSense adjustable purge control, one-touch cleaning, harvest assist, front facing removable air filters, unit specific QR code, stainless steel finish, AgION™ antimicrobial protection, 208-230v/60/1-ph, 16.0 amps, cULus, NSF, engineered and assembled in USA
One (1) NOTE: Sale of this product must comply with Scotsman's MSRP Policy; contact your Scotsman representative for details
One (1) 3 year parts & labor warranties
One (1) 5 year parts & labor warranties on Evaporator
One (1) 5 year parts on compressor & condenser

ITEM # ASB5 SERVING COUTNER

Quantity: One (1)
Manufacturer: Fabricator
Model: CUSTOM

One (1) Serving Coutner
See Drawings and Elevations for details

ITEM # ASB6 REACH-IN REFRIGERATOR

Quantity: One (1)
Manufacturer: Beverage Air
Model: HBR23HC-1-HG

One (1) Horizon Series Refrigerator, reach-in, one-section, 23.1 cu. ft. capacity, (2) right-hand hinged glass half doors, (3) adjustable shelves, electronic control, LED interior lighting, digital display, adaptive defrost, stainless steel interior & exterior, bottom mounted self-contained refrigeration, R290 Hydrocarbon refrigerant, 1/4 HP, cULus, UL EPH Classified, UL-Sanitation, Made in USA
One (1) 3 years parts & labor warranty (excludes maintenance items)
One (1) Self-Contained refrigeration
One (1) Additional 4 years compressor warranty (part only), standard
One (1) 115v/60/1-ph, 3.0 amps, cord with NEMA 5-15P
One (1) Door hinged on left
One (1) Glass door locks, per door
One (1) 6" Heavy duty casters (2) locking, standard

ITEM # ASB7 WIRE SHELVING UNIT 4 TIER <BR />

Quantity: Three (3)
Manufacturer: Metro
Model: WIRE SHELF

Three (3) Wire Shelving unit 4 TIER
Size per drawings

ITEM # ASB8 HAND SINK

Quantity: One (1)
Manufacturer: John Boos
Model: PBHS-W-0909-P-SSLR

One (1) Pro-Bowl Hand Sink, wall mount, 12"W x 14-1/2"D x 12-1/4"H overall size, 9"W x 9" front-to-back x 5" deep bowl, splash mount faucet holes with 4" centers, 2" drain opening with basket drain, with left & right side splash, all stainless steel construction, includes mounting bracket, NSF, CSA-Sanitation (splash mount faucet included)

ITEM # ASB9 SPARE NO. <Spare No.>

ITEM # ASB10 WORK TABLE

Quantity: One (1)
Manufacturer: Fabricator
Model: CUSTOM

One (1) Work Table
See Drawings and Elevations for details

ITEM # ASB10.1 DUMP SINK 10" X 14"

Quantity: One (1)
Manufacturer: Fabricator
Model: CUSTOM

One (1) Dump Sink 10" X 14"

ITEM # ASB10.2 DECK MOUNT FAUCET

Quantity: One (1)
Manufacturer: T&S Brass
Model: B-0226

One (1) Mixing Faucet, deck mount, 10" swing nozzle, 4" centers with 1/2" IPS eccentric flanged female inlets, quarter-turn Eterna cartridges, lever handles, low lead, ADA Compliant

ITEM # ASB11 REACH-IN FREEZER

Quantity: One (1)
Manufacturer: Beverage Air
Model: HBF23HC-1-HG

One (1) Horizon Series Freezer, reach-in, one-section, 27-1/4"W, 84-1/4"H, 22.5 cu. ft. capacity, (2) right-hand hinged glass half doors, (3) adjustable shelves, electronic control,

LED interior lighting, digital display, expansion valve technology, adaptive defrost, bottom mounted self-contained refrigeration, stainless steel interior, stainless steel exterior front, sides & grill, galvanized back & bottom, R290 Hydrocarbon refrigerant, 3/4 HP, cULus, UL EPH Classified, UL-Sanitation, Made in USA
One (1) 3 years parts & labor warranty (excludes maintenance items)
One (1) Self-Contained refrigeration
One (1) Additional 4 years compressor warranty (part only), standard
One (1) 115v/60/1-ph, 7.5 amps, cord with NEMA 5-15P
One (1) Door hinged on left
One (1) Glass door locks, per door
One (1) 6" Heavy duty casters (2) locking, standard

ITEM # ASB12 HOT DOG GRILL

Quantity: One (1)
Manufacturer: Star
Model: 30CBD

One (1) Grill-Max® Hot Dog Grill, roller-type with integrated bun drawer, stadium seating, chrome-plated rollers, capacity 30 hot dogs & 32 buns, analog controls for front and rear zones, stainless steel construction, cULus, UL EPH Classified, Made in USA
One (1) [30CBD-120V] 120v/60/1-ph, 1150 watts, 9.6 amps, NEMA 5-15P, standard

ITEM # ASB13 MICROWAVE OVEN

Quantity: Two (2)
Manufacturer: ACP
Model: HDC10Y15

Two (2) Amana® Commercial MDC-Y Microwave Oven (lower-keypad), countertop, compact, 1000 watts, 0.6 cu. ft capacity, accommodates standard half-size pan, (2) magnetrons, stackable, X2 quantity pad, 4-stage cooking, (11) power levels, (100) memory settings, auto voltage sensor, smart USB connectivity, ACP Programming compatible, multi-language operation, side hinged door, Grab & Go door handle, removable air filter, LED interior light, stainless steel interior & exterior, 1.61kW consumption, 120v/60/1-ph, 15.0 amps, cord, NEMA 5-15P, ETL-Sanitation, cETLus
Two (2) 3 year full warranty, standard

ITEM # ASB14 HOT FOOD DISPENSER

Quantity: One (1)
Manufacturer: Star
Model: HPDE1H

One (1) Hot Food Dispenser, countertop, one product, forced air heating system, 165 rpm peristaltic pump design, dispenses & stores one pre-packaged pouch with over 95% product utilization, preset temperature, lighted on/off switch, stainless steel construction, cULus, UL EPH Classified, Made in USA
One (1) NOTE: A Graphic is included standard with this model. Graphic type must be specified when ordering.
One (1) 1 year parts & labor warranty, standard
One (1) (HPDE1H-120V) 120v/60/1-ph, 820 watts, 7.0 amps, NEMA 5-15P, standard

ITEM # ASB15 THERMAL SERVER COFFEE BREWER

Quantity: One (1)
Manufacturer: Bloomfield Ind.
Model: 8780

One (1) THERMAL SERVER COFFEE BREWER

ITEM # ASB16 WALL SHELF

Quantity: One (1)
Manufacturer: Fabricator
Model: CUSTOM

One (1) Wall Shelf
See Drawings and Elevations for details

ITEM # ASB17 CORNER SINK

Quantity: One (1)
Manufacturer: John Boos
Model: 3PBCS18-2D18

One (1) Pro-Bowl Corner Sink, 3-compartment, 58-1/2"W x 58-1/2"D x 44-1/16"H overall size, (3) 18"W x 18" front-to-back x 12" deep compartments, (2) 18" left & right drainboards, 10"H boxed backsplash with 45° top and 2" return, (2) sets of splash mount faucet holes with 8" centers, 3-1/2" die-stamped drain opening, 16/300 stainless steel construction, stainless steel legs, bracing, & adjustable bullet feet, NSF, CSA-Sanitation

ITEM # ASB17.1 DRAIN, LEVER / TWIST WASTE

Quantity: Three (3)
Manufacturer: T&S Brass
Model: B-3950

Three (3) Waste Valve, twist handle, 3-1/2" sink opening, 2" drain outlet with 1-1/2" adapter (replaces B-3912, B-3916)

ITEM # ASB17.2 PRE-RINSE FAUCET ASSEMBLY

Quantity: One (1)
Manufacturer: T&S Brass
Model: B-0133-12CRBJST

One (1) EasyInstall Pre-Rinse Unit, 8" wall mount, add on faucet 12" swivel nozzle, Cerama cartridges with check valves, lever handles, 18" riser, 44" flexible stainless steel hose, 1.07 GPM, accessory fitting, wall bracket, low lead, NSF ( B-0230-K)

ITEM # ASB17.3 WALL / SPLASH MOUNT FAUCET

Quantity: One (1)
Manufacturer: T&S Brass
Model: B-0231

One (1) Sink Mixing Faucet, wall mount, 8" centers, 12" swing nozzle, lever handles, quarter-turn Eterna cartridges, 1/2" NPT female inlets, low lead, ADA Compliant
One (1) Aerator, 1.5 gpm, 55/64-27UN Female threads (Water Sense)

ITEM # ASB18 DISPLAY CASE, HOT FOOD, COUNTERTOP

Quantity: One (1)
Manufacturer: Hatco
Model: FSD-1

One (1) Flav-R-Savor® holding & display cabinet, (1) door, (3) tier circle rack with motor, with 6 ft cord & plug, 1440w, cULus, UL EPH Classified, Made in USA
One (1) NOTE: Sale of this product must comply with Hatco's Minimum Resale Price Policy; consult order acknowledgement for details
One (1) NOTE: Includes 24/7 parts & service assistance, call 414-671-6350
One (1) One year on-site parts & labor warranty, plus one additional year parts only warranty on all Flav-R-Savor® metal sheathed air heating elements
One (1) 120v/60/1-ph, 1414 watts, 11.8 amps, NEMA 5-15P (domestic voltage), standard
One (1) Clear Anodized Aluminum housing, finish, standard (available at time of purchase only)

ITEM # ASB19 WALL SHELF WITH POT RACK

Quantity: One (1)
Manufacturer: Fabricator
Model: CUSTOM

One (1) Wall Shelf with Pot Rack
See Drawings and Elevations for details

ITEM # SB1 ICE MAKER, CUBE-STYLE

Quantity: One (1)
Manufacturer: Scotsman
Model: MC1030MA-32

One (1) Prodigy ELITE® Ice Maker, cube style, air-cooled, self-contained condenser, production capacity up to 1077 lb/24 hours at 70°/50° (816 lb AHRI certified at 90°/70°), medium cube size, ICELINQ® mobile app, Bluetooth® connectivIty, preservation mode, external bin full indicator, AutoAlert™ indicating lights, WaterSense adjustable purge control, one-touch cleaning, harvest assist, front facing removable air filters, unit specific QR code, stainless steel finish, AgION™ antimicrobial protection, 208-230v/60/1-ph, 16.0 amps, cULus, NSF, engineered and assembled in USA
One (1) NOTE: Sale of this product must comply with Scotsman's MSRP Policy; contact your Scotsman representative for details
One (1) 3 year parts & labor warranties
One (1) 5 year parts & labor warranties on Evaporator
One (1) 5 year parts on compressor & condenser

ITEM # SB1.1 ICE BIN FOR ICE MACHINES

Quantity: One (1)
Manufacturer: Scotsman
Model: B530P

One (1) Ice Bin, top-hinged front-opening door, 536 lb application capacity, for top-mounted ice maker, 30" width, rotocast plastic construction, toolless removable baffle, polyurethane insulation, polyethylene liner, includes 6" legs, NSF, engineered and assembled in USA
One (1) NOTE: Sale of this product must comply with Scotsman's MSRP Policy; contact your Scotsman representative for details
One (1) 3 year parts & labor warranties
One (1) Ice Scoop Holder, fits all modular ice storage bins, stainless steel

ITEM # SB1.2 WATER FILTRATION SYSTEM, FOR ICE MACHINES

Quantity: One (1)
Manufacturer: 3M Purification
Model: ICE160-S

One (1) (5616303) 3M™ Water Filtration Products Water Filter System, with shut-off valve & gauge, 17-5/8"H x 5"D, standard water, single vessel, max pressure of 125 psi at 100°F, 0.2 micron, 3.34 gpm flow rate, 35,000 gallons capacity, for cyst, bacteria, sediment, chlorine taste and odor, scale, includes: (1) integral mounting bracket and (1) o-ring seal cartridge filter, 1/2" FNPT connections, NSF certified (for ice machines - cubers up to 1450lbs, flakers up to 2400lbs: Manitowoc I 1202, 1203, 1204, 1205, 1402, 1403, 1404, 1405, 1474, 1492, 1494; Scotsman C1030, 1448; Hoshizaki KM 1301, 1340; Ice-O-Matic ICE 1006, 1007, 1406, 1407; Koolaire K 1350; Atosa YR450, YR800)

ITEM # SB2 REACH-IN REFRIGERATOR

Quantity: One (1)
Manufacturer: Beverage Air
Model: HBR23HC-1-HG

One (1) Horizon Series Refrigerator, reach-in, one-section, 23.1 cu. ft. capacity, (2) right-hand hinged glass half doors, (3) adjustable shelves, electronic control, LED interior lighting, digital display, adaptive defrost, stainless steel interior & exterior, bottom mounted self-contained refrigeration, R290 Hydrocarbon refrigerant, 1/4 HP, cULus, UL EPH Classified, UL-Sanitation, Made in USA
One (1) 3 years parts & labor warranty (excludes maintenance items)
One (1) Self-Contained refrigeration
One (1) Additional 4 years compressor warranty (part only), standard
One (1) 115v/60/1-ph, 3.0 amps, cord with NEMA 5-15P
One (1) Door hinged on left
One (1) 6" Heavy duty casters (2) locking, standard

ITEM # SB3 PASS THROUGH WINDOW WORK COUNTER <BR />SEE DRAWINGS AND ELEVATIONS FOR DETAILS

Quantity: One (1)
Manufacturer: Fabricator

Model: CUSTOM

One (1) Pass through window work counter
See drawings and elevations for details
See Drawings and Elevations for details

ITEM # SB3.1 HAND SINK 9" X 14"

Quantity: One (1)
Manufacturer: Fabricator
Model: CUSTOM

One (1) Hand Sink 9" X 14"

ITEM # SB3.2 DECK MOUNT FAUCET

Quantity: One (1)
Manufacturer: T&S Brass
Model: B-0226

One (1) Mixing Faucet, deck mount, 10" swing nozzle, 4" centers with 1/2" IPS eccentric flanged female inlets, quarter-turn Eterna cartridges, lever handles, low lead, ADA Compliant

ITEM # SB3.3 DUMP SINK 10" X 14"

Quantity: One (1)
Manufacturer: Fabricator
Model: CUSTOM

One (1) Dump Sink 10" X 14"

ITEM # SB3.4 DECK MOUNT FAUCET

Quantity: One (1)
Manufacturer: T&S Brass
Model: B-0226

One (1) Mixing Faucet, deck mount, 10" swing nozzle, 4" centers with 1/2" IPS eccentric flanged female inlets, quarter-turn Eterna cartridges, lever handles, low lead, ADA Compliant

ITEM # SB4 WALL SHELF

Quantity: Two (2)
Manufacturer: Fabricator
Model: CUSTOM

Two (2) Wall Shelf
See Drawings and Elevations for details

ITEM # SB5 FROZEN DRINK MACHINE, NON-CARBONATED, BOWL TYPE

Quantity: Two (2)
Manufacturer: BUNN
Model: 58000.0014

Two (2) 58000.0014 Ultra NX, 120V BLK STD-HDL

ITEM # SB6 WIRE SHELVING UNIT 4 TIER <BR />

Quantity: Two (2)
Manufacturer: Metro
Model: WIRE SHELF

Two (2) Wire Shelving unit 4 TIER
Size per drawings

Kamran and Company, LLC
Food Service Equipment | Sales, Design and Construction
415 North Salsipuedes Street
Santa Barbara, CA 93103
P: (800) 480-9418
F: (805) 962-5915
www.kamranco.com

6/27/2023

**Project:**
**ROSAMOND HIGH SCHOOL**

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**From:**

**Kamran and Company Inc.**
**Jason Cotter**
**415 N Salsipuedes Street**
**Santa Barbara, CA 93103**
**(805) 963-3016**
**(805) 963-3016 113 (Contact)**

**To:**

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Kamran and Company, LLC
Food Service Equipment | Sales, Design and Construction
415 North Salsipuedes Street
Santa Barbara, CA 93103
P: (800) 480-9418
F: (805) 962-5915
www.kamranco.com

# *Submittal Sheet*

6/27/2023

**ITEM# 1 - (1 REQ'D)**

Fabricator CUSTOM

Counter

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| | | | **See Drawings and Elevations for details** |

Description:

Notes: Counter

Kamran and Company, LLC
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# *Submittal Sheet*

6/27/2023

**ITEM# 1.1 - (1 REQ'D)**

Fabricator CUSTOM

Tray Storage

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| | | | **See Drawings and Elevations for details** |

Description:

Notes: Tray Storage

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# *Submittal Sheet*

6/27/2023

**ITEM# 1.2 - DROP-IN SINK (1 EA REQ'D)**

John Boos PB-DISINK091106-STD

Pro-Bowl Drop-In Sink, 1-compartment, 16-1/2"W x 17-1/2"D x 17-1/4"H overall size, (1) 11-1/2"W x 9-1/4" front-to-back x 6" deep bowl, deck mount faucet holes with 4" centers, 2" drain opening with basket drain, with left & right side splashes, integrated towel dispenser, includes soap dispenser (PB-SD-DM), stainless steel construction

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| T&S Brass | 1 | EC-3103-VF05-HG | ChekPoint™ Electronic Faucet, deck mount, 4" centers, 4-7/8" integral spout, 0.5 GPM vandal resistant spray device, hydro-generator power supply, AC/DC control module with internal flow control setting switches, temperature control mixing valve, 18" flexible stainless steel supply hoses, chrome-plated brass body, 100-240 VAC adapter, low lead, ADA Compliant<br>**Temperature 100° to 108°** |

## ELECTRICAL

| | VOLTS | CYCLE | PHASE | CONN | AFF | NEMA | AMPS | KW | HP | MCA | MOCP |
|---|---|---|---|---|---|---|---|---|---|---|---|
| 1 | 100-240 | | | Cord & Plug | | | | | | | |

## WATER

| | HOT SIZE | HOT AFF | HOT GPH | COLD SIZE | COLD AFF | FILTERED SIZE | FILTERED AFF | CONDENSER INLET SIZE | CONDENSER OUTLET SIZE |
|---|---|---|---|---|---|---|---|---|---|
| 1 | | | | | | | | | |
| 2 | 3/8" | | | 3/8" | | | | | |

## WASTE

| | INDIRECT SIZE | DIRECT SIZE |
|---|---|---|
| 1 | | |
| 2 | | |

PLUMBING 1 REMARKS

(1) set of 1" faucet holes, 4" centers, 2" drain opening

John BOOS Since 1887

ITEM #: _____ QTY: _____

MODEL #: _____

PROJECT NAME: _____

062217

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

# "PB-DISINK0911-TD" PRO-BOWL DROP-IN HAND SINK

## 1 BOWL WITH TOWEL DISPENSER

### FEATURES:

- FABRICATED BOWL
- INCLUDES DRAIN WITH BASKET (PBDR-2)
- (-STD) INCLUDES DECK MOUNT SOAP DISPENSER (PB-SD-DM)
- INTEGRATED TOWEL DISPENSER

### MATERIAL:

- 16GA 300 SERIES STAINLESS STEEL DECK
- 18GA 300 SERIES STAINLESS STEEL BASE

### CONSTRUCTION:

- TOP: STAINLESS STEEL TOPS ARE TIG WELDED, EXPOSED WELDS POLISHED TO MATCH ADJACENT SURFACE



PB-DISINK091106-STD



PB-DISINK091106-TD

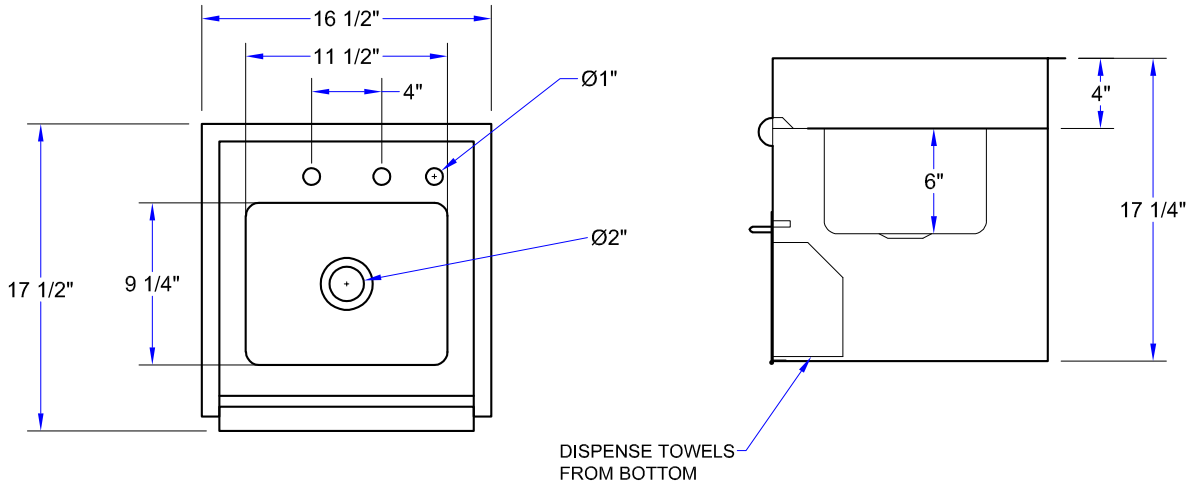
### PRO-BOWL DROP-IN HAND SINKS WITH TOWEL DISPENSER

| MODEL # | QTY |
|---|---|
| PB-DISINK091106-STD | |
| PB-DISINK091106-TD | |

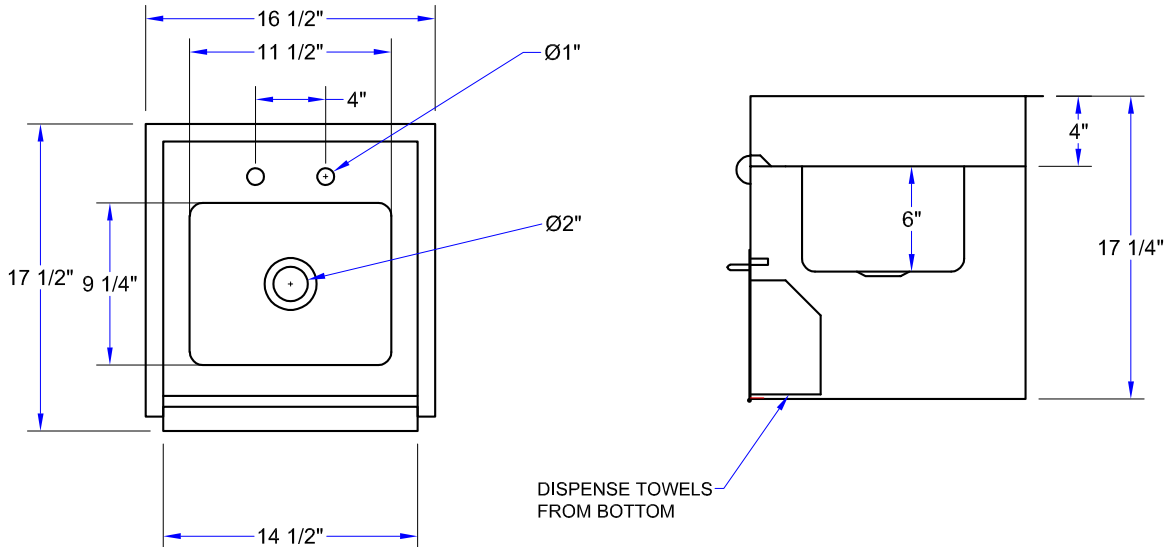
**CALL FACTORY FOR CUT OUT SIZES.**

# DETAILED SPECIFICATIONS

## PB-DISINK091106-STD




## PB-DISINK091106-TD




## PRO-BOWL DROP-IN HAND SINKS WITH TOWEL DISPENSER

| MODEL # | BOWL SIZE (L X W X D) | SINK SIZE (L X W X D) | SOAP DISPENSER | WT. (LBS) |
|---|---|---|---|---|
| PB-DISINK091106-STD | 11.5" X 9.25" X 6" | 16.5" X 17.5" X 17.25" | PB-SD-DM | 30 |
| PB-DISINK091106-TD | 11.5" X 9.25" X 6" | 16.5" X 17.5" X 17.25" | N/A | 27 |

** SUGGESTED CUTOUT. VERIFY WITH PHYSICAL SINK DIMENSIONS FOR CUTOUT SIZE.
** WEIGHTS ARE SUBJECT TO ADDITIONAL PACKAGING

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

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

# T&S BRASS AND BRONZE WORKS, INC.

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

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


Model No.
**EC-3103-VF05-HG**
Item No.

ADA Compliant

T&S ChekPoint™






This Space for Architect/Engineer Approval

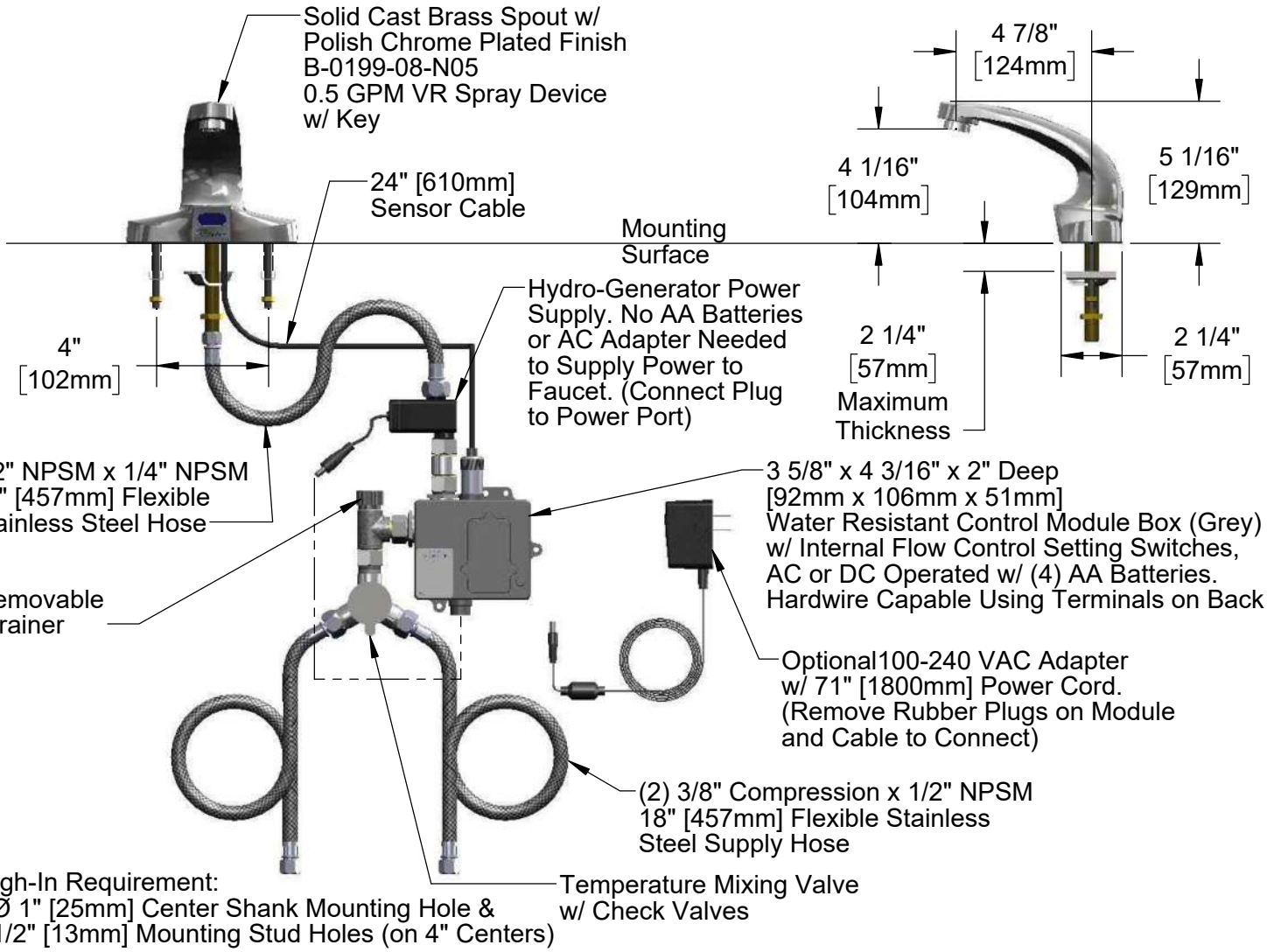
Job Name_____Date_____

Model Specified_____ Quantity_____

Customer/Wholesaler_____

Contractor_____

Architect/Engineer_____




Rough-In Requirement:
(1) Ø 1" [25mm] Center Shank Mounting Hole &
(2) 1/2" [13mm] Mounting Stud Holes (on 4" Centers)

Product Specifications:

Chrome Plated Brass Electronic Faucet: 4" Deck Mt. Spout w/ VR 0.5 GPM Non-Aerated Spray Device, AC/DC Control Module w/ Internal Flow Control Setting Switches, Temperature Control Mixing Valve w/ Check Valves, Hydro-Generator, 18" Flexible Stainless Steel Supply Hoses

Product Compliance:

ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
ANSI A117.1 (ADA)
UL 1951

| Drawn: | GEF | Checked: | DMH | Approved: | JHB | Date: | 12/05/18 | Scale: | 1:6 | Sheet: | 1 of 2 |
|---|---|---|---|---|---|---|---|---|---|---|---|

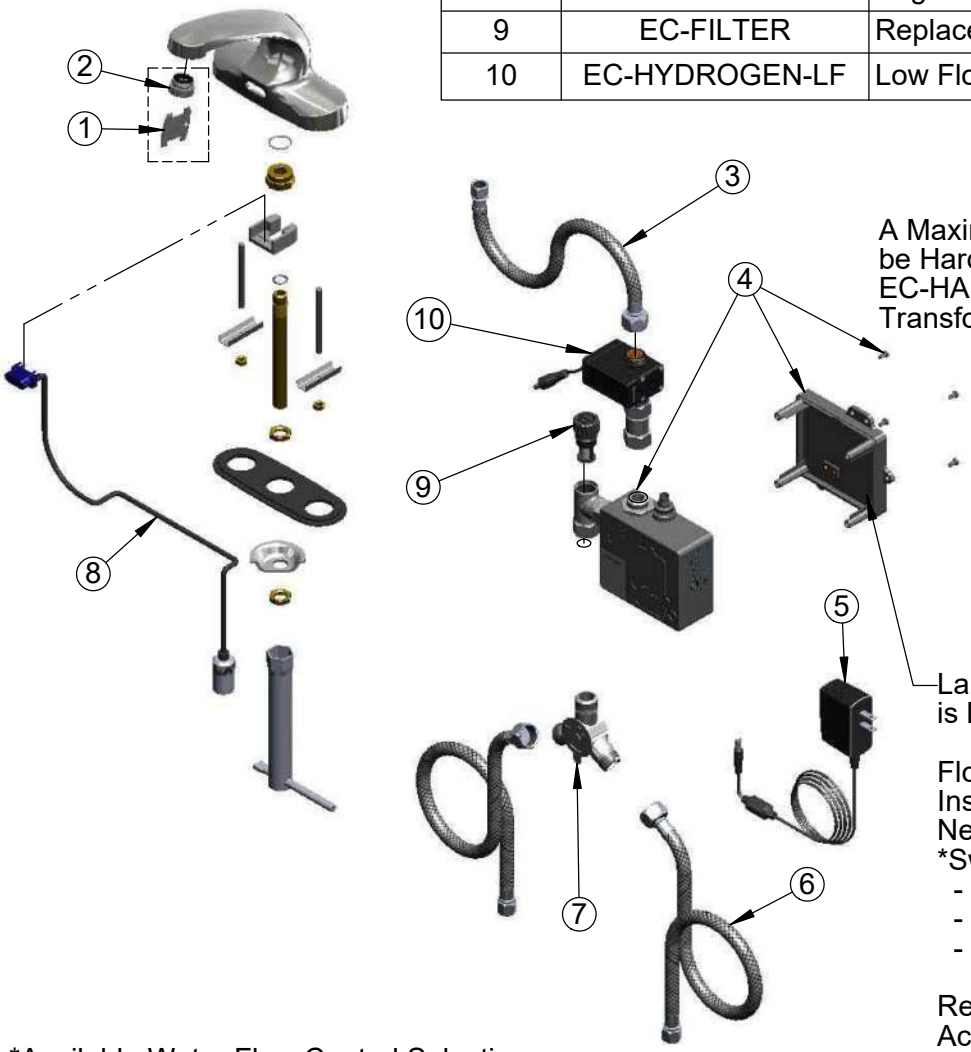
**T&S BRASS AND BRONZE WORKS, INC.**
**2 Saddleback Cove / P.O. Box 1088**
**Travelers Rest, SC 29690**

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

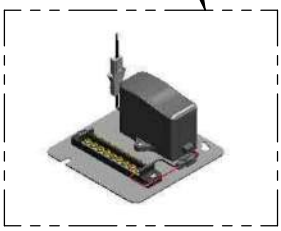
Model No.
**EC-3103-VF05-HG**

Item No.

| ITEM NO. | SALES NO. | DESCRIPTION |
|---|---|---|
| 1 | 015425-45 | Vandal Resistant Key |
| 2 | B-0199-08-N05 | 0.5 GPM VR Spray Device, 13/16-27 Male |
| 3 | 016297-45 | Inlet Hose, Faucet, 1/2" NPSM-F x 1/4" NPSM-F |
| 4 | 016647-45 | ChekPoint Electronic Module (Grey) |
| 5 | 5EF-0002 | A/C Transformer |
| 6 | 5EF-0005 | Supply Hose, 9/16-24 Female x 1/2" NPSM |
| 7 | 5EF-0006 | Mechanical Mixing Valve |
| 8 | 017195-45 | Angled Sensor w/ Cable |
| 9 | EC-FILTER | Replacement Filter |
| 10 | EC-HYDROGEN-LF | Low Flow Hydro-Generator |




A Maximum of (8) ChekPoint Faucets can be Hardwire Connected and Powered by EC-HARDWIRE ChekPoint Hardwire AC Transformer. (Sold Separately)



Label for Flow Control Switch Settings is Located on Inside of Back Cover.

Flow Control Switches are Located Inside Module Housing in Black Box Next to Battery Compartment.
*Switches are Set to DEFAULT Position:
- Auto Time Out = 15 Seconds
- Shut Off Delay = 1 Second
- Auto Flush = OFF

Remove (4) Screws and Back Cover to Access Switches.

*Available Water Flow Control Selections:
- Auto Time Out: 15 sec, 30 sec, 45 sec, 60 sec, 3 min, 20 min
- Shut Off Delay: 1 sec, 10 sec, 15 sec, 30 sec
- Auto Flush (30 Seconds After Every 12 Inactive Hours): ON or OFF

Product Specifications:
Chrome Plated Brass Electronic Faucet: 4" Deck Mt. Spout w/ VR 0.5 GPM Non-Aerated Spray Device, AC/DC Control Module w/ Internal Flow Control Setting Switches, Temperature Control Mixing Valve w/ Check Valves, Hydro-Generator, 18" Flexible Stainless Steel Supply Hoses

Product Compliance:
ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
ANSI A117.1 (ADA)
UL 1951

| Drawn: | Checked: | Approved: | Date: | Scale: | Sheet: |
|---|---|---|---|---|---|
| GEF | DMH | JHB | 12/05/18 | NTS | 2 of 2 |

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# *Submittal Sheet*

6/27/2023

**ITEM# 2 - SNEEZE GUARD, STATIONARY (1 EA REQ'D)**

English Mfg AMA-101A-2TIER

Adjustaguard® Sneeze Guard, self-service/full-service, 2-tier, 26"H posts, 1"OD with brushed stainless steel finish, 3/8" tempered glass panels (1/4" end panels) with polished edges & 1" radius corners, NSF, cULus (contact factory for price)

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| English Mfg | 1 | | Must Specify Length:_____ (contact factory for price) |
| English Mfg | 1 | | Tube: 1" dia. round, standard |
| English Mfg | 1 | | Metal finish: #4 Brushed stainless steel, standard |
| English Mfg | 1 | | 3/8" tempered glass (max span 66"), standard |
| English Mfg | 1 | | Clear tempered glass, standard |
| English Mfg | 1 | | Round Flange (contact factory for price) |

englishmfg

# ADJUSTAGUARD

## GENERAL INFORMATION

**Model:** AMA-101A-2TIER

**Project Name:** _____

## TUBE SIZE OPTIONS

| | |
|---|---|
| 1" Round (Standard) | 1-1/2" Round |
| 1" Square | 1-1/2" Square |

## METAL FINISH OPTIONS

- Brushed Stainless #4 (Standard)
- Mirror Polished #8
- Powder Coat Color: RAL #_____

## GLASS OPTIONS

Glass corners are 1" radius.

| | |
|---|---|
| Clear (Standard) | Acrylic |
| Frosted | Pattern |
| Frosted with Logo | Low-Iron Glass |

## GLASS PANEL OPTIONS

All end panels are constructed with 1/4" glass with 1/2" radius corners.

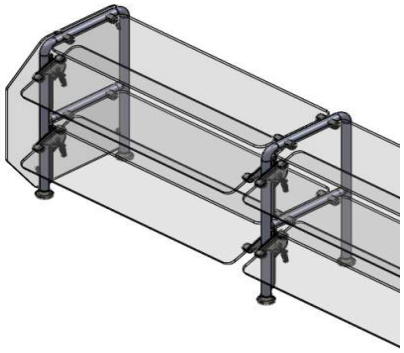
- 1/4" Glass (max. span 54")
- 3/8" Glass (max. span 66") (Standard)
- 1/2" Glass (max. span 72")

## LIGHT/WARMER OPTIONS

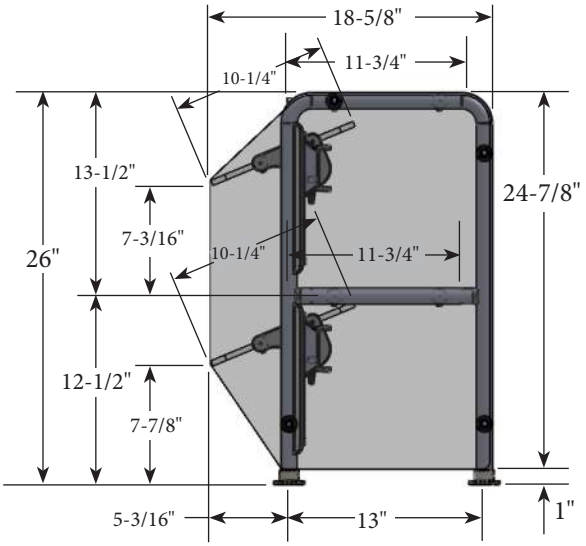
- LED Light
- Fluorescent Light
- Heat Unit
- Heat and Light Combo Unit

## INSTALLATION OPTIONS

English Manufacturing offers a variety of above counter and under counter mount installation solutions based on selected tube size. See Installation Options page for more details.



Shown with end panels to meet NSF.




Top shelf for prepackaged food only.

Specifications subject to change without notice.

U.S. patent information is on file at English Manufacturing and available upon request.

10.21

Kamran and Company, LLC
Food Service Equipment | Sales, Design and Construction
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P: (800) 480-9418
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# *Submittal Sheet*

6/27/2023

**ITEM# 3 - COLD FOOD WELL UNIT, DROP-IN, REFRIGERATED (1 EA REQ'D)**

Alto-Shaam 400-CW

Coldwell Drop-in Refrigerated Cold Display Unit, self-contained, utilizing R-290 refrigerant, mounted on corrosion resistant framework, suspended below unit body, includes expansion valve, thermostatic control, sliding shroud, dual air movement louver, and (5) pan divider bars for side support, (4) 12" x 20" full-size pan capacity (pans NOT included), 6-1/4" deep well, holds 6" deep pans, EcoSmart®, 1/4 hp, 600 watts, 115v/60/1, 5.0 amps, 9' cord, NEMA 5-15P, cULus, NSF

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| Alto-Shaam | 1 | | NOTE: Subject to Manufacturer's Terms & Conditions. See Documents Section |
| Alto-Shaam | 1 | | Five (5) year limited compressor warranty standard |

## ELECTRICAL

| | VOLTS | CYCLE | PHASE | CONN | AFF | NEMA | AMPS | KW | HP | MCA | MOCP |
|---|---|---|---|---|---|---|---|---|---|---|---|
| 1 | 115 | 60 | 1 | Cord & Plug | | 5-15P | 5.0 | 0.6 | 1/4 | | |

## 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" | |

# 400-CW Series
# Cold Food Drop-In Well

Safely hold cold food while maintaining food temperature and quality with Alto-Shaam cold wells. Cold wall, conductive cooling eliminates the need for forced air that degrades food quality. A digital thermostat holds food at the ideal temperature for any cold dish. Complete the look with complementing waterless round and hot food wells.



400-CW

## Standard features

- Cold wall drop-in refrigerated cold display pan
- Meets NSF Std. #7 for cold holding at 41°F (5°C) or below
- Digital thermostat provides cold holding temperature flexibility
- Exterior body is corrosion resistant steel
- Insulated with CFC free, foamed in place polyurethane
- Recessed, stainless steel ledge provided for supporting pans, adaptor bars included
- Stainless steel top and coved corner interior
- Dual air movement louver
- Condensing unit mounted on a swivel platform that allows for 90 degrees of rotation of intake/exhaust louver, giving the option of mounting the louver on any side
- Includes five (5) 20" (508mm) pan divider bars

## Model (select one)

☐ 400-CW: Self-contained 1/4 hp compressor
☐ 400-CW/R: For use with a remote compressor

## Accessories

☐ Remote on/off switch; 8' (2438mm) extension (contact factory for cutout) (SW-35840)

## Pan divider bars

☐ 12" (305mm) for half-size/third-size pans (1014395)

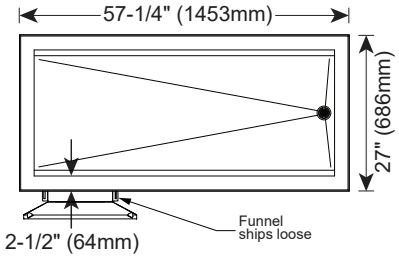
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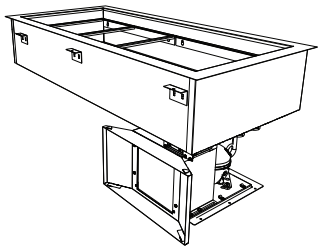
4 Four full-size or GN 1/1 pans
8 Eight half-size or GN 1/2 pans
12 Twelve third size or GN 1/3 pans
144 lb (65,2 kg) product maximum*
88 qt (84 L) volume maximum*
*Based on 6" (152mm) deep pans. Will also accept 2-1/2" (65mm) and 4" (102mm) deep pans.

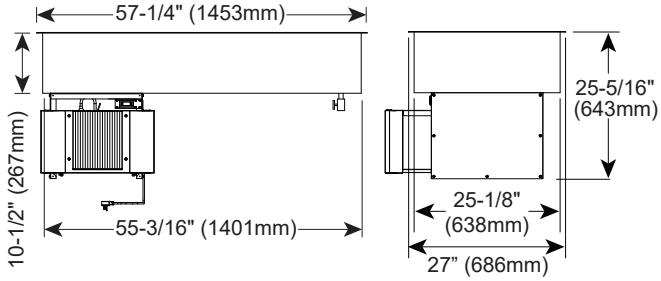
c UL us LISTED COOKING APPLIANCE 584m
NSF DC-19022
ecosmart

# 400-CW Series

Specification






DIMENSIONS

**Exterior (H x W x D)**
25-5/16" x 57-1/4" x 27" [643mm x 1453mm x 686mm]

**Interior (H x W x D)**
8-3/4" x 52-1/8" x 21-7/8" [222mm x 1324mm x 556mm]

**Counter Cutout (L x W)**
55-5/8" x 25-1/2" [1413mm x 648mm]

**Dual Air Movement Louver Cutout (H x W)**
21-1/2" x 20-1/2" [546mm x 521mm]

**Net Weight**
265 lb [120 kg]

**Ship Weight***
315 lb [143 kg]

**Ship Dimensions (L x W x H)***
62-1/2" x 32" x 36-1/2" [1588mm x 813mm x 927mm]

*Domestic ground shipping information. Contact factory for export weight and dimensions.
Contact factory for 400-CW/R informatioin.

CHECK FIRST

- The countertop material must be water resistant.
- A distance of 3/4" [19mm] or more is required between the top rims of the wells to ensure easy cleaning.
- Appliance must be installed level.
- Appliance must not be installed in any area where it may be directly affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.
- Appliance must not be installed under a hood.
- Avoid installing appliance under a 4-way ceiling diffuser.
- Outdoor use is not recommended.
- A water drain or water catch basin is required for appliance.
- LED lighting is recommended for overhead lighting.
- Requires R290 refrigerant.

CLEARANCE

4" [102mm] in front of dual air movement louver

ELECTRIC

| 400-CW | V | Ph | Hz | A | kW | Cord & Plug |
|---|---|---|---|---|---|---|
| 115V | 115 | 1 | 60 | 5.0 | 0.6 | NEMA 5-15p<br>15A-125V plug<br>9' [229mm] long cord |

**Remote BTU Requirements**
Low Temperature compressor: -10°F [-23°C] suction line
BTU load: 925*
*Does not include line run for remote compressor

**CONTACT US**
W164 N9221 Water Street | Menomonee Falls, Wisconsin 53051 | U.S.A.
Phone: 262.251.3800 | 800.558.8744 U.S.A./Canada | Fax: 262.251.7067 | alto-shaam.com

CW-SPC-0004 - 04/21 Printed in U.S.A. Due to ongoing product improvement, specifications are subject to change without notice.

Kamran and Company, LLC
Food Service Equipment | Sales, Design and Construction
415 North Salsipuedes Street
Santa Barbara, CA 93103
P: (800) 480-9418
F: (805) 962-5915
www.kamranco.com

## *Submittal Sheet*

6/27/2023

**ITEM# 3/-49 - SPARE NO.**

<Spare No.>

Description: Spare No.

Notes:

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# *Submittal Sheet*

6/27/2023

**ITEM# 4 - SNEEZE GUARD, STATIONARY (1 EA REQ'D)**

English Mfg AMA-101A-2TIER

Adjustaguard® Sneeze Guard, self-service/full-service, 2-tier, 26"H posts, 1"OD with brushed stainless steel finish, 3/8" tempered glass panels (1/4" end panels) with polished edges & 1" radius corners, NSF, cULus (contact factory for price)

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| English Mfg | 1 | | Must Specify Length:_____ (contact factory for price) |
| English Mfg | 1 | | Tube: 1" dia. round, standard |
| English Mfg | 1 | | Metal finish: #4 Brushed stainless steel, standard |
| English Mfg | 1 | | 3/8" tempered glass (max span 66"), standard |
| English Mfg | 1 | | Clear tempered glass, standard |
| English Mfg | 1 | | Round Flange (contact factory for price) |

englishmfg

# ADJUSTAGUARD

## GENERAL INFORMATION

**Model:** AMA-101A-2TIER

**Project Name:** _____

## TUBE SIZE OPTIONS

| | |
|---|---|
| 1" Round (Standard) | 1-1/2" Round |
| 1" Square | 1-1/2" Square |

## METAL FINISH OPTIONS

- Brushed Stainless #4 (Standard)
- Mirror Polished #8
- Powder Coat Color: RAL #_____

## GLASS OPTIONS

Glass corners are 1" radius.

| | |
|---|---|
| Clear (Standard) | Acrylic |
| Frosted | Pattern |
| Frosted with Logo | Low-Iron Glass |

## GLASS PANEL OPTIONS

All end panels are constructed with 1/4" glass with 1/2" radius corners.

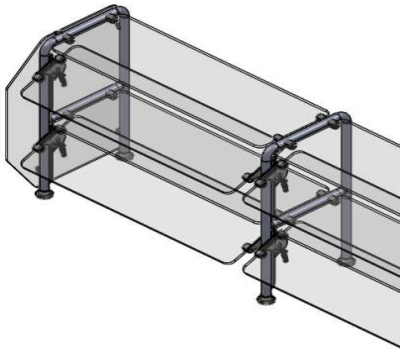
- 1/4" Glass (max. span 54")
- 3/8" Glass (max. span 66") (Standard)
- 1/2" Glass (max. span 72")

## LIGHT/WARMER OPTIONS

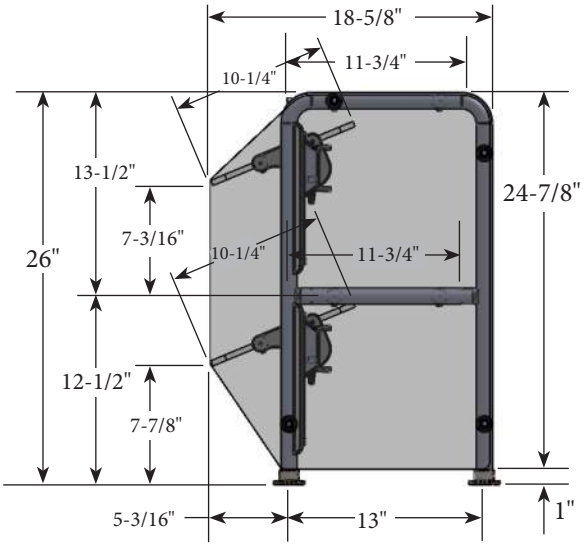
- LED Light
- Fluorescent Light
- Heat Unit
- Heat and Light Combo Unit

## INSTALLATION OPTIONS

English Manufacturing offers a variety of above counter and under counter mount installation solutions based on selected tube size. See Installation Options page for more details.



Shown with end panels to meet NSF.




Top shelf for prepackaged food only.

Specifications subject to change without notice.

U.S. patent information is on file at English Manufacturing and available upon request.

10.21

Kamran and Company, LLC
Food Service Equipment | Sales, Design and Construction
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# *Submittal Sheet*

6/27/2023

**ITEM# 5 - COLD FOOD WELL UNIT, DROP-IN, REFRIGERATED (1 EA REQ'D)**

Alto-Shaam 400-CW

Coldwell Drop-in Refrigerated Cold Display Unit, self-contained, utilizing R-290 refrigerant, mounted on corrosion resistant framework, suspended below unit body, includes expansion valve, thermostatic control, sliding shroud, dual air movement louver, and (5) pan divider bars for side support, (4) 12" x 20" full-size pan capacity (pans NOT included), 6-1/4" deep well, holds 6" deep pans, EcoSmart®, 1/4 hp, 600 watts, 115v/60/1, 5.0 amps, 9' cord, NEMA 5-15P, cULus, NSF

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| Alto-Shaam | 1 | | NOTE: Subject to Manufacturer's Terms & Conditions. See Documents Section |
| Alto-Shaam | 1 | | Five (5) year limited compressor warranty standard |

## ELECTRICAL

| | VOLTS | CYCLE | PHASE | CONN | AFF | NEMA | AMPS | KW | HP | MCA | MOCP |
|---|---|---|---|---|---|---|---|---|---|---|---|
| 1 | 115 | 60 | 1 | Cord & Plug | | 5-15P | 5.0 | 0.6 | 1/4 | | |

## 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" | |

# 400-CW Series
# Cold Food Drop-In Well

Safely hold cold food while maintaining food temperature and quality with Alto-Shaam cold wells. Cold wall, conductive cooling eliminates the need for forced air that degrades food quality. A digital thermostat holds food at the ideal temperature for any cold dish. Complete the look with complementing waterless round and hot food wells.



400-CW

## Standard features

- Cold wall drop-in refrigerated cold display pan
- Meets NSF Std. #7 for cold holding at 41°F (5°C) or below
- Digital thermostat provides cold holding temperature flexibility
- Exterior body is corrosion resistant steel
- Insulated with CFC free, foamed in place polyurethane
- Recessed, stainless steel ledge provided for supporting pans, adaptor bars included
- Stainless steel top and coved corner interior
- Dual air movement louver
- Condensing unit mounted on a swivel platform that allows for 90 degrees of rotation of intake/exhaust louver, giving the option of mounting the louver on any side
- Includes five (5) 20" (508mm) pan divider bars

## Model (select one)

☐ 400-CW: Self-contained 1/4 hp compressor
☐ 400-CW/R: For use with a remote compressor

## Accessories

☐ Remote on/off switch; 8' (2438mm) extension (contact factory for cutout) (SW-35840)

## Pan divider bars

☐ 12" (305mm) for half-size/third-size pans (1014395)

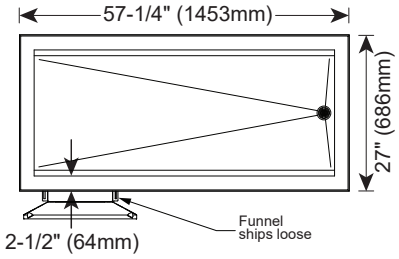
CAPACITY

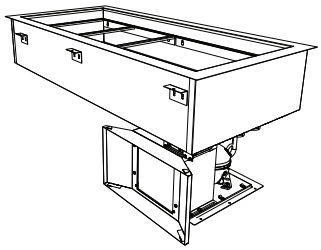
4 Four full-size or GN 1/1 pans
8 Eight half-size or GN 1/2 pans
12 Twelve third size or GN 1/3 pans
144 lb (65,2 kg) product maximum*
88 qt (84 L) volume maximum*
*Based on 6" (152mm) deep pans. Will also accept 2-1/2" (65mm) and 4" (102mm) deep pans.

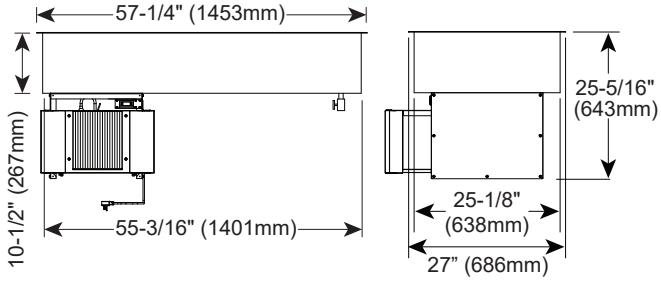
c UL us LISTED COOKING APPLIANCE 584m
NSF DC-19022
ecosmart

# 400-CW Series

Specification






DIMENSIONS

**Exterior (H x W x D)**
25-5/16" x 57-1/4" x 27" [643mm x 1453mm x 686mm]

**Interior (H x W x D)**
8-3/4" x 52-1/8" x 21-7/8" [222mm x 1324mm x 556mm]

**Counter Cutout (L x W)**
55-5/8" x 25-1/2" [1413mm x 648mm]

**Dual Air Movement Louver Cutout (H x W)**
21-1/2" x 20-1/2" [546mm x 521mm]

**Net Weight**
265 lb [120 kg]

**Ship Weight***
315 lb [143 kg]

**Ship Dimensions (L x W x H)***
62-1/2" x 32" x 36-1/2" [1588mm x 813mm x 927mm]

*Domestic ground shipping information. Contact factory for export weight and dimensions.
Contact factory for 400-CW/R informatioin.

CHECK FIRST

- The countertop material must be water resistant.
- A distance of 3/4" [19mm] or more is required between the top rims of the wells to ensure easy cleaning.
- Appliance must be installed level.
- Appliance must not be installed in any area where it may be directly affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.
- Appliance must not be installed under a hood.
- Avoid installing appliance under a 4-way ceiling diffuser.
- Outdoor use is not recommended.
- A water drain or water catch basin is required for appliance.
- LED lighting is recommended for overhead lighting.
- Requires R290 refrigerant.

CLEARANCE

4" [102mm] in front of dual air movement louver

ELECTRIC

| 400-CW | V | Ph | Hz | A | kW | Cord & Plug |
|---|---|---|---|---|---|---|
| 115V | 115 | 1 | 60 | 5.0 | 0.6 | NEMA 5-15p<br>15A-125V plug<br>9' [229mm] long cord |

**Remote BTU Requirements**
Low Temperature compressor: -10°F [-23°C] suction line
BTU load: 925*
*Does not include line run for remote compressor

**CONTACT US**
W164 N9221 Water Street | Menomonee Falls, Wisconsin 53051 | U.S.A.
Phone: 262.251.3800 | 800.558.8744 U.S.A./Canada | Fax: 262.251.7067 | alto-shaam.com

CW-SPC-0004 - 04/21 Printed in U.S.A. Due to ongoing product improvement, specifications are subject to change without notice.

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www.kamranco.com

## *Submittal Sheet*

6/27/2023

**ITEM# 6 -9 - SPARE NO.**

<Spare No.>

Description: Spare No.

Notes:

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Food Service Equipment | Sales, Design and Construction
415 North Salsipuedes Street
Santa Barbara, CA 93103
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www.kamranco.com

## *Submittal Sheet*

6/27/2023

**ITEM# 10 - (1 REQ'D)**

Fabricator CUSTOM

Counter

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| | | | **See Drawings and Elevations for details** |

Description:

Notes: Counter

Kamran and Company, LLC
Food Service Equipment | Sales, Design and Construction
415 North Salsipuedes Street
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www.kamranco.com

# *Submittal Sheet*

6/27/2023

**ITEM# 11 - HOT FOOD WELL UNIT, DROP-IN, ELECTRIC (1 EA REQ'D)**

Alto-Shaam 400-HW/D6

Halo Heat® Hot Food Well Unit, Drop-In, Electric, (4) 12" x 20" full-size pan capacity (pans NOT included), 6-3/8" deep well, holds 6" deep pans, adjustable thermostatic controller, stainless steel construction, EcoSmart®, cULus, UL EPH Classified, CE, IPX3, TUV NORD

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| Alto-Shaam | 1 | | NOTE: Subject to Manufacturer's Terms & Conditions. See Documents Section |
| Alto-Shaam | 1 | | 208-240v/50/60/1-ph, 8.7-10.0 amps, 1.8-2.4kW, 9 ft. cord, NEMA 6-15P |
| Alto-Shaam | 1 | | Cord located on back of control box, standard |

## ELECTRICAL

| | VOLTS | CYCLE | PHASE | CONN | AFF | NEMA | AMPS | KW | HP | MCA | MOCP |
|---|---|---|---|---|---|---|---|---|---|---|---|
| 1 | 208-240 | 50/60 | 1 | Cord & Plug | | 6-15P | 8.7-10.0 | 1.8-2.4 | | | |

# 400-HW Series
## Waterless Hot Food Well

Unlike traditional steam tables or dry wells, waterless hot food wells from Alto-Shaam feature radiant Halo Heat® technology that evenly surrounds food without the use of extremely hot elements, added humidity or fans. Extend hold times, maintain food quality and reduce operating costs to maximize return on investment.



400-HW

### Standard Features

- Extend food holding times with efficient, precise Halo Heat® technology
- Maintain food quality without the use of extremely hot elements, added humidity or fans
- Increase sales with attractive food presentation and quality
- Reduce installation and operating costs with no water or plumbing needed
- Save on maintenance costs, eliminating lime and scale buildup associated with traditional steam tables
- Increase employee and customer safety with elimination of hot water and steam
- Provide optimal holding temperatures with an adjustable thermostat that can be flush-mounted into the counter or a location out of sight from customers
- Set ideal holding temperatures for any dish with an individual well control option
- HWLF models feature a large flange
- HWI and HWILF models are controlled by two (2) separate adjustable thermostats
- 400-HW/D4, 400-HW/D6, 400-HWLF/D4, and 400-HWLF/D6 models include eight (8) half/third-size divider bars and three (3) large pan divider bars
- 400-HWI/D4, 400-HWI/D6, 400-HWILF/D4, and 400-HWILF/D6 models include eight (8) half/third-size divider bars

### Configurations (select one)

- ☐ 400-HW/D4
- ☐ 400-HW/D6
- ☐ 400-HWLF/D4
- ☐ 400-HWLF/D6
- ☐ 400-HWI/D4
- ☐ 400-HWI/D6
- ☐ 400-HWILF/D4
- ☐ 400-HWILF/D6

### Electrical

- ☐ 120V
- ☐ 208V–240V
- ☐ 230V

### Control box cord location

- ☐ Back, standard
- ☐ Bottom, optional

### Accessories (select all that apply)

- ☐ Pan divider bar—half-size/third-size (11318)
- ☐ Pan divider bar—full-size (16019)
- ☐ Locking kit (5020849)

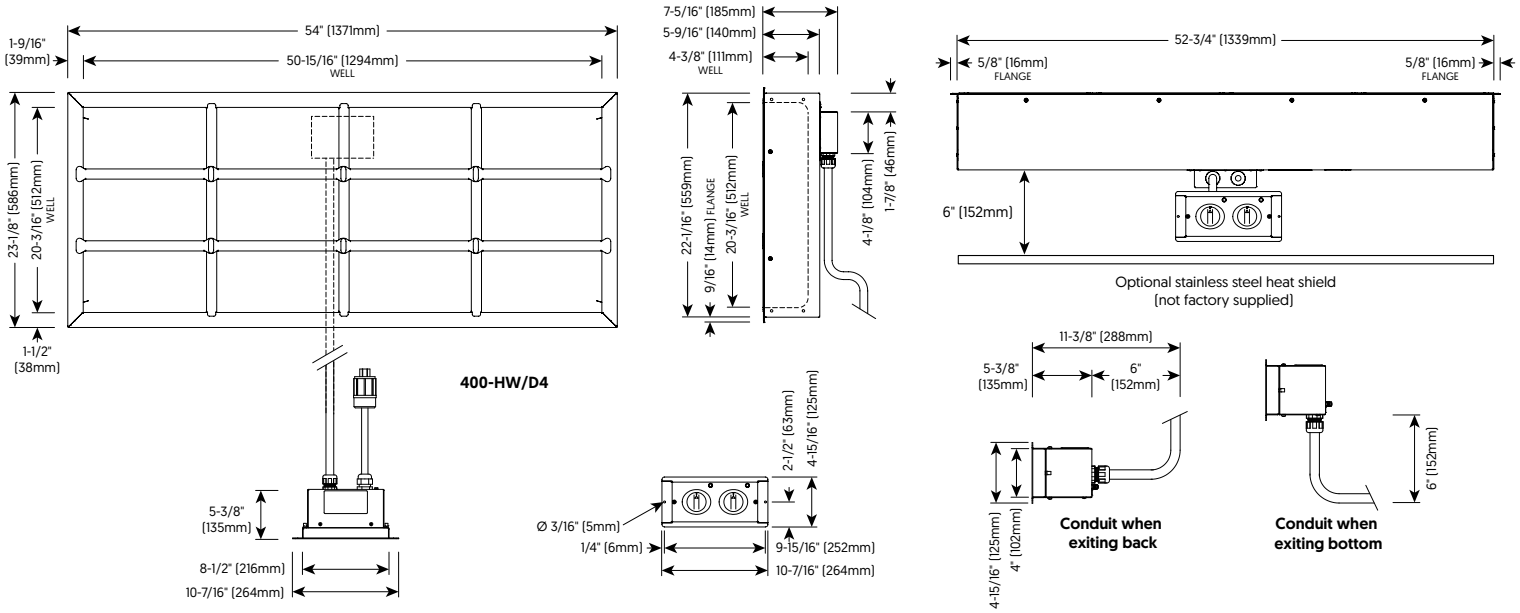
**CAPACITY**

4 Four full-size or GN 1/1 pans
8 Eight half-size or GN 1/2 pans
12 Twelve third-size or GN 1/3 pans
D4: 96 lb (44 kg) product maximum
D4: 58 qt (56 L) volume maximum

ANSI/NSF 4 IP X3

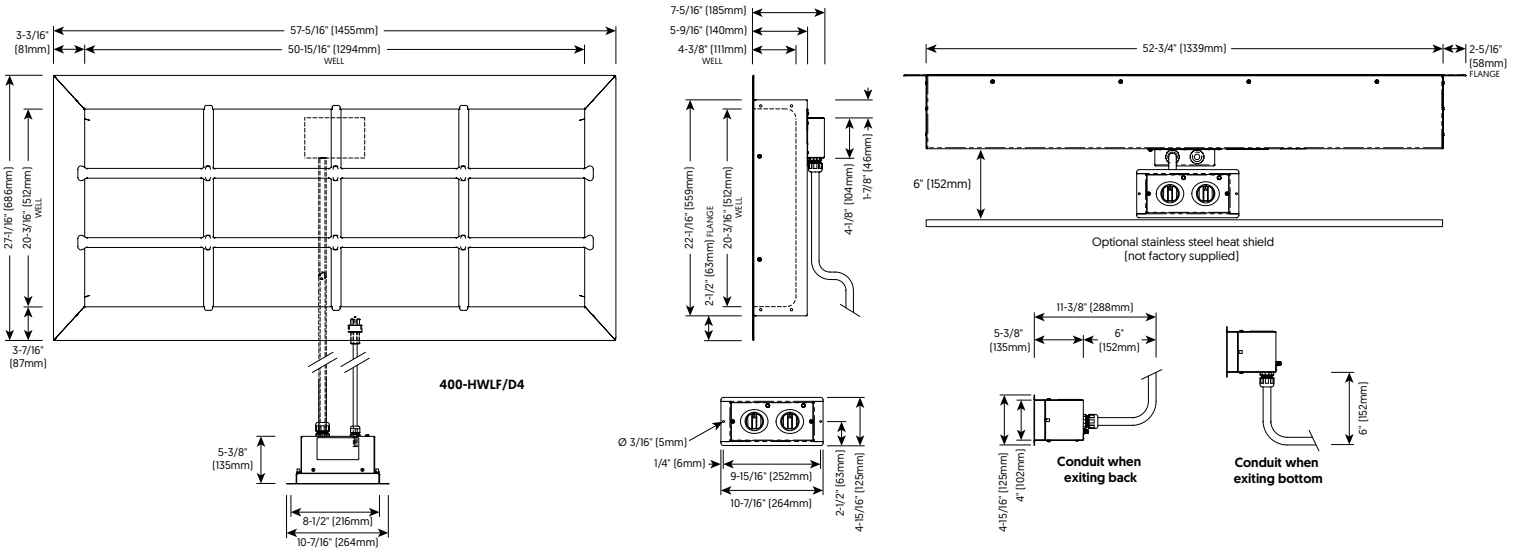
# 400-HW Series

## Specification



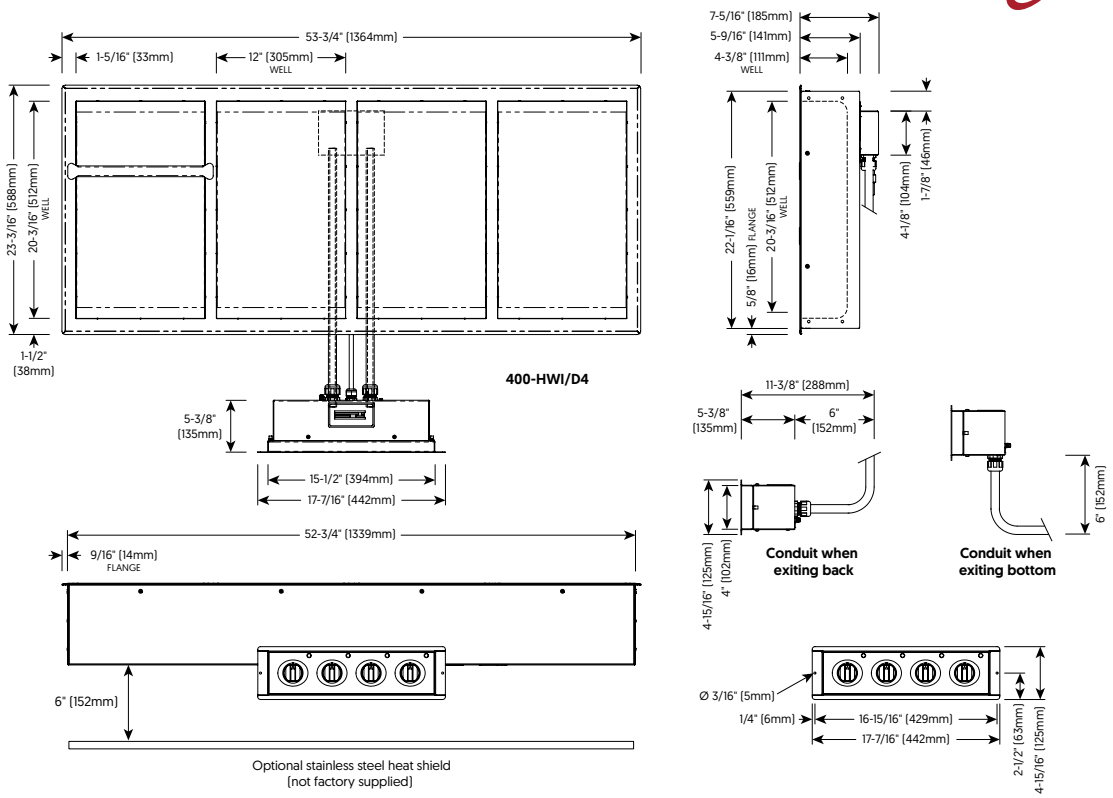

# 400-HWLF Series

## Specification



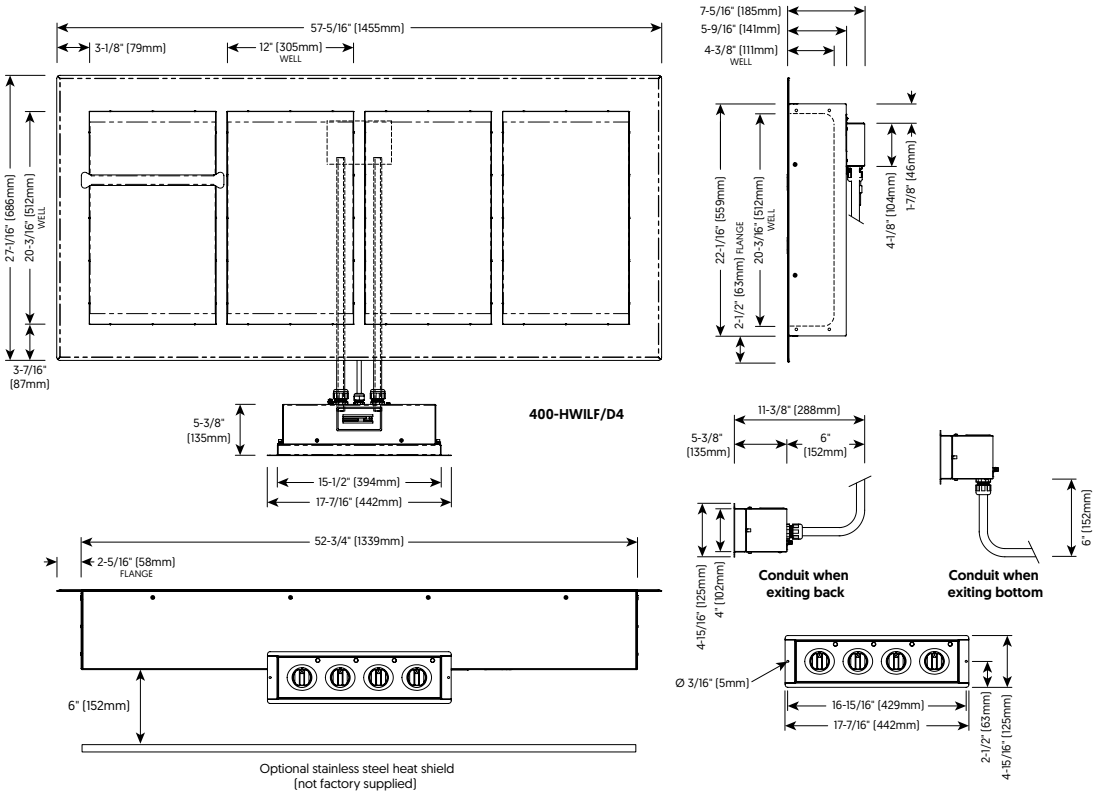
# 400-HWI Series

## Specification




# 400-HWILF Series

## Specification



# 400-HW Series

ALTO-SHAAM

| Model | Exterior (H x W x D) | Interior (H x W x D) |
|---|---|---|
| 400-HW/D4 | 7-5/16" x 54" x 23-1/8" (185mm x 1371mm x 586mm) | 4-3/8" x 50-15/16" x 20-3/16" (111mm x 1294mm x 512mm) |
| 400-HW/D6 | 9-5/16" x 54" x 23-1/8" (235mm x 1371mm x 586mm) | 6-3/8" x 50-15/16" x 20-3/16" (162mm x 1294mm x 512mm) |
| 400-HWLF/D4 | 7-5/16" x 57-5/16" x 27-1/16" (185mm x 1455mm x 686mm) | 4-3/8" x 50-15/16" x 20-3/16" (111mm x 1294mm x 512mm) |
| 400-HWLF/D6 | 9-1/4" x 57-5/16" x 27-1/16" (234mm x 1455mm x 686mm) | 6-3/8" x 50-15/16" x 20-3/16" (162mm x 1294mm x 512mm) |
| 400-HWI/D4 | 7-5/16" x 53-3/4" x 23-3/16" (185mm x 1364mm x 588mm) | 4-3/8" x 12" x 20-3/16" (111mm x 304mm x 512mm) |
| 400-HWI/D6 | 9-5/16" x 53-3/4" x 23-3/16" (235mm x 1364mm x 586mm) | 6-3/8" x 12" x 20-3/16" (162mm x 304mm x 512mm) |
| 400-HWILF/D4 | 7-5/16" x 57-5/16" x 27-1/16" (185mm x 1455mm x 686mm) | 4-3/8" x 12" x 20-3/16" (111mm x 304mm x 512mm) |
| 400-HWILF/D6 | 9-5/16" x 57-5/16" x 27-1/16" (225mm x 1455mm x 686mm) | 6-3/8" x 12" x 20-3/16" (162mm x 304mm x 512mm) |

| Model | Net Weight | Ship Weight** | Ship Dimensions (L x W x H)** |
|---|---|---|---|
| 400-HW/D4 | 71 lb (32 kg) | 125 lb (57 kg) | 60" x 34" x 15" (1524mm x 864mm x 381mm) |
| 400-HW/D6 | 79 lb (36 kg) | 166 lb (75 kg) | 60" x 34" x 15" (1524mm x 864mm x 381mm) |
| 400-HWLF/D4 | 75 lb (34 kg) | 160 lb (73 kg) | 60" x 34" x 15" (1524mm x 864mm x 381mm) |
| 400-HWLF/D6 | 83 lb (38 kg) | 110 lb (50 kg) | 60" x 34" x 15" (1524mm x 864mm x 381mm) |
| 400-HWI/D4 | 90 lb (41 kg) | 180 lb (82 kg) | 60" x 34" x 15" (1524mm x 864mm x 381mm) |
| 400-HWI/D6 | 101.5 lb (46 kg) | 150 lb (68 kg) | 60" x 34" x 15" (1524mm x 864mm x 381mm) |
| 400-HWILF/D4 | 96.5 lb (44 kg) | 166 lb (75 kg) | 60" x 34" x 15" (1524mm x 864mm x 381mm) |
| 400-HWILF/D6 | 108 lb (49 kg) | 150 lb (68 kg) | 60" x 34" x 15" (1524mm x 864mm x 381mm) |

**Domestic ground shipping information. Contact factory for export weight and dimensions.

## Cutout Dimensions

| Model | Non-combustible Surface Cutout (L x W) | Combustible Surface Cutout (L x W)^ | Control Box Cutout (H x W x D)* |
|---|---|---|---|
| 400-HW/D4 | 52-15/16" x 22-1/8" (1345mm x 562mm) | --- | 4-1/4" x 8-3/4" x 11-3/8" (108mm x 222mm x 288mm) |
| 400-HW/D6 | 52-15/16" x 22-1/8" (1345mm x 562mm) | --- | 4-1/4" x 8-3/4" x 11-3/8" (108mm x 222mm x 288mm) |
| 400-HWLF/D4 | 52-15/16" x 22-1/8" (1345mm x 562mm) | 54-7/8" x 24-1/8" (1394mm x 613mm) | 4-1/4" x 8-3/4" x 11-3/8" (108mm x 222mm x 288mm) |
| 400-HWLF/D6 | 52-15/16" x 22-1/8" (1345mm x 562mm) | 54-7/8" x 24-1/8" (1394mm x 613mm) | 4-1/4" x 8-3/4" x 11-3/8" (108mm x 222mm x 288mm) |
| 400-HWI/D4 | 52-15/16" x 22-1/8" (1345mm x 562mm) | --- | 4-1/4" x 15-3/4" x 11-3/8" (108mm x 222mm x 288mm) |
| 400-HWI/D6 | 52-15/16" x 22-1/8" (1345mm x 562mm) | --- | 4-1/4" x 15-3/4" x 11-3/8" (108mm x 400mm x 288mm) |
| 400-HWILF/D4 | 52-15/16" x 22-1/8" (1345mm x 562mm) | 54-7/8" x 24-1/8" (1394mm x 613mm) | 4-1/4" x 15-3/4" x 11-3/8" (108mm x 400mm x 288mm) |
| 400-HWILF/D6 | 52-15/16" x 22-1/8" (1345mm x 562mm) | 54-7/8" x 24-1/8" (1394mm x 613mm) | 4-1/4" x 15-3/4" x 11-3/8" (108mm x 400mm x 288mm) |

^Large flange wells only.

*Allow 6" (152mm) clearance from control box to conduit bend.

CHECK FIRST

- Appliance must be installed level and must not be installed in any area where it may be directly affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.
- Some foods may require additional overhead heating. Always monitor the food temperature and add overhead heating when needed.
- Countertop material must withstand temperatures up to 200°F (93°C).
- A stainless steel heat shield is recommended if the area under the appliance is used for storage.

CLEARANCE

1" (25 mm) from combustible surfaces

ELECTRIC

| All models | V | Ph | Hz | A | kW | Cord & Plug |
|---|---|---|---|---|---|---|
| 120V | 120 | 1 | 50/60 | 20.0 | 2.4 | NEMA L5-30p 30A-125V plug |
| 208–240V | 208 | 1 | 50/60 | 8.7 | 1.8 | NEMA 6-15p 15A-250V plug |
| | 240 | 1 | 50/60 | 10.0 | 2.4 | |
| 230V | 230 | 1 | 50/60 | 10.4 | 2.4 | CEE 7/7 plug rated 250V<br>CH2-16p plug rated 250V<br>BS 1363 plug rated 250V |

Cord length: 120V: 6 ft (1.8 m); 208–240V: 9 ft (2.7 m); 230V (CEE): 9 ft (2.7 m); 230V (CH, BS): 8 ft (2.5 m)

HEAT

**Heat of rejection**

| 400-HW | Heat Gain qs, BTU/hr | Heat Gain qs, kW |
|---|---|---|
| | 243 | 0.07 |

**CONTACT US**

W164 N9221 Water Street | Menomonee Falls, Wisconsin 53051 | U.S.A.
Phone: 262.251.3800 | 800.558.8744 U.S.A./Canada | Fax: 262.251.7067 | alto-shaam.com

HW-SPC-0007 - 02/21 Printed in U.S.A. Due to ongoing product improvement, specifications are subject to change without notice.

Kamran and Company, LLC
Food Service Equipment | Sales, Design and Construction
415 North Salsipuedes Street
Santa Barbara, CA 93103
P: (800) 480-9418
F: (805) 962-5915
www.kamranco.com

## *Submittal Sheet*

6/27/2023

**ITEM# 12 - (1 REQ'D)**
ENGLISH MFG. INC. AMA-101A
FOOD SHIELD

Description:

Notes: FOOD SHIELD

Kamran and Company, LLC
Food Service Equipment | Sales, Design and Construction
415 North Salsipuedes Street
Santa Barbara, CA 93103
P: (800) 480-9418
F: (805) 962-5915
www.kamranco.com

# *Submittal Sheet*

6/27/2023

**ITEM# 13 - HOT FOOD WELL UNIT, DROP-IN, ELECTRIC (1 EA REQ'D)**

Alto-Shaam 400-HW/D6

Halo Heat® Hot Food Well Unit, Drop-In, Electric, (4) 12" x 20" full-size pan capacity (pans NOT included), 6-3/8" deep well, holds 6" deep pans, adjustable thermostatic controller, stainless steel construction, EcoSmart®, cULus, UL EPH Classified, CE, IPX3, TUV NORD

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| Alto-Shaam | 1 | | NOTE: Subject to Manufacturer's Terms & Conditions. See Documents Section |
| Alto-Shaam | 1 | | 208-240v/50/60/1-ph, 8.7-10.0 amps, 1.8-2.4kW, 9 ft. cord, NEMA 6-15P |
| Alto-Shaam | 1 | | Cord located on back of control box, standard |

## ELECTRICAL

| | VOLTS | CYCLE | PHASE | CONN | AFF | NEMA | AMPS | KW | HP | MCA | MOCP |
|---|---|---|---|---|---|---|---|---|---|---|---|
| 1 | 208-240 | 50/60 | 1 | Cord & Plug | | 6-15P | 8.7-10.0 | 1.8-2.4 | | | |

# 400-HW Series
## Waterless Hot Food Well

Unlike traditional steam tables or dry wells, waterless hot food wells from Alto-Shaam feature radiant Halo Heat® technology that evenly surrounds food without the use of extremely hot elements, added humidity or fans. Extend hold times, maintain food quality and reduce operating costs to maximize return on investment.



400-HW

### Standard Features

- Extend food holding times with efficient, precise Halo Heat® technology
- Maintain food quality without the use of extremely hot elements, added humidity or fans
- Increase sales with attractive food presentation and quality
- Reduce installation and operating costs with no water or plumbing needed
- Save on maintenance costs, eliminating lime and scale buildup associated with traditional steam tables
- Increase employee and customer safety with elimination of hot water and steam
- Provide optimal holding temperatures with an adjustable thermostat that can be flush-mounted into the counter or a location out of sight from customers
- Set ideal holding temperatures for any dish with an individual well control option
- HWLF models feature a large flange
- HWI and HWILF models are controlled by two (2) separate adjustable thermostats
- 400-HW/D4, 400-HW/D6, 400-HWLF/D4, and 400-HWLF/D6 models include eight (8) half/third-size divider bars and three (3) large pan divider bars
- 400-HWI/D4, 400-HWI/D6, 400-HWILF/D4, and 400-HWILF/D6 models include eight (8) half/third-size divider bars

### Configurations (select one)

- ☐ 400-HW/D4
- ☐ 400-HW/D6
- ☐ 400-HWLF/D4
- ☐ 400-HWLF/D6
- ☐ 400-HWI/D4
- ☐ 400-HWI/D6
- ☐ 400-HWILF/D4
- ☐ 400-HWILF/D6

### Electrical

- ☐ 120V
- ☐ 208V–240V
- ☐ 230V

### Control box cord location

- ☐ Back, standard
- ☐ Bottom, optional

### Accessories (select all that apply)

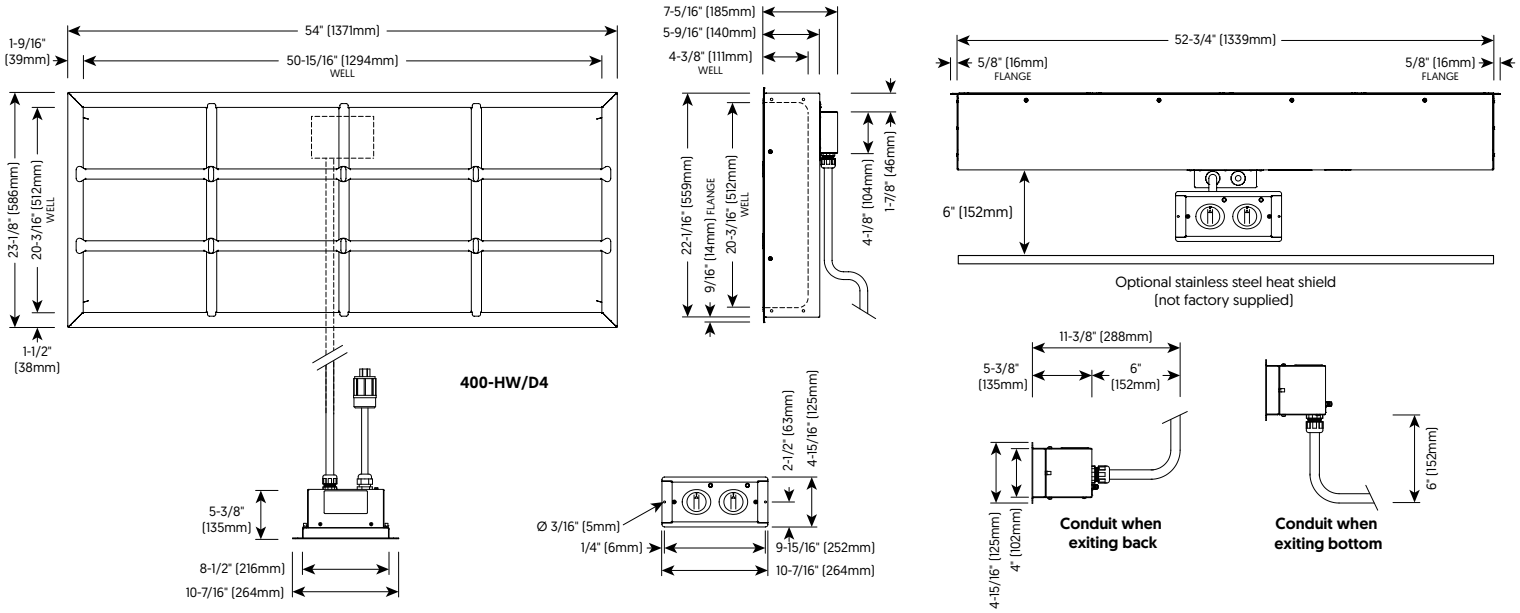
- ☐ Pan divider bar—half-size/third-size (11318)
- ☐ Pan divider bar—full-size (16019)
- ☐ Locking kit (5020849)

**CAPACITY**

4 Four full-size or GN 1/1 pans
8 Eight half-size or GN 1/2 pans
12 Twelve third-size or GN 1/3 pans
D4: 96 lb (44 kg) product maximum
D4: 58 qt (56 L) volume maximum

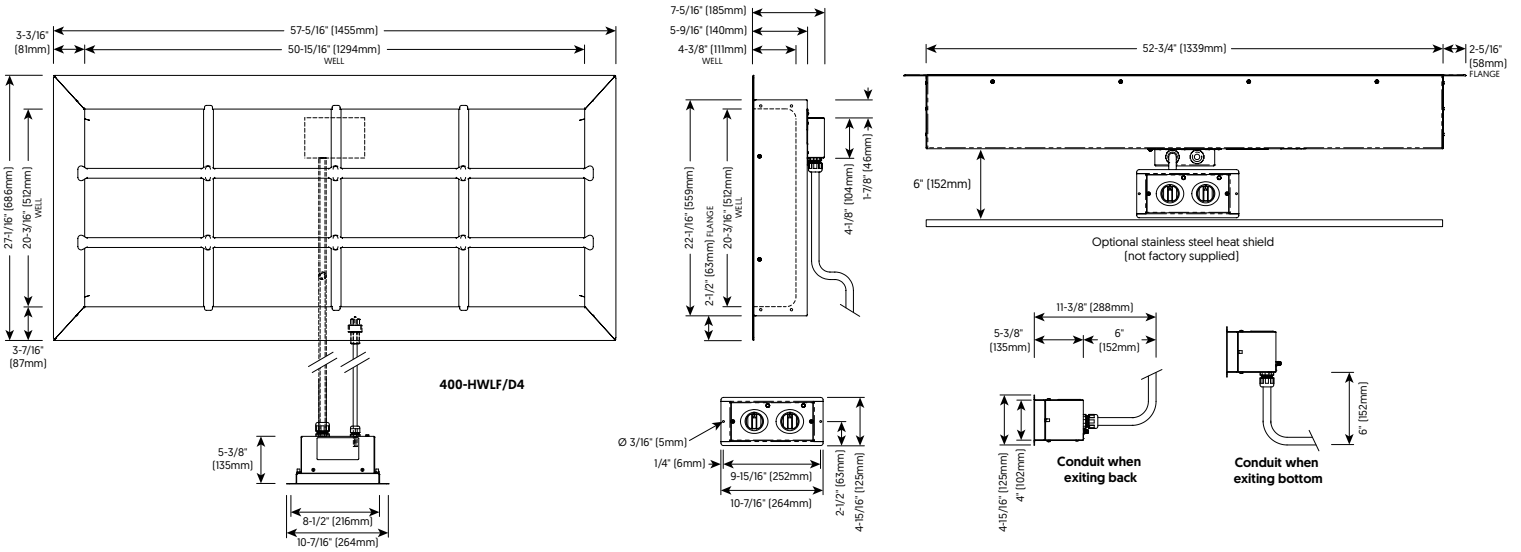
# 400-HW Series

## Specification



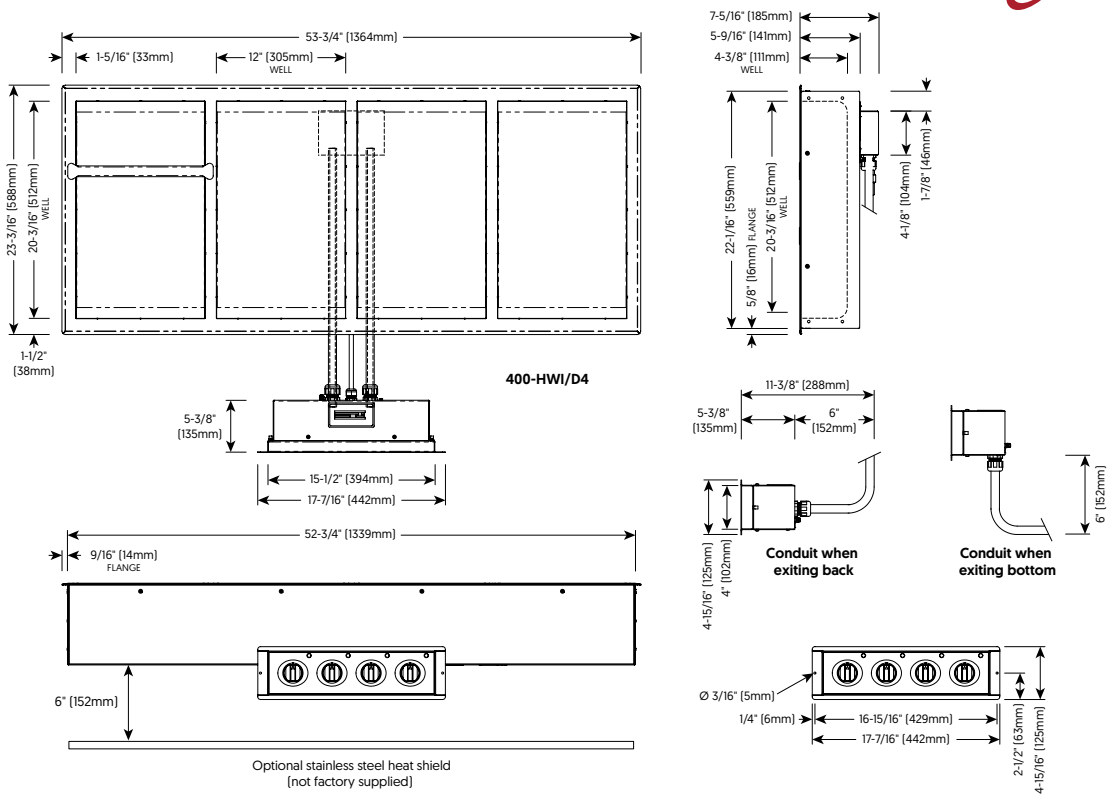

# 400-HWLF Series

## Specification



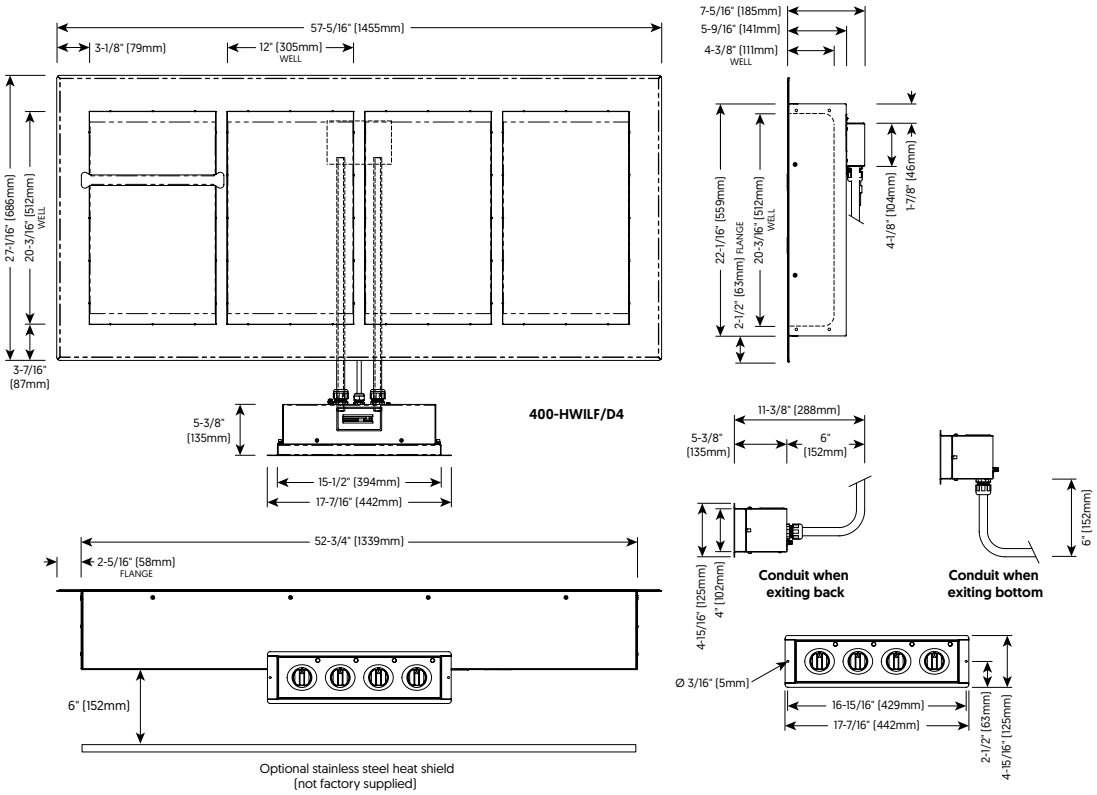
# 400-HWI Series

**Specification**




# 400-HWILF Series

**Specification**



# 400-HW Series

ALTO-SHAAM

| Model | Exterior (H x W x D) | Interior (H x W x D) |
|---|---|---|
| 400-HW/D4 | 7-5/16" x 54" x 23-1/8" (185mm x 1371mm x 586mm) | 4-3/8" x 50-15/16" x 20-3/16" (111mm x 1294mm x 512mm) |
| 400-HW/D6 | 9-5/16" x 54" x 23-1/8" (235mm x 1371mm x 586mm) | 6-3/8" x 50-15/16" x 20-3/16" (162mm x 1294mm x 512mm) |
| 400-HWLF/D4 | 7-5/16" x 57-5/16" x 27-1/16" (185mm x 1455mm x 686mm) | 4-3/8" x 50-15/16" x 20-3/16" (111mm x 1294mm x 512mm) |
| 400-HWLF/D6 | 9-1/4" x 57-5/16" x 27-1/16" (234mm x 1455mm x 686mm) | 6-3/8" x 50-15/16" x 20-3/16" (162mm x 1294mm x 512mm) |
| 400-HWI/D4 | 7-5/16" x 53-3/4" x 23-3/16" (185mm x 1364mm x 588mm) | 4-3/8" x 12" x 20-3/16" (111mm x 304mm x 512mm) |
| 400-HWI/D6 | 9-5/16" x 53-3/4" x 23-3/16" (235mm x 1364mm x 586mm) | 6-3/8" x 12" x 20-3/16" (162mm x 304mm x 512mm) |
| 400-HWILF/D4 | 7-5/16" x 57-5/16" x 27-1/16" (185mm x 1455mm x 686mm) | 4-3/8" x 12" x 20-3/16" (111mm x 304mm x 512mm) |
| 400-HWILF/D6 | 9-5/16" x 57-5/16" x 27-1/16" (225mm x 1455mm x 686mm) | 6-3/8" x 12" x 20-3/16" (162mm x 304mm x 512mm) |

| Model | Net Weight | Ship Weight** | Ship Dimensions (L x W x H)** |
|---|---|---|---|
| 400-HW/D4 | 71 lb (32 kg) | 125 lb (57 kg) | 60" x 34" x 15" (1524mm x 864mm x 381mm) |
| 400-HW/D6 | 79 lb (36 kg) | 166 lb (75 kg) | 60" x 34" x 15" (1524mm x 864mm x 381mm) |
| 400-HWLF/D4 | 75 lb (34 kg) | 160 lb (73 kg) | 60" x 34" x 15" (1524mm x 864mm x 381mm) |
| 400-HWLF/D6 | 83 lb (38 kg) | 110 lb (50 kg) | 60" x 34" x 15" (1524mm x 864mm x 381mm) |
| 400-HWI/D4 | 90 lb (41 kg) | 180 lb (82 kg) | 60" x 34" x 15" (1524mm x 864mm x 381mm) |
| 400-HWI/D6 | 101.5 lb (46 kg) | 150 lb (68 kg) | 60" x 34" x 15" (1524mm x 864mm x 381mm) |
| 400-HWILF/D4 | 96.5 lb (44 kg) | 166 lb (75 kg) | 60" x 34" x 15" (1524mm x 864mm x 381mm) |
| 400-HWILF/D6 | 108 lb (49 kg) | 150 lb (68 kg) | 60" x 34" x 15" (1524mm x 864mm x 381mm) |

**Domestic ground shipping information. Contact factory for export weight and dimensions.

## Cutout Dimensions

| Model | Non-combustible Surface Cutout (L x W) | Combustible Surface Cutout (L x W)^ | Control Box Cutout (H x W x D)* |
|---|---|---|---|
| 400-HW/D4 | 52-15/16" x 22-1/8" (1345mm x 562mm) | --- | 4-1/4" x 8-3/4" x 11-3/8" (108mm x 222mm x 288mm) |
| 400-HW/D6 | 52-15/16" x 22-1/8" (1345mm x 562mm) | --- | 4-1/4" x 8-3/4" x 11-3/8" (108mm x 222mm x 288mm) |
| 400-HWLF/D4 | 52-15/16" x 22-1/8" (1345mm x 562mm) | 54-7/8" x 24-1/8" (1394mm x 613mm) | 4-1/4" x 8-3/4" x 11-3/8" (108mm x 222mm x 288mm) |
| 400-HWLF/D6 | 52-15/16" x 22-1/8" (1345mm x 562mm) | 54-7/8" x 24-1/8" (1394mm x 613mm) | 4-1/4" x 8-3/4" x 11-3/8" (108mm x 222mm x 288mm) |
| 400-HWI/D4 | 52-15/16" x 22-1/8" (1345mm x 562mm) | --- | 4-1/4" x 15-3/4" x 11-3/8" (108mm x 222mm x 288mm) |
| 400-HWI/D6 | 52-15/16" x 22-1/8" (1345mm x 562mm) | --- | 4-1/4" x 15-3/4" x 11-3/8" (108mm x 400mm x 288mm) |
| 400-HWILF/D4 | 52-15/16" x 22-1/8" (1345mm x 562mm) | 54-7/8" x 24-1/8" (1394mm x 613mm) | 4-1/4" x 15-3/4" x 11-3/8" (108mm x 400mm x 288mm) |
| 400-HWILF/D6 | 52-15/16" x 22-1/8" (1345mm x 562mm) | 54-7/8" x 24-1/8" (1394mm x 613mm) | 4-1/4" x 15-3/4" x 11-3/8" (108mm x 400mm x 288mm) |

^Large flange wells only.

*Allow 6" (152mm) clearance from control box to conduit bend.

CHECK FIRST

- Appliance must be installed level and must not be installed in any area where it may be directly affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.
- Some foods may require additional overhead heating. Always monitor the food temperature and add overhead heating when needed.
- Countertop material must withstand temperatures up to 200°F (93°C).
- A stainless steel heat shield is recommended if the area under the appliance is used for storage.

CLEARANCE

1" (25 mm) from combustible surfaces

ELECTRIC

| All models | V | Ph | Hz | A | kW | Cord & Plug |
|---|---|---|---|---|---|---|
| 120V | 120 | 1 | 50/60 | 20.0 | 2.4 | NEMA L5-30p 30A-125V plug |
| 208–240V | 208 | 1 | 50/60 | 8.7 | 1.8 | NEMA 6-15p 15A-250V plug |
| | 240 | 1 | 50/60 | 10.0 | 2.4 | |
| 230V | 230 | 1 | 50/60 | 10.4 | 2.4 | CEE 7/7 plug rated 250V<br>CH2-16p plug rated 250V<br>BS 1363 plug rated 250V |
| Cord length: 120V: 6 ft (1.8 m); 208–240V: 9 ft (2.7 m); 230V (CEE): 9 ft (2.7 m); 230V (CH, BS): 8 ft (2.5 m) | | | | | | |

HEAT

**Heat of rejection**

| 400-HW | Heat Gain qs, BTU/hr | Heat Gain qs, kW |
|---|---|---|
| | 243 | 0.07 |

**CONTACT US**

W164 N9221 Water Street | Menomonee Falls, Wisconsin 53051 | U.S.A.
Phone: 262.251.3800 | 800.558.8744 U.S.A./Canada | Fax: 262.251.7067 | alto-shaam.com

HW-SPC-0007 - 02/21 Printed in U.S.A. Due to ongoing product improvement, specifications are subject to change without notice.

Kamran and Company, LLC
Food Service Equipment | Sales, Design and Construction
415 North Salsipuedes Street
Santa Barbara, CA 93103
P: (800) 480-9418
F: (805) 962-5915
www.kamranco.com

# *Submittal Sheet*

6/27/2023

**ITEM# 14 - SNEEZE GUARD, STATIONARY (1 EA REQ'D)**

English Mfg AMA-101A

Adjustaguard® Sneeze Guard, self-service/full-service, 22"H posts, 1"OD with brushed stainless steel finish, 3/8" tempered glass panels (1/4" end panels) with polished edges & 1" radius corners, NSF, cULus (contact factory for price)

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| English Mfg | 1 | | Must Specify Length:_____ (contact factory for price) |
| English Mfg | 1 | | Tube: 1" dia. round, standard |
| English Mfg | 1 | | Metal finish: #4 Brushed stainless steel, standard |
| English Mfg | 1 | | 3/8" tempered glass (max span 66"), standard |
| English Mfg | 1 | | Clear tempered glass, standard |
| English Mfg | 1 | | Round Flange (contact factory for price) |

englishmfg

# ADJUSTAGUARD

## GENERAL INFORMATION

**Model:** AMA-101A

**Project Name:** _____

## TUBE SIZE OPTIONS

| | |
|---|---|
| 1" Round (Standard) | 1-1/2" Round |
| 1" Square | 1-1/2" Square |

## METAL FINISH OPTIONS

- Brushed Stainless #4 (Standard)
- Mirror Polished #8
- Powder Coat Color: RAL #_____

## GLASS OPTIONS

Glass corners are 1" radius.

| | |
|---|---|
| Clear (Standard) | Acrylic |
| Frosted | Pattern |
| Frosted with Logo | Low-Iron Glass |

## GLASS PANEL OPTIONS

All end panels are constructed with 1/4" glass with 1/2" radius corners.

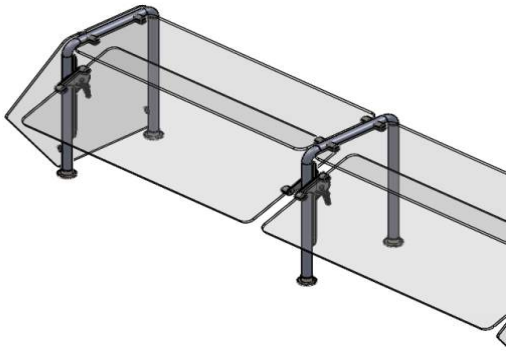
- 1/4" Glass (max. span 54")
- 3/8" Glass (max. span 66") (Standard)
- 1/2" Glass (max. span 72")

## LIGHT/WARMER OPTIONS

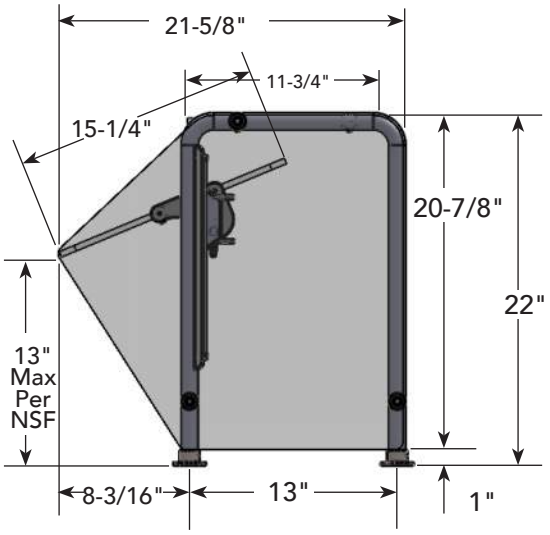
- LED Light
- Fluorescent Light
- Heat Unit
- Heat and Light Combo Unit

## INSTALLATION OPTIONS

English Manufacturing offers a variety of above counter and under counter mount installation solutions based on selected tube size. See Installation Options page for more details.



Shown with end panels to meet NSF.




Specifications subject to change without notice.

U.S. patent information is on file at English Manufacturing and available upon request.

10.21

Kamran and Company, LLC
Food Service Equipment | Sales, Design and Construction
415 North Salsipuedes Street
Santa Barbara, CA 93103
P: (800) 480-9418
F: (805) 962-5915
www.kamranco.com

# *Submittal Sheet*

6/27/2023

**ITEM# 15 - HOT FOOD WELL UNIT, DROP-IN, ELECTRIC (1 EA REQ'D)**

Alto-Shaam 400-HW/D6

Halo Heat® Hot Food Well Unit, Drop-In, Electric, (4) 12" x 20" full-size pan capacity (pans NOT included), 6-3/8" deep well, holds 6" deep pans, adjustable thermostatic controller, stainless steel construction, EcoSmart®, cULus, UL EPH Classified, CE, IPX3, TUV NORD

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| Alto-Shaam | 1 | | NOTE: Subject to Manufacturer's Terms & Conditions. See Documents Section |
| Alto-Shaam | 1 | | 208-240v/50/60/1-ph, 8.7-10.0 amps, 1.8-2.4kW, 9 ft. cord, NEMA 6-15P |
| Alto-Shaam | 1 | | Cord located on back of control box, standard |

## ELECTRICAL

| | VOLTS | CYCLE | PHASE | CONN | AFF | NEMA | AMPS | KW | HP | MCA | MOCP |
|---|---|---|---|---|---|---|---|---|---|---|---|
| 1 | 208-240 | 50/60 | 1 | Cord & Plug | | 6-15P | 8.7-10.0 | 1.8-2.4 | | | |

# 400-HW Series
## Waterless Hot Food Well

Unlike traditional steam tables or dry wells, waterless hot food wells from Alto-Shaam feature radiant Halo Heat® technology that evenly surrounds food without the use of extremely hot elements, added humidity or fans. Extend hold times, maintain food quality and reduce operating costs to maximize return on investment.



400-HW

### Standard Features

- Extend food holding times with efficient, precise Halo Heat® technology
- Maintain food quality without the use of extremely hot elements, added humidity or fans
- Increase sales with attractive food presentation and quality
- Reduce installation and operating costs with no water or plumbing needed
- Save on maintenance costs, eliminating lime and scale buildup associated with traditional steam tables
- Increase employee and customer safety with elimination of hot water and steam
- Provide optimal holding temperatures with an adjustable thermostat that can be flush-mounted into the counter or a location out of sight from customers
- Set ideal holding temperatures for any dish with an individual well control option
- HWLF models feature a large flange
- HWI and HWILF models are controlled by two (2) separate adjustable thermostats
- 400-HW/D4, 400-HW/D6, 400-HWLF/D4, and 400-HWLF/D6 models include eight (8) half/third-size divider bars and three (3) large pan divider bars
- 400-HWI/D4, 400-HWI/D6, 400-HWILF/D4, and 400-HWILF/D6 models include eight (8) half/third-size divider bars

### Configurations (select one)

- ☐ 400-HW/D4
- ☐ 400-HW/D6
- ☐ 400-HWLF/D4
- ☐ 400-HWLF/D6
- ☐ 400-HWI/D4
- ☐ 400-HWI/D6
- ☐ 400-HWILF/D4
- ☐ 400-HWILF/D6

### Electrical

- ☐ 120V
- ☐ 208V–240V
- ☐ 230V

### Control box cord location

- ☐ Back, standard
- ☐ Bottom, optional

### Accessories (select all that apply)

- ☐ Pan divider bar—half-size/third-size (11318)
- ☐ Pan divider bar—full-size (16019)
- ☐ Locking kit (5020849)

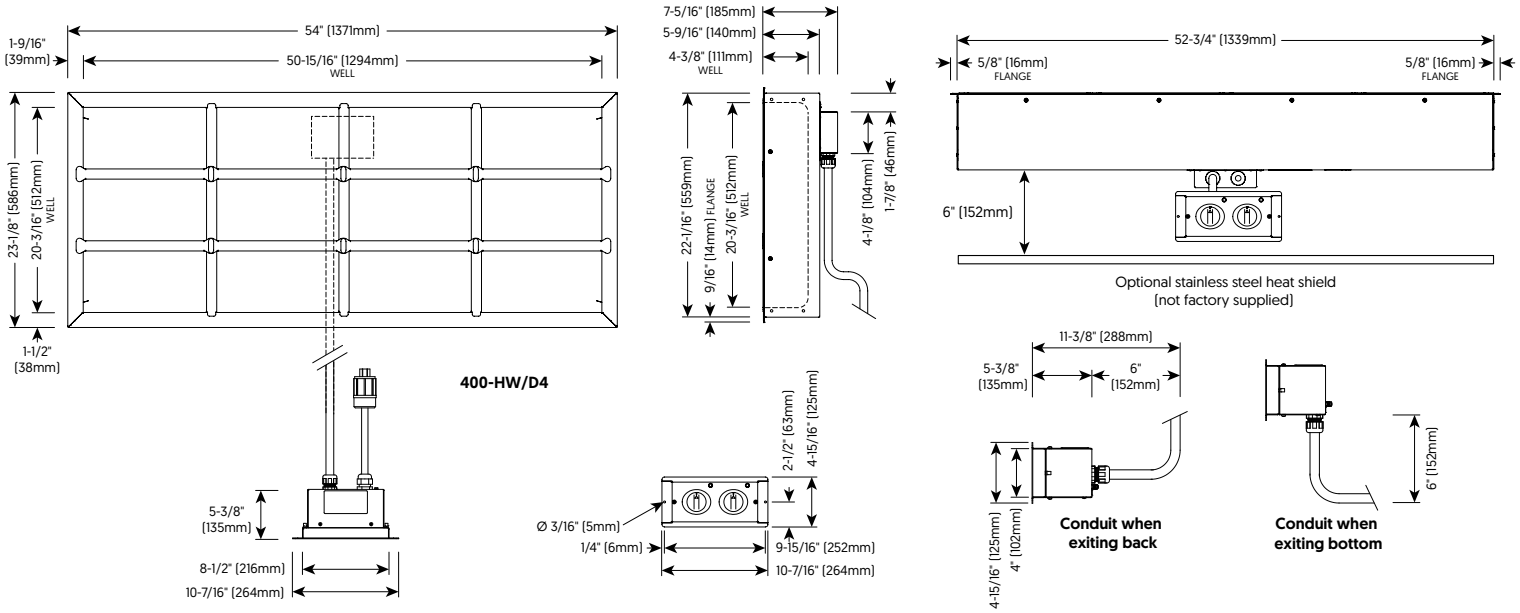
**CAPACITY**

4 Four full-size or GN 1/1 pans
8 Eight half-size or GN 1/2 pans
12 Twelve third-size or GN 1/3 pans
D4: 96 lb (44 kg) product maximum
D4: 58 qt (56 L) volume maximum

c UL us LISTED COOKING APPLIANCE 584m
ANSI/NSF 4
TÜV NORD Type Tested
CE EAC IP X3 ecosmart®

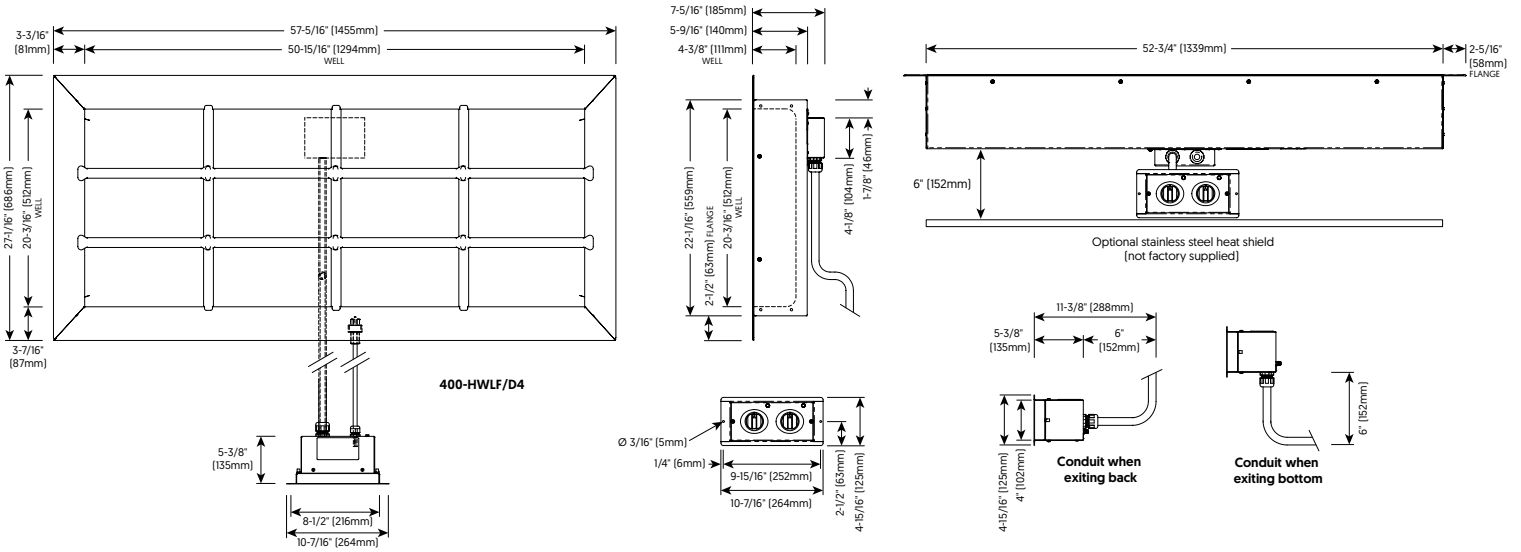
# 400-HW Series

## Specification



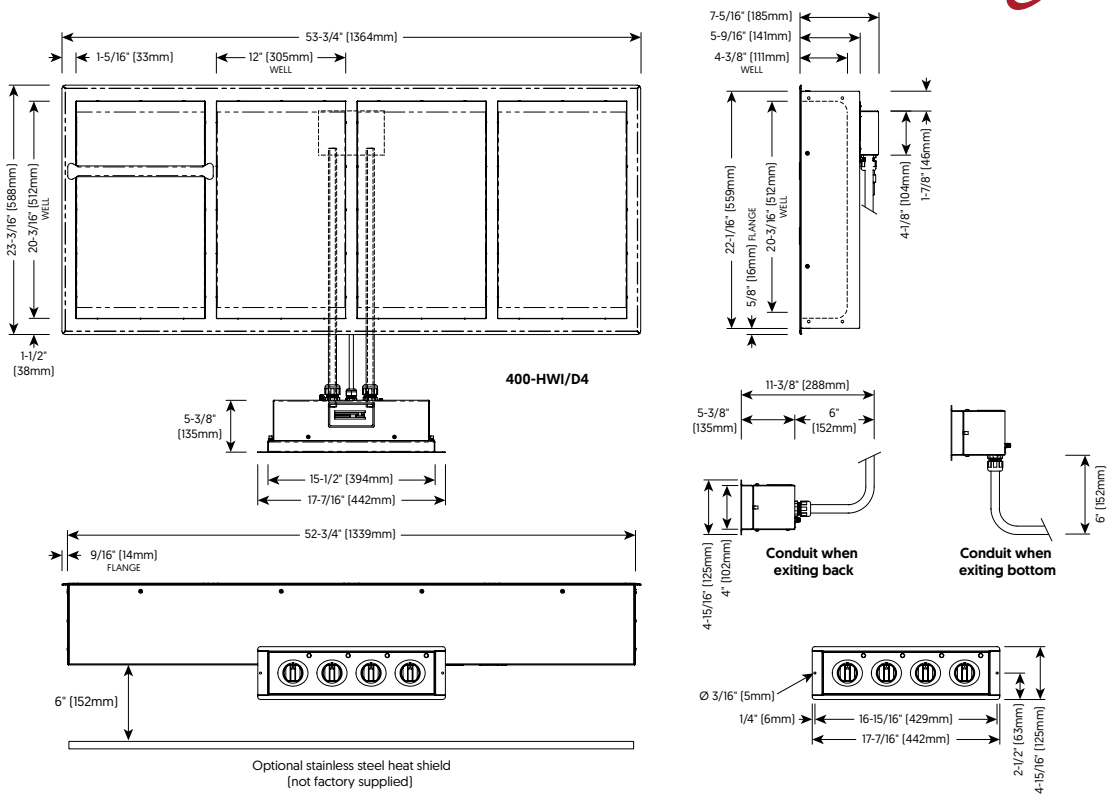

# 400-HWLF Series

## Specification



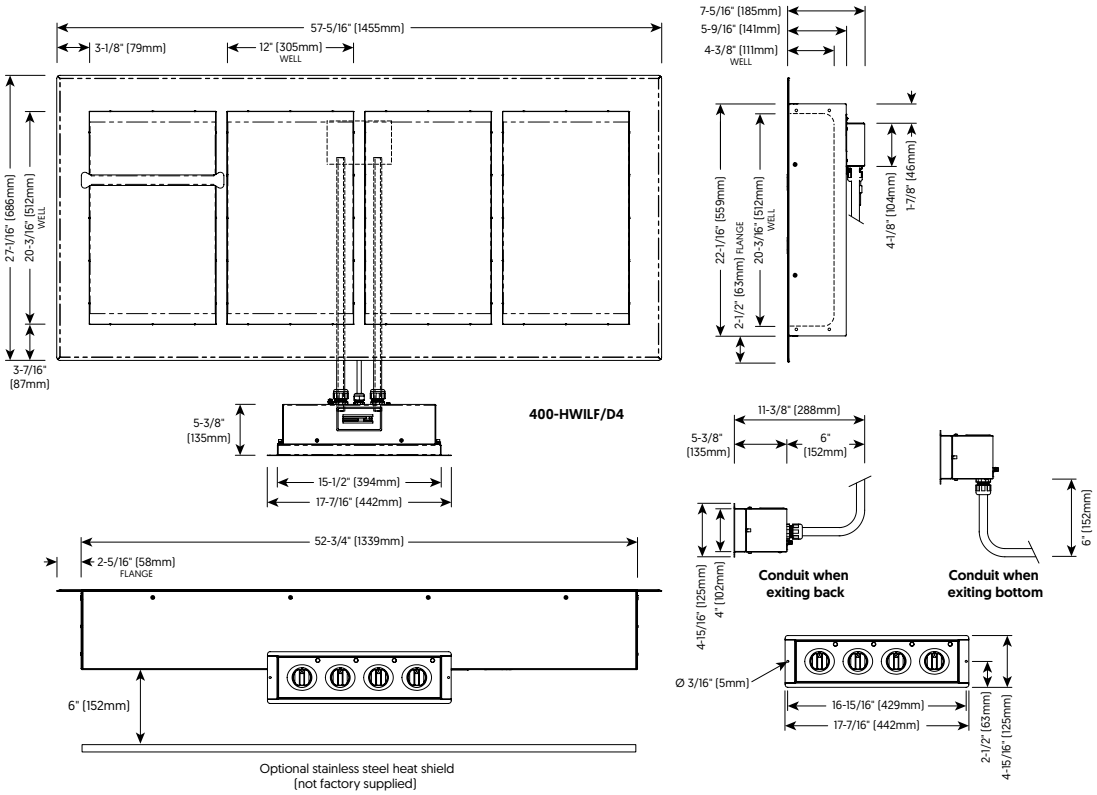
# 400-HWI Series

**Specification**




# 400-HWILF Series

**Specification**



# 400-HW Series

ALTO-SHAAM

| Model | Exterior (H x W x D) | Interior (H x W x D) |
|---|---|---|
| 400-HW/D4 | 7-5/16" x 54" x 23-1/8" (185mm x 1371mm x 586mm) | 4-3/8" x 50-15/16" x 20-3/16" (111mm x 1294mm x 512mm) |
| 400-HW/D6 | 9-5/16" x 54" x 23-1/8" (235mm x 1371mm x 586mm) | 6-3/8" x 50-15/16" x 20-3/16" (162mm x 1294mm x 512mm) |
| 400-HWLF/D4 | 7-5/16" x 57-5/16" x 27-1/16" (185mm x 1455mm x 686mm) | 4-3/8" x 50-15/16" x 20-3/16" (111mm x 1294mm x 512mm) |
| 400-HWLF/D6 | 9-1/4" x 57-5/16" x 27-1/16" (234mm x 1455mm x 686mm) | 6-3/8" x 50-15/16" x 20-3/16" (162mm x 1294mm x 512mm) |
| 400-HWI/D4 | 7-5/16" x 53-3/4" x 23-3/16" (185mm x 1364mm x 588mm) | 4-3/8" x 12" x 20-3/16" (111mm x 304mm x 512mm) |
| 400-HWI/D6 | 9-5/16" x 53-3/4" x 23-3/16" (235mm x 1364mm x 586mm) | 6-3/8" x 12" x 20-3/16" (162mm x 304mm x 512mm) |
| 400-HWILF/D4 | 7-5/16" x 57-5/16" x 27-1/16" (185mm x 1455mm x 686mm) | 4-3/8" x 12" x 20-3/16" (111mm x 304mm x 512mm) |
| 400-HWILF/D6 | 9-5/16" x 57-5/16" x 27-1/16" (225mm x 1455mm x 686mm) | 6-3/8" x 12" x 20-3/16" (162mm x 304mm x 512mm) |

| Model | Net Weight | Ship Weight** | Ship Dimensions (L x W x H)** |
|---|---|---|---|
| 400-HW/D4 | 71 lb (32 kg) | 125 lb (57 kg) | 60" x 34" x 15" (1524mm x 864mm x 381mm) |
| 400-HW/D6 | 79 lb (36 kg) | 166 lb (75 kg) | 60" x 34" x 15" (1524mm x 864mm x 381mm) |
| 400-HWLF/D4 | 75 lb (34 kg) | 160 lb (73 kg) | 60" x 34" x 15" (1524mm x 864mm x 381mm) |
| 400-HWLF/D6 | 83 lb (38 kg) | 110 lb (50 kg) | 60" x 34" x 15" (1524mm x 864mm x 381mm) |
| 400-HWI/D4 | 90 lb (41 kg) | 180 lb (82 kg) | 60" x 34" x 15" (1524mm x 864mm x 381mm) |
| 400-HWI/D6 | 101.5 lb (46 kg) | 150 lb (68 kg) | 60" x 34" x 15" (1524mm x 864mm x 381mm) |
| 400-HWILF/D4 | 96.5 lb (44 kg) | 166 lb (75 kg) | 60" x 34" x 15" (1524mm x 864mm x 381mm) |
| 400-HWILF/D6 | 108 lb (49 kg) | 150 lb (68 kg) | 60" x 34" x 15" (1524mm x 864mm x 381mm) |

**Domestic ground shipping information. Contact factory for export weight and dimensions.

## Cutout Dimensions

| Model | Non-combustible Surface Cutout (L x W) | Combustible Surface Cutout (L x W)^ | Control Box Cutout (H x W x D)* |
|---|---|---|---|
| 400-HW/D4 | 52-15/16" x 22-1/8" (1345mm x 562mm) | --- | 4-1/4" x 8-3/4" x 11-3/8" (108mm x 222mm x 288mm) |
| 400-HW/D6 | 52-15/16" x 22-1/8" (1345mm x 562mm) | --- | 4-1/4" x 8-3/4" x 11-3/8" (108mm x 222mm x 288mm) |
| 400-HWLF/D4 | 52-15/16" x 22-1/8" (1345mm x 562mm) | 54-7/8" x 24-1/8" (1394mm x 613mm) | 4-1/4" x 8-3/4" x 11-3/8" (108mm x 222mm x 288mm) |
| 400-HWLF/D6 | 52-15/16" x 22-1/8" (1345mm x 562mm) | 54-7/8" x 24-1/8" (1394mm x 613mm) | 4-1/4" x 8-3/4" x 11-3/8" (108mm x 222mm x 288mm) |
| 400-HWI/D4 | 52-15/16" x 22-1/8" (1345mm x 562mm) | --- | 4-1/4" x 15-3/4" x 11-3/8" (108mm x 222mm x 288mm) |
| 400-HWI/D6 | 52-15/16" x 22-1/8" (1345mm x 562mm) | --- | 4-1/4" x 15-3/4" x 11-3/8" (108mm x 400mm x 288mm) |
| 400-HWILF/D4 | 52-15/16" x 22-1/8" (1345mm x 562mm) | 54-7/8" x 24-1/8" (1394mm x 613mm) | 4-1/4" x 15-3/4" x 11-3/8" (108mm x 400mm x 288mm) |
| 400-HWILF/D6 | 52-15/16" x 22-1/8" (1345mm x 562mm) | 54-7/8" x 24-1/8" (1394mm x 613mm) | 4-1/4" x 15-3/4" x 11-3/8" (108mm x 400mm x 288mm) |

^Large flange wells only.

*Allow 6" (152mm) clearance from control box to conduit bend.

CHECK FIRST

- Appliance must be installed level and must not be installed in any area where it may be directly affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.
- Some foods may require additional overhead heating. Always monitor the food temperature and add overhead heating when needed.
- Countertop material must withstand temperatures up to 200°F (93°C).
- A stainless steel heat shield is recommended if the area under the appliance is used for storage.

CLEARANCE

1" (25 mm) from combustible surfaces

ELECTRIC

| All models | V | Ph | Hz | A | kW | Cord & Plug |
|---|---|---|---|---|---|---|
| 120V | 120 | 1 | 50/60 | 20.0 | 2.4 | NEMA L5-30p 30A-125V plug |
| 208–240V | 208 | 1 | 50/60 | 8.7 | 1.8 | NEMA 6-15p 15A-250V plug |
| | 240 | 1 | 50/60 | 10.0 | 2.4 | |
| 230V | 230 | 1 | 50/60 | 10.4 | 2.4 | CEE 7/7 plug rated 250V<br>CH2-16p plug rated 250V<br>BS 1363 plug rated 250V |

Cord length: 120V: 6 ft (1.8 m); 208–240V: 9 ft (2.7 m); 230V (CEE): 9 ft (2.7 m); 230V (CH, BS): 8 ft (2.5 m)

HEAT

**Heat of rejection**

| 400-HW | Heat Gain qs, BTU/hr | Heat Gain qs, kW |
|---|---|---|
| | 243 | 0.07 |

**CONTACT US**

W164 N9221 Water Street | Menomonee Falls, Wisconsin 53051 | U.S.A.
Phone: 262.251.3800 | 800.558.8744 U.S.A./Canada | Fax: 262.251.7067 | alto-shaam.com

HW-SPC-0007 - 02/21 Printed in U.S.A. Due to ongoing product improvement, specifications are subject to change without notice.

Kamran and Company, LLC
Food Service Equipment | Sales, Design and Construction
415 North Salsipuedes Street
Santa Barbara, CA 93103
P: (800) 480-9418
F: (805) 962-5915
www.kamranco.com

# *Submittal Sheet*

6/27/2023

**ITEM# 16 - SNEEZE GUARD, STATIONARY (1 EA REQ'D)**

English Mfg AMA-101A

Adjustaguard® Sneeze Guard, self-service/full-service, 22"H posts, 1"OD with brushed stainless steel finish, 3/8" tempered glass panels (1/4" end panels) with polished edges & 1" radius corners, NSF, cULus (contact factory for price)

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| English Mfg | 1 | | Must Specify Length:_____ (contact factory for price) |
| English Mfg | 1 | | Tube: 1" dia. round, standard |
| English Mfg | 1 | | Metal finish: #4 Brushed stainless steel, standard |
| English Mfg | 1 | | 3/8" tempered glass (max span 66"), standard |
| English Mfg | 1 | | Clear tempered glass, standard |
| English Mfg | 1 | | Round Flange (contact factory for price) |

englishmfg

# ADJUSTAGUARD

## GENERAL INFORMATION

**Model:** AMA-101A

**Project Name:** _____

## TUBE SIZE OPTIONS

| | |
|---|---|
| 1" Round (Standard) | 1-1/2" Round |
| 1" Square | 1-1/2" Square |

## METAL FINISH OPTIONS

- Brushed Stainless #4 (Standard)
- Mirror Polished #8
- Powder Coat Color: RAL #_____

## GLASS OPTIONS

Glass corners are 1" radius.

| | |
|---|---|
| Clear (Standard) | Acrylic |
| Frosted | Pattern |
| Frosted with Logo | Low-Iron Glass |

## GLASS PANEL OPTIONS

All end panels are constructed with 1/4" glass with 1/2" radius corners.

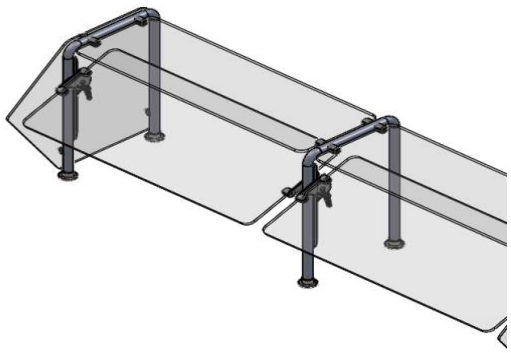
- 1/4" Glass (max. span 54")
- 3/8" Glass (max. span 66") (Standard)
- 1/2" Glass (max. span 72")

## LIGHT/WARMER OPTIONS

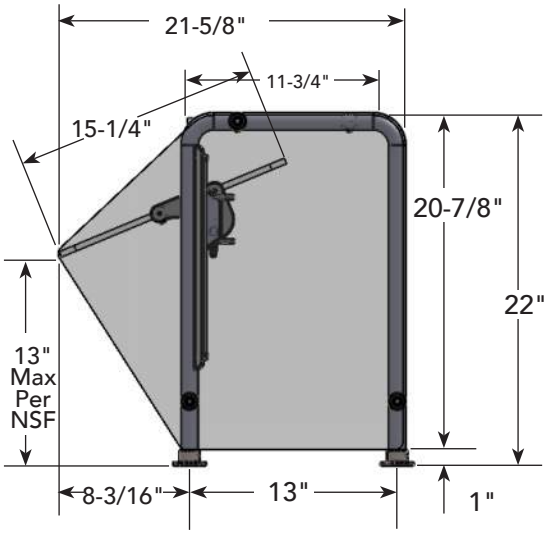
- LED Light
- Fluorescent Light
- Heat Unit
- Heat and Light Combo Unit

## INSTALLATION OPTIONS

English Manufacturing offers a variety of above counter and under counter mount installation solutions based on selected tube size. See Installation Options page for more details.



Shown with end panels to meet NSF.




Specifications subject to change without notice.

U.S. patent information is on file at English Manufacturing and available upon request.

10.21

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# *Submittal Sheet*

6/27/2023

**ITEM# 17 - HOT FOOD WELL UNIT, DROP-IN, ELECTRIC (1 EA REQ'D)**

Alto-Shaam 400-HW/D6

Halo Heat® Hot Food Well Unit, Drop-In, Electric, (4) 12" x 20" full-size pan capacity (pans NOT included), 6-3/8" deep well, holds 6" deep pans, adjustable thermostatic controller, stainless steel construction, EcoSmart®, cULus, UL EPH Classified, CE, IPX3, TUV NORD

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| Alto-Shaam | 1 | | NOTE: Subject to Manufacturer's Terms & Conditions. See Documents Section |
| Alto-Shaam | 1 | | 208-240v/50/60/1-ph, 8.7-10.0 amps, 1.8-2.4kW, 9 ft. cord, NEMA 6-15P |
| Alto-Shaam | 1 | | Cord located on back of control box, standard |

## ELECTRICAL

| | VOLTS | CYCLE | PHASE | CONN | AFF | NEMA | AMPS | KW | HP | MCA | MOCP |
|---|---|---|---|---|---|---|---|---|---|---|---|
| 1 | 208-240 | 50/60 | 1 | Cord & Plug | | 6-15P | 8.7-10.0 | 1.8-2.4 | | | |

# 400-HW Series
## Waterless Hot Food Well

Unlike traditional steam tables or dry wells, waterless hot food wells from Alto-Shaam feature radiant Halo Heat® technology that evenly surrounds food without the use of extremely hot elements, added humidity or fans. Extend hold times, maintain food quality and reduce operating costs to maximize return on investment.



400-HW

### Standard Features

- Extend food holding times with efficient, precise Halo Heat® technology
- Maintain food quality without the use of extremely hot elements, added humidity or fans
- Increase sales with attractive food presentation and quality
- Reduce installation and operating costs with no water or plumbing needed
- Save on maintenance costs, eliminating lime and scale buildup associated with traditional steam tables
- Increase employee and customer safety with elimination of hot water and steam
- Provide optimal holding temperatures with an adjustable thermostat that can be flush-mounted into the counter or a location out of sight from customers
- Set ideal holding temperatures for any dish with an individual well control option
- HWLF models feature a large flange
- HWI and HWILF models are controlled by two (2) separate adjustable thermostats
- 400-HW/D4, 400-HW/D6, 400-HWLF/D4, and 400-HWLF/D6 models include eight (8) half/third-size divider bars and three (3) large pan divider bars
- 400-HWI/D4, 400-HWI/D6, 400-HWILF/D4, and 400-HWILF/D6 models include eight (8) half/third-size divider bars

### Configurations (select one)

- ☐ 400-HW/D4
- ☐ 400-HW/D6
- ☐ 400-HWLF/D4
- ☐ 400-HWLF/D6
- ☐ 400-HWI/D4
- ☐ 400-HWI/D6
- ☐ 400-HWILF/D4
- ☐ 400-HWILF/D6

### Electrical

- ☐ 120V
- ☐ 208V–240V
- ☐ 230V

### Control box cord location

- ☐ Back, standard
- ☐ Bottom, optional

### Accessories (select all that apply)

- ☐ Pan divider bar—half-size/third-size (11318)
- ☐ Pan divider bar—full-size (16019)
- ☐ Locking kit (5020849)

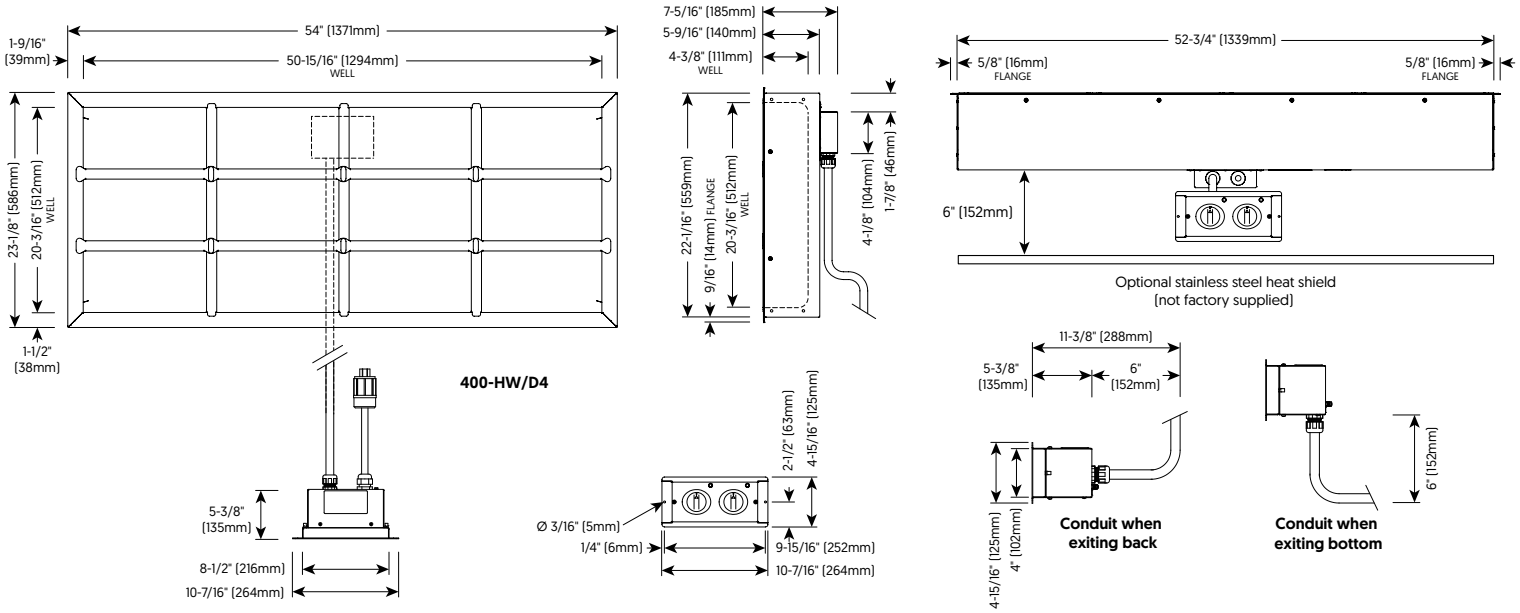
CAPACITY

4 Four full-size or GN 1/1 pans
8 Eight half-size or GN 1/2 pans
12 Twelve third-size or GN 1/3 pans
D4: 96 lb (44 kg) product maximum
D4: 58 qt (56 L) volume maximum

c UL us LISTED COOKING APPLIANCE 584m
ANSI/NSF 4
TÜV NORD Type Tested
CE EAC IP X3 ecosmart

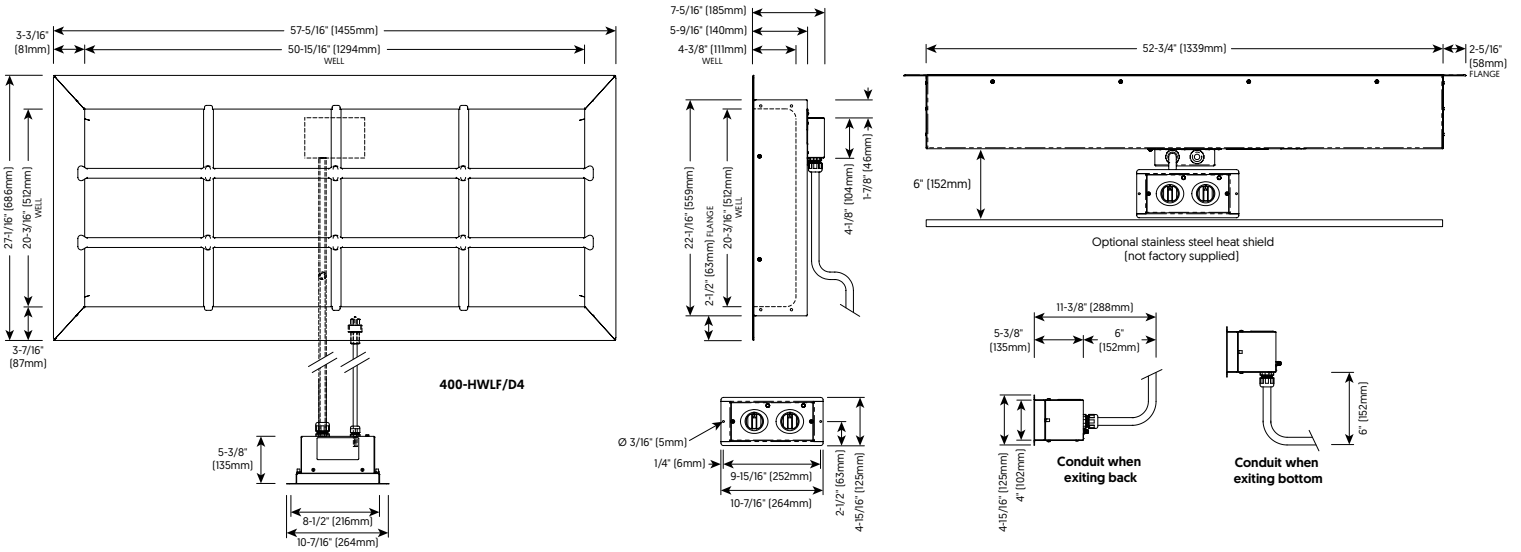
# 400-HW Series

## Specification



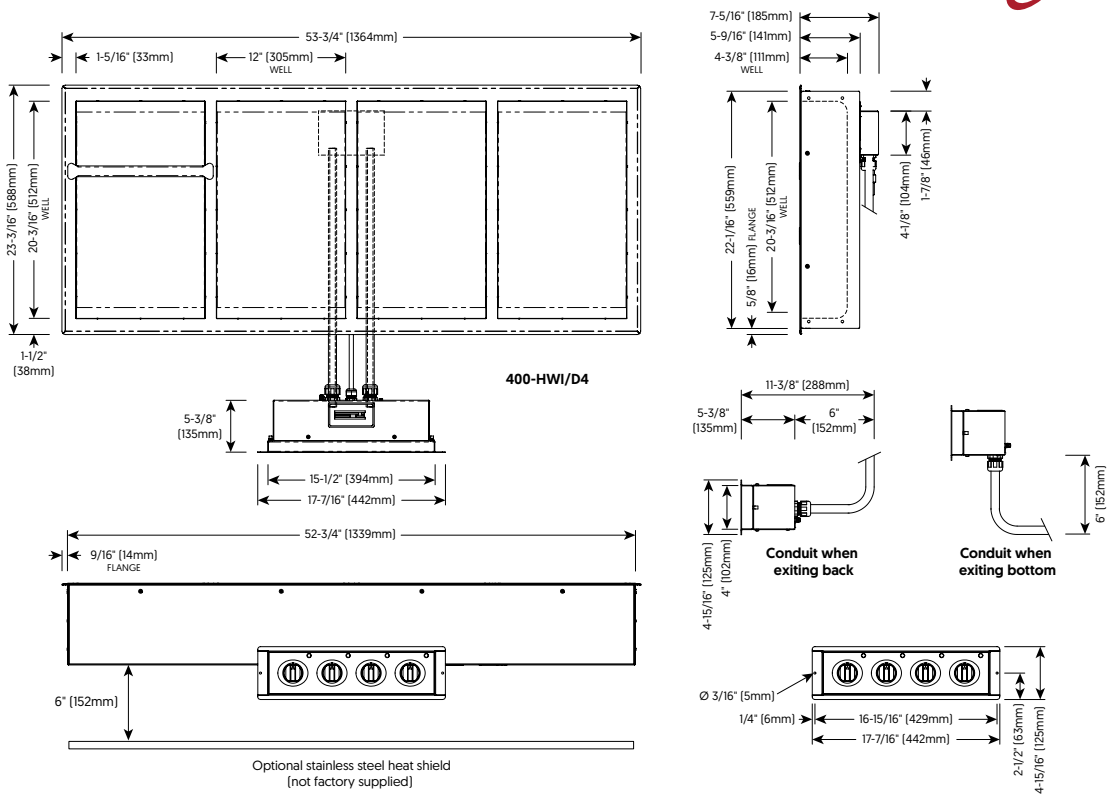

# 400-HWLF Series

## Specification



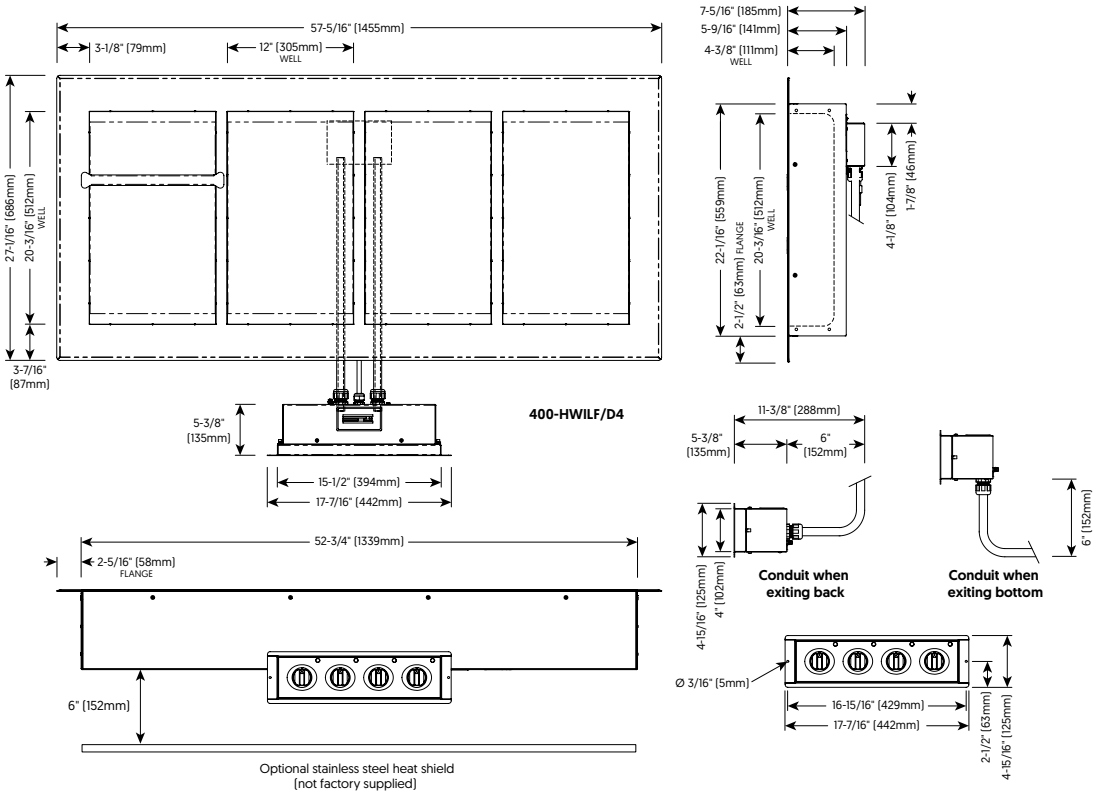
# 400-HWI Series

**Specification**




# 400-HWILF Series

**Specification**



# 400-HW Series

ALTO-SHAAM

| Model | Exterior (H x W x D) | Interior (H x W x D) |
|---|---|---|
| 400-HW/D4 | 7-5/16" x 54" x 23-1/8" (185mm x 1371mm x 586mm) | 4-3/8" x 50-15/16" x 20-3/16" (111mm x 1294mm x 512mm) |
| 400-HW/D6 | 9-5/16" x 54" x 23-1/8" (235mm x 1371mm x 586mm) | 6-3/8" x 50-15/16" x 20-3/16" (162mm x 1294mm x 512mm) |
| 400-HWLF/D4 | 7-5/16" x 57-5/16" x 27-1/16" (185mm x 1455mm x 686mm) | 4-3/8" x 50-15/16" x 20-3/16" (111mm x 1294mm x 512mm) |
| 400-HWLF/D6 | 9-1/4" x 57-5/16" x 27-1/16" (234mm x 1455mm x 686mm) | 6-3/8" x 50-15/16" x 20-3/16" (162mm x 1294mm x 512mm) |
| 400-HWI/D4 | 7-5/16" x 53-3/4" x 23-3/16" (185mm x 1364mm x 588mm) | 4-3/8" x 12" x 20-3/16" (111mm x 304mm x 512mm) |
| 400-HWI/D6 | 9-5/16" x 53-3/4" x 23-3/16" (235mm x 1364mm x 586mm) | 6-3/8" x 12" x 20-3/16" (162mm x 304mm x 512mm) |
| 400-HWILF/D4 | 7-5/16" x 57-5/16" x 27-1/16" (185mm x 1455mm x 686mm) | 4-3/8" x 12" x 20-3/16" (111mm x 304mm x 512mm) |
| 400-HWILF/D6 | 9-5/16" x 57-5/16" x 27-1/16" (225mm x 1455mm x 686mm) | 6-3/8" x 12" x 20-3/16" (162mm x 304mm x 512mm) |

| Model | Net Weight | Ship Weight** | Ship Dimensions (L x W x H)** |
|---|---|---|---|
| 400-HW/D4 | 71 lb (32 kg) | 125 lb (57 kg) | 60" x 34" x 15" (1524mm x 864mm x 381mm) |
| 400-HW/D6 | 79 lb (36 kg) | 166 lb (75 kg) | 60" x 34" x 15" (1524mm x 864mm x 381mm) |
| 400-HWLF/D4 | 75 lb (34 kg) | 160 lb (73 kg) | 60" x 34" x 15" (1524mm x 864mm x 381mm) |
| 400-HWLF/D6 | 83 lb (38 kg) | 110 lb (50 kg) | 60" x 34" x 15" (1524mm x 864mm x 381mm) |
| 400-HWI/D4 | 90 lb (41 kg) | 180 lb (82 kg) | 60" x 34" x 15" (1524mm x 864mm x 381mm) |
| 400-HWI/D6 | 101.5 lb (46 kg) | 150 lb (68 kg) | 60" x 34" x 15" (1524mm x 864mm x 381mm) |
| 400-HWILF/D4 | 96.5 lb (44 kg) | 166 lb (75 kg) | 60" x 34" x 15" (1524mm x 864mm x 381mm) |
| 400-HWILF/D6 | 108 lb (49 kg) | 150 lb (68 kg) | 60" x 34" x 15" (1524mm x 864mm x 381mm) |

**Domestic ground shipping information. Contact factory for export weight and dimensions.

## Cutout Dimensions

| Model | Non-combustible Surface Cutout (L x W) | Combustible Surface Cutout (L x W)^ | Control Box Cutout (H x W x D)* |
|---|---|---|---|
| 400-HW/D4 | 52-15/16" x 22-1/8" (1345mm x 562mm) | --- | 4-1/4" x 8-3/4" x 11-3/8" (108mm x 222mm x 288mm) |
| 400-HW/D6 | 52-15/16" x 22-1/8" (1345mm x 562mm) | --- | 4-1/4" x 8-3/4" x 11-3/8" (108mm x 222mm x 288mm) |
| 400-HWLF/D4 | 52-15/16" x 22-1/8" (1345mm x 562mm) | 54-7/8" x 24-1/8" (1394mm x 613mm) | 4-1/4" x 8-3/4" x 11-3/8" (108mm x 222mm x 288mm) |
| 400-HWLF/D6 | 52-15/16" x 22-1/8" (1345mm x 562mm) | 54-7/8" x 24-1/8" (1394mm x 613mm) | 4-1/4" x 8-3/4" x 11-3/8" (108mm x 222mm x 288mm) |
| 400-HWI/D4 | 52-15/16" x 22-1/8" (1345mm x 562mm) | --- | 4-1/4" x 15-3/4" x 11-3/8" (108mm x 222mm x 288mm) |
| 400-HWI/D6 | 52-15/16" x 22-1/8" (1345mm x 562mm) | --- | 4-1/4" x 15-3/4" x 11-3/8" (108mm x 400mm x 288mm) |
| 400-HWILF/D4 | 52-15/16" x 22-1/8" (1345mm x 562mm) | 54-7/8" x 24-1/8" (1394mm x 613mm) | 4-1/4" x 15-3/4" x 11-3/8" (108mm x 400mm x 288mm) |
| 400-HWILF/D6 | 52-15/16" x 22-1/8" (1345mm x 562mm) | 54-7/8" x 24-1/8" (1394mm x 613mm) | 4-1/4" x 15-3/4" x 11-3/8" (108mm x 400mm x 288mm) |

^Large flange wells only.

*Allow 6" (152mm) clearance from control box to conduit bend.

---

CHECK FIRST

- Appliance must be installed level and must not be installed in any area where it may be directly affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.
- Some foods may require additional overhead heating. Always monitor the food temperature and add overhead heating when needed.
- Countertop material must withstand temperatures up to 200°F (93°C).
- A stainless steel heat shield is recommended if the area under the appliance is used for storage.

CLEARANCE

1" (25 mm) from combustible surfaces

---

ELECTRIC

| All models | V | Ph | Hz | A | kW | Cord & Plug |
|---|---|---|---|---|---|---|
| 120V | 120 | 1 | 50/60 | 20.0 | 2.4 | NEMA L5-30p 30A-125V plug |
| 208–240V | 208 | 1 | 50/60 | 8.7 | 1.8 | NEMA 6-15p 15A-250V plug |
| | 240 | 1 | 50/60 | 10.0 | 2.4 | |
| 230V | 230 | 1 | 50/60 | 10.4 | 2.4 | CEE 7/7 plug rated 250V<br>CH2-16p plug rated 250V<br>BS 1363 plug rated 250V |

Cord length: 120V: 6 ft (1.8 m); 208–240V: 9 ft (2.7 m); 230V (CEE): 9 ft (2.7 m); 230V (CH, BS): 8 ft (2.5 m)

HEAT

**Heat of rejection**

| 400-HW | Heat Gain qs, BTU/hr | Heat Gain qs, kW |
|---|---|---|
| | 243 | 0.07 |

**CONTACT US**

W164 N9221 Water Street | Menomonee Falls, Wisconsin 53051 | U.S.A.
Phone: 262.251.3800 | 800.558.8744 U.S.A./Canada | Fax: 262.251.7067 | alto-shaam.com

HW-SPC-0007 - 02/21 Printed in U.S.A. Due to ongoing product improvement, specifications are subject to change without notice.

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# *Submittal Sheet*

6/27/2023

**ITEM# 18 - SNEEZE GUARD, STATIONARY (1 EA REQ'D)**

English Mfg AMA-101A

Adjustaguard® Sneeze Guard, self-service/full-service, 22"H posts, 1"OD with brushed stainless steel finish, 3/8" tempered glass panels (1/4" end panels) with polished edges & 1" radius corners, NSF, cULus (contact factory for price)

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| English Mfg | 1 | | Must Specify Length:_____ (contact factory for price) |
| English Mfg | 1 | | Tube: 1" dia. round, standard |
| English Mfg | 1 | | Metal finish: #4 Brushed stainless steel, standard |
| English Mfg | 1 | | 3/8" tempered glass (max span 66"), standard |
| English Mfg | 1 | | Clear tempered glass, standard |
| English Mfg | 1 | | Round Flange (contact factory for price) |

englishmfg

# ADJUSTAGUARD

## GENERAL INFORMATION

**Model:** AMA-101A

**Project Name:** _____

## TUBE SIZE OPTIONS

| | |
|---|---|
| 1" Round (Standard) | 1-1/2" Round |
| 1" Square | 1-1/2" Square |

## METAL FINISH OPTIONS

- Brushed Stainless #4 (Standard)
- Mirror Polished #8
- Powder Coat Color: RAL #_____

## GLASS OPTIONS

Glass corners are 1" radius.

| | |
|---|---|
| Clear (Standard) | Acrylic |
| Frosted | Pattern |
| Frosted with Logo | Low-Iron Glass |

## GLASS PANEL OPTIONS

All end panels are constructed with 1/4" glass with 1/2" radius corners.

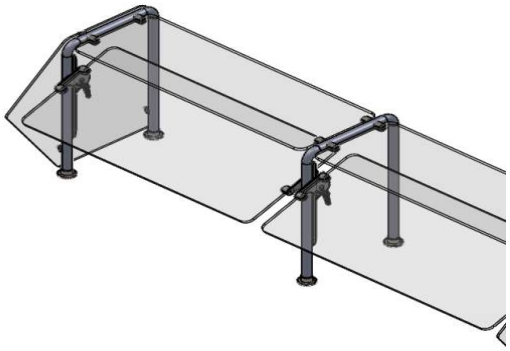
- 1/4" Glass (max. span 54")
- 3/8" Glass (max. span 66") (Standard)
- 1/2" Glass (max. span 72")

## LIGHT/WARMER OPTIONS

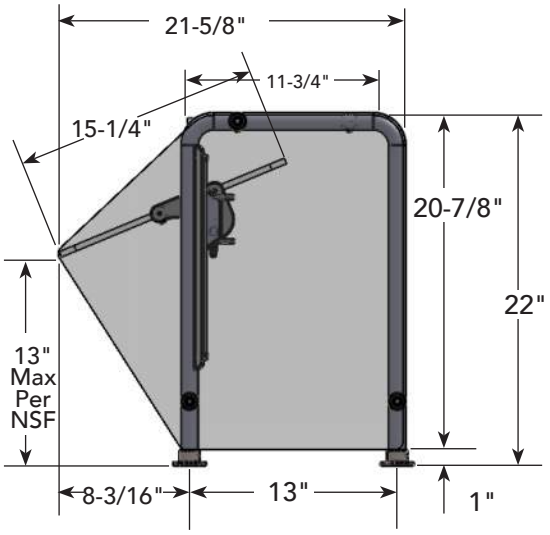
- LED Light
- Fluorescent Light
- Heat Unit
- Heat and Light Combo Unit

## INSTALLATION OPTIONS

English Manufacturing offers a variety of above counter and under counter mount installation solutions based on selected tube size. See Installation Options page for more details.



Shown with end panels to meet NSF.




Specifications subject to change without notice.

U.S. patent information is on file at English Manufacturing and available upon request.

10.21

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## *Submittal Sheet*

6/27/2023

**ITEM# 19- 24 - SPARE NO.**

<Spare No.>

Description: Spare No.

Notes:

Kamran and Company, LLC
Food Service Equipment | Sales, Design and Construction
415 North Salsipuedes Street
Santa Barbara, CA 93103
P: (800) 480-9418
F: (805) 962-5915
www.kamranco.com

## *Submittal Sheet*

6/27/2023

**ITEM# 25 - (1 REQ'D)**

Fabricator CUSTOM

Counter

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| | | | **See Drawings and Elevations for details** |

Description:

Notes: Counter

Kamran and Company, LLC
Food Service Equipment | Sales, Design and Construction
415 North Salsipuedes Street
Santa Barbara, CA 93103
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www.kamranco.com

# *Submittal Sheet*

6/27/2023

**ITEM# 25.1 - DROP-IN SINK (1 EA REQ'D)**

John Boos PB-DISINK091106-STD

Pro-Bowl Drop-In Sink, 1-compartment, 16-1/2"W x 17-1/2"D x 17-1/4"H overall size, (1) 11-1/2"W x 9-1/4" front-to-back x 6" deep bowl, deck mount faucet holes with 4" centers, 2" drain opening with basket drain, with left & right side splashes, integrated towel dispenser, includes soap dispenser (PB-SD-DM), stainless steel construction

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| T&S Brass | 1 | EC-3103-VF05-HG | ChekPoint™ Electronic Faucet, deck mount, 4" centers, 4-7/8" integral spout, 0.5 GPM vandal resistant spray device, hydro-generator power supply, AC/DC control module with internal flow control setting switches, temperature control mixing valve, 18" flexible stainless steel supply hoses, chrome-plated brass body, 100-240 VAC adapter, low lead, ADA Compliant<br>**Temperature 100° to 108°** |

## ELECTRICAL

| | VOLTS | CYCLE | PHASE | CONN | AFF | NEMA | AMPS | KW | HP | MCA | MOCP |
|---|---|---|---|---|---|---|---|---|---|---|---|
| 1 | 100-240 | | | Cord & Plug | | | | | | | |

## WATER

| | HOT SIZE | HOT AFF | HOT GPH | COLD SIZE | COLD AFF | FILTERED SIZE | FILTERED AFF | CONDENSER INLET SIZE | CONDENSER OUTLET SIZE |
|---|---|---|---|---|---|---|---|---|---|
| 1 | | | | | | | | | |
| 2 | 3/8" | | | 3/8" | | | | | |

## WASTE

| | INDIRECT SIZE | DIRECT SIZE |
|---|---|---|
| 1 | | |
| 2 | | |

PLUMBING 1 REMARKS

(1) set of 1" faucet holes, 4" centers, 2" drain opening

John BOOS Since 1887

ITEM #: _____ QTY: _____

MODEL #: _____

PROJECT NAME: _____

062217

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

# "PB-DISINK0911-TD" PRO-BOWL DROP-IN HAND SINK

## 1 BOWL WITH TOWEL DISPENSER

### FEATURES:

- FABRICATED BOWL
- INCLUDES DRAIN WITH BASKET (PBDR-2)
- (-STD) INCLUDES DECK MOUNT SOAP DISPENSER (PB-SD-DM)
- INTEGRATED TOWEL DISPENSER

### MATERIAL:

- 16GA 300 SERIES STAINLESS STEEL DECK
- 18GA 300 SERIES STAINLESS STEEL BASE

### CONSTRUCTION:

- TOP: STAINLESS STEEL TOPS ARE TIG WELDED, EXPOSED WELDS POLISHED TO MATCH ADJACENT SURFACE



PB-DISINK091106-STD



PB-DISINK091106-TD

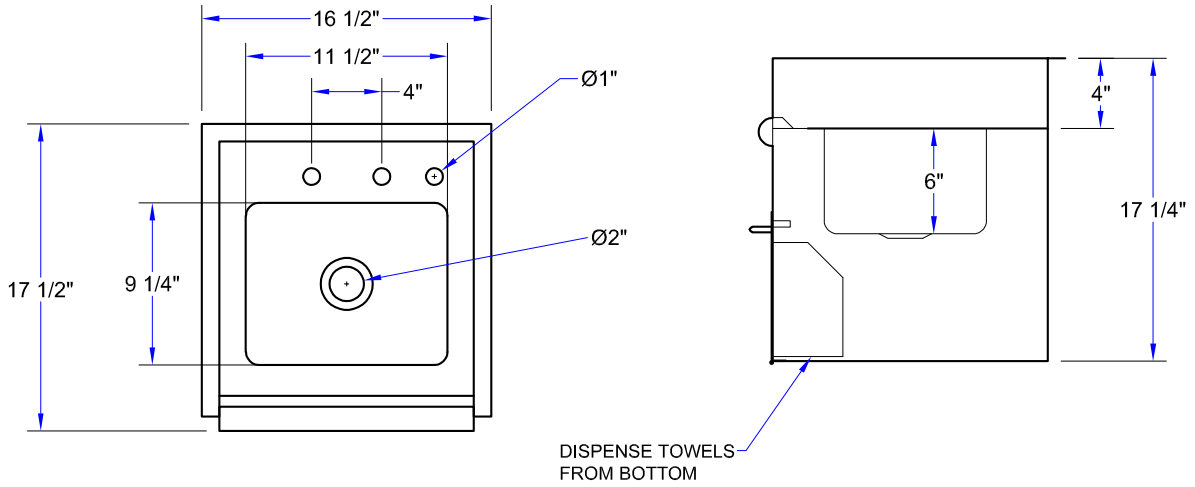
### PRO-BOWL DROP-IN HAND SINKS WITH TOWEL DISPENSER

| MODEL # | QTY |
|---|---|
| PB-DISINK091106-STD | |
| PB-DISINK091106-TD | |

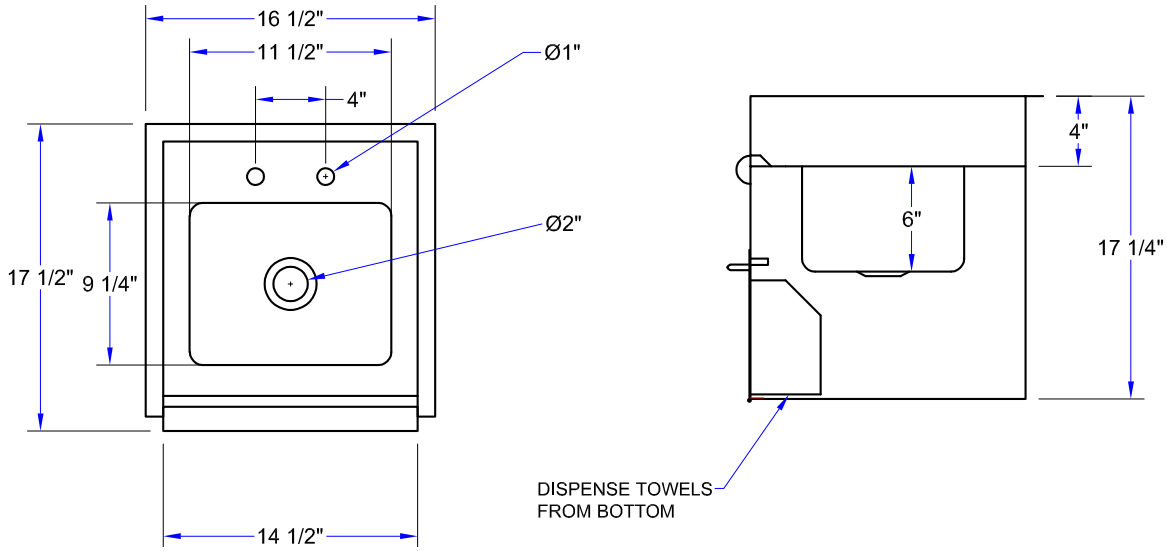
**CALL FACTORY FOR CUT OUT SIZES.**

# DETAILED SPECIFICATIONS

## PB-DISINK091106-STD




## PB-DISINK091106-TD




## PRO-BOWL DROP-IN HAND SINKS WITH TOWEL DISPENSER

| MODEL # | BOWL SIZE (L X W X D) | SINK SIZE (L X W X D) | SOAP DISPENSER | WT. (LBS) |
|---|---|---|---|---|
| PB-DISINK091106-STD | 11.5" X 9.25" X 6" | 16.5" X 17.5" X 17.25" | PB-SD-DM | 30 |
| PB-DISINK091106-TD | 11.5" X 9.25" X 6" | 16.5" X 17.5" X 17.25" | N/A | 27 |

** SUGGESTED CUTOUT. VERIFY WITH PHYSICAL SINK DIMENSIONS FOR CUTOUT SIZE.
** WEIGHTS ARE SUBJECT TO ADDITIONAL PACKAGING

SOME UNITS SHIP UNASSEMBLED FOR REDUCED SHIPPING COST. ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500"
John Boos & Co. is constantly engaged in a program of improving products and therefore reserves the right to change specifications without prior notice.

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

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

Model No.
**EC-3103-VF05-HG**
Item No.

ADA Compliant

T&S ChekPoint™






This Space for Architect/Engineer Approval

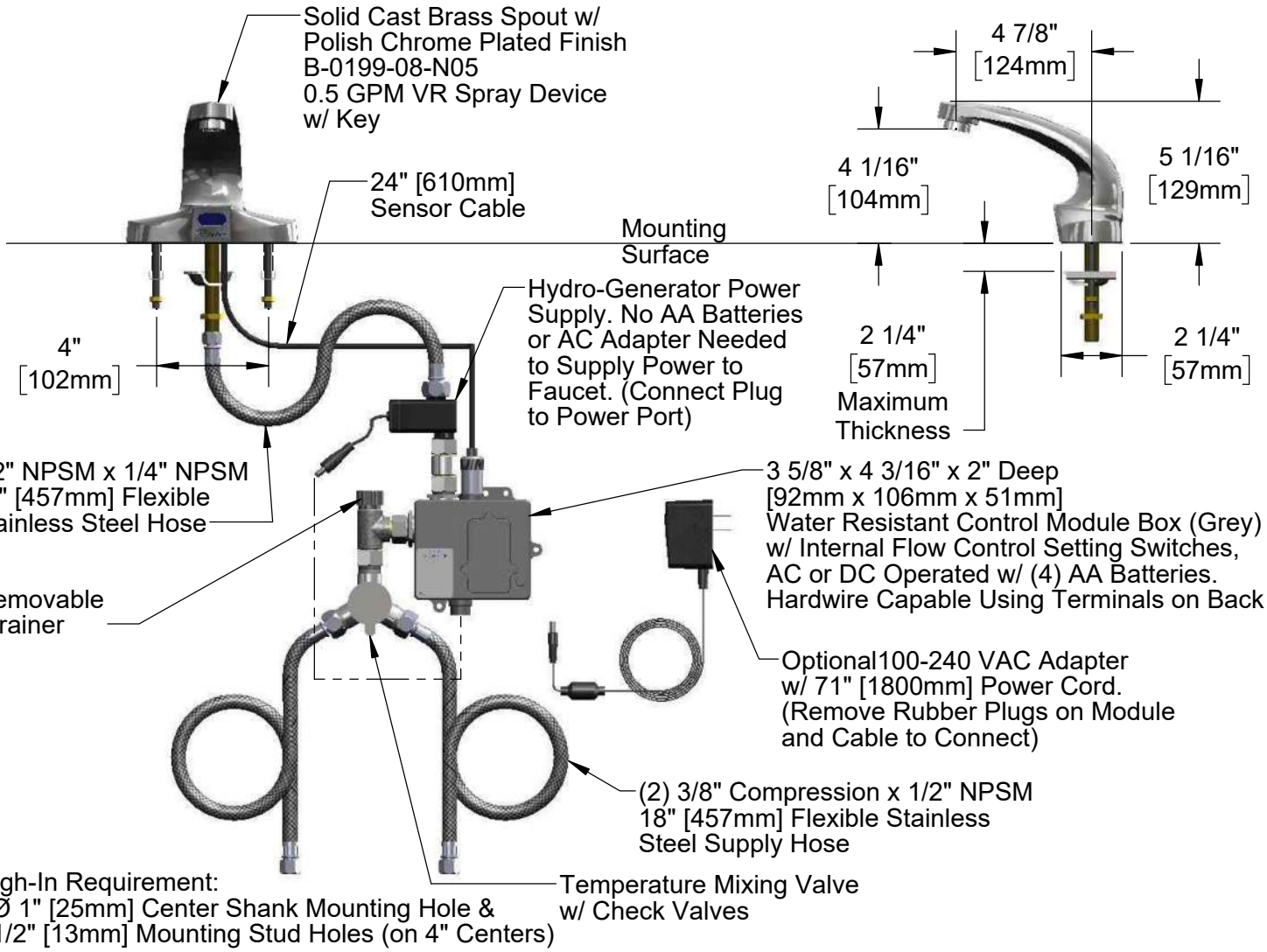
Job Name_____Date_____

Model Specified_____ Quantity_____

Customer/Wholesaler_____

Contractor_____

Architect/Engineer_____




Rough-In Requirement:
(1) Ø 1" [25mm] Center Shank Mounting Hole &
(2) 1/2" [13mm] Mounting Stud Holes (on 4" Centers)

Product Specifications:
Chrome Plated Brass Electronic Faucet: 4" Deck Mt. Spout w/ VR 0.5 GPM Non-Aerated Spray Device, AC/DC Control Module w/ Internal Flow Control Setting Switches, Temperature Control Mixing Valve w/ Check Valves, Hydro-Generator, 18" Flexible Stainless Steel Supply Hoses

Product Compliance:
ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
ANSI A117.1 (ADA)
UL 1951

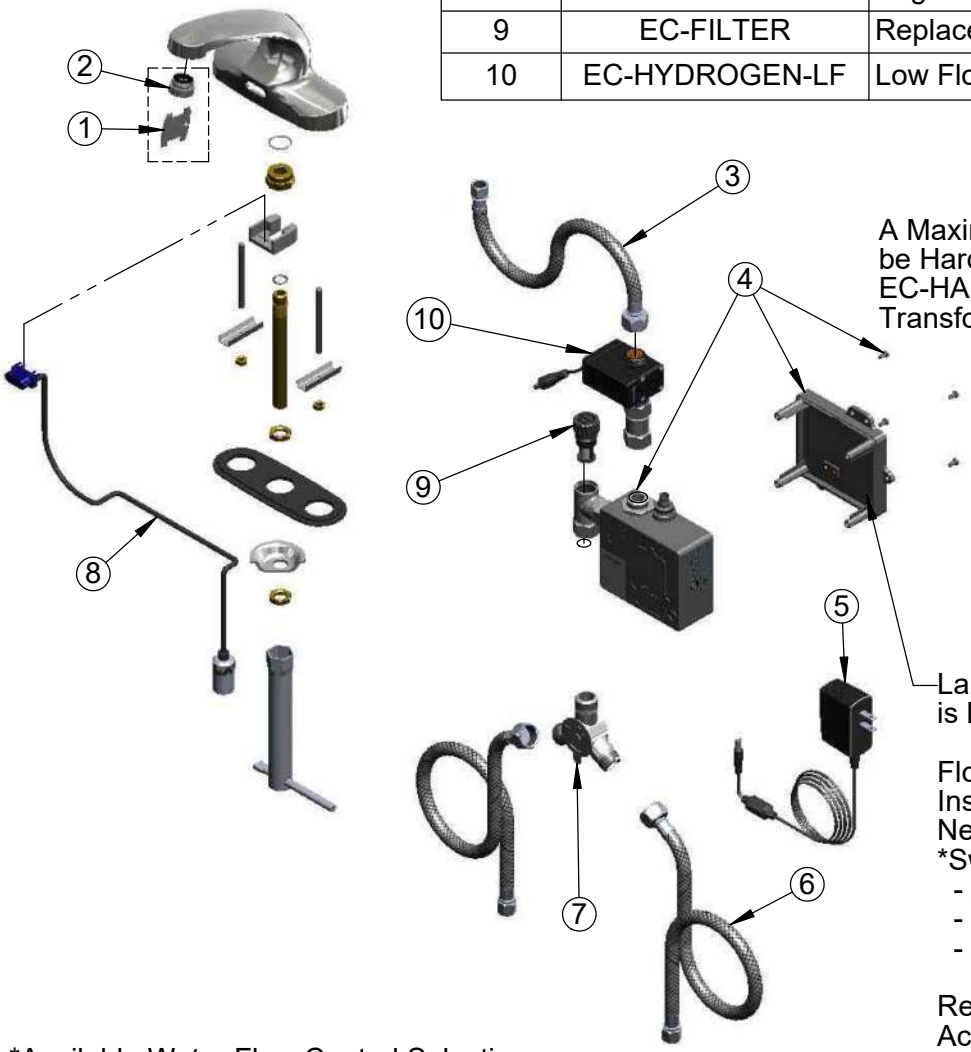
| Drawn: | GEF | Checked: | DMH | Approved: | JHB | Date: | 12/05/18 | Scale: | 1:6 | Sheet: | 1 of 2 |
|---|---|---|---|---|---|---|---|---|---|---|---|

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

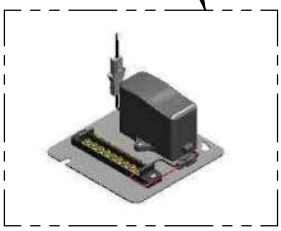
Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

Model No.
**EC-3103-VF05-HG**
Item No.

| ITEM NO. | SALES NO. | DESCRIPTION |
|---|---|---|
| 1 | 015425-45 | Vandal Resistant Key |
| 2 | B-0199-08-N05 | 0.5 GPM VR Spray Device, 13/16-27 Male |
| 3 | 016297-45 | Inlet Hose, Faucet, 1/2" NPSM-F x 1/4" NPSM-F |
| 4 | 016647-45 | ChekPoint Electronic Module (Grey) |
| 5 | 5EF-0002 | A/C Transformer |
| 6 | 5EF-0005 | Supply Hose, 9/16-24 Female x 1/2" NPSM |
| 7 | 5EF-0006 | Mechanical Mixing Valve |
| 8 | 017195-45 | Angled Sensor w/ Cable |
| 9 | EC-FILTER | Replacement Filter |
| 10 | EC-HYDROGEN-LF | Low Flow Hydro-Generator |




A Maximum of (8) ChekPoint Faucets can be Hardwire Connected and Powered by EC-HARDWIRE ChekPoint Hardwire AC Transformer. (Sold Separately)



Label for Flow Control Switch Settings is Located on Inside of Back Cover.

Flow Control Switches are Located Inside Module Housing in Black Box Next to Battery Compartment.
*Switches are Set to DEFAULT Position:
- Auto Time Out = 15 Seconds
- Shut Off Delay = 1 Second
- Auto Flush = OFF

Remove (4) Screws and Back Cover to Access Switches.

*Available Water Flow Control Selections:
- Auto Time Out: 15 sec, 30 sec, 45 sec, 60 sec, 3 min, 20 min
- Shut Off Delay: 1 sec, 10 sec, 15 sec, 30 sec
- Auto Flush (30 Seconds After Every 12 Inactive Hours): ON or OFF

Product Specifications:
Chrome Plated Brass Electronic Faucet: 4" Deck Mt. Spout w/ VR 0.5 GPM Non-Aerated Spray Device, AC/DC Control Module w/ Internal Flow Control Setting Switches, Temperature Control Mixing Valve w/ Check Valves, Hydro-Generator, 18" Flexible Stainless Steel Supply Hoses

Product Compliance:
ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
ANSI A117.1 (ADA)
UL 1951

| Drawn: | Checked: | Approved: | Date: | Scale: | Sheet: |
|---|---|---|---|---|---|
| GEF | DMH | JHB | 12/05/18 | NTS | 2 of 2 |

Kamran and Company, LLC
Food Service Equipment | Sales, Design and Construction
415 North Salsipuedes Street
Santa Barbara, CA 93103
P: (800) 480-9418
F: (805) 962-5915
www.kamranco.com

# *Submittal Sheet*

6/27/2023

**ITEM# 26 - COLD FOOD WELL UNIT, DROP-IN, REFRIGERATED (1 EA REQ'D)**

Alto-Shaam 400-CW

Coldwell Drop-in Refrigerated Cold Display Unit, self-contained, utilizing R-290 refrigerant, mounted on corrosion resistant framework, suspended below unit body, includes expansion valve, thermostatic control, sliding shroud, dual air movement louver, and (5) pan divider bars for side support, (4) 12" x 20" full-size pan capacity (pans NOT included), 6-1/4" deep well, holds 6" deep pans, EcoSmart®, 1/4 hp, 600 watts, 115v/60/1, 5.0 amps, 9' cord, NEMA 5-15P, cULus, NSF

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| Alto-Shaam | 1 | | NOTE: Subject to Manufacturer's Terms & Conditions. See Documents Section |
| Alto-Shaam | 1 | | Five (5) year limited compressor warranty standard |

## ELECTRICAL

| | VOLTS | CYCLE | PHASE | CONN | AFF | NEMA | AMPS | KW | HP | MCA | MOCP |
|---|---|---|---|---|---|---|---|---|---|---|---|
| 1 | 115 | 60 | 1 | Cord & Plug | | 5-15P | 5.0 | 0.6 | 1/4 | | |

## 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" | |

# 400-CW Series
# Cold Food Drop-In Well

Safely hold cold food while maintaining food temperature and quality with Alto-Shaam cold wells. Cold wall, conductive cooling eliminates the need for forced air that degrades food quality. A digital thermostat holds food at the ideal temperature for any cold dish. Complete the look with complementing waterless round and hot food wells.



400-CW

## Standard features

- Cold wall drop-in refrigerated cold display pan
- Meets NSF Std. #7 for cold holding at 41°F (5°C) or below
- Digital thermostat provides cold holding temperature flexibility
- Exterior body is corrosion resistant steel
- Insulated with CFC free, foamed in place polyurethane
- Recessed, stainless steel ledge provided for supporting pans, adaptor bars included
- Stainless steel top and coved corner interior
- Dual air movement louver
- Condensing unit mounted on a swivel platform that allows for 90 degrees of rotation of intake/exhaust louver, giving the option of mounting the louver on any side
- Includes five (5) 20" (508mm) pan divider bars

## Model (select one)

☐ 400-CW: Self-contained 1/4 hp compressor
☐ 400-CW/R: For use with a remote compressor

## Accessories

☐ Remote on/off switch; 8' (2438mm) extension (contact factory for cutout) (SW-35840)

## Pan divider bars

☐ 12" (305mm) for half-size/third-size pans (1014395)

CAPACITY

4 Four full-size or GN 1/1 pans
8 Eight half-size or GN 1/2 pans
12 Twelve third size or GN 1/3 pans

144 lb (65,2 kg) product maximum*

88 qt (84 L) volume maximum*

*Based on 6" (152mm) deep pans. Will also accept 2-1/2" (65mm) and 4" (102mm) deep pans.

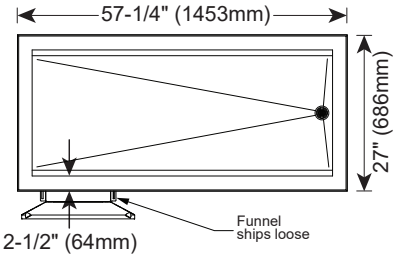
c UL us LISTED COOKING APPLIANCE 584m

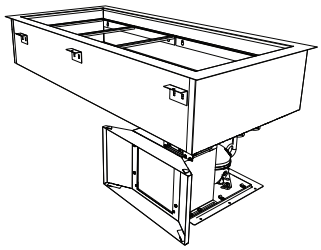
NSF DC-19022

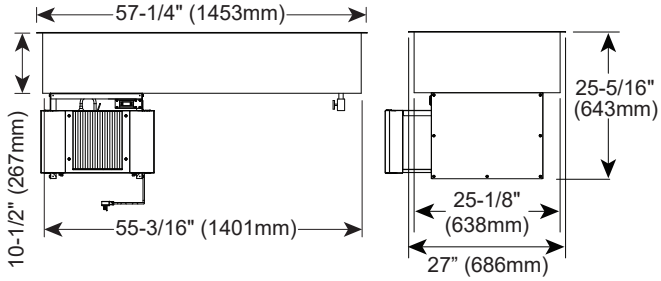
ecosmart

# 400-CW Series

Specification






DIMENSIONS

**Exterior (H x W x D)**
25-5/16" x 57-1/4" x 27" [643mm x 1453mm x 686mm]

**Interior (H x W x D)**
8-3/4" x 52-1/8" x 21-7/8" [222mm x 1324mm x 556mm]

**Counter Cutout (L x W)**
55-5/8" x 25-1/2" [1413mm x 648mm]

**Dual Air Movement Louver Cutout (H x W)**
21-1/2" x 20-1/2" [546mm x 521mm]

**Net Weight**
265 lb [120 kg]

**Ship Weight***
315 lb [143 kg]

**Ship Dimensions (L x W x H)***
62-1/2" x 32" x 36-1/2" [1588mm x 813mm x 927mm]

*Domestic ground shipping information. Contact factory for export weight and dimensions.
Contact factory for 400-CW/R informatioin.

CHECK FIRST

- The countertop material must be water resistant.
- A distance of 3/4" [19mm] or more is required between the top rims of the wells to ensure easy cleaning.
- Appliance must be installed level.
- Appliance must not be installed in any area where it may be directly affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.
- Appliance must not be installed under a hood.
- Avoid installing appliance under a 4-way ceiling diffuser.
- Outdoor use is not recommended.
- A water drain or water catch basin is required for appliance.
- LED lighting is recommended for overhead lighting.
- Requires R290 refrigerant.

CLEARANCE

4" [102mm] in front of dual air movement louver

ELECTRIC

| 400-CW | V | Ph | Hz | A | kW | Cord & Plug |
|---|---|---|---|---|---|---|
| 115V | 115 | 1 | 60 | 5.0 | 0.6 | NEMA 5-15p 15A-125V plug 9' [229mm] long cord |

**Remote BTU Requirements**
Low Temperature compressor: -10°F [-23°C] suction line
BTU load: 925*
*Does not include line run for remote compressor

**CONTACT US**
W164 N9221 Water Street | Menomonee Falls, Wisconsin 53051 | U.S.A.
Phone: 262.251.3800 | 800.558.8744 U.S.A./Canada | Fax: 262.251.7067 | alto-shaam.com

CW-SPC-0004 - 04/21 Printed in U.S.A. Due to ongoing product improvement, specifications are subject to change without notice.

Kamran and Company, LLC
Food Service Equipment | Sales, Design and Construction
415 North Salsipuedes Street
Santa Barbara, CA 93103
P: (800) 480-9418
F: (805) 962-5915
www.kamranco.com

# *Submittal Sheet*

6/27/2023

**ITEM# 27 - SNEEZE GUARD, STATIONARY (1 EA REQ'D)**

English Mfg AMA-101A-2TIER

Adjustaguard® Sneeze Guard, self-service/full-service, 2-tier, 26"H posts, 1"OD with brushed stainless steel finish, 3/8" tempered glass panels (1/4" end panels) with polished edges & 1" radius corners, NSF, cULus (contact factory for price)

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| English Mfg | 1 | | Must Specify Length:_____ (contact factory for price) |
| English Mfg | 1 | | Tube: 1" dia. round, standard |
| English Mfg | 1 | | Metal finish: #4 Brushed stainless steel, standard |
| English Mfg | 1 | | 3/8" tempered glass (max span 66"), standard |
| English Mfg | 1 | | Clear tempered glass, standard |

englishmfg

# ADJUSTAGUARD

## GENERAL INFORMATION

**Model:** AMA-101A-2TIER

**Project Name:** _____

## TUBE SIZE OPTIONS

| | |
|---|---|
| 1" Round (Standard) | 1-1/2" Round |
| 1" Square | 1-1/2" Square |

## METAL FINISH OPTIONS

- Brushed Stainless #4 (Standard)
- Mirror Polished #8
- Powder Coat Color: RAL #_____

## GLASS OPTIONS

Glass corners are 1" radius.

| | |
|---|---|
| Clear (Standard) | Acrylic |
| Frosted | Pattern |
| Frosted with Logo | Low-Iron Glass |

## GLASS PANEL OPTIONS

All end panels are constructed with 1/4" glass with 1/2" radius corners.

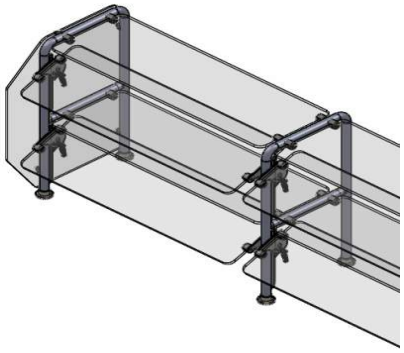
- 1/4" Glass (max. span 54")
- 3/8" Glass (max. span 66") (Standard)
- 1/2" Glass (max. span 72")

## LIGHT/WARMER OPTIONS

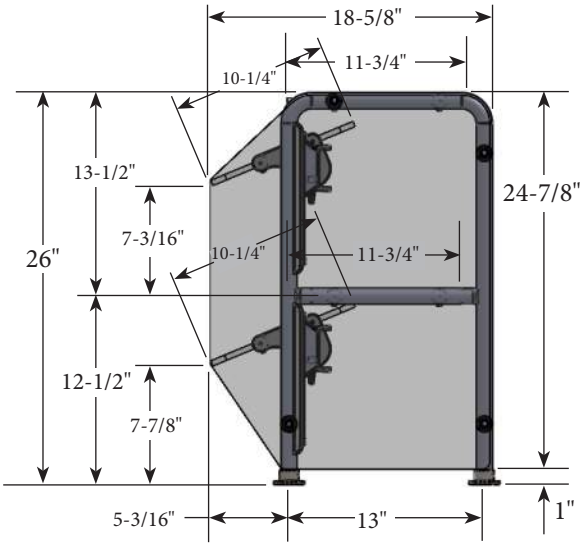
- LED Light
- Fluorescent Light
- Heat Unit
- Heat and Light Combo Unit

## INSTALLATION OPTIONS

English Manufacturing offers a variety of above counter and under counter mount installation solutions based on selected tube size. See Installation Options page for more details.



Shown with end panels to meet NSF.




Top shelf for prepackaged food only.

Specifications subject to change without notice.

U.S. patent information is on file at English Manufacturing and available upon request.

10.21

Kamran and Company, LLC
Food Service Equipment | Sales, Design and Construction
415 North Salsipuedes Street
Santa Barbara, CA 93103
P: (800) 480-9418
F: (805) 962-5915
www.kamranco.com

# *Submittal Sheet*

6/27/2023

**ITEM# 28 - COLD FOOD WELL UNIT, DROP-IN, REFRIGERATED (1 EA REQ'D)**

Alto-Shaam 400-CW

Coldwell Drop-in Refrigerated Cold Display Unit, self-contained, utilizing R-290 refrigerant, mounted on corrosion resistant framework, suspended below unit body, includes expansion valve, thermostatic control, sliding shroud, dual air movement louver, and (5) pan divider bars for side support, (4) 12" x 20" full-size pan capacity (pans NOT included), 6-1/4" deep well, holds 6" deep pans, EcoSmart®, 1/4 hp, 600 watts, 115v/60/1, 5.0 amps, 9' cord, NEMA 5-15P, cULus, NSF

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| Alto-Shaam | 1 | | NOTE: Subject to Manufacturer's Terms & Conditions. See Documents Section |
| Alto-Shaam | 1 | | Five (5) year limited compressor warranty standard |

## ELECTRICAL

| | VOLTS | CYCLE | PHASE | CONN | AFF | NEMA | AMPS | KW | HP | MCA | MOCP |
|---|---|---|---|---|---|---|---|---|---|---|---|
| 1 | 115 | 60 | 1 | Cord & Plug | | 5-15P | 5.0 | 0.6 | 1/4 | | |

## 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" | |

# 400-CW Series
# Cold Food Drop-In Well

Safely hold cold food while maintaining food temperature and quality with Alto-Shaam cold wells. Cold wall, conductive cooling eliminates the need for forced air that degrades food quality. A digital thermostat holds food at the ideal temperature for any cold dish. Complete the look with complementing waterless round and hot food wells.



400-CW

## Standard features

- Cold wall drop-in refrigerated cold display pan
- Meets NSF Std. #7 for cold holding at 41°F (5°C) or below
- Digital thermostat provides cold holding temperature flexibility
- Exterior body is corrosion resistant steel
- Insulated with CFC free, foamed in place polyurethane
- Recessed, stainless steel ledge provided for supporting pans, adaptor bars included
- Stainless steel top and coved corner interior
- Dual air movement louver
- Condensing unit mounted on a swivel platform that allows for 90 degrees of rotation of intake/exhaust louver, giving the option of mounting the louver on any side
- Includes five (5) 20" (508mm) pan divider bars

## Model (select one)

☐ 400-CW: Self-contained 1/4 hp compressor
☐ 400-CW/R: For use with a remote compressor

## Accessories

☐ Remote on/off switch; 8' (2438mm) extension (contact factory for cutout) (SW-35840)

## Pan divider bars

☐ 12" (305mm) for half-size/third-size pans (1014395)

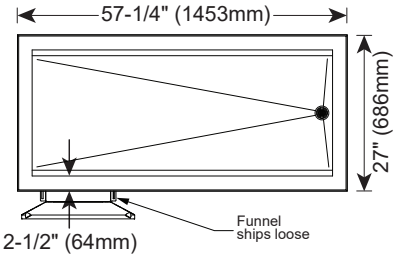
CAPACITY

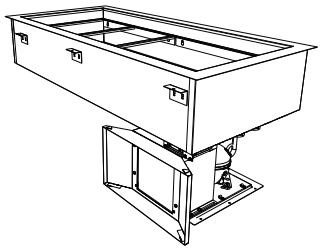
4 Four full-size or GN 1/1 pans
8 Eight half-size or GN 1/2 pans
12 Twelve third size or GN 1/3 pans
144 lb (65,2 kg) product maximum*
88 qt (84 L) volume maximum*
*Based on 6" (152mm) deep pans. Will also accept 2-1/2" (65mm) and 4" (102mm) deep pans.

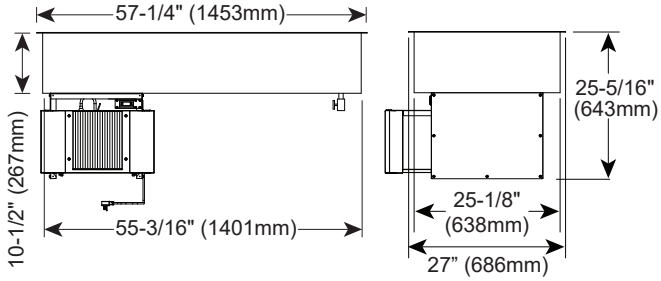
c UL us LISTED COOKING APPLIANCE 584m
NSF DC-19022
ecosmart

# 400-CW Series

Specification






DIMENSIONS

**Exterior (H x W x D)**
25-5/16" x 57-1/4" x 27" [643mm x 1453mm x 686mm]

**Interior (H x W x D)**
8-3/4" x 52-1/8" x 21-7/8" [222mm x 1324mm x 556mm]

**Counter Cutout (L x W)**
55-5/8" x 25-1/2" [1413mm x 648mm]

**Dual Air Movement Louver Cutout (H x W)**
21-1/2" x 20-1/2" [546mm x 521mm]

**Net Weight**
265 lb [120 kg]

**Ship Weight***
315 lb [143 kg]

**Ship Dimensions (L x W x H)***
62-1/2" x 32" x 36-1/2" [1588mm x 813mm x 927mm]

*Domestic ground shipping information. Contact factory for export weight and dimensions.
Contact factory for 400-CW/R informatioin.

CHECK FIRST

- The countertop material must be water resistant.
- A distance of 3/4" [19mm] or more is required between the top rims of the wells to ensure easy cleaning.
- Appliance must be installed level.
- Appliance must not be installed in any area where it may be directly affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.
- Appliance must not be installed under a hood.
- Avoid installing appliance under a 4-way ceiling diffuser.
- Outdoor use is not recommended.
- A water drain or water catch basin is required for appliance.
- LED lighting is recommended for overhead lighting.
- Requires R290 refrigerant.

CLEARANCE

4" [102mm] in front of dual air movement louver

ELECTRIC

| 400-CW | V | Ph | Hz | A | kW | Cord & Plug |
|---|---|---|---|---|---|---|
| 115V | 115 | 1 | 60 | 5.0 | 0.6 | NEMA 5-15p<br>15A-125V plug<br>9' [229mm] long cord |

**Remote BTU Requirements**
Low Temperature compressor: -10°F [-23°C] suction line
BTU load: 925*
*Does not include line run for remote compressor

**CONTACT US**
W164 N9221 Water Street | Menomonee Falls, Wisconsin 53051 | U.S.A.
Phone: 262.251.3800 | 800.558.8744 U.S.A./Canada | Fax: 262.251.7067 | alto-shaam.com

CW-SPC-0004 - 04/21 Printed in U.S.A. Due to ongoing product improvement, specifications are subject to change without notice.

Kamran and Company, LLC
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# *Submittal Sheet*

6/27/2023

**ITEM# 29 - SNEEZE GUARD, STATIONARY (1 EA REQ'D)**

English Mfg AMA-101A-2TIER

Adjustaguard® Sneeze Guard, self-service/full-service, 2-tier, 26"H posts, 1"OD with brushed stainless steel finish, 3/8" tempered glass panels (1/4" end panels) with polished edges & 1" radius corners, NSF, cULus (contact factory for price)

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| English Mfg | 1 | | Must Specify Length:_____ (contact factory for price) |
| English Mfg | 1 | | Tube: 1" dia. round, standard |
| English Mfg | 1 | | Metal finish: #4 Brushed stainless steel, standard |
| English Mfg | 1 | | 3/8" tempered glass (max span 66"), standard |
| English Mfg | 1 | | Clear tempered glass, standard |

englishmfg

# ADJUSTAGUARD

## GENERAL INFORMATION

**Model:** AMA-101A-2TIER

**Project Name:** _____

## TUBE SIZE OPTIONS

| | |
|---|---|
| 1" Round (Standard) | 1-1/2" Round |
| 1" Square | 1-1/2" Square |

## METAL FINISH OPTIONS

- Brushed Stainless #4 (Standard)
- Mirror Polished #8
- Powder Coat Color: RAL #_____

## GLASS OPTIONS

Glass corners are 1" radius.

| | |
|---|---|
| Clear (Standard) | Acrylic |
| Frosted | Pattern |
| Frosted with Logo | Low-Iron Glass |

## GLASS PANEL OPTIONS

All end panels are constructed with 1/4" glass with 1/2" radius corners.

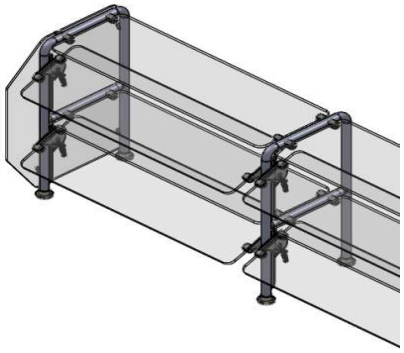
- 1/4" Glass (max. span 54")
- 3/8" Glass (max. span 66") (Standard)
- 1/2" Glass (max. span 72")

## LIGHT/WARMER OPTIONS

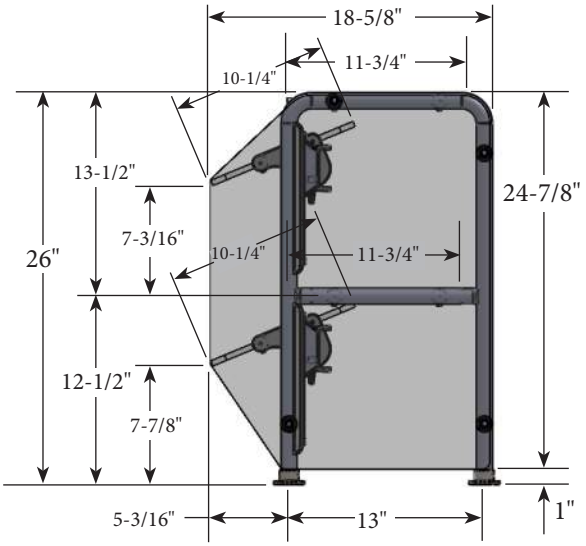
- LED Light
- Fluorescent Light
- Heat Unit
- Heat and Light Combo Unit

## INSTALLATION OPTIONS

English Manufacturing offers a variety of above counter and under counter mount installation solutions based on selected tube size. See Installation Options page for more details.



Shown with end panels to meet NSF.




Top shelf for prepackaged food only.

Specifications subject to change without notice.

U.S. patent information is on file at English Manufacturing and available upon request.

10.21

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## *Submittal Sheet*

6/27/2023

**ITEM# 30 - (1 REQ'D)**

Fabricator CUSTOM

Tray Storage

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| | | | **See Drawings and Elevations for details** |

Description:

Notes: Tray Storage

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## *Submittal Sheet*

6/27/2023

**ITEM# 31-34 - SPARE NO.**

<Spare No.>

Description: Spare No.

Notes:

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# *Submittal Sheet*

6/27/2023

**ITEM# 35 - (2 REQ'D)**

Fabricator CUSTOM

POS COUNTER

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| | | | **See Drawings and Elevations for details** |

Description:

Notes: POS COUNTER

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# *Submittal Sheet*

6/27/2023

**ITEM# 36 - OPEN DISPLAY MERCHANDISER (2 EA REQ'D)**

Structural Concepts NR6055RSSV

Reveal® Self-Service Refrigerated Case, freestanding, 59-3/4"W, 54-5/8"H, Breeze-E (Type II) with EnergyWise self-contained refrigeration, (3) removable & adjustable clear glass shelving, LED top & shelf lights, full end panels, upper rear solid back panel, one piece formed ABS plastic tub, blue fin coated coil, condensate pan, black exterior & interior, cETLus, ETL-Sanitation

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| Structural Concepts | 2 | | NOTE: If GFCI is required, a GFCI breaker MUST be used in lieu of a GFCI receptacle |
| Structural Concepts | 2 | NESHIPNOTE | Must ship prepaid/add<br>Glass warranty only applicable to first point of delivery |
| Structural Concepts | 2 | | 1 yr. parts & labor warranty, 5 yr. compressor warranty, standard |
| Structural Concepts | 2 | | Breeze-E (Type II) with EnergyWise self-contained refrigeration rear access, standard |
| Structural Concepts | 2 | | 208-240v/60/1-ph, 12.0 amps, 1,896 watts, standard |
| Structural Concepts | 2 | | 10 ft Straight blade power cord (self-contained),NEMA 6-15P, standard |
| Structural Concepts | 2 | | Adjustable, locking casters, standard (n/a with remote refrigeration) |
| Structural Concepts | 2 | | Interior: Black, standard |
| Structural Concepts | 2 | | Frame exterior: Black, standard |
| Structural Concepts | 2 | | Panel Exterior: Laminate standard color 909-58 Black |
| Structural Concepts | 2 | | Left end panel: Full end panel |
| Structural Concepts | 2 | | Right end panel: Full end panel |
| Structural Concepts | 2 | | Lower front panel: Black, standard |
| Structural Concepts | 2 | | Upper rear: Solid back panel, standard |
| Structural Concepts | 2 | | Lower rear panel: Black, standard |
| Structural Concepts | 2 | | Lights: LED 3500K with frost lens, standard |

## ELECTRICAL

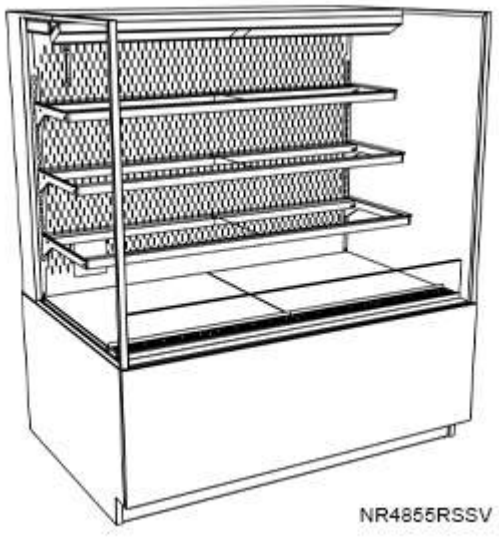
| | VOLTS | CYCLE | PHASE | CONN | AFF | NEMA | AMPS | KW | HP | MCA | MOCP |
|---|---|---|---|---|---|---|---|---|---|---|---|
| 1 | 208-240 | 60 | 1 | | | | 12 | 1.896 | | | |
| 2 | | | | Cord & Plug | | 6-15P | | | | | |

# Reveal

Refrigerated Self-Service Case

Structural Concepts

- **NR3655RSSV** 35-3/4"L x 33"D x 54-5/8"H
- **NR4855RSSV** 47-3/4"L x 33"D x 54-5/8"H
- **NR6055RSSV** 59-3/4"L x 33"D x 54-5/8"H
- **NR7255RSSV** 71-3/4"L x 33"D x 54-5/8"H




## Included

- NOTE: Glass warranty only applicable to first point of delivery
- Breeze~E (Type-II) w/ EnergyWise s/c refrigeration
- (3) Levels of clear glass shelving removable and adjustable on 1" centers
- Blue Fin coated coil
- Compressor air intake from rear and out front panel at toe kick. Front panel cannot be blocked.
- Condensate pan (self-contained refrig. only)
- Integrated average product temperature of 40°F or less
- LED top & shelf lights
- One piece formed ABS plastic tub
- One year parts & labor; 5 year compressor warranty

| Specify | Standard Features | Additional Options |
|---|---|---|
| **FRAME EXTERIOR COLOR** | • Black | • Painted (non-stock colors, specify RAL#)<br>• Painted (stock colors, specify RAL#)<br>• Stainless steel |
| **INTERIOR COLOR** | • Black | • NOTE: Interior color must be FDA & NSF approved<br>• Painted (stock colors, specify RAL#)<br>• Stainless steel |
| **PANEL EXTERIOR** | • Laminated (non-premium) Confirm pattern/grain direction | • Laminated (premium) Confirm pattern/grain direction<br>• Stainless steel |
| **BASE SUPPORT** | • Adjustable, locking casters | • 6"H stainless steel legs<br>• Shims (standard w/ remote) |
| **END PANEL LEFT** | • Full end panel | • No end panel w/ synchronized defrost |
| **END PANEL RIGHT** | • Full end panel | • No end panel w/ synchronized defrost |
| **LOWER FRONT PANEL** | • Black | • Painted (stock colors, specify RAL#)<br>• Stainless steel |
| **LOWER REAR PANEL** | • Black | • Painted (stock colors, specify RAL#)<br>• Stainless steel |
| **UPPER REAR** | • Solid back panel | • Clear glass rear sliding doors<br>• Reflective glass rear sliding doors |
| **LIGHTS** | • LED 3500K w/ frosted lens | • LED 3000K w/ frosted lens<br>• LED 4000K w/ frosted lens |
| **ELECTRICAL CONNECT** | • 10' Straight blade power cord (self-cont.) | • 10' Locking power cord (self-cont.)<br>• Electrical leads (remote) |
| **REFRIGERATION** | • Breeze~E (Type-II) w/ EnergyWise s/c refrigeration (rear access) | • Breeze~E (Type-II) w/ EnergyWise s/c refrigeration (front access)<br>• Remote w/thermostat, solenoid & TXV (front access)<br>• Remote w/thermostat, solenoid & TXV (rear access) |
| **MISCELLANEOUS** | | • Rear door lock<br>• Second year parts & labor warranty (excludes compressor) |
| **ACCESSORIES** | | • 4"D full chimney rear wall spacer (front access only)<br>• 4"D open rear wall spacer (front access only)<br>• Clean Sweep® coil cleaner (n/a w/remote)<br>• Clear acrylic security cover, removable, locking<br>• Night curtain, retractable, non-locking |

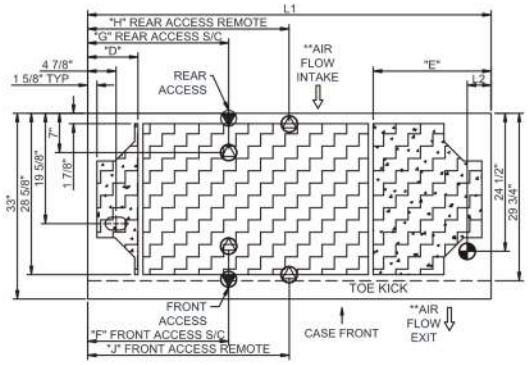
# Reveal

Refrigerated Self-Service Case

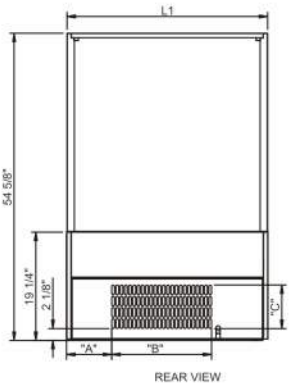
Structural Concepts

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

## PLAN VIEW

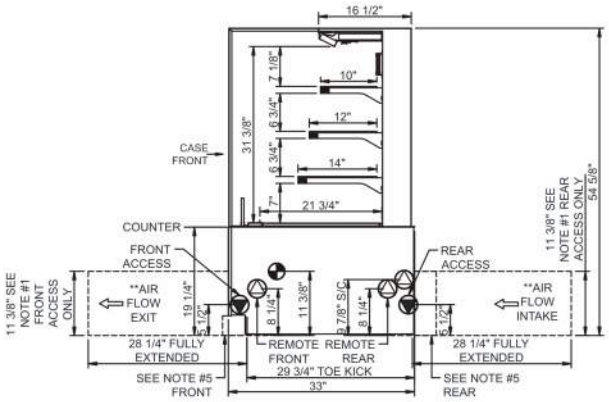



| | "D" | "E" | "F" | "G" | "H" | "J" |
|---|---|---|---|---|---|---|
| NR3655RSSV | N/A | N/A | 7" | 7" | 17 7/8" | 17 7/8" |
| NR4855RSSV | N/A | N/A | 12 3/4" | 12 3/4" | 23 7/8" | 23 7/8" |
| NR6055RSSV | 9" | 9" | 12 3/4" | 24 3/4" | 29 7/8" | 29 7/8" |
| NR7255RSSV | 9" | 21" | 25 1/8" | 25 1/8" | 35 7/8" | 35 7/8" |




| | "A" | "B" | "C" |
|---|---|---|---|
| NR3655RSSV | 8" | 17 3/4" | 7 3/4" |
| NR4855RSSV | 7" | 30 1/2" | 7 3/4" |
| NR6055RSSV | 13" | 30 1/2" | 7 3/4" |
| NR7255RSSV | 25" | 30 1/2" | 7 3/4" |

## SIDE VIEW




NOTES:
1. 11 3/8" TALL, FULL WIDTH OF CASE OPENING IN CABINET OR COUNTER IS REQUIRED TO PULL OUT REFRIGERATION SYSTEM.
2. BACK OF COUNTER / CABINET MUST BE VENTED PROPERLY FOR ADEQUATE AIRFLOW TO CONDENSER.
3. **REPRESENTS REAR PULLOUT REFRIGERATION. AIR FLOW INTAKE AND EXIT DETAILS ARE REVERSED WITH FRONT PULLOUT REFRIGERATION OPTION.
4. SELF-CONTAINED ACCESS ONLY BY PULLING OUT CONDENSER UNIT.
5. 4" OPEN AREA CLEARANCE REQUIRED FOR AIR FLOW FRONT AND REAR OF CASE.

NOTE: ALL DIMENSIONS APPROXIMATE

ELECTRICAL JUNCTION BOX (SUPPLIED WITH 6" LEADS OR POWER CORD).
LOCATION OF DRAIN TUBE FOR REMOTE REF. ONLY (SUPPLIED WITH $\frac{3}{4}$" OR $1\frac{1}{2}$" PVC TUBE).
REFRIGERATION LINE CONNECTION.
REMOTE FLOOR SINK & UTILITIES ACCESS AREA.
SELF-CONTAINED CASE SERVICE ACCESS AREA.
DRY CASE SERVICE ACCESS AREA.

**Model Technical Specifications**

| Model | L" | L1" | L2" | System Circuit Volts | | | Phs | Freq | Amps *** | Watts | Wires | NEMA Plug | SST | Conv. Rack BTUH | Para. Rack BTUH | Est Wt |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| NR3655RSSV | N/A | 35.75 | 4.13 | Remote(Type I) | Circuit #1 | 110-120 | 1 | 60 | 1.20 | 54 | 2+G | Leads Single | 20.00 | 2938 | 2720 | 750 |
| | | | | Remote(Type II) | Circuit #1 | 110-120 | 1 | 60 | 1.20 | 54 | 2+G | Leads Single | 20.00 | 3650 | 3380 | |
| | | | | Self-Contained (R513A) | Circuit #1 | 110-120 | 1 | 60 | 16.00 | 1,187 | 2+G | 5-20P or L5-20P | N/A | N/A | N/A | |
| NR4855RSSV | N/A | 47.75 | 4.13 | Remote(Type I) | Circuit #1 | 110-120 | 1 | 60 | 1.56 | 82 | 2+G | Leads Single | 20.00 | 3888 | 3600 | 950 |
| | | | | Remote(Type II) | Circuit #1 | 110-120 | 1 | 60 | 1.56 | 82 | 2+G | Leads Single | 20.00 | 4838 | 4480 | |
| | | | | Self-Contained (R513A) | Circuit #1 | 208-240 | 1 | 60 | 11.11 | 1,634 | 2+G | 6-15P or L6-15P | N/A | N/A | N/A | |
| NR6055RSSV | N/A | 59.75 | 4.13 | Remote(Type I) | Circuit #1 | 110-120 | 1 | 60 | 1.60 | 92 | 2+G | Leads Single | | 4860 | 4500 | 1,000 |
| | | | | Remote(Type I) | Circuit #1 | 110-120 | 1 | 60 | 1.60 | 92 | 2+G | Leads Single | 20.00 | 4860 | 4500 | |
| | | | | Remote(Type II) | Circuit #1 | 110-120 | 1 | 60 | 1.60 | 92 | 2+G | Leads Single | | 6026 | 5580 | |
| | | | | Self-Contained (R513A) | Circuit #1 | 208-240 | 1 | 60 | 12.00 | 1,896 | 2+G | 6-15P or L6-15P | N/A | N/A | N/A | |
| NR7255RSSV | N/A | 71.75 | 4.13 | Remote(Type I) | Circuit #1 | 110-120 | 1 | 60 | 1.64 | 105 | 2+G | Leads Single | 20.00 | 5789 | 5360 | 1,100 |
| | | | | Remote(Type II) | Circuit #1 | 110-120 | 1 | 60 | 1.64 | 105 | 2+G | Leads Single | 20.00 | 7193 | 6660 | |
| | | | | Self-Contained (R513A) | Circuit #1 | 208-240 | 1 | 60 | 12.00 | 1,909 | 2+G | 6-15P or L6-15P | N/A | N/A | N/A | |

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

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

In Accordance with AHRI Std 1200

DOE 2017 Energy Efficiency Compliant

## Important Notes:

1) ELECTRICAL NOTE: If GFCI is required, a GFCI breaker MUST be used in lieu of a GFCI receptacle
2) Back side of counter must be open or vented the full length of the unit to allow proper ventilation for the refrigeration system.
3) Glass warranty only applicable to first point of delivery.

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

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

21869949 Revised 4-5-2022

Kamran and Company, LLC
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## *Submittal Sheet*

6/27/2023

**ITEM# 37 - (2 REQ'D)**

NIC

POS register

Description:

Notes: POS register

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## *Submittal Sheet*

6/27/2023

**ITEM# 50 - (1 REQ'D)**

Fabricator CUSTOM

Soiled Dishtable with landing

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| | | | **See Drawings and Elevations for details** |

Description:

Notes: Soiled Dishtable with landing

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## *Submittal Sheet*

6/27/2023

**ITEM# 50.1 - (1 REQ'D)**
Fabricator CUSTOM
Sink 20 X 20

Description:

Notes: Sink 20 X 20

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## *Submittal Sheet*

6/27/2023

**ITEM# 50.2 - PRE-RINSE FAUCET ASSEMBLY (1 EA REQ'D)**

T&S Brass B-0133-B

EasyInstall Pre-Rinse Unit, wall mount. base faucet with spring check cart. & lever handles, 2" dia. flanges with 1/2" NPT female eccentric flanged inlets, 35-1/2"H, 15" overhang, 8-1/4" clearance, 18" riser, (B-0107) spray valve, B-0044-H flex stainless steel hose, 6" wall bracket, quarter-turn Eterna cartridges, low lead

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

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

Model No.
**B-0133-B**

Item No.

This Space for Architect/Engineer Approval

Job Name_____Date_____

Model Specified_____ Quantity_____

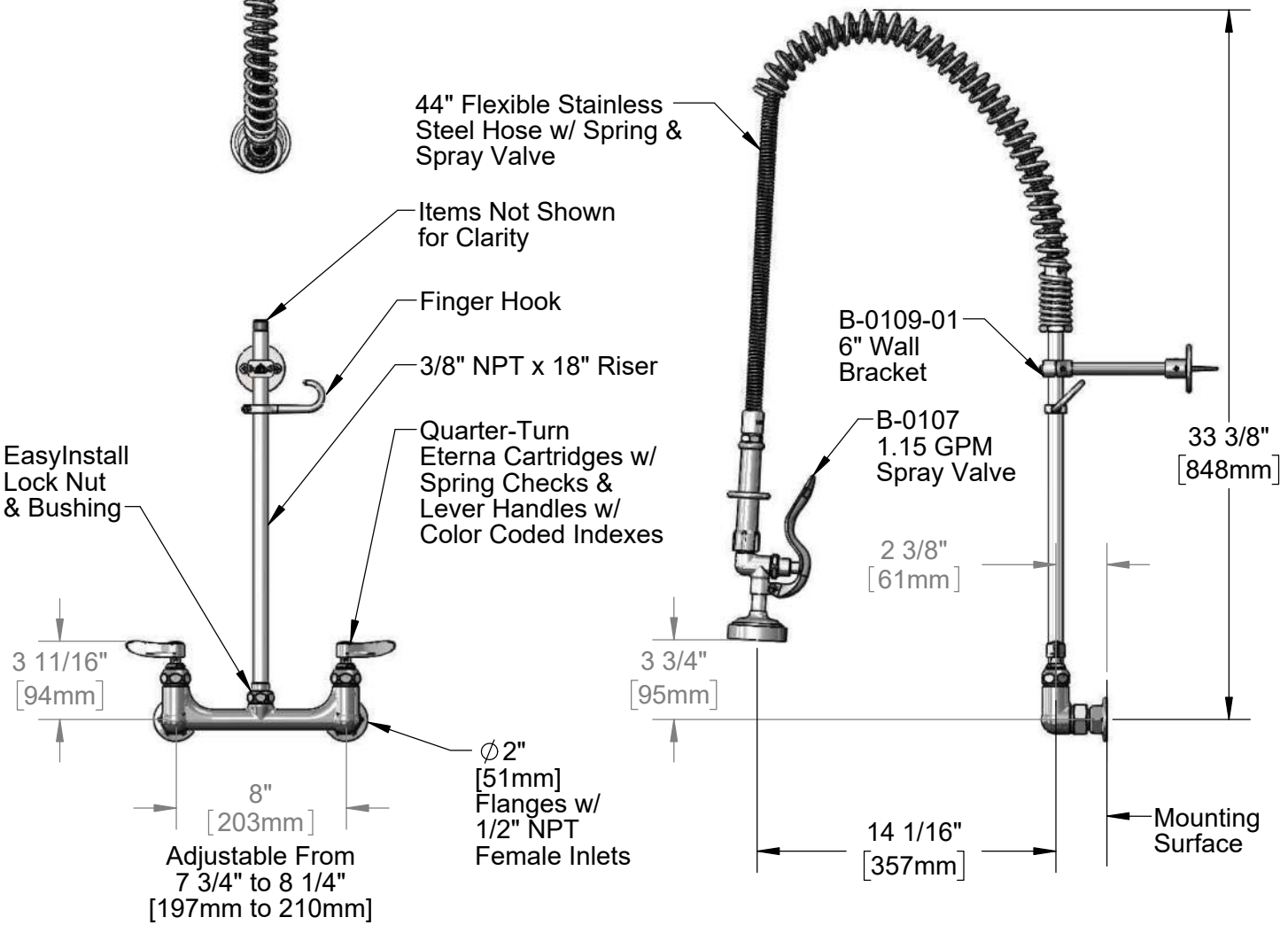
Customer/Wholesaler_____

Contractor_____

Architect/Engineer_____






Product Specifications:
Pre-Rinse Unit: EasyInstall 8" Wall Mount Mixing Faucet, Quarter-Turn Eterna Cartridges w/ Spring Checks, Lever Handles, 44" Flexible Stainless Steel Hose, 1.15 GPM Spray Valve, 6" Wall Bracket & 1/2" NPT Female Inlets

Product Compliance:
ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
2019 DOE PRSV - Class II

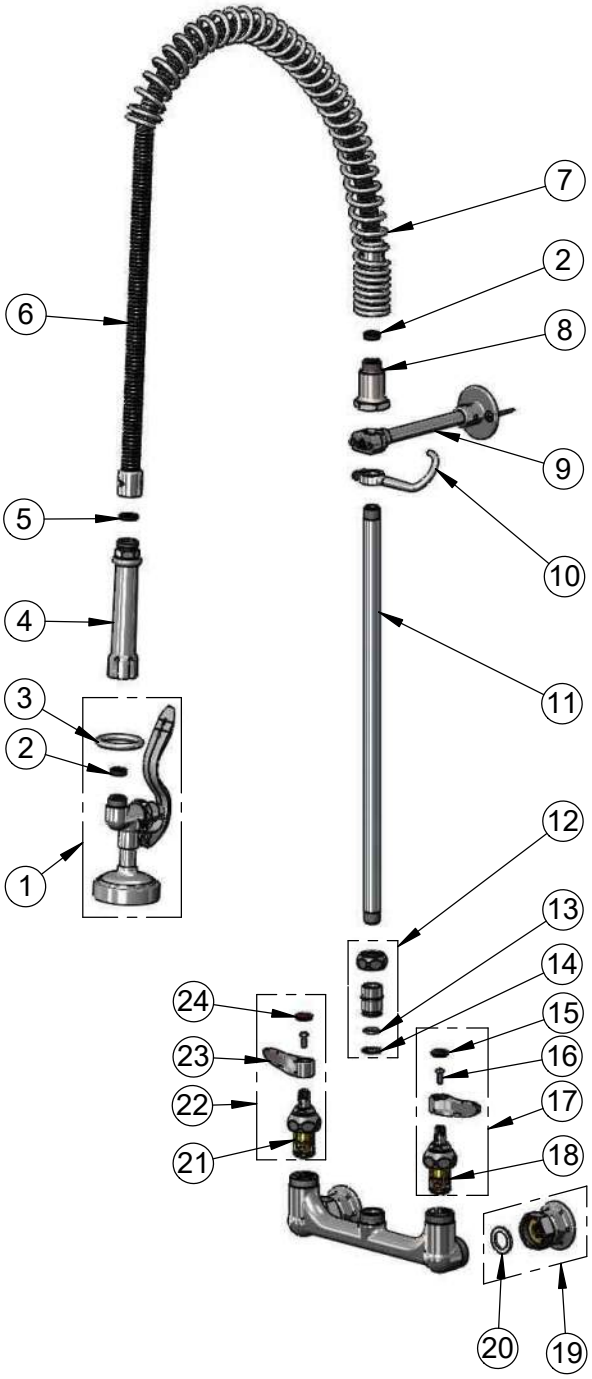
| Drawn: | Checked: | Approved: | Date: | Scale: | Sheet: |
|---|---|---|---|---|---|
| AMG | JRM | JHB | 10/15/18 | 1:8 | 1 of 2 |

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

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

Model No.
**B-0133-B**

Item No.




| ITEM NO. | SALES NO. | DESCRIPTION |
|---|---|---|
| 1 | B-0107 | 1.15 GPM Spray Valve |
| 2 | 010476-45 | #27 Washer |
| 3 | 000907-45 | Spray Valve Hold Down Ring |
| 4 | 002987-40 | Grip Handle |
| 5 | 001014-45 | Washer, B-0100 Hose Barrel |
| 6 | B-0044-H2A | 44" Flexible Stainless Steel Hose, Less Handle |
| 7 | 000888-45 | EasyInstall Overhead Spring |
| 8 | 000821-40 | Spring Body |
| 9 | B-0109-01 | 6" Wall Bracket |
| 10 | 004R | Finger Hook |
| 11 | 000369-40 | 3/8" NPT x 18" Riser |
| 12 | EZ-K | EasyInstall Kit |
| 13 | 001065-45 | O-Ring |
| 14 | 014200-45 | Star Washer, Anti-Rotation |
| 15 | 018506-19NS | Blue Button Index, Press-in |
| 16 | 000925-45 | Lab Handle Screw |
| 17 | 002711-40NS | Quarter-Turn Eterna Cartridge w/ Spring Check, Handle, Blue Index & Screw, LTC |
| 18 | 012442-40NS | Quarter-Turn Eterna Cartridge w/ Spring Check, LTC |
| 19 | 00AA | 1/2" NPT Female Eccentric Flange |
| 20 | 001019-45 | Coupling Nut Washer |
| 21 | 012443-40NS | Quarter-Turn Eterna Cartridge w/ Spring Check, RTC |
| 22 | 002712-40NS | Quarter-Turn Eterna Cartridge w/ Spring Check, Handle, Red Index & Screw, RTC |
| 23 | 001638-45NS | Lever Handle (New Style) |
| 24 | 001193-19NS | Red Button Index, Press-in |

Product Specifications:
Pre-Rinse Unit: EasyInstall 8" Wall Mount Mixing Faucet, Quarter-Turn Eterna Cartridges w/ Spring Checks, Lever Handles, 44" Flexible Stainless Steel Hose, 1.15 GPM Spray Valve, 6" Wall Bracket & 1/2" NPT Female Inlets

Product Compliance:
ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
2019 DOE PRSV - Class II

| Drawn: | Checked: | Approved: | Date: | Scale: | Sheet: |
|---|---|---|---|---|---|
| AMG | JRM | JHB | 10/15/18 | NTS | 2 of 2 |

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## *Submittal Sheet*

6/27/2023

**ITEM# 50.3 - (1 REQ'D)**
Fabricator CUSTOM
Rack Slide

Description:

Notes: Rack Slide

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# *Submittal Sheet*

6/27/2023

**ITEM# 51 - DISHWASHER, DOOR TYPE, VENTLESS (1 EA REQ'D)**

Champion DH-6000T-VHR

Genesis Dishwasher, door type, extended hood (27" opening for trays), ventless heat recovery, high temperature sanitizing with built-in stainless steel electric booster for (40°-70° rise), (40) racks/hour capacity, auto start, single point electrical connection, door interlock switch, on-board service diagnostics, Rinse Sentry feature, auto-fill, detergent & chemical connections, interchangeable upper & lower spray arms, automatic drain valve, vent fan control, bottom mounted HMI controls, mounted water PRV, stainless steel construction, electric tank heat, peg rack, flat rack, 2 HP self draining pump, NSF, cULus, ENERGY STAR®

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| Champion | 1 | | Fuel Surcharge (NET/NET) |
| Champion | 1 | | 1 year parts & labor warranty, standard |
| Champion | 1 | | Complimentary factory authorized performance test included, upon equipment start-up. Consult local Champion sales representative for coordination of the start-up. If customer is beyond 60 miles from Champion authorized service agent, consult factory. |
| Champion | 1 | | Single-point electrical connection, standard |
| Champion | 1 | | 208-240v/60/3-ph |
| Champion | 1 | | Straight-through design application |

## ELECTRICAL

| | VOLTS | CYCLE | PHASE | CONN | AFF | NEMA | AMPS | KW | HP | MCA | MOCP |
|---|---|---|---|---|---|---|---|---|---|---|---|
| 1 | | | | | | | | | 2 | | |
| 2 | 208-240 | 60 | 3 | | | | | | | | |

## 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 | 1" | |

Champion®
The Dishwashing Machine Specialists

Project _____
Item No. _____
Quantity _____

DH-6000T WITH HEAT RECOVERY

## STANDARD FEATURES

- **Factory authorized startup**
- **Ventless Heat Recovery**
- **HMI – Operator Touch Screen Interface**
- **On-Board Service Diagnostics**
- **Field Convertible – single to three, or three to single phase**
- **Sleep Programable - All internal heaters shut off after selected time is reached**
- **Door Interlock – locks door closed during cycle**
- Auto delime with delime notification
- Built-in booster configured to ensure 180° rinse
- Field convertible from straight to corner operation
- Dual NSF listed as both a dishwasher and potwasher
- Rinse Sentry – ensures 180°F final rinse
- Cycle counter
- Auto start – starts unit when hood is closed
- Single or dual point electrical connection
- High efficiency 2 HP pump
- Self draining pump
- Automatic tank fill
- Automatic drain valve – drains wash tank when power is off
- PRV (Mounted Pressure Reducing Valve)
- 4 selectable cycles
- 27" [686mm] extended clearance

# DH-6000T

with Ventless Heat-Recovery and Condensate Removal

*Ventless Heat Recovery Condensate Removal*




*Photo is for general visual representation only. Please refer to specifications for the latest detailed product information.*

## OPTIONS & ACCESSORIES

- ☐ ***NEW*** Built in detergent and rinse aid pumps
- ☐ Drain Water Tempering Kit (unmounted)
- ☐ Racks
  - ☐ Peg
  - ☐ Flat
- ☐ Corner operation splash baffle
- ☐ ***NEW*** Champion ION scale prevention system

## SPECIFIER STATEMENT

Specified unit will be Champion model DH-6000T with Ventless Heat-Recovery and Condensate Removal, high temperature, high-hood type dishwashing machine. Features HMI controls, Rinse Sentry, Auto Start, up to 40 racks/hour, 0.73 US gals/rack [2.76 liters/rack, 0.61 imp. gals/rack].

1 year parts and labor warranty.

Champion Industries, Inc.
3765 Champion Blvd., Winston-Salem, NC 27105
Tel: 336/661-1556 Fax: 336/661-1979

2674 N. Service Road
Jordan Station, Ontario, Canada L0R 1S0
Tel: 800/263-5798 Fax: 905/562-4618

**www.ChampionIndustries.com**

(1M) 7/21 Printed in U.S.A.

DH-6000T WITH HEAT RECOVERY

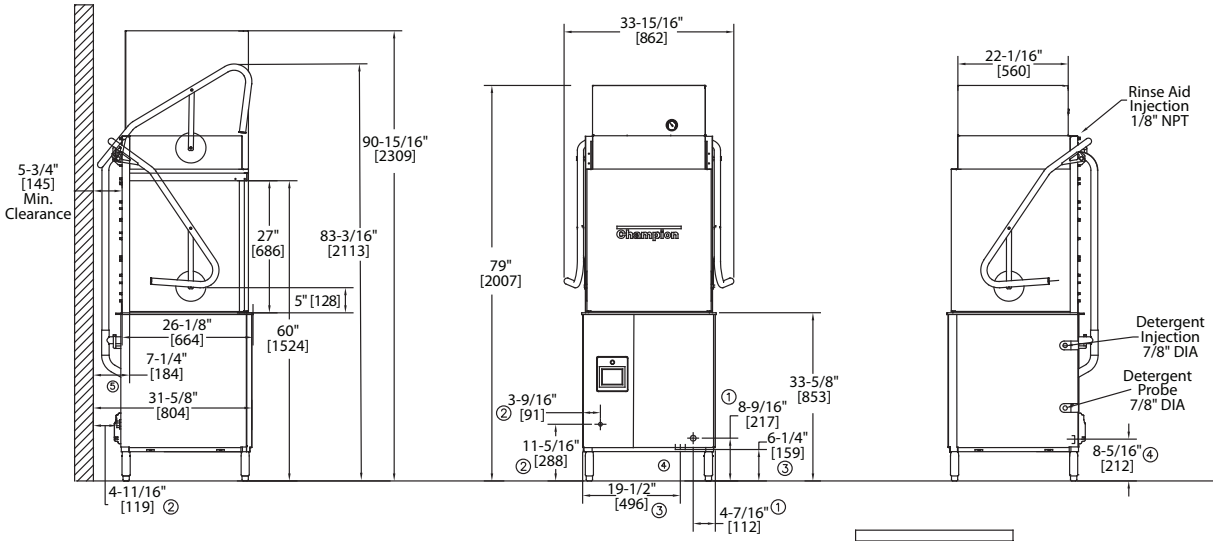
# DH-6000T

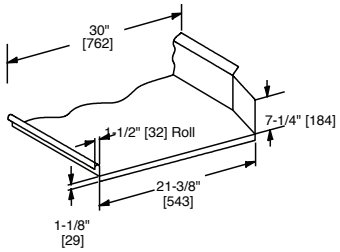
with Ventless Heat-Recovery
and Condensate Removal

Champion®
The Dishwashing Machine Specialists

Shipping weight crated: 350 lbs.

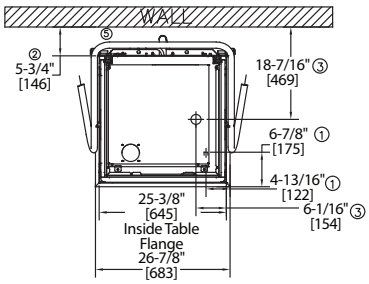
Dimensions shown in inches and [mm]

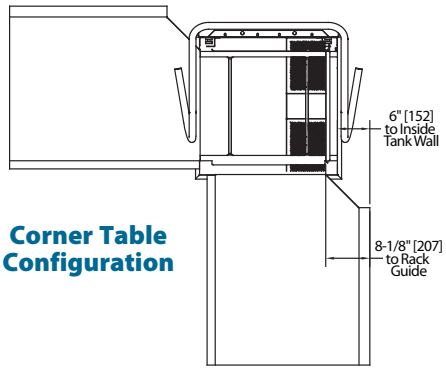



## Typical Table Construction

## Plan View




## Corner Table Configuration

| UTILITIES | |
|---|---|
| 1 | **Electrical** Machine Connection (See Electrical Box) |
| 2 | **Cold Water** 3/4" NPT Cold Water 50° - 75°F 45 PSI dynamic min. incoming Final rinse 18 PSI |
| 3 | **Drain** 1" NPT Connection Gravity flow, 15 GPM max flow |
| 4 | **Drain Water Tempering** 1/2" Cold water line with customer supplied cut-off valve (optional) |
| 5 | **Integrated Detergent System** Detergent bottle supply connections (optional) |

**Warning:** Plumbing, electrical connections should be made by qualified personnel who will observe all the applicable plumbing, sanitary and safety codes and the National Electrical Code.

**Note:** Optional Drain Tempering: 1/2" NPT cold water connection required. 1/2" NPT drain connection from back flow preventer to house drain. (FIELD INSTALLED and PLUMBED).

Due to an ongoing value analysis program at Champion, specifications contained in this catalog are subject to change without notice.

Champion Industries, Inc.,
3765 Champion Blvd., NC 27105
336/661-1556 • Fax: 336/661-1979
ChampionIndustries.com

**Machine & Built-in Booster** (Standard)

| Voltage | Rated Amps | Minimum Supply Circuit Ampacity | Maximum Overcurrent Protective Device |
|---|---|---|---|
| 208-240/60/1 | 77-68 | 100 | 100 |
| 208-240/60/3 | 46-41 | 60 | 60 |
| 480/60/3 | 20 | 30 | 30 |

**Machine Only**
(two point electrical connection or no built-in booster)

| Voltage | Rated Amps | Minimum Supply Circuit Ampacity | Maximum Overcurrent Protective Device |
|---|---|---|---|
| 208-240/60/1 | 38-34 | 50 | 50 |
| 208-240/60/3 | 25-23 | 30 | 30 |
| 480/60/3 | 11 | 15 | 15 |

**Booster Only** (two point electrical connection)

| Voltage | Rated Amps | Minimum Supply Circuit Ampacity | Maximum Overcurrent Protective Device |
|---|---|---|---|
| 208-240/60/1 | 39-34 | 50 | 50 |
| 208-240/60/3 | 21-18 | 25 | 25 |
| 480/60/3 | 9 | 15 | 15 |

**Note:** Water Hammer Arrestor (meeting ASSE-1010 standard or equivalent) to be supplied (by others) in common water supply line at service connection.

## SPECIFICATIONS

**Capacities**
- Racks per hr. (NSF rated) 40
- Wash tank (gal.) 10

**Motor horsepower** 2 HP

**Water consumption**
- Gal. per hr. 29
- Gal. per rack 0.73

**Temperature °F**
- Wash 150
- Rinse 180

**Heating**
- Tank heat, electric 5.2 kW
- Electric Booster 7.5 kW

| | Dish-washer Mode | Pot & Pan Mode | | |
|---|---|---|---|---|
| Selectable cycle times in minutes | 1 | 2 | 4 | 6 |
| **Time cycles in seconds** | | | | |
| Wash | 36 | 94 | 214 | 334 |
| Rinse | 8 | 10 | 10 | 10 |
| Sanitary Dwell | 16 | 16 | 16 | 16 |
| Vent Fan | 30 | 30 | 30 | 30 |
| Total | **90** | **150** | **270** | **390** |

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## *Submittal Sheet*

6/27/2023

**ITEM# 52 - (1 REQ'D)**

Fabricator CUSTOM

Clean dishtable

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| | | | **See Drawings and Elevations for details** |

Description:

Notes: Clean dishtable

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## *Submittal Sheet*

6/27/2023

**ITEM# 53 - SPARE NO.**

<Spare No.>

Description: Spare No.

Notes:

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## *Submittal Sheet*

6/27/2023

**ITEM# 54 - (1 REQ'D)**

Fabricator CUSTOM

3 Compartment Sink

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| | | | **See Drawings and Elevations for details** |

Description:

Notes: 3 Compartment Sink

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## *Submittal Sheet*

6/27/2023

**ITEM# 54.1 - (3 REQ'D)**
Fabricator CUSTOM
Sink 24" X 24" X 12"

Description:

Notes: Sink 24" X 24" X 12"

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## *Submittal Sheet*

6/27/2023

**ITEM# 54.2 - DRAIN, LEVER / TWIST WASTE (3 EA REQ'D)**

T&S Brass B-3940

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

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" to 2" | |

PLUMBING 1 REMARKS

2" NPT Male Thread, 1-1/2 NPT Female Thread Outlet

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

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

Model No.
**B-3940**

Item No.

This Space for Architect/Engineer Approval

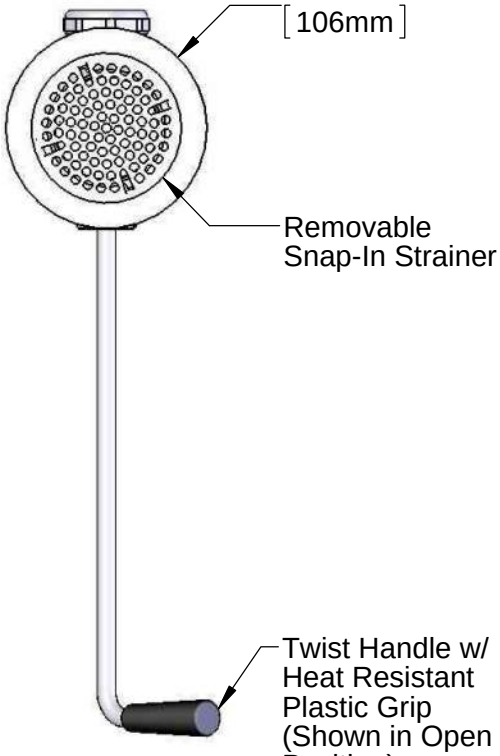
Job Name_____Date_____

Model Specified_____ Quantity_____

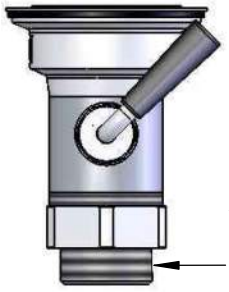
Customer/Wholesaler_____

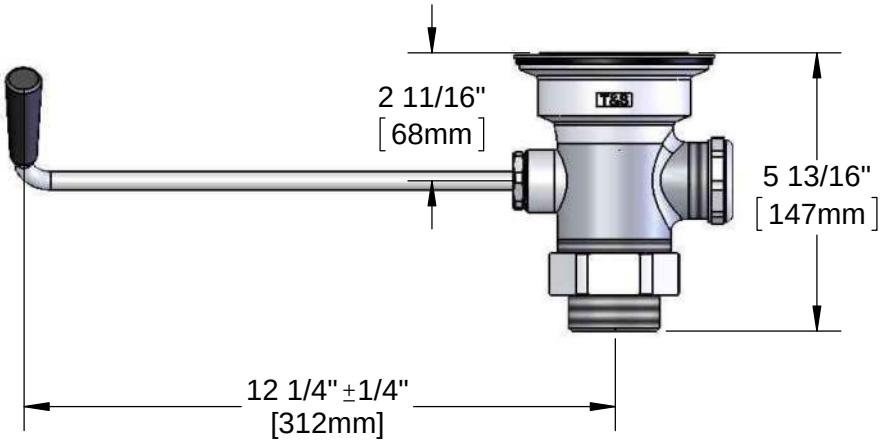
Contractor_____

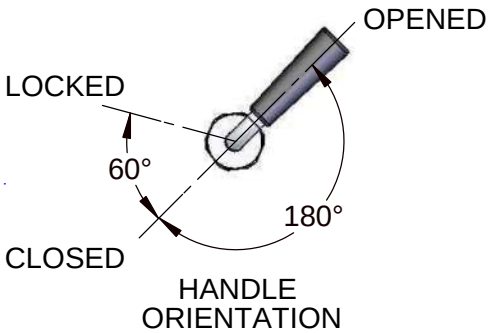
Architect/Engineer_____






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

Product Compliance:
ASME A112.18.2 / CSA B125.2

| Drawn: DHL | Checked: JRM | Approved: JHB | Date: 06/30/14 | Scale: 1:4 | Sheet: 1 of 2 |
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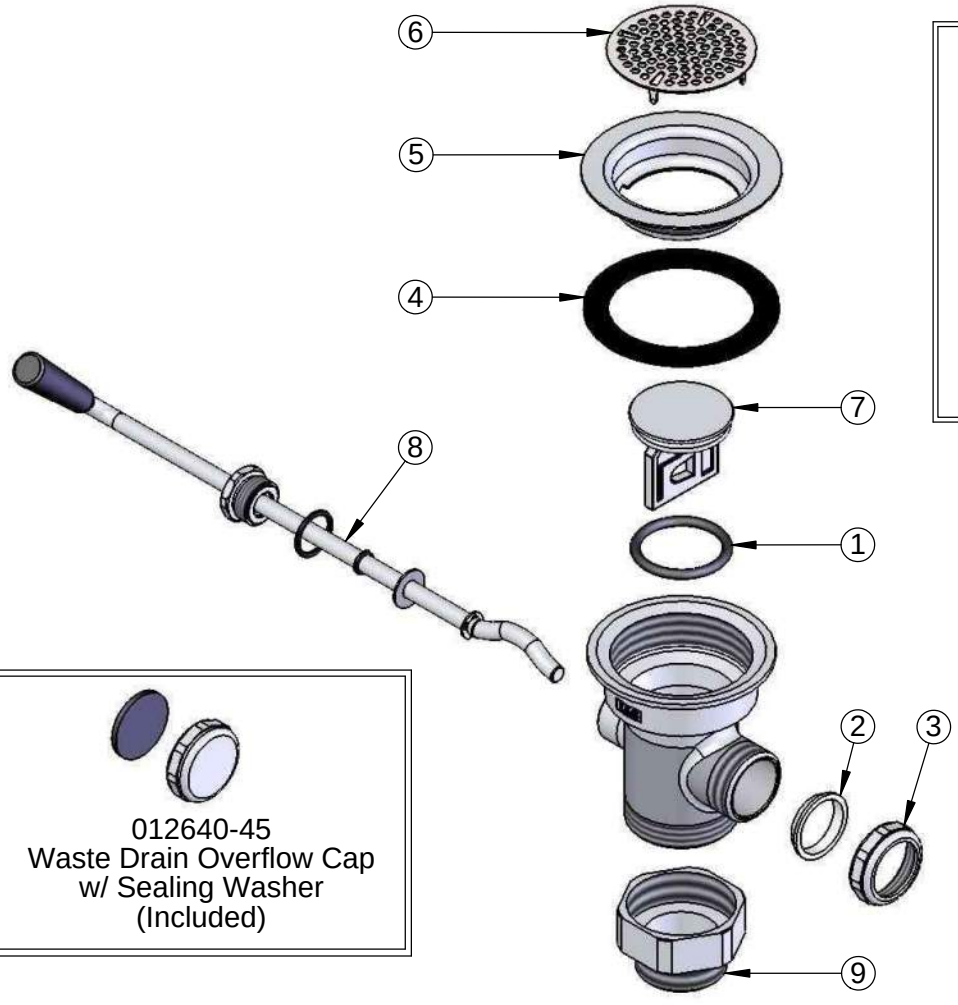
**T&S BRASS AND BRONZE WORKS, INC.**
**2 Saddleback Cove / P.O. Box 1088**
**Travelers Rest, SC 29690**

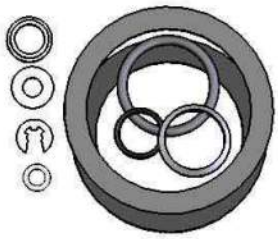
Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

Model No.
**B-3940**

Item No.

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



Washers, O-Rings & Gaskets are included in Parts Kit B-39K



012640-45
Waste Drain Overflow Cap w/ Sealing Washer (Included)

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

Product Compliance:
ASME A112.18.2 / CSA B125.2

| Drawn: DHL | Checked: JRM | Approved: JHB | Date: 06/30/14 | Scale: NTS | Sheet: 2 of 2 |
|---|---|---|---|---|---|

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## *Submittal Sheet*

6/27/2023

**ITEM# 54.3 - PRE-RINSE FAUCET ASSEMBLY (1 EA REQ'D)**

T&S Brass B-0133-12CRBJST

EasyInstall Pre-Rinse Unit, 8" wall mount, add on faucet 12" swivel nozzle, Cerama cartridges with check valves, lever handles, 18" riser, 44" flexible stainless steel hose, 1.07 GPM, accessory fitting, wall bracket, low lead, NSF ( B-0230-K)

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 | | |

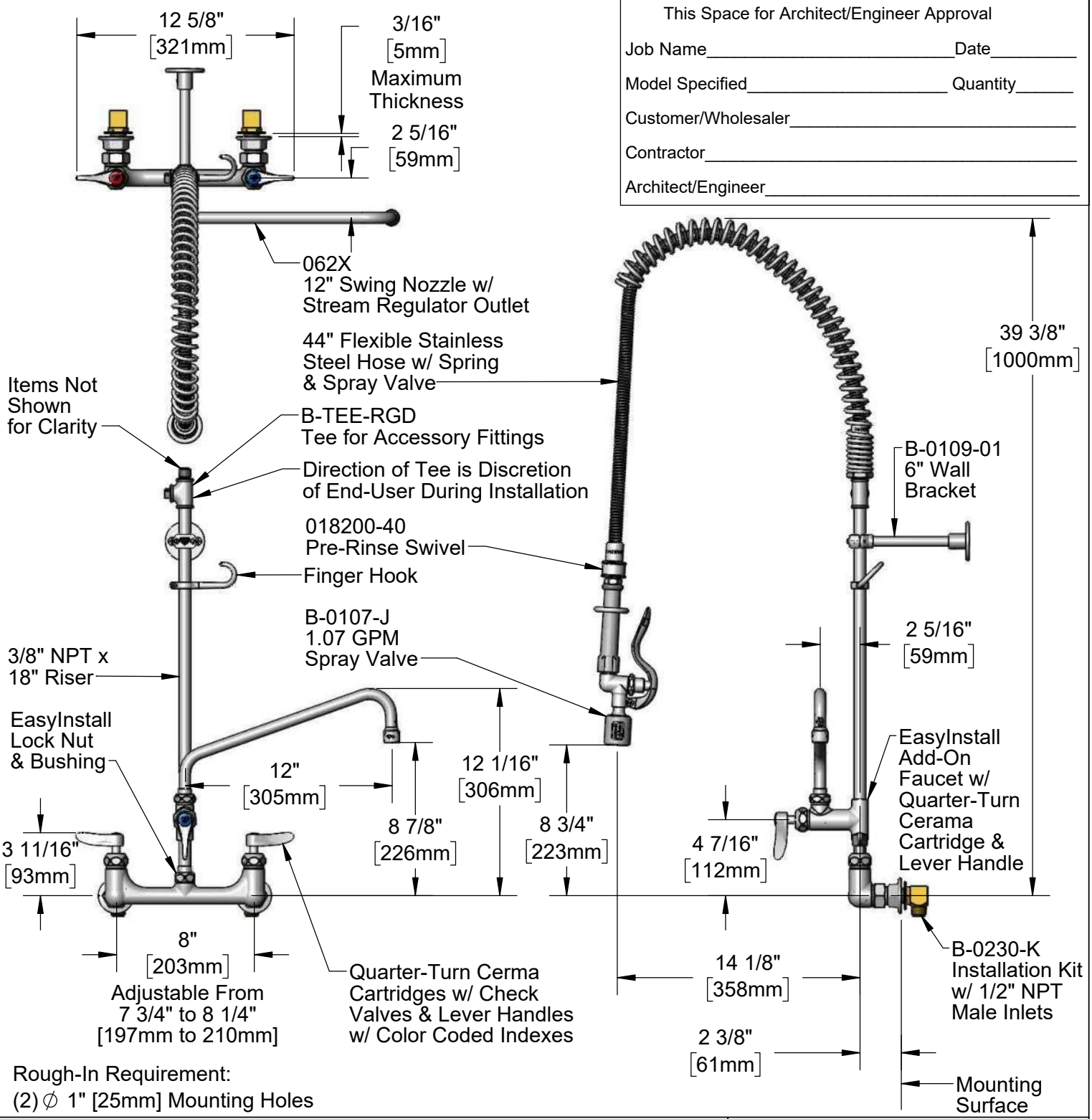
**T&S BRASS AND BRONZE WORKS, INC.**
2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

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

Model No.
**B-0133-12CRBJST**
Item No.

This Space for Architect/Engineer Approval

Job Name_____Date_____
Model Specified_____ Quantity_____
Customer/Wholesaler_____
Contractor_____
Architect/Engineer_____




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

Product Specifications:
Pre-Rinse Unit: EasyInstall 8" Wall Mount Mixing Faucet, Quarter-Turn Cerama Cartridges w/ Check Valves, Lever Handles, Add-On Faucet w/ 12" Swing Nozzle, 44" Flexible Stainless Steel Hose, 1.07 GPM Spray Valve w/ Swivel, 6" Wall Bracket, Accessory Fitting Tee & 1/2" NPT Male Installation Kit

Product Compliance:
ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
2019 DOE PRSV - Class II

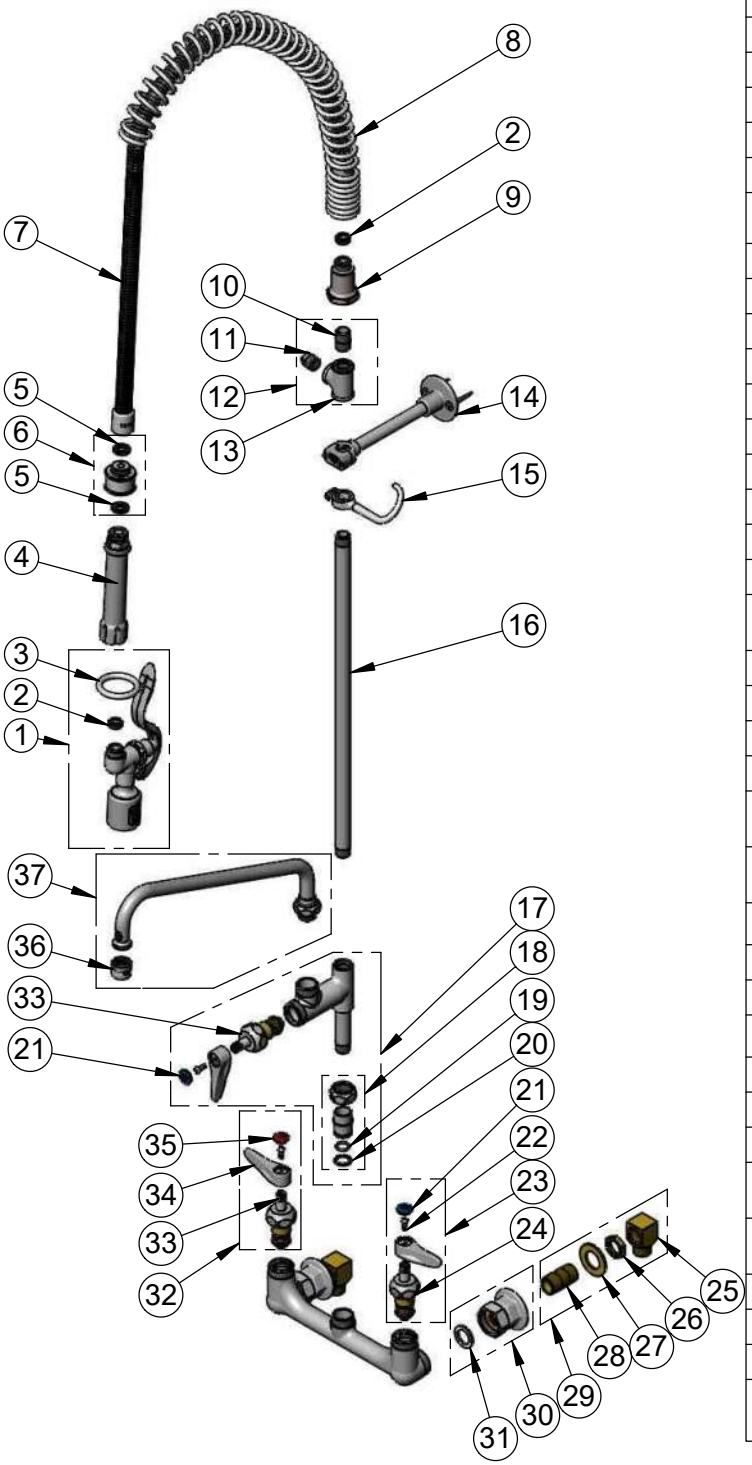
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|---|---|---|---|---|---|---|---|---|---|---|---|

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

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Model No.
**B-0133-12CRBJST**

Item No.




| ITEM NO. | SALES NO. | DESCRIPTION |
|---|---|---|
| 1 | B-0107-J | 1.07 GPM Spray Valve |
| 2 | 010476-45 | #27 Washer |
| 3 | 000907-45 | Spray Valve Hold Down Ring |
| 4 | 002987-40 | Grip Handle |
| 5 | 001014-45 | Washer, B-0100 Hose Barrel |
| 6 | 018200-40 | Pre-Rinse Swivel |
| 7 | B-0044-H2A | 44" Flexible Stainless Steel Hose, Less Handle |
| 8 | 000888-45 | EasyInstall Overhead Spring |
| 9 | 000821-40 | Spring Body |
| 10 | 002535-25 | 3/8" NPT Close Nipple |
| 11 | 002369-25 | 3/8" NPT Plug |
| 12 | 001614-40 | 3/8" NPT Tee |
| 13 | B-TEE-RGD | Rigid Tee |
| 14 | B-0109-01 | 6" Wall Bracket |
| 15 | 004R | Finger Hook |
| 16 | 000369-40 | 3/8" NPT x 18" Riser |
| 17 | B-0155-CR-LN | Add-On Faucet, Less Nozzle |
| 18 | EZ-K | EasyInstall Kit: Nut, Bushing, O-ring & Lock Washer |
| 19 | 001065-45 | O-Ring |
| 20 | 014200-45 | Star Washer, Anti-Rotation |
| 21 | 018506-19NS | Blue Button Index, Press-in |
| 22 | 000925-45 | Lab Handle Screw |
| 23 | 012447-25NS | Quarter-Turn Cerama Cartridge, LTC w/ Check Valve, Handle, Index & Screw |
| 24 | 012395-25NS | Quarter-Turn Cerama Cartridge, LTC w/ Check Valve |
| 25 | B-1100-K | 1/2" NPT Male Inlet Elbow |
| 26 | 002954-45 | Shank Lock Nut |
| 27 | 000999-45 | Brass Lock Washer |
| 28 | 013357-20 | 1/2" NPT x 1-5/8" Lg. Close Nipple |
| 29 | B-0230-K | Short Elbow Installation Kit |
| 30 | 00AA | 1/2" NPT Female Eccentric Flange |
| 31 | 001019-45 | Coupling Nut Washer |
| 32 | 012446-25NS | Quarter-Turn Cerama Cartridge, RTC w/ Check Valve, Handle, Index & Screw |
| 33 | 012394-25NS | Quarter-Turn Cerama Cartridge, RTC w/ Check Valve |
| 34 | 001638-45NS | Lever Handle (New Style) |
| 35 | 001193-19NS | Red Button Index, Press-in |
| 36 | B-PT | Full Flow Stream Regulator, 55/64-27 |
| 37 | 062X | 12" Swing Nozzle w/ Stream Regulator Outlet |

Product Specifications:

Pre-Rinse Unit: EasyInstall 8" Wall Mount Mixing Faucet, Quarter-Turn Cerama Cartridges w/ Check Valves, Lever Handles, Add-On Faucet w/ 12" Swing Nozzle, 44" Flexible Stainless Steel Hose, 1.07 GPM Spray Valve w/ Swivel, 6" Wall Bracket, Accessory Fitting Tee & 1/2" NPT Male Installation Kit

Product Compliance:

ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
2019 DOE PRSV - Class II

| Drawn: | Checked: | Approved: | Date: | Scale: | Sheet: |
|---|---|---|---|---|---|
| LSA | JRM | JHB | 09/20/19 | NTS | 2 of 2 |

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F: (805) 962-5915
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## *Submittal Sheet*

6/27/2023

**ITEM# 54.4 - WALL / SPLASH MOUNT FAUCET (1 EA REQ'D)**

T&S Brass B-0231

Sink Mixing Faucet, wall mount, 8" centers, 12" swing nozzle, lever handles, quarter-turn Eterna cartridges, 1/2" NPT female inlets, low lead, ADA Compliant

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| T&S Brass | 1 | B-0199-01-WS | Aerator, 1.5 gpm, 55/64-27UN Female threads (Water Sense) |

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**

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

Model No. **B-0231**

Item No.

**ADA Compliant**

This Space for Architect/Engineer Approval

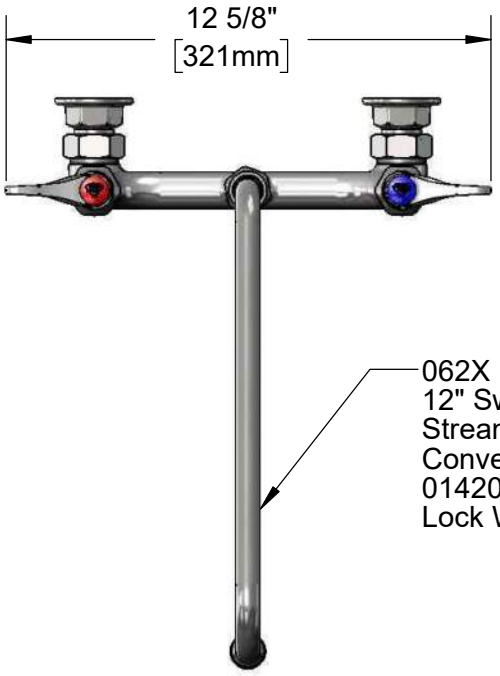
Job Name_____Date_____

Model Specified_____ Quantity_____

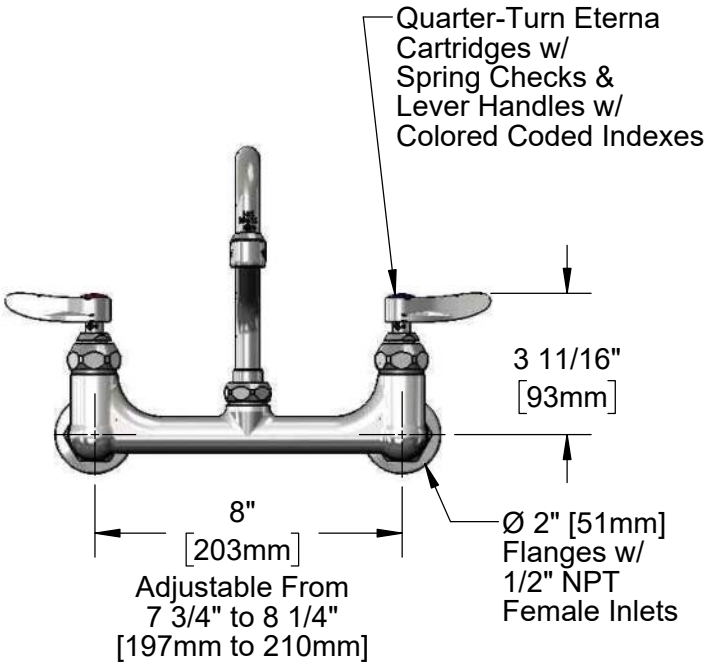
Customer/Wholesaler_____

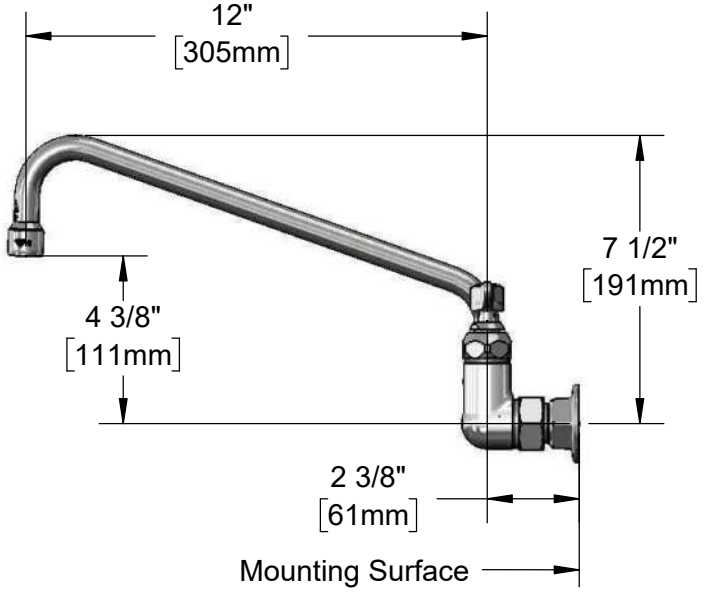
Contractor_____

Architect/Engineer_____






Product Specifications:
8" Wall Mount Mixing Faucet w/ Quarter-Turn Eterna Cartridges w/ Spring Checks, Lever Handles, 12" Swing Nozzle & 1/2" NPT Female Inlets

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

| Drawn: MRC | Checked: JRM | Approved: JHB | Date: 01/22/18 | Scale: 1:5 | Sheet: 1 of 2 |
|---|---|---|---|---|---|

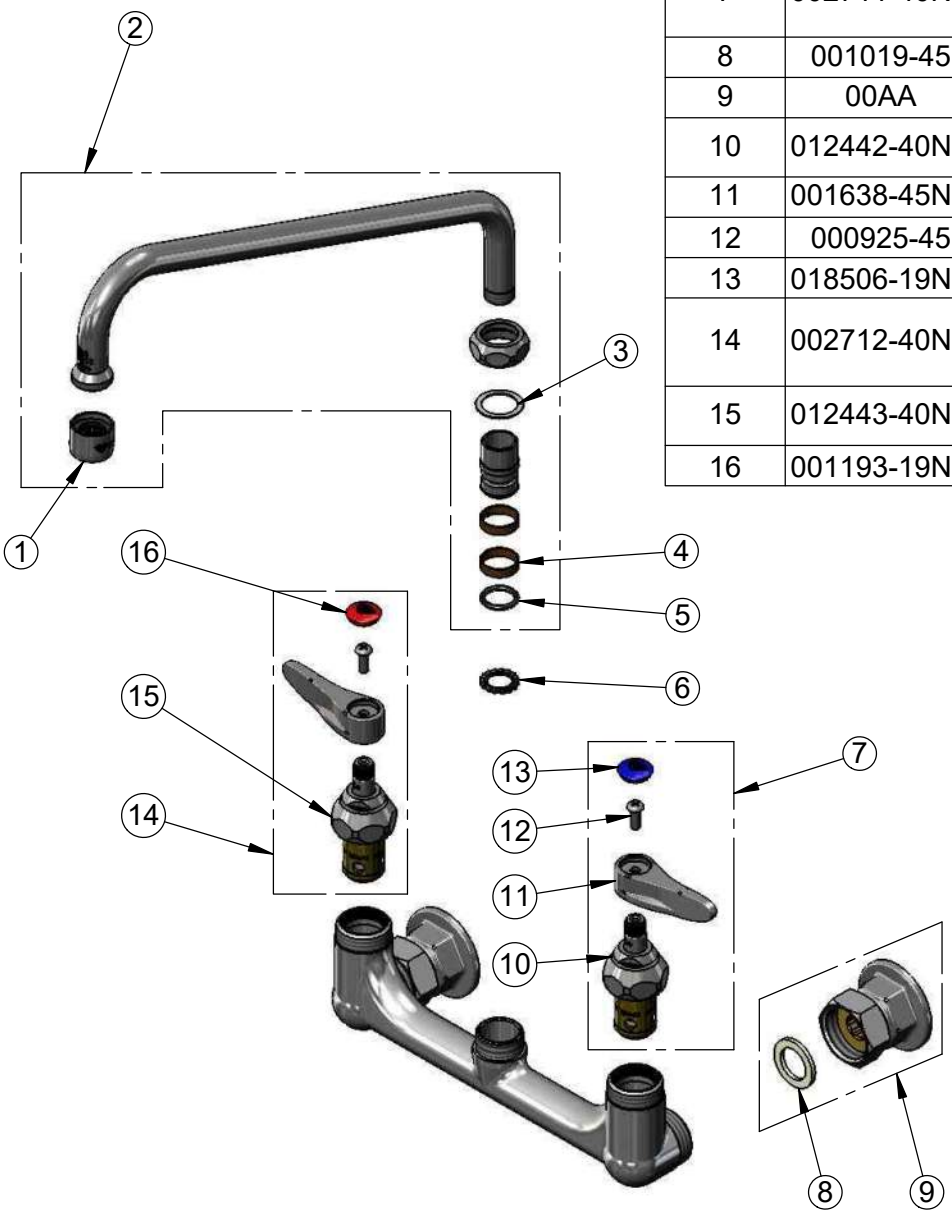
**T&S BRASS AND BRONZE WORKS, INC.**
**2 Saddleback Cove / P.O. Box 1088**
**Travelers Rest, SC 29690**

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Model No.
**B-0231**

Item No.

| ITEM NO. | SALES NO. | DESCRIPTION |
|---|---|---|
| 1 | B-PT | Full Flow Stream Regulator, 55/64-27 |
| 2 | 062X | 12" Swing Nozzle |
| 3 | 009538-45 | Swivel Washer |
| 4 | 011429-45 | Swivel Sleeves (2) |
| 5 | 001074-45 | O-Ring |
| 6 | 014200-45 | Star Washer, Anti-Rotation |
| 7 | 002711-40NS | Quarter-Turn Eterna Cartridge w/ Spring Check, Handle, Blue Index & Screw, LTC |
| 8 | 001019-45 | Coupling Nut Washer |
| 9 | 00AA | 1/2" NPT Female Eccentric Flange |
| 10 | 012442-40NS | Quarter-Turn Eterna Cartridge w/ Spring Check, LTC |
| 11 | 001638-45NS | Lever Handle (New Style) |
| 12 | 000925-45 | Lab Handle Screw |
| 13 | 018506-19NS | Blue Button Index, Press-in |
| 14 | 002712-40NS | Quarter-Turn Eterna Cartridge w/ Spring Check, Handle, Red Index & Screw, RTC |
| 15 | 012443-40NS | Quarter-Turn Eterna Cartridge w/ Spring Check, RTC |
| 16 | 001193-19NS | Red Button Index, Press-in |




Product Specifications:
8" Wall Mount Mixing Faucet w/ Quarter-Turn Eterna Cartridges w/ Spring Checks, Lever Handles, 12" Swing Nozzle & 1/2" NPT Female Inlets

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

| Drawn: | MRC | Checked: | JRM | Approved: | JHB | Date: | 01/22/18 | Scale: | NTS | Sheet: | 2 of 2 |
|---|---|---|---|---|---|---|---|---|---|---|---|

**T&S BRASS AND BRONZE WORKS, INC.**
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**Travelers Rest, SC 29690**

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Model No.
**B-0199-01-WS**

Item No.

This Space for Architect/Engineer Approval

Job Name_____Date_____

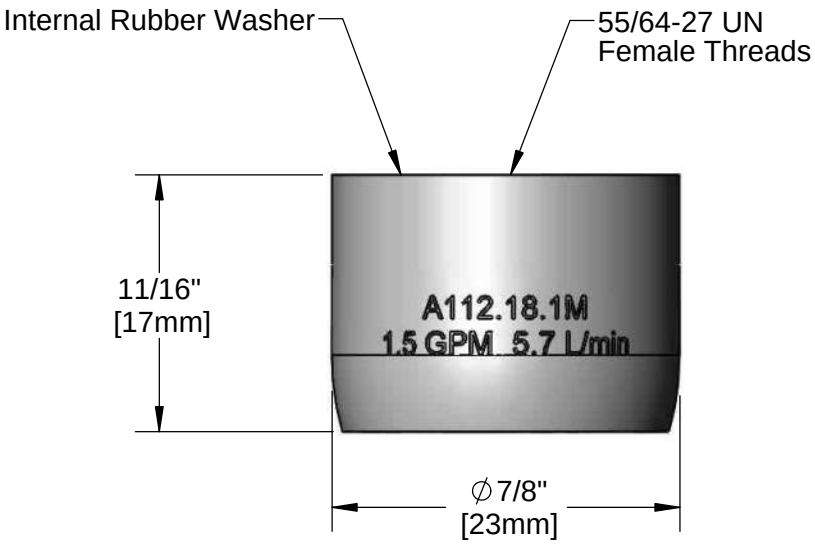
Model Specified_____ Quantity_____

Customer/Wholesaler_____

Contractor_____

Architect/Engineer_____






Product Specifications:
1.5 GPM Aerator, 55/64-27 UN Female

Product Compliance:

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

| Drawn: KJG | Checked: GEF | Approved: JHB | Date: 02/09/16 | Scale: 2:1 | Sheet: 1 of 1 |
|---|---|---|---|---|---|

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## *Submittal Sheet*

6/27/2023

**ITEM# 55 - (1 REQ'D)**

Fabricator CUSTOM

Wall Shelf with Pot Rack

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| | | | **See Drawings and Elevations for details** |

Description:

Notes: Wall Shelf with Pot Rack

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## *Submittal Sheet*

6/27/2023

**ITEM# 56-57 - SPARE NO.**

<Spare No.>

Description: Spare No.

Notes:

Kamran and Company, LLC
Food Service Equipment | Sales, Design and Construction
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Santa Barbara, CA 93103
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## *Submittal Sheet*

6/27/2023

**ITEM# 58 - (1 REQ'D)**

Fabricator CUSTOM

Work Table

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| | | | **See Drawings and Elevations for details** |

Description:

Notes: Work Table

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## *Submittal Sheet*

6/27/2023

**ITEM# 59 - (1 REQ'D)**
Fabricator CUSTOM
Work Table

Description:

Notes: Work Table

Kamran and Company, LLC
Food Service Equipment | Sales, Design and Construction
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## *Submittal Sheet*

6/27/2023

**ITEM# 60-67 - SPARE NO.**

<Spare No.>

Description: Spare No.

Notes:

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# *Submittal Sheet*

6/27/2023

**ITEM# 68.1 - (1 REQ'D)**

Fabricator CUSTOM

Outdoor air cooled condenser

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| | | | **See Fabrication Drawings for details** |

Description:

Notes: Outdoor air cooled condenser

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# *Submittal Sheet*

6/27/2023

**ITEM# 68.2 - (2 REQ'D)**

Fabricator CUSTOM

Low Profile Evaporators

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| | | | **See Fabrication Drawings for details** |

Description:

Notes: Low Profile Evaporators

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Food Service Equipment | Sales, Design and Construction
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# *Submittal Sheet*

6/27/2023

**ITEM# 68.3 - (11 REQ'D)**

Metro WIRE SHELF

Mobile Wire Shelving unit
4 Tier

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| | | | **Size per drawings** |

Description:

Notes: Mobile Wire Shelving unit
4 Tier

Kamran and Company, LLC
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## *Submittal Sheet*

6/27/2023

**ITEM# 69 - (1 REQ'D)**

Fabricator CUSTOM

Sliding 5' Cooler door

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| | | | **See Fabrication Drawings for details** |

Description:

Notes: Sliding 5' Cooler door

Kamran and Company, LLC
Food Service Equipment | Sales, Design and Construction
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# *Submittal Sheet*

6/27/2023

**ITEM# 69.1 - (1 REQ'D)**

Fabricator CUSTOM

Outdoor air cooled condenser

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| | | | **See Fabrication Drawings for details** |

Description:

Notes: Outdoor air cooled condenser

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# *Submittal Sheet*

6/27/2023

**ITEM# 69.2 - (2 REQ'D)**

Fabricator CUSTOM

Low Profile Evaporators

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| | | | **See Fabrication Drawings for details** |

Description:

Notes: Low Profile Evaporators

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# *Submittal Sheet*

6/27/2023

**ITEM# 69.3 - (14 REQ'D)**

Metro WIRE SHELF

Mobile Wire Shelving unit
4 Tier

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| | | | **Size per drawings** |

Description:

Notes: Mobile Wire Shelving unit
4 Tier

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# *Submittal Sheet*

6/27/2023

**ITEM# 70 - (1 REQ'D)**

PrepRite CUSTOM

Walk-In Freezer

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| | | | **See Fabrication Drawings for details** |

Description:

Notes: Walk-In Freezer

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# *Submittal Sheet*

6/27/2023

**ITEM# 70.1 - (1 REQ'D)**

Fabricator CUSTOM

Outdoor air cooled condenser

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| | | | **See Fabrication Drawings for details** |

Description:

Notes: Outdoor air cooled condenser

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# *Submittal Sheet*

6/27/2023

**ITEM# 70.2 - (2 REQ'D)**

Fabricator CUSTOM

Low Profile Evaporators

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| | | | **See Fabrication Drawings for details** |

Description:

Notes: Low Profile Evaporators

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# *Submittal Sheet*

6/27/2023

**ITEM# 70.3 - (13 REQ'D)**

Metro WIRE SHELF

Mobile Wire Shelving unit
4 Tier

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| | | | **Size per drawings** |

Description:

Notes: Mobile Wire Shelving unit
4 Tier

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## *Submittal Sheet*

6/27/2023

**ITEM# 71-74 - SPARE NO.**

<Spare No.>

Description: Spare No.

Notes:

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# *Submittal Sheet*

6/27/2023

**ITEM# 75 - HAND SINK (1 EA REQ'D)**

John Boos PBHS-W-0909-P-SSLR

Pro-Bowl Hand Sink, wall mount, 12"W x 14-1/2"D x 12-1/4"H overall size, 9"W x 9" front-to-back x 5" deep bowl, splash mount faucet holes with 4" centers, 2" drain opening with basket drain, with left & right side splash, all stainless steel construction, includes mounting bracket, NSF, CSA-Sanitation (splash mount faucet included)

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 | | |

PLUMBING 1 REMARKS

(1) set of 1" faucet holes, 4" centers, 1-7/8" drain opening; 1-1/2" drain connection

John BOOS Since 1887

ITEM #: _____ QTY: _____

MODEL #: _____

PROJECT NAME: _____

042619

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

# "PBHS-09" PRO-BOWL HAND SINKS - SPACE SAVER

## FEATURES:

- ONE PIECE DEEP DRAWN BOWL
- ALL SINK BOWLS HAVE LARGE LIBERAL RADII CORNERS
- INCLUDES BASKET DRAIN
- SPLASH MOUNT FAUCET HOLES 4" ON-CENTER
- 1-1/2" DRAIN PLUMBING CONNECTION

## CONSTRUCTION:

- BOWL: STAINLESS STEEL TOPS ARE TIG WELDED, EXPOSED WELDS ARE POLISHED TO MATCH ADJACENT SURFACE.

## MATERIAL:

- BOWL: TYPE 300 STAINLESS STEEL POLISH, SATIN FINISH
- BRACKET: TYPE 300 STAINLESS STEEL POLISH, SATIN FINISH



PBHS-W-0909



PBHS-W-0909-SSLR

### PRO-BOWL HAND SINKS

| MODEL # | QTY |
|---|---|
| PBHS-W-0909 | |
| PBHS-W-0909-P | |
| PBHS-W-0909-SSLR | |
| PBHS-W-0909-P-SSLR | |

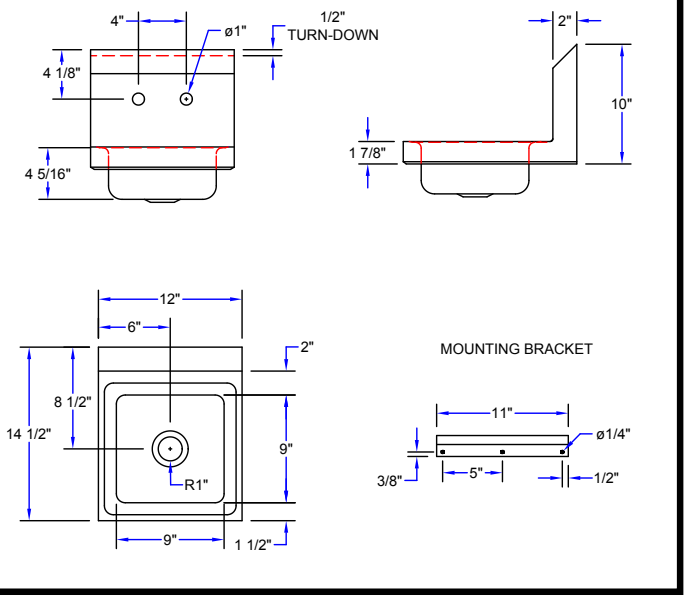
-P INCLUDES SPLASH MOUNT FAUCET

### OPTIONAL ACCESSORIES

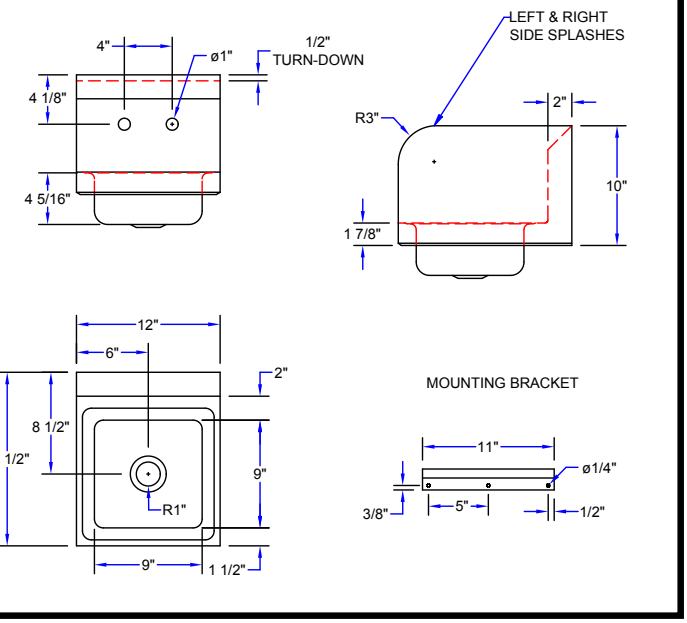
| DESCRIPTION | QTY |
|---|---|
| FAUCETS | |
| SIDE SPASH | |
| ADA WRIST BLADES | |
| TOWEL DISPENSER | |
| LEVER WASTES | |
| OVER FLOWS | |
| P-TRAPS | |

# DETAILED SPECIFICATIONS

## PBHS-W-0909




## PBHS-W-0909-SSLR




## PRO-BOWL HAND SINKS

| MODEL # | BOWL SIZE (LxWxD) | DRAIN SIZE | FAUCET LOCATION | SIDE SPLASH |
|---|---|---|---|---|
| PBHS-W-0909 | 9" X 9" X 5" | 1-7/8" | SPLASH MOUNT - 4" ON-CENTER | N/A |
| PBHS-W-0909-P | 9" X 9" X 5" | 1-7/8" | SPLASH MOUNT - 4" ON-CENTER (FAUCET INCLUDED) | N/A |
| PBHS-W-0909-SSLR | 9" X 9" X 5" | 1-7/8" | SPLASH MOUNT - 4" ON-CENTER | LH & RH |
| PBHS-W-0909-P-SSLR | 9" X 9" X 5" | 1-7/8" | SPLASH MOUNT - 4" ON-CENTER (FAUCET INCLUDED) | LH & RH |

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

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

Kamran and Company, LLC
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## *Submittal Sheet*

6/27/2023

**ITEM# 76 - (1 REQ'D)**

Fabricator CUSTOM

Work Table

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| | | | **See Drawings and Elevations for details** |

Description:

Notes: Work Table

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## *Submittal Sheet*

6/27/2023

**ITEM# 77 - (2 REQ'D)**

Fabricator CUSTOM

Wall Shelf

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| | | | **See Drawings and Elevations for details** |

Description:

Notes: Wall Shelf

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## *Submittal Sheet*

6/27/2023

**ITEM# 78 - (1 REQ'D)**
Rubbermaid W/ DOLLY AND LID
TRASH RECEPTACLE

Description:

Notes: TRASH RECEPTACLE

Kamran and Company, LLC
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# *Submittal Sheet*

6/27/2023

**ITEM# 79 - (1 REQ'D)**

Fabricator CUSTOM

Work Table

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| | | | **See Drawings and Elevations for details** |

Description:

Notes: Work Table

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## *Submittal Sheet*

6/27/2023

**ITEM# 79.1 - (2 REQ'D)**
Fabricator CUSTOM
Sink 18" X 24"

Description:

Notes: Sink 18" X 24"

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## *Submittal Sheet*

6/27/2023

**ITEM# 79.2 - DRAIN, LEVER / TWIST WASTE (2 EA REQ'D)**

T&S Brass B-3940

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

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" to 2" | |

PLUMBING 1 REMARKS

2" NPT Male Thread, 1-1/2 NPT Female Thread Outlet

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

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

Model No.
**B-3940**

Item No.

This Space for Architect/Engineer Approval

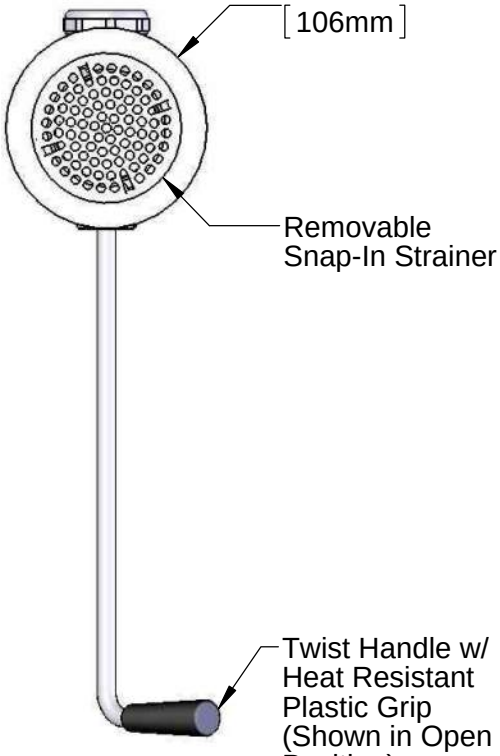
Job Name_____Date_____

Model Specified_____ Quantity_____

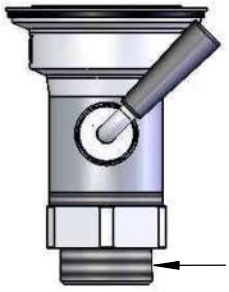
Customer/Wholesaler_____

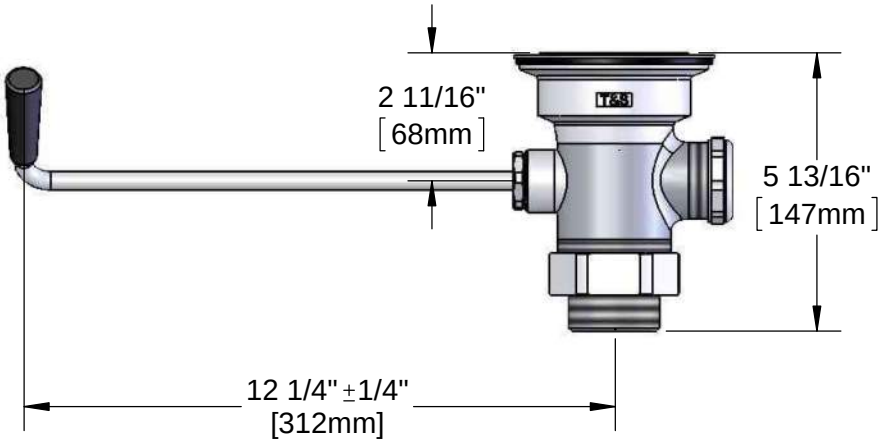
Contractor_____

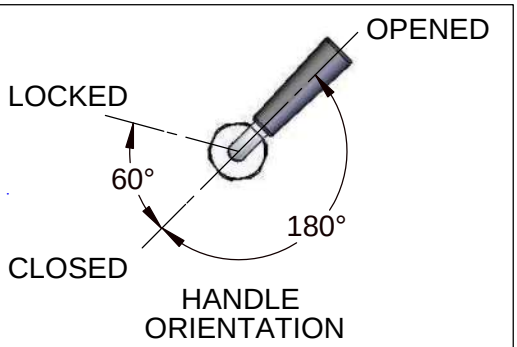
Architect/Engineer_____






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

Product Compliance:
ASME A112.18.2 / CSA B125.2

| Drawn: DHL | Checked: JRM | Approved: JHB | Date: 06/30/14 | Scale: 1:4 | Sheet: 1 of 2 |
|---|---|---|---|---|---|

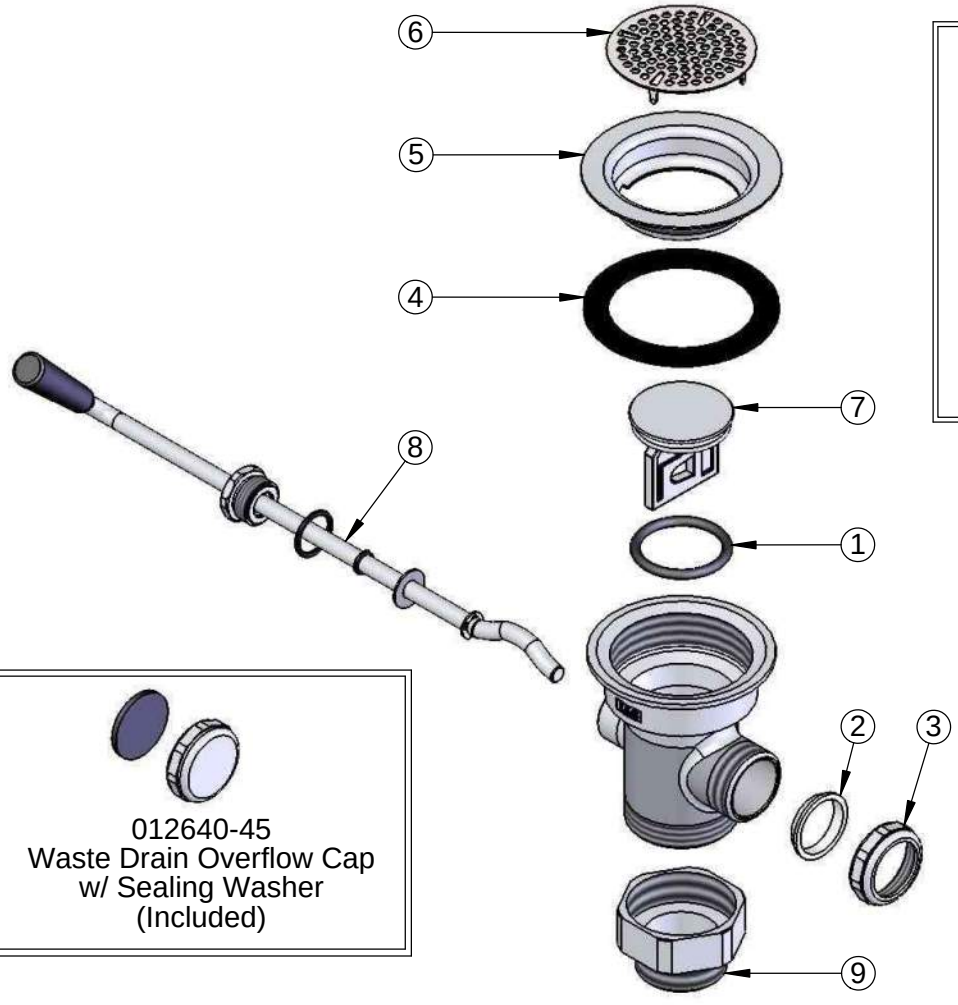
**T&S BRASS AND BRONZE WORKS, INC.**
**2 Saddleback Cove / P.O. Box 1088**
**Travelers Rest, SC 29690**

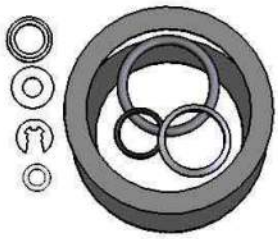
Travelers Rest, SC: 800-476-4103 • Simi Valley, CA: 800-423-0150 • Fax: 864-834-3518 • www.tsbrass.com

Model No.
**B-3940**

Item No.

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



Washers, O-Rings & Gaskets are included in Parts Kit B-39K



012640-45
Waste Drain Overflow Cap w/ Sealing Washer (Included)

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

Product Compliance:
ASME A112.18.2 / CSA B125.2

| Drawn: DHL | Checked: JRM | Approved: JHB | Date: 06/30/14 | Scale: NTS | Sheet: 2 of 2 |
|---|---|---|---|---|---|

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# *Submittal Sheet*

6/27/2023

**ITEM# 79.3 - WALL / SPLASH MOUNT FAUCET (1 EA REQ'D)**

T&S Brass B-0231

Sink Mixing Faucet, wall mount, 8" centers, 12" swing nozzle, lever handles, quarter-turn Eterna cartridges, 1/2" NPT female inlets, low lead, ADA Compliant

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| T&S Brass | 1 | B-0199-01-WS | Aerator, 1.5 gpm, 55/64-27UN Female threads (Water Sense) |

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 | | |

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**Travelers Rest, SC 29690**

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Model No. **B-0231**

Item No.

**ADA Compliant**

This Space for Architect/Engineer Approval

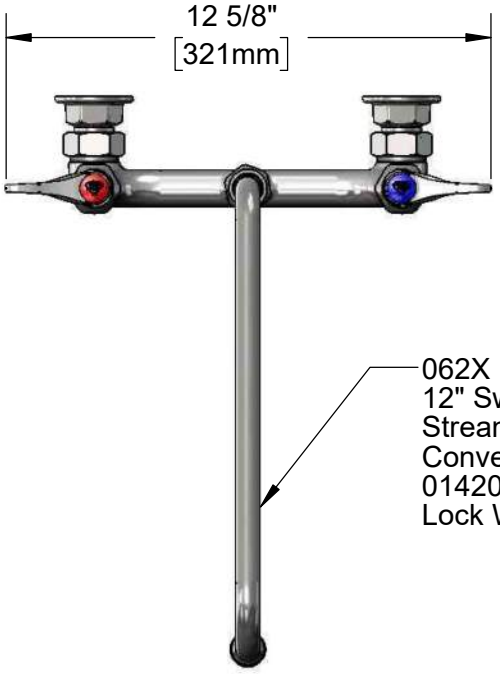
Job Name_____Date_____

Model Specified_____ Quantity_____

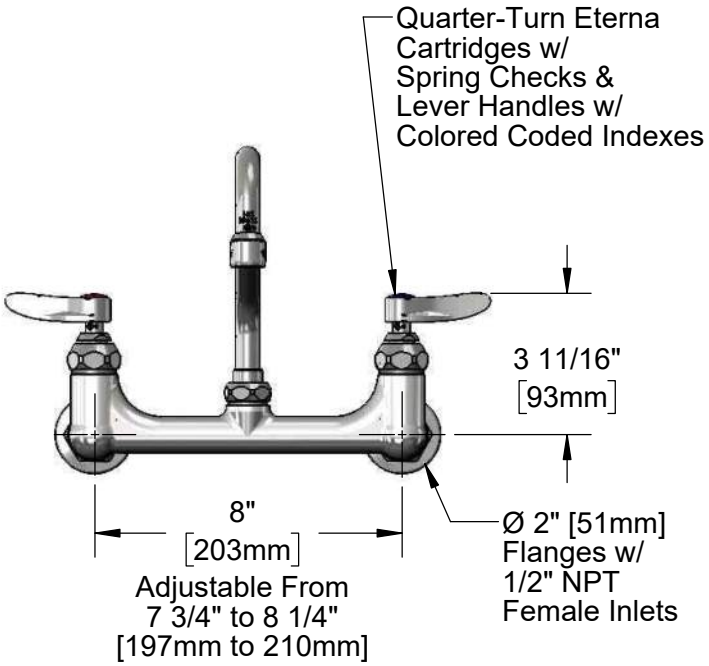
Customer/Wholesaler_____

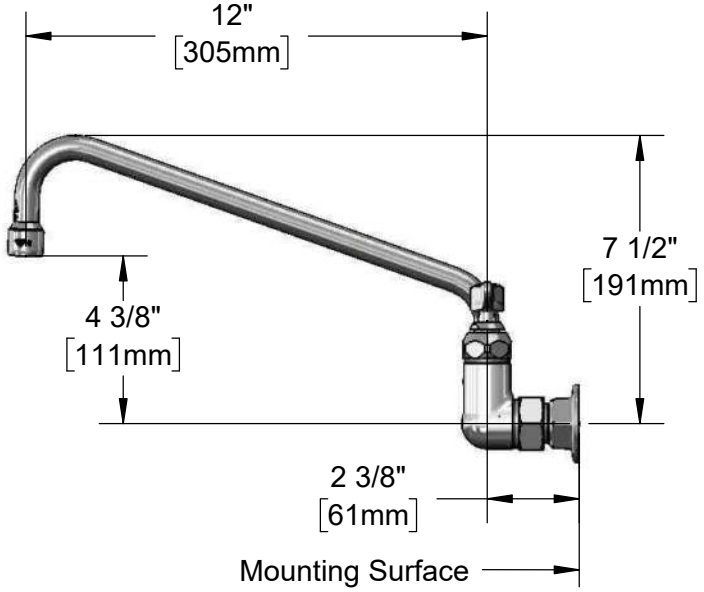
Contractor_____

Architect/Engineer_____






Product Specifications:
8" Wall Mount Mixing Faucet w/ Quarter-Turn Eterna Cartridges w/ Spring Checks, Lever Handles, 12" Swing Nozzle & 1/2" NPT Female Inlets

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

| Drawn: MRC | Checked: JRM | Approved: JHB | Date: 01/22/18 | Scale: 1:5 | Sheet: 1 of 2 |
|---|---|---|---|---|---|

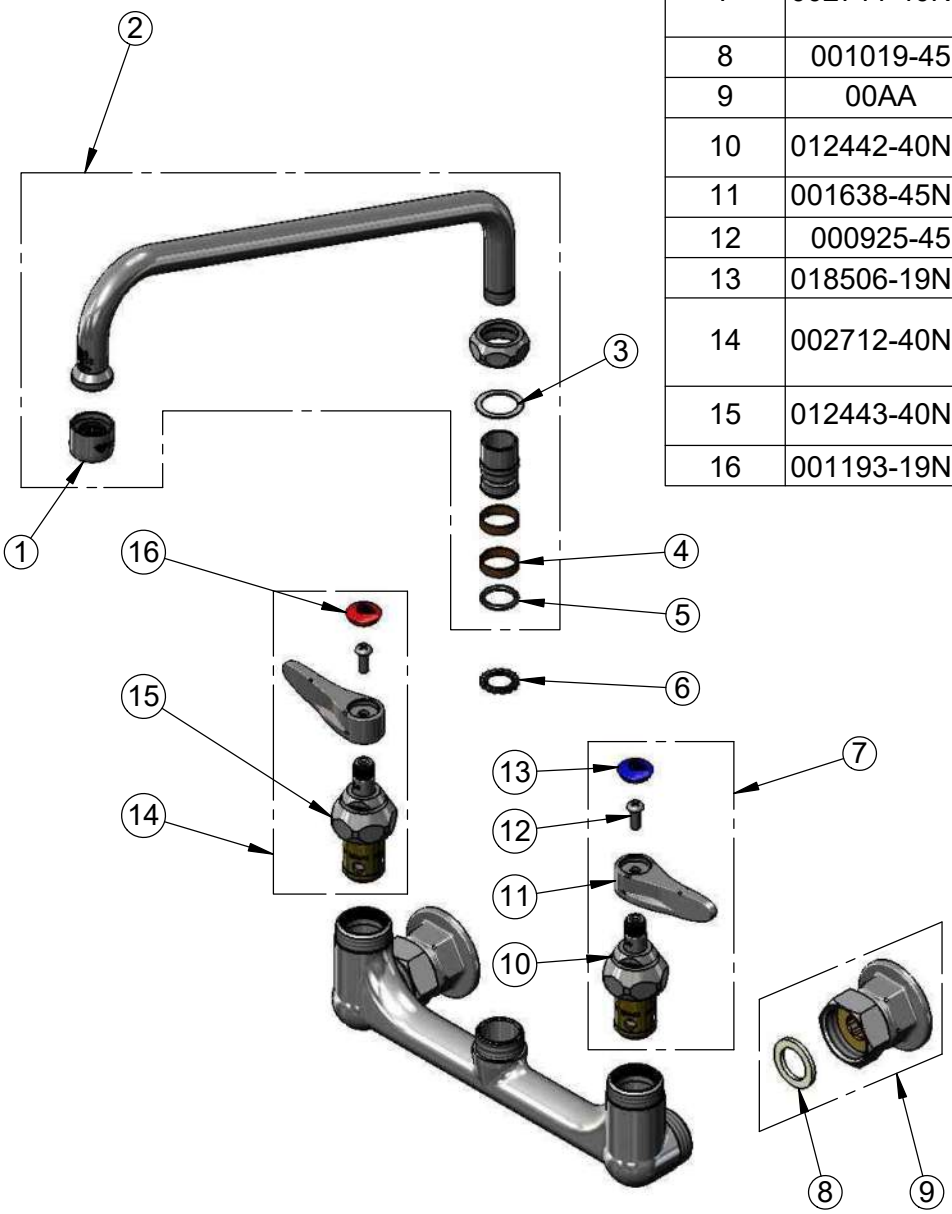
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Model No. **B-0231**

Item No.

| ITEM NO. | SALES NO. | DESCRIPTION |
|---|---|---|
| 1 | B-PT | Full Flow Stream Regulator, 55/64-27 |
| 2 | 062X | 12" Swing Nozzle |
| 3 | 009538-45 | Swivel Washer |
| 4 | 011429-45 | Swivel Sleeves (2) |
| 5 | 001074-45 | O-Ring |
| 6 | 014200-45 | Star Washer, Anti-Rotation |
| 7 | 002711-40NS | Quarter-Turn Eterna Cartridge w/ Spring Check, Handle, Blue Index & Screw, LTC |
| 8 | 001019-45 | Coupling Nut Washer |
| 9 | 00AA | 1/2" NPT Female Eccentric Flange |
| 10 | 012442-40NS | Quarter-Turn Eterna Cartridge w/ Spring Check, LTC |
| 11 | 001638-45NS | Lever Handle (New Style) |
| 12 | 000925-45 | Lab Handle Screw |
| 13 | 018506-19NS | Blue Button Index, Press-in |
| 14 | 002712-40NS | Quarter-Turn Eterna Cartridge w/ Spring Check, Handle, Red Index & Screw, RTC |
| 15 | 012443-40NS | Quarter-Turn Eterna Cartridge w/ Spring Check, RTC |
| 16 | 001193-19NS | Red Button Index, Press-in |




Product Specifications:
8" Wall Mount Mixing Faucet w/ Quarter-Turn Eterna Cartridges w/ Spring Checks, Lever Handles, 12" Swing Nozzle & 1/2" NPT Female Inlets

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

| Drawn: | Checked: | Approved: | Date: | Scale: | Sheet: |
|---|---|---|---|---|---|
| MRC | JRM | JHB | 01/22/18 | NTS | 2 of 2 |

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Model No.
**B-0199-01-WS**

Item No.

This Space for Architect/Engineer Approval

Job Name_____Date_____

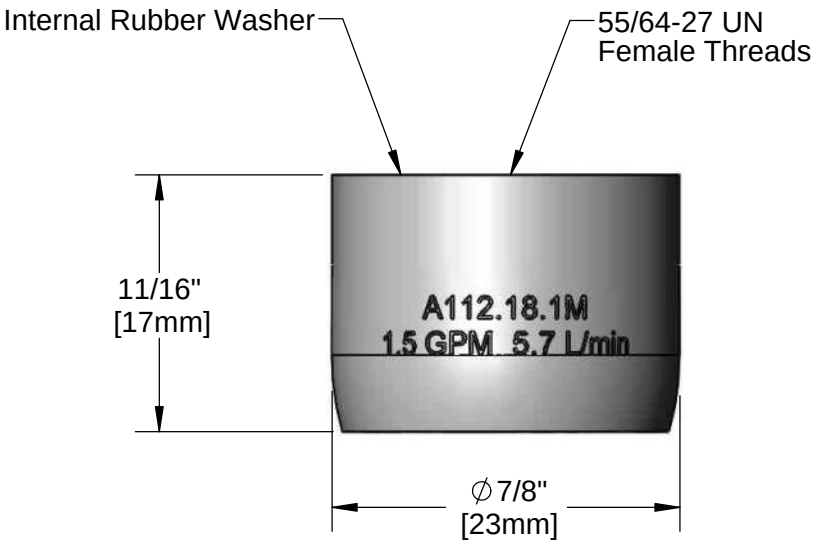
Model Specified_____ Quantity_____

Customer/Wholesaler_____

Contractor_____

Architect/Engineer_____






Product Specifications:
1.5 GPM Aerator, 55/64-27 UN Female

Product Compliance:

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

| Drawn: KJG | Checked: GEF | Approved: JHB | Date: 02/09/16 | Scale: 2:1 | Sheet: 1 of 1 |
|---|---|---|---|---|---|

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## *Submittal Sheet*

6/27/2023

**ITEM# 80 - (2 REQ'D)**

Fabricator CUSTOM

Wall Shelf

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| | | | **See Drawings and Elevations for details** |

Description:

Notes: Wall Shelf

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## *Submittal Sheet*

6/27/2023

**ITEM# 81 - HAND SINK (1 EA REQ'D)**

John Boos PBHS-W-0909-P-SSLR

Pro-Bowl Hand Sink, wall mount, 12"W x 14-1/2"D x 12-1/4"H overall size, 9"W x 9" front-to-back x 5" deep bowl, splash mount faucet holes with 4" centers, 2" drain opening with basket drain, with left & right side splash, all stainless steel construction, includes mounting bracket, NSF, CSA-Sanitation (splash mount faucet included)

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 | | |

PLUMBING 1 REMARKS

(1) set of 1" faucet holes, 4" centers, 1-7/8" drain opening; 1-1/2" drain connection

John BOOS Since 1887

ITEM #: _____ QTY: _____

MODEL #: _____

PROJECT NAME: _____

042619

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

# "PBHS-09" PRO-BOWL HAND SINKS - SPACE SAVER

## FEATURES:

- ONE PIECE DEEP DRAWN BOWL
- ALL SINK BOWLS HAVE LARGE LIBERAL RADII CORNERS
- INCLUDES BASKET DRAIN
- SPLASH MOUNT FAUCET HOLES 4" ON-CENTER
- 1-1/2" DRAIN PLUMBING CONNECTION

## CONSTRUCTION:

- BOWL: STAINLESS STEEL TOPS ARE TIG WELDED, EXPOSED WELDS ARE POLISHED TO MATCH ADJACENT SURFACE.

## MATERIAL:

- BOWL: TYPE 300 STAINLESS STEEL POLISH, SATIN FINISH
- BRACKET: TYPE 300 STAINLESS STEEL POLISH, SATIN FINISH



PBHS-W-0909



PBHS-W-0909-SSLR

### PRO-BOWL HAND SINKS

| MODEL # | QTY |
|---|---|
| PBHS-W-0909 | |
| PBHS-W-0909-P | |
| PBHS-W-0909-SSLR | |
| PBHS-W-0909-P-SSLR | |

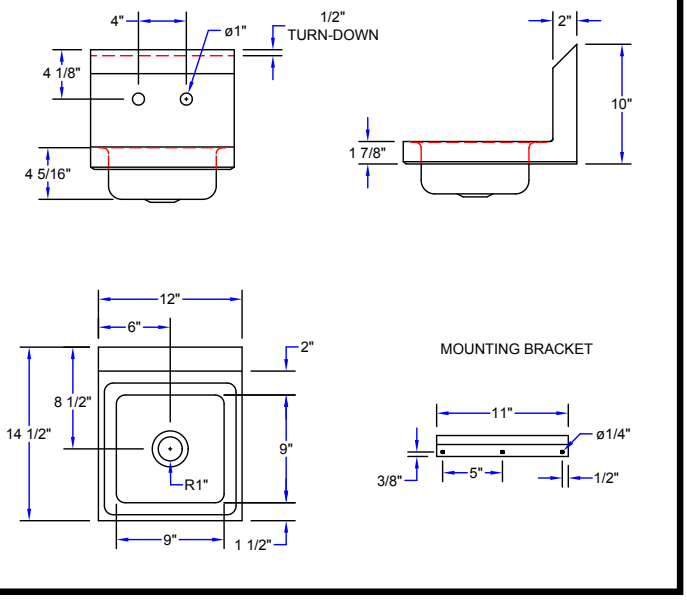
-P INCLUDES SPLASH MOUNT FAUCET

### OPTIONAL ACCESSORIES

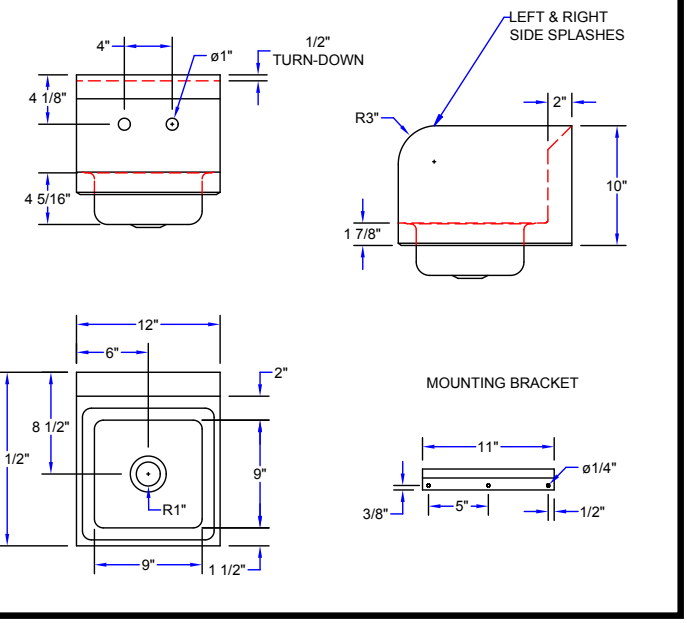
| DESCRIPTION | QTY |
|---|---|
| FAUCETS | |
| SIDE SPASH | |
| ADA WRIST BLADES | |
| TOWEL DISPENSER | |
| LEVER WASTES | |
| OVER FLOWS | |
| P-TRAPS | |

# DETAILED SPECIFICATIONS

## PBHS-W-0909




## PBHS-W-0909-SSLR




## PRO-BOWL HAND SINKS

| MODEL # | BOWL SIZE (LxWxD) | DRAIN SIZE | FAUCET LOCATION | SIDE SPLASH |
|---|---|---|---|---|
| PBHS-W-0909 | 9" X 9" X 5" | 1-7/8" | SPLASH MOUNT - 4" ON-CENTER | N/A |
| PBHS-W-0909-P | 9" X 9" X 5" | 1-7/8" | SPLASH MOUNT - 4" ON-CENTER (FAUCET INCLUDED) | N/A |
| PBHS-W-0909-SSLR | 9" X 9" X 5" | 1-7/8" | SPLASH MOUNT - 4" ON-CENTER | LH & RH |
| PBHS-W-0909-P-SSLR | 9" X 9" X 5" | 1-7/8" | SPLASH MOUNT - 4" ON-CENTER (FAUCET INCLUDED) | LH & RH |

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

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

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## *Submittal Sheet*

6/27/2023

**ITEM# 82-83 - SPARE NO.**

<Spare No.>

Description: Spare No.

Notes:

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# *Submittal Sheet*

6/27/2023

**ITEM# 84 - (2 REQ'D)**

CAPTIVE 5424 ND-2-PSP-F

EXHAUST HOOD TYPE 1

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| | | | **See Fabrication Drawings for details** |

Description:

Notes: EXHAUST HOOD TYPE 1

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## *Submittal Sheet*

6/27/2023

**ITEM# 84.1 - (1 REQ'D)**
CAPTIVE CUSTOM
Control and Ansul Cabinet

Description:

Notes: Control and Ansul Cabinet

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# *Submittal Sheet*

6/27/2023

**ITEM# 85 - TILTING SKILLET BRAISING PAN, GAS (1 EA REQ'D)**

Groen BPM-30GC

Braising Pan, gas, 30-gallon capacity, 10" deep pan, 38" pan height, IPX6 water rated electronic Classic controls, manual tilt, standard etch marks, faucet bracket, round tubular open leg base, stainless steel construction, bullet feet, electric spark ignition, 104,000 BTU/hr, cCSAus, NSF, IPX6, Made in USA

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| Groen | 1 | | (1) year parts & labor, (10) year pan warranty, standard |
| Groen | 1 | | 115v/60/1-ph, 5.0 amps, standard |
| Groen | 1 | | Natural gas |
| Groen | 1 | ELEV0-2000 | For elevation between 0 and 2000 (When order is placed, all equipment with elevation specified will be assigned a different Part# by the factory) |

## ELECTRICAL

| | VOLTS | CYCLE | PHASE | CONN | AFF | NEMA | AMPS | KW | HP | MCA | MOCP |
|---|---|---|---|---|---|---|---|---|---|---|---|
| 1 | 115 | 60 | 1 | | | | 5 | | | | |

## GAS

| | SIZE | MBTU | KW |
|---|---|---|---|
| 1 | 1/2" | 104.0 | |

## STEAM

| | INLET SIZE | RETURN SIZE | LB/HR | PSIG (min) | PSIG (max) |
|---|---|---|---|---|---|
| 1 | | | | | |

groen®

# TILTING BRAISING PAN

## GAS MODELS BPM-30/40GC/GA/GC2T

Braising pan shall be a Groen gas heated manual tilting BPM Series (specify 30 or 40 gallon, Classic (C), Advanced (A) or Cook2Temp™ (C2T™) controls) model with 10" deep pan body with 3" radius corners, 5/8" thick stainless steel clad cooking surface mounted on open leg stand with height-adjustable bullet feet. CookTemp models also come with a probe.

| | |
|---|---|
| PROJECT NAME: | |
| LOCATION: | |
| ITEM NO: | |
| QTY: | |
| MODEL NO: | |
| AIA NO: | |
| SIS NO: | |
| CSI SECTION: | |



*BPM-30GA Model shown*

### AVAILABLE MODELS:

**CLASSIC** CONTROLS:
- ☐ BPM-30GC (30 GALLON)
- ☐ BPM-40GC (40 GALLON)

**ADVANCED** CONTROLS:
- ☐ BPM-30GA (30 GALLON)
- ☐ BPM-40GA (40 GALLON)

**COOK2TEMP** CONTROLS:
- ☐ BPM-30GC2T (30 GALLON)
- ☐ BPM-40GC2T (40 GALLON)

**CONSTRUCTION:** The pan body shall be of type 304 stainless steel, solid one-piece welded heavy-duty construction, with 10" pan depth. All exposed surfaces shall be stainless steel. The cooking surface is a heavy 5/8" thick stainless steel clad plate with specially designed welded heat transfer fins, heated by the gas burner/combustion chamber. This combination delivers more uniform heat transfer over the entire cooking surface. The heavy plate prevents warping or distortion. Controls and tilt mechanism are mounted in a stainless steel water resistant IPX6 rated housing at the right side of the pan body. Braising pan shall come standard with a mounting bracket for either right-side, left-side or right-rear faucet mounting. Graduated fill-level marks in both gallons and liters are standard.

**FINISH:** Interior of braising pan shall be polished to a 100 emery grit finish on C/A models, 180 emergy grit on C2T models. Exterior of braising pan shall have a #3 finish, ensuring maximum ease in cleaning and maintaining appearance.

**CSA DESIGN CERTIFICATION:** Braising pan shall be design-certified by CSA International (formerly AGA) for use with Natural Gas or LP Gas.

**SANITATION & NSF LISTING:** Braising pan shall be designed and constructed to be NSF listed, meeting all known health department and sanitation codes. True open leg tubular design and 3" radius pan interior make cleaning easier.

**MANUAL TILT:** The braising pan shall have a smooth-action, quick-tilting body with manual crank and worm-and-gear tilt mechanism, which provides precise control during pouring. Pan body shall tilt to vertical in 24 turns and past vertical to assist in cleaning.

**CONTROLS:** All controls to be located in a right-front mounted water resistant (IPX6 rated) enclosure: **Classic -C Models** include: Power ON-OFF switch with indicator light, temperature control knob with 175 to 400°F (79 to 204°C) range increments and HEAT(ing) indicator light; **Advanced -A Models** include: Same control features as Classic models with the addition of temperature and time set knob (175 to 400°F/79 to 204°C range), LED display of set temperature or cook time, buttons for reset of Low Temp and High Temp presets, MANUAL mode button for knob-setting of pan temperature, and TIMER-set button with indicator light; **Cook2Temp -C2T Models** include: Same control features as Classic and Advanced models with the addition of Auto C2T and Manual C2T buttons with core probe connection port, MANUAL mode button for knob-setting of pan temperature for manual cooking and manual C2T cooking.

**PERFORMANCE FEATURES:** Braising pan shall be equipped with controls that allow operation at 7 degree angle to facilitate griddling. Braising pan shall be thermostatically-controlled for automatic shut- off when desired temperature is reached and automatic power ON when temperature falls below desired setting. BPM-30GC and 30GA Models have a firing rate of 104,000 BTU/hr. BPM-40GC and -40GA Models have a firing rate of 144,000 BTU/hr. Electronic intermittent pilot ignition system is standard. Braising pans have high limit thermostat as a safety feature.

**INSTALLATION:** Unit requires 1/2" NPT gas connection. Requires 115 Volt, single-phase, 60 HZ, 5 AMP electric supply.

**ORIGIN OF MANUFACTURE:** Designed and manufactured in the United States.

### OPTIONS/ACCESSORIES:

- ☐ Single pantry water fill faucet
- ☐ Double pantry water fill faucet
- ☐ Single or double pantry faucet with spray hose assembly (48" or 60")
- ☐ Steamer pan carrier
- ☐ 2" tangent drawoff valve (option: must be ordered with unit)
- ☐ Strainer for tangent draw-off valve
- ☐ Gas quick disconnect
- ☐ Caster kit w/restraint cable
- ☐ Flanged feet
- ☐ Pouring lip strainer
- ☐ Steamer pan inserts
- ☐ Replacement core probe (on C2T models only)

**Braising Pan**
**175751 RevC**
Revised 04/19

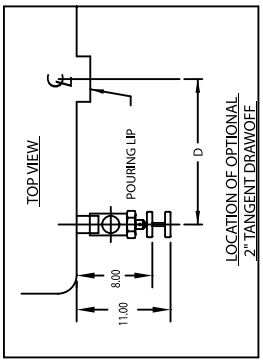
# BPM-30/40GC/GA/GC2T

P/N 146195 REV G

| TABLE OF DIMENSIONS | | | | |
|---|---|---|---|---|
| MODEL | BPM-30G | | BPM-40G | |
| DIMS. | INCH | MM | INCH | MM |
| A | 26.25 | 667 | 35.75 | 908 |
| B | 32.00 | 813 | 41.50 | 1054 |
| C | 38.50 | 984 | 48.00 | 1226 |
| D | 8.75 | 222 | 13.50 | 343 |
| E | 8.90 | 225 | 13.60 | 346 |
| F | 17.10 | 435 | 21.90 | 556 |

| PERFORMANCE DATA | | |
|---|---|---|
| MODEL | BPM-30G | BPM-40G |
| FIRING RATE BTU/HR | 104,000 | 144,000 |
| CAPACITY GALLONS | 30 | 40 |
| CAPACITY LITERS | 114 | 152 |

| GAS FEED RATE: INCHES WATER COLUMN -RECOMMENDED INCOMING- | |
|---|---|
| NATURAL GAS | 4.5" W.C. MIN. 14" W.C. MAX. |
| PROPANE GAS | 11" W.C. MIN. 14" W.C. MAX. |




NOTES:
1. DIMENSIONS IN BRACKETS [ ] ARE MM.
2. CASTERS OR FLANGED FEET AVAILABLE AT AN EXTRA COST.
3. ELECTRICAL CONNECTION: 0.875" DIA. (22) HOLE 115 V, 1 PH, 60 HZ, 5 AMPS.
4. GAS CONNECTION: 1/2" NPT.
5. ELECTRIC POWER NOT REQUIRED ON OPTIONAL STANDING PILOT MODELS (BPM-30GS & 40GS).
6. FAUCET BRACKET MAY BE INSTALLED ON LEFT OR RIGHT SIDE.
7. THE SIZE AND LOCATION OF DRAIN TROUGH ARE FOR REFERENCE ONLY. USER SHOULD VERIFY SAFE OPERATION BASED ON FLOOR SLOPES, PLACEMENT OF UNIT OVER TROUGH, PRODUCT TO BE POURED, AND RELATED VARIABLES.
8. TETHER REQUIRED WITH CASTERS TO SECURE UNIT.







CLASSIC CONTROL




ADVANCED CONTROL




COOK2TEMP CONTROL


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## *Submittal Sheet*

6/27/2023

**ITEM# 85.1 - PANTRY FAUCET (1 EA REQ'D)**

T&S Brass B-0268-04

Mixing Faucet, single hole base, 24" double joint swing nozzle, extension, quarter-turn Eterna cartridges, low lead, ADA Compliant

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

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

Model No.
**B-0268-04**

Item No.

ADA Compliant

This Space for Architect/Engineer Approval

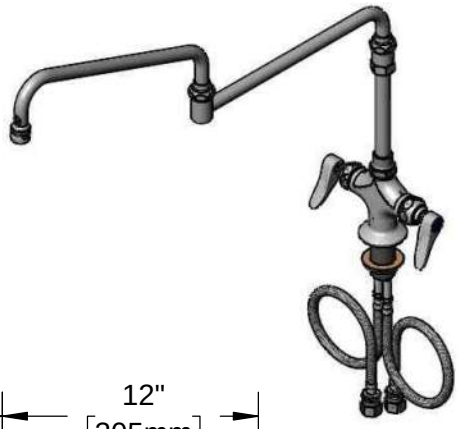
Job Name_____Date_____

Model Specified_____ Quantity_____

Customer/Wholesaler_____

Contractor_____

Architect/Engineer_____






Product Specifications:
Single Hole Deck Mount Mixing Faucet, Quarter-Turn Eterna Cartridges w/ Spring Checks, 24" Double-Joint Nozzle w/ Stream Regulator Outlet, 7 5/8" Extension & 18" Flexible Stainless Steel Supply Hoses w/ 1/2" NPSM Male Inlets

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

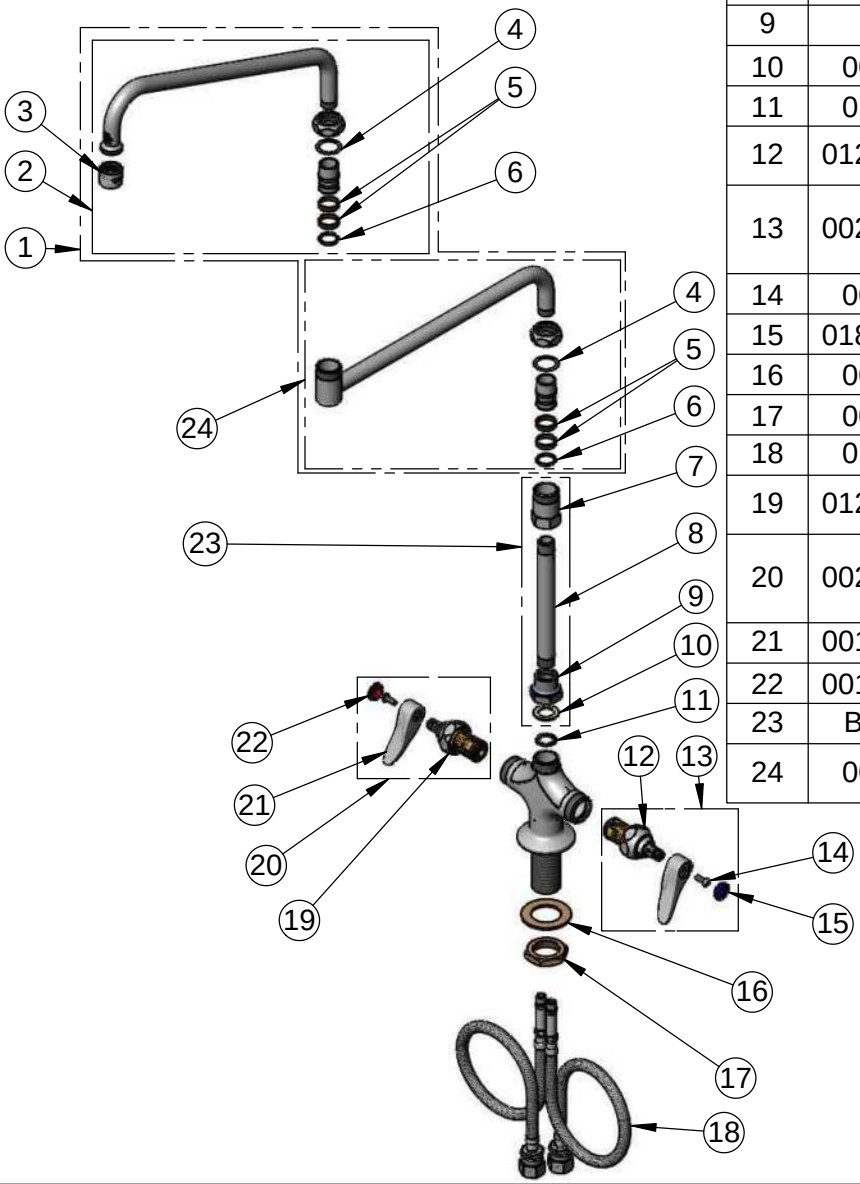
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|---|---|---|---|---|---|

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

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Model No.
**B-0268-04**

Item No.




| ITEM NO. | SALES NO. | DESCRIPTION |
|---|---|---|
| 1 | 017919-40 | 24" Double Joint Swing Nozzle w/ 12" Front Section & 12" Back Section |
| 2 | 062X | 12" Swing Nozzle |
| 3 | B-PT | Stream Regulator Outlet |
| 4 | 009538-45 | Swivel Washer |
| 5 | 011429-45 | Swivel Sleeves (2) |
| 6 | 001074-45 | O-Ring |
| 7 | 054X | Swivel Body |
| 8 | 000358-40 | Nipple, 3/8" x 6" |
| 9 | B-0413 | Adapter, Swivel to Rigid |
| 10 | 001049-45 | Washer |
| 11 | 014200-45 | Star Washer, Anti-Rotation |
| 12 | 012442-40NS | Quarter-Turn Eterna Cartridge w/ Spring Check, LTC |
| 13 | 002711-40NS | Quarter-Turn Eterna Cartridge w/ Spring Check, Handle, Blue Index & Screw, LTC |
| 14 | 000925-45 | Lab Handle Screw |
| 15 | 018506-19NS | Blue Button Index, Press-in |
| 16 | 002290-45 | Lock Washer |
| 17 | 000965-45 | Lock Nut |
| 18 | 012534-45 | 18" Flexible Supply Hose (2) |
| 19 | 012443-40NS | Quarter-Turn Eterna Cartridge w/ Spring Check, RTC |
| 20 | 002712-40NS | Quarter-Turn Eterna Cartridge w/ Spring Check, Handle, Red Index & Screw, RTC |
| 21 | 001638-45NS | Lever Handle (New Style) |
| 22 | 001193-19NS | Red Button Index, Press-in |
| 23 | B-1912-10 | 7 5/8" Straight Swivel Extension |
| 24 | 002871-40 | Double Joint Swing Nozzle 12" Back Section |

Product Specifications:
Single Hole Deck Mount Mixing Faucet, Quarter-Turn Eterna Cartridges w/ Spring Checks, 24" Double-Joint Nozzle w/ Stream Regulator Outlet, 7 5/8" Extension & 18" Flexible Stainless Steel Supply Hoses w/ 1/2" NPSM 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: | MRC | Checked: | JRM | Approved: | JHB | Date: | 05/05/17 | Scale: | NTS | Sheet: | 2 of 2 |
|---|---|---|---|---|---|---|---|---|---|---|---|

Kamran and Company, LLC
Food Service Equipment | Sales, Design and Construction
415 North Salsipuedes Street
Santa Barbara, CA 93103
P: (800) 480-9418
F: (805) 962-5915
www.kamranco.com

## *Submittal Sheet*

6/27/2023

**ITEM# 86 - (1 REQ'D)**

Fabricator CUSTOM

Floor Trough

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| | | | **See Drawings and Elevations for details** |

Description:

Notes: Floor Trough

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# *Submittal Sheet*

6/27/2023

**ITEM# 87 - KETTLE, GAS, TILTING (1 EA REQ'D)**

Groen DH-40C

Tilting Kettle, gas, 40-gallon capacity, crank tilt, 2/3 jacket, IPX6 water rated electronic Classic controls, 316 stainless steel liner, floor mounted control console supports, stainless steel construction, bullet feet, electronic ignition, 50 PSI, 0 - 2000' elevation, 100,000 BTU, cCSAus, NSF, Made in USA

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| Groen | 1 | | (1) year parts & labor, (10) year hemisphere warranty, standard |
| Groen | 1 | | Gas type to be specified |
| Groen | 1 | ELEV0-2000 | For elevation between 0 and 2000 (When order is placed, all equipment with elevation specified will be assigned a different Part# by the factory) |
| Groen | 1 | | 115v/60/1-ph, 5.0 amps, std. |

## ELECTRICAL

| | VOLTS | CYCLE | PHASE | CONN | AFF | NEMA | AMPS | KW | HP | MCA | MOCP |
|---|---|---|---|---|---|---|---|---|---|---|---|
| 1 | 115 | 60 | 1 | | | | 5.0 | | | | |

## GAS

| | SIZE | MBTU | KW |
|---|---|---|---|
| 1 | 1/2" | 100.0 | |

## STEAM

| | INLET SIZE | RETURN SIZE | LB/HR | PSIG (min) | PSIG (max) |
|---|---|---|---|---|---|
| 1 | | | | | |

# STEAM JACKETED KETTLES

## GAS TILTING FLOOR KETTLE MODELS DH

Kettle shall be a Groen Model DH (specify gallon capacity and Classic (C), Advanced (A) or Cook2Temp™ (C2T) controls) stainless steel floor kettle model, manual tilting steam jacketed unit, operating with a self-contained gas heated steam source contained within the unit. Cook2Temp models also come with a probe.

Certifications:

| | |
|---|---|
| PROJECT NAME: | |
| LOCATION: | |
| ITEM NO: | |
| QTY: | |
| MODEL NO: | |
| AIA NO: | |
| SIS NO: | |
| CSI SECTION: | 11400 |



*DH-20C Model shown with options*

**AVAILABLE MODELS:**

**CLASSIC** CONTROLS:
- ☐ DH-20C (20 GALLON)
- ☐ DH-40C (40 GALLON)
- ☐ DH-60C (60 GALLON)
- ☐ DH-80C (80 GALLON)

**ADVANCED** CONTROLS:
- ☐ DH-20A (20 GALLON)
- ☐ DH-40A (40 GALLON)
- ☐ DH-60A (60 GALLON)
- ☐ DH-80A (80 GALLON)

**COOK2TEMP** CONTROLS:
- ☐ DH-20C2T (20 GALLON)
- ☐ DH-40C2T (40 GALLON)
- ☐ DH-60C2T (60 GALLON)
- ☐ DH-80C2T (80 GALLON)

**CONSTRUCTION:** Kettle interior shall be of type 316 stainless steel, solid one-piece welded construction. The console and all exposed surfaces shall be stainless steel. All controls shall be mounted in a water resistant IPX6-rated enclosure right of the kettle body. The kettle body shall be mounted in a heavy-duty stainless steel combination kettle support tilt trunnion, supported by the stainless steel enclosed base. The base shall have stainless steel tubular legs with height adjustable bullet feet. The trunnion support base shall contain a smooth operating, self locking manual crank tilt mechanism, accessible for installation or maintenance. Kettle body shall have a heavy reinforced bar rim with a welded in butterfly shaped pouring lip for maximum sanitation and durability. Faucet mounting bracket is standard.

**FINISH:** Kettle interior shall be polished to a 180 emery grit finish. Exterior of kettle shall be finished to a bright high buff finish, ensuring maximum ease in cleaning and maintaining brilliant appearance.

**ASME CODE, CSA DESIGN CERTIFIED:** Unit shall be ASME shop inspected, stamped and registered with the National Board for operation up to a maximum working pressure of 50 PSI. Unit shall be design certified by CSA International. (Natural and Propane only.)

**SANITATION:** Unit shall be designed and constructed to meet NSF and known health department and sanitation codes and be NSF listed.

**SELF-CONTAINED STEAM SOURCE:** Kettle shall have a gas-heated (natural, butane, propane) self-contained steam system to provide kettle temperatures of 100 to approximately 287˚F. Unit shall be factory charged with chemically-pure water and rust inhibitors to ensure long life and minimum maintenance.

**CONTROLS:** Controls to be located in right-side water resistant (IPX6-rated) trunnion enclosure: **Classic -C Models** include: Power ON-OFF switch with indicator light, temperature control knob with 1 to 10 increments, HEAT(ing) indicator light and LOW WATER warning light; **Advanced -A Models** include: Same control features as Classic models with the addition of temperature and time set knob, LED display of set heat level or cook time, buttons for reset of Low Temp and High Temp presets, MANUAL mode button for knob-setting of heat level, TIMER-set button with indicator light; **Cook2Temp -C2T Models** include: Same control features as Classic and Advanced models with the addition of Auto C2T and Manual C2T buttons with core probe connection port, MANUAL mode button for knob-setting of heat level for manual cooking and manual C2T cooking.

**SAFETY SYSTEMS:** Safety systems to include kettle-mounted: pressure-vacuum gauge, pressure relief valve, pressure limit control, water sight glass; plus low-water cutoff, gas regulator valve and kettle tilt automatic gas shutoff.

**PERFORMANCE FEATURES:** Patented fin tube burner assembly delivers 62-65% efficient combustion, depending on size. 20 gallon models have 72,000 BTU/HR firing rate with 44,140 BTU/HR into the product; 40 gallon models have 100,000 BTU/HR firing rate with 65,000 BTU/HR into the product, and 60 & 80 gallon models have 150,000 BTU/HR firing rate with 93,000 BTU/HR into the product. Electronic ignition to standing pilot is standard.

**INSTALLATION:** Specify natural, propane, butane, or specific propane/butane mixture. Unit requires 1/2" IPS gas line connection and 115 volt electrical connection. No remote steam source required.

**ORIGIN OF MANUFACTURE:** Designed and manufactured in the United States.

**OPTIONS/ACCESSORIES:**
- ☐ 2" tangent draw-off valve with removable 1/4" perforated disk strainer
- ☐ 1/8" perforated disk strainer
- ☐ 1/4" perforated disk strainer
- ☐ Basket inserts (TRI-BC)
- ☐ Lift-off covers
- ☐ Hinged covers
- ☐ Power Aid covers
- ☐ Pan carrier (40, 60, 80-gallon)
- ☐ Kettle brush kit
- ☐ Single or double pantry faucets
- ☐ Contour measuring strip
- ☐ Gallon etch marks
- ☐ Replacement core probe (on C2T models only)

**ADDITIONAL RESOURCES:**

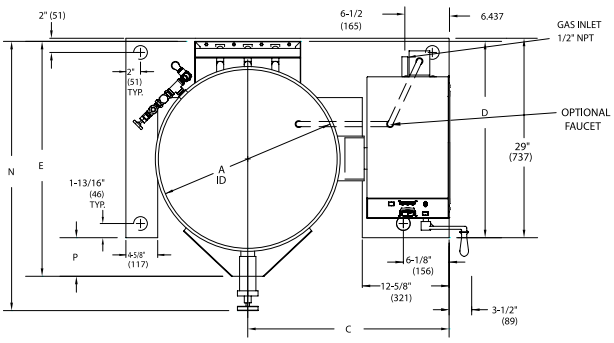
Request A Quote

Sales Tools

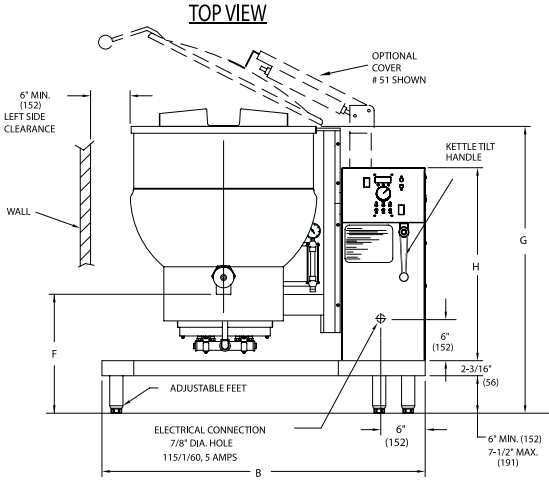
Find A Rep

**Steam Jacketed Kettles**
**175745 RevH**
08/22

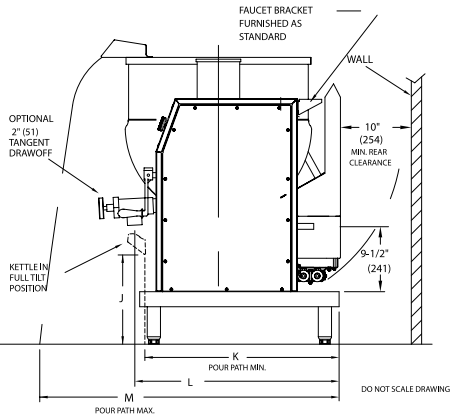
# DH-20/40/60




TOP VIEW




FRONT VIEW




RIGHT SIDE VIEW

**DIMENSIONS**

| CAPACITY | 20 Gal. | | 25 Gal. | | 30 Gal. | | 40 Gal. | | 60 Gal. | |
|---|---|---|---|---|---|---|---|---|---|---|
| DIMS | INCH | MM | INCH | MM | INCH | MM | INCH | MM | INCH | MM |
| A | 20 | 508 | 20 | 508 | 26 | 660 | 26 | 660 | 30 | 762 |
| B | 35 | 889 | 35 | 889 | 47 | 1194 | 47 | 1194 | 47 | 1194 |
| C | 26 | 660 | 26 | 660 | 29 | 737 | 29 1/2 | 749 | 29 1/2 | 784 |
| D | 31 | 787 | 31 | 787 | 26 1/2 | 673 | 26 1/2 | 673 | 35 1/2 | 902 |
| E | 32 3/4 | 832 | 32 3/4 | 832 | 34 5/8 | 879 | 34 5/8 | 879 | 42 7/8 | 1089 |
| F | 18 | 457 | 15 | 381 | 19 1/2 | 495 | 18 1/4 | 463 | 19 | 483 |
| G | 39 3/8 | 1000 | 40 5/8 | 1032 | 40 1/8 | 1019 | 43 1/8 | 1095 | 46 1/4 | 1175 |
| H | 26 | 660 | 28 | 711 | 26 | 660 | 28 | 711 | 28 | 711 |
| J | 15 5/8 | 397 | 17 | 432 | 11 | 279 | 13 3/4 | 349 | 12 3/8 | 314 |
| K | 27 | 686 | 28 | 711 | 29 1/2 | 749 | 29 1/4 | 743 | 35 | 889 |
| L | 30 1/4 | 768 | 30 1/4 | 768 | 31 | 787 | 31 | 787 | 31 3/4 | 806 |
| M | 51 | 1295 | 53 | 1346 | 59 1/2 | 1511 | 60 1/2 | 1537 | 61 1/2 | 1562 |
| N | 37 1/4 | 946 | 37 1/4 | 946 | 36 1/8 | 918 | 36 1/8 | 918 | 43 1/8 | 1095 |
| P | 2 | 51 | 2 | 51 | 5 7/16 | 138 | 5 7/16 | 138 | 7 1/2 | 191 |



CLASSIC CONTROL



ADVANCED CONTROL



COOK2TEMP CONTROL

| INCOMING GAS PRESSURE TABLE | | |
|---|---|---|
| TYPE OF GAS | MIN. SUPPLY GAS PRESSURE | MAX. SUPPLY GAS PRESSURE |
| NATURAL | 4.5 W.C. | 14.0 W.C. |
| PROPANE | 11.0 W.C. | 14 W.C. |

| OPERATING GAS PRESSURE | |
|---|---|
| NATURAL | PROPANE |
| 3.5 W.C. | 10.0 W.C. |

NOTES :

OPTIONAL EXTRA COST FEATURES :

1. 2" TANGENT SANITARY DRAW-OFF
2. LIFT OFF COVER MODEL # 31 FOR DH-20, DH-25 & DH-30 KETTLES
3. HINGED COVER MODEL # 51 FOR DH-40 & DH-60 KETTLES
4. FAUCET WITH SWING SPOUT
5. DIMENSIONS IN BRACKETS ( ) ARE MM

## PERFORMANCE DATA

| Model | Kettle Capacity | Kettle Body Diameter | Base Width | Base Depth | Firing Rate Per Hour | Energy into Product Per Hour |
|---|---|---|---|---|---|---|
| DH-20 (C,A,C2T) | 20 Gal. | 20 inches | 35 inches | 29 inches | 72,000 BTU | 44,140 BTU |
| | 75 Liter | 508 mm | 889 mm | 736 mm | | |
| DH-40 (C,A,C2T) | 40 Gal. | 26 inches | 47 inches | 29 inches | 100,000 BTU | 65,000 BTU |
| | 150 Liter | 660 mm | 1194 mm | 736 mm | | |
| DH-60 (C,A,C2T) | 60 Gal. | 30 inches | 47 inches | 29 inches | 150,000 BTU | 93,000 BTU |
| | 225 Liter | 762 mm | 1194 mm | 736 mm | | |

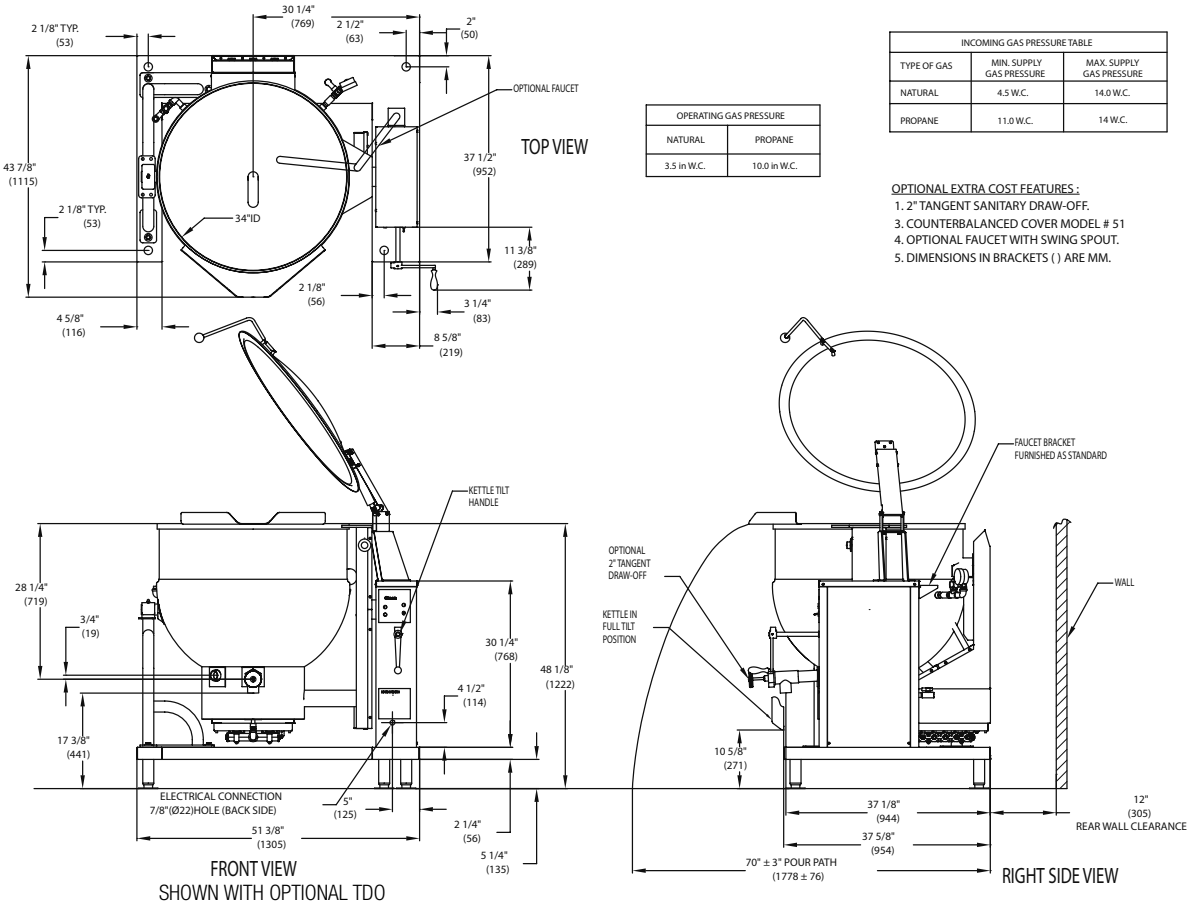
MADE IN USA

888-994-7636, unifiedbrands.net

unified brands

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Information known to be correct at time of creation. Please reference our website for the most updated product information and specifications.

# groen DH-80




| OPERATING GAS PRESSURE | |
|---|---|
| NATURAL | PROPANE |
| 3.5 in W.C. | 10.0 in W.C. |

| INCOMING GAS PRESSURE TABLE | | |
|---|---|---|
| TYPE OF GAS | MIN. SUPPLY GAS PRESSURE | MAX. SUPPLY GAS PRESSURE |
| NATURAL | 4.5 W.C. | 14.0 W.C. |
| PROPANE | 11.0 W.C. | 14 W.C. |

OPTIONAL EXTRA COST FEATURES :
1. 2" TANGENT SANITARY DRAW-OFF.
3. COUNTERBALANCED COVER MODEL # 51
4. OPTIONAL FAUCET WITH SWING SPOUT.
5. DIMENSIONS IN BRACKETS ( ) ARE MM.


CLASSIC CONTROL


ADVANCED CONTROL


COOK2TEMP CONTROL

## PERFORMANCE DATA

| Model | Kettle Capacity | Kettle Body Diameter | Base Width | Base Depth | Firing Rate Per Hour | Energy into Product Per Hour |
|---|---|---|---|---|---|---|
| DH-80 (C,A,C2T) | 80 Gal. | 34 inches | 52 inches | 37-1/2 inches | 150,000 BTU | 93,000 BTU |
| | 302 Liter | 863 mm | 1320 mm | 952 mm | | |

MADE IN USA

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Information known to be correct at time of creation. Please reference our website for the most updated product information and specifications.

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www.kamranco.com

# *Submittal Sheet*

6/27/2023

**ITEM# 87.1 - PANTRY FAUCET (1 EA REQ'D)**

T&S Brass B-0268-04

Mixing Faucet, single hole base, 24" double joint swing nozzle, extension, quarter-turn Eterna cartridges, low lead, ADA Compliant

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.**
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Model No.
**B-0268-04**

Item No.

ADA Compliant

This Space for Architect/Engineer Approval

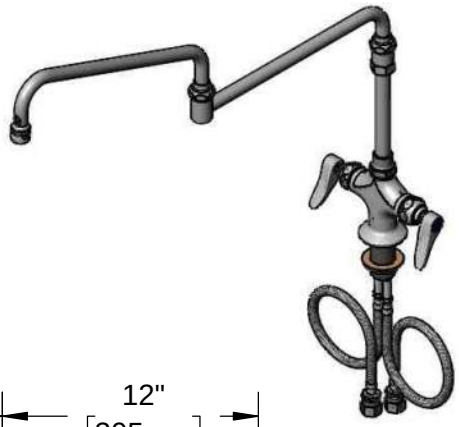
Job Name_____Date_____

Model Specified_____ Quantity_____

Customer/Wholesaler_____

Contractor_____

Architect/Engineer_____






Product Specifications:
Single Hole Deck Mount Mixing Faucet, Quarter-Turn Eterna Cartridges w/ Spring Checks, 24" Double-Joint Nozzle w/ Stream Regulator Outlet, 7 5/8" Extension & 18" Flexible Stainless Steel Supply Hoses w/ 1/2" NPSM Male Inlets

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

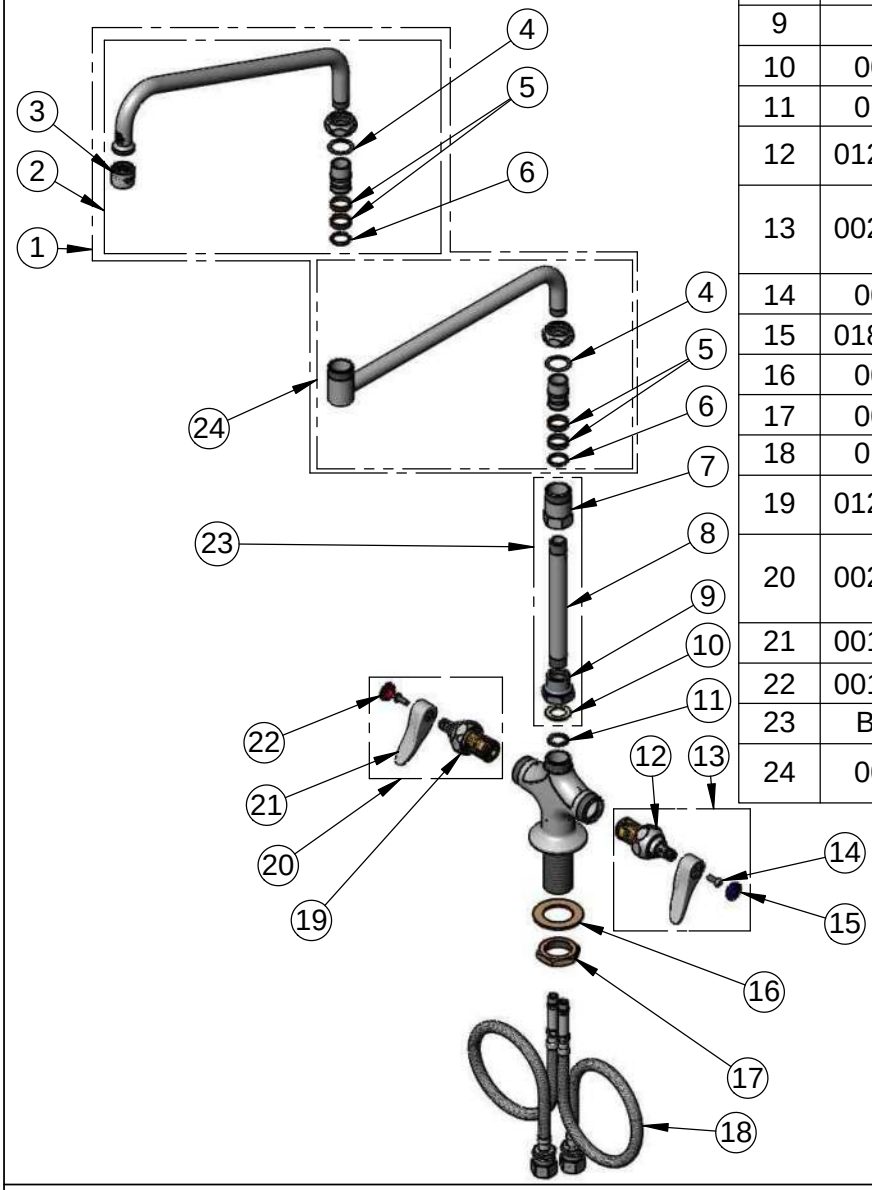
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| MRC | JRM | JHB | 05/05/17 | 1:9 | 1 of 2 |

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

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Model No.
**B-0268-04**

Item No.




| ITEM NO. | SALES NO. | DESCRIPTION |
|---|---|---|
| 1 | 017919-40 | 24" Double Joint Swing Nozzle w/ 12" Front Section & 12" Back Section |
| 2 | 062X | 12" Swing Nozzle |
| 3 | B-PT | Stream Regulator Outlet |
| 4 | 009538-45 | Swivel Washer |
| 5 | 011429-45 | Swivel Sleeves (2) |
| 6 | 001074-45 | O-Ring |
| 7 | 054X | Swivel Body |
| 8 | 000358-40 | Nipple, 3/8" x 6" |
| 9 | B-0413 | Adapter, Swivel to Rigid |
| 10 | 001049-45 | Washer |
| 11 | 014200-45 | Star Washer, Anti-Rotation |
| 12 | 012442-40NS | Quarter-Turn Eterna Cartridge w/ Spring Check, LTC |
| 13 | 002711-40NS | Quarter-Turn Eterna Cartridge w/ Spring Check, Handle, Blue Index & Screw, LTC |
| 14 | 000925-45 | Lab Handle Screw |
| 15 | 018506-19NS | Blue Button Index, Press-in |
| 16 | 002290-45 | Lock Washer |
| 17 | 000965-45 | Lock Nut |
| 18 | 012534-45 | 18" Flexible Supply Hose (2) |
| 19 | 012443-40NS | Quarter-Turn Eterna Cartridge w/ Spring Check, RTC |
| 20 | 002712-40NS | Quarter-Turn Eterna Cartridge w/ Spring Check, Handle, Red Index & Screw, RTC |
| 21 | 001638-45NS | Lever Handle (New Style) |
| 22 | 001193-19NS | Red Button Index, Press-in |
| 23 | B-1912-10 | 7 5/8" Straight Swivel Extension |
| 24 | 002871-40 | Double Joint Swing Nozzle 12" Back Section |

Product Specifications:
Single Hole Deck Mount Mixing Faucet, Quarter-Turn Eterna Cartridges w/ Spring Checks, 24" Double-Joint Nozzle w/ Stream Regulator Outlet, 7 5/8" Extension & 18" Flexible Stainless Steel Supply Hoses w/ 1/2" NPSM 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: | Checked: | Approved: | Date: | Scale: | Sheet: |
|---|---|---|---|---|---|
| MRC | JRM | JHB | 05/05/17 | NTS | 2 of 2 |

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## *Submittal Sheet*

6/27/2023

**ITEM# 88 - (1 REQ'D)**

Fabricator CUSTOM

Floor Trough

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| | | | **See Drawings and Elevations for details** |

Description:

Notes: Floor Trough

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# *Submittal Sheet*

6/27/2023

**ITEM# 89 - GRIDDLE, GAS, COUNTERTOP (1 EA REQ'D)**

Imperial ITG-48

Griddle, countertop, gas, 48"W x 24"D cooking surface, 1" thick polished steel plate, (4) griddle burners, continuous pilot, aeration baffles, thermostatic controls, 4"W grease gutter, removable 1 gallon grease can with weep hole, full width rear flue, stainless steel front, sides, splash guard & ledge, 4" stainless steel legs, 120,000 BTU, 35W, cETLus, NSF, CE

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| Imperial | 1 | | Limited one year parts and labor warranty, standard |
| Imperial | 1 | | Natural gas (must specify elevation if over 2000 ft) |
| Imperial | 1 | STAND-48 | Equipment Stand, 48", undershelf, stainless steel construction |
| Imperial | 1 | | Swivel casters (set of 4) two with brakes, per set |
| Imperial | 1 | | Quick disconnect & flex hose with restraining device, 3/4" N.P.T. x 48" |

## ELECTRICAL

| | VOLTS | CYCLE | PHASE | CONN | AFF | NEMA | AMPS | KW | HP | MCA | MOCP |
|---|---|---|---|---|---|---|---|---|---|---|---|
| 1 | | | | | | | | .035 | | | |

## GAS

| | SIZE | MBTU | KW |
|---|---|---|---|
| 1 | 3/4" | 120.0 | |

## STEAM

| | INLET SIZE | RETURN SIZE | LB/HR | PSIG (min) | PSIG (max) |
|---|---|---|---|---|---|
| 1 | | | | | |






## ITG-36

Model Numbers
ITG-24
ITG-36
ITG-48
ITG-60
ITG-72



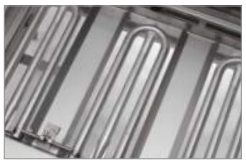
4" (102) WIDE GREASE GUTTER AND 1 GAL. (3.8 L) GREASE CAN



THICK HIGHLY POLISHED STEEL GRIDDLE PLATE MAINTAINS SELECTED TEMPERATURE.



FULL WIDTH REAR FLUE DISTRIBUTES HEAT UNIFORMLY ACROSS TH GRIDDLE SURFACE.



AERATION BAFFLES BETWEEN BURNERS SPREAD HEAT ACROSS GRIDDLE FOR MORE EVEN HEATING.

## BURNERS

- Thermostat maintains selected temperature during peak hours.
- Each griddle burner is rated at 30,000 BTU (9KW).
- Aeration baffles between burners spread the heat evenly across the entire griddle surface.
- Burners are located every 12" (305 mm).
- Each burner has an adjustable gas valve and continuous pilot for instant ignition.

## GRIDDLE PLATE

- Highly polished 1" (25 mm) thick steel plate holds temperature and has a quick recovery.
- Full 24" (610 mm) plate depth for more cooking surface.
- Surface is ideal for a large range of menu items.
- Optional chrome and grooved griddle top are available as an option.

## GREASE MAINTENANCE

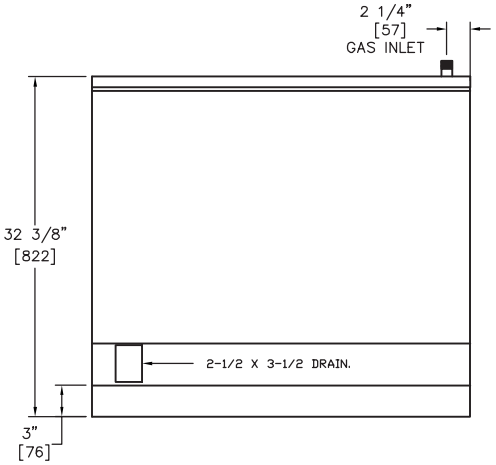
- Stainless steel grease gutter is 4" (102 mm) wide.
- Large 1 gal (3.8 L) capacity grease can has a weep hole to indicate when full.
- Grease can removes easily.

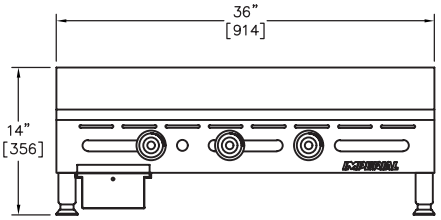
## EXTERIOR

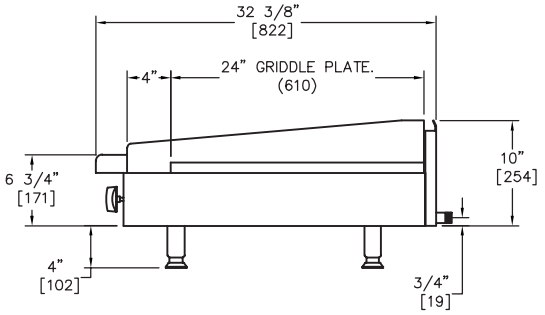
- Stainless steel front, sides, splash guard, and ledge.
- Stainless steel ledge is one piece rolled for cleaning convenience.
- Range match profile when placed on a refrigerated base or equipment stand.
- Control knobs are cast aluminum with a Valox™ heat protection grip.
- 4" (102 mm) stainless steel legs are included.
- One year parts and labor warranty.

# GAS

## GRIDDLES | THERMOSTATIC CONTROLS




## THERMOSTATICALLY CONTROLLED GRIDDLES

| MODEL | WIDTH IN (MM) | BURNERS | GAS OUTPUT BTU (KW) | SHIP WEIGHT (KG) LBS |
|---|---|---|---|---|
| ITG-24 | 24" (610) | 2 | 60,000 (18) | (136) 300 |
| ITG-36 | 36" (914) | 3 | 90,000 (26) | (195) 430 |
| ITG-48 | 48" (1219) | 4 | 120,000 (35) | (261) 575 |
| ITG-60 | 60" (1524) | 5 | 150,000 (44) | (328) 725 |
| ITG-72 | 72" (1829) | 6 | 180,000 (53) | (396) 875 |

| MODEL | GRIDDLE PLATE DIMENSIONS | DIMENSIONS | CRATED DIMENSIONS |
|---|---|---|---|
| ITG-24 | 24" W X 24" D (610 X 610 MM) | 24" W X 32-3/8" D X 14" H (610 X 822 X 356 MM) | 26-1/2" W X 36" D X 16-1/2" H (673 X 914 X 419 MM) |
| ITG-36 | 36" W X 24" D (914 X 610 MM) | 36" W X 32-3/8" D X 14" H (914 X 822 X 356 MM) | 38-1/2" W X 36" D X 16-1/2" H (978 X 914 X 419 MM) |
| ITG-48 | 48" W X 24" D (1219 X 610 MM) | 48" W X 32-3/8" D X 14" H (1219 X 822 X 356 MM) | 50-1/2" W X 36" D X 16-1/2" H (1283 X 914 X 419 MM) |
| ITG-60 | 60" W X 24" D (1524 X 610 MM) | 60" W X 32-3/8" D X 14" H (1524 X 822 X 356 MM) | 62-1/2" W X 36" D X 16-1/2" H (1588 X 914 X 419 MM) |
| ITG-72 | 72" W X 24" D (1829 X 610 MM) | 72" W X 32-3/8" D X 14" H (1829 X 822 X 356 MM) | 74-1/2" W X 36" D X16-1/2" H (1892 X 914 X 419 MM) |

### OPTIONS AND ACCESSORIES

- Stainless steel equipment stands
- 6" (152 mm) casters for equipment stands
- Open burners available, set of 4 burners, add 24" (610 mm) to width and "OB-4" to model number)
- Open burners available, set of 2 burners, add 12" (305 mm) to width and "OB-2" to model number)
- 7" (178 mm) deep, stainless steel front landing ledge
- 9" (229 mm) deep, stainless steel front landing ledge
- Chrome griddle top, (add "-CG" to model number)
- Extra grease can

### CLEARANCE REQUIREMENTS

For use only on non-combustible surfaces. Provide 0" clearance from non-combustible surfaces and 6" (152 mm) from combustible surfaces.

| MANIFOLD PRESSURE | | |
|---|---|---|
| NATURAL GAS | PROPANE GAS | MANIFOLD SIZE |
| 5.0" W.C. | 10.0" W.C. | 3/4" (19 MM) |

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# *Submittal Sheet*

6/27/2023

**ITEM# 90 - RANGE, 48", 8 OPEN BURNERS (1 EA REQ'D)**

Imperial IR-8-C-XB

Pro Series Restaurant Range, gas, 48"W, (8) open burners & pilot lights, low simmer feature, cast iron grates, removable crumb tray, (1) convection oven, 1/2 HP blower motor, porcelain interior, (3) chrome racks, (1) open cabinet, bottom shelf, stainless steel front, sides, backguard, shelf, 3-1/2"D landing ledge & kick plate, 6" legs with adjustable feet, 286,000 BTU, 84kW, NSF, CE, CSA Flame, CSA Star

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| Imperial | 1 | | Limited one year parts and labor warranty, standard |
| Imperial | 1 | | Natural gas (must specify elevation if over 2000 ft) |
| Imperial | 1 | | 120v/1-ph, 6.0 amps, standard |
| Imperial | 1 | | 6" Stainless steel stub back in lieu of standard backguard |
| Imperial | 1 | | Swivel casters (set of 4) two with brakes, per set |
| Imperial | 1 | | Quick disconnect & flex hose with restraining device, 3/4" N.P.T. x 48" |

## ELECTRICAL

| | VOLTS | CYCLE | PHASE | CONN | AFF | NEMA | AMPS | KW | HP | MCA | MOCP |
|---|---|---|---|---|---|---|---|---|---|---|---|
| 1 | | | | | | | | 84 | 1/2 | | |
| 2 | 120 | | 1 | | | | 6 | | | | |

## GAS

| | SIZE | MBTU | KW |
|---|---|---|---|
| 1 | 3/4" | 286.0 | |

## STEAM

| | INLET SIZE | RETURN SIZE | LB/HR | PSIG (min) | PSIG (max) |
|---|---|---|---|---|---|
| 1 | | | | | |

# GAS
PRO SERIES | 48'' RANGES

IMPERIAL





## IR-8
Shown with optional casters

Model Numbers

| | | |
|---|---|---|
| IR-2-G36 | IR-4-G24 | IR-4-RG24 |
| IR-2-G36-XB | IR-4-G24-XB | IR-4-RG24-XB |
| IR-2-G36-C-XB | IR-4-G24-C-XB | IR-4-RG24-C-XB |
| IR-6-G12 | IR-8 | IR-G48 |
| IR-6-G12-XB | IR-8-XB | IR-G48-XB |
| IR-6-G12-C-XB | IR-8-C-XB | IR-G48-C-XB |

## STANDARD OVENS

- Both Space Saver and Chef Depth (XB) ovens are available.
- Linear burner provides even heating throughout the oven.
- Space Saver output is 27,000 BTU (8KW), Chef Depth is 35,000 BTU (10 KW).
- Unique burner baffle distributes heat flow to provide even temperatures throughout the oven cavity.
- Exclusive heat deflector reflects heat into the oven, not the floor.100% safety pilot.
- Space Saver interior is 20” w x 26” d x 14” h (508 w x 660 d x 356 h mm). Chef Depth interior is 26-1/2” w x 26” d x 14” h (673 w x 660 d x 356 h mm) and accommodates 18” x 26” (457 x 660 mm) sheet pans left-to-right and front-to-back.
- Porcelainized sides, rear, deck and door lining for easy cleaning. Heavy duty door hinge.
- Stamped inner door liner provides extra strength while optimizing heat retention.
- One chrome oven rack is included.

## CONVECTION OVENS

- 30,000 BTU/hr. (9 KW) convection oven with 1/2 hp blower motor cooks products quickly and evenly with less shrinkage.
- Convection oven interior dimensions 26-1/2” w x 22-1/2” d x 14” h (673 x 572 x 356 mm).
- Three position switch for cooking or cool down. Fan shuts off automatically when door is open.
- Porcelainized sides, rear, deck and door lining for easy cleaning. Heavy duty door hinge.
- Three chrome oven racks are included.
- Electronic ignition system with electronic timer countdown.

**Crated Dimensions:**
50-1/2” w x 39” d x 35” h (1283 x 991 x 889 mm)

**Dimensions:**
48” w x 31-1/2” d x 56-1/2” h (1219 x 800 x 1435 mm)



ROUND STAINLESS STEEL “CHEFS” HANDLE

## OPEN BURNERS

- PyroCentric™ 32,000 BTU (9 KW) anti-clogging burner with a 7,000 BTU/hr. (2 KW) low simmer feature. Two rings of flame for even heating.
- Cast iron PyroCentric burners are standard on all IR Series Ranges.
- Burners are anti-clogging and lift-off and separate for easy cleaning. No gaskets or screws.
- One standing pilot per burner for instant ignition.



NEW TWO PIECE TOP GRATE DESIGN

## GRATES

- Front grates measure 12” x 12” (305 x 279 mm). Back grates are 12” x 13” (305 x 330 mm).
- Back grates are sized for positioning large stock pots directly over burner and feature a hot air dam.
- Pots slide easily from section to section and onto landing ledge.
- Grates are cast iron for a long service life.
- All stainless steel upper burner box, top grate supports front and rear.

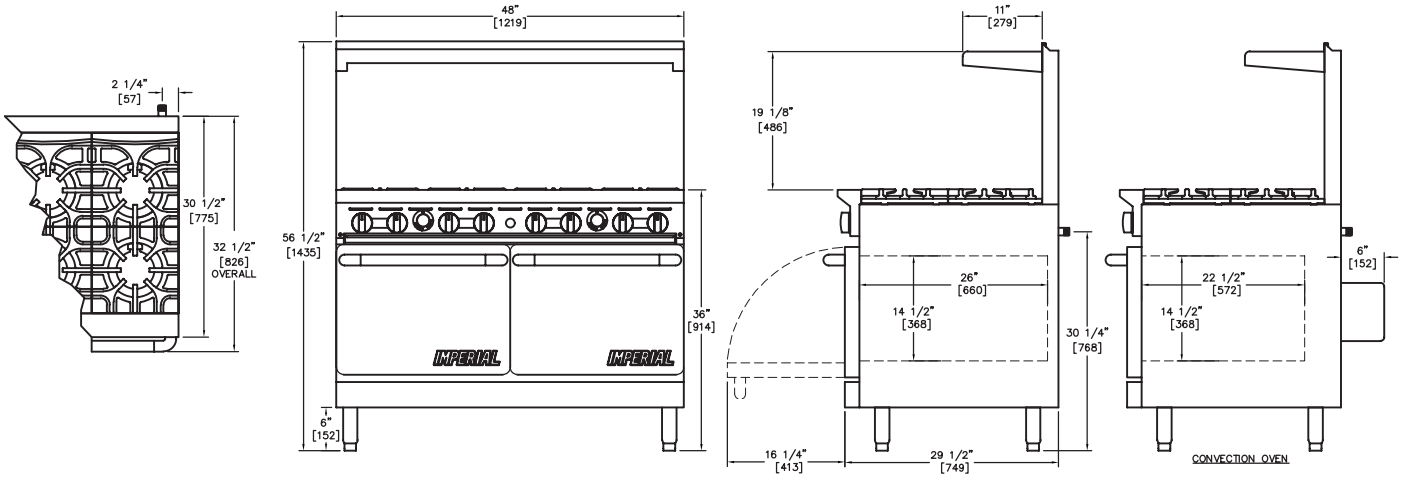
## GRIDDLE/RAISED GRIDDLE OPTIONS

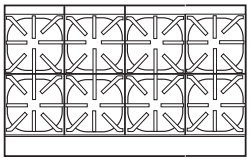
- Highly polished 3/4” (19 mm) steel plate. 21” (533 mm) plate depth.
- Burners have 20,000 (6 KW) BTU/hr. output with a heat deflector every 12” (305) for even heating.
- 3” (76 mm) wide grease trough and removable grease can for easy cleaning.
- Large griddle grease can and full width broiler drip tray are removable for easy cleaning.

**Notes:**
“C-XB” specifies (1) 26-1/2” (673 mm) Convection Oven and (1) Cabinet Base
“XB” specifies Cabinet Base model
“G” specifies Griddle Top
“RG” specifies Raised Griddle/Broiler Top
Measurements in ( ) are metric equivalents.

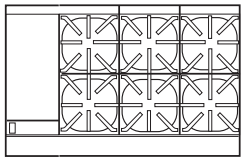
# GAS

## PRO SERIES | 48'' RANGES

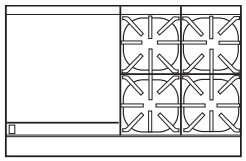


| MODEL | GAS OUTPUT | | OPEN BURNERS | GRIDDLE WIDTH | SHIP WEIGHT | |
|---|---|---|---|---|---|---|
| | BTU | KW | | | KG | LBS |
| IR-8 | 310,000 | 91 | 8 | N/A | 322 | 715 |
| IR-8-C-XB | 286,000 | 84 | 8 | N/A | 303 | 670 |
| IR-8-XB | 291,000 | 85 | 8 | N/A | 290 | 640 |



| MODEL | GAS OUTPUT | | OPEN BURNERS | GRIDDLE WIDTH | SHIP WEIGHT | |
|---|---|---|---|---|---|---|
| | BTU | KW | | | KG | LBS |
| IR-6-G12 | 266,000 | 78 | 6 | 12” (305 MM) | 344 | 760 |
| IR-6-G12-C-XB | 242,000 | 71 | 6 | 12” (305 MM) | 326 | 720 |
| IR-6-G12-XB | 247,000 | 72 | 6 | 12” (305 MM) | 312 | 690 |

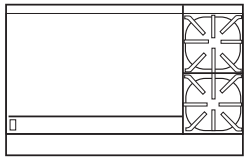


| MODEL | GAS OUTPUT | | OPEN BURNERS | GRIDDLE WIDTH | SHIP WEIGHT | |
|---|---|---|---|---|---|---|
| | BTU | KW | | | KG | LBS |
| IR-4-G24 | 222,000 | 65 | 4 | 24” (610 MM) | 367 | 810 |
| IR-4-G24-C-XB | 198,000 | 58 | 4 | 24” (610 MM) | 348 | 770 |
| IR-4-G24-XB | 203,000 | 59 | 4 | 24” (610 MM) | 335 | 740 |

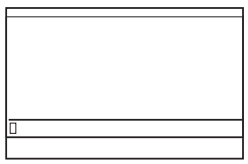
**RAISED GRIDDLE**




| MODEL | GAS OUTPUT | | OPEN BURNERS | GRIDDLE WIDTH | SHIP WEIGHT | |
|---|---|---|---|---|---|---|
| | BTU | KW | | | KG | LBS |
| IR-4-RG24 | 222,000 | 65 | 4 | 24” (610 MM) | 385 | 850 |
| IR-4-RG24-XB | 203,000 | 59 | 4 | 24” (610 MM) | 353 | 780 |
| IR-4-RG24-C-XB | 198,000 | 58 | 4 | 24” (610 MM) | 367 | 810 |



| MODEL | GAS OUTPUT | | OPEN BURNERS | GRIDDLE WIDTH | SHIP WEIGHT | |
|---|---|---|---|---|---|---|
| | BTU | KW | | | KG | LBS |
| IR-2-G36 | 178,000 | 52 | 2 | 36” (914 MM) | 385 | 850 |
| IR-2-G36-C-XB | 154,000 | 45 | 2 | 36” (914 MM) | 367 | 810 |
| IR-2-G36-XB | 159,000 | 47 | 2 | 36” (914 MM) | 353 | 780 |



| MODEL | GAS OUTPUT | | OPEN BURNERS | GRIDDLE WIDTH | SHIP WEIGHT | |
|---|---|---|---|---|---|---|
| | BTU | KW | | | KG | LBS |
| IR-G48 | 134,000 | 39 | N/A | 48" (1219 MM) | 394 | 870 |
| IR-G48-C-XB | 110,000 | 32 | N/A | 48” (1219 MM) | 376 | 830 |
| IR-G48-XB | 115,000 | 34 | N/A | 48” (1219 MM) | 361 | 800 |

## EXTERIOR

- Stainless steel front, sides, backguard, shelf, landing ledge and kick plate
- Welded and polished stainless steel seams
- Large 3.5” (127 mm) stainless steel landing ledge
- Control knobs are durable cast aluminum.
- Full width, removable crumb tray under open burners for easy cleaning
- 6” (152 mm) heavy duty legs with adjustable feet
- One year parts and labor warranty

## OPTIONS AND ACCESSORIES

- Reinforcement channels for mounting cheese melter and salamander
- 6” and 11” (152 and 279 mm) stainless steel backguards. Stubback available
- 10” (254 mm) stainless steel wok ring
- Saute burner head, interchangeable
- Wok burner head, interchangeable
- 220V motor and transformer for convection oven
- Extra oven racks
- Thermostatic griddle control
- Grooved griddle plate
- Chrome griddle plate
- Griddle safety valve
- Gas shut off valve 3/4” (19 mm)
- Quick disconnect and flexible gas hose
- 6” (152 mm) casters

## CLEARANCE REQUIREMENTS

For use only on non-combustible floors. Legs or casters are required for non-combustible floors; or 2” (51 mm) overhang is required when curb mounted. Provide 0” clearance from non-combustible surfaces and 8” (203 mm) from combustible surfaces.

| MANIFOLD PRESSURE | | |
|---|---|---|
| NATURAL GAS | PROPANE GAS | MANIFOLD SIZE |
| 5.0” W.C. | 10.0” W.C. | 3/4” (19 MM) |

| CONVECTION OVEN ELECTRICAL REQUIREMENT | | |
|---|---|---|
| VOLTAGE | PHASE | AMPS |
| 120 | 1 | 6 |

Kamran and Company, LLC
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# *Submittal Sheet*

6/27/2023

**ITEM# 91 - CONVECTION OVEN, GAS (1 EA REQ'D)**

Imperial PCVG-2

Convection Oven, gas, (2) deck, digital electronic controls, (2) speed fan motor, dual open 60/40 doors, window, (5) racks per deck, interior lights, porcelain interior, stainless steel front, sides, doors, top & legs, 120v/50/60/1-ph, 9.0 amps (per oven), (2) 1/2 HP, 140,000 BTU, cETLus, NSF, CE, CSA Flame, CSA Star

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| Imperial | 1 | | Limited one year parts and labor warranty, standard |
| Imperial | 1 | | Natural gas (must specify elevation if over 2000 ft) |
| Imperial | 1 | | Swivel casters (set of 4) two with brakes, per set |
| Imperial | 1 | | Quick disconnect & flex hose with restraining device, 3/4" N.P.T. x 48" |

## ELECTRICAL

| | VOLTS | CYCLE | PHASE | CONN | AFF | NEMA | AMPS | KW | HP | MCA | MOCP |
|---|---|---|---|---|---|---|---|---|---|---|---|
| 1 | 120 | 50/60 | 1 | Cord & Plug | | | 9.0 | | 1/2 | | |
| 2 | 120 | 50/60 | 1 | Cord & Plug | | | 9.0 | | 1/2 | | |

ELECTRICAL 1 REMARKS

Top oven

ELECTRICAL 2 REMARKS

Bottom oven

## GAS

| | SIZE | MBTU | KW |
|---|---|---|---|
| 1 | 3/4" | 140.0 | |

## STEAM

| | INLET SIZE | RETURN SIZE | LB/HR | PSIG (min) | PSIG (max) |
|---|---|---|---|---|---|
| 1 | | | | | |







# PCVG-2

Shown with optional casters.

### MODEL NUMBERS

PCVG-2
PCVDG-2

## CONVECTION OVEN FEATURES

- One hand opens and closes both doors simultaneously
- 60/40 doors swing open to 130°
- Large window
- Two interior lights
- Digital electronic controls
- Stainless steel exterior
- Rugged ½ HP 2 speed motor per oven
- Porcelainized oven interior for easy cleaning and better browning
- Five oven racks with 10 rack positions
- Most spacious oven interior available
- Curved corners for easy cleaning.

### PROGRAMMABLE CONTROLS WITH COOK 'N HOLD FEATURE

- Easy-to-program. Simply select the time, temperature, fan settings and hold mode, then preset buttons.
- Cook 'n Hold feature. Cooks at a higher temperature for browning. Automatically switches to a lower holding temperature.
- 24 hr. digital countdown timer with easy-to-read LED digital display.
- Cooking versatility.
- Fan option lets you choose modes:
  1. Fan on continuously
  2. Fan on when heat is on pulsed fan feature.
- °F or °C readings can be displayed.

### MANUAL CONTROLS

- Independent time and temperature controls give you maximum versatility for general baking and roasting.
- 2-speed fan switch controls bake or roast.

### THERMOSTATIC OVEN CONTROL

- Snap action temperature control 150° F to 500° F. (66° C to 260° C).

### ON - OFF SWITCH

- 60 minute manual timer.
- Audible buzzer lets you know when the cooking cycle is complete.

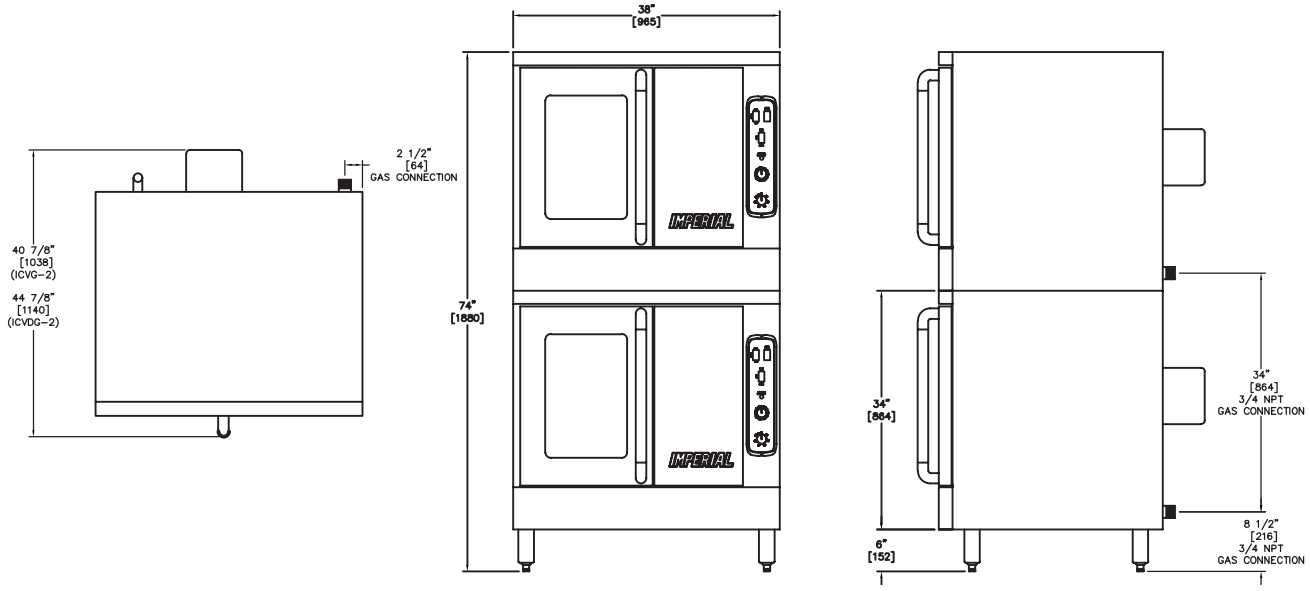




- Updated door handles

**Notes:** Measurements in ( ) are metric equivalents.

# GAS
## CONVECTION OVENS




### GAS CONVECTION OVENS

| MODEL | DESCRIPTION | GAS OUTPUT BTU | GAS OUTPUT KW | SHIP WEIGHT KG | SHIP WEIGHT LBS |
|---|---|---|---|---|---|
| PCVG-2 | DOUBLE DECK, STANDARD DEPTH | 140,000 | 41 | 455 | 1,005 |
| PCVDG-2 | DOUBLE DECK, BAKERY DEPTH | 160,000 | 47 | 536 | 1,185 |

| MODEL | DIMENSIONS | CRATED DIMENSIONS |
|---|---|---|
| PCVG-2 | 38” W X 41-1/2” D X 74” H (965 X 1054 X 1880 MM) | 40” X 47-1/2” X 72” (1016 X 1206 X 1829 MM) |
| PCVDG-2 | 38” W X 45-1/2” D X 74” H (965 X 1156 X 1880 MM) | 40” X 51-1/2” X 72” (1016 X 1308 X 1829 MM) |

| MANIFOLD PRESSURE | | |
|---|---|---|
| NATURAL GAS | PROPANE GAS | MANIFOLD SIZE |
| 5.0” W.C. | 10.0” W.C. | 3/4” (19 MM) |

### UTILITY REQUIREMENTS GAS MODELS

| VOLTAGE | PHASE | HZ | AMPS MAX |
|---|---|---|---|
| 120 | 1 | 60/50 | 9 |

### EXTERIOR

- Stainless steel exterior, except back. Reflects a quality, professional look for exhibition cooking
- Welded and finished seams
- Stainless steel legs
- Easy to clean and maintain
- One year parts and labor warranty

### OPTIONS AND ACCESSORIES

- Cook and Hold computer controls
- Stainless steel back enclosure
- Direct connect vent
- Heavy duty casters, set of 4
- Stack kit with 6” (152) stainless steel legs
- One point gas connection for double stack ovens
- Stainless steel solid doors

### CLEARANCE

For use only on non-combustible floors with legs or casters; or 2¼” (57 mm) overhang is required when curb mounted. 0” clearance from non-combustible side and rear walls. Provide 6” (152 mm) minimum clearance from combustible side walls and 0” from combustible wall at rear.

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# *Submittal Sheet*

6/27/2023

**ITEM# 92 - COMBI OVEN, GAS (1 EA REQ'D)**

RATIONAL ICP 6-FULL ON 6-FULL NG 208/240V 1 PH

Two (2) (CC1GRRA.0000238) iCombi Pro® 6-Full Size Combi Ovens, double stack, natural gas, (12) 18" x 26" sheet pan or (24) 12" x 20" steam pan or (12) 2/1 GN pan capacity, (6) stainless steel grids included, intelligent cooking system with (4) assistants; iDensityControl, iCookingSuite, iProductionManager, & iCareSystem, (6) operating modes, (5) cooking methods, (3) manual operating modes, 85° to 572°F temperature range, quick clean, care control, eco mode, 6-point core temperature probe, retractable hand shower, Ethernet interface, Wi-Fi enabled, 106,500 BTU each, 208/240v/60/1-ph, 6 ft. cord, 0.9 kW each, CE, IPX5, cCSAus, NSF, ENERGY STAR®

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| RATIONAL | 1 | 60.75.752 | Combi-Duo Universal Stacking Kit, for iCombi 6-half size or 6-full size (electric or gas) on iCombi 6-full size (gas only) |
| RATIONAL | 1 | 60.31.204 | Stand I for Combi-Duo, mobile, 7-3/4"H, all sides open, stainless steel construction, height adjustable casters, for iCombi 6-full size on 6-full size |
| RATIONAL | 1 | 87.00.732US | Safety-Set, Equipment placement system for all casters-mounted equipment, allows precise, consistent equipment placement for drain lines to floor sinks and under the fire suppression in ventilation systems, satisfies NFPA codes 17A (5.6.4) and 96 (12.1.2.3), includes tow (2) pieces and installation pack. THIS ITEM IS NON_DISCOUNTABLE (NET) |
| RATIONAL | 1 | | NOTE: All discounts subject to approval by manufacturer |
| RATIONAL | 1 | | 2 years parts and labor, 5 years steam generator warranty |
| RATIONAL | 1 | CAP | Chef Assistance Program, a RATIONAL certified Chef conducts 4 hours/location specialized application training with personnel, no charge |
| RATIONAL | 2 | 9999.2252 | RCI RATIONAL Certified Installation, new certified installation for each table-top iCombi of a combi-duo, 100 miles (200 round-trip) included. (See attached installation flyer for details) THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET) |
| RATIONAL | 1 | 9999.2002 | Pre-Installation Site Consultation, provides an installation consultation to ensure the site has proper space and connections for gas, electric, drain & water, one (1) Consultation is needed for every four (4) cooking systems, includes 100 miles (200 miles round trip). (see attached installation flyer for details) THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET) |
| RATIONAL | 2 | 8720.1560US | Installation Kit, for gas iCombi/SCC/CMP 101G (120/60/1ph); gas iCombi/SCC/CMP 62G (208-240/60/1ph); gas iCombi/SCC/CMP 61G (120/60/1ph) THIS ITEM IS NON-DISCOUNTABLE, |

| | | | |
|---|---|---|---|
| | | | USA ONLY (NET) |
| RATIONAL | 2 | 1900.1154US | Water Filtration Single Cartridge System, for any iVario, single Combi model, or XS or half-size Combi-Duos, includes: (1) single head with pressure gauge, R95-CL filter & filter installation kit |
| RATIONAL | 1 | | NOTE: The RATIONAL Water Filtration Systems helps provide consistent high quality water to your RATIONAL cooking systems. The patented carbon block technology reduces the effects of sediment, chloramines and chlorine while providing the required flow rates |
| T&S Brass | 2 | HG-2D-48K | Safe-T-Link Gas Connector Kit, 3/4" connection, 48" hose, stainless steel braiding with extruded coating, (1) 90° elbow, ball valve, necessary hardware, with Surelink restraining cable adjustable for 3' to 5', 215,000 BTU/ hr minium flow capacity |
| T&S Brass | 2 | HW-4D-48 | Safe-T-Link Water Connector Hose, 3/4" dia., 48" long, stainless steel braided hose with extruded blue coating, 3/4" NPT male fittings, 3/4" quick disconnect, low lead content, NSF, cCSAus |

## ELECTRICAL

| | VOLTS | CYCLE | PHASE | CONN | AFF | NEMA | AMPS | KW | HP | MCA | MOCP |
|---|---|---|---|---|---|---|---|---|---|---|---|
| 1 | 208/240 | 60 | 1 | | | | | .9 | | | |
| 2 | 208/240 | 60 | 1 | Cord only | | | | .9 | | | |

ELECTRICAL 1 REMARKS

Bottom Unit

ELECTRICAL 2 REMARKS

Top Unit

## GAS

| | SIZE | MBTU | KW |
|---|---|---|---|
| 1 | | 106.5 | |

## STEAM

| | INLET SIZE | RETURN SIZE | LB/HR | PSIG (min) | PSIG (max) |
|---|---|---|---|---|---|
| 1 | | | | | |

## WATER

| | HOT SIZE | HOT AFF | HOT GPH | COLD SIZE | COLD AFF | FILTERED SIZE | FILTERED AFF | CONDENSER INLET SIZE | CONDENSER OUTLET SIZE |
|---|---|---|---|---|---|---|---|---|---|
| 1 | | | | 3/4" | | | | | |
| 2 | | | | 3/4" | | | | | |
| 3 | 3/4" | | | | | | | | |

## WASTE

| | INDIRECT SIZE | DIRECT SIZE |
|---|---|---|
| 1 | 2" | |
| 2 | 2" | |
| 3 | | |

PLUMBING 1 REMARKS

Top Unit, Top Unit

PLUMBING 2 REMARKS

Bottom Unit, Bottom Unit

# Datasheet

## iCombi® Pro 6-full size + 6-full size G UG



**Capacity**
> Twelve (12) Full-size sheet pans or Twenty four (24) Steam table pans / GN 1/1
> Removable standard hinging rack with 2 5/8 inch rack spacing (68 mm)
> Large selection of accessories for various cooking procedures, such as grilling, braising or baking
> For use with 2/1, 1/1, 2/4 GN accessories

**Combi-steamer mode**
> Steaming 86 °F - 266 °F
> Convection 86 °F – 572 °F
> Combination of steam and convection 86 °F – 572 °F

### Description

Two intelligent, network-compatible cooking systems with poultry, meat, fish, egg-based dishes/desserts, side dishes/vegetables, baked goods modes as well as pan frying, grilling, steaming, baking, and finishing cooking methods.
> Combi steamer as per DIN 18866 (in manual mode).
> For most cooking processes used in commercial kitchens.
> For using steam and convection, individually, one after the other, or combined.

The following intelligent assistants are available:

### Intelligent assistant

iDensityControl iProductionManager iCookingSuite iCareSystem

**iDensityControl**
iDensityControl is the iCombi Pro's intelligent climate management. The interaction among intelligent sensors, a high-performance heating system and fresh steam generator, and active dehumidification ensures that the right cooking cabinet climate is always available. Intelligent air circulation ensures the best possible energy input into the food. Consequently, this ensures extraordinary productivity while maintaining high levels of food quality, even cooking and minimum energy consumption.

**iCookingSuite**
The iCookingSuite is the iCombi Pro's cooking intelligence. The user starts by selecting the right cooking path for the food, choosing from among 6 operating modes and / or 5 cooking methods. Users also specify the desired cooking result. The unit suggests settings for browning and degree of doneness. Intelligent sensors detect the size, quantity and condition of the food. While the cooking path is in progress, the system adjusts key parameters like cooking cabinet temperature, airspeed, and cooking time accurately to the second. The selected desired results are achieved, yielding the best possible quality in the shortest possible time. It is possible to optionally influence the cooking sequence and adapt the cooking result. Users can change to iProductionManager or manual mode at any time. Thanks to iCookingSuite you can simply save time, raw materials, and energy while maintaining a standardized food quality without having to check the procedure.

**iProductionManager**
iProductionManager intelligently and flexibly organizes the production process. This includes which products can be prepared together on different trays, the ideal sequence of dishes, and monitoring the cooking sequence. iProductionManager supports users with prompts to load or unload dishes. Depending on kitchen processes you can freely position orders (up to two per level) or schedule them on the basis of a certain target time. iProductionManager arranges the sequence of dishes accordingly and automatically specifies the correct settings. Users decide whether dishes are cooked based on optimum energy consumption or a certain target time. Simple monitoring activities are no longer required, saving you working time and energy.

**iCareSystem**
The iCareSystem is the intelligent iCombi Pro cleaning and descaling system. It recommends the amount of chemicals and ideal cleaning stage from the nine available programs based on usage and any limescale in the steam generator. Ultra-fast interim cleaning cleans iCombi Pro in only 12 minutes, all cleaning programs can also run overnight without the need for supervision. The iCareSystem is particularly efficient and environmentally friendly, consuming small quantities of phosphate-free care products, water, and energy. This means that the iCombi Pro is always hygienically clean without manual work and at minimal costs.

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## Unit description and functions

**Intelligent functions**
> Intelligent climate management that measures, adjusts and controls the humidity down to the exact percentage
> The actual measured humidity in the cooking cabinet can be adjusted and viewed
> Dynamic air circulation in the cooking cabinet thanks to intelligent, reversible, high-performance five-speed fan with intelligent activation and manual programming capabilities
> Intelligent cooking path regulation and automatic adjustment of cooking steps in order to achieve the target results, e.g., browning and degree of doneness, safely and efficiently - regardless of product size, load quantity, or who is using the unit
> Monitoring accurate to the second and calculation of browning on the basis of the Maillard reaction to reproduce ideal cooking results
> Adjust intelligent cooking methods or switch between iCookingSuite and iProductionManager for maximum flexibility
> Intelligent cooking step to proof baked goods
> Individual, intuitive programming of up to 1,200 cooking programs with up to 12 steps using drag-and-drop, per cooking system
> Easy transfer of cooking programs to other cooking systems through secure cloud connection with ConnectedCooking or via USB stick
> iProductionManager, the automated, intelligent planning and controlling tool, organizes multiple cooking processes and mixed loads perfectly. Automatic closing of planning gaps. Automatically optimize schedules and energy consumption in planning and target time preparation to start or end cooking dishes at the same time.
> Visual indication of loading and removal requests using energy-saving LED lighting
> Automatically resumes and optimally completes cooking processes following power outages lasting less than 15 minutes
> Intelligent cleaning system suggests cleaning programs and the required amount of care products based on the degree of soiling within the cooking system
> Display of the current cleaning and descaling status
> Intelligent VarioSmokers control (accessory) by the cooking methods
> Condensation/exhaust air hoods (accessories) with situational adjustment of the extraction performance and transfer of service messages.

**Cooking functions**
> High-performance steam generator for optimal steaming performance even at low temperatures below 212°F
> Power-steam function: increased steaming power available for Asian applications
> Integrated, maintenance-free grease separation system without an additional grease filter
> Cool-down function to quickly cool down the cooking cabinet; additional fast cooling using internal water nozzle
> Core temperature probe with six measuring points and automatic error correction in the event of incorrect positioning. Optional positioning tool for soft or very small cooking products (accessory)
> Delta-T cooking for extremely gentle preparation with minimal cooking losses
> Precise burst-steam injection; water quantities can be set to 4 different levels within a temperature range of 85°F – 500°F for convection or steam-convection combination modes
> Digital temperature display, can be set to °C or °F, displays target and actual values
> Cooking cabinet humidity and time displayed digitally; displays target and actual values
> Time can be set to display in 12- or 24-hour format
> 24-hour real-time clock with automatic adjustment for daylight savings time when connected to ConnectedCooking
> Automatic pre-selected starting time with variable date and time
> Integrated hand shower with automatic retraction and switchable spray/jet function
> Energy-saving, long-lasting LED lighting in the cooking cabinet, with excellent color fidelity to allow quick determination of cooking progress
> No-charge 4-hour RATIONAL certified chef assistance program

**Occupational and operating safety**
> Electronic safety temperature limiter for steam generator and convection heating
> Integrated fan wheel brake
> Contact temperature of the cooking cabinet door max. 163 °F
> Use of Active Green cleaning tabs and Care tabs (solid cleaning agent) for ideal occupational safety levels
> HACCP data storage and output via USB or optional storage and management in the cloud-based networking solution ConnectedCooking
> Tested according to national and international standards for unsupervised operation
> Maximum tray height must not exceed 63 inch when using a RATIONAL stand
> Ergonomic door handle with right- / left-handed door opening and swing-shut function

**Networking**
> Integrated, IP-protected Ethernet interface for wired connection to the cloud-based ConnectedCooking networking solution or for networking with each other
> Integrated Wi-Fi interface for wireless connection to the cloud-based networking solution ConnectedCooking
> Integrated USB interface for local data exchange
> Cloud-based ConnectedCooking solution allows central unit management; recipe, shopping cart and program management; HACCP data management; maintenance management

**Cleaning and care**
> Automatic, water pressure-independent cleaning and maintenance system for cooking cabinet and steam generator
> Nine cleaning programs for unsupervised cleaning, also overnight, with automatic cleaning and removal of limescale deposits within the steam generator
> Ultrafast cleaning in only 12 minutes for practically uninterrupted, hygienic production
> Automatic cleaning routine following power outages, ensuring that cooking cabinet remains free of cleaning agents even after the cleaning process has been canceled

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> Use of phosphate and phosphorus-free Active-Green cleaning agent tabs and Care tabs
> Hygienic setup that is flush with the counter without feet for simple, safe cleaning
> Triple glass pane cooking cabinet door with rear ventilation, thermally reflecting special coating and swiveling glass panes for easy cleaning
> Inside and outside material: stainless steel DIN 1.4301 / ASTM 304, seamless hygienic cooking cabinet with rounded corners and optimized air flow
> Glass and stainless steel surfaces allow easy, safe external cleaning; IPX5-class protection against spraying water in all directions
> Monitoring option for automatic cleaning using the cloud-based ConnectedCooking networking solution

**Operation**

> High-resolution 10.1 inch TFT color display and capacitative touchscreen with self-explanatory icons for simple, intuitive operation with gestures like swiping and dragging
> Acoustic prompts and visual messages when user action is required
> Central dial with Push function for intuitive selection and confirmation of entries
> User interface and help function can be set to over 55 languages
> Basic national cuisine preferences can be selected regardless of language settings. Possible to select additional, local cuisine
> Specially adapted cooking parameters for international or country-specific dishes can be selected and started regardless of unit language settings
> Extensive search function including all cooking paths, application examples and settings
> Context-sensitive support that always shows the current help content for the displayed screen content
> Start application examples from help file
> Simple selection of cooking paths using six operating modes and/or five cooking methods
> Cockpit function to display information about the processes within a cooking path
> Customization and control of user profiles to prevent operator errors
> Interactive notifications regarding cooking paths, requested actions, intelligent functions and warnings thanks to Messenger
> Use the upper unit to control the lower unit conveniently and ergonomically

**Installation, maintenance and environment**

> Professional installation by RATIONAL-certified technicians recommended
> Fixed waste water connection conforming to SVGW requirements is permitted
> Adaptation to the installation site (height above sea level ) through automatic calibration
> Operation without water softener and without additional manual descaling possible
> Installation flush with the floor and wall through connection in the base area *
> Installation variations with RATIONAL Stand I (standard, mobile, with fixing) or RATIONAL Stand II (standard, mobile)
> Service diagnostic system with automatic service message display, self-test function for active testing of unit functions
> Remote diagnosis via ConnectedCooking by certified RATIONAL service partners
> 2-year RATIONAL warranty including parts, labor, and travel and 5-year steam generator warranty**
> Regular maintenance is recommended. Servicing by RATIONAL service partner according to manufacturer recommendations
> Energy-efficiency tested as per DIN 18873 and consumption values published in HKICert database
> Energy efficiency in accordance with ENERGY STAR tested and passed. Published at www.energystar.gov

* See the installation or planner manual for details

** Terms and conditions apply, see manufacturer warranty statement at www.rational-online.com

## Options

> Cooking cabinet door, left-hinged
> SecurityLine – prison / security version
> HeavyDutyLine – particularly heavy-duty version
> Integrated fat drain
> Safety door lock
> Lockable control panel
> Mobile oven rack package for Combi-Duo

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## Technical specifications

### Dimensions and weights

| Dimensions (W x H x D) | |
|---|---|
| Cooking system (total, incl. Stand I) | 42 1/4 x 76 1/4 x 46 3/8 inches |

| Weights | |
|---|---|
| Net weight cooking system incl. Combi-Duo kit and Stand I | 769 lb |
| Maximum load size per level | 66/66 lb |
| Maximum total load capacity | 132/132 lb |

### Each cooking system is individually

### Connected loads - gas

| Natural gas G20 | |
|---|---|
| Nominal heat load, total | 106500 BTU |
| Nominal heat load, Steam mode | 80000 BTU |
| Nominal heat load, Hot Air mode | 106500 BTU |
| Required connection flow pressure | 6.5 – 10 inch w.c. |
| **Liquid gas** | |
| Nominal heat load, total | 104000 BTU |
| Nominal heat load, Steam mode | 78000 BTU |
| Nominal heat load, Hot Air mode | 104000 BTU |
| Required connection flow pressure | 10 – 15 inch w.c. |

3/4" NPT with 3/4" gas shut off
Additional gas types and voltages available on request

### Connected loads - gas

| Voltage 2 AC 208 V | |
|---|---|
| Connected loads - gas | 0.9 kW |
| Breaker | 15 A |
| RCD Type | B |

All gas units are supplied with cord.

### Connection conditions water

| | |
|---|---|
| Water inlet (pressure hose), each | 3/4" |
| Water pressure (flow pressure), each | 14.5-87.0 psi |
| Water drain, each | 2" OD |
| Maximum flow rate per cooking system | 3.17 gal/min |

### Water quality requirements

Untreated water can be 0 to 24.5 gr/gal (0 to 420ppm) hardness. We do not recommend treated water hardness < 5 gr/gal (86ppm) because the water could be corrosive. Sodium ion exchangers are not recommended; H+ Ion exchange systems are recommended. Water that does not meet the following minimum standards will require the proper conditioning

| Contaminant | Water Requirements | If > than recommended |
|---|---|---|
| Sand / Particles | < 15 µm | Particle filter |
| Chlorine (Cl2) | < 0.12 gr/gal (0.2 ppm) | Active carbon filter |
| Chloride (Cl-) | < 4.68 gr/gal (80 ppm) | RO |

### Connected loads - exhaust air and thermal load

| | |
|---|---|
| Latent heat load | 6538 BTU |
| Sensible heat emission | 8688 BTU |
| Sound level | 61 dBA |

### Connection loads - data

| | |
|---|---|
| LAN data interface | RJ45 |
| WiFi data interface | IEEE 802.11 a/g/n |

### Minimum distances at installation

Clearance Requirements
To facilitate servicing, we recommend leaving a 20" (500 mm) gap on the left-hand side of the unit. If there is not 20" (500 mm) left side clearance available, provisions for moving the unit to the left for service access must be made. Such provisions include, but are not limited to, having quick connections (water, gas, etc.) and lengthened electrical connections with flexible cords.
If there are no external heat sources acting on the unit, there should be at least 2" (50 mm) of clearance on either side of the unit. The back of the unit can be mounted flush with the wall.
If a high temperature heat source is on the left side of the unit, clearance of at least 14" (350 mm) must be maintained on the left-hand side. This clearance may be reduced to 2" (50 mm) if a heat shield is used (see accessories).
Recommended clearance from unobstructed rear exhaust pipes and any surface collecting grease or flammable material; 16" (400 mm) gas, 10" (254 mm) electric. It is recommended to have a hood overhang of 6" (150 mm) to 18" (450 mm) at the front of the unit and 6" (150 mm) on the sides if installed at the end of the cooking line. Please refer to the Installation Manual for additional technical data and for instructions on installation and setup.

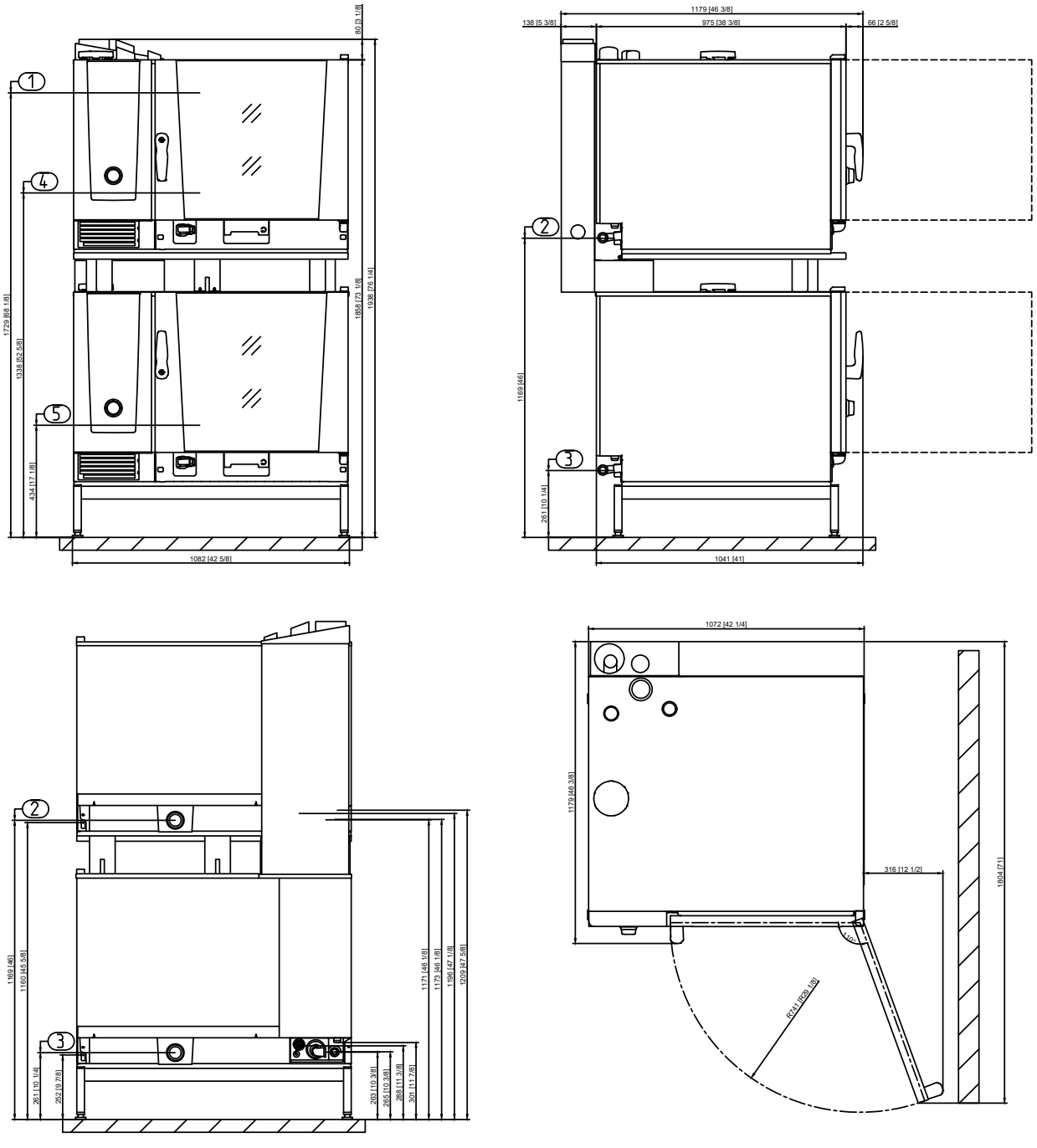
## Terms and conditions of installation

> Observe all local and country-specific standards and regulations regarding the installation and operation of industrial cooking appliances. The local standards and regulations for interior ventilation systems must also be taken into account.
> To use ConnectedCooking, an RJ45 network socket or a WLAN connection option (IEEE 802.11 a/g/n) must be in place on-site. For optimal performance, a data rate of at least 100 MB/s is required.

## Approvals

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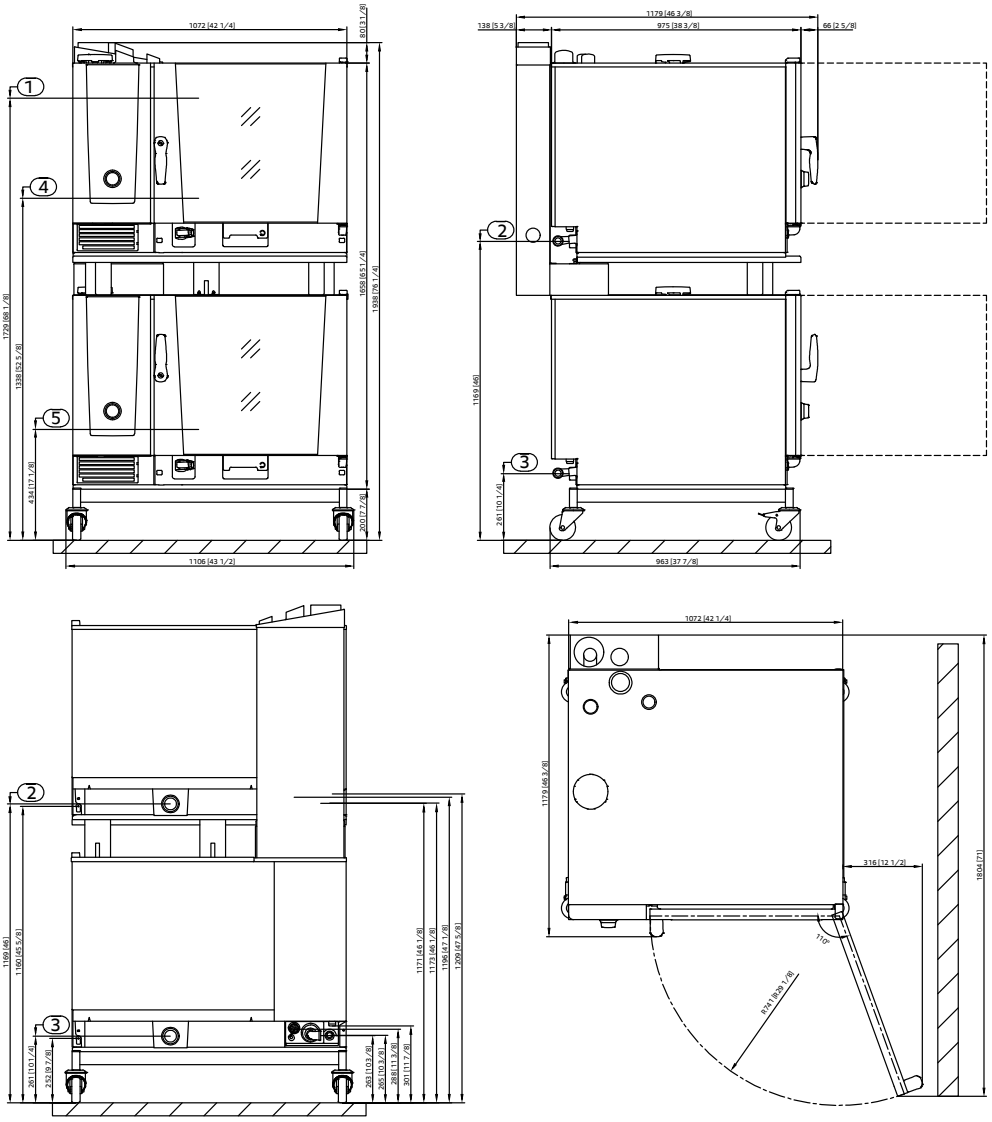
## Technical drawing, gas, with stand l – feet




| | |
|---|---|
| 1 | Top rack height |
| 2 | Water drain height - top unit |
| 3 | Water drain height - bottom unit |
| 4 | Rack loading height - top unit |
| 5 | Rack loading height - bottom unit |

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## Technical drawing, gas, with stand l – mobile




| | |
|---|---|
| 1 | Top rack height |
| 2 | Water drain height - top unit |
| 3 | Water drain height - bottom unit |
| 4 | Rack loading height - top unit |
| 5 | Rack loading height - bottom unit |

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## Accessories

> 6 full size stainless steel grids included with delivery of the cooking system

| Accessories | Item number |
|---|---|
| RATIONAL Active Green cleaning agent tabs – guarantee the best cleaning performance | Item no. 56.01.535 |
| RATIONAL Care tabs – effectively prevent limescale deposits | Item no. 56.00.562 |
| Mobile oven rack and mobile plate oven rack – for simple loading outside the cooking system | See Cooking Systems and Accessories catalog |
| Condensation breaker – diverts steam and vapors to an existing exhaust air system Sizes 6-half size, 10-half size, 6-full size and 10-full size | Item no. 60.72.592 |
| RATIONAL USB stick – to securely transfer cooking programs and HACCP data | Item no. 42.00.162 |
| Combi-Duo run-in rail for mobile rack and mobile plate rack Size 6-full size, 10-full size | Item no. 60.75.760 |
| Finishing system for banquets Size 6-full size, 34 plates | Item no. 60.62.196 |
| Full size sheet pan adapter | Item no. 60.12.156 |
| Hinging racks - Size 6-full size | Item no. 7 racks 60.62.168<br>Item no. 5 racks 60.62.171 |
| Heat shield – for installing a unit near a heat source, e.g. a grill - Size 6-full size | Item no. left side 60.75.769<br>Item no. right side 60.75.768 |
| Stackable Combi-Duo kit - Size 6-full size E/G on Size 6-full size G | Item no. right-side hinges 60.75.752<br>Item no. left-side hinges 60.75.754 |
| RATIONAL Double Water Filter - for Combi Duo 6-full size/6-full size and 6-full size/10-full size or if used for more than 2 units | Item no. 1900.1150US |
| Stands are available in various versions - standard, with casters, or with anchorable stainless steel feet | See Cooking Systems and Accessories catalog |

We offer a wide range of cooking accessories to help you achieve ideal cooking results; for more information, please consult our accessories brochure, ask your dealer, or visit www.rational-online.com

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| Planner | RATIONAL USA Inc. |
|---|---|
| | 1701 Golf Road, Suite C-120, Commercium Rolling Meadows, IL 60008<br>Toll Free: 888-320-7274<br>Fax: 847-755-9583<br>Email: info@rational-online.com<br>Visit us on the internet: www.rational-online.com |

# Universal Stacking kit.



Combi-Duo Electric Universal Stacking kit on Stand I or Mobile Roller Kit. To provide the possibility to add other equipment with a max load of 551 lbs (250 kg) on top of the RATIONAL unit.

❶

## Half-Size

| | | |
|---|---|---|
| G | 60.75.751 | Universal Stacking Kit Gas |
| I | 60.75.755 | Universal Stacking Kit Electric |



### Mobile kit – Half-Size

Kit with height-adjustable rollers. Surface height with 6-half size (38 7/8" (989 mm)) or 10-half size (49 1/8" (1,249 mm)) Height adjustment by up to 3/4 in (20 mm); three settings.

| | |
|---|---|
| 60.31.622 | Sizes 6-half size, 10-half size,<br>dimensions W \| D \| H: 37 2/7 \| 25 \| 3 1/8 in (948 \| 634 \| 80 mm) |



### Stand I – Half-Size

Open on all sides. Surface height with 6-half size (43 1/2" (1,104 mm)) or 10-half size (53 5/8" (1,364 mm))

| | |
|---|---|
| 60.31.200 | Standard, dimensions W \| D \| H: 33 7/8 \| 27 \| 7 7/8 in (860 \| 685 \| 200 mm) |
| 60.31.201 | With height-adjustable casters,<br>dimensions W \| D \| H: 34 3/4 \| 30 \| 7 7/8 in (884 \| 763 \| 200 mm) |
| 60.31.202 | With anchoring (MarineLine),<br>dimensions W \| D \| H: 34 7/8 \| 28 \| 7 7/8 in (885 \| 710 \| 200 mm) |



❷

## Full-Size

| | | |
|---|---|---|
| H | 60.75.752 | Universal Stacking Kit Gas |
| J | 60.75.756 | Universal Stacking Kit Electric |



### Mobile kit – Full-Size

Kit with height-adjustable rollers. Surface height with 6-full size (38 7/8" (989 mm)) or 10-full size (49 1/8" (1,249 mm) Height adjustment by up to 3/4 in (20 mm); three settings.

| | |
|---|---|
| 60.31.635 | Sizes 6-full size, 10-full size<br>dimensions W \| D \| H: 46 \| 32 5/6 \| 3 1/8 in (1170 \| 834 \| 80 mm) |



### Stand I – Full-Size

Open on all sides. Surface height with 6-full size (43 1/2" (1,104 mm)) or 10-full size (53 5/8" (1,364 mm))

| | |
|---|---|
| 60.31.203 | Standard, dimensions W \| D \| H: 42 5/8 \| 34 7/8 \| 7 7/8 in (1082 \| 885 \| 200 mm) |
| 60.31.204 | With height-adjustable casters,<br>dimensions W \| D \| H: 43 1/2 \| 37 7/8 \| 7 7/8 in (1106 \| 963 \| 200 mm) |
| 60.31.205 | With anchoring (MarineLine),<br>dimensions W \| D \| H: 43 5/8 \| 35 7/8 \| 7 7/8 in (1107 \| 910 \| 200 mm) |

❶ iCombi Pro 6-half size, electric ❷ iCombi Pro 6-full size, gas

21.255 · V-03 · DP/Ad · 03/23 · en_US

# Installation Information Form.

To ensure maximum customer satisfaction and proper future service support.
Dealer is responsible for completing this form.

**Submit this form with every PO.**

Project Name (required)

Phone Number Project Location (required)

Street Address (required)

City/State/Zip Code (required)

Location Contact Name (required)

Phone Number Location Contact (required)

Location Contact Email (required)

RATIONAL PO Number

**Please select one of the options below.**

- ☐ This PO includes a Pre-Installation Site Consultation and/or RATIONAL Certified Installation(RCI). Commissioning is included with RCI. Commissioning that can not be completed at the time of installation can incur additional costs.
- ☐ This PO includes Commissioning. RSP information will be emailed to Signee & Location Contact. They are responsible to contact RSP to schedule the Commissioning visit after the installation is completed. Commissioning that can not be completed due to improper installations can incur additional costs
- ☐ Installation and/or Commissioning will be purchased directly from a RATIONAL Service Partner.
- ☐ Installation and/or Commissioning by a RATIONAL Service Partner is **declined**. An Installation Manual is delivered with every RATIONAL unit. RATIONAL will not warranty service calls related to improper installation. All gas units must be calibrated via a flue gas analysis.

List your preferred RATIONAL Service Provider, or RATIONAL will select an RSP based on location.

☐ New Construction

Approximate Pre-Installation Site Consultation Date (If Purchased):

☐ Replacement

Approximate Installation Date:

Dealer:

Contact at Dealer:

Phone Number:

Email:

Signature:

Date:

**The ship date will be the date indicated on the sales confirmation. This date may be subject to change.**

1701 Golf Road Suite C-120, Commercium Rolling Meadows, IL 60008
Phone (224) 366-3500 Fax (847) 755-9583

21.736 · V-01 · DP/Ad · 08/22 · en_US

# Installation Information Form.

To ensure maximum customer satisfaction and proper future service support.
Dealer is responsible for completing this form.

**Submit this form with every PO.**

Project Name (required)

Phone Number Project Location (required)

Street Address (required)

City/State/Zip Code (required)

Location Contact Name (required)

Phone Number Location Contact (required)

Location Contact Email (required)

RATIONAL PO Number

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- ☐ This PO includes Commissioning. RSP information will be emailed to Signee & Location Contact. They are responsible to contact RSP to schedule the Commissioning visit after the installation is completed. Commissioning that can not be completed due to improper installations can incur additional costs
- ☐ Installation and/or Commissioning will be purchased directly from a RATIONAL Service Partner.
- ☐ Installation and/or Commissioning by a RATIONAL Service Partner is **declined**. An Installation Manual is delivered with every RATIONAL unit. RATIONAL will not warranty service calls related to improper installation. All gas units must be calibrated via a flue gas analysis.

List your preferred RATIONAL Service Provider, or RATIONAL will select an RSP based on location.

☐ New Construction

Approximate Pre-Installation Site Consultation Date (If Purchased):

☐ Replacement

Approximate Installation Date:

Dealer:

Contact at Dealer:

Phone Number:

Email:

Signature:

Date:

**The ship date will be the date indicated on the sales confirmation. This date may be subject to change.**

1701 Golf Road Suite C-120, Commercium Rolling Meadows, IL 60008
Phone (224) 366-3500 Fax (847) 755-9583

21736 · V-01 · DP/Ad · 08/22 · en_US

# Installation Kit

## Article no. 8720.1560US

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

Gas RATIONAL Combi Oven 6-half size G (120v/60/1ph) or (208v/60/1ph)
Gas RATIONAL Combi Oven 10-half size G (120v/60/1ph) or (208v/60/1ph)
Gas RATIONAL Combi Oven 6-full size (208-240v/60/1ph)

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

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

Please note that installation kits are non-discountable.

# Water Filtration Products.

## R195-CL




**R195-CL**

RATIONAL Water Filtration Products Model R195-CL single cartridge water filtration system helps provide consistent high quality water for your RATIONAL combi by reducing the effects of sediment, chloramines, chlorine, taste & odor while providing the required flow rates for any single Combi model or Combi-Duo models 6-half size/6-half size or 6-half size/10-half size or XS/XS.

**Product Benefits**

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

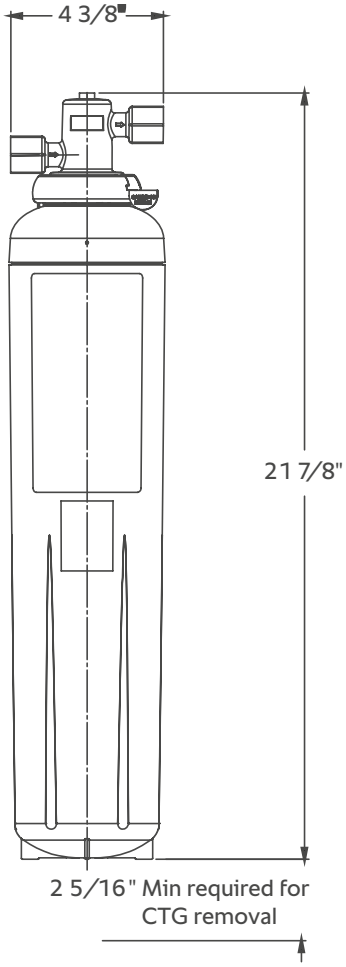
| Model Number | Article No. | Reduction Claims | Nominal Micron Rating | Capacity | Service Flow Rate | Replacement Cartridge |
|---|---|---|---|---|---|---|
| R195-CL | 1900.1154US | Sediment, Chloramines [1], Chlorine, Taste and Odor | 5.0 [2] | 30,000 gallons (113,550 liters) | 2.5 gpm (9.5 lpm)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

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

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

# Water Filtration Products.

## R195-CL




**Application Guide**

› Any single RATIONAL combi
› XS/XS Combi-Duo
› 6-half size/6-half size Combi-Duo
› 6-half size/10-half size Combi-Duo

**Important: Installation Tips**

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

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

**Warning**

To reduce the risk associated with the ingestion of contaminants:
Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system.

RATIONAL recommends regularly scheduled maintenance and replacement of the filter cartridge(s) in order for the product to perform as advertised/sold. RATIONAL shall not be liable for system failures due to improper maintenance.

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

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

info@rational-online.us
rationalusa.com

**Limited Warranty**
RATIONAL warrants this Product will be free from defects in material and manufacture for five (5) years from the date of purchase: The filter cartridge or filter membrane is warranted to be free from defects in material and manufacture for one (1) year. This warranty does not cover failures resulting from abuse, misuse, alteration or damage not caused by RATIONAL Water Filters or failure to follow installation and use instructions. No warranty is given as to the service life of any filter cartridge or membrane as it will vary with local water conditions and water consumption. RATIONAL MAKES NO OTHER WARRANTIES OR CONDITIONS, EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OR CONDITION OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR ANY IMPLIED WARRANTY OR CONDITION ARISING OUT OF A COURSE OF DEALING, CUSTOMER OR USAGE OF TRADE. If the Product fails to satisfy this Limited Warranty during the warranty period, RATIONAL will replace the Product or refund your Product purchase price. This warranty does not cover labor. The remedy stated in this paragraph is Customer's sole remedy and RATIONAL exclusive obligation. For additional information, see the entire Limited Warranty located in the product Installation and Operating Instruction Manual.
**Limitation of Liability.** RATIONAL will not be liable for any loss or damage arising from this RATIONAL product, whether direct, indirect, special, incidental, or consequential, regardless of the legal theory asserted, including warranty, contract, negligence or strict liability. Some states and countries do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

21.055 · V-02 · MDS/Leno · 10/20 · en_US

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

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

Model No.
**HG-2-K Series**

Item No.

This Space for Architect/Engineer Approval

Job Name_____Date_____

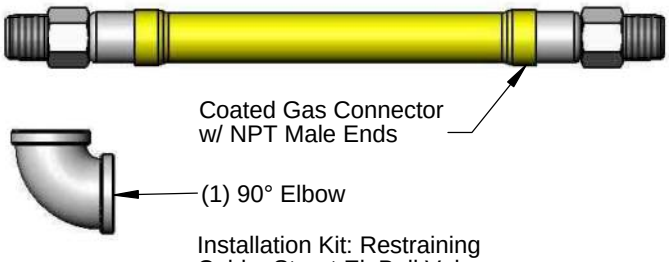
Model Specified_____ Quantity_____

Customer/Wholesaler_____

Contractor_____

Architect/Engineer_____

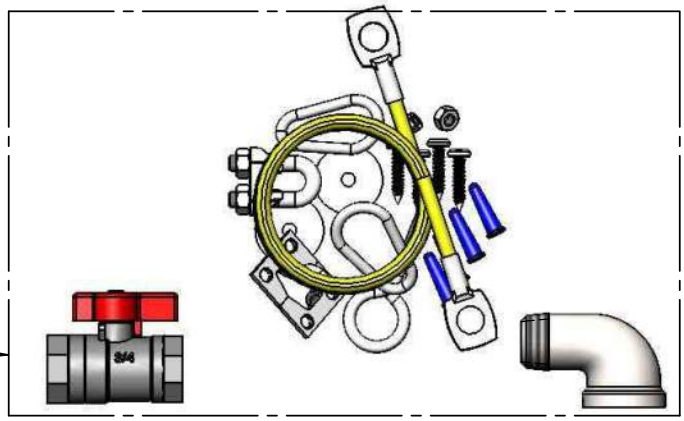
# SAFE-T-LINK



Coated Gas Connector w/ NPT Male Ends

(1) 90° Elbow

Installation Kit: Restraining Cable, Street El, Ball Valve



| "L" = Length | 1/2" NPT |
|---|---|
| 12" | HG-2C-12K |
| 24" | HG-2C-24K |
| 36" | HG-2C-36K |
| 48" | HG-2C-48K |
| 60" | HG-2C-60K |
| 72" | HG-2C-72K |

| "L" = Length | 3/4" NPT |
|---|---|
| 12" | HG-2D-12K |
| 24" | HG-2D-24K |
| 36" | HG-2D-36K |
| 48" | HG-2D-48K |
| 60" | HG-2D-60K |
| 72" | HG-2D-72K |

| "L" = Length | 1" NPT |
|---|---|
| 12" | HG-2E-12K |
| 24" | HG-2E-24K |
| 36" | HG-2E-36K |
| 48" | HG-2E-48K |
| 60" | HG-2E-60K |
| 72" | HG-2E-72K |

| "L" = Length | 1 1/4" NPT |
|---|---|
| 12" | HG-2F-12K |
| 24" | HG-2F-24K |
| 36" | HG-2F-36K |
| 48" | HG-2F-48K |
| 60" | HG-2F-60K |
| 72" | HG-2F-72K |

**HG-2-K Series Product Configurator:** **HG - 2 ☐ - ☐ K**

Ex: HG - 2 [D] - [36] K

Gas Hose, 3/4" NPT Male Ends, 36" Length, (1) 90° Elbow, (1) Installation Kit

Product Specifications:
Safe-T-Link Gas Appliance Connector: Coated Hose w/ NPT Male Ends, 90° Elbow & Installation Kit

Product Compliance:
ANSI Z21.69 / CSA 6.16
NSF 2
NFPA 54

| Drawn: KJG | Checked: JRM | Approved: JHB | Date: 10/09/15 | Scale: 1:1 | Sheet: 1 of 1 |
|---|---|---|---|---|---|

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

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

Model No.
**HW-4 Series**

Item No.

This Space for Architect/Engineer Approval

Job Name_____Date_____

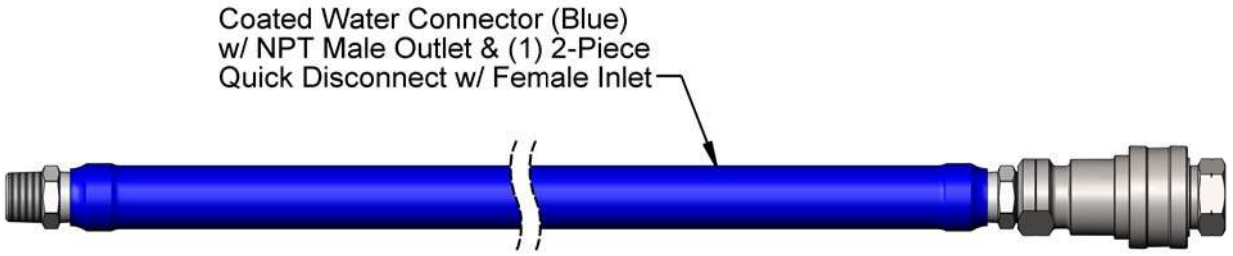
Model Specified_____ Quantity_____

Customer/Wholesaler_____

Contractor_____

Architect/Engineer_____

# SAFE·T·LINK




| "L" = Length | 3/8" NPT |
|---|---|
| 24" | HW-4B-24 |
| 36" | HW-4B-36 |
| 48" | HW-4B-48 |
| 60" | HW-4B-60 |
| 72" | HW-4B-72 |

| "L" = Length | 1/2" NPT |
|---|---|
| 36" | HW-4C-36 |
| 48" | HW-4C-48 |
| 60" | HW-4C-60 |
| 72" | HW-4C-72 |

| "L" = Length | 3/4" NPT |
|---|---|
| 48" | HW-4D-48 |
| 72" | HW-4D-72 |

**HW- 4 Series Product Configurator:** **HW - 4 ☐ - ☐**

Ex: HW - 4 [D] - [48]

Water Hose, 3/4" NPT Male Outlet, 48" Length, (1) 2-Piece Quick Disconnect w/ Female Inlet

Product Specifications:
Safe-T-Link Water Appliance Connector: Coated Hose w/ NPT Male Outlet & (1) 2-Piece Quick Disconnect w/ Female Inlet

Product Compliance:
ASME A112.18.1 / CSA B125.1
NSF 2
NSF 61 - Section 9
NSF 372 (Low Lead Content)

| Drawn: JRM | Checked: LSA | Approved: JHB | Date: 12/10/19 | Scale: NTS | Sheet: 1 of 1 |
|---|---|---|---|---|---|

Kamran and Company, LLC
Food Service Equipment | Sales, Design and Construction
415 North Salsipuedes Street
Santa Barbara, CA 93103
P: (800) 480-9418
F: (805) 962-5915
www.kamranco.com

# *Submittal Sheet*

6/27/2023

**ITEM# 95 - (1 REQ'D)**

Fabricator CUSTOM

Work Table

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| | | | **See Drawings and Elevations for details** |

Description:

Notes: Work Table

Kamran and Company, LLC
Food Service Equipment | Sales, Design and Construction
415 North Salsipuedes Street
Santa Barbara, CA 93103
P: (800) 480-9418
F: (805) 962-5915
www.kamranco.com

## *Submittal Sheet*

6/27/2023

**ITEM# 96 - (1 REQ'D)**

Fabricator CUSTOM

Work Table

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| | | | **See Drawings and Elevations for details** |

Description:

Notes: Work Table

Kamran and Company, LLC
Food Service Equipment | Sales, Design and Construction
415 North Salsipuedes Street
Santa Barbara, CA 93103
P: (800) 480-9418
F: (805) 962-5915
www.kamranco.com

# *Submittal Sheet*

6/27/2023

**ITEM# 97 - PASS-THRU HEATED CABINET (1 EA REQ'D)**

Beverage Air PH2-1HS-PT

Warming Cabinet, pass-thru, two-section, 43.3 cu. ft., (8) half height doors, cylinder lock, (6) silver freezer shelves, exterior digital thermometer, top mounted heating system, aluminum interior, stainless steel front & sides, 20 amp breaker required, UL, UL EPH Classified, UL-Sanitation, MADE IN USA

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| Beverage Air | 1 | | 3 years parts & labor warranty (excludes maintenance items) |
| Beverage Air | 1 | | 208-240v/60/1-ph, 11.3/13.0 amps, 3000 watts, cord, NEMA 6-20P |
| Beverage Air | 1 | 00C31-055A | 6" Seismic Legs (set of 4) |

## ELECTRICAL

| | VOLTS | CYCLE | PHASE | CONN | AFF | NEMA | AMPS | KW | HP | MCA | MOCP |
|---|---|---|---|---|---|---|---|---|---|---|---|
| 1 | 208-240 | 60 | 1 | Cord & Plug | | 6-20P | 11.3/13.0 | 3 | | | |

BEVERAGE-AIR

| | |
|---|---|
| Project: | AIA# |
| Item: | |
| Location: | SIS# |
| Approved: | |

# P-SERIES PASS-THRU WARMING CABINET

PH2 Solid Half-Door Warming Cabinet

**MODEL: PH2-1HS-PT**



3 Year Parts / Labor Warranty

## CABINET CONSTRUCTION

- Stainless steel exterior
- Interior liner is made of corrosion resistant aluminum
- Operational indicator panel contains thermometer and adjustable thermostat control which is accurately calibrated from 80°F to 180°F
- Manually controlled humidity vents are provided in the top of the cabinet
- Self closing doors with safety stops
- Heavy-duty cylinder lock and self-adjusting magnetic gasket
- Stainless steel breaker caps
- Cam-lift hinges
- Six (6) silver freeze shelves
- 6” Adjustable legs standard
- 8’ Cord and plug (see electrical data for details)

## OPTIONS & ACCESSORIES

- Pan slides
- Stainless steel interior
- 3” or 6” Casters
- Left or right door hinge (at time of order)

## ELECTRICAL SYSTEM

- 20 AMP breaker required for single door units
- Strip type 750-watt heating elements, operating on 208-240/60/1, having a total of 1500 watts per compartment
- Externally mounted blower system maintains even temperature through out the food zone area

PH2 PASS-THRU WARMING CABINET

3779 Champion Blvd., Winston-Salem, NC 27105
1-888-845-9800 Fax: 1-336-245-6453
Beverage-Air.com Sales@bevair.com

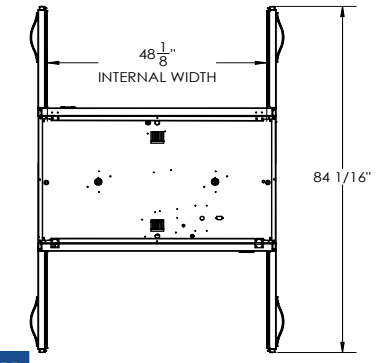
Specifications are subject to change without prior notice. Rev. 9/21

BEVERAGE-AIR

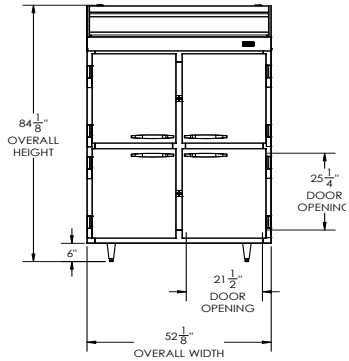
**P-Series Warming Cabinet**
**Model: PH2-1HS-PT**

| MODEL | PH2-1HS-PT |
|---|---|
| **EXTERNAL DIMENSIONAL DATA** | |
| Width Overall | 52 1/8” |
| Depth Overall with Handle | 38 3/8” |
| Height Overall | 84 1/8” |
| Number of Doors | 8 |
| Depth with Door Open 90º | 84 1/16” |
| Door Opening (in) | 21 ½” x 25 ¼” |
| **INTERNAL DIMENSIONAL DATA** | |
| NET Capacity (cubic ft.) | 43.3 |
| Internal Width Overall (in) | 48 ⅛” |
| Internal Depth Overall (in) | 26” |
| Internal Height Overall (in) | 56 ⅝” |
| Number of Shelves | 6 |
| **ELECTRICAL DATA** | |
| Amps | 11.3/13.0 |
| Cabinet Voltage | 208-240/60/1 |
| Total Wattage (Heaters & Fan @240V) | 3000 |
| **SHIPPING DATA** | |
| Gross Weight - Crated | 509 lbs |
| Height - Crated | 87” |
| Width - Crated | 60” |
| Depth - Crated | 39” |

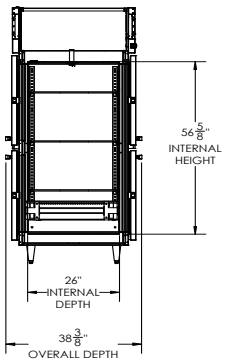
## Model Views




**PLAN VIEW**




**ELEVATION VIEW**




**SIDE VIEW**

*ELECTRICAL CONNECTION

208-240/60/1
NEMA 6-20A

Unit pre-wired at factory and include 8’ long cord and plug set.

Kamran and Company, LLC
Food Service Equipment | Sales, Design and Construction
415 North Salsipuedes Street
Santa Barbara, CA 93103
P: (800) 480-9418
F: (805) 962-5915
www.kamranco.com

# *Submittal Sheet*

6/27/2023

**ITEM# 98 - PASS-THRU REFRIGERATOR (1 EA REQ'D)**

Beverage Air PRD3HC-1AS

P-Series Refrigerator, Pass-Thru, three-section, 73.99 cu. ft., top-mounted self-contained refrigeration, (6) solid doors, (9) adjustable shelves, LED lighting, aluminum interior, stainless steel exterior, standard depth cabinet, full-height doors, exterior digital thermometer, 6" legs, 3/4 HP, cULus, UL EPH Classified, UL-Sanitation, MADE IN USA

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| Beverage Air | 1 | | 3 years parts & labor warranty (excludes maintenance items) |
| Beverage Air | 1 | | Self-Contained refrigeration |
| Beverage Air | 1 | | Additional 4 years compressor warranty (part only), standard |
| Beverage Air | 1 | | 115v/60/1-ph, 8.5 amps, NEMA 5-15P |
| Beverage Air | 1 | | Left door hinged left, center and right door hinged right, standard |
| Beverage Air | 1 | 00C31-055A | 6" Seismic Legs (set of 4) |

## ELECTRICAL

| | VOLTS | CYCLE | PHASE | CONN | AFF | NEMA | AMPS | KW | HP | MCA | MOCP |
|---|---|---|---|---|---|---|---|---|---|---|---|
| 1 | | | | | | | | | 3/4 | | |
| 2 | 115 | 60 | 1 | Cord & Plug | | 5-15P | 8.5 | | | | |

BEVERAGE-AIR

| | |
|---|---|
| Project: _____ | AIA# |
| Item: _____ | |
| Location: _____ | SIS# |
| Approved: _____ | |

# P-SERIES TOP MOUNT PASS-THRU REFRIGERATOR

PRD3HC Solid Door Reach-In
Hydrocarbon Series

**MODEL: PRD3HC-1AS**



**3 Year Parts/Labor Warranty**
**Additional 4 Year Compressor Warranty**

## CABINET CONSTRUCTION

- Exterior stainless steel front and side (galvanized top, bottom & back)
- Interior is made of corrosion resistant aluminum
- Stainless steel door liner
- Full electronic control
- Expansion valve technology
- Variable speed compressor technology
- Self-closing doors with 120° stay-open feature
- 22 Gauge stainless steel door
- LED interior light
- Cylinder locks
- Snap-in magnetic gaskets for positive door seal
- Hinged front shroud
- Energy saving thermal breaker
- Stainless steel breaker caps
- Nine (9) heavy-duty epoxy wire coated shelves
- 6” High adjustable stainless steel legs
- 8’ Cord and plug (see electrical data for details)

## OPTIONS & ACCESSORIES

- Stainless steel interior
- Additional shelves
- Shelf clips
- 3” or 6” Casters
- 6” Seismic legs
- Tray slides (type A & A/C)
- Door swing orientation (at time of order)
- Remote option (see note back on page)

## REFRIGERATION SYSTEM

- Uses environmentally friendly, energy efficient R290 refrigerant, and meets all regulatory requirements for CARB, SNAP, DOE & more
- Adaptive defrost
- Epoxy coated evaporator coil, located out of the food zone
- Refrigerator capable of maintaining product temperature 36ºF to 38ºF

Please verify qualifying units by visiting: www.energystar.gov/cfs

3779 Champion Blvd., Winston-Salem, NC 27105
1-888-845-9800 Fax: 1-336-245-6453
Beverage-Air.com Sales@bevair.com

Specifications are subject to change without prior notice. Rev. 3/22

PRD3HC TOP MOUNT REFRIGERATOR: PASS-THRU

# BEVERAGE-AIR

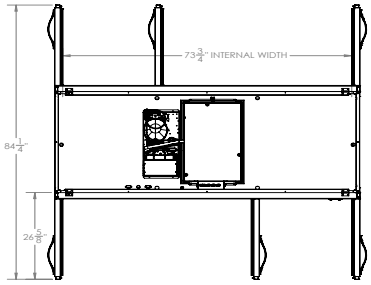
**Top Mount Refrigerator: Pass-Thru**
**Model: PRD3HC-1AS**

| MODEL | PRD3HC-1AS |
|---|---|
| **EXTERNAL DIMENSIONAL DATA** | |
| Width Overall | 77 ¾" |
| Depth Overall with Handles | 38 ⅜" |
| Height Overall | 84 ⅛" |
| Number of Doors | 6 |
| Depth with Door Open 90° | 84 ¼" |
| Door Opening (in) | 21 ½" x 54 ⅝" |
| **INTERNAL DIMENSIONAL DATA** | |
| NET Capacity (cubic ft.) | 73.99 |
| Internal Width Overall (in) | 73 ¾" |
| Internal Depth Overall (in) | 26" |
| Internal Height Overall (in) | 56 ½" |
| No. of Shelves | 9 |
| **ELECTRICAL DATA** | |
| Full Load Amperes 115/60/1 | 8.5 |
| **REFRIGERATION DATA** | |
| Horsepower | 3/4 |
| Capacity (BTU/Hr) | 4950 |
| Heat Rejection (BTU/Hr) | 7425 |
| Charge (lbs/grams) | 0.2866/130 |
| **WEIGHT DATA** | |
| Gross Weight (crated lbs) | 950 lbs |
| Height - Crated | 88" |
| Width - Crated | 87" |
| Depth - Crated | 45" |

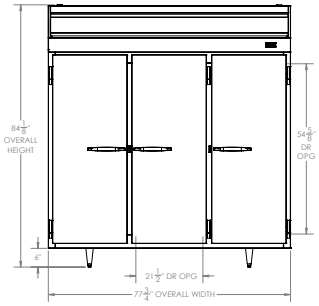
NOTE: Remote units are field wired and come with 6" legs.
Refrigerant must be specified at time of order.

## Model Views

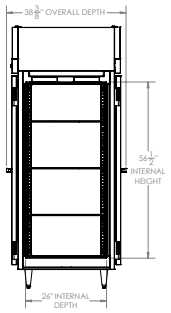
12" Top and 3" side and rear clearance is required




**PLAN VIEW**




**ELEVATION VIEW**




**SIDE VIEW**

## ELECTRICAL CONNECTION



115/60/1*
NEMA 5-15P

Unit pre-wired at factory and include 8' long cord and plug set.

* NOTE: This unit utilizes variable speed compressor technology. The compressor can experience nuisance tripping on Class A GFCI outlets which have a trip limit of 4 mA to 6 mA. To avoid this issue in a location that requires GFCI circuit protection, Beverage-Air recommends using a HUBBELL Model Number GFRST83W 20A Heavy Duty Hospital Grade Self-Test GFCI Receptacle.

an Ali Group Company
3779 Champion Blvd., Winston-Salem, NC 27105
1-888-845-9800 Fax: 1-336-245-6453
Beverage-Air.com Sales@bevair.com

Kamran and Company, LLC
Food Service Equipment | Sales, Design and Construction
415 North Salsipuedes Street
Santa Barbara, CA 93103
P: (800) 480-9418
F: (805) 962-5915
www.kamranco.com

# *Submittal Sheet*

6/27/2023

**ITEM# 99 - PASS-THRU HEATED CABINET (1 EA REQ'D)**

Beverage Air PH2-1HS-PT

Warming Cabinet, pass-thru, two-section, 43.3 cu. ft., (8) half height doors, cylinder lock, (6) silver freezer shelves, exterior digital thermometer, top mounted heating system, aluminum interior, stainless steel front & sides, 20 amp breaker required, UL, UL EPH Classified, UL-Sanitation, MADE IN USA

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| Beverage Air | 1 | | 3 years parts & labor warranty (excludes maintenance items) |
| Beverage Air | 1 | | 208-240v/60/1-ph, 11.3/13.0 amps, 3000 watts, cord, NEMA 6-20P |
| Beverage Air | 1 | 00C31-055A | 6" Seismic Legs (set of 4) |

## ELECTRICAL

| | VOLTS | CYCLE | PHASE | CONN | AFF | NEMA | AMPS | KW | HP | MCA | MOCP |
|---|---|---|---|---|---|---|---|---|---|---|---|
| 1 | 208-240 | 60 | 1 | Cord & Plug | | 6-20P | 11.3/13.0 | 3 | | | |

BEVERAGE-AIR

| | |
|---|---|
| Project: | AIA# |
| Item: | |
| Location: | SIS# |
| Approved: | |

# P-SERIES PASS-THRU WARMING CABINET

PH2 Solid Half-Door Warming Cabinet

**MODEL: PH2-1HS-PT**



3 Year Parts / Labor Warranty

## CABINET CONSTRUCTION

- Stainless steel exterior
- Interior liner is made of corrosion resistant aluminum
- Operational indicator panel contains thermometer and adjustable thermostat control which is accurately calibrated from 80°F to 180°F
- Manually controlled humidity vents are provided in the top of the cabinet
- Self closing doors with safety stops
- Heavy-duty cylinder lock and self-adjusting magnetic gasket
- Stainless steel breaker caps
- Cam-lift hinges
- Six (6) silver freeze shelves
- 6” Adjustable legs standard
- 8’ Cord and plug (see electrical data for details)

## OPTIONS & ACCESSORIES

- Pan slides
- Stainless steel interior
- 3” or 6” Casters
- Left or right door hinge (at time of order)

## ELECTRICAL SYSTEM

- 20 AMP breaker required for single door units
- Strip type 750-watt heating elements, operating on 208-240/60/1, having a total of 1500 watts per compartment
- Externally mounted blower system maintains even temperature through out the food zone area

PH2 PASS-THRU WARMING CABINET

3779 Champion Blvd., Winston-Salem, NC 27105
1-888-845-9800 Fax: 1-336-245-6453
Beverage-Air.com Sales@bevair.com

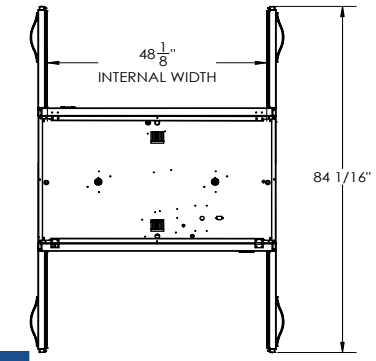
Specifications are subject to change without prior notice. Rev. 9/21

BEVERAGE-AIR

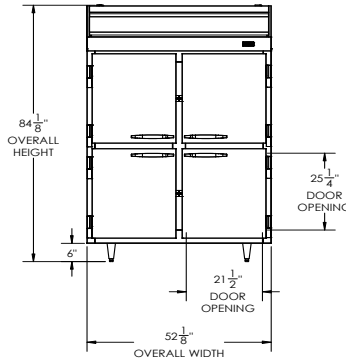
**P-Series Warming Cabinet**
**Model: PH2-1HS-PT**

| MODEL | PH2-1HS-PT |
|---|---|
| **EXTERNAL DIMENSIONAL DATA** | |
| Width Overall | 52 1/8” |
| Depth Overall with Handle | 38 3/8” |
| Height Overall | 84 1/8” |
| Number of Doors | 8 |
| Depth with Door Open 90º | 84 1/16” |
| Door Opening (in) | 21 ½” x 25 ¼” |
| **INTERNAL DIMENSIONAL DATA** | |
| NET Capacity (cubic ft.) | 43.3 |
| Internal Width Overall (in) | 48 ⅛” |
| Internal Depth Overall (in) | 26” |
| Internal Height Overall (in) | 56 ⅝” |
| Number of Shelves | 6 |
| **ELECTRICAL DATA** | |
| Amps | 11.3/13.0 |
| Cabinet Voltage | 208-240/60/1 |
| Total Wattage (Heaters & Fan @240V) | 3000 |
| **SHIPPING DATA** | |
| Gross Weight - Crated | 509 lbs |
| Height - Crated | 87” |
| Width - Crated | 60” |
| Depth - Crated | 39” |

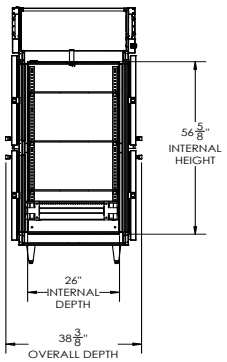
## Model Views




**PLAN VIEW**




**ELEVATION VIEW**




**SIDE VIEW**

*ELECTRICAL CONNECTION

208-240/60/1
NEMA 6-20A

Unit pre-wired at factory and include 8’ long cord and plug set.

Kamran and Company, LLC
Food Service Equipment | Sales, Design and Construction
415 North Salsipuedes Street
Santa Barbara, CA 93103
P: (800) 480-9418
F: (805) 962-5915
www.kamranco.com

## *Submittal Sheet*

6/27/2023

**ITEM# 100 - (3 REQ'D)**

ELS-5DR

Locker 5 TIER 12" X 12" X 12"

Description:

Notes: Locker 5 TIER 12" X 12" X 12"

Kamran and Company, LLC
Food Service Equipment | Sales, Design and Construction
415 North Salsipuedes Street
Santa Barbara, CA 93103
P: (800) 480-9418
F: (805) 962-5915
www.kamranco.com

# *Submittal Sheet*

6/27/2023

**ITEM# 101 - AIR CURTAIN (1 EA REQ'D)**

Berner AHC10-2072A

Architectural Series High Performance Air Curtain, 72" long, unheated, (2) 1/2 hp motors, three speed, for customer entrance door up to 10-feet high, anodized aluminum cover, wall mounting plate, 1.04kW, cULus, MADE IN USA

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| Berner | 1 | | Five year parts warranty (unheated units) |
| Berner | 1 | | If special freight fees are requested, (See below) all applicable fees will be added to the invoice; fees subject to change; contact factory for addition information. |
| Berner | 1 | A | 120v/60/1-ph |
| Berner | 1 | 9503SD020-P | Automatic Door Switch, plunger type, activates air door when door opens, single phase only & max. amp draw of 20 amps, 120-240V |
| Berner | 1 | | For multiple manual doors on opening add for each additional plunger |
| Berner | 1 | | Satin anodized aluminum exterior finish, standard |

## ELECTRICAL

| | VOLTS | CYCLE | PHASE | CONN | AFF | NEMA | AMPS | KW | HP | MCA | MOCP |
|---|---|---|---|---|---|---|---|---|---|---|---|
| **1** | | | | | | | | **1.04** | **(2) 1/2** | | |
| **2** | **120** | **60** | **1** | **Direct** | | | | | | | |

# ARCHITECTURAL HIGH PERFORMANCE 10

## Ambient (Unheated) Air Curtain Data Sheet

***For Door Heights To 10' (environmental separation) and 8' (insect control)***

**STANDARD CONSTRUCTION**

- 12 ¼" high x 21 ¼" deep
- 1/2 hp three speed motor(s)
- Factory installed fan speed switch
- Clear satin anodized aluminum exterior (Optional: Custom Color or Stainless)
- Wall & Top Mounting
- High efficiency, low noise Pro-V Nozzle
- Optional: Filter (washable)

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

5 Year Limited Warranty

Made in USA

for outdoor use

| MODEL | Nozzle Width (in) | Max Vel. at Nozzle (fpm) | Avg. Outlet Vel. (fpm) | Air Volume (cfm) | Outlet Vel. Uniformity | Power Rating (kW) | Motor(s) @ hp | Net Wt. (lbs) |
|---|---|---|---|---|---|---|---|---|
| AHC10-1036A | 36.75 | 3,977 | 2,121 | 1,346 | 91% | 0.52 | 1 @ ½ | 65 |
| AHC10-1042A | 42.75 | 4,095 | 1,830 | 1,390 | 86% | 0.52 | 1 @ ½ | 68 |
| AHC10-1048A | 48.75 | 3,838 | 1,663 | 1,417 | 71% | 0.52 | 1 @ ½ | 70 |
| AHC10-2048A | 48.75 | 4,166 | 2,241 | 1,896 | 92% | 0.71 | 2 @ ½ | 95 |
| AHC10-2060A | 60.75 | 3,950 | 2,393 | 2,540 | 92% | 1.01 | 2 @ ½ | 125 |
| AHC10-2072A | 74.50 | 3,977 | 2,121 | 2,692 | 91% | 1.04 | 2 @ ½ | 130 |
| AHC10-2084A | 86.50 | 4,095 | 1,830 | 2,780 | 86% | 1.04 | 2 @ ½ | 140 |
| AHC10-2096A | 98.50 | 3,838 | 1,663 | 2,834 | 71% | 1.04 | 2 @ ½ | 145 |
| AHC10-3096A | 98.50 | 4,166 | 2,241 | 3,792 | 92% | 1.56 | 3 @ ½ | 165 |
| AHC10-3108A | 112.25 | 3,977 | 2,121 | 4,038 | 91% | 1.56 | 3 @ ½ | 170 |
| AHC10-3120A | 118.25 | 3,977 | 1,957 | 4,082 | 86% | 1.56 | 3 @ ½ | 175 |

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

***See sheet EP-210 for amp draws/total load requirements.***

## MODEL NUMBER CONFIGURATION

AHC10-1 036 A A-R-SS

| Series | # of Motors | Opening Width | Heat | Voltage | Opt. Switch | Opt. Cabinet Finish |
|---|---|---|---|---|---|---|
| AHC10 | 1, 2, 3 | 036" - 120" | A=Ambient | *A=120/1/60<br>B=208/1/60<br>J=240/1/60<br>V=220/1/50 | Remote Switch | SS=Stainless Steel<br>CC=Custom Color |

*Suitable for 50hz

| VELOCITY PROFILE: *Model AHC10-1036A* | | | |
|---|---|---|---|
| Distance from Nozzle (ft) | 3 | 4 | 5 |
| Core Velocity (fpm) | 1600 | 1367 | 1233 |

Sound level measured 10' (3m) from the unit in free field:
1 motor: Low/Medium/High Speed: 54/55/56 dBA
2 motors: Low/Medium/High Speed: 57/58/59 dBA
3 motors: Low/Medium/High Speed: 60/61/62 dBA
Sound data is not AMCA certified.

*Berner reserves the right to alter specifications without prior notice.*

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

DS-210
June, 2015

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# ARCHITECTURAL HIGH PERFORMANCE 10

## Ambient (Unheated) Air Curtain
## Electrical Performance Sheet

| MODEL | 120/1/60 (voltage code A) MOTOR AMP DRAW = 7.2 each | | | 208/1/60 (voltage code B) MOTOR AMP DRAW = 4.0 each | | | 240/1/60 (voltage code J) or 220/1/50 (voltage code V) MOTOR AMP DRAW = 4.0 each | | |
|---|---|---|---|---|---|---|---|---|---|
| | # CKTS | AMPS PER CIRCUIT | BREAKER RATING PER CIRCUIT | # CKTS | AMPS PER CIRCUIT | BREAKER RATING PER CIRCUIT | # CKTS | AMPS PER CIRCUIT | BREAKER RATING PER CIRCUIT |
| AHC10-1036A<br>AHC10-1042A<br>AHC10-1048A | 1 | 7.2 | 15 | 1 | 4.0 | 15 | 1 | 4.0 | 15 |
| AHC10-2048A<br>AHC10-2060A<br>AHC10-2072A<br>AHC10-2084A<br>AHC10-2096A | 1 | 14.4 | 20 | 1 | 8.0 | 15 | 1 | 8.0 | 15 |
| AHC10-3096A<br>AHC10-3108A<br>AHC10-3120A | 1 | 21.6 | 25 | 1 | 12.0 | 15 | 1 | 12.0 | 15 |

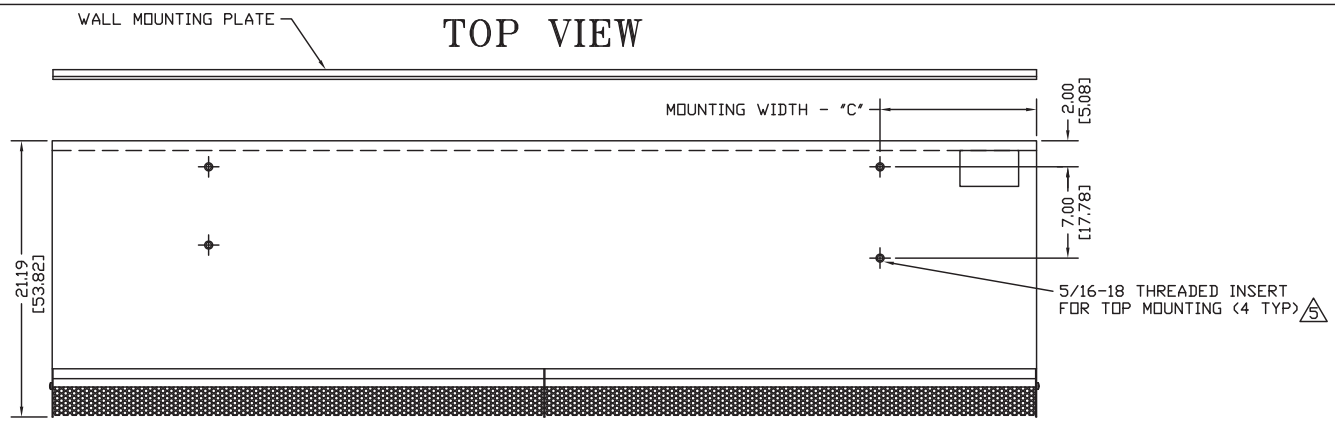
*Berner reserves the right to alter specifications without prior notice.*

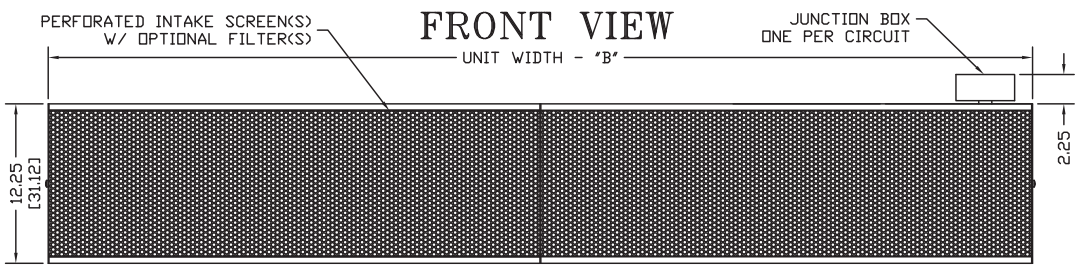
**www.berner.com** **Berner International Corporation** **800.245-4455**
111 Progress Ave. / New Castle / PA / 16101 / USA

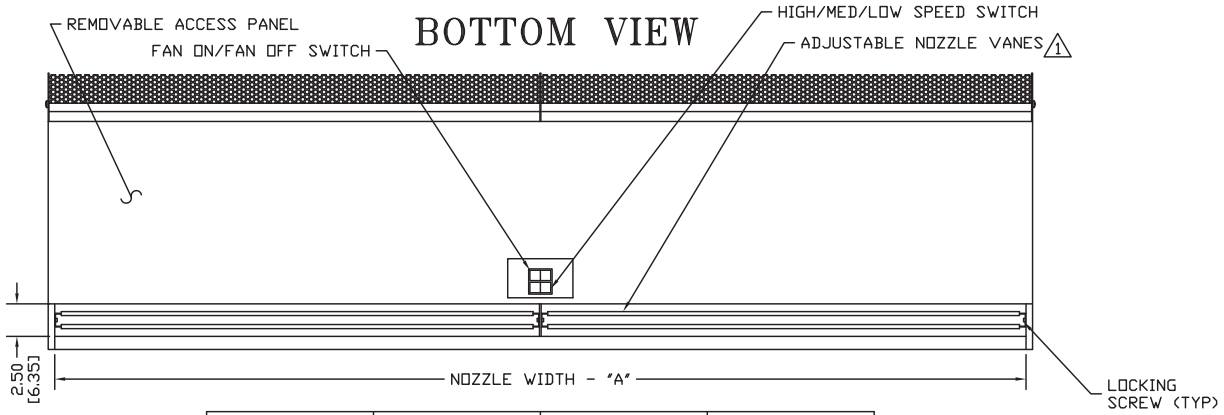
EP-210
June, 2015

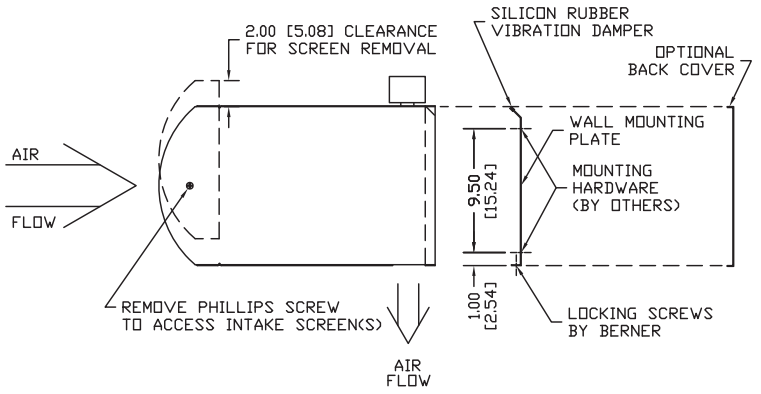
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# AHC10
## AMBIENT SYSTEM




| MODEL 6 | NOZZLE WIDTH "A" | UNIT WIDTH "B" | MOUNTING WIDTH "C" |
|---|---|---|---|
| AHC10-1036A | 36.75 [93.35] | 37.75 [95.89] | 8.00 [20.32] |
| AHC10-1042A | 42.75 [108.59] | 43.75 [111.13] | 8.00 [20.32] |
| AHC10-1048A | 48.75 [123.83] | 49.75 [126.37] | 10.00 [25.40] |
| AHC10-2048A | 48.75 [123.83] | 49.75 [126.37] | 8.00 [20.32] |
| AHC10-2060A | 60.75 [153.31] | 61.75 [156.85] | 8.00 [20.32] |
| AHC10-2072A | 74.50 [189.23] | 75.50 [191.77] | 12.00 [30.48] |
| AHC10-2084A | 86.50 [219.71] | 87.50 [217.17] | 12.00 [30.48] |
| AHC10-2096A | 98.50 [250.19] | 99.50 [252.73] | 27.00 [68.58] |
| AHC10-3096A | 98.50 [250.19] | 99.50 [252.73] | 27.00 [68.58] |
| AHC10-3108A | 112.25 [285.12] | 113.25 [287.66] | 27.00 [68.58] |
| AHC10-3120A | 118.25 [300.36] | 119.25 [302.90] | 27.00 [68.58] |

## NOTES:

1. AIR CURTAIN MUST BE INSTALLED SO AIR STREAM IS NOT OBSTRUCTED WHEN DEFLECTED 20° TO EITHER SIDE OF ℄.
2. ELECTRICAL CONNECTIONS TO BE FLEXIBLE.
3. FIELD VERIFY DIMENSIONS.
4. ANCHORS TO SUPPORTING STRUCTURE BY OTHERS.
5. ADEQUACY OF SUPPORTING STRUCTURE IS TO BE VERIFIED BY A PROFESSIONAL STRUCTURAL ENGINEER.
6. LETTER "A" IN MODEL NUMBER DESIGNATES AMBIENT UNIT.
7. DIMENSIONS IN INCHES [CENTIMETERS].

| | | |
|---|---|---|
| PROJECT | | |
| LOCATION | | |
| ARCHITECT | | |
| ENGINEER | | |
| DWG. NO. | AHC10-AMB | TITLE: BERNER MODEL AHC10 AIR CURTAIN AMBIENT SYSTEM |
| DATE | 16JAN2015 | |
| BY | S. Beil | |
| REPLACES | 21MAY14 | BERNER INTERNATIONAL CORP. NEW CASTLE,PA. |
| BY | S. Beil | |

Kamran and Company, LLC
Food Service Equipment | Sales, Design and Construction
415 North Salsipuedes Street
Santa Barbara, CA 93103
P: (800) 480-9418
F: (805) 962-5915
www.kamranco.com

# *Submittal Sheet*

6/27/2023

**ITEM# ASB1 - AIR CURTAIN (1 EA REQ'D)**

Berner ALC08-1042A

Architectural Series Low Profile Air Curtain, 42" long, unheated, (1) 1/5 hp motor, 7-1/2" low profile, for doors up to 8-feet high for climate control, factory installed "Intelliswitch" digital programmable controller, anodized aluminum exterior cabinet, wall mounting plate, cULus, MADE IN USA

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| Berner | 1 | | Five year parts warranty (unheated units) |
| Berner | 1 | | If special freight fees are requested, (See below) all applicable fees will be added to the invoice; fees subject to change; contact factory for addition information. |
| Berner | 1 | A | 120v/50/1-ph |
| Berner | 1 | | NOTE: Operation at 50 Hz will generate approximately a 17% reduction in air performance |
| Berner | 1 | | Satin anodized aluminum exterior finish, standard |
| Berner | 1 | 9503MRS1F2-NC-K | Magnetic Reed Door Switch, multiple manual door openings require additional switches, recommended for entrance doors |

## ELECTRICAL

| | VOLTS | CYCLE | PHASE | CONN | AFF | NEMA | AMPS | KW | HP | MCA | MOCP |
|---|---|---|---|---|---|---|---|---|---|---|---|
| 1 | | | | | | | | | 1/5 | | |
| 2 | 120 | 50 | 1 | Direct | | | | | | | |

# ARCHITECTURAL LOW PROFILE 8
## Ambient (Unheated) Air Curtain
## Data Sheet

***For Mounting Heights To 8' (environmental separation) and 7' (insect control)***

**STANDARD CONSTRUCTION**
- 7 1/2" high x 13 ¾" deep
- 1/5 hp motor(s) - ten speeds
- Factory installed Intelliswitch digital controller
- Clear satin anodized aluminum exterior (Optional: Custom Color or Stainless)
- Wall & Top Mounting
- High efficiency, low noise Pro-V Nozzle
- Optional: Filter (washable)
- Optional: Wi-Fi Controller, works with Berner App

**5 Year Limited Warranty** Made in USA c UL us *indoor use* FDA RECOMMENDED USDA COMPLIANCE

| MODEL | Nozzle Width (in) | Max Vel. at Nozzle (fpm) | Avg. Outlet Vel. (fpm) | Air Volume (cfm) | Outlet Vel. Uniformity | Power Rating (kW) | Motor(s) @ hp | Net Wt. (lbs) |
|---|---|---|---|---|---|---|---|---|
| ALC08-1030A | 28.00 | 3,100 | 1,777 | 691 | 89% | 0.18 | 1 @ 1/5 | 33 |
| ALC08-1036A | 35.25 | 3,600 | 2,116 | 1,036 | 92% | 0.32 | 1 @ 1/5 | 38 |
| ALC08-1042A | 41.25 | 3,000 | 2,115 | 1,212 | 93% | 0.32 | 1 @ 1/5 | 43 |
| ALC08-1048A | 47.25 | 2,800 | 2,104 | 1,381 | 94% | 0.32 | 1 @ 1/5 | 48 |
| ALC08-1060A | 59.00 | 3,100 | 2,053 | 1,682 | 95% | 0.32 | 1 @ 1/5 | 57 |
| ALC08-1072A | 72.50 | 3,600 | 2,058 | 2,072 | 95% | 0.32 | 1 @ 1/5 | 64 |
| ALC08-2084A | 84.25 | 3,000 | 2,072 | 2,424 | 93% | 0.64 | 2 @ 1/5 | 86 |
| ALC08-2096A | 96.25 | 2,800 | 2,066 | 2,762 | 94% | 0.64 | 2 @ 1/5 | 96 |
| ALC08-2120A | 119.75 | 3,100 | 2,023 | 3,364 | 95% | 0.64 | 2 @ 1/5 | 114 |

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

***See sheet EP-200 for amp draws/total load requirements.***

## MODEL NUMBER CONFIGURATION

ALC08-1 030 A A -R-WCA-SS

| Series | # of Motors | Opening Width | Heat | Voltage | Opt. Display | Opt. Control | Opt. Cabinet Finish |
|---|---|---|---|---|---|---|---|
| ALC08 | 1, 2 | 030" - 120" | A=Ambient | *A=120/1/60<br>B=208/1/60<br>J=240/1/60<br>V=220/1/50 | R=Remote Display *Intelliswitch* | WCA=Wi-Fi Controller *Berner App* | SS=Stainless Steel<br>CC=Custom Color |

*Suitable for 50hz

*for Standard offering, leave options (Opt.) blank*

| VELOCITY PROJECTION: Model ALC08-1036A | | | |
|---|---|---|---|
| Distance from Nozzle (in) | 24 | 36 | 48 |
| Core Velocity (fpm) | 1824 | 1509 | 1292 |
| Uniformity (%) | 78 | 84 | 83 |

Sound level measured 10' (3m) from the unit in free field:
1 motor: Min./Max. Speed: 52/54 dBA
2 motors: Min./Max. Speed: 55/57 dBA

*Berner reserves the right to alter specifications without prior notice.*

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

DS-200
April, 2018

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# ARCHITECTURAL LOW PROFILE 8
## Ambient (Unheated) Air Curtain
## Electrical Performance Sheet

| | 120/1/60 (voltage code A) MOTOR AMP DRAW = 3.4 each | | | 208/1/60 (voltage code B) MOTOR AMP DRAW = 1.7 each | | | 240/1/60 (voltage code J) or 220/1/50 (voltage code V) MOTOR AMP DRAW = 1.7 each | | |
|---|---|---|---|---|---|---|---|---|---|
| **MODEL** | **# CKTS** | **AMPS PER CIRCUIT** | **BREAKER RATING PER CIRCUIT** | **# CKTS** | **AMPS PER CIRCUIT** | **BREAKER RATING PER CIRCUIT** | **# CKTS** | **AMPS PER CIRCUIT** | **BREAKER RATING PER CIRCUIT** |
| ALC08-1030A<br>ALC08-1036A<br>ALC08-1042A<br>ALC08-1048A<br>ALC08-1060A<br>ALC08-1072A | 1 | 3.4 | 15 | 1 | 1.7 | 15 | 1 | 1.7 | 15 |
| ALC08-2084A<br>ALC08-2096A<br>ALC08-2120A | 1 | 6.8 | 15 | 1 | 3.4 | 15 | 1 | 3.4 | 15 |

*Berner reserves the right to alter specifications without prior notice.*

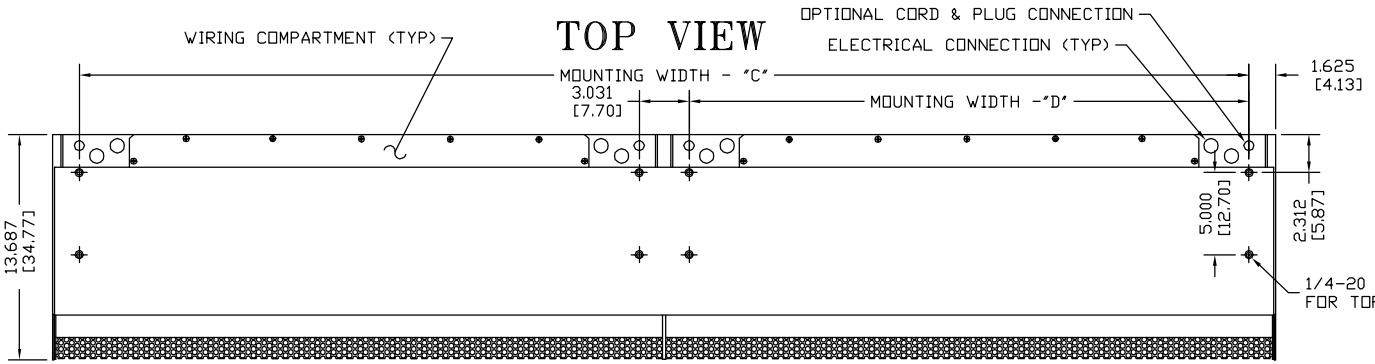
**www.berner.com Berner International 800.245.4455**
111 Progress Ave. / New Castle / PA / 16101 / USA

EP-200
January, 2015

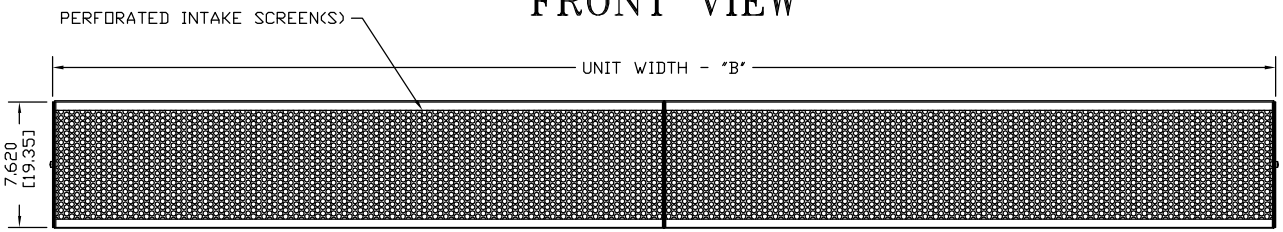
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# ALC08
## AMBIENT SYSTEM

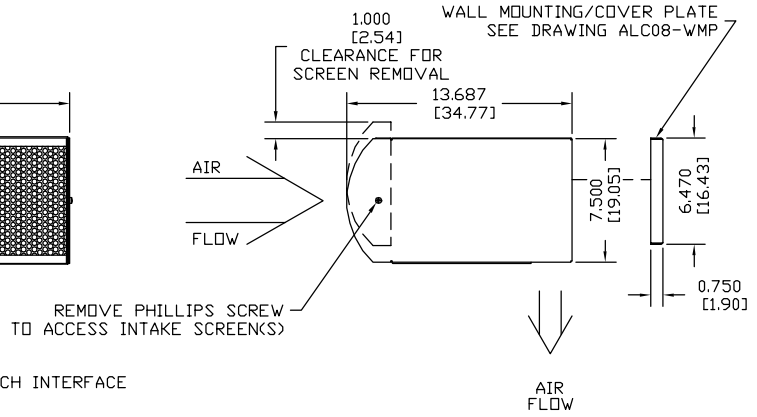
## TOP VIEW



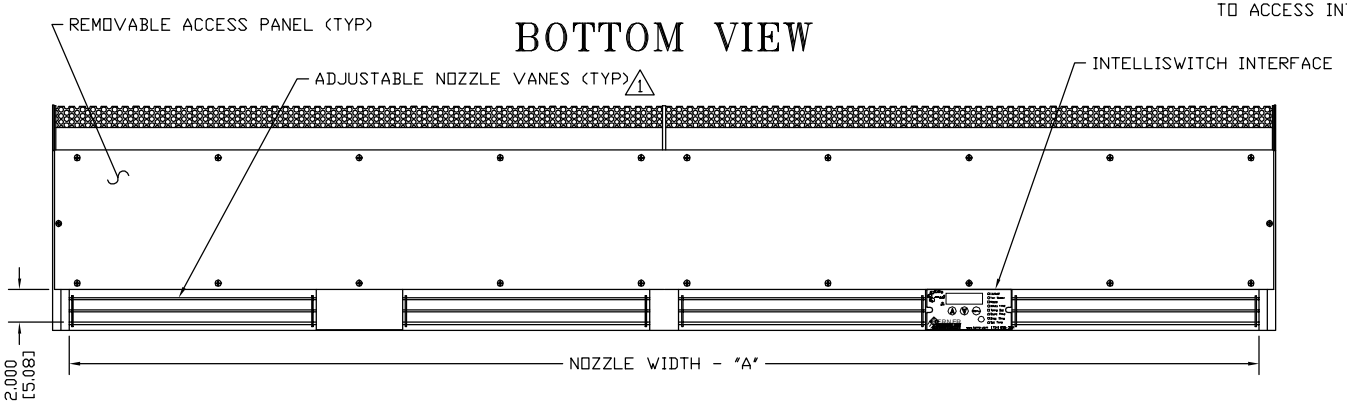

## FRONT VIEW




## END VIEW




## BOTTOM VIEW




| MODEL 6 | NOZZLE WIDTH "A" | UNIT WIDTH "B" | MOUNTING WIDTH "C" | MOUNTING WIDTH "D" |
|---|---|---|---|---|
| ALC08-1030A | 28.00 [71.12] | 30.00 [76.20] | 26.75 [67.95] | - |
| ALC08-1036A | 35.25 [89.54] | 37.25 [94.62] | 34.00 [86.36] | - |
| ALC08-1042A | 41.25 [104.78] | 43.25 [109.86] | 40.00 [101.60] | - |
| ALC08-1048A | 47.25 [120.02] | 49.25 [125.10] | 46.00 [116.84] | - |
| ALC08-1060A | 59.00 [149.86] | 61.00 [154.94] | 57.75 [146.69] | - |
| ALC08-1072A | 72.25 [183.59] | 74.25 [188.60] | 71.00 [180.34] | - |
| ALC08-2084A | 84.25 [213.00] | 86.25 [219.08] | 83.00 [210.82] | 40.00 [101.60] |
| ALC08-2096A | 96.25 [244.48] | 98.25 [249.56] | 95.00 [241.30] | 46.00 [116.84] |
| ALC08-2120A | 119.75 [304.17] | 121.75 [309.25] | 118.50 [300.99] | 57.75 [146.69] |

## NOTES:

1. AIR CURTAIN MUST BE INSTALLED SO AIR STREAM IS NOT OBSTRUCTED WHEN DEFLECTED 20° TO EITHER SIDE OF ℄.
2. ELECTRICAL CONNECTIONS TO BE FLEXIBLE.
3. FIELD VERIFY DIMENSIONS.
4. ANCHORS TO SUPPORTING STRUCTURE BY OTHERS.
5. ADEQUACY OF SUPPORTING STRUCTURE IS TO BE VERIFIED BY A PROFESSIONAL STRUCTURAL ENGINEER.
6. LETTER "A" IN MODEL NUMBER DESIGNATES AMBIENT UNIT.
7. DIMENSIONS IN INCHES [CENTIMETERS].

| | | |
|---|---|---|
| PROJECT | | |
| LOCATION | | |
| ARCHITECT | | |
| ENGINEER | | |
| DWG. NO. | ALC08-AMB | TITLE: BERNER MODEL ALC08 AIR CURTAIN AMBIENT SYSTEM |
| DATE | 28MAR2016 | |
| BY | S. Beil | |
| REPLACES | 21MAY14 | BERNER INTERNATIONAL CORP. NEW CASTLE,PA. |
| BY | S. Beil | |

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# *Submittal Sheet*

6/27/2023

**ITEM# ASB2 - WATER FILTRATION SYSTEM, FOR ICE MACHINES (1 EA REQ'D)**

3M Purification ICE160-S

(5616303) 3M™ Water Filtration Products Water Filter System, with shut-off valve & gauge, 17-5/8"H x 5"D, standard water, single vessel, max pressure of 125 psi at 100°F, 0.2 micron, 3.34 gpm flow rate, 35,000 gallons capacity, for cyst, bacteria, sediment, chlorine taste and odor, scale, includes: (1) integral mounting bracket and (1) o-ring seal cartridge filter, 1/2" FNPT connections, NSF certified (for ice machines - cubers up to 1450lbs, flakers up to 2400lbs: Manitowoc I 1202, 1203, 1204, 1205, 1402, 1403, 1404, 1405, 1474, 1492, 1494; Scotsman C1030, 1448; Hoshizaki KM 1301, 1340; Ice-O-Matic ICE 1006, 1007, 1406, 1407; Koolaire K 1350; Atosa YR450, YR800)

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 | | |

# 3M™ Water Filtration Products

SPEC# _____

QUANTITY _____

application: **ICE**

models:

# ICE160-S/ICE165-S




3M Models ICE160-S and ICE165-S single cartridge water filtration systems help provide consistent high quality water for commercial ice by reducing the effects of particulate, chlorine taste and odor and scale at flow rates up to 3.34 gpm (12.6 lpm). Built-in scale inhibition reduces the ability of calcium and magnesium to precipitate on the evaporator plates as hard scale.

- **ICE160-S** combines chlorine taste and odor reduction with cyst, bacteria[1] and particulate reduction, while reducing the effects of chlorine corrosion and scale for up to 35,000 gallons (132,489 liters).
- **ICE165-S** combines chlorine taste and odor reduction with particulate reduction from higher turbidity water, while reducing the effects of chlorine corrosion and scale for up to 35,000 gallons (132,489 liters).

## PRODUCT BENEFITS

- Effectively reduces particulate and chlorine taste and odor for better equipment protection and clearer, great tasting ice.
- Revolutionary **I**ntegrated **M**embrane **P**re-**A**ctivated **C**arbon **T**echnology (**"IMPACT"**) dual-zone media cartridge construction combines a membrane in series with premium activated carbon to provide superior throughput and cartridge life.
- Built-in bacteria inhibitor intended to reduce fouling of media (HF60-S replacement cartridge).
- Certified by NSF to Standard 53 for cyst reduction (HF60-S replacement cartridge).
- NSF Standard 42 and/or FDA CFR-21 compliant materials.
- Reduction of up to 99.99% of common water-borne heterotrophic bacteria by membrane filtration as tested by 3M Purification Inc. (HF60-S replacement cartridge).
- Built-in scale inhibitor reduces lime scale build-up on evaporator plates as tested by 3M Purification Inc..
- Sanitary Quick Change (SQC) encapsulated cartridge design allows for fast and easy cartridge change-outs with a 1/4 turn.
- 1/2" FNPT horizontal inlet and outlet ports allow direct or easily adaptable connections to existing plumbing lines.

## PRODUCT SPECIFICATIONS

| Model Number | Part Number | Reduction Claims | Nominal Micron Rating | Capacity | Service Flow Rate | Application | Replacement Cartridge | Sizing |
|---|---|---|---|---|---|---|---|---|
| **ICE160-S** | 56163-03 | Cyst, Bacteria[1], Particulate, Chlorine Taste and Odor, Scale[2] | 0.2[3] | 35,000 gallons (132,489 liters) | 3.34 gpm (12.6 lpm) | Most Standard Water | HF60-S: 56134-05 | Low Flow Cubers to 1,450 lbs. (658 kg) High Flow Cubers to 1,000 lbs. (454 kg) Flakers to 2,400 lbs. (1,089 kg) |
| **ICE165-S** | 56163-04 | Particulate, Chlorine Taste and Odor, Scale[2] | 3.0 | 35,000 gallons (132,489 liters) | 3.34 gpm (12.6 lpm) | Higher Turbidity Water | HF65-S: 56134-09 | Low Flow Cubers to 1,450 lbs. (658 kg) High Flow Cubers to 1,000 lbs. (454 kg) Flakers to 2,400 lbs. (1,089 kg) |

[1]As tested with either E.Coli ATCC (11229) or Pseudomonas (B) diminuta ATCC (19146)
[2]Tested and verified by manufacturer's laboratory
[3]NSF Certified for Particulate, Class I

# ICE160-S/ICE165-S

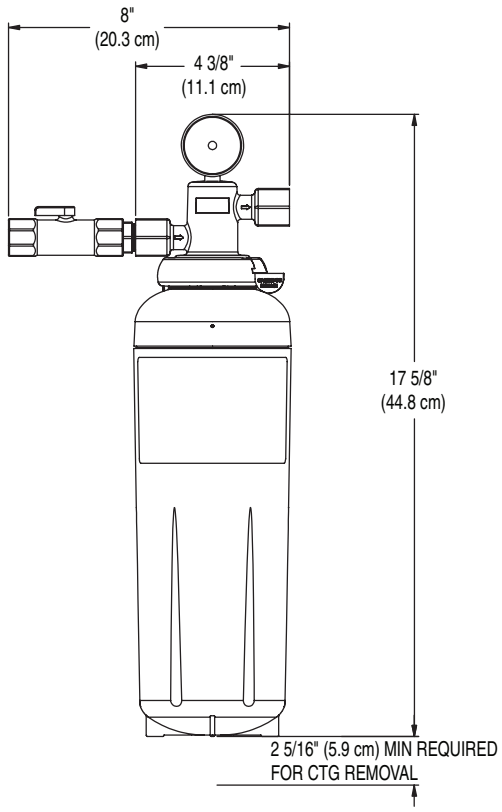
# 3M™ Water Filtration Products

SPEC# _____

QUANTITY _____

MODEL NUMBER _____

PART NUMBER _____




⚠ **WARNING: To reduce the risk associated with the ingestion of contaminants:**

- **Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system.** Systems certified for cyst reduction may be used on disinfected water that may contain filterable cysts. EPA Establishment #070595-CT001

3M Purification Inc. Incorporated recommends regularly scheduled maintenance and replacement of the filter cartridge(s) in order for the product to perform as advertised/sold. 3M Purification Inc. shall not be liable for system failures due to improper maintenance.

## PHYSICAL SPECIFICATIONS

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

## IMPORTANT: INSTALLATION TIPS

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

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

## LIMITED WARRANTY

3M Purification Inc. warrants ICE160-S/ICE165-S only to be free from defects in material and workmanship for five (5) years from the date of purchase. The disposable filter cartridge is warranted from defects in material and workmanship for a period of one (1) year from the date of purchase. This warranty does not cover failures resulting from abuse, misuse, alterations or damage not caused by 3M Purification Inc. or failure to follow installation and use instructions. No warranty is given as to the service life of any filter cartridge or membrane as it will vary with local water conditions and consumption. **3M PURIFICATION INC. MAKES NO OTHER WARRANTIES OR CONDITIONS, EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OR CONDITION OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR ANY IMPLIED WARRANTY OR CONDITION ARISING OUT OF A COURSE OF DEALING, CUSTOMER OR USAGE OF TRADE.** If the Product fails to satisfy this Limited Warranty during the warranty period, 3M Purification Inc., at its option, will replace the Product or refund your Product purchase price. This warranty does not cover labor. **The remedy stated in this paragraph is Customer's sole remedy and 3M Purification Inc.'s exclusive obligation. For additional information, see the entire Limited Warranty located in the product Installation and Operation Instruction Manual.**

**Limitation of Liability:** 3M Purification Inc. will not be liable for any loss or damage arising from this 3M Purification Inc. product, whether direct, indirect, special, incidental, or consequential, regardless of the legal theory asserted, including warranty, contract, negligence or strict liability. Some states and countries do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

3M is trademark of 3M Company.
NSF is a trademark of NSF International.
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70020194174 REV 0812B
Please recycle. Printed in U.S.A.

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

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# *Submittal Sheet*

6/27/2023

**ITEM# ASB3 - ICE BIN FOR ICE MACHINES (1 EA REQ'D)**

Scotsman B530P

Ice Bin, top-hinged front-opening door, 536 lb application capacity, for top-mounted ice maker, 30" width, rotocast plastic construction, toolless removable baffle, polyurethane insulation, polyethylene liner, includes 6" legs, NSF, engineered and assembled in USA

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| Scotsman | 1 | | NOTE: Sale of this product must comply with Scotsman's MSRP Policy; contact your Scotsman representative for details |
| Scotsman | 1 | | 3 year parts & labor warranties |
| Scotsman | 1 | KHOLDER | Ice Scoop Holder, fits all modular ice storage bins, stainless steel |

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" | |

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

## Modular Storage Bins



B530S show with optional KLP8S legs.

## Features

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

## Certification

DESIGNED ENGINEERED ASSEMBLED IN THE USA

NSF

CERTIFIED ISO 9001:2015

REVIT by Scotsman

## Storage Capacity

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

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

## Polyurethane Insulation

Foam insulation is forced between the wall and liner under heat and pressure to form a perfect wall to wall bond, preserving ice supply for long periods.

## Bin Interior

The polyethylene bin interior is sanitary and easy to clean. Resists scratches and scuffs from ice scoops.

## Warranty

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

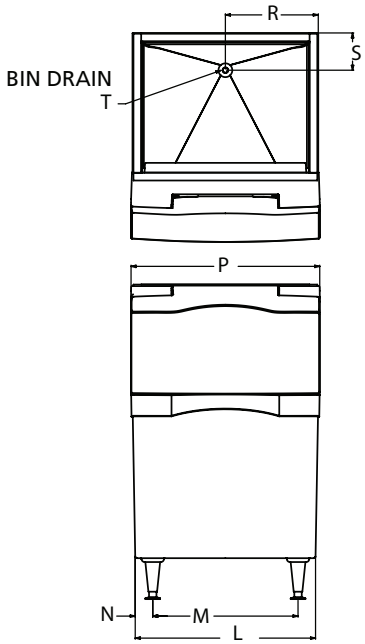
B322S, B330P, B530P/S, B842S, B948S - Storage Bins

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

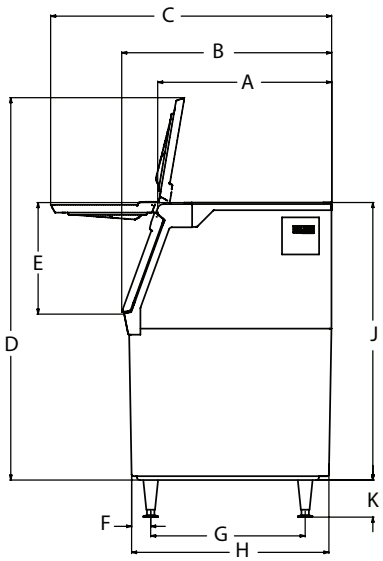
# B322S, B330P, B530P/S, B842S, B948S - Storage Bins

## Modular Storage Bins






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




## Dimensions

| Model # | A | B | C | D | E | F | G | H | J | K | L | M | N | P | R | S | T |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| B322S | 28.23 | 34 | 45.5 | 61.24 | 18 | 3.88 | 25 | 32.75 | 44 | 6 | 22 | 15.5 | 3.25 | 22.5 | 11 | 6 | .75 NPT |
| B330P | 28.15 | 34 | 45.5 | 47.24 | 18 | 3.33 | 25 | 32.42 | 31 | 6 | 30 | 23.5 | 3.08 | 30.5 | 15 | 6 | .75 NPT |
| B530P/S | 28.15 | 34 | 45.5 | 61.24 | 18 | 3.09 | 25 | 31.93 | 44 | 6 | 30 | 23.5 | 2.83 | 30.5 | 15 | 6 | .75 NPT |
| B842S | 28.07 | 34 | 45.5 | 61.87 | 18 | 3.88 | 25 | 32.75 | 44 | 6 | 42 | 35.5 | 3.25 | 42.5 | 21 | 6 | .75 NPT |
| B948S | 28.05 | 34 | 45.5 | 61.24 | 18 | 3.88 | 25 | 32.75 | 44 | 6 | 48 | 41.5 | 3.25 | 48.5 | 24 | 6 | .75 NPT |

## Overall Dimensions

| Model # | Carton (W x D x H)* |
|---|---|
| B322S | 22" x 34" x 44" |
| B330P | 30" x 34" x 31" |
| B530P | 30" x 34" x 44" |
| B530S | 30" x 34" x 44" |
| B842S | 42" x 34" x 44" |
| B948S | 48" x 34" x 44" |

* Add 6" Height for bin legs.

## Shipping Information

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

## Accessories*

| Model Number | Description |
|---|---|
| KBC1 | Kit, bit casters for B530S, B842S, B948S and SB380.** Not for use with B322S or SB480 when using extensions. |
| KBC1P | Kit, bin casters for B330P and B530P.** |
| KLP7 | Kit, legs, 6", flanged feet, for B bins, HD dispensers, AFE, CU1/2/3 and NSE. |
| KLP8S | Kit, legs, 6", stainless steel, for B bins, HD dispensers, AFE, CU1/2/3 and NSE. |
| BGS10 | Bagger, hooks on any bin. |
| KBAG | Kit, bags, 1000, for BGS10. |
| KSEALER | Kit, tape sealer, for BGS10. |
| KTAPE | Kit, tape, 180 ft. roll, for BGS10. |
| KHOLDER | Kit, scoop holder, stainless steel. |

**3.5" Diameter, 2 locking, raises bin 4.5".

an Ali Group Company

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

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The Spirit of Excellence

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# *Submittal Sheet*

6/27/2023

**ITEM# ASB4 - ICE MAKER, CUBE-STYLE (1 EA REQ'D)**

Scotsman MC1030MA-32

Prodigy ELITE® Ice Maker, cube style, air-cooled, self-contained condenser, production capacity up to 1077 lb/24 hours at 70°/50° (816 lb AHRI certified at 90°/70°), medium cube size, ICELINQ® mobile app, Bluetooth® connectivIty, preservation mode, external bin full indicator, AutoAlert™ indicating lights, WaterSense adjustable purge control, one-touch cleaning, harvest assist, front facing removable air filters, unit specific QR code, stainless steel finish, AgION™ antimicrobial protection, 208-230v/60/1-ph, 16.0 amps, cULus, NSF, engineered and assembled in USA

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| Scotsman | 1 | | NOTE: Sale of this product must comply with Scotsman's MSRP Policy; contact your Scotsman representative for details |
| Scotsman | 1 | | 3 year parts & labor warranties |
| Scotsman | 1 | | 5 year parts & labor warranties on Evaporator |
| Scotsman | 1 | | 5 year parts on compressor & condenser |

## ELECTRICAL

| | VOLTS | CYCLE | PHASE | CONN | AFF | NEMA | AMPS | KW | HP | MCA | MOCP |
|---|---|---|---|---|---|---|---|---|---|---|---|
| 1 | 208-230 | 60 | 1 | | | | 16 | | | | |

## 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 | 3/4" | |

# MC1030 - 1,000lb Cube Ice Machine

## Prodigy ELITE® Modular Cube Ice Machine

MC0130 - 1,000lb Cube Ice Machine




Compatible with ICELINQ®

### ENHANCED RELIABILITY

**Integrated ICELINQ® App**
Provides real-time diagnostics, access to settings and guided cleanings. The app also contains specific information for convenient maintenance.

**Upgraded Sensors**
Ice thickness and water sensor design enhances cleanability and amplifies durability.

**Preservation Mode**
Maximizes uptime and notifies users of potential issues.

### EASE OF USE

**AutoAlert™ Panel**
The AutoAlert™ panel displays relevant machine status that is visible across the room. Now featuring an external bin full indicator light and easier to read 16-segment display.

### SANITARY DESIGN

**Removable, External Air Filters**
Speeds up cleaning process and reduces unit footprint.

**WaterSense Adaptive Purge**
Optimizes water consmption, keeping the machine cleaner and operating more efficiently.



The ICELINQ® app simplifies interaction with machine via Bluetooth® connection



Intelligent sensor technology maximizes efficiency and lowers operating costs

## 24 Hour Volume Production

| Air Cooled | | | Remote | | | Water Cooled | | |
|---|---|---|---|---|---|---|---|---|
| 70°F/21°C 50°F/10°C | Air Water | 90°F/32°C 70°F/21°C | 70°F/21°C 50°F/10°C | Air Water | 90°F/32°C 70°F/21°C | 70°F/21°C 50°F/10°C | Air Water | 90°F/32°C 70°F/21°C |
| 1077/490 lb/kg | | 816/371 lb/kg | 996/453 lb/kg | | 869/395 lb/kg | 1029/468 lb/kg | | 929/422 lb/kg |

## Modular Bin Options


B842S

| Model Number* | Dimensions W" x D" x H" | Bin Application Capacity lb/kg | Finish | Ship Weight lb/kg |
|---|---|---|---|---|
| B842S | 42 x 34 x 44 | 778/353 | Metallic | 190/86 |
| B948S | 48 x 34 x 44 | 893/406 | Metallic | 209/95 |
| BL1048S | 48 x 31 x 54.4 | 1000/454 | Stainless Steel | 268/122 |
| BL1360S | 60 x 61 x 54.4 | 1320/599 | Stainless Steel | 322/147 |
| BL1660S | 60 x 31 x 63.4 | 1660/753 | Stainless Steel | 340/154 |

* Contact Scotsman for bin top requirements.

## Cube Ice

Common ice form, ideal for mixed drinks.


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


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

## Certification

CERTIFIED ISO 9001:2015

## Warranty

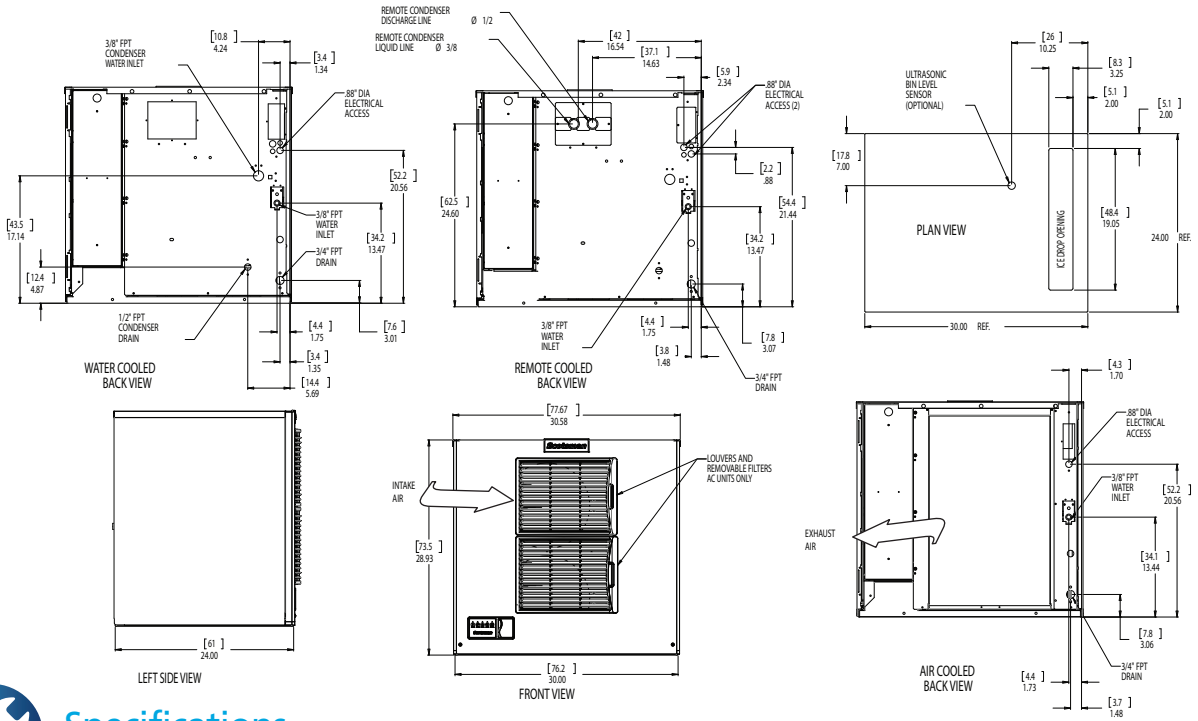
- 3 Years parts and labor on all components.
- 5 Years parts and labor on the evaporator.
- 5 Years parts on the compressor and condenser.
- Warranty valid in North, South & Central America for commercial installations.
- Contact factory for warranty in other regions.
- Residential Applications: 1 year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

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

# MC1030 - 1,000lb Cube Ice Machine

## Prodigy ELITE® Modular Cube Ice Machine

MC0130 - 1,000lb Cube Ice Machine




## Specifications

| | Model Number<br>Cube Size: medium or small | Condenser Unit | Basic Electrical Volts/Hz/Phase | Max. Fuse Size or HACR Circuit Breaker (amps) | Circuit Wires | Min. Circuit Ampacity | Energy Consumption kWh/100 lb (45.4 kg) 90°F(32°C)/70°F(21°C) | Water Usage Gallons/100 lb (liters/45.4 kg) Potable 90°F(32°C) | Water Usage Gallons/100 lb (liters/45.4 kg) Condenser 70°F(21°C) |
|---|---|---|---|---|---|---|---|---|---|
| med. | MC1030MA-32 | Air | 208-230/60/1 | 20 | 2 | 16.0 | 4.83 | 18.0/68.2 | - |
| | MC1030MR-32 | Remote | 208-230/60/1 | 20 | 2 | 15.8 | 4.97 | 18.0/68.2 | - |
| | MC1030MW-32 | Water | 208-230/60/1 | 15 | 2 | 11.0 | 3.96 | 18.0/68.2 | 167.0/633.2 |
| | MC1030MR-3 | Remote | 208-230/60/3 | 20 | 3 | 10.8 | 4.99 | 18.0/68.2 | - |
| sm. | MC1030SA-32 | Air | 208-230/60/1 | 20 | 2 | 16.0 | 4.83 | 18.0/68.2 | - |
| | MC1030SR-32 | Remote | 208-230/60/1 | 20 | 2 | 15.8 | 4.99 | 18.0/68.2 | - |
| | MC1030SW-32 | Water | 208-230/60/1 | 15 | 2 | 11.0 | 3.96 | 18.0/68.2 | 167.0/633.2 |
| | MC1030SR-3 | Remote | 208-230/60/3 | 20 | 3 | 10.8 | 4.97 | 18.0/68.2 | - |

## All Models

**Dimensions (W x D x H):**

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

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

Shipping Weight: 235 lb / 107 kg

BTUs per hour: 16,200

Refrigerant: R-404A

## Accessories

| Model Number | Description |
|---|---|
| KVS | Vari-Smart™ Ice Level Control - Precisely control ice levels using ultrasonic technology. |
| KBILC | Basic Ice Level Control - Thermistor technology, ideal for dispenser applications. |
| KSBU | Smart-Board™ Advanced Control - Use additional operational data for fast diagnosis. |
| KSBU-N | Smart-Board™ Advanced Control with Network - Network capable. |
| ERC311-32 | Remote condenser for MC1030xR, 208-230/60/1- Consult remote condenser spec sheet for details. |
| BRTE10 | 10ft (3.0 m) line set, brazing required |
| BRTE25 | 25ft (7.6 m) line set, brazing required |
| BRTE40 | 40ft (12.2 m) line set, brazing required |
| BRTE75 | 75ft (22.9 m) line set, brazing required |
| KPAS | Prodigy Advanced Sustainability Kit - Includes KVS and KSBU - N |
| XR-30 | XSafe® Sanitation System for Modular Cube - Continuous operation, field-installed. |

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

## Operating Requirements

| | Minimum | Maximum |
|---|---|---|
| Air Temperatures | 50°F (10°C) | 100°F (38°C) |
| Water Temperatures | 40°F (4.4°C) | 100°F (38°C) |
| Remote Cond. Temps | -20°F (-29°C) | 120°F (49°C) |
| Potable Water Pressure | 20 PSIG (1.4 bar) | 80 PSIG (5.5 bar) |
| Cond. Water Pressure | 20 PSIG (1.4 bar) | 230 PSIG (16.1 bar) |
| Electrical Voltage | -5% | +10% |

Specifications and design are subject to change without notice.

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

an Ali Group Company

Scotsman®

Kamran and Company, LLC
Food Service Equipment | Sales, Design and Construction
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Santa Barbara, CA 93103
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www.kamranco.com

# *Submittal Sheet*

6/27/2023

**ITEM# ASB5 - (1 REQ'D)**

Fabricator CUSTOM

Serving Coutner

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| | | | **See Drawings and Elevations for details** |

Description:

Notes: Serving Coutner

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# *Submittal Sheet*

6/27/2023

**ITEM# ASB6 - REACH-IN REFRIGERATOR (1 EA REQ'D)**

Beverage Air HBR23HC-1-HG

Horizon Series Refrigerator, reach-in, one-section, 23.1 cu. ft. capacity, (2) right-hand hinged glass half doors, (3) adjustable shelves, electronic control, LED interior lighting, digital display, adaptive defrost, stainless steel interior & exterior, bottom mounted self-contained refrigeration, R290 Hydrocarbon refrigerant, 1/4 HP, cULus, UL EPH Classified, UL-Sanitation, Made in USA

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| Beverage Air | 1 | | 3 years parts & labor warranty (excludes maintenance items) |
| Beverage Air | 1 | | Self-Contained refrigeration |
| Beverage Air | 1 | | Additional 4 years compressor warranty (part only), standard |
| Beverage Air | 1 | | 115v/60/1-ph, 3.0 amps, cord with NEMA 5-15P |
| Beverage Air | 1 | | Door hinged on left |
| Beverage Air | 1 | GDL | Glass door locks, per door |
| Beverage Air | 1 | | 6" Heavy duty casters (2) locking, standard |

## ELECTRICAL

| | VOLTS | CYCLE | PHASE | CONN | AFF | NEMA | AMPS | KW | HP | MCA | MOCP |
|---|---|---|---|---|---|---|---|---|---|---|---|
| 1 | | | | | | | | | 1/4 | | |
| 2 | 115 | 60 | 1 | Cord & Plug | | 5-15P | 3 | | | | |

BEVERAGE-AIR

| | |
|---|---|
| Project: _____ | AIA# |
| Item: _____ | |
| Location: _____ | SIS# |
| Approved: | |

# HORIZON BOTTOM MOUNT REACH-IN

## HBR23HC Glass Half-Door Reach-In Refrigerator

## Hydrocarbon Series

**MODEL: HBR23HC-1-HG**



**3 Year Parts/Labor Warranty**

**Additional 4 Year Compressor Warranty**

### CABINET CONSTRUCTION

- Stainless steel front, side, and grille (galvanized back & bottom)
- Stainless steel interior
- LED lighting
- Full electronic control with one-touch defrost
- One–piece grille allow easy removal/installation for preventative maintenance
- Self closing door with 120º stay open feature
- Spring-loaded style hinges
- Plug-in magnetic door gaskets
- Three (3) heavy duty epoxy coated wire shelves
- 6” Casters with two (2) brakes

### OPTIONS & ACCESSORIES

- Stainless steel universal tray slide pair, 1 tray slide set for (1) 18” x 26” or (2) 14” x 18” pans (AC)
- Wine models
- Door locks
- 3” Casters or 6” legs
- Epoxy shelves
- Shelf clips
- Remote option* (see note on back page)

### REFRIGERATION SYSTEM

- Uses environmentally friendly, energy efficient R290 refrigerant, and meets all regulatory requirements for CARB, SNAP, DOE & more
- Hot gas condensate evaporator
- Adaptive defrost
- Epoxy coated evaporator coil
- Maintains product temperatures between 36º-38º F

HBR23HC BOTTOM MOUNT REACH-IN REFRIGERATOR

Please verify qualifying units by visiting: www.energystar.gov/cfs

3779 Champion Blvd., Winston-Salem, NC 27105
1-888-845-9800 Fax: 1-336-245-6453
Beverage-Air.com Sales@bevair.com

Specifications are subject to change without prior notice. Rev. 11/21

BEVERAGE-AIR

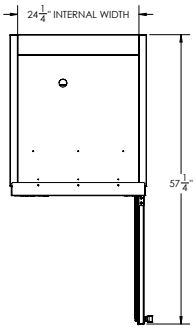
## Bottom Mount Reach-In Refrigerator
## Model: HBR23HC-1-HG

| MODEL | HBR23HC-1-HG |
|---|---|
| **EXTERNAL DIMENSIONAL DATA** | |
| Width Overall | 27 ¼” |
| Depth Overall with Handle | 33 ¾” |
| Height Overall | 84 ¼” |
| Number of Doors | 2 |
| Depth with Door Open 90° | 57 ¼” |
| Door Opening (in) | 23 ¾” x 24 ⅝” |
| **INTERNAL DIMENSIONAL DATA** | |
| NET Capacity (cubic ft.) | 23.1 |
| Internal Width Overall (in) | 24 ¼” |
| Internal Depth Overall (in) | 26” |
| Internal Height Overall (in) | 61 ⅝” |
| Internal Height Useable (in) | 53 ⅛” |
| Number of Shelves | 3 |
| **ELECTRICAL DATA** | |
| Full Load Amperes 115/60/1 | 3.0 |
| **REFRIGERATION DATA** | |
| Horsepower | 1/4 |
| Capacity (BTU/Hr) | 1480 |
| Heat Rejection (BTU/Hr) | 2220 |
| Charge (lbs/grams) | 0.1764/80 |
| **SHIPPING DATA** | |
| Gross Weight - Crated | 420 lbs |
| Height - Crated | 88” |
| Width - Crated | 31” |
| Depth - Crated | 37” |

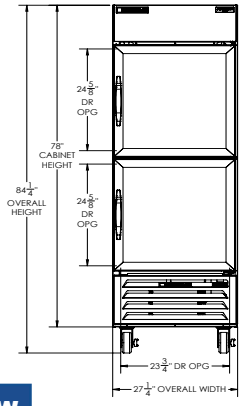
*NOTE: Remote units are field wired and come with 6” legs.
Refrigerant must be specified at time of order.

### Model Views

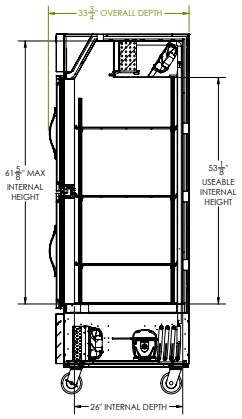
Required Clearance: Rear 3”




PLAN VIEW




ELEVATION VIEW




SIDE VIEW

### ELECTRICAL CONNECTION

115/60/1
NEMA 5-15P

Unit pre-wired at factory and include 8’ long cord and plug set.

3779 Champion Blvd., Winston-Salem, NC 27105 1-888-845-9800 Fax: 1-336-245-6453 Beverage-Air.com Sales@bevair.com
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# *Submittal Sheet*

6/27/2023

**ITEM# ASB7 - (3 REQ'D)**

Metro WIRE SHELF

Wire Shelving unit 4 TIER

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| | | | **Size per drawings** |

Description:

Notes: Wire Shelving unit 4 TIER

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# *Submittal Sheet*

6/27/2023

**ITEM# ASB8 - HAND SINK (1 EA REQ'D)**

John Boos PBHS-W-0909-P-SSLR

Pro-Bowl Hand Sink, wall mount, 12"W x 14-1/2"D x 12-1/4"H overall size, 9"W x 9" front-to-back x 5" deep bowl, splash mount faucet holes with 4" centers, 2" drain opening with basket drain, with left & right side splash, all stainless steel construction, includes mounting bracket, NSF, CSA-Sanitation (splash mount faucet included)

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 | | |

PLUMBING 1 REMARKS

(1) set of 1" faucet holes, 4" centers, 1-7/8" drain opening; 1-1/2" drain connection

John BOOS Since 1887

ITEM #: _____ QTY: _____

MODEL #: _____

PROJECT NAME: _____

042619

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

# "PBHS-09" PRO-BOWL HAND SINKS - SPACE SAVER

## FEATURES:

- ONE PIECE DEEP DRAWN BOWL
- ALL SINK BOWLS HAVE LARGE LIBERAL RADII CORNERS
- INCLUDES BASKET DRAIN
- SPLASH MOUNT FAUCET HOLES 4" ON-CENTER
- 1-1/2" DRAIN PLUMBING CONNECTION

## CONSTRUCTION:

- BOWL: STAINLESS STEEL TOPS ARE TIG WELDED, EXPOSED WELDS ARE POLISHED TO MATCH ADJACENT SURFACE.

## MATERIAL:

- BOWL: TYPE 300 STAINLESS STEEL POLISH, SATIN FINISH
- BRACKET: TYPE 300 STAINLESS STEEL POLISH, SATIN FINISH



PBHS-W-0909



PBHS-W-0909-SSLR

### PRO-BOWL HAND SINKS

| MODEL # | QTY |
|---|---|
| PBHS-W-0909 | |
| PBHS-W-0909-P | |
| PBHS-W-0909-SSLR | |
| PBHS-W-0909-P-SSLR | |

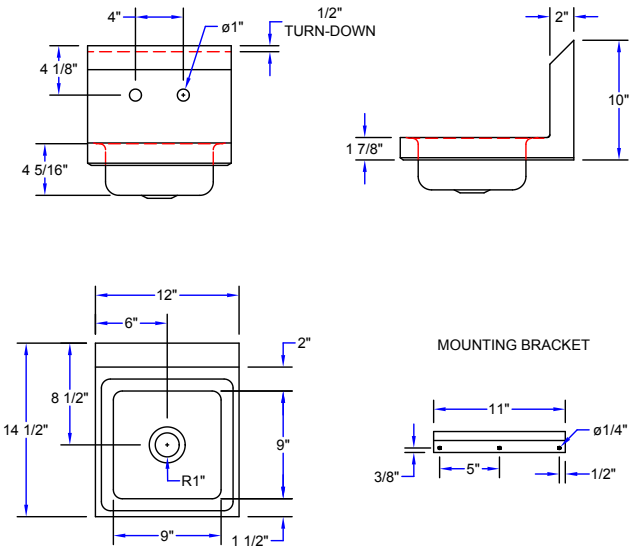
-P INCLUDES SPLASH MOUNT FAUCET

### OPTIONAL ACCESSORIES

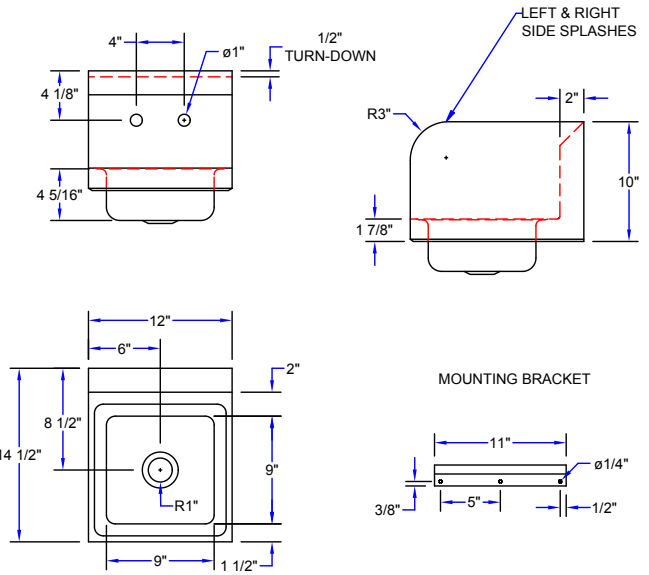
| DESCRIPTION | QTY |
|---|---|
| FAUCETS | |
| SIDE SPASH | |
| ADA WRIST BLADES | |
| TOWEL DISPENSER | |
| LEVER WASTES | |
| OVER FLOWS | |
| P-TRAPS | |

# DETAILED SPECIFICATIONS

## PBHS-W-0909




## PBHS-W-0909-SSLR




## PRO-BOWL HAND SINKS

| MODEL # | BOWL SIZE (LxWxD) | DRAIN SIZE | FAUCET LOCATION | SIDE SPLASH |
|---|---|---|---|---|
| PBHS-W-0909 | 9" X 9" X 5" | 1-7/8" | SPLASH MOUNT - 4" ON-CENTER | N/A |
| PBHS-W-0909-P | 9" X 9" X 5" | 1-7/8" | SPLASH MOUNT - 4" ON-CENTER (FAUCET INCLUDED) | N/A |
| PBHS-W-0909-SSLR | 9" X 9" X 5" | 1-7/8" | SPLASH MOUNT - 4" ON-CENTER | LH & RH |
| PBHS-W-0909-P-SSLR | 9" X 9" X 5" | 1-7/8" | SPLASH MOUNT - 4" ON-CENTER (FAUCET INCLUDED) | LH & RH |

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

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

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## *Submittal Sheet*

6/27/2023

**ITEM# ASB9 - SPARE NO.**

<Spare No.>

Description: Spare No.

Notes:

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# *Submittal Sheet*

6/27/2023

**ITEM# ASB10 - (1 REQ'D)**

Fabricator CUSTOM

Work Table

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| | | | **See Drawings and Elevations for details** |

Description:

Notes: Work Table

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## *Submittal Sheet*

6/27/2023

**ITEM# ASB10.1 - (1 REQ'D)**
Fabricator CUSTOM
Dump Sink 10" X 14"

Description:

Notes: Dump Sink 10" X 14"

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# *Submittal Sheet*

6/27/2023

**ITEM# ASB10.2 - DECK MOUNT FAUCET (1 EA REQ'D)**

T&S Brass B-0226

Mixing Faucet, deck mount, 10" swing nozzle, 4" centers with 1/2" IPS eccentric flanged female inlets, quarter-turn Eterna cartridges, lever handles, low lead, ADA Compliant

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**

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

Model No. **B-0226**

Item No.

ADA Compliant

This Space for Architect/Engineer Approval

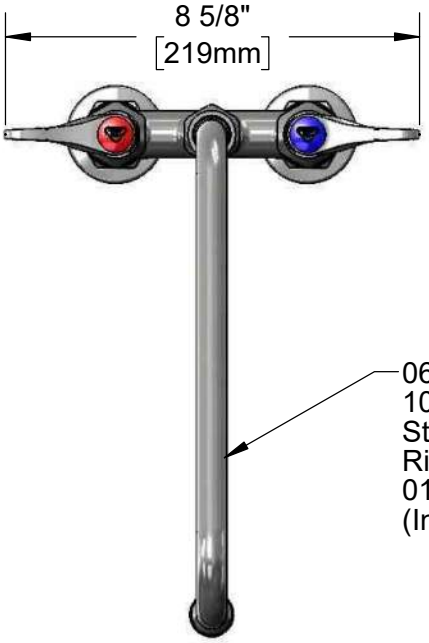
Job Name_____Date_____

Model Specified_____ Quantity_____

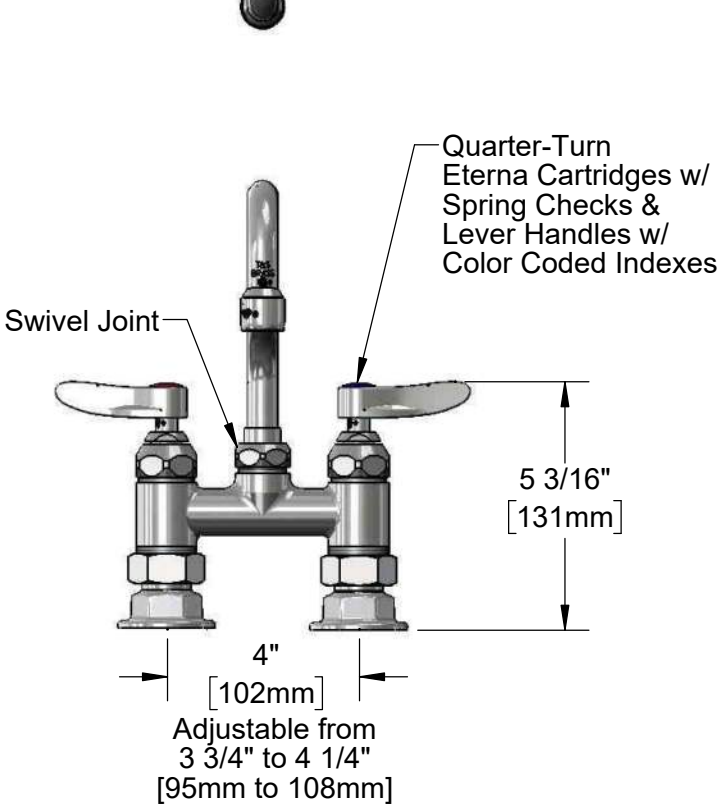
Customer/Wholesaler_____

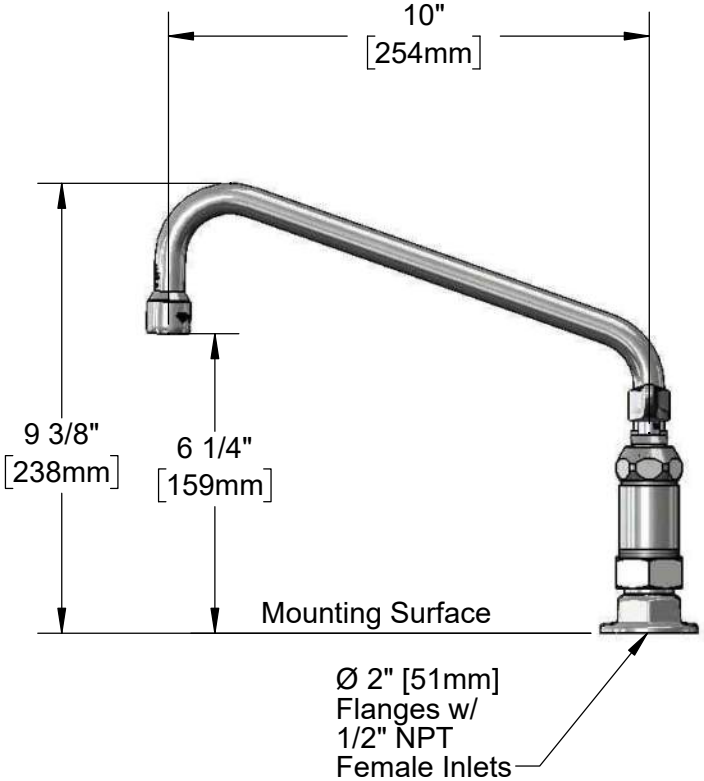
Contractor_____

Architect/Engineer_____






Product Specifications:

4" Deck Mount Mixing Faucet, Eterna Cartridges, Lever Handles, 10" Swing Nozzle w/ Stream Regulator Outlet & 1/2" NPT Female Inlets

Product Compliance:

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

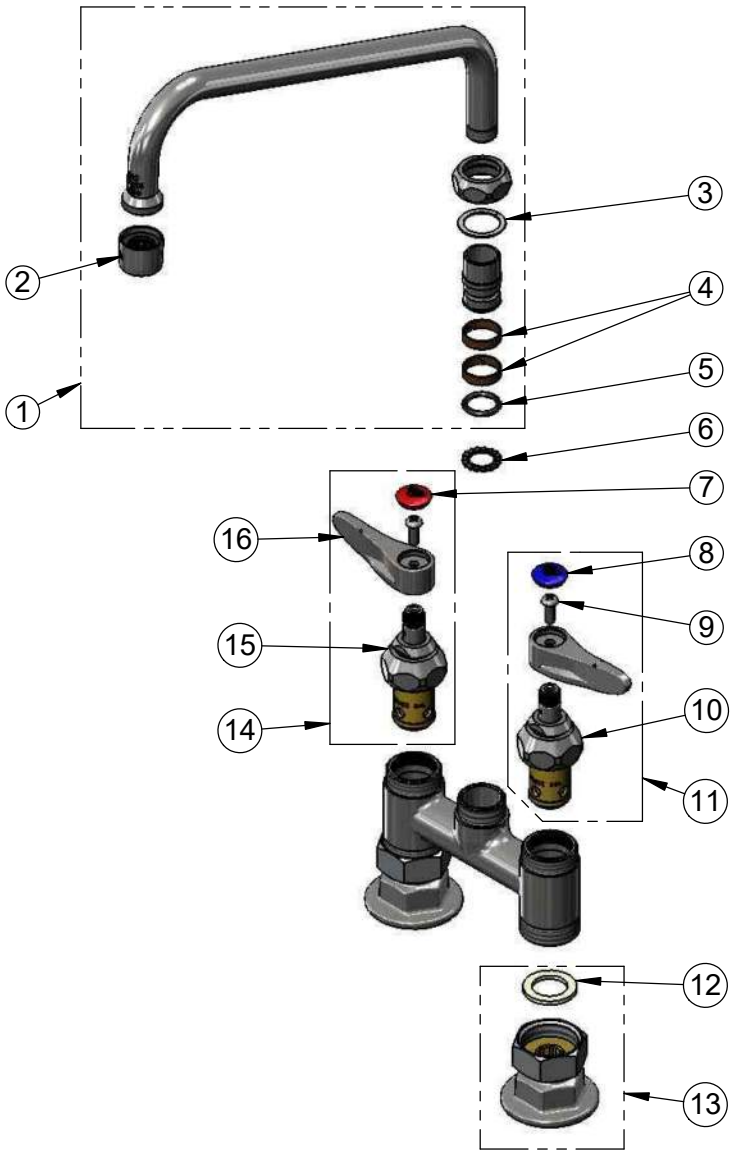
| Drawn: MRC | Checked: JRM | Approved: JHB | Date: 05/01/18 | Scale: 1:4 | Sheet: 1 of 2 |
|---|---|---|---|---|---|

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

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

Model No.
**B-0226**

Item No.




| ITEM NO. | SALES NO. | DESCRIPTION |
|---|---|---|
| 1 | 061X | 10" Swing Nozzle |
| 2 | B-PT | Stream Regulator Outlet |
| 3 | 009538-45 | Swivel Washer |
| 4 | 011429-45 | Swivel Sleeves (2) |
| 5 | 001074-45 | O-Ring |
| 6 | 014200-45 | Star Washer, Anti-Rotation |
| 7 | 001193-19NS | Red Button Index, Press-in |
| 8 | 018506-19NS | Blue Button Index, Press-in |
| 9 | 000925-45 | Lab Handle Screw |
| 10 | 012442-40NS | Quarter-Turn Eterna Cartridge w/ Spring Check, LTC |
| 11 | 002711-40NS | Quarter-Turn Eterna Cartridge w/ Spring Check, Handle, Blue Index & Screw, LTC |
| 12 | 001019-45 | Coupling Nut Washer |
| 13 | 00AA | 1/2" NPT Female Eccentric Flange |
| 14 | 002712-40NS | Quarter-Turn Eterna Cartridge w/ Spring Check, Handle, Red Index & Screw, RTC |
| 15 | 012443-40NS | Quarter-Turn Eterna Cartridge w/ Spring Check, RTC |
| 16 | 001638-45NS | Lever Handle (New Style) |

Product Specifications:
4" Deck Mount Mixing Faucet, Eterna Cartridges, Lever Handles, 10" Swing Nozzle w/ Stream Regulator Outlet & 1/2" NPT Female Inlets

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

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

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# *Submittal Sheet*

6/27/2023

**ITEM# ASB11 - REACH-IN FREEZER (1 EA REQ'D)**

Beverage Air HBF23HC-1-HG

Horizon Series Freezer, reach-in, one-section, 27-1/4"W, 84-1/4"H, 22.5 cu. ft. capacity, (2) right-hand hinged glass half doors, (3) adjustable shelves, electronic control, LED interior lighting, digital display, expansion valve technology, adaptive defrost, bottom mounted self-contained refrigeration, stainless steel interior, stainless steel exterior front, sides & grill, galvanized back & bottom, R290 Hydrocarbon refrigerant, 3/4 HP, cULus, UL EPH Classified, UL-Sanitation, Made in USA

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| Beverage Air | 1 | | 3 years parts & labor warranty (excludes maintenance items) |
| Beverage Air | 1 | | Self-Contained refrigeration |
| Beverage Air | 1 | | Additional 4 years compressor warranty (part only), standard |
| Beverage Air | 1 | | 115v/60/1-ph, 7.5 amps, cord with NEMA 5-15P |
| Beverage Air | 1 | | Door hinged on left |
| Beverage Air | 1 | GDL | Glass door locks, per door |
| Beverage Air | 1 | | 6" Heavy duty casters (2) locking, standard |

## ELECTRICAL

| | VOLTS | CYCLE | PHASE | CONN | AFF | NEMA | AMPS | KW | HP | MCA | MOCP |
|---|---|---|---|---|---|---|---|---|---|---|---|
| 1 | | | | | | | | | 3/4 | | |
| 2 | 115 | 60 | 1 | Cord & Plug | | 5-15P | 7.5 | | | | |

BEVERAGE-AIR

| | |
|---|---|
| Project: _____ | AIA# |
| Item: _____ | |
| Location: _____ | SIS# |
| Approved: | |

# HORIZON BOTTOM MOUNT REACH-IN

## HBF23HC Glass Half-Door Reach-In Freezer

## Hydrocarbon Series

**MODEL: HBF23HC-1-HG**



**3 Year Parts/Labor Warranty**

**Additional 4 Year Compressor Warranty**

### CABINET CONSTRUCTION

- Stainless steel front, side, and grille (galvanized back & bottom)
- Stainless steel interior
- LED lighting
- Full electronic control with one-touch defrost
- Expansion valve technology
- One –piece grille allow easy removal/installation for preventative maintenance
- Self closing door with 120º stay open feature
- Spring-loaded style hinges
- Plug-in magnetic door gaskets
- Three (3) heavy duty epoxy coated wire shelves
- 6” Casters with two (2) brakes

### OPTIONS & ACCESSORIES

- Stainless steel universal tray slide pair, 1 tray slide set for (1) 18” x 26” or (2) 14” x 18” pans (AC)
- 3” Casters or 6” legs
- Epoxy shelves
- Shelf clips
- Door locks
- Remote option* (see note on back page)

### REFRIGERATION SYSTEM

- Uses environmentally friendly, energy efficient R290 refrigerant, and meets all regulatory requirements for CARB, SNAP, DOE & more
- Hot gas condensate evaporator
- Adaptive defrost
- Epoxy coated evaporator coil
- Freezer capable of maintaining product temperature down to -10ºF

Please verify qualifying units by visiting: www.energystar.gov/cfs

3779 Champion Blvd., Winston-Salem, NC 27105
1-888-845-9800 Fax: 1-336-245-6453
Beverage-Air.com Sales@bevair.com

Specifications are subject to change without prior notice. Rev. 11/21

HBF23HC BOTTOM MOUNT REACH-IN FREEZER

BEVERAGE-AIR

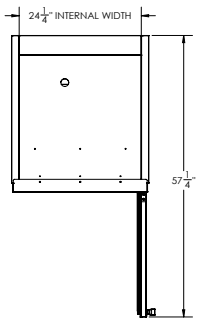
## Bottom Mount Reach-In Freezer
## Model: HBF23HC-1-HG

| MODEL | HBF23HC-1-HG |
|---|---|
| **EXTERNAL DIMENSIONAL DATA** | |
| Width Overall | 27 ¼" |
| Depth Overall with Handle | 33 ¾" |
| Height Overall with Casters | 84 ¼" |
| Number of Doors | 2 |
| Depth with Door Open 90° | 57 ¼" |
| Door Opening (in) | 23 ¾" x 24 ⅝" |
| **INTERNAL DIMENSIONAL DATA** | |
| NET Capacity (cubic ft.) | 22.5 |
| Internal Width Overall (in) | 24 ¼" |
| Internal Depth Overall (in) | 26" |
| Internal Height Overall (in) | 61 ⅝" |
| Internal Height Useable (in) | 53 ⅛" |
| Number of Shelves | 3 |
| **ELECTRICAL DATA** | |
| Full Load Amperes 115/60/1 | 7.5 |
| **REFRIGERATION DATA** | |
| Horsepower | 3/4 |
| Capacity (BTU/Hr) | 1927 |
| Heat Rejection (BTU/Hr) | 2890.5 |
| Charge (lbs/grams) | 0.3313/150 |
| **SHIPPING DATA** | |
| Gross Weight - Crated | 446 lbs |
| Height - Crated | 85" |
| Width - Crated | 31" |
| Depth - Crated | 37" |

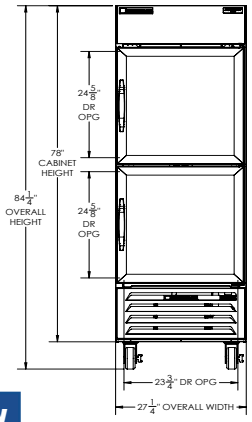
*NOTE: Remote units are field wired and come with 6" legs.
Refrigerant must be specified at time of order.

### Model Views

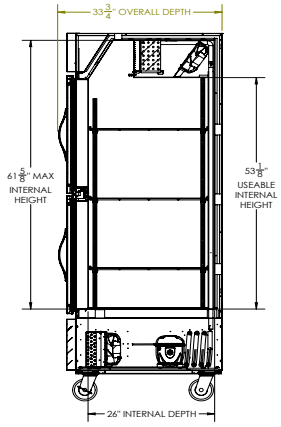
Required Clearance: Rear 3"




PLAN VIEW




ELEVATION VIEW




SIDE VIEW

### ELECTRICAL CONNECTION

**115/60/1**
**NEMA 5-15P**

Unit pre-wired at factory and include 8' long cord and plug set.

3779 Champion Blvd., Winston-Salem, NC 27105 1-888-845-9800 Fax: 1-336-245-6453 Beverage-Air.com Sales@bevair.com
an Ali Group Company

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Food Service Equipment | Sales, Design and Construction
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F: (805) 962-5915
www.kamranco.com

# *Submittal Sheet*

6/27/2023

**ITEM# ASB12 - HOT DOG GRILL (1 EA REQ'D)**

Star 30CBD

Grill-Max® Hot Dog Grill, roller-type with integrated bun drawer, stadium seating, chrome-plated rollers, capacity 30 hot dogs & 32 buns, analog controls for front and rear zones, stainless steel construction, cULus, UL EPH Classified, Made in USA

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| Star | 1 | | [30CBD-120V] 120v/60/1-ph, 1150 watts, 9.6 amps, NEMA 5-15P, standard |

## ELECTRICAL

| | VOLTS | CYCLE | PHASE | CONN | AFF | NEMA | AMPS | KW | HP | MCA | MOCP |
|---|---|---|---|---|---|---|---|---|---|---|---|
| 1 | 120 | 60 | 1 | Cord & Plug | | 5-15P | 9.6 | 1.15 | | | |

Job _____ Item No. _____

# Grill-Max® Roller Grills with Built-in Bun Drawer

Electronic Control/Staltek Coating ☐ **30STBDE** ☐ **45STBDE** ☐ **50STBDE** ☐ **75STBDE**
Electronic Control/Duratec Coating ☐ **30SCBDE** ☐ **45SCBDE** ☐ **50SCBDE** ☐ **75SCBDE**
Electronic Control/Chrome Coating ☐ **50CBDE** ☐ **75CBDE**
Analog Control/Staltek Coating ☐ **30STBD** ☐ **45STBD** ☐ **50STBD** ☐ **75STBD**
Analog Control/Duratec Coating ☐ **30SCBD** ☐ **45SCBD** ☐ **50SCBD** ☐ **75SCBD**
Analog Control/Chrome Coating ☐ **30CBD** ☐ **50CBD** ☐ **75CBD**
Analog Control/Duratec Coating/Clear Drawer ☐ **30SCBBC** ☐ **50SCBBC** ☐ **75SCBBC**
Analog Control/Chrome Coating/Clear Drawer ☐ **30CBBC**




**75SCBDE**

## DESCRIPTION

Star's Grill-Max® roller grills combine the highest quality and lasting performance with the latest technology—providing the most advanced roller grill in the industry. Roller grills are available in a variety of sizes and are perfect for snack bars, convenience stores, recreational facilities, stadiums, and virtually any other food service application.

## SPECIFICATIONS

Grill-Max® roller grills are constructed of stainless steel and use tubular stainless steel sheath elements and your choice of roller coating where available. Heating elements are mounted in a fixed and floating system allowing for lateral expansion to minimize warping. Optional electronic temperature controls provide holding temperature ranges from 145°F to 190°F and cooking temperatures up to 220°F. The heavy-duty motor provides 360° rotation of rollers. The units will incorporate Seal-Max, Star's exclusive seal and bearing combination. These units have an eight [8] foot cord and come with an appropriate NEMA plug to match their power usage and certification standards.

## WARRANTY

These units come with a one [1] year warranty for parts and labor.

## FEATURES

- Exclusive heavy-duty roller bearing design for longer life, smoother operation, and minimal grease-free maintenance
- Optional non-stick coatings offer increased durability
- Optional electronic controls allow for ideal cooking performace, sensing temperature changes and automatically adjusting
- Sectional heat control for mixed product flexibility
- Analog or digital temperature control options to fit any operation
- Slim design offers maximum grill space with a minimum footprint
- Built-in bun drawer for sanitary and space-saving bun storage.
- Angled [stadium seating style] configuration for best presentation
- Unique heating cycle allows the operator to load the grill and the electronic control will cook product for a preset time and return to hold setting automatically taking the guesswork out of preparing a variety of menu items. An audible alarm will alert the operator that the product has reached its serving temperature and is ready to be served. Plus this feature allows the product to be brought up to temperature without over heating and shortening the shelf life of the product.

## OPTIONS & ACCESSORIES

- Roller coatings—chrome, Duratec, or Staltek.
- Analog or electronic controls
- Polycarbonate or glass sneeze guards

**ROLLER GRILL MODEL FORMULA**
**hot dog capacity** ☐30 ☐45 ☐50 ☐70
**roller coating** ☐chrome [C] ☐Duratec [SC] ☐Staltek [ST]
**bun drawer type** ☐standard [BD] ☐clear [BC]
**controls** ☐analog [no letter] ☐electronic [E]

## CERTIFICATIONS

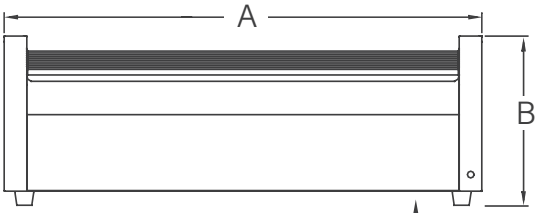
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MADE IN THE USA

**STAR MANUFACTURING INTERNATIONAL INC.**
265 Hobson Street • Smithville, Tennessee 37166
Telephone 800 264 7827 • Fax 314 781 5445
www.star-mfg.com

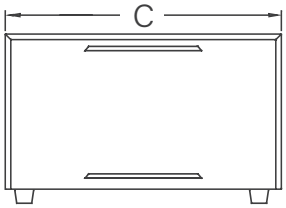
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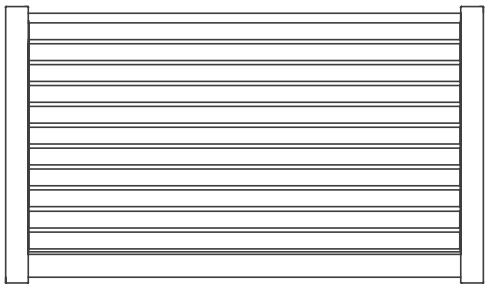
# Grill-Max® Roller Grills with Built-in Bun Drawer

Electronic Control/Staltek Coating ◘ **30STBDE** ◘ **45STBDE** ◘ **50STBDE** ◘ **75STBDE**
Electronic Control/Duratec Coating ◘ **30SCBDE** ◘ **45SCBDE** ◘ **50SCBDE** ◘ **75SCBDE**
Electronic Control/Chrome Coating ◘ **50CBDE** ◘ **75CBDE**
Analog Control/Staltek Coating ◘ **30STBD** ◘ **45STBD** ◘ **50STBD** ◘ **75STBD**
Analog Control/Duratec Coating ◘ **30SCBD** ◘ **45SCBD** ◘ **50SCBD** ◘ **75SCBD**
Analog Control/Chrome Coating ◘ **30CBD** ◘ **50CBD** ◘ **75CBD**
Analog Control/Duratec Coating/Clear Drawer ◘ **30SCBBC** ◘ **50SCBBC** ◘ **75SCBBC**
Analog Control/Chrome Coating/Clear Drawer ◘ **30CBBC**




The power cord exits the bottom of the case here.
The location is 3.7 inches (94 mm) from the right side edge and 3.9 inches (99 mm) from the front edge.



**LEG HEIGHT AND OFFSET**

30, 45, and 50 hot dog capacity units have one [1] inch (25 mm) tall legs, while 75 hot dog capacity models have four [4] inch (102 mm) tall legs. The legs are set in 0.75 inch (19 mm) from the left and right side and 2.5 inches (64 mm) from the front and back of the unit.

| HOT DOG CAPACITY (BUNS) | WIDTH (A) | HEIGHT (B) | DEPTH (C) | VOLTS | WATTS | AMPS | NEMA PLUG | APPROX. SHIP WEIGHT | APPROX. WEIGHT INSTALLED |
|---|---|---|---|---|---|---|---|---|---|
| 30 Hot Dogs 32 Buns | 23.75 in. (60.3 cm) | 12.5 in. (31.8 cm) | 20.6 in. (52.3 cm) | 120<br>230 | 1150<br>1150 | 9.6<br>5 | 5-15P<br>CEE 7/7 | 61 lb. (27.7 kg) | 45 lb. (20.4 kg) |
| 45 Hot Dogs 32 Buns | 23.75 in. (60.3 cm) | 12.5 in. (31.8 cm) | 28.5 in. (72.4 cm) | 120<br>230 | 1650<br>1650 | 13.6<br>7.2 | 5-15P[1]<br>CEE 7/7 | 80 lb. (36.3 kg) | 62 lb. (28.1 kg) |
| 50 Hot Dogs 48 Buns | 35.75 in. (90.8 cm) | 12.5 in. (31.8 cm) | 20.6 in. (52.3 cm) | 120 [BD, BC]<br>230<br>208/240 | 1535<br>1635<br>1535<br>1250/1670 | 12.8<br>13.6<br>6.7<br>6/7 | 5-15P[1]<br>5-15P[3]<br>BS1363[2]<br>6-15P | 81 lb. (36.7 kg) | 64 lb. (29 kg) |
| 75 Hot Dogs 48 Buns | 35.75 in. (90.8 cm) | 15.5 in. (39.4 cm) | 28.5 in. (72.4 cm) | 120<br>220<br>208/240 | 1730<br>2016<br>1810/2400 | 14.4<br>9.2<br>8.7/10 | 5-15P[1]<br>CEE 7/7<br>6-20P | 120 lb. (54.4 kg) | 87 lb. (39.5 kg) |

[1]5-20P for CSA [2]with 10-amp fuse [3]not CSA/cUL certified

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.

**STAR MANUFACTURING INTERNATIONAL INC.**
265 Hobson Street • Smithville, Tennessee 37166
Telephone 800 264 7827 • Fax 314 781 5445
www.star-mfg.com

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Please refer to the owner's manual for information regarding installation or use.

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F: (805) 962-5915
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# *Submittal Sheet*

6/27/2023

**ITEM# ASB13 - MICROWAVE OVEN (2 EA REQ'D)**

ACP HDC10Y15

Amana® Commercial MDC-Y Microwave Oven (lower-keypad), countertop, compact, 1000 watts, 0.6 cu. ft capacity, accommodates standard half-size pan, (2) magnetrons, stackable, X2 quantity pad, 4-stage cooking, (11) power levels, (100) memory settings, auto voltage sensor, smart USB connectivity, ACP Programming compatible, multi-language operation, side hinged door, Grab & Go door handle, removable air filter, LED interior light, stainless steel interior & exterior, 1.61kW consumption, 120v/60/1-ph, 15.0 amps, cord, NEMA 5-15P, ETL-Sanitation, cETLus

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| ACP | 2 | | 3 year full warranty, standard |

## ELECTRICAL

| | VOLTS | CYCLE | PHASE | CONN | AFF | NEMA | AMPS | KW | HP | MCA | MOCP |
|---|---|---|---|---|---|---|---|---|---|---|---|
| 1 | 120 | 60 | 1 | | | 5-15P | 15 | 1.61 | | | |

Amana® Commercial

Project #: _____

Item #: _____



Market Region: **North America**

**Chef Line | Heavy Volume**
**This category of microwave oven is ideal for…**

### Applications

- Fast casual dining
- Prep stations
- Bars & grills
- Quick service restaurants
- Casual dining
- Convenience stores
- Bakery cafés
- Kiosks
- Food courts

### Through put potential by oven wattage (items per hour)

| Food item | 1000W | 1200W | 1800W | 2100W |
|---|---|---|---|---|
| Steamed Shrimp *(8oz (227g))* | 22 | 23 | 33 | 38 |
| Scrambled Eggs *(4oz (120g))* | 48 | 51 | 65 | 72 |
| Steamed Rice *(8cups (1.2kg))* | 2 | 3 | 5 | 7 |
| 1 Baked potato *(9oz (255g))* | 17 | 18 | 21 | 29 |
| Salmon fillet *(8oz (227g))* | 19 | 20 | 26 | 29 |
| Chocolate Cake in a Cup | 57 | 60 | 80 | 97 |
| Fresh Steamed Veggies *(6oz (170g))* | 45 | 48 | 65 | 80 |
| Asparagus *(8oz (227g))* | 29 | 30 | 45 | 51 |
| Dumplings *(6ea)* | 19 | 19 | 24 | 28 |

All ACP, Inc. commercial ovens are supported by our Culinary Center. Do not hesitate to contact us for any questions regarding food preparation, menu development and cooking times: testkitchen@acpsolutions.com

# Heavy Volume

## Amana® Commercial **HDC-Y** Series

### Power Output

- 1000-2100 Watts of power
- Unique method of microwave energy distribution provides superior even heating throughout the entire cavity

### Multi-language universal operation, with programming flexibility

- Oven interface and programming software supports 24 languages
- Smart USB connectivity standard
- Compatible with ACP Programming Application

### Easy to Use

- Control panel located on bottom for convenient access when installed on shelf
- Up to 100 programmable menu items simplifies cooking
- 11 power levels and 4 cooking stages for cooking flexibility
- Multiple quantity function automatically calculates cooking times for multiple portions
- Automatic Voltage Sensor adjusts to the power supply *(North America only >1200W)*
- See-through door and lighted interior for monitoring without opening the door
- Ample 0.6 cubic ft. (17 liter) capacity accommodates a standard half-sized pan
- Stackable to save valuable counter space

### Easy to Maintain

- Stainless steel exterior and interior for easy cleaning and increased durability
- Two side-mounted, removable, cleanable air filter protect oven components
- Constructed to withstand the foodservice environment, multiple users and variable ambient temperatures
- Gasket sealed Borosilicate Glass tray for easy cleaning
- Interlock switch assembly is engineered for maximum durability and long life

AIA File #:

Specification #:

### Optional Accessories

- Cavity shelf (SE10)
- Stainless cart/equipment stands: (CA24, CA30)
- Non-stick baskets (TB10/S, SB10/S, MB10/S)
- Oven Cleaner and Shield Protectant (CL10, SH10)

### Service

All products are backed by the ACP, Inc.
24/7 ComServ Support Center

ComServ Commercial Service
866-811-8559

### Warranty

Warranty Certificate for this product can be found on the ACP, Inc. website at www.acpsolutions.com/warranty

### Safety and Sanitation

This ACP, Inc. product meets and exceeds safety and sanitation standards set for commercial microwave ovens by UL, ETL, NSF, CSA, and FDA.

Intertek Intertek

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Cedar Rapids, Iowa 52404

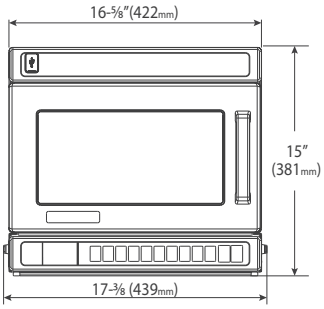
225 49th Ave. Dr. SW Cedar Rapids, IA 52404 U.S.A. | 800-233-2366 | 319-368-8120 | Fax: 319-368-8198 | www.acpsolutions.com

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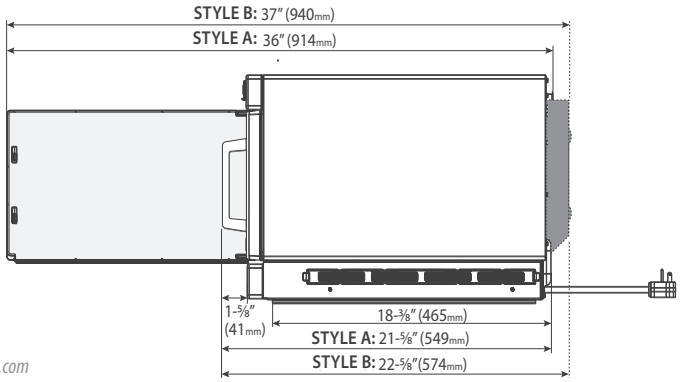
# Amana® Commercial Microwave **HDC-Y** Series | Heavy Volume

North America

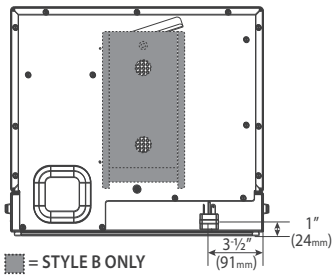
front view




side view




back view




*Drawings available from KCL CADlog - techs@kclcad.com*

## Dimensions

| | | STYLE A | STYLE B |
|---|---|---|---|
| Exterior | Height | 15" (381) | 15" (381) |
| | Width | 17 ⅝" (439) ‡ | 17 ⅝" (439) ‡ |
| | Depth† | 21 ⅝" (549)† | 22 ⅝" (574)† |
| Cavity | Height | 6 ¾" (171) | 6 ¾" (171) |
| | Width | 13" (330) | 13" (330) |
| | Depth | 12" (305) | 12" (305) |
| Usable Cavity Space | | 0.6 cubic ft. (17 liter) | 0.6 cubic ft. (17 liter) |
| Door Depth | | 36" (914), 90°+ door open | 37" (940), 90°+ door open |
| Installation Clearance | Top | 2" (51) | 2" (51) |
| | Sides | 1" (25) | 1" (25) |
| | Back | None | None |
| Shipping Carton | Height | 19 ⅛" (485.8) | 19 ⅛" (485.8) |
| | Width | 22" (558.8) | 22" (558.8) |
| | Depth | 25 ½" (647.7) | 25 ½" (647.7) |

## Weight

| Product Weight | Ship weight (approx.) | UPS Shippable |
|---|---|---|
| 71 lbs (32.2kg) | 77 lbs (34.9kg) | Yes, ISTA 1A |

*Measurements are US Standard. Measurements in ( ) are in millimeters*
** IEC 60705 Tested*
*† Includes handle*
*‡ Includes filters*

## Features

| | |
|---|---|
| Configuration | Countertop or shelf |
| Stackable | Yes |
| Display | LCD |
| Control System | Touchpad |
| Programmable Control | Yes, 10 pads |
| Braille | Overlay available |
| Settings Programmable | 100 |
| Max. Cooking Time | 60:00 |
| Microwave Distribution | Double rotating antennas, top and bottom |
| Power Levels | 11 |
| Defrost | Yes, power level 2 |
| Time Entry Option | Yes |
| Multiple Portion Setting | Yes, X2 by default, optional up to X9 |
| Stage Cooking | 4 stages |
| Interior Light | Yes, LED |
| Automatic Voltage Sensor | Yes *(North America only >1200W)* |
| Air Filter | Yes, 2 removable |
| Signal | End of cycle, adjustable |
| Door Handle | Grab & Go |
| Exterior Finish | Stainless steel |
| Interior Finish | Stainless steel with gasket sealed borosilicate tray |

## Electrical Configuration

| Region | Model#/ UPC | Automatic Voltage Sensor | Exterior Depth Style | Power Consumption | Power Output (microwave) | Power Source | Plug Configuration | | Cord Length | Frequency | Magnetron |
|---|---|---|---|---|---|---|---|---|---|---|---|
| North America *single phase* | **HDC10Y15** 728028470970 | No | A | 1610W, 14.4 A | 1000W* | 120V, 60Hz, 15A, single phase | NEMA 5-15P |  | 5 ft. (1.5m) | 2450MHz | 2 |
| North America *single phase* | **HDC12YA2** 728028470994 | No | A | 2000W, 16.8 A | 1200W* | 120V, 60Hz, 20A, single phase | NEMA 5-20 |  | 5.5 ft. (1.7m) | 2450MHz | 2 |
| North America *single phase* | **HDC18Y2** 728028471007 | Yes | A | 3000W, 14.4 A | 1800W* | 208/240V, 60Hz, 20A, single phase | NEMA 6-20 |  | 5.5 ft. (1.7m) | 2450MHz | 2 |
| North America *single phase* | **HDC21Y2** 728028471298 | Yes | B | 3400W, 17.5 A | 2100W* | 208/240V, 60Hz, 20A, single phase | NEMA 6-20 |  | 5.5 ft. (1.7m) | 2450MHz | 2 |

Specification #:

AIA File #:

225 49th Ave. Dr. SW, Cedar Rapids, IA 52404 U.S.A.
800-233-2366 • 319-368-8120 • Fax: 319-368-8198
www.acpsolutions.com

Part No. 20271313
Updated 1/21/2021
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an Ali Group Company
The Spirit of Excellence

For future reference, please write the Model Number and Serial Number here.

Model Number_____

Serial Number_____

# Commercial Microwave Oven Warranty

ACP warrants this product only when the original purchaser uses the oven for commercial food service preparation.

## Warranty

ACP, Inc. reserves the right, at its sole discretion, to repair or replace failed product covered by this warranty with new or factory recertified product of the same or similar model.

### First through Third Year

ACP will repair or replace any part (f.o.b. Cedar Rapids, IA U.S.A.) that has failed due to workmanship or materials, including related labor and travel, except as provided in this warranty.

## OWNER RESPONSIBILITIES:

- To obtain warranty service in the USA, you must contact ACP, Inc. ComServ Customer Service to request service at: Phone 866.426.2621 or email: commercialservice@acpsolutions.com. Outside the USA contact your local authorized distributor.
- Provide proof of purchase.
- Provide normal care and maintenance, including cleaning as instructed in owner's manual or product safety guide.
- Replace owner replaceable items where directions appear in the owner's manual.
- Make product accessible for service.
- Pay for premium service costs for service outside servicer's normal business hours and service area.
- Pay for service calls related to product installation and customer education.
- Pay for service calls and or freight charges for items not covered as listed below.

## ITEMS NOT COVERED:

- Failures caused by:
  - Abuse or misuse.
  - Accident, fire, flood or acts of nature.
  - Any modification, alteration, adjustment or repair service not authorized by ACP.
  - Grease or other material buildup due to improper cleaning or maintenance.
  - Connection to an improper power supply.
  - Operating an empty oven.
  - Use of improper pans, containers, or accessories that cause damage to the product.
- Normal product maintenance and cleaning, including light bulbs.
- Lost or broken air filters or antenna shields.
- Replacement of oven liners.
- Damages which occur in shipment.
- Broken ceramic tray, stirrer covers.
- General rebuilding or refurbishing.

## WARRANTY LIMITATIONS:

- Begins at date of original purchase.
- Applies to product used for NORMAL commercial food preparation.
- Service must be performed by an authorized ACP servicer.
- Replaced equipment warranty coverage will be for the remainder of the original equipment warranty.

## WARRANTY IS VOID IF:

- Serial plate is defaced.
- Product is altered by user.
- Product is not installed or used according to manufacturer's instructions.
- Product is installed in a prison or correctional facility.

For answers to questions regarding the above, contact equipment supplier or:

ACP, Inc.
225 49th Avenue Drive SW
Cedar Rapids, Iowa 52404 U.S.A.
1-866-426-2621 (inside U.S.A. & Canada)
1-319-368-8120 (outside U.S.A. & Canada)

**ANY IMPLIED WARRANTY OF MERCHANTABILITY AND/OR IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE IS HEREBY EXCLUDED. IN NO EVENT SHALL ACP BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.**

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Printed 9/13

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Cedar Rapids, IA 52404

**Como fuente de consulta para el futuro, anote aquí el Número de modelo y el Número de serie.**

**Número de modelo** _____

**Número de serie** _____

# Garantía de Horno Microondas Comercial

ACP garantiza este producto sólo si el comprador original usa el horno para preparación de alimentos con fines comerciales.

## Garantía

A su discreción única, ACP, Inc. se reserva el derecho de reparar o reemplazar un producto cubierto bajo esta garantía que haya fallado por un producto nuevo o reconstruido de un modelo igual o similar.

### Del primer al tercer año

ACP se compromete a reparar o reemplazar cualquier pieza, porte por cobrar, que haya fallado como consecuencia de la fabricación o los materiales, incluida la correspondiente mano de obra y transporte, con excepción de lo dispuesto en esta garantía.

## DEBERES DEL PROPIETARIO:

- Para obtener el servicio de garantía en EE.UU., deberá comunicarse con Apoyo al Servicio ComServ de ACP, Inc. para solicitar servicio al: teléfono 866.426.2621 o por correo electrónico: commercialservice@acpsolutions.com. Fuera de EE.UU, comuníquese con su distribuidor local autorizado.
- Proporcionar prueba de compra.
- Prestar el cuidado y mantenimiento normal, incluida la limpieza de acuerdo con las instrucciones del manual del propietario o la guía de seguridad del producto.
- Reemplazar los elementos reemplazables por el propietario para lo cual se incluyan las instrucciones en el manual del propietario.
- Permitir el acceso al producto para fines de reparación.
- Pagar un precio de reparación más elevado por concepto de servicios fuera del horario y zona de trabajo normales de la empresa de servicio técnico.
- Pagar llamadas de servicio técnico relacionadas con la instalación del producto y la formación del cliente.
- Pagar llamadas de servicio técnico y/o cargos de transporte por los elementos no amparados según se indica a continuación.

## ELEMENTOS NO AMPARADOS:

- Fallos ocasionados por:
  - Abuso o mal uso.
  - Accidentes, incendio, inundación o casos fortuitos.
  - Toda modificación, alteración, ajuste o servicio de reparación no autorizados por ACP.
  - Acumulación de grasa u otras substancias debida a limpieza o mantenimiento incorrectos.
  - Conexión a una fuente de alimentación inadecuada.
  - Usar el horno estando vacío.
  - Uso de cacerolas, recipientes o accesorios inadecuados que dañen el producto.
- Mantenimiento y limpieza normal del producto, incluidas las bombillas eléctricas.
- Perdidos o rotos los filtros de aire o escudos de antena.
- Sustitución de revestimientos de horno.
- Daños ocurridos durante el envío.
- Ruptura de repisas de porcelana.
- Reconstrucción o modernización generales.

## LIMITACIONES DE LA GARANTÍA:

- Empieza a partir de la fecha original de compra.
- Se aplica a productos utilizados para la preparación NORMAL de alimentos con fines comerciales.
- El servicio debe ser prestado por un servicio técnico ACP autorizado.
- La cubierta en garantía del equipo reemplazado estará avalada por el resto del periodo de garantía del equipo original.

## LA GARANTÍA SE ANULA SI:

- Se borra el número de serie de la chapa correspondiente.
- El usuario modifica el producto.
- No se instala o utiliza el producto de acuerdo con las instrucciones del fabricante.
- El producto se instala en una prisión o institución correccional.

Si tiene preguntas acerca de la información suministrada, puede ponerse en contacto con el proveedor del equipo o con:

ACP
Accelerated Cooking Products

ACP, Inc.
225 49th Avenue Drive SW
Cedar Rapids, Iowa 52404 U.S.A.
1-866-426-2621 (en EE.UU. y Canadá)
1-319-368-8120 (fuera de EE.UU. y Canadá)

**CUALQUIER GARANTÍA IMPLÍCITA DE COMERCIALIZACIÓN Y/O GARANTÍA IMPLÍCITA DE ADECUACIÓN PARA UN PROPÓSITO EN PARTICULAR QUEDA POR LA PRESENTE EXCLUIDA. BAJO NINGUNA CIRCUNSTANCIA SERÁ ACP RESPONSABLE DE DAÑOS INCIDENTALES O EMERGENTES.**

Nro. de pieza 20098401
Impreso 9/13

***ACP Inc.*• www.acpsolutions.com**

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Cedar Rapids, IA 52404

**Pour référence ultérieure, inscrire le numéro de modèle et de série ici.**

**Numéro de modèle** _____

**Numéro de série** _____

# Garantie pour four à micro-ondes commercial

ACP garantit ce produit seulement lorsque l'acheteur d'origine utilise le four dans la préparation commerciale d'aliments de restauration.

## Garantie

ACP, Inc. se réserve le droit, à sa seule discrétion, de réparer ou de remplacer le produit défaillant couvert par la présente garantie par un nouveau produit ou un produit remis à neuf du même modèle ou d'un modèle similaire.

### De la première à la troisième année

ACP réparera ou remplacera toute pièce, fret payable à destination, en cas de défaillance résultant de la qualité d'exécution ou des matériaux, y compris une défaillance associée à la main-d'œuvre et au transport, sauf stipulation de la présente garantie.

## RESPONSABILITÉS DU PROPRIÉTAIRE :

- Pour bénéficier du service de garantie aux États-Unis, contacter le service clientèle d'ACP, Inc. ComServ pour demander ledit service, par téléphone au : 866.426.2621 ou par courriel à l'adresse : commercialservice@acpsolutions.com. À l'extérieur des États-Unis, contacter le distributeur local agréé.
- Fournir une preuve d'achat.
- Assurer une maintenance et un entretien réguliers, y compris un nettoyage conformément aux instructions du manuel de l'utilisateur ou du guide sur la sécurité des produits.
- Remplacer les articles remplaçables par le propriétaire, conformément aux directives du manuel de l'utilisateur.
- Rendre le produit accessible pour l'entretien.
- Payer des primes de service pour tout service fourni en dehors des heures ouvrées normales et à l'extérieur de la zone de service.
- Payer pour les appels de service associées à l'installation du produit et à la formation du client.
- Payer pour les appels de service et/ou les frais de transport pour les éléments non couverts listés ci-dessous :

## ÉLÉMENTS NON COUVERTS :

- Défaillances causées par :
  - Abus ou mésusage.
  - Accident, incendie, inondation ou calamités naturelles.
  - Toute modification, toute altération, tout réglage ou toute réparation non autorisé(e) par ACP.
  - Accumulation de graisse ou d'autre matière résultant d'un nettoyage ou d'un entretien inadéquat.
  - Connexion à une source d'alimentation électrique inadéquate.
  - Fonctionnement du four à vide.
  - Utilisation de récipients, de conteneurs ou d'accessoires inadéquats qui endommagent le produit.
- Entretien et nettoyage normal du produit, y compris les ampoules.
- Filtres à air perdus ou brisés, bouclier antenne.
- Remplacement des revêtements de fours.
- Dommages survenus pendant l'expédition.
- Étagères en céramique brisées.
- Réfection ou remise à neuf générale.

## LIMITATIONS DE GARANTIE :

- Commence à partir de la date d'achat d'origine.
- S'applique au produit pour la préparation commerciale NORMALE d'aliments.
- L'entretien doit être effectué par un préposé à l'entretien agréé par ACP.
- La couverture de la garantie pour l'équipement de remplacement s'étend pendant le reste de la durée de la garantie de l'équipement d'origine.

## LA GARANTIE EST NULLE SI :

- La plaque du numéro de série est défigurée.
- Le produit est modifié par l'utilisateur.
- Le produit n'est pas installé ou utilisé conformément aux instructions du fabricant.
- Le produit est installé dans un établissement pénitentiaire ou correctionnel..

Pour obtenir toute information complémentaire portant sur les éléments ci-dessus, contacter le fournisseur de l'équipement ou :

ACP Inc.
Accelerated Cooking Products

ACP, Inc.
225 49th Avenue Drive SW
Cedar Rapids, Iowa 52404 U.S.A.
1-866-426-2621 (pour les États-Unis et le Canada)
1-319-368-8120 (en dehors des États-Unis et du Canada)

**TOUTE GARANTIE IMPLICITE DE QUALITÉ MARCHANDE ET/OU TOUTE GARANTIE IMPLICITE D'ADÉQUATION À USAGE PARTICULIER EST EXCLUE PAR LA PRÉSENTE. EN AUCUN CAS ACP NE POURRA ÊTRE TENUE RESPONSABLE POUR DES DOMMAGES INDIRECTS OU CONSÉCUTIFS.**

N° de pièce 20098401
Imprimé 9/13

***ACP Inc.*• www.acpsolutions.com**

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Cedar Rapids, IA 52404

**Notieren Sie die Modell- und Seriennummer für spätere Bezugnahme bitte hier.**

**Modellnummer** _____

**Seriennummer** _____

# Garantie für das gewerbliche Mikrowellengerät

ACP bietet nur dann Garantieleistungen für dieses Produkt, wenn der ursprüngliche Käufer das Gerät für die gewerbliche Essenszubereitung verwendet.

## Garantie

ACP, Inc. behält sich das Recht vor, ein fehlerhaftes, unter dieser Garantie stehendes Produkt zu reparieren oder mit einem neuen bzw. generalüberholten Produkt desselben bzw. eines ähnlichen Modells zu ersetzen.

### Erstes bis drittes Jahr

ACP repariert oder ersetzt mit Ausnahme der in dieser Garantie aufgeführten Bedingungen jedes Teil, Unfrei Haus, einschließlich damit verbundener Arbeits- und Reisekosten, welches aufgrund von Verarbeitungs- oder Materialmängeln versagt.

## PFLICHTEN DES EIGENTÜMERS:

- Für Leistung im Gewährleistungsfall in den USA setzen Sie sich mit dem ComServ-Kundendienst von ACP, Inc. folgendermaßen in Verbindung: Telefonisch: 866.426.2621 oder E-Mail: commercialservice@acpsolutions.com. Außerhalb der USA setzen Sie sich mit Ihrem autorisierten Vertriebshändler vor Ort in Verbindung.
- Vorlage des Kaufnachweises.
- Vornahme normaler Pflege und Wartung. Dazu zählt die Reinigung nach den Instruktionen im Benutzer- oder Produktsicherheitshandbuch.
- Austausch von durch den Eigentümer austauschbaren Teilen gemäß den im Benutzerhandbuch angegebenen Anweisungen.
- Bereitstellung des Produkts für Wartungsarbeiten.
- Zahlung eines Aufschlags für Wartungsarbeiten, die außerhalb der normalen Öffnungszeiten und des normalen Wartungsbereichs vorgenommen werden.
- Zahlung für Wartungsarbeiten, die mit der Installation des Produkts und der Schulung des Kunden zusammenhängen.
- Zahlung für Wartungsarbeiten und/oder Frachtkosten für nachstehende, nicht von der Garantie abgedeckte Punkte.

## NICHT VON DER GARANTIE ABGEDECKTE PUNKTE:

- Versagen aus folgenden Ursachen:
  - Missbrauch bzw. Fehlgebrauch.
  - Unfall, Brand, Überschwemmung und höhere Gewalt.
  - Alle Modifikationen, Änderungen, Anpassungen oder Reparaturen, die nicht von ACP genehmigt wurden.
  - Ansammlung von Fett oder anderen Stoffen aufgrund unsachgemäßer Reinigung bzw. Wartung.
  - Anschluss an eine ungeeignete Stromversorgung.
  - Betrieb eines leeren Geräts.
  - Gebrauch ungeeigneter Pfannen, Behälter oder Zubehörteile, die das Produkt beschädigen.
- Normale Wartung und Reinigung des Produktes, darunter Glühbirnen.
- Verlorene oder defekte Luftfilter oder Antenne abschirmt.
- Ersatz Backofenauskleidungen.
- Versandschäden.
- Zerbrochene Keramikabstellflächen.
- Allgemeine Überholungs- bzw. Instandsetzungsarbeiten.

## GARANTIEEINSCHRÄNKUNGEN:

- Beginnen ab Datum des Originalkaufs.
- Gelten für Produkte, die für die NORMALE gewerbliche Essenszubereitung verwendet werden.
- Die Wartung muss von einem von ACP befugten Wartungstechniker vorgenommen werden.
- Die Garantie für ein ersetztes Gerät gilt für die restliche Zeit der ursprünglichen Gerätegarantie.

## DIE GARANTIE ERLISCHT IN DEN FOLGENDEN FÄLLEN:

- Serienschild wurde unkenntlich gemacht.
- Vom Benutzer wurden Änderungen am Produkt vorgenommen.
- Das Produkt wurde nicht gemäß den Anweisungen des Herstellers installiert oder verwendet.
- Das Produkt wird in einer Justizvollzugsanstalt installiert.

Setzen Sie sich in Bezug auf Fragen zu den oben angeführten Punkten mit dem Lieferanten des Geräts in Verbindung oder wenden Sie sich an:

ACP INC.
Accelerated Cooking Products

ACP, Inc.
225 49th Avenue Drive SW
Cedar Rapids, Iowa 52404 U.S.A.
1-866-426-2621 (von innerhalb der USA und Kanada)
1-319-368-8120 (von außerhalb der USA und Kanada)

**JEGLICHE KONKLUDENTE GEWÄHRLEISTUNG DER TAUGLICHKEIT UND/ODER EIGNUNG FÜR EINEN BESTIMMTEN ZWECK IST HIERMIT AUSGESCHLOSSEN. IN KEINEM FALL HAFTET ACP FÜR BEGLEIT- ODER FOLGESCHÄDEN.**

Teile-Nr. 20098401
Gedruckt 9/13

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Cedar Rapids, IA 52404

Kamran and Company, LLC
Food Service Equipment | Sales, Design and Construction
415 North Salsipuedes Street
Santa Barbara, CA 93103
P: (800) 480-9418
F: (805) 962-5915
www.kamranco.com

# *Submittal Sheet*

6/27/2023

**ITEM# ASB14 - HOT FOOD DISPENSER (1 EA REQ'D)**

Star HPDE1H

Hot Food Dispenser, countertop, one product, forced air heating system, 165 rpm peristaltic pump design, dispenses & stores one pre-packaged pouch with over 95% product utilization, preset temperature, lighted on/off switch, stainless steel construction, cULus, UL EPH Classified, Made in USA

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| Star | 1 | | NOTE: A Graphic is included standard with this model. Graphic type must be specified when ordering. |
| Star | 1 | | 1 year parts & labor warranty, standard |
| Star | 1 | | (HPDE1H-120V) 120v/60/1-ph, 820 watts, 7.0 amps, NEMA 5-15P, standard |

## ELECTRICAL

| | VOLTS | CYCLE | PHASE | CONN | AFF | NEMA | AMPS | KW | HP | MCA | MOCP |
|---|---|---|---|---|---|---|---|---|---|---|---|
| 1 | 120 | 60 | 1 | Cord & Plug | | 5-15P | 7.0 | .82 | | | |

Job _____ Item No. _____

# Heated Peristaltic Condiment Dispenser

Standard Dispenser ☐HPDE1 ☐HPDE2
Standard Dispenser with Portion Control ☐HPDE1P ☐HPDE2P
High Performance Dispenser ☐HPDE1H ☐HPDE2H
High Performance Dispenser with Portion Control ☐HPDE1HP ☐HPDE2HP



**HPDE1**
[nacho cheese is not included]

## DESCRIPTION

Star peristaltic dispensers use a patented heating and pumping system designed for safe, efficient dispensing of cheese and other pouched condiments. These units are designed to operate consistently, quietly, and at a cool external temperature. Optional portion control delivery system allows for accurate and repeatable delivery of cheese and other pouched condiments.

## SPECIFICATIONS

Star peristaltic dispensers will be constructed with stainless steel supports and high impact plastic panels. Dispensers will use a patented forced air heating system and patented pump design. The optional portion control delivery system will provide a consistent volume of product up to 2.5 oz. (74 ml) per cycle. Dispensers will use an adjustable, digital temperature control, but will be preset from the factory at 145°F (63°C). Units will feature a removable stainless steel drip pan. Units will come with a factory attached six [6] foot cord and an appropriate plug based on the units power requirements.

## WARRANTY

These units come with a one [1] year warranty for parts and labor.

## FEATURES

- Patented pump design evacuates cheese and condiments directly from the pouch with at least 95% evacuation of product.
- Designed to use one 6 lb. (2.72 kg) pouch and hold another for preheating on HPDE1 models and two 6 lb. (2.72 kg) pouches and hold another two for preheating on HPDE2 models
- Optional portion control system uses pressure sensitive switch[s] to deliver approximately 0.75 oz. (22 ml) of product every second, with up to 2.5 oz. (74 ml) delivered per cycle
- Patented forced air heating system provides precise, uniform temperature
- Adjustable digital temperature control allows for consistent but flexible operation
- Low profile, 27.1-inch (688 mm) tall design for convenient placement even in tight kitchens

## OPTIONS & ACCESSORIES

- Portion control system
- High performance dispenser

## CERTIFICATIONS

MADE IN THE USA

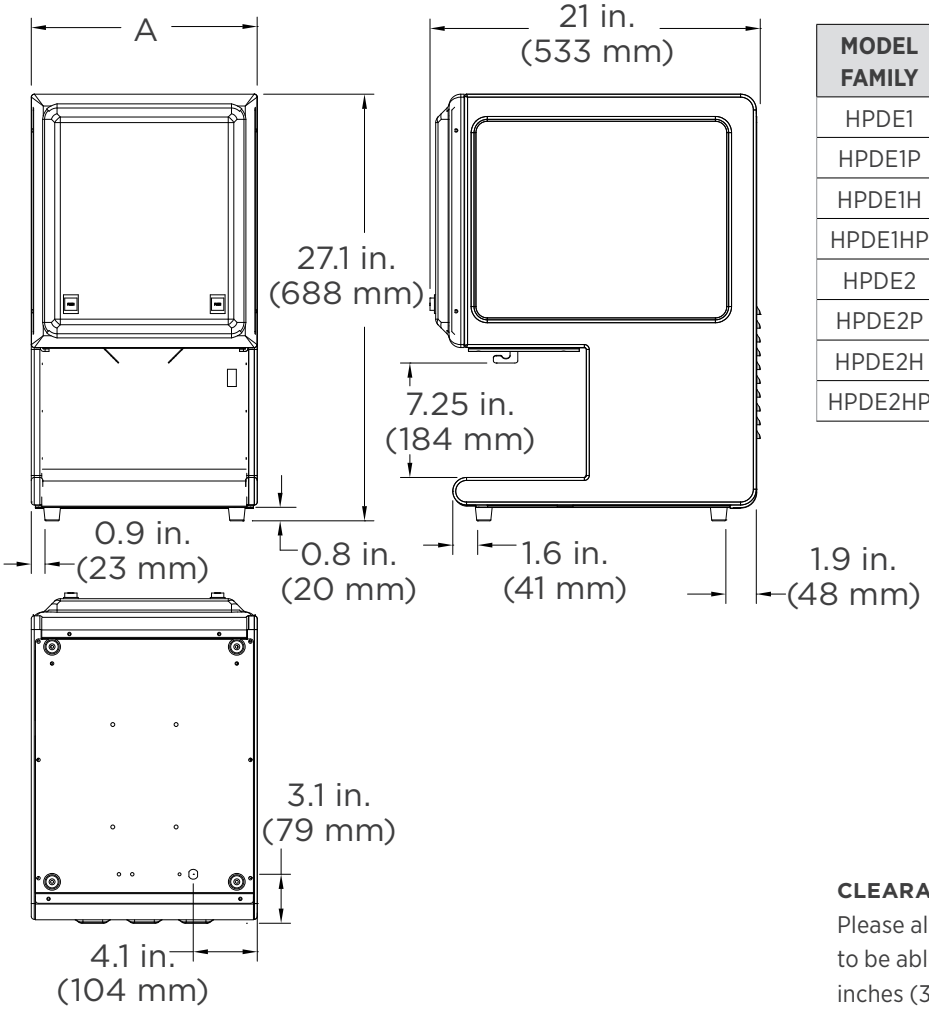
**STAR MANUFACTURING INTERNATIONAL INC.**
265 Hobson Street • Smithville, Tennessee 37166
Telephone 800 264 7827 • Fax 314 781 5445
www.star-mfg.com

Printed in the U.S.A. • 2M-Z21753 • Rev - • 11.2016
Specifications are subject to change without notice and are not intended for installation purposes.

# Heated Peristaltic Condiment Dispenser

Standard Dispenser ☐**HPDE1** ☐**HPDE2**
Standard Dispenser with Portion Control ☐**HPDE1P** ☐**HPDE2P**
High Performance Dispenser ☐**HPDE1H** ☐**HPDE2H**
High Performance Dispenser with Portion Control ☐**HPDE1HP** ☐**HPDE2HP**

HPDE2 shown




| MODEL FAMILY | MOTOR SPEED | 6 lb. POUCHES USED/HELD IN RESERVE |
|---|---|---|
| HPDE1 | 75 rpm | one/two |
| HPDE1P | 75 rpm | one/two |
| HPDE1H | 165 rpm | one/two |
| HPDE1HP | 165 rpm | one/two |
| HPDE2 | 75 rpm | two/four |
| HPDE2P | 75 rpm | two/four |
| HPDE2H | 165 rpm | two/four |
| HPDE2HP | 165 rpm | two/four |

**CLEARANCES**

Please allow 9.5 inches (241 mm) to the right of the unit to be able to fully open door on HPDE1 models and 14.3 inches (363 mm) on HPDE2 models.

| MODEL FAMILY | WIDTH [A] | HEIGHT | DEPTH | WATTS | VOLTS | AMPS | NEMA PLUG | APPROX. SHIP WEIGHT | APPROX. WEIGHT INSTALLED |
|---|---|---|---|---|---|---|---|---|---|
| HPDE1 | 9.4 in. (239 mm) | 27.1 in. (688 mm) | 21 in. (533 mm) | 820 | 120<br>230 | 6.8<br>3.6 | 5-15P<br>CEE7-7 | 46 lb. (20.9 kg) | 36 lb. (16.3 kg) |
| HPDE2 | 14.3 in. (363 mm) | 27.1 in. (688 mm) | 21 in. (533 mm) | 1,000 | 120<br>230 | 8.3<br>4.4 | 5-15P<br>CEE7-7 | 61 lb. (27.7 kg) | 50 lb. (22.7 kg) |

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.

**STAR MANUFACTURING INTERNATIONAL INC.**
265 Hobson Street • Smithville, Tennessee 37166
Telephone 800 264 7827 • Fax 314 781 5445
www.star-mfg.com

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Please refer to the owner's manual for information regarding installation or use.

Kamran and Company, LLC
Food Service Equipment | Sales, Design and Construction
415 North Salsipuedes Street
Santa Barbara, CA 93103
P: (800) 480-9418
F: (805) 962-5915
www.kamranco.com

## *Submittal Sheet*

6/27/2023

**ITEM# ASB15 - (1 REQ'D)**

Bloomfield 8780

THERMAL SERVER COFFEE BREWER

Description:

Notes: THERMAL SERVER COFFEE BREWER

Kamran and Company, LLC
Food Service Equipment | Sales, Design and Construction
415 North Salsipuedes Street
Santa Barbara, CA 93103
P: (800) 480-9418
F: (805) 962-5915
www.kamranco.com

# *Submittal Sheet*

6/27/2023

**ITEM# ASB16 - (1 REQ'D)**

Fabricator CUSTOM

Wall Shelf

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| | | | **See Drawings and Elevations for details** |

Description:

Notes: Wall Shelf

Kamran and Company, LLC
Food Service Equipment | Sales, Design and Construction
415 North Salsipuedes Street
Santa Barbara, CA 93103
P: (800) 480-9418
F: (805) 962-5915
www.kamranco.com

# *Submittal Sheet*

6/27/2023

**ITEM# ASB17 - CORNER SINK (1 EA REQ'D)**

John Boos 3PBCS18-2D18

Pro-Bowl Corner Sink, 3-compartment, 58-1/2"W x 58-1/2"D x 44-1/16"H overall size, (3) 18"W x 18" front-to-back x 12" deep compartments, (2) 18" left & right drainboards, 10"H boxed backsplash with 45° top and 2" return, (2) sets of splash mount faucet holes with 8" centers, 3-1/2" die-stamped drain opening, 16/300 stainless steel construction, stainless steel legs, bracing, & adjustable bullet feet, NSF, CSA-Sanitation

WATER

| | HOT SIZE | HOT AFF | HOT GPH | COLD SIZE | COLD AFF | FILTERED SIZE | FILTERED AFF | CONDENSER INLET SIZE | CONDENSER OUTLET SIZE |
|---|---|---|---|---|---|---|---|---|---|
| 1 | | | | | | | | | |
| 2 | | | | | | | | | |
| 3 | | | | | | | | | |

WASTE

| | INDIRECT SIZE | DIRECT SIZE |
|---|---|---|
| 1 | | |
| 2 | | |
| 3 | | |

PLUMBING 1 REMARKS

(2) sets of 1-1/8" faucet holes, 8" centers, 3-1/2" drain opening

PLUMBING 2 REMARKS

3-1/2" drain opening

PLUMBING 3 REMARKS

3-1/2" drain opening

John BOOS
Since 1887

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

112217

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

# "3PBCS" PRO-BOWL CORNER SINK - 16GA

## FEATURES:

- 16GA STAINLESS STEEL
- TYPE 300 STAINLESS STEEL WITH #4 POLISH, SATIN FINISH
- 12" OR 14" DEEP BOWLS
- ALL CORNERS, BOTH VERTICAL AND HORIZONTAL, COVED AT 3/4" RADIUS
- BOTTOMS OF BOWLS FORMED FOR DRAINAGE TO 3-1/2" DIAMETER DIE STAMPED OPENING
- FULL LENGTH **10" HIGH BOXED BACKSPLASH,** WITH 2" RETURN TO WALL AT 45 DEGREE AND 1" TURNED DOWN REAR LIP
- 1" FAUCET HOLES IN BACKSPLASH
- 8" ON-CENTER FAUCET HOLES IN BACKSPLASH
- ALL OUTSIDE CORNERS OF ASSEMBLY ARE BULLNOSED TO PROVIDE SAFE, CLEAN, AND POLISHED EDGE
- STANDARD STAINLESS STEEL LEGS 1-5/8" DIAMETER
- FRONT TO BACK AND LEFT TO RIGHT LOWER BRACING

## CONSTRUCTION:

- TOP: STAINLESS STEEL SINKS ARE TIG WELDED, EXPOSED WELDS ARE POLISHED TO MATCH ADJACENT SURFACE
- BASE: STAINLESS STEEL FRAME IS TIG WELDED

## MATERIAL:

- BOWLS & TOP: 16GA TYPE 300 STAINLESS STEEL WITH #4 POLISH, SATIN FINISH
- LEGS: 1-5/8" ROUND O.D. STAINLESS STEEL
- BRACING: 1-1/4" ROUND O.D. STAINLESS STEEL
- GUSSETS: STAINLESS STEEL
- FEET: 1" ADJUSTABLE STAINLESS STEEL BULLET FEET



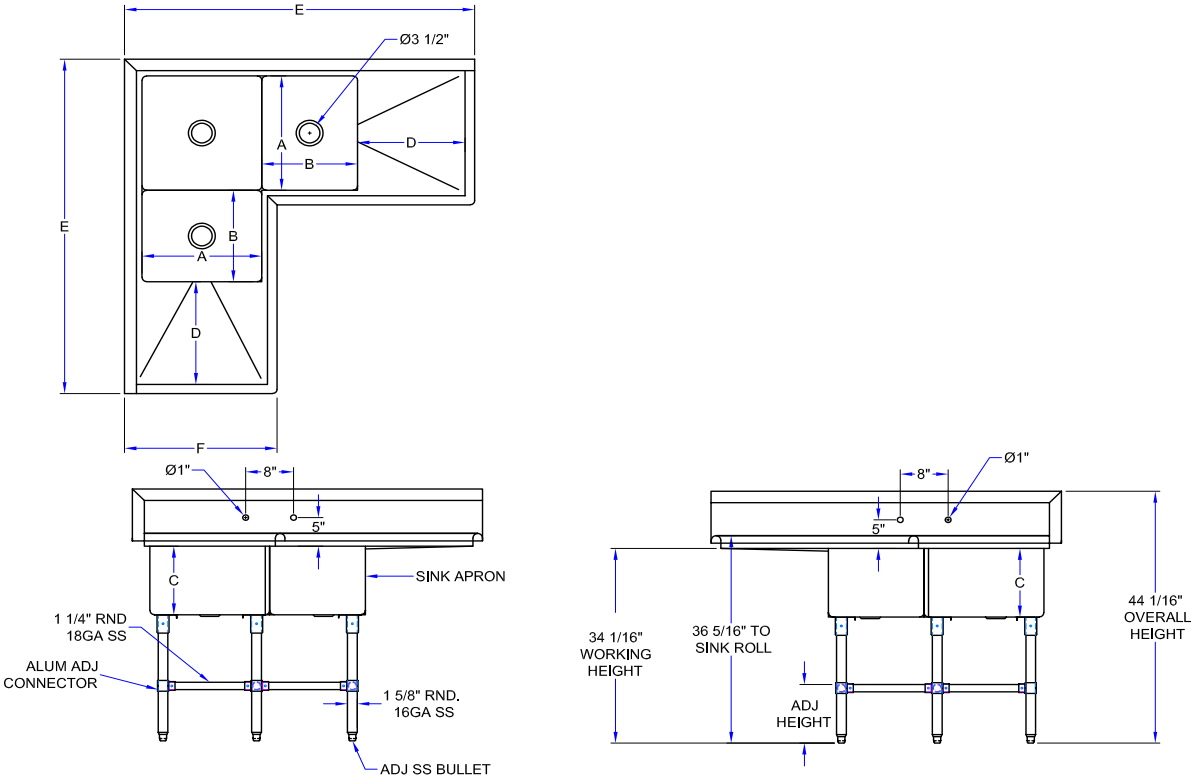
## PRO-BOWL CORNER SINK - 16GA

| 12" DEEP BOWLS | QTY | 14" DEEP BOWLS | QTY | 12" DEEP BOWLS | QTY | 14" DEEP BOWLS | QTY |
|---|---|---|---|---|---|---|---|
| 3PBCS18-2D18 | | 3PBCS184-2D18 | | 3PBCS1620-2D18 | | 3PBCS16204-2D18 | |
| 3PBCS18-2D24 | | 3PBCS184-2D24 | | 3PBCS1620-2D24 | | 3PBCS16204-2D24 | |
| 3PBCS18-2D30 | | 3PBCS184-2D30 | | 3PBCS1620-2D30 | | 3PBCS16204-2D30 | |
| 3PBCS18-2D36 * | | 3PBCS184-2D36 * | | 3PBCS1620-2D36 * | | 3PBCS16204-2D36 * | |
| 3PBCS20-2D18 | | 3PBCS204-2D18 | | 3PBCS1824-2D18 | | 3PBCS18244-2D18 | |
| 3PBCS20-2D24 | | 3PBCS204-2D24 | | 3PBCS1824-2D24 | | 3PBCS18244-2D24 | |
| 3PBCS20-2D30 | | 3PBCS204-2D30 | | 3PBCS1824-2D30 | | 3PBCS18244-2D30 | |
| 3PBCS20-2D36 * | | 3PBCS204-2D36 * | | 3PBCS1824-2D36 * | | 3PBCS18244-2D36 * | |
| 3PBCS24-2D18 | | 3PBCS244-2D18 | | | | | |
| 3PBCS24-2D24 | | 3PBCS244-2D24 | | | | | |
| 3PBCS24-2D30 | | 3PBCS244-2D30 | | | | | |
| 3PBCS24-2D36 * | | 3PBCS244-2D36 * | | | | | |

* 36" DRAINBOARDS STANDARD WITH ADDITIONAL LEG SUPPORT

574

# DETAILED SPECIFICATIONS




## PRO-BOWL CORNER SINK - 16GA

| BOWL DIMENSIONS (A X B) | DIMENSIONS (E X E) | DB (D) | F | 12" DEEP BOWLS (C) | WT. (LBS) | 14" DEEP BOWLS (C) | WT. (LBS) |
|---|---|---|---|---|---|---|---|
| 20" X 16" | 58-1/2" X 58-1/2" | 18" | 25-1/2" | 3PBCS1620-2D18 | 128 | 3PBCS16204-2D18 | 136 |
| 20" X 16" | 64-1/2" X 64-1/2" | 24" | 25-1/2" | 3PBCS1620-2D24 | 136 | 3PBCS16204-2D24 | 145 |
| 20" X 16" | 70-1/2" X 70-1/2" | 30" | 25-1/2" | 3PBCS1620-2D30 | 144 | 3PBCS16204-2D30 | 152 |
| 20" X 16" | 76-1/2" X 76-1/2" | 36" | 25-1/2" | 3PBCS1620-2D36 * | 166 | 3PBCS16204-2D36 * | 174 |
| 24" X 18" | 64-1/2" X 64-1/2" | 18" | 29-1/2" | 3PBCS1824-2D18 | 156 | 3PBCS18244-2D18 | 165 |
| 24" X 18" | 70-1/2" X 70-1/2" | 24" | 29-1/2" | 3PBCS1824-2D24 | 165 | 3PBCS18244-2D24 | 174 |
| 24" X 18" | 76-1/2" X 76-1/2" | 30" | 29-1/2" | 3PBCS1824-2D30 | 174 | 3PBCS18244-2D30 | 183 |
| 24" X 18" | 82-1/2" X 82-1/2" | 36" | 29-1/2" | 3PBCS1824-2D36 * | 183 | 3PBCS18244-2D36 * | 192 |
| 18" X 18" | 58-1/2" X 58-1/2" | 18" | 23-1/2" | 3PBCS18-2D18 | 127 | 3PBCS184-2D18 | 135 |
| 18" X 18" | 64-1/2" X 64-1/2" | 24" | 23-1/2" | 3PBCS18-2D24 | 134 | 3PBCS184-2D24 | 143 |
| 18" X 18" | 70-1/2" X 70-1/2" | 30" | 23-1/2" | 3PBCS18-2D30 | 142 | 3PBCS184-2D30 | 150 |
| 18" X 18" | 76-1/2" X 76-1/2" | 36" | 23-1/2" | 3PBCS18-2D36 * | 164 | 3PBCS184-2D36 * | 172 |
| 20" X 20" | 62-1/2" X 62-1/2" | 18" | 25-1/2" | 3PBCS20-2D18 | 139 | 3PBCS204-2D18 | 148 |
| 20" X 20" | 68-1/2" X 68-1/2" | 24" | 25-1/2" | 3PBCS20-2D24 | 147 | 3PBCS204-2D24 | 156 |
| 20" X 20" | 74-1/2" X 74-1/2" | 30" | 25-1/2" | 3PBCS20-2D30 | 156 | 3PBCS204-2D30 | 165 |
| 20" X 20" | 80-1/2" X 80-1/2" | 36" | 25-1/2" | 3PBCS20-2D36 * | 178 | 3PBCS204-2D36 * | 187 |
| 24" X 24" | 70-1/2" X 70-1/2" | 18" | 29-1/2" | 3PBCS24-2D18 | 166 | 3PBCS244-2D18 | 176 |
| 24" X 24" | 76-1/2" X 76-1/2" | 24" | 29-1/2" | 3PBCS24-2D24 | 175 | 3PBCS244-2D24 | 185 |
| 24" X 24" | 82-1/2" X 82-1/2" | 30" | 29-1/2" | 3PBCS24-2D30 | 184 | 3PBCS244-2D30 | 194 |
| 24" X 24" | 88-1/2" X 88-1/2" | 36" | 29-1/2" | 3PBCS24-2D36 * | 207 | 3PBCS244-2D36 * | 217 |

* 36" DRAINBOARDS STANDARD WITH ADDITIONAL LEG SUPPORT

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

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

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Santa Barbara, CA 93103
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www.kamranco.com

## *Submittal Sheet*

6/27/2023

**ITEM# ASB17.1 - DRAIN, LEVER / TWIST WASTE (3 EA REQ'D)**

T&S Brass B-3950

Waste Valve, twist handle, 3-1/2" sink opening, 2" drain outlet with 1-1/2" adapter (replaces B-3912, B-3916)

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" to 2" | |

PLUMBING 1 REMARKS

2" NPT Male Thread, 1-1/2 NPT Female Thread Outlet

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

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

Model No.
**B-3950**

Item No.

This Space for Architect/Engineer Approval

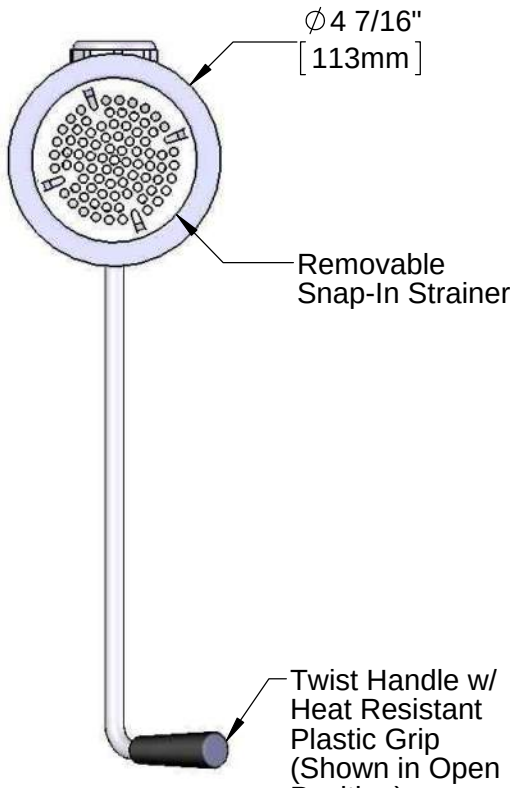
Job Name_____Date_____

Model Specified_____ Quantity_____

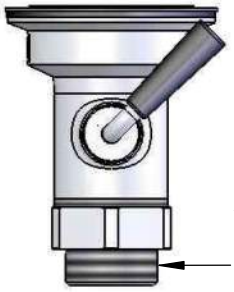
Customer/Wholesaler_____

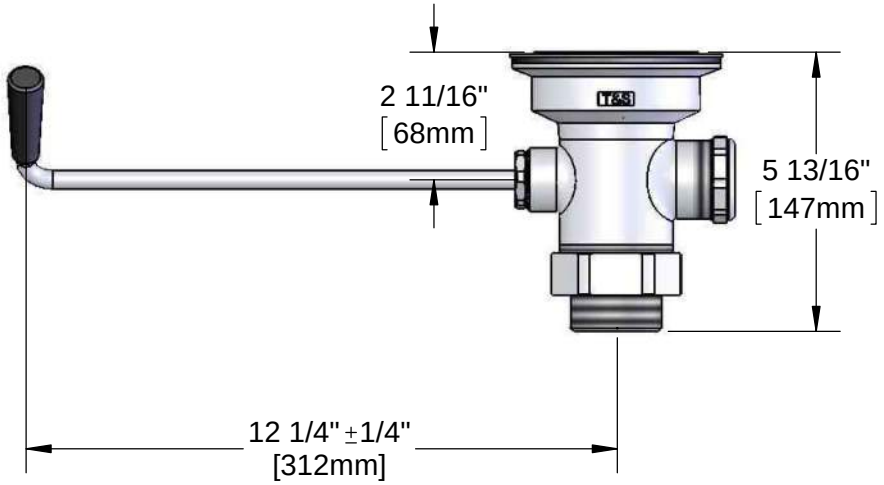
Contractor_____

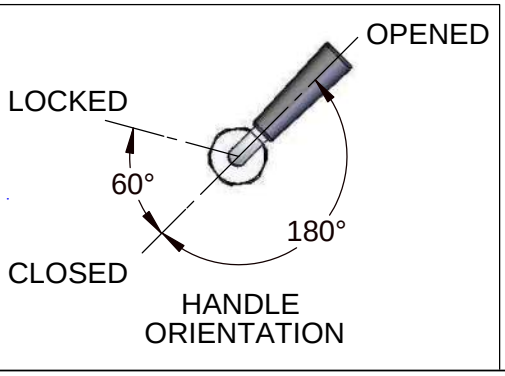
Architect/Engineer_____






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

Product Compliance:
ASME A112.18.2 / CSA B125.2

| Drawn: | DHL | Checked: | JRM | Approved: | JHB | Date: | 06/30/14 | Scale: | 1:4 | Sheet: | 1 of 2 |
|---|---|---|---|---|---|---|---|---|---|---|---|

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**Travelers Rest, SC 29690**

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Model No. **B-3950**

Item No.

| ITEM NO. | SALES NO. | DESCRIPTION |
|---|---|---|
| 1 | 010389-45 | O-Ring, Plunger |
| 2 | 010390-45 | Ferrule, Coupling Nut |
| 3 | 010391-45 | Nut, Coupling For Twist Drain |
| 4 | 010382-45 | Gasket, 3 1/2" Face Flange |
| 5 | 010384-45 | Flange, 3 1/2" Face |
| 6 | 010386-45 | Strainer, 3 1/2" Snap-in Removable |
| 7 | 010388-45 | Plunger, Lever and Twist Drain |
| 8 | 010393-45 | Rotary Waste Valve Twist Handle |
| 9 | B-3945 | Adapter, 2" NPT x 1 1/2" NPT |






Washers, O-Rings & Gaskets are included in Parts Kit B-39K



012640-45
Waste Drain Overflow Cap w/ Sealing Washer (Included)

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

Product Compliance:
ASME A112.18.2 / CSA B125.2

| Drawn: | Checked: | Approved: | Date: | Scale: | Sheet: |
|---|---|---|---|---|---|
| DHL | JRM | JHB | 06/30/14 | NTS | 2 of 2 |

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# *Submittal Sheet*

6/27/2023

**ITEM# ASB17.2 - PRE-RINSE FAUCET ASSEMBLY (1 EA REQ'D)**

T&S Brass B-0133-12CRBJST

EasyInstall Pre-Rinse Unit, 8" wall mount, add on faucet 12" swivel nozzle, Cerama cartridges with check valves, lever handles, 18" riser, 44" flexible stainless steel hose, 1.07 GPM, accessory fitting, wall bracket, low lead, NSF ( B-0230-K)

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 | | |

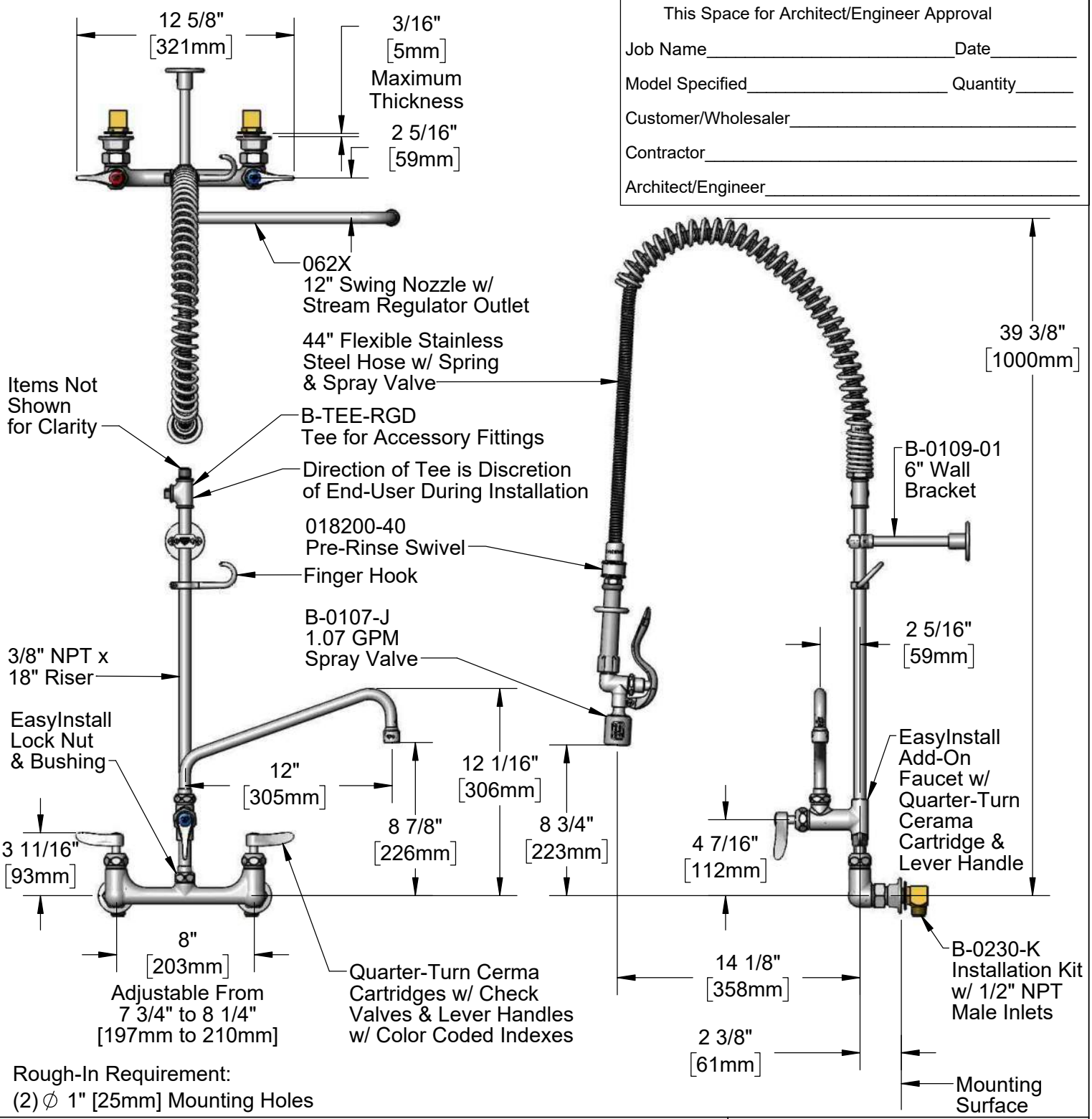
**T&S BRASS AND BRONZE WORKS, INC.**
2 Saddleback Cove / P.O. Box 1088
Travelers Rest, SC 29690

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

Model No.
**B-0133-12CRBJST**
Item No.

This Space for Architect/Engineer Approval

Job Name_____Date_____
Model Specified_____ Quantity_____
Customer/Wholesaler_____
Contractor_____
Architect/Engineer_____




Product Specifications:
Pre-Rinse Unit: EasyInstall 8" Wall Mount Mixing Faucet, Quarter-Turn Cerama Cartridges w/ Check Valves, Lever Handles, Add-On Faucet w/ 12" Swing Nozzle, 44" Flexible Stainless Steel Hose, 1.07 GPM Spray Valve w/ Swivel, 6" Wall Bracket, Accessory Fitting Tee & 1/2" NPT Male Installation Kit

Product Compliance:
ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
2019 DOE PRSV - Class II

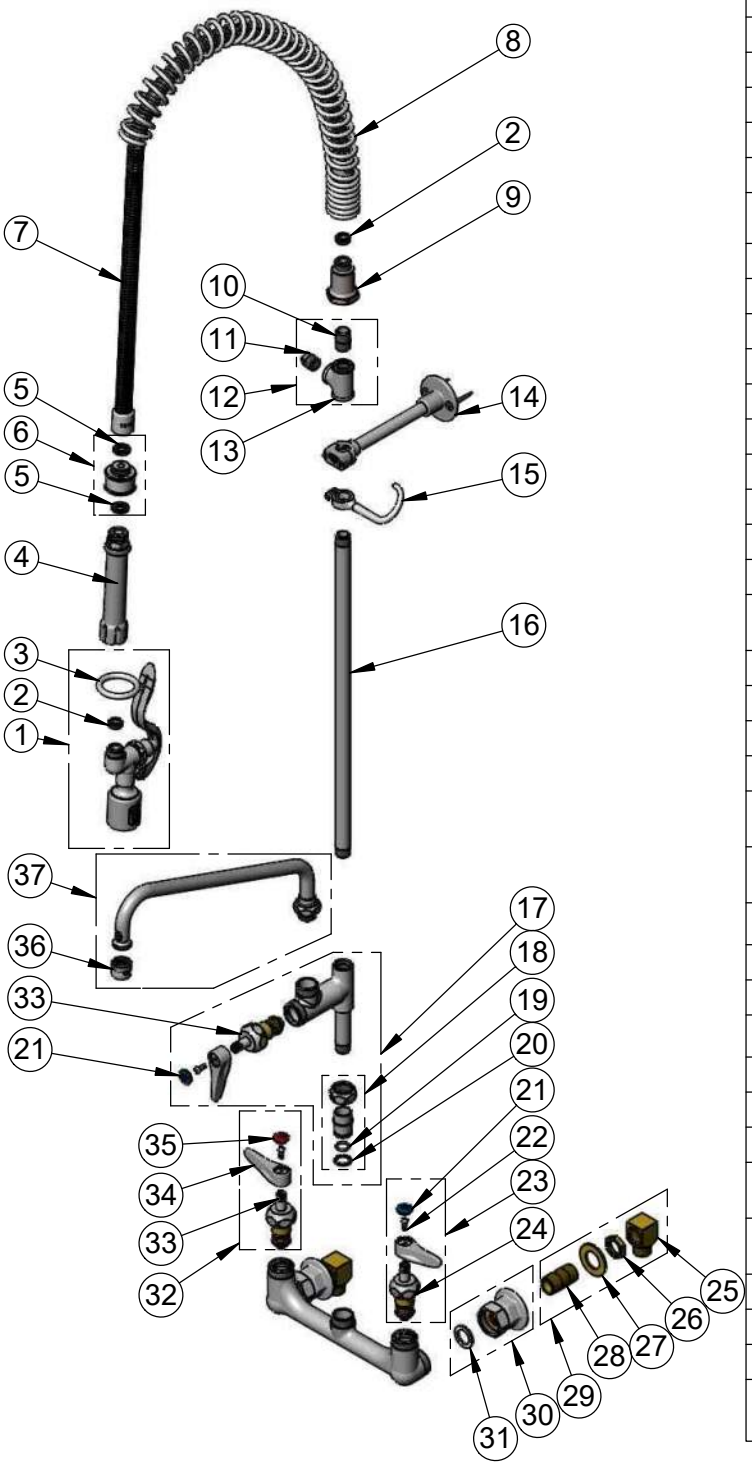
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|---|---|---|---|---|---|
| LSA | JRM | JHB | 09/20/19 | 1:8 | 1 of 2 |

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Travelers Rest, SC 29690

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Model No.
**B-0133-12CRBJST**

Item No.




| ITEM NO. | SALES NO. | DESCRIPTION |
|---|---|---|
| 1 | B-0107-J | 1.07 GPM Spray Valve |
| 2 | 010476-45 | #27 Washer |
| 3 | 000907-45 | Spray Valve Hold Down Ring |
| 4 | 002987-40 | Grip Handle |
| 5 | 001014-45 | Washer, B-0100 Hose Barrel |
| 6 | 018200-40 | Pre-Rinse Swivel |
| 7 | B-0044-H2A | 44" Flexible Stainless Steel Hose, Less Handle |
| 8 | 000888-45 | EasyInstall Overhead Spring |
| 9 | 000821-40 | Spring Body |
| 10 | 002535-25 | 3/8" NPT Close Nipple |
| 11 | 002369-25 | 3/8" NPT Plug |
| 12 | 001614-40 | 3/8" NPT Tee |
| 13 | B-TEE-RGD | Rigid Tee |
| 14 | B-0109-01 | 6" Wall Bracket |
| 15 | 004R | Finger Hook |
| 16 | 000369-40 | 3/8" NPT x 18" Riser |
| 17 | B-0155-CR-LN | Add-On Faucet, Less Nozzle |
| 18 | EZ-K | EasyInstall Kit: Nut, Bushing, O-ring & Lock Washer |
| 19 | 001065-45 | O-Ring |
| 20 | 014200-45 | Star Washer, Anti-Rotation |
| 21 | 018506-19NS | Blue Button Index, Press-in |
| 22 | 000925-45 | Lab Handle Screw |
| 23 | 012447-25NS | Quarter-Turn Cerama Cartridge, LTC w/ Check Valve, Handle, Index & Screw |
| 24 | 012395-25NS | Quarter-Turn Cerama Cartridge, LTC w/ Check Valve |
| 25 | B-1100-K | 1/2" NPT Male Inlet Elbow |
| 26 | 002954-45 | Shank Lock Nut |
| 27 | 000999-45 | Brass Lock Washer |
| 28 | 013357-20 | 1/2" NPT x 1-5/8" Lg. Close Nipple |
| 29 | B-0230-K | Short Elbow Installation Kit |
| 30 | 00AA | 1/2" NPT Female Eccentric Flange |
| 31 | 001019-45 | Coupling Nut Washer |
| 32 | 012446-25NS | Quarter-Turn Cerama Cartridge, RTC w/ Check Valve, Handle, Index & Screw |
| 33 | 012394-25NS | Quarter-Turn Cerama Cartridge, RTC w/ Check Valve |
| 34 | 001638-45NS | Lever Handle (New Style) |
| 35 | 001193-19NS | Red Button Index, Press-in |
| 36 | B-PT | Full Flow Stream Regulator, 55/64-27 |
| 37 | 062X | 12" Swing Nozzle w/ Stream Regulator Outlet |

Product Specifications:
Pre-Rinse Unit: EasyInstall 8" Wall Mount Mixing Faucet, Quarter-Turn Cerama Cartridges w/ Check Valves, Lever Handles, Add-On Faucet w/ 12" Swing Nozzle, 44" Flexible Stainless Steel Hose, 1.07 GPM Spray Valve w/ Swivel, 6" Wall Bracket, Accessory Fitting Tee & 1/2" NPT Male Installation Kit

Product Compliance:
ASME A112.18.1 / CSA B125.1
NSF 61 - Section 9
NSF 372 (Low Lead Content)
2019 DOE PRSV - Class II

| Drawn: | Checked: | Approved: | Date: | Scale: | Sheet: |
|---|---|---|---|---|---|
| LSA | JRM | JHB | 09/20/19 | NTS | 2 of 2 |

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# *Submittal Sheet*

6/27/2023

**ITEM# ASB17.3 - WALL / SPLASH MOUNT FAUCET (1 EA REQ'D)**

T&S Brass B-0231

Sink Mixing Faucet, wall mount, 8" centers, 12" swing nozzle, lever handles, quarter-turn Eterna cartridges, 1/2" NPT female inlets, low lead, ADA Compliant

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| T&S Brass | 1 | B-0199-01-WS | Aerator, 1.5 gpm, 55/64-27UN Female threads (Water Sense) |

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**

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Model No.
**B-0231**

Item No.

**ADA Compliant**

This Space for Architect/Engineer Approval

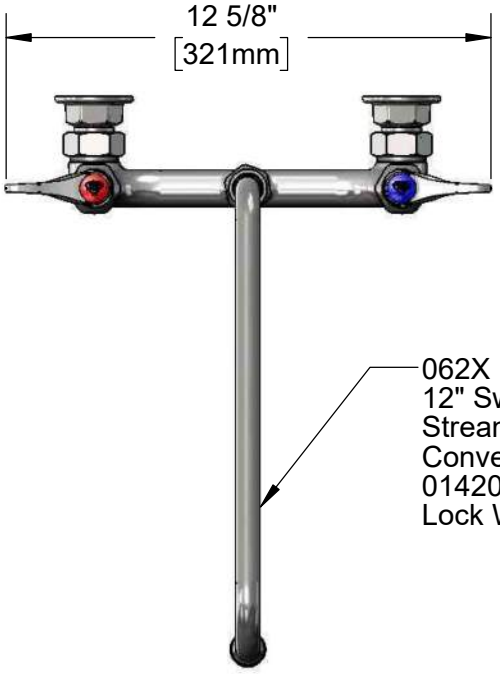
Job Name_____Date_____

Model Specified_____ Quantity_____

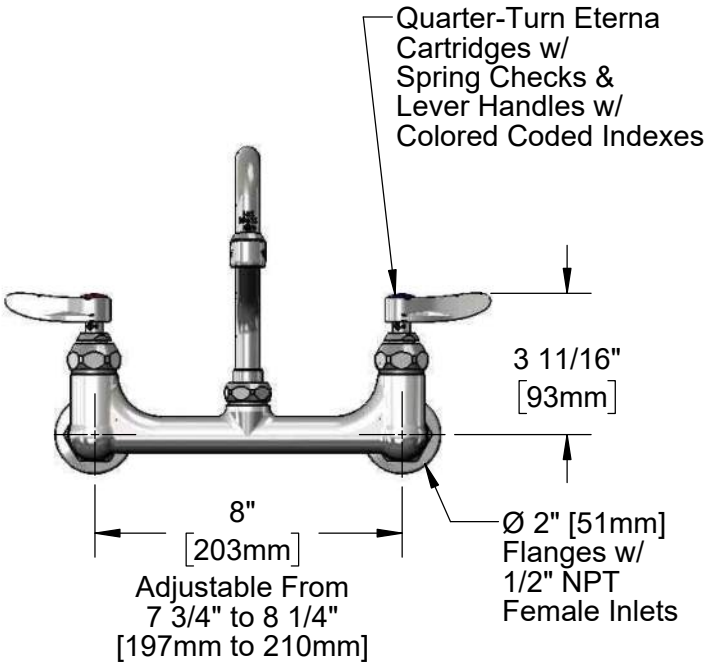
Customer/Wholesaler_____

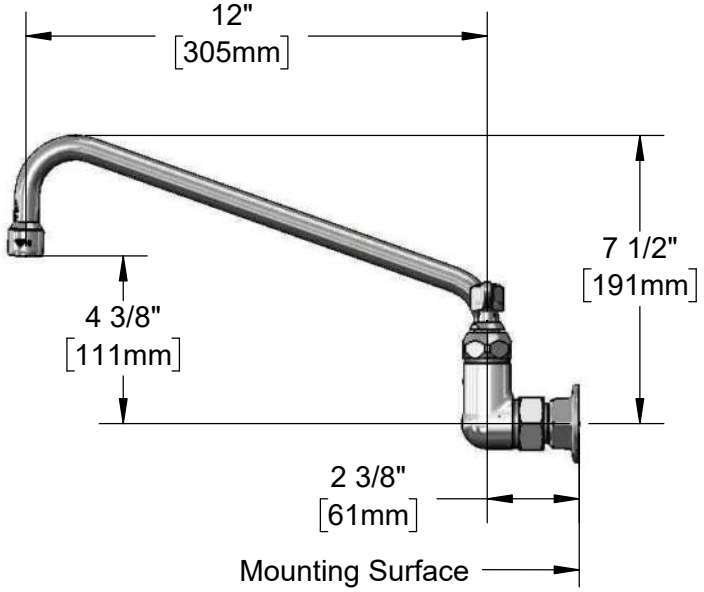
Contractor_____

Architect/Engineer_____






Product Specifications:
8" Wall Mount Mixing Faucet w/ Quarter-Turn Eterna Cartridges w/ Spring Checks, Lever Handles, 12" Swing Nozzle & 1/2" NPT Female Inlets

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

| Drawn: MRC | Checked: JRM | Approved: JHB | Date: 01/22/18 | Scale: 1:5 | Sheet: 1 of 2 |
|---|---|---|---|---|---|

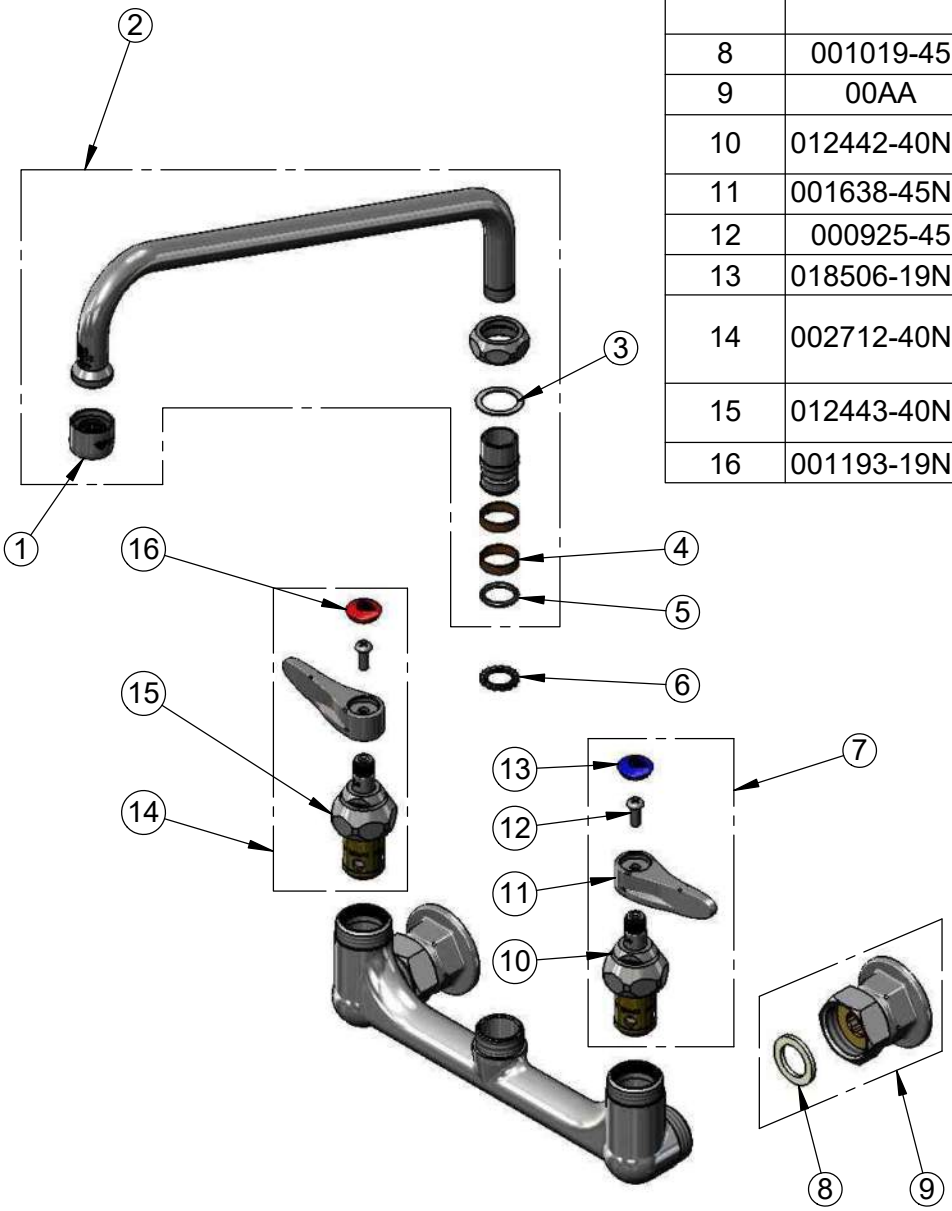
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Travelers Rest, SC 29690

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Model No.
**B-0231**

Item No.

| ITEM NO. | SALES NO. | DESCRIPTION |
|---|---|---|
| 1 | B-PT | Full Flow Stream Regulator, 55/64-27 |
| 2 | 062X | 12" Swing Nozzle |
| 3 | 009538-45 | Swivel Washer |
| 4 | 011429-45 | Swivel Sleeves (2) |
| 5 | 001074-45 | O-Ring |
| 6 | 014200-45 | Star Washer, Anti-Rotation |
| 7 | 002711-40NS | Quarter-Turn Eterna Cartridge w/ Spring Check, Handle, Blue Index & Screw, LTC |
| 8 | 001019-45 | Coupling Nut Washer |
| 9 | 00AA | 1/2" NPT Female Eccentric Flange |
| 10 | 012442-40NS | Quarter-Turn Eterna Cartridge w/ Spring Check, LTC |
| 11 | 001638-45NS | Lever Handle (New Style) |
| 12 | 000925-45 | Lab Handle Screw |
| 13 | 018506-19NS | Blue Button Index, Press-in |
| 14 | 002712-40NS | Quarter-Turn Eterna Cartridge w/ Spring Check, Handle, Red Index & Screw, RTC |
| 15 | 012443-40NS | Quarter-Turn Eterna Cartridge w/ Spring Check, RTC |
| 16 | 001193-19NS | Red Button Index, Press-in |




Product Specifications:
8" Wall Mount Mixing Faucet w/ Quarter-Turn Eterna Cartridges w/ Spring Checks, Lever Handles, 12" Swing Nozzle & 1/2" NPT Female Inlets

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

| Drawn: | Checked: | Approved: | Date: | Scale: | Sheet: |
|---|---|---|---|---|---|
| MRC | JRM | JHB | 01/22/18 | NTS | 2 of 2 |

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Model No.
**B-0199-01-WS**

Item No.

This Space for Architect/Engineer Approval

Job Name_____Date_____

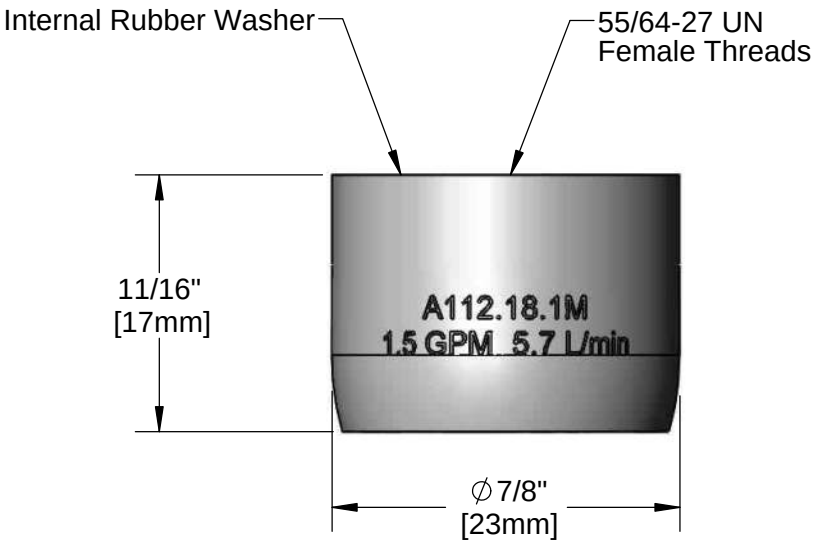
Model Specified_____ Quantity_____

Customer/Wholesaler_____

Contractor_____

Architect/Engineer_____






Product Specifications:
1.5 GPM Aerator, 55/64-27 UN Female

Product Compliance:

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

| Drawn: KJG | Checked: GEF | Approved: JHB | Date: 02/09/16 | Scale: 2:1 | Sheet: 1 of 1 |
|---|---|---|---|---|---|

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# *Submittal Sheet*

6/27/2023

**ITEM# ASB18 - DISPLAY CASE, HOT FOOD, COUNTERTOP (1 EA REQ'D)**

Hatco FSD-1

Flav-R-Savor® holding & display cabinet, (1) door, (3) tier circle rack with motor, with 6 ft cord & plug, 1440w, cULus, UL EPH Classified, Made in USA

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| Hatco | 1 | | NOTE: Sale of this product must comply with Hatco's Minimum Resale Price Policy; consult order acknowledgement for details |
| Hatco | 1 | | NOTE: Includes 24/7 parts & service assistance, call 414-671-6350 |
| Hatco | 1 | | One year on-site parts & labor warranty, plus one additional year parts only warranty on all Flav-R-Savor® metal sheathed air heating elements |
| Hatco | 1 | | 120v/60/1-ph, 1414 watts, 11.8 amps, NEMA 5-15P (domestic voltage), standard |
| Hatco | 1 | STANDARD | Clear Anodized Aluminum housing, finish, standard (available at time of purchase only) |

## ELECTRICAL

| | VOLTS | CYCLE | PHASE | CONN | AFF | NEMA | AMPS | KW | HP | MCA | MOCP |
|---|---|---|---|---|---|---|---|---|---|---|---|
| 1 | 120 | 60 | 1 | Cord & Plug | | 5-15P | 11.8 | 1.414 | | | |

Project _____

Item # _____

Quantity _____

# Flav-R-Savor® Holding and Display Cabinets

Models: FSD-1, -1X, -2, -2X
FSDT-1, -1X, -2, -2X

The Hatco Flav-R-Savor® offers a unique concept in food holding and display. Balancing a precise combination of heat and humidity, Flav-R-Savor Cabinets increase sales and profits by reducing waste, maintaining quality and displaying food with appealing design. Utilized in cafeterias, convenience stores, schools, restaurants and supermarkets, Flav-R-Savor Cabinets are a perfect way to merchandise your hot food items such as pizza, fried foods, bakery and more.

Our quick recovery heating system and extremely even temperatures throughout the cabinet eliminate “hot spots” and ensure consistent product quality and long hold times (1 to 4 hours)..



*FSD-2X with standard 3-tier pan rack, optional mechanical controls and accesory food pans.*



*FSDT-1 with standard 4-tier circle rack and optional Designer Black color*

## Standard features

- Energy efficient LED lighting showcases your food product
- Tempered glass door and side panels provide maximum heat retention and allow for full cabinet display
- ¾ gallon (3-liters) stainless water reservoir provides all day moisture, is easily filled through the front mounted water cup and easily drained and cleaned through the inside mounted drain tube
- Low-water protection prevents heating element burnout and alerts operator to low water condition
- 120-volt operation with attached 15-amp cord set operates on a standard outlet, and draws a maximum of 12 amps
- Large access doors are field reversible and will accept a 19" (483 mm) diameter pizza pan

## Options (available at time of purchase only)

*Designer* Colors
Non-standard colors are non-returnable –
Clear Annodized Aluminum standard –
☐Warm Red ☐Black ☐Gray Granite ☐White Granite
☐Navy Blue ☐Hunter Green ☐Antique Copper

☐Mechanical Controls

☐7½" (191 mm) Display Sign Holder (one per side, three max) (sign not included)

## Accessories

☐4" (102 mm) Adjustable Legs

☐Motorless Rack Coupling (for -X models only)

☐Neutral White (cool) LED lighting (Warm White is standard)

Racks for FSD models only
☐5-shlef Multi-Purpose Rack ☐3-tier Circle Rack❁ ☐3-tier Pan Rack

Racks for FSDT models only
☐7-shelf Multi-Purpose Rack ☐4-tier Circle Rack❁ ☐5-tier Circle Rack
☐4-tier Pan Rack ☐3-shelf Angle Rack ☐3-tier Pretzel Tree❁

Decorative Kit:
Two Inset Side Panels
(Non-standard colors are non-returnable – *Designer* Black standard)
☐Crescent ☐Wave

Curved Header
(Non-standard colors are non-returnable – *Designer* Black standard)
☐Hinged for control side ☐Non-hinged for non-control side

Base Skirts (requires 4" [102 mm] adjustable legs, not included)
(Non-standard colors are non-returnable – *Designer* Black standard)
☐Flat front, back and sides ☐Curved front, flat back and sides
☐Curved front and back, flat sides

❁Requires coupling for -1X or -2X

**WATER QUALITY REQUIREMENTS**
Water supply in excess of 3.0 grains of hardness per gallon (GPG) (.75 grains of hardness per liter) must be treated and softened before being used. Water containing over 3.0 GPG (.75 GPL) will decrease the efficiency and reduce the operating life of the unit.
***Note: Product failure caused by liming or sediment buildup is not covered under warranty.***

**IFS anti-microbial coatings use naturally-occurring, environmentally sustainable, silver ions to help inhibit the growth of microbes on the powder coated surface. See www.hatcocorp.com/antimicrobial-paint for more information.**

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

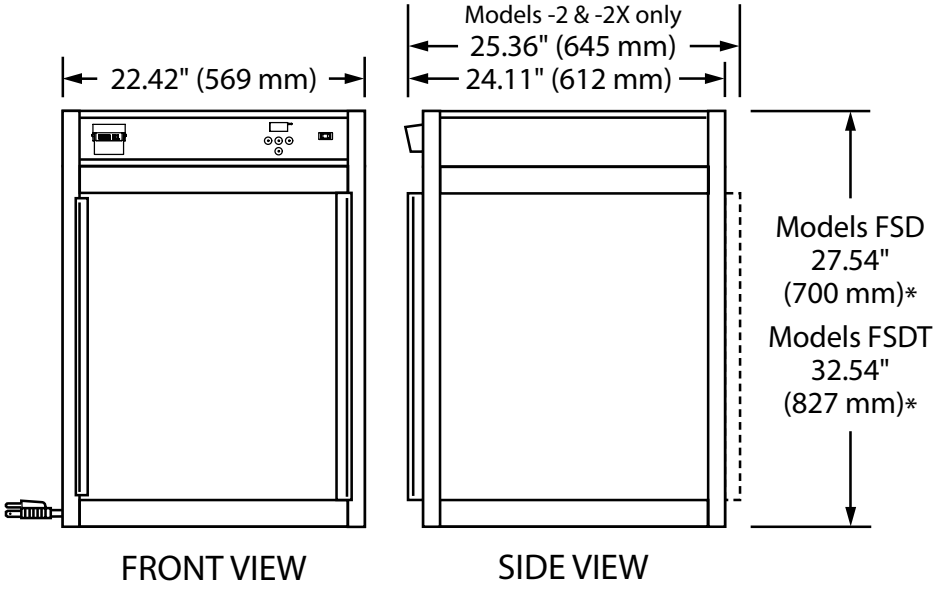
ANSI/NSF 4

MADE IN THE USA

**HATCO CORPORATION** | P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A. | (800) 558-0607 | (414) 671-6350
www.hatcocorp.com | support@hatcocorp.com | Find a Hatco Rep | Image Library | Document Library | Chat

# Flav-R-Savor® Holding and Display Cabinets

Models: FSD-1, -1X, -2, -2X FSDT-1, -1X, -2, -2X




## SPECIFICATIONS
## Holding and Display Cabinets - Standard Height

The shaded areas contain electrical information for International models

| Model◔ | Type | Dimensions (W x D x H•) | Volts | Watts | Amps | Plug | Ship Weight* |
|---|---|---|---|---|---|---|---|
| FSD-1 | 1 Door with 3-tier circle rack with motor | 22.42" x 24.11" x 27.54" (569 x 612 x 700 mm) | 120 | 1414 | 11.8 | NEMA 5-15P | 129 lbs. (59 kg) |
| | | | 220 | 1414 | 6.4 | BS-1363, CEE 7/7 Schuko | 129 lbs. (59 kg) |
| | | | 240 | 1414 | 5.9 | BS-1363, AS 3112 | |
| | | | 220-230 (CE) | 1414-1548 | 6.4-6.7 | CEE 7/7 Schuko | |
| | | | 230-240 (CE) | 1297-1414 | 5.6-5.9 | BS-1363 | |
| FSD-1X | 1 Door with 3-tier pan rack without motor (not available for retrofit) | 22.42" x 24.11" x 27.54" (569 x 612 x 700 mm) | 120 | 1414 | 11.8 | NEMA 5-15P | 126 lbs. (57 kg) |
| | | | 220 | 1414 | 6.4 | BS-1363, CEE 7/7 Schuko | 126 lbs. (57 kg) |
| | | | 240 | 1414 | 5.9 | BS-1363, AS 3112 | |
| | | | 220-230 (CE) | 1414-1548 | 6.4-6.7 | CEE 7/7 Schuko | |
| | | | 230-240 (CE) | 1297-1414 | 5.6-5.9 | BS-1363 | |
| FSD-2 | 2 Doors with 3-tier circle rack with motor | 22.42" x 25.36" x 27.54" (569 x 645 x 700 mm) | 120 | 1414 | 11.8 | NEMA 5-15P | 126 lbs. (57 kg) |
| | | | 220 | 1414 | 6.4 | BS-1363, CEE 7/7 Schuko | 126 lbs. (57 kg) |
| | | | 240 | 1414 | 5.9 | BS-1363, AS 3112 | |
| | | | 220-230 (CE) | 1414-1548 | 6.4-6.7 | CEE 7/7 Schuko | |
| | | | 230-240 (CE) | 1297-1414 | 5.6-5.9 | BS-1363 | |
| FSD-2X | 2 Doors with 3-tier pan rack without motor (not available for retrofit) | 22.42" x 25.36" x 27.54" (569 x 645 x 700 mm) | 120 | 1414 | 11.8 | NEMA 5-15P | 126 lbs. (57 kg) |
| | | | 220 | 1414 | 6.4 | BS-1363, CEE 7/7 Schuko | 126 lbs. (57 kg) |
| | | | 240 | 1414 | 5.9 | BS-1363, AS 3112 | |
| | | | 220-230 (CE) | 1414-1548 | 6.4-6.7 | CEE 7/7 Schuko | |
| | | | 230-240 (CE) | 1297-1414 | 5.6-5.9 | BS-1363 | |

◔ Non-humidified cabinets available, unit will only operate in dry mode.
• Height includes standard 1" (25 mm) legs.
* Shipping weight includes packaging.

## CABINET OPENING

FSD models: 19"W x 18.62" H (483 x 473 mm).

## CORD LOCATION

Facing controls, left-hand side panel, lower right corner.

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

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# Flav-R-Savor® Holding and Display Cabinets

Models: FSD-1, -1X, -2, -2X FSDT-1, -1X, -2, -2X

## SPECIFICATIONS
### Holding and Display Cabinets - Tall

| Model◔ | Type | Dimensions (W x D x H•) | Volts | Watts | Amps | Plug | Ship Weight* |
|---|---|---|---|---|---|---|---|
| FSDT-1 | 1 Door with 4-tier circle rack with motor | 22.42" x 24.11" x 32.54" (569 x 612 x 827 mm) | 120 | 1414 | 11.8 | NEMA 5-15P | 128 lbs. (58 kg) |
| | | | 220 | 1414 | 6.4 | BS-1363, CEE 7/7 Schuko | 128 lbs. (58 kg) |
| | | | 240 | 1414 | 5.9 | BS-1363, AS 3112 | |
| | | | 220-230 (CE) | 1414-1548 | 6.4-6.7 | CEE 7/7 Schuko | |
| | | | 230-240 (CE) | 1297-1414 | 5.6-5.9 | BS-1363 | |
| FSDT-1X | 1 Door with 4-tier pan rack without motor (not available for retrofit) | 22.42" x 24.11" x 32.54" (569 x 612 x 827 mm) | 120 | 1414 | 11.8 | NEMA 5-15P | 126 lbs. (57 kg) |
| | | | 220 | 1414 | 6.4 | BS-1363, CEE 7/7 Schuko | 126 lbs. (57 kg) |
| | | | 240 | 1414 | 5.9 | BS-1363, AS 3112 | |
| | | | 220-230 (CE) | 1414-1548 | 6.4-6.7 | CEE 7/7 Schuko | |
| | | | 230-240 (CE) | 1297-1414 | 5.6-5.9 | BS-1363 | |
| FSDT-2 | 2 Doors with 4-tier circle rack with motor | 22.42" x 25.36" x 32.54" (569 x 645 x 827 mm) | 120 | 1414 | 11.8 | NEMA 5-15P | 126 lbs. (57 kg) |
| | | | 220 | 1414 | 6.4 | BS-1363, CEE 7/7 Schuko | 126 lbs. (57 kg) |
| | | | 240 | 1414 | 5.9 | BS-1363, AS 3112 | |
| | | | 220-230 (CE) | 1414-1548 | 6.4-6.7 | CEE 7/7 Schuko | |
| | | | 230-240 (CE) | 1297-1414 | 5.6-5.9 | BS-1363 | |
| FSDT-2X | 2 Doors with 4-tier pan rack without motor (not available for retrofit) | 22.42" x 25.36" x 32.54" (569 x 645 x 827 mm) | 120 | 1414 | 11.8 | NEMA 5-15P | 126 lbs. (57 kg) |
| | | | 220 | 1414 | 6.4 | BS-1363, CEE 7/7 Schuko | 126 lbs. (57 kg) |
| | | | 240 | 1414 | 5.9 | BS-1363, AS 3112 | |
| | | | 220-230 (CE) | 1414-1548 | 6.4-6.7 | CEE 7/7 Schuko | |
| | | | 230-240 (CE) | 1297-1414 | 5.6-5.9 | BS-1363 | |

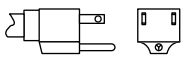
◔ Non-humidified cabinets available, unit will only operate in dry mode.
• Height includes standard 1" (25 mm) legs.
* Shipping weight includes packaging.

## CABINET OPENING
FSDT models: 19"W x 23.75" H (483 x 603 mm).

## CORD LOCATION
Facing controls, left-hand side panel, lower right corner.

## PLUG CONFIGURATIONS

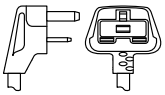
**NEMA 5-15P**



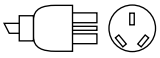
**CEE 7/7 Schuko**



**BS-1363**



**AS 3112**



## PRODUCT SPECS
### Holding and Display Cabinets

The humidity controlled Holding and Display Cabinet shall be a Flav-R-Savor® Model ..., rated at ... volts and ... watts, as manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The cabinet shall have .... door(s), tempered glass sides, stationary rack (or revolving display), and LED display lights. It shall include a water reservoir, humidity selector, temperature selector, On/Off switch, indicating lights, and a 6' (1829 mm) cord with plug attached.

Accessories shall include adjustable legs, display racks, pans, and merchandising display sign(s).

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

Kamran and Company, LLC
Food Service Equipment | Sales, Design and Construction
415 North Salsipuedes Street
Santa Barbara, CA 93103
P: (800) 480-9418
F: (805) 962-5915
www.kamranco.com

# *Submittal Sheet*

6/27/2023

**ITEM# ASB19 - (1 REQ'D)**

Fabricator CUSTOM

Wall Shelf with Pot Rack

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| | | | **See Drawings and Elevations for details** |

Description:

Notes: Wall Shelf with Pot Rack

Kamran and Company, LLC
Food Service Equipment | Sales, Design and Construction
415 North Salsipuedes Street
Santa Barbara, CA 93103
P: (800) 480-9418
F: (805) 962-5915
www.kamranco.com

# *Submittal Sheet*

6/27/2023

**ITEM# SB1 - ICE MAKER, CUBE-STYLE (1 EA REQ'D)**

Scotsman MC1030MA-32

Prodigy ELITE® Ice Maker, cube style, air-cooled, self-contained condenser, production capacity up to 1077 lb/24 hours at 70°/50° (816 lb AHRI certified at 90°/70°), medium cube size, ICELINQ® mobile app, Bluetooth® connectivIty, preservation mode, external bin full indicator, AutoAlert™ indicating lights, WaterSense adjustable purge control, one-touch cleaning, harvest assist, front facing removable air filters, unit specific QR code, stainless steel finish, AgION™ antimicrobial protection, 208-230v/60/1-ph, 16.0 amps, cULus, NSF, engineered and assembled in USA

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| Scotsman | 1 | | NOTE: Sale of this product must comply with Scotsman's MSRP Policy; contact your Scotsman representative for details |
| Scotsman | 1 | | 3 year parts & labor warranties |
| Scotsman | 1 | | 5 year parts & labor warranties on Evaporator |
| Scotsman | 1 | | 5 year parts on compressor & condenser |

## ELECTRICAL

| | VOLTS | CYCLE | PHASE | CONN | AFF | NEMA | AMPS | KW | HP | MCA | MOCP |
|---|---|---|---|---|---|---|---|---|---|---|---|
| 1 | 208-230 | 60 | 1 | | | | 16 | | | | |

## 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 | 3/4" | |

# MC1030 - 1,000lb Cube Ice Machine

## Prodigy ELITE® Modular Cube Ice Machine

MC0130 - 1,000lb Cube Ice Machine




Compatible with ICELINQ®

### ENHANCED RELIABILITY

**Integrated ICELINQ® App**
Provides real-time diagnostics, access to settings and guided cleanings. The app also contains specific information for convenient maintenance.

**Upgraded Sensors**
Ice thickness and water sensor design enhances cleanability and amplifies durability.

**Preservation Mode**
Maximizes uptime and notifies users of potential issues.

### EASE OF USE

**AutoAlert™ Panel**
The AutoAlert™ panel displays relevant machine status that is visible across the room. Now featuring an external bin full indicator light and easier to read 16-segment display.

### SANITARY DESIGN

**Removable, External Air Filters**
Speeds up cleaning process and reduces unit footprint.

**WaterSense Adaptive Purge**
Optimizes water consmption, keeping the machine cleaner and operating more efficiently.



The ICELINQ® app simplifies interaction with machine via Bluetooth® connection



Intelligent sensor technology maximizes efficiency and lowers operating costs

## 24 Hour Volume Production

| Air Cooled | | | Remote | | | Water Cooled | | |
|---|---|---|---|---|---|---|---|---|
| 70°F/21°C 50°F/10°C | Air Water | 90°F/32°C 70°F/21°C | 70°F/21°C 50°F/10°C | Air Water | 90°F/32°C 70°F/21°C | 70°F/21°C 50°F/10°C | Air Water | 90°F/32°C 70°F/21°C |
| 1077/490 lb/kg | | 816/371 lb/kg | 996/453 lb/kg | | 869/395 lb/kg | 1029/468 lb/kg | | 929/422 lb/kg |

## Modular Bin Options


B842S

| Model Number* | Dimensions W" x D" x H" | Bin Application Capacity lb/kg | Finish | Ship Weight lb/kg |
|---|---|---|---|---|
| B842S | 42 x 34 x 44 | 778/353 | Metallic | 190/86 |
| B948S | 48 x 34 x 44 | 893/406 | Metallic | 209/95 |
| BL1048S | 48 x 31 x 54.4 | 1000/454 | Stainless Steel | 268/122 |
| BL1360S | 60 x 61 x 54.4 | 1320/599 | Stainless Steel | 322/147 |
| BL1660S | 60 x 31 x 63.4 | 1660/753 | Stainless Steel | 340/154 |

* Contact Scotsman for bin top requirements.

## Cube Ice

Common ice form, ideal for mixed drinks.


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


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

## Certification

CERTIFIED ISO 9001:2015

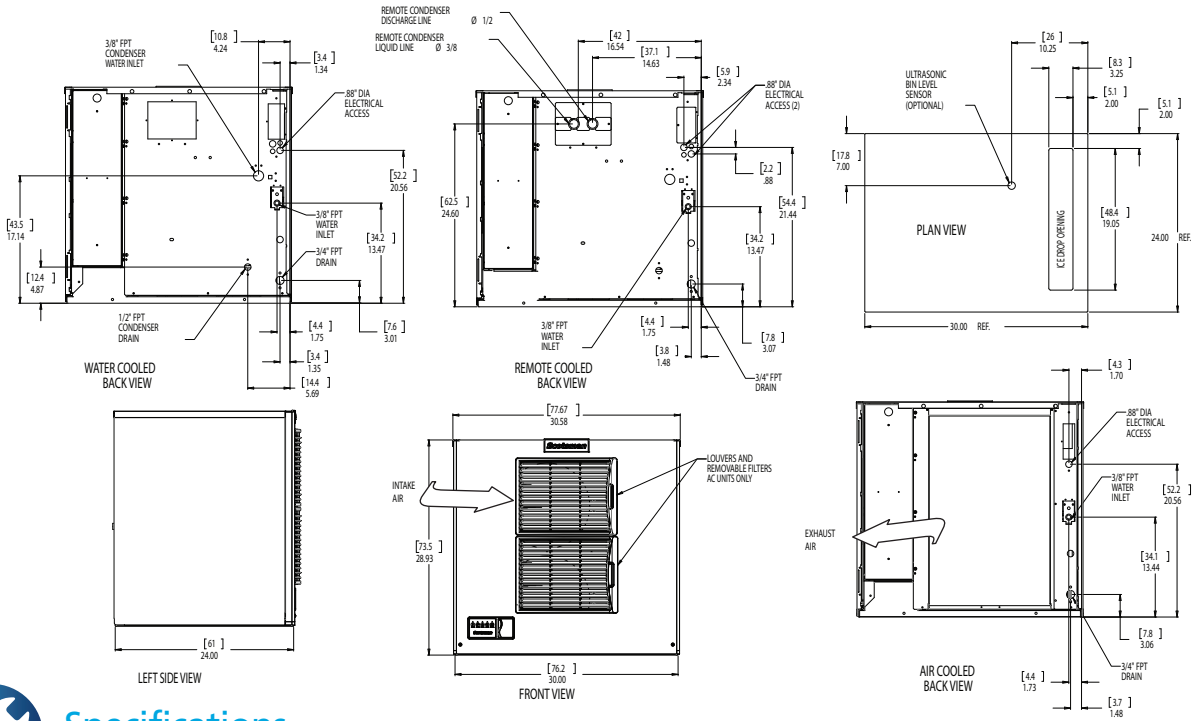
## Warranty

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

# MC1030 - 1,000lb Cube Ice Machine

## Prodigy ELITE® Modular Cube Ice Machine

MC0130 - 1,000lb Cube Ice Machine




## Specifications

| | Model Number<br>Cube Size: medium or small | Condenser Unit | Basic Electrical Volts/Hz/Phase | Max. Fuse Size or HACR Circuit Breaker (amps) | Circuit Wires | Min. Circuit Ampacity | Energy Consumption kWh/100 lb (45.4 kg) 90°F(32°C)/70°F(21°C) | Water Usage Gallons/100 lb (liters/45.4 kg) Potable 90°F(32°C)/70°F(21°C) | Condenser |
|---|---|---|---|---|---|---|---|---|---|
| med. | MC1030MA-32 | Air | 208-230/60/1 | 20 | 2 | 16.0 | 4.83 | 18.0/68.2 | - |
| | MC1030MR-32 | Remote | 208-230/60/1 | 20 | 2 | 15.8 | 4.97 | 18.0/68.2 | - |
| | MC1030MW-32 | Water | 208-230/60/1 | 15 | 2 | 11.0 | 3.96 | 18.0/68.2 | 167.0/633.2 |
| | MC1030MR-3 | Remote | 208-230/60/3 | 20 | 3 | 10.8 | 4.99 | 18.0/68.2 | - |
| sm. | MC1030SA-32 | Air | 208-230/60/1 | 20 | 2 | 16.0 | 4.83 | 18.0/68.2 | - |
| | MC1030SR-32 | Remote | 208-230/60/1 | 20 | 2 | 15.8 | 4.99 | 18.0/68.2 | - |
| | MC1030SW-32 | Water | 208-230/60/1 | 15 | 2 | 11.0 | 3.96 | 18.0/68.2 | 167.0/633.2 |
| | MC1030SR-3 | Remote | 208-230/60/3 | 20 | 3 | 10.8 | 4.97 | 18.0/68.2 | - |

## All Models

**Dimensions (W x D x H):**

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

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

Shipping Weight: 235 lb / 107 kg

BTUs per hour: 16,200

Refrigerant: R-404A

## Accessories

| Model Number | Description |
|---|---|
| KVS | Vari-Smart™ Ice Level Control - Precisely control ice levels using ultrasonic technology. |
| KBILC | Basic Ice Level Control - Thermistor technology, ideal for dispenser applications. |
| KSBU | Smart-Board™ Advanced Control - Use additional operational data for fast diagnosis. |
| KSBU-N | Smart-Board™ Advanced Control with Network - Network capable. |
| ERC311-32 | Remote condenser for MC1030xR, 208-230/60/1- Consult remote condenser spec sheet for details. |
| BRTE10 | 10ft (3.0 m) line set, brazing required |
| BRTE25 | 25ft (7.6 m) line set, brazing required |
| BRTE40 | 40ft (12.2 m) line set, brazing required |
| BRTE75 | 75ft (22.9 m) line set, brazing required |
| KPAS | Prodigy Advanced Sustainability Kit - Includes KVS and KSBU - N |
| XR-30 | XSafe® Sanitation System for Modular Cube - Continuous operation, field-installed. |

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

## Operating Requirements

| | Minimum | Maximum |
|---|---|---|
| Air Temperatures | 50°F (10°C) | 100°F (38°C) |
| Water Temperatures | 40°F (4.4°C) | 100°F (38°C) |
| Remote Cond. Temps | -20°F (-29°C) | 120°F (49°C) |
| Potable Water Pressure | 20 PSIG (1.4 bar) | 80 PSIG (5.5 bar) |
| Cond. Water Pressure | 20 PSIG (1.4 bar) | 230 PSIG (16.1 bar) |
| Electrical Voltage | -5% | +10% |

Specifications and design are subject to change without notice.

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

an Ali Group Company

Scotsman®

Kamran and Company, LLC
Food Service Equipment | Sales, Design and Construction
415 North Salsipuedes Street
Santa Barbara, CA 93103
P: (800) 480-9418
F: (805) 962-5915
www.kamranco.com

# *Submittal Sheet*

6/27/2023

**ITEM# SB1.1 - ICE BIN FOR ICE MACHINES (1 EA REQ'D)**

Scotsman B530P

Ice Bin, top-hinged front-opening door, 536 lb application capacity, for top-mounted ice maker, 30" width, rotocast plastic construction, toolless removable baffle, polyurethane insulation, polyethylene liner, includes 6" legs, NSF, engineered and assembled in USA

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| Scotsman | 1 | | NOTE: Sale of this product must comply with Scotsman's MSRP Policy; contact your Scotsman representative for details |
| Scotsman | 1 | | 3 year parts & labor warranties |
| Scotsman | 1 | KHOLDER | Ice Scoop Holder, fits all modular ice storage bins, stainless steel |

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" | |

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

## Modular Storage Bins



B530S show with optional KLP8S legs.

## Features

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

## Certification

DESIGNED ENGINEERED ASSEMBLED IN THE USA

NSF

CERTIFIED ISO 9001:2015

REVIT by Scotsman

## Storage Capacity

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

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

## Polyurethane Insulation

Foam insulation is forced between the wall and liner under heat and pressure to form a perfect wall to wall bond, preserving ice supply for long periods.

## Bin Interior

The polyethylene bin interior is sanitary and easy to clean. Resists scratches and scuffs from ice scoops.

## Warranty

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

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

Scotsman

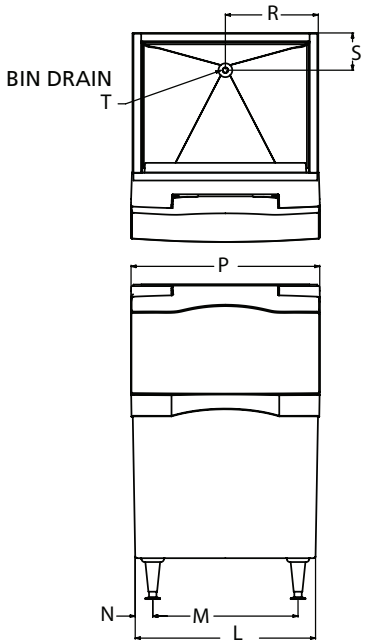
101 Corporate Woods Parkway, Vernon Hills, IL 60061

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

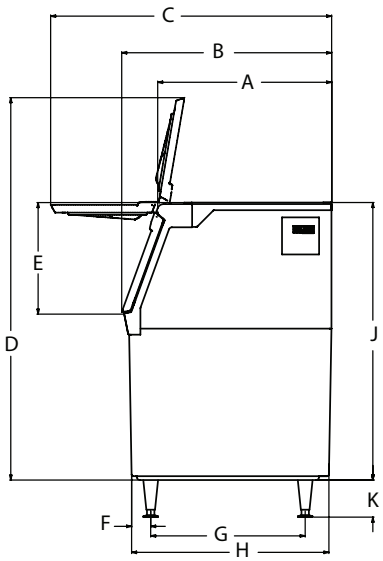
# B322S, B330P, B530P/S, B842S, B948S - Storage Bins

## Modular Storage Bins






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




## Dimensions

| Model # | A | B | C | D | E | F | G | H | J | K | L | M | N | P | R | S | T |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| B322S | 28.23 | 34 | 45.5 | 61.24 | 18 | 3.88 | 25 | 32.75 | 44 | 6 | 22 | 15.5 | 3.25 | 22.5 | 11 | 6 | .75 NPT |
| B330P | 28.15 | 34 | 45.5 | 47.24 | 18 | 3.33 | 25 | 32.42 | 31 | 6 | 30 | 23.5 | 3.08 | 30.5 | 15 | 6 | .75 NPT |
| B530P/S | 28.15 | 34 | 45.5 | 61.24 | 18 | 3.09 | 25 | 31.93 | 44 | 6 | 30 | 23.5 | 2.83 | 30.5 | 15 | 6 | .75 NPT |
| B842S | 28.07 | 34 | 45.5 | 61.87 | 18 | 3.88 | 25 | 32.75 | 44 | 6 | 42 | 35.5 | 3.25 | 42.5 | 21 | 6 | .75 NPT |
| B948S | 28.05 | 34 | 45.5 | 61.24 | 18 | 3.88 | 25 | 32.75 | 44 | 6 | 48 | 41.5 | 3.25 | 48.5 | 24 | 6 | .75 NPT |

## Overall Dimensions

| Model # | Carton (W x D x H)* |
|---|---|
| B322S | 22" x 34" x 44" |
| B330P | 30" x 34" x 31" |
| B530P | 30" x 34" x 44" |
| B530S | 30" x 34" x 44" |
| B842S | 42" x 34" x 44" |
| B948S | 48" x 34" x 44" |

* Add 6" Height for bin legs.

## Shipping Information

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

## Accessories*

| Model Number | Description |
|---|---|
| KBC1 | Kit, bit casters for B530S, B842S, B948S and SB380.** Not for use with B322S or SB480 when using extensions. |
| KBC1P | Kit, bin casters for B330P and B530P.** |
| KLP7 | Kit, legs, 6", flanged feet, for B bins, HD dispensers, AFE, CU1/2/3 and NSE. |
| KLP8S | Kit, legs, 6", stainless steel, for B bins, HD dispensers, AFE, CU1/2/3 and NSE. |
| BGS10 | Bagger, hooks on any bin. |
| KBAG | Kit, bags, 1000, for BGS10. |
| KSEALER | Kit, tape sealer, for BGS10. |
| KTAPE | Kit, tape, 180 ft. roll, for BGS10. |
| KHOLDER | Kit, scoop holder, stainless steel. |

**3.5" Diameter, 2 locking, raises bin 4.5".

an Ali Group Company

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

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The Spirit of Excellence

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# *Submittal Sheet*

6/27/2023

**ITEM# SB1.2 - WATER FILTRATION SYSTEM, FOR ICE MACHINES (1 EA REQ'D)**

3M Purification ICE160-S

(5616303) 3M™ Water Filtration Products Water Filter System, with shut-off valve & gauge, 17-5/8"H x 5"D, standard water, single vessel, max pressure of 125 psi at 100°F, 0.2 micron, 3.34 gpm flow rate, 35,000 gallons capacity, for cyst, bacteria, sediment, chlorine taste and odor, scale, includes: (1) integral mounting bracket and (1) o-ring seal cartridge filter, 1/2" FNPT connections, NSF certified (for ice machines - cubers up to 1450lbs, flakers up to 2400lbs: Manitowoc I 1202, 1203, 1204, 1205, 1402, 1403, 1404, 1405, 1474, 1492, 1494; Scotsman C1030, 1448; Hoshizaki KM 1301, 1340; Ice-O-Matic ICE 1006, 1007, 1406, 1407; Koolaire K 1350; Atosa YR450, YR800)

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 | | |

# 3M™ Water Filtration Products

SPEC# _____

QUANTITY _____

application: **ICE**

models:

# ICE160-S/ICE165-S




3M Models ICE160-S and ICE165-S single cartridge water filtration systems help provide consistent high quality water for commercial ice by reducing the effects of particulate, chlorine taste and odor and scale at flow rates up to 3.34 gpm (12.6 lpm). Built-in scale inhibition reduces the ability of calcium and magnesium to precipitate on the evaporator plates as hard scale.

- **ICE160-S** combines chlorine taste and odor reduction with cyst, bacteria[1] and particulate reduction, while reducing the effects of chlorine corrosion and scale for up to 35,000 gallons (132,489 liters).
- **ICE165-S** combines chlorine taste and odor reduction with particulate reduction from higher turbidity water, while reducing the effects of chlorine corrosion and scale for up to 35,000 gallons (132,489 liters).

## PRODUCT BENEFITS

- Effectively reduces particulate and chlorine taste and odor for better equipment protection and clearer, great tasting ice.
- Revolutionary **I**ntegrated **M**embrane **P**re-**A**ctivated **C**arbon **T**echnology (**"IMPACT"**) dual-zone media cartridge construction combines a membrane in series with premium activated carbon to provide superior throughput and cartridge life.
- Built-in bacteria inhibitor intended to reduce fouling of media (HF60-S replacement cartridge).
- Certified by NSF to Standard 53 for cyst reduction (HF60-S replacement cartridge).
- NSF Standard 42 and/or FDA CFR-21 compliant materials.
- Reduction of up to 99.99% of common water-borne heterotrophic bacteria by membrane filtration as tested by 3M Purification Inc. (HF60-S replacement cartridge).
- Built-in scale inhibitor reduces lime scale build-up on evaporator plates as tested by 3M Purification Inc..
- Sanitary Quick Change (SQC) encapsulated cartridge design allows for fast and easy cartridge change-outs with a 1/4 turn.
- 1/2" FNPT horizontal inlet and outlet ports allow direct or easily adaptable connections to existing plumbing lines.

## PRODUCT SPECIFICATIONS

| Model Number | Part Number | Reduction Claims | Nominal Micron Rating | Capacity | Service Flow Rate | Application | Replacement Cartridge | Sizing |
|---|---|---|---|---|---|---|---|---|
| **ICE160-S** | 56163-03 | Cyst, Bacteria[1], Particulate, Chlorine Taste and Odor, Scale[2] | 0.2[3] | 35,000 gallons (132,489 liters) | 3.34 gpm (12.6 lpm) | Most Standard Water | HF60-S: 56134-05 | Low Flow Cubers to 1,450 lbs. (658 kg) High Flow Cubers to 1,000 lbs. (454 kg) Flakers to 2,400 lbs. (1,089 kg) |
| **ICE165-S** | 56163-04 | Particulate, Chlorine Taste and Odor, Scale[2] | 3.0 | 35,000 gallons (132,489 liters) | 3.34 gpm (12.6 lpm) | Higher Turbidity Water | HF65-S: 56134-09 | Low Flow Cubers to 1,450 lbs. (658 kg) High Flow Cubers to 1,000 lbs. (454 kg) Flakers to 2,400 lbs. (1,089 kg) |

[1]As tested with either E.Coli ATCC (11229) or Pseudomonas (B) diminuta ATCC (19146)
[2]Tested and verified by manufacturer's laboratory
[3]NSF Certified for Particulate, Class I

# ICE160-S/ICE165-S

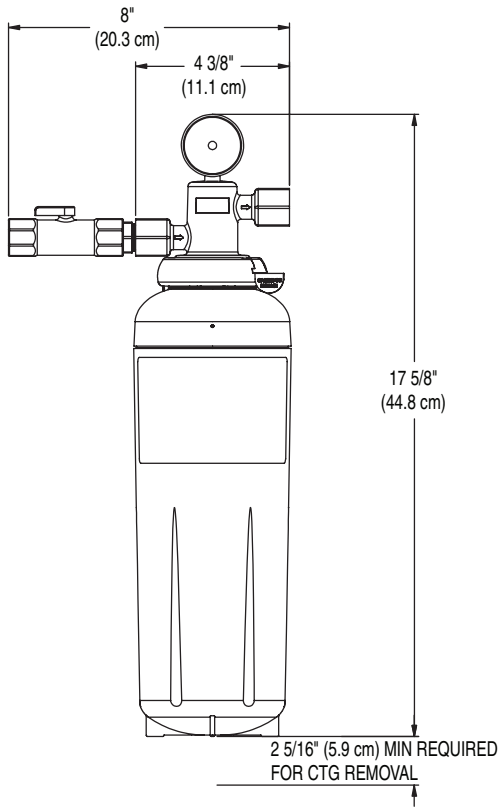
# 3M™ Water Filtration Products

SPEC# _____

QUANTITY _____

MODEL NUMBER _____

PART NUMBER _____




⚠ **WARNING: To reduce the risk associated with the ingestion of contaminants:**

- **Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system.** Systems certified for cyst reduction may be used on disinfected water that may contain filterable cysts. EPA Establishment #070595-CT001

3M Purification Inc. Incorporated recommends regularly scheduled maintenance and replacement of the filter cartridge(s) in order for the product to perform as advertised/sold. 3M Purification Inc. shall not be liable for system failures due to improper maintenance.

## PHYSICAL SPECIFICATIONS

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

## IMPORTANT: INSTALLATION TIPS

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

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

## LIMITED WARRANTY

3M Purification Inc. warrants ICE160-S/ICE165-S only to be free from defects in material and workmanship for five (5) years from the date of purchase. The disposable filter cartridge is warranted from defects in material and workmanship for a period of one (1) year from the date of purchase. This warranty does not cover failures resulting from abuse, misuse, alterations or damage not caused by 3M Purification Inc. or failure to follow installation and use instructions. No warranty is given as to the service life of any filter cartridge or membrane as it will vary with local water conditions and consumption. **3M PURIFICATION INC. MAKES NO OTHER WARRANTIES OR CONDITIONS, EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OR CONDITION OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR ANY IMPLIED WARRANTY OR CONDITION ARISING OUT OF A COURSE OF DEALING, CUSTOMER OR USAGE OF TRADE.** If the Product fails to satisfy this Limited Warranty during the warranty period, 3M Purification Inc., at its option, will replace the Product or refund your Product purchase price. This warranty does not cover labor. **The remedy stated in this paragraph is Customer's sole remedy and 3M Purification Inc.'s exclusive obligation. For additional information, see the entire Limited Warranty located in the product Installation and Operation Instruction Manual.**

**Limitation of Liability:** 3M Purification Inc. will not be liable for any loss or damage arising from this 3M Purification Inc. product, whether direct, indirect, special, incidental, or consequential, regardless of the legal theory asserted, including warranty, contract, negligence or strict liability. Some states and countries do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

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70020194174 REV 0812B
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Visit www.nsf.org for the claims associated with products that are NSF listed.

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Worldwide: 203.237.5541
Fax: 203.238.8701
www.3Mfoodservice.com
www.3Mpurification.com

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# *Submittal Sheet*

6/27/2023

**ITEM# SB2 - REACH-IN REFRIGERATOR (1 EA REQ'D)**

Beverage Air HBR23HC-1-HG

Horizon Series Refrigerator, reach-in, one-section, 23.1 cu. ft. capacity, (2) right-hand hinged glass half doors, (3) adjustable shelves, electronic control, LED interior lighting, digital display, adaptive defrost, stainless steel interior & exterior, bottom mounted self-contained refrigeration, R290 Hydrocarbon refrigerant, 1/4 HP, cULus, UL EPH Classified, UL-Sanitation, Made in USA

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| Beverage Air | 1 | | 3 years parts & labor warranty (excludes maintenance items) |
| Beverage Air | 1 | | Self-Contained refrigeration |
| Beverage Air | 1 | | Additional 4 years compressor warranty (part only), standard |
| Beverage Air | 1 | | 115v/60/1-ph, 3.0 amps, cord with NEMA 5-15P |
| Beverage Air | 1 | | Door hinged on left |
| Beverage Air | 1 | | 6" Heavy duty casters (2) locking, standard |

## ELECTRICAL

| | VOLTS | CYCLE | PHASE | CONN | AFF | NEMA | AMPS | KW | HP | MCA | MOCP |
|---|---|---|---|---|---|---|---|---|---|---|---|
| 1 | | | | | | | | | 1/4 | | |
| 2 | 115 | 60 | 1 | Cord & Plug | | 5-15P | 3 | | | | |

BEVERAGE-AIR

| | |
|---|---|
| Project: _____ | AIA# |
| Item: _____ | |
| Location: _____ | SIS# |
| Approved: | |

# HORIZON BOTTOM MOUNT REACH-IN

## HBR23HC Glass Half-Door Reach-In Refrigerator

## Hydrocarbon Series

**MODEL: HBR23HC-1-HG**



**3 Year Parts/Labor Warranty**

**Additional 4 Year Compressor Warranty**

### CABINET CONSTRUCTION

- Stainless steel front, side, and grille (galvanized back & bottom)
- Stainless steel interior
- LED lighting
- Full electronic control with one-touch defrost
- One–piece grille allow easy removal/installation for preventative maintenance
- Self closing door with 120º stay open feature
- Spring-loaded style hinges
- Plug-in magnetic door gaskets
- Three (3) heavy duty epoxy coated wire shelves
- 6” Casters with two (2) brakes

### OPTIONS & ACCESSORIES

- Stainless steel universal tray slide pair, 1 tray slide set for (1) 18” x 26” or (2) 14” x 18” pans (AC)
- Wine models
- Door locks
- 3” Casters or 6” legs
- Epoxy shelves
- Shelf clips
- Remote option* (see note on back page)

### REFRIGERATION SYSTEM

- Uses environmentally friendly, energy efficient R290 refrigerant, and meets all regulatory requirements for CARB, SNAP, DOE & more
- Hot gas condensate evaporator
- Adaptive defrost
- Epoxy coated evaporator coil
- Maintains product temperatures between 36º-38º F

HBR23HC BOTTOM MOUNT REACH-IN REFRIGERATOR

Please verify qualifying units by visiting: www.energystar.gov/cfs

3779 Champion Blvd., Winston-Salem, NC 27105
1-888-845-9800 Fax: 1-336-245-6453
Beverage-Air.com Sales@bevair.com

Specifications are subject to change without prior notice. Rev. 11/21

BEVERAGE-AIR

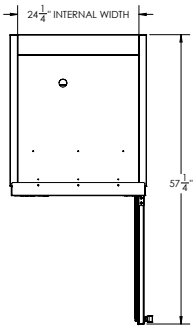
## Bottom Mount Reach-In Refrigerator
## Model: HBR23HC-1-HG

| MODEL | HBR23HC-1-HG |
|---|---|
| **EXTERNAL DIMENSIONAL DATA** | |
| Width Overall | 27 ¼” |
| Depth Overall with Handle | 33 ¾” |
| Height Overall | 84 ¼” |
| Number of Doors | 2 |
| Depth with Door Open 90° | 57 ¼” |
| Door Opening (in) | 23 ¾” x 24 ⅝” |
| **INTERNAL DIMENSIONAL DATA** | |
| NET Capacity (cubic ft.) | 23.1 |
| Internal Width Overall (in) | 24 ¼” |
| Internal Depth Overall (in) | 26” |
| Internal Height Overall (in) | 61 ⅝” |
| Internal Height Useable (in) | 53 ⅛” |
| Number of Shelves | 3 |
| **ELECTRICAL DATA** | |
| Full Load Amperes 115/60/1 | 3.0 |
| **REFRIGERATION DATA** | |
| Horsepower | 1/4 |
| Capacity (BTU/Hr) | 1480 |
| Heat Rejection (BTU/Hr) | 2220 |
| Charge (lbs/grams) | 0.1764/80 |
| **SHIPPING DATA** | |
| Gross Weight - Crated | 420 lbs |
| Height - Crated | 88” |
| Width - Crated | 31” |
| Depth - Crated | 37” |

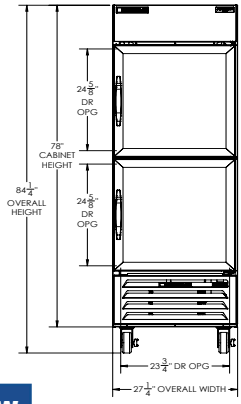
*NOTE: Remote units are field wired and come with 6” legs.
Refrigerant must be specified at time of order.

### Model Views

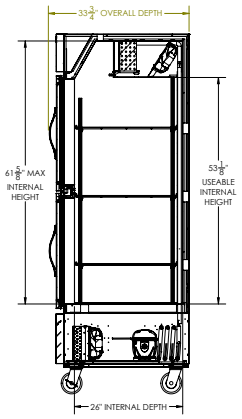
Required Clearance: Rear 3”




**PLAN VIEW**




**ELEVATION VIEW**




**SIDE VIEW**

### ELECTRICAL CONNECTION

115/60/1
NEMA 5-15P

Unit pre-wired at factory and include 8’ long cord and plug set.

3779 Champion Blvd., Winston-Salem, NC 27105 1-888-845-9800 Fax: 1-336-245-6453 Beverage-Air.com Sales@bevair.com
an Ali Group Company

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# *Submittal Sheet*

6/27/2023

**ITEM# SB3 - (1 REQ'D)**

Fabricator CUSTOM

Pass through window work counter
See drawings and elevations for details

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| | | | **See Drawings and Elevations for details** |

Description:

Notes: Pass through window work counter
See drawings and elevations for details

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## *Submittal Sheet*

6/27/2023

**ITEM# SB3.1 - (1 REQ'D)**
Fabricator CUSTOM
Hand Sink 9" X 14"

Description:

Notes: Hand Sink 9" X 14"

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## *Submittal Sheet*

6/27/2023

**ITEM# SB3.2 - DECK MOUNT FAUCET (1 EA REQ'D)**

T&S Brass B-0226

Mixing Faucet, deck mount, 10" swing nozzle, 4" centers with 1/2" IPS eccentric flanged female inlets, quarter-turn Eterna cartridges, lever handles, low lead, ADA Compliant

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**

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

Model No. **B-0226**

Item No.

ADA Compliant

This Space for Architect/Engineer Approval

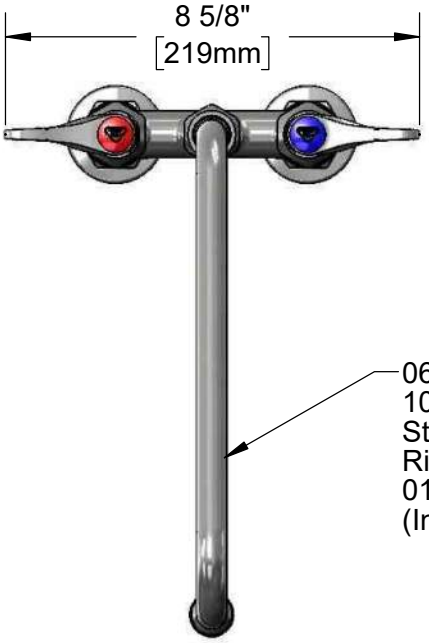
Job Name_____Date_____

Model Specified_____ Quantity_____

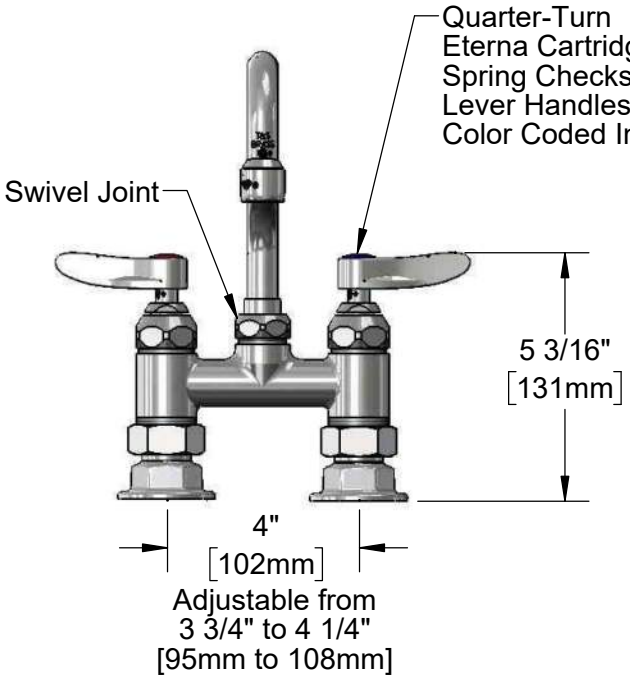
Customer/Wholesaler_____

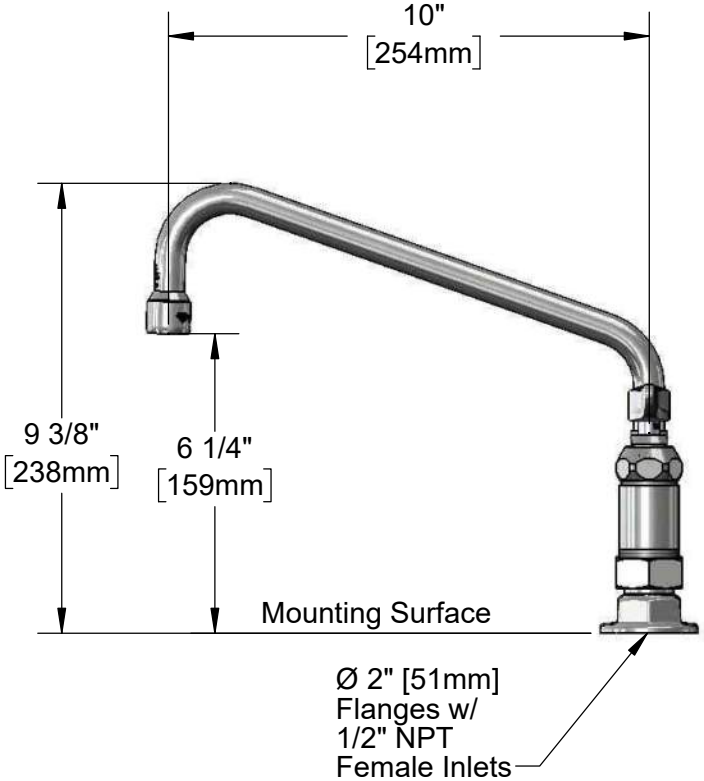
Contractor_____

Architect/Engineer_____






Product Specifications:

4" Deck Mount Mixing Faucet, Eterna Cartridges, Lever Handles, 10" Swing Nozzle w/ Stream Regulator Outlet & 1/2" NPT Female Inlets

Product Compliance:

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

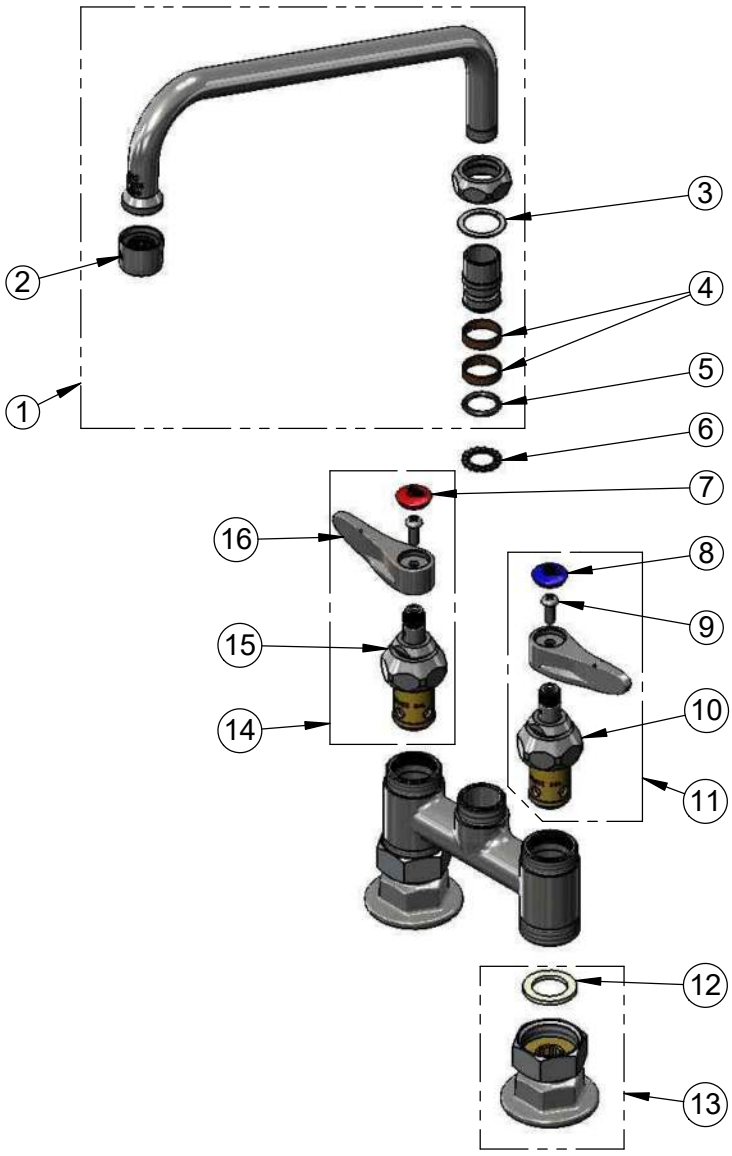
| Drawn: MRC | Checked: JRM | Approved: JHB | Date: 05/01/18 | Scale: 1:4 | Sheet: 1 of 2 |
|---|---|---|---|---|---|

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

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Model No.
**B-0226**

Item No.




| ITEM NO. | SALES NO. | DESCRIPTION |
|---|---|---|
| 1 | 061X | 10" Swing Nozzle |
| 2 | B-PT | Stream Regulator Outlet |
| 3 | 009538-45 | Swivel Washer |
| 4 | 011429-45 | Swivel Sleeves (2) |
| 5 | 001074-45 | O-Ring |
| 6 | 014200-45 | Star Washer, Anti-Rotation |
| 7 | 001193-19NS | Red Button Index, Press-in |
| 8 | 018506-19NS | Blue Button Index, Press-in |
| 9 | 000925-45 | Lab Handle Screw |
| 10 | 012442-40NS | Quarter-Turn Eterna Cartridge w/ Spring Check, LTC |
| 11 | 002711-40NS | Quarter-Turn Eterna Cartridge w/ Spring Check, Handle, Blue Index & Screw, LTC |
| 12 | 001019-45 | Coupling Nut Washer |
| 13 | 00AA | 1/2" NPT Female Eccentric Flange |
| 14 | 002712-40NS | Quarter-Turn Eterna Cartridge w/ Spring Check, Handle, Red Index & Screw, RTC |
| 15 | 012443-40NS | Quarter-Turn Eterna Cartridge w/ Spring Check, RTC |
| 16 | 001638-45NS | Lever Handle (New Style) |

Product Specifications:
4" Deck Mount Mixing Faucet, Eterna Cartridges, Lever Handles, 10" Swing Nozzle w/ Stream Regulator Outlet & 1/2" NPT Female Inlets

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

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

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## *Submittal Sheet*

6/27/2023

**ITEM# SB3.3 - (1 REQ'D)**
Fabricator CUSTOM
Dump Sink 10" X 14"

Description:

Notes: Dump Sink 10" X 14"

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# *Submittal Sheet*

6/27/2023

**ITEM# SB3.4 - DECK MOUNT FAUCET (1 EA REQ'D)**

T&S Brass B-0226

Mixing Faucet, deck mount, 10" swing nozzle, 4" centers with 1/2" IPS eccentric flanged female inlets, quarter-turn Eterna cartridges, lever handles, low lead, ADA Compliant

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**

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

Model No. **B-0226**

Item No.

ADA Compliant

This Space for Architect/Engineer Approval

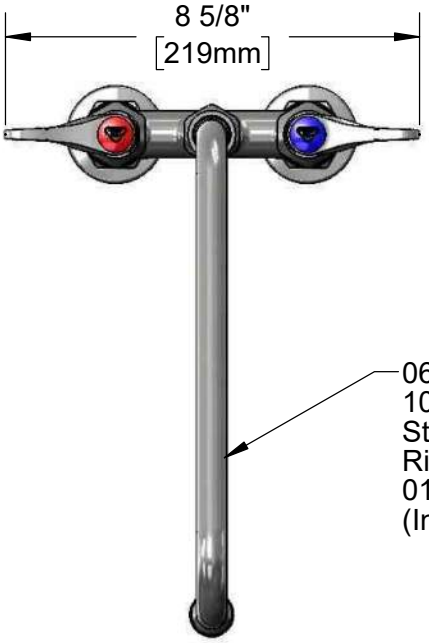
Job Name_____Date_____

Model Specified_____ Quantity_____

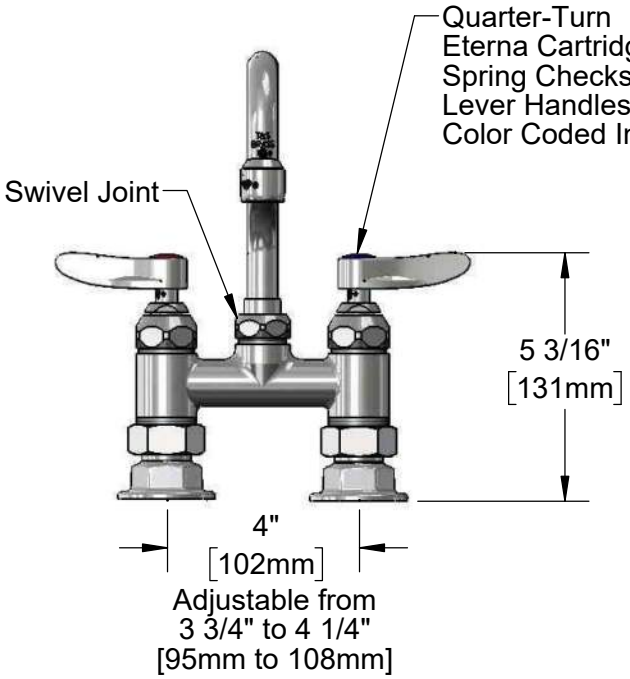
Customer/Wholesaler_____

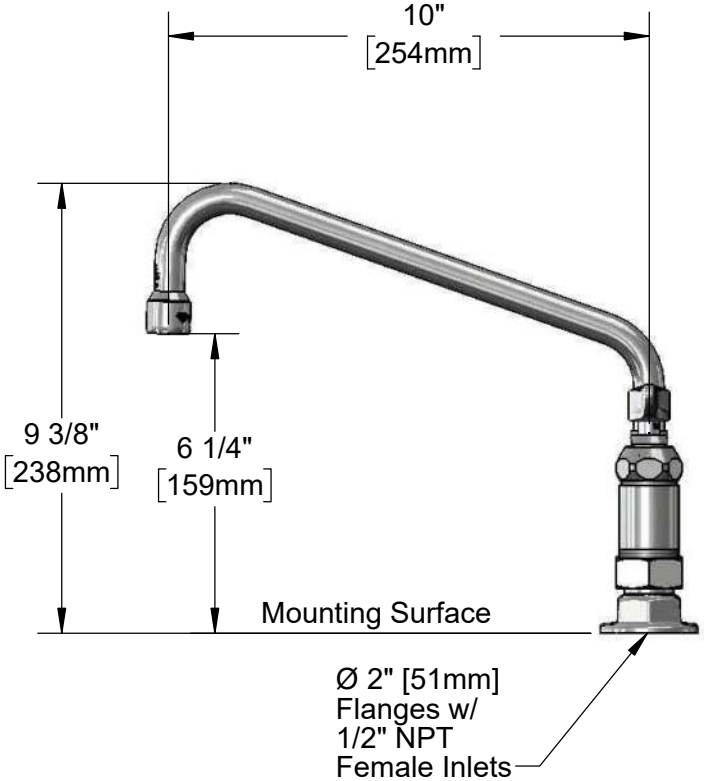
Contractor_____

Architect/Engineer_____






Product Specifications:

4" Deck Mount Mixing Faucet, Eterna Cartridges, Lever Handles, 10" Swing Nozzle w/ Stream Regulator Outlet & 1/2" NPT Female Inlets

Product Compliance:

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

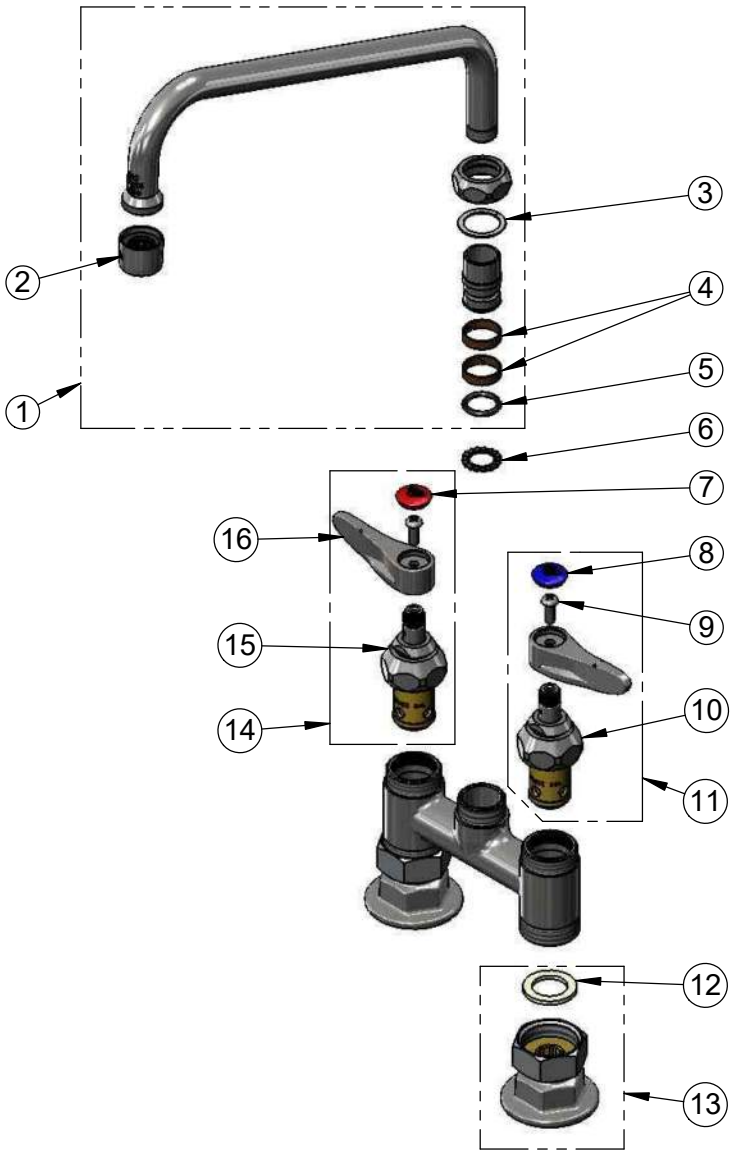
| Drawn: MRC | Checked: JRM | Approved: JHB | Date: 05/01/18 | Scale: 1:4 | Sheet: 1 of 2 |
|---|---|---|---|---|---|

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

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

Model No.
**B-0226**

Item No.




| ITEM NO. | SALES NO. | DESCRIPTION |
|---|---|---|
| 1 | 061X | 10" Swing Nozzle |
| 2 | B-PT | Stream Regulator Outlet |
| 3 | 009538-45 | Swivel Washer |
| 4 | 011429-45 | Swivel Sleeves (2) |
| 5 | 001074-45 | O-Ring |
| 6 | 014200-45 | Star Washer, Anti-Rotation |
| 7 | 001193-19NS | Red Button Index, Press-in |
| 8 | 018506-19NS | Blue Button Index, Press-in |
| 9 | 000925-45 | Lab Handle Screw |
| 10 | 012442-40NS | Quarter-Turn Eterna Cartridge w/ Spring Check, LTC |
| 11 | 002711-40NS | Quarter-Turn Eterna Cartridge w/ Spring Check, Handle, Blue Index & Screw, LTC |
| 12 | 001019-45 | Coupling Nut Washer |
| 13 | 00AA | 1/2" NPT Female Eccentric Flange |
| 14 | 002712-40NS | Quarter-Turn Eterna Cartridge w/ Spring Check, Handle, Red Index & Screw, RTC |
| 15 | 012443-40NS | Quarter-Turn Eterna Cartridge w/ Spring Check, RTC |
| 16 | 001638-45NS | Lever Handle (New Style) |

Product Specifications:
4" Deck Mount Mixing Faucet, Eterna Cartridges, Lever Handles, 10" Swing Nozzle w/ Stream Regulator Outlet & 1/2" NPT Female Inlets

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

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

Kamran and Company, LLC
Food Service Equipment | Sales, Design and Construction
415 North Salsipuedes Street
Santa Barbara, CA 93103
P: (800) 480-9418
F: (805) 962-5915
www.kamranco.com

# *Submittal Sheet*

6/27/2023

**ITEM# SB4 - (2 REQ'D)**

Fabricator CUSTOM

Wall Shelf

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| | | | **See Drawings and Elevations for details** |

Description:

Notes: Wall Shelf

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# *Submittal Sheet*

6/27/2023

**ITEM# SB5 - FROZEN DRINK MACHINE, NON-CARBONATED, BOWL TYPE (2 EA REQ'D)**

BUNN 58000.0014

58000.0014 Ultra NX, 120V BLK STD-HDL

# ULTRA NX, 120V BLK STD-HDL

Height: 32.4" (82.3cm) Width: 16.6" (42.2cm) Depth: 26.4" (67.1cm)



- Patented beverage monitoring technology and reversing auger design ensure consistent, great tasting frozen beverages
- Enhanced auger drive system and seal design for long-lasting, reliable performance
- New leak capture feature helps reduce service costs and clean-up time
- BUNNlink compatible
- Two large product hoppers hold 3 gallons (11.4L) each to maximize serving capacity
- User interface communicates need for cleaning and maintenance
- LED lighted merchandisers in hopper lids bring high visibility to front- of-house applications
- Low-product alert to minimize product outages
- Quick defrost feature to ensure beverage quality and maximize uptime
- Slide in hopper graphics allow quick and easy changes
- USB for easy software updates and downloads
- Optional faucet available for dispensing chilled (non-frozen) products
- Sanitation listings NSF 18 and NSF 6 (Dairy)
- R290 all-natural refrigerant provides a sustainable platform with extremely low Global Warming Potential

Agency:

## Specifications

**Product #:** 58000.0014
**Autofill:** None
**Flavors:** 2 Flavors
**Finish:** Black
**Hoppers:** Two
**Refrigerant:** R290
**Dispense:** Pull & Hold
**Handle:** Standard Handle

## Additional Features

## Electrical & Capacity

| Volts* | Amps | Watts | Cord Attached | Plug Type | 8oz cups/hr 236ml cups/hr | Input H²O Temp. | Phase | # Wires plus Ground | Hertz |
|---|---|---|---|---|---|---|---|---|---|
| - | - | - | - | - | - | 60°F (15.5°C) | - | - | - |

*When a BUNN is machine rated 120/208-240V, 120/208V or 120/240V, the higher voltage is the supply voltage needed to power the machine. The 120V is there to supply power to some components rated 120V in the machine, but it is not the supply voltage and would not power the machine if the machine is marked with the before mentioned ratings.

## Plumbing Requirements

| PSI | kPa | Fitting Supplied | Water Flow Required (GPM) |
|---|---|---|---|
| - | - | - | - |

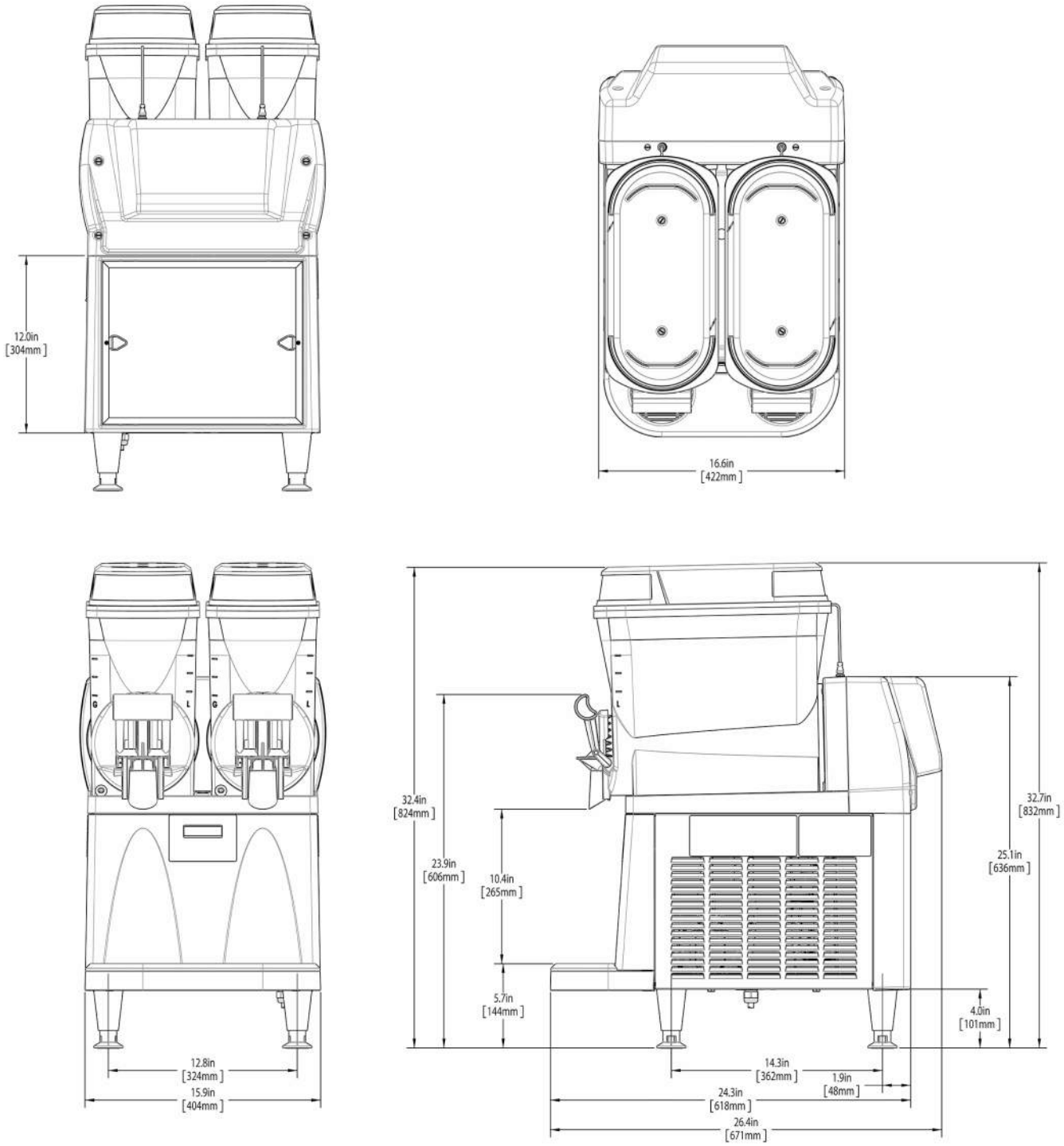
⚠ **WARNING:**

## CAD Drawings

| 2D | Revit | KLC |
|---|---|---|
| ● | | |

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.

Last Updated: 01/26/2022




| Unit | | | | Shipping | | | | |
|---|---|---|---|---|---|---|---|---|
| | Height | Width | Depth | Height | Width | Depth | Weight | Volume |
| English | 32.4 in. | 16.6 in. | 26.4 in. | 43.9 in. | 20.5 in. | 25.9 in. | 110.000 lbs | 13.468 ft³ |
| Metric | 82.3 cm | 42.2 cm | 67.1 cm | 111.4 cm | 52.1 cm | 65.7 cm | 49.896 kgs | 0.381 m³ |

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

Last Updated: 01/26/2022

# Related Products & Accessories: ULTRA NX, 120V BLK STD-HDL(58000.0014)

| | | | | |
|---|---|---|---|---|
| KIT, HDL LOCK ULTRA-2<br>Product #: 34996.0004 | KIT, LID LOCK ULTRA NX BLACK<br>Product #: 34996.0010 | KIT, LID & HDL LOCK ULTRA NX BLK<br>Product #: 34996.0012 | DRIP TRAY COVER, ULTRA NX - BLK<br>Product #: 57660.0001 | VALVE, FAUCET LIQUID BLACK ULTRA NX<br>Product #: 57793.0001 |

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Last Updated: 01/26/2022

# Serving & Holding Options: ULTRA NX, 120V BLK STD-HDL(58000.0014)

*Serving and Holding selections are currently unavailable. Please contact your sales representative to find out more information.*

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Last Updated: 01/26/2022

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www.kamranco.com

# *Submittal Sheet*

6/27/2023

**ITEM# SB6 - (2 REQ'D)**

Metro WIRE SHELF

Wire Shelving unit 4 TIER

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---|---|---|---|
| | | | **Size per drawings** |

Description:

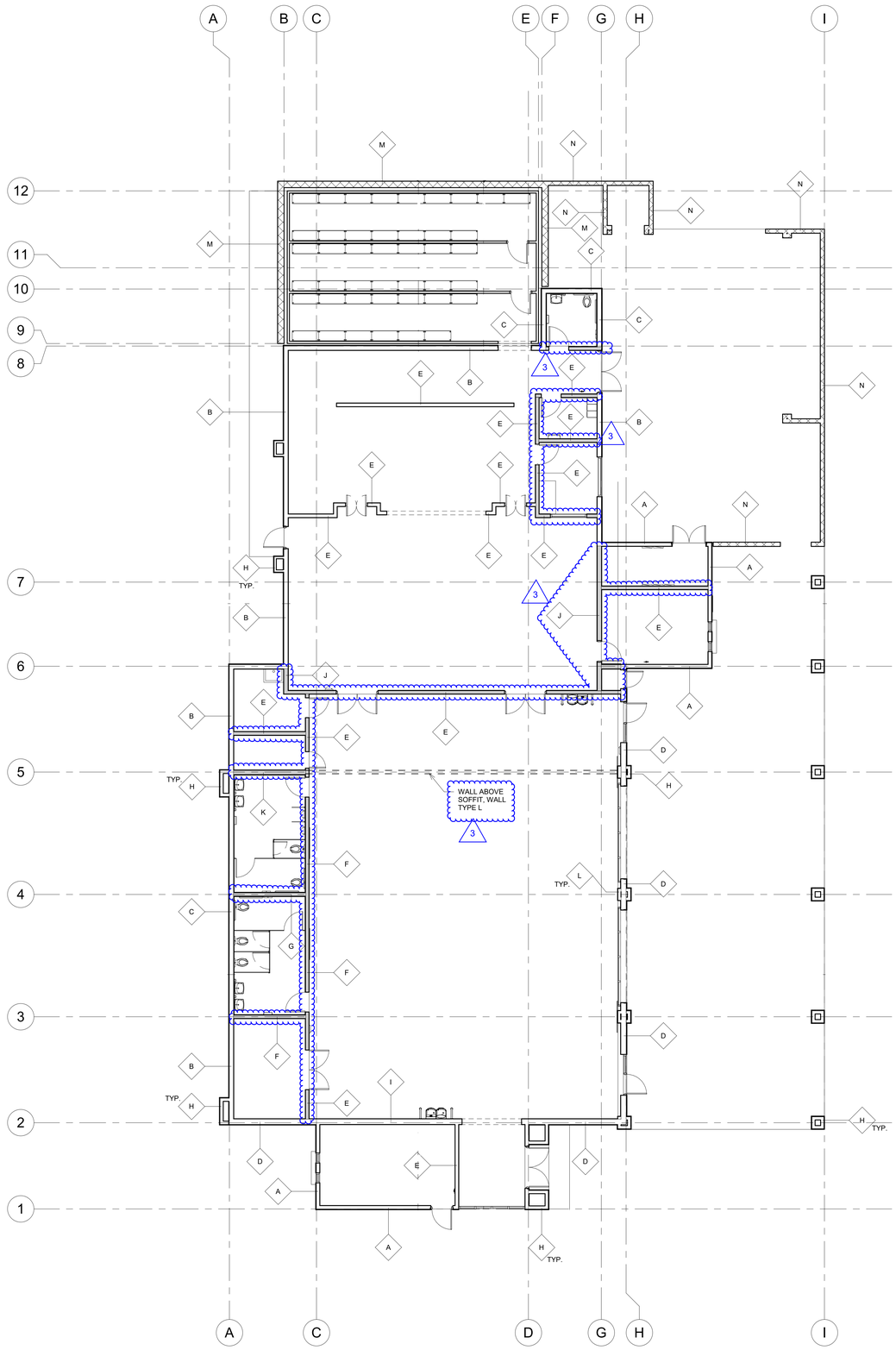
Notes: Wire Shelving unit 4 TIER

# SKUSD - AV equipment list provided by District IT Dept.

| Item | Manufacturer | Model | Quantity | Spec Sheet | Who will purchase? | Who will install | Notes | Purchasing Timeline |
|---|---|---|---|---|---|---|---|---|
| 45U Rack Enclosure | Tripp Lite | SR45UBMD | 1 | https://assets.tripplite.com/product-pdfs/en/sr45ubmd.pdf | SKUSD | Site Contractor | | |
| Cable Ladder Rack | Tripp Lite | SRCABLEDUCTVRT | 2 | https://assets.tripplite.com/submittal-drawing/srcableductvrt-submittal-drawing-en.pdf | SKUSD | Site Contractor | | |
| Mounting Hardware for encloser and ladder racks | TBD | TBD | 3 | | Site Contractor | Site Contractor | | |
| Network Switch | eXtreme | 5720-48MW | 1 | | SKUSD | SKUSD | | |
| Battery Backup | CyberPower | OL3000RTXL2UN | 2 | | SKUSD | Site Contractor | | |
| Extended Battery for the Battery Backup | CyberPower | BP72V60ART2U | 2 | | SKUSD | Site Contractor | | |
| Wireless Access Points | Ruckus | R760 | 3 | | SKUSD | Site Contractor | | |
| External Access Point | Ruckus | T750 | 1 | | SKUSD | Site Contractor | | |
| External WAP Mounting Kit | Ruckus | 902-0134-0000 | 1 | https://www.cdw.com/product/ruckus-network-device-mounting-kit/6053658 | SKUSD | Site Contractor | | |
| Video surveillance cameras | Hanwha | Assorted | 7 | | SKUSD | Site Contractor | | |
| Projector | Epson | EB-PU2213B | 1 | https://epson.com/For-Work/Projectors/Large-Venue/EB-PU2213B-13%2C000-Lumen-3LCD-Laser-Projector-with-4K-Enhancement/p/V11HA68820 | SKUSD | Site Contractor | | |
| Projector Mount | Chief | chief rpaub | 1 | | Site Contractor | Site Contractor | This hardware is what was used at the RES MPR. If something is better or more recomended now we will defer to the experts | |
| Extension Pole | Chief | chief cms0810b | 1 | | Site Contractor | Site Contractor | | |
| Ceiling Mount | Chief | chief cma395b | 1 | | Site Contractor | Site Contractor | | |
| Projector Screen | Da-Lite | Da-Lite 21818L | 1 | | Site Contractor | Site Contractor | | |
| 75" TVs Wall mounted in Dining Hall | TBD | TBD | 4 | | SKUSD | Site Contractor | | |
| 43" TVs Wall mounted in serving Area | TBD | TBD | 5 | | SKUSD | Site Contractor | | |
| TV for Snack Bar | TBD | TBD | 1 | | SKUSD | Site Contractor | | |
| Articulating TV Mounts | TBD | TBD | 10 | | SKUSD | Site Contractor | | |
| Enclosure for TV at the Snackbar | TBD | TBD | 1 | | Site Contractor | Site Contractor | Just need an enclosure to protect the TV from the elements and theft | |
| VoIP Phones | Cisco | 8811 | 1 | | SKUSD | SKUSD | | |
| Clock Bell | Valcom | VL520M-F-IC | 2 | https://www.valcom.com/data/api/media/files/vl520-bkf-2.pdf | Site Contractor | Site Contractor | | |
| Horn | Valcom | VIP-480AL-W-IC | 3 | https://drive.google.com/file/d/1MnehYeBIJF07tzgrhu3wWys58PJSphd5/view?usp=sharing | Site Contractor | Site Contractor | | |
| External Horn Enclosure | Valcom | V-9805 | 3 | https://drive.google.com/file/d/1SgCGvs_HMdsfsiK-_ymIqDxuDGIha8CC/view?usp=sharing | Site Contractor | Site Contractor | | |
| Cat 6A Cabling | Panduit or equivilant | | | | Site Contractor | Site Contractor | | |
| Fiber from MDF to new 45U Rack Enclosure | Panduit or equivilant | | | | Site Contractor | Site Contractor | | |
| AV System | Extron | | | https://drive.google.com/file/d/1tbEpI_kigQEgWrk4rfwIDqNGlG7HPs0n/view?usp=drive_link<br>https://drive.google.com/file/d/1NdLWRBLNmgklw5m4nlSqMjiOPwkoBksx/view?usp=drive_link<br>https://docs.google.com/document/d/1QCCEs1XAcXh4tVMVPTRvD0W_y4l1iSd/edit?usp=drive_link&ouid=117114141693934058780&rtpof=true&sd=true | SKUSD | Site Contractor | The "spec sheet" field includes links to the build out from Extron | |
| ALS Transmitter | Listen Technologies | LI-800-072-01 | 1 | https://www.listentech.com/shop/product/stationary-rf-transmitter-72-mhz/ | SKUSD | Site Contractor | | |
| Rack Mount Kit | Listen Technologies | LA-326 | 1 | https://www.listentech.com/shop/product/universal-rack-mounting-kit/ | SKUSD | Site Contractor | | |
| ALS Antenna | Listen Technologies | LA-122 | 1 | https://www.listentech.com/shop/product/universal-antenna-kit-72-and-216-mhz/ | SKUSD | Site Contractor | | |
| ALS Charging Carrying Case | Listen Technologies | LA-380 | 1 | https://www.listentech.com/shop/product/intelligent-12-unit-chargingcarrying-case-1/ | SKUSD | SKUSD | | |
| ALS Reveiver | Listen Technologies | LR-4200-072 | 12 | listentech.com/shop/product/intelligent-dsp-rf-receiver-72-mhz/ | SKUSD | Site Contractor | Nothing to really install here. They might require a basic setup though | |
| ALS Ear Speakers | Listen Technologies | LA-164 | 12 | https://www.listentech.com/shop/product/ear-speaker/ | SKUSD | N/A | | |

## BID CLARIFICATION NO.3 (07-06-2023)

NOTE: THE INTENT OF THIS DOCUMENT IS TO INDICATE ONLY THE REVISIONS SHOWN IN THE CLOUDED AREAS. ALL OTHER WORK SHALL REMAIN UNCHANGED PER BID CLARIFICATION NO.2 DATED 06-30-23




1 WALL TYPE FLOOR PLAN
1/8" = 1'-0"

## WALL TYPES

| | |
|---|---|
| A | 2X6 STUDS @ 16" O.C. W/ 5/8" TYPE 'X' GYPSUM BOARD (INTERIOR), R-19 BATT INSULATION, AND PLASTER STUCCO OVER PLYWOOD SHEATHING (EXTERIOR), PER STRUCTURAL PLAN. |
| B | 1 ¾ X 7 ¼ VERSA-LAM LVL 2.1E 2800 @ 16" O.C. W/ 5/8" TYPE 'X' GYPSUM BOARD (INTERIOR), R-19 BATT INSULATION, AND PLASTER STUCCO OVER PLYWOOD SHEATHING (EXTERIOR), PER STRUCTURAL PLAN. |
| C | 1 ¾ X 7 ¼ VERSA-LAM LVL 2.1E 2800 @ 16" O.C. W/ ½" CERAMIC TILE, GROUTED, OVER ½" DUROC BOARD (INTERIOR), R-19 BATT INSULATION, AND PLASTER STUCCO OVER PLYWOOD SHEATHING (EXTERIOR), PER STRUCTURAL PLAN. |
| D | 1 ¾ X 9 ¼ VERSA-LAM LVL 2.1E 2800 @ 16" O.C. W/ 5/8" TYPE 'X' GYPSUM BOARD (INTERIOR), R-19 BATT INSULATION, AND PLASTER STUCCO OVER PLYWOOD SHEATHING (EXTERIOR), PER STRUCTURAL PLAN. |
| E | 2X6 STUDS @ 16" O.C. W/ 5/8" TYPE 'X' GYPSUM BOARD ON BOTH SIDES. FINISHES PER FINISH SCHEDULE. |
| F | 2X6 STUDS @ 16" O.C. W/ 5/8" TYPE 'X' GYPSUM BOARD ON ONE SIDE, ½" CERAMIC TILE, GROUTED OVER ½" DUROC BOARD ON THE OTHER SIDE. FINISHES PER FINISH SCHEDULE. |
| G | 2X6 STUDS @ 16" O.C. W/ ½" CERAMIC TILE, GROUTED OVER ½" DUROC BOARD ON THE BOTH SIDES. |
| H | 2X6 STUDS @ 16" O.C. FURRED WALL W/ PLASTER STUCCO OVER PLYWOOD SHEATHING, PER STRUCTURAL DETAIL X/X.X |
| 1 | 1 ¾ X 9 ¼ VERSA-LAM LVL 2.1E 2800 @ 16" O.C. W/ 5/8" TYPE 'X' GYPSUM BOARD ON BOTH SIDES. FINISHES PER FINISH SCHEDULE. |
| J | 1 ¾ X 7 ¼ VERSA-LAM LVL 2.1E 2800 @ 16" O.C. W/ 5/8" TYPE 'X' GYPSUM BOARD BOTH SIDES. FINISHES PER FINISH SCHEDULE. |
| K | 1 ¾ X 7 ¼ VERSA-LAM LVL 2.1E 2800 @ 16" O.C. W/ 5/8" TYPE 'X' GYPSUM BOARD ON ONE SIDE, ½" CERAMIC TILE, GROUTED OVER ½" DUROC BOARD ONE OTHER SIDE. |
| L | 2X6 STUDS @ 16" O.C. FURRED WALL W/ 5/8" TYPE 'X' GYPSUM BOARD. FINISH PER FINISH SCHEDULE. |
| M | 12" PRECISION CMU BLOCK WALL |
| N | 8" PRECISION CMU BLOCK WALL |

PROVIDE R-19 INSULATION AT THESE WALLS

NOTE: THE INTENT OF THIS DRAWING IS TO INDICATE ONLY THE REVISIONS SHOWN IN THE CLOUDED AREAS. ALL OTHER WORK SHALL REMAIN UNCHANGED PER SHT. A2.00A SUBMITTED WITH BID CLARIFICATION NO. 1.

AGENCY


FLEWELLING & MOODY
architects *for* education

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*An Employee Owned Corporation*


ARCHITECT

LICENSED ARCHITECT C-26053 Ren. Date 08/31/2025 STATE OF CALIFORNIA

CONSULTANT

Drawn by:

Check by:

Revisions

| No. | Date | Description |
|---|---|---|
| 3 | 07-06-23 | BID CLARIFICATION NO. 3 |


All dimensions must be checked at the job by the contractor who accepts full responsibility for their accuracy under the contract. These plans & the specifications in connection therewith have been prepared for a specific site. Any and all responsibility for their use in whole or in part on any other site is hereby disclaimed by Flewelling & Moody.


**SOUTHERN KERN UNIFIED SCHOOL DISTRICT**

**ROSAMOND HIGH EARLY COLLEGE CAMPUS**

2925 WEST ROSAMOND BLVD.
ROSAMOND, CA 93560

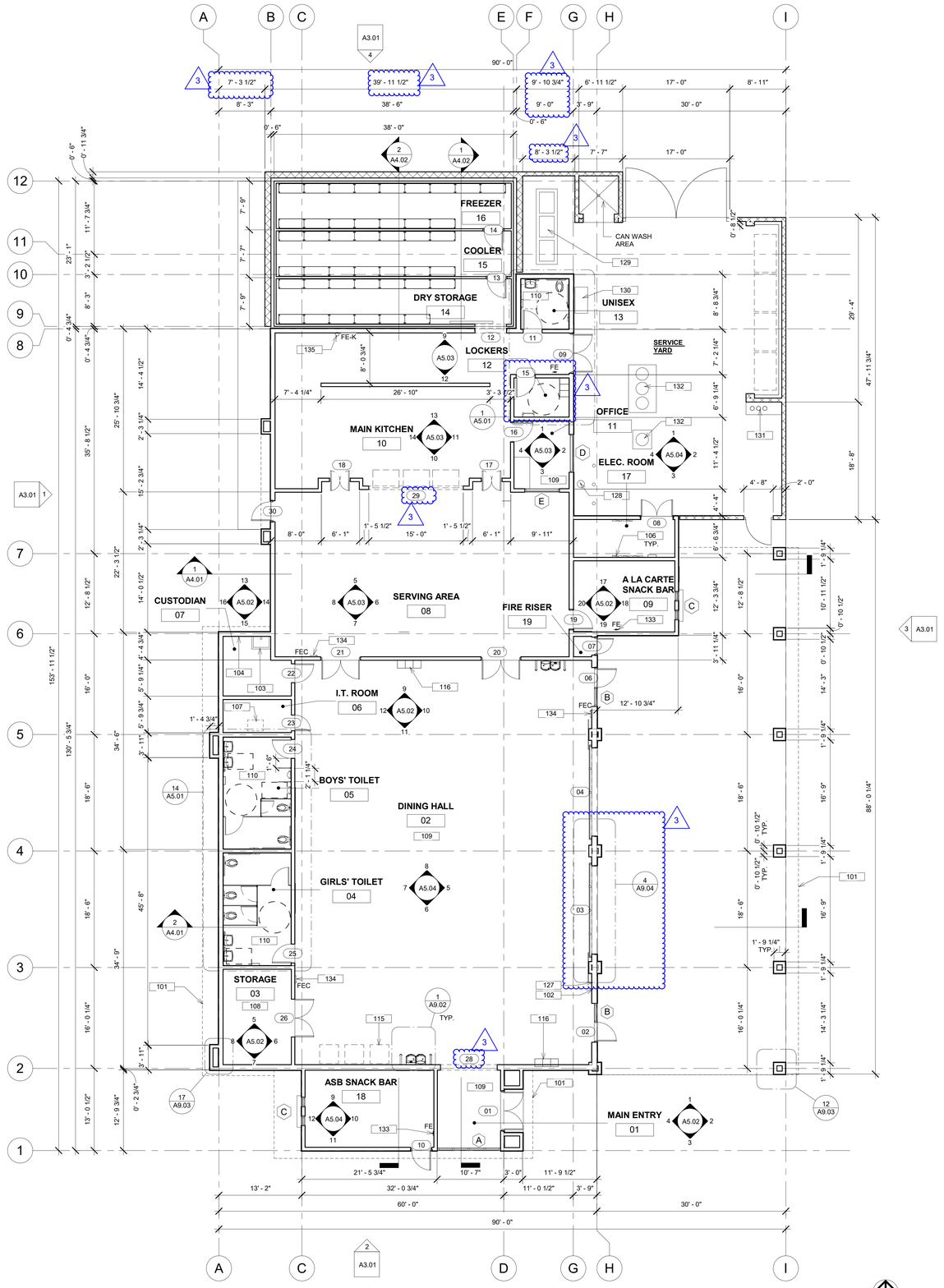
Drawing Title

**WALL TYPES FLOOR PLAN**

Job No. 2990.000

Sheet No. **A2.00A**

Date 01.30.2023




1 FLOOR PLAN
1/8" = 1'-0"

## FLOOR PLAN KEYNOTES

101 LINE OF ROOF OVERHANG ABOVE
102 MAX OCCUPANCY SIGNAGE, SEE DETAIL 7/A9.01
103 MOP SINK.
104 MOP RACK
106 ELECTRICAL PANELS
107 IDF RACK. PROVIDE POWER AND DATA.
108 VINYL COMPOSITE TILE, COLOR & STYLE TO BE SELECTED BY ARCHITECT.
109 LUXURY VINYL TILE, COLOR & STYLE TO BE SELECTED BY ARCHITECT.
110 CERAMIC TILES OVER SETTING BED. SIZE, COLOR AND STYLE TO BE SELECTED BY ARCHITECT FROM MANUFACTURERS FULL RANGE OF COLORS. FLOORS SHALL SLOPE TO DRAIN.
115 VENDING MACHINE, DISTRICT PROVIDED.
116 TRASH RECEPTICAL, DISTRICT PROVIDED.
127 FURNISH AND INSTALL ASSISTIVE LISTENING SYSTEM SIGN PER DETAIL 11/A9.01
128 GAS REGULATOR. SEE PLUMBING DRAWINGS
129 (3) OUTDOOR AIR COOLED COMPRESER UNITS, TYP. OF 3, SEE SHEETS FS-1.0 & FS-7.21 ICS-127527CMR-01. PROVIDE 6" RAISED CONCRETE MAINTENANCE SLAB FOR UNITS.
130 FIRE SPRINKLER CABINET. SEE SHEET FP2.0 & ES.01.
131 EQUIPMENT PAD FOR IRRIGATION CONTROLS.SEE SHEET L2.01.
132 MANHOLES FOR GREASE INTERCEPTOR AND SAMPLE BOX. SEE SHEET P2.2.
133 FURNISH AND INSTALL CLASS 2A:10B-C FIRE EXTINGUISHER. TOP OF CONTROLS SHALL BE 48" MAX. A.F.F. MOUNT PER CFC 906.7.
134 FURNISH AND INSTALL CLASS 2A:10B-C FIRE EXTINGUISHER IN SEMI-RECESSED FIRE EXTINGUISHER CABINET. TOP OF CONTROLS SHALL BE 48" MAX. A.F.F. MOUNT PER CFC 906.7.
135 FURNISH AND INSTALL CLASS 2A:K FIRE EXTINGUISHER. TOP OF CONTROLS SHALL BE 48" MAX. A.F.F. MOUNT PER CFC 906.7.

NOTE: THE INTENT OF THIS DRAWING IS TO INDICATE ONLY THE REVISIONS SHOWN IN THE CLOUDED AREAS. ALL OTHER WORK SHALL REMAIN UNCHANGED PER DSA APPROVED SHT. A2.01 (A#03-122536, DATED 03/24/2023)


AGENCY

FLEWELLING & MOODY
architects *for* education

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ARCHITECT
LICENSED ARCHITECT C-26053 Ren. Date 08/31/2023 STATE OF CALIFORNIA

CONSULTANT


Drawn by:
Check by:

Revisions

| No. | Date | Description |
|---|---|---|
| 3 | 07-06-23 | BID CLARIFICATION NO. 3 |


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**SOUTHERN KERN UNIFIED SCHOOL DISTRICT**

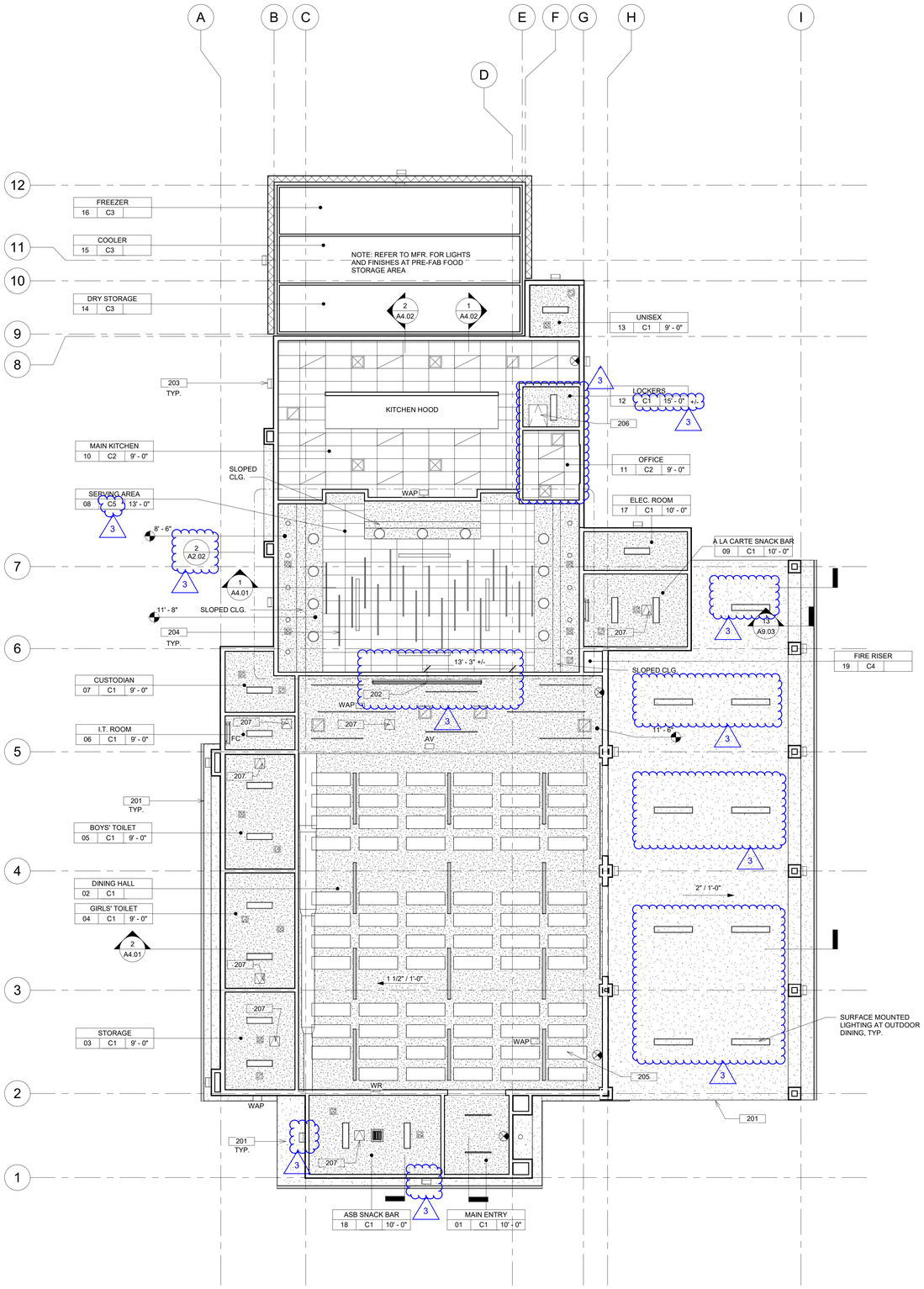
**ROSAMOND HIGH EARLY COLLEGE CAMPUS**

2925 WEST ROSAMOND BLVD.
ROSAMOND, CA 93560

Drawing Title

**FLOOR PLAN**

Job No. 2990.000
Sheet No. **A2.01**
Date 01.30.2023




1 BREAK BUILDING REFLECTED CEILING PLAN
1/8" = 1'-0"

## REFLECTED CEILING LEGEND

- HARDLID GYP. BD. CEILING, SEE DETAIL 9/A9.12
- PLASTER FINISH AT EXTERIOR EAVES AND SOFFITS
- SURFACE MOUNTED LIGHT FIXTURE, SEE ELECTRICAL DRAWINGS
- SURFACE MOUNTED LIGHT FIXTURE, SEE ELECTRICAL DRAWINGS
- LINEAR PENDANT LIGHT FIXTURE, SEE ELECTRICAL DRAWINGS
- 2X4 T-BAR LIGHT FIXTURE, SEE ELECTRICAL DRAWINGS
- T-BAR CEILING GRID, SEE DETAILS ON SHEET A9.12
- SUPPLY REGISTER
- RETURN REGISTER
- EXHAUST FAN
- FC FAN COIL PER MECHANICAL DRAWINGS
- CASSETTE UNIT PER MECHANICAL DRAWINGS
- ILLUMINATED EXIT SIGN
- WAP WAP WIRELESS ACCESS POINT, WALL OR CEILING MOUNT, PER ELECTRICAL DRAWINGS
- AV AV AV WALL OR CEILING MOUNT, PER ELECTRICAL DRAWINGS
- (S) SPEAKER

ROOM NAME
## | C# | X'-X"

ROOM NUMBER — CEILING FINISH PER SCHEDULE — CEILING HEIGHT

## REFLECTED CEILING PLAN RECONSTRUCTION NOTES

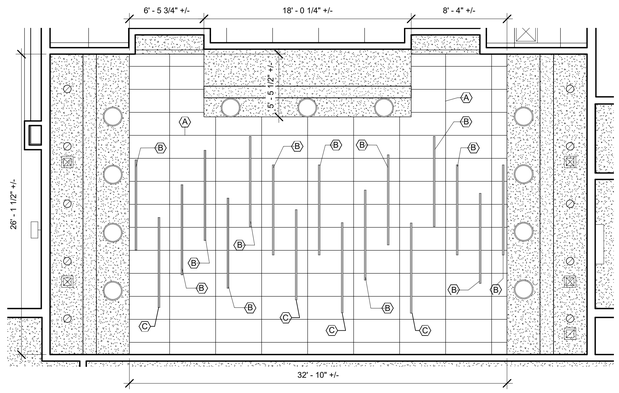
1. PROVIDE INTERIOR PAINT AND LEVEL 4 FINISH OVER 5/8" 'CEILING BOARD' GYPSUM BOARD AT ALL HARD LID CEILINGS LOCATIONS SHOWN.
2. PROVIDE STAINLESS STEEL, HINGED AND KEYED, ACCESS PANELS OF ADEQUATE SIZE WHERE REQUIRED TO ACCESS CONCEALED EQUIPMENT. ACCESS PANELS SHALL BE SIZED ACCORDINGLY FOR ACCESS REQUIRED. CONTRACTOR SHALL VERIFY LOCATIONS IN FIELD.
3. REFER TO SHEET A9.12 FOR ALL TYPICAL CEILING DETAILS.
4. REFER TO MECHANICAL & ELECTRICAL DRAWINGS FOR ADDITIONAL INFORMATION.

## REFLECTED CEILING PLAN KEYNOTES

201 LINE OF ROOF OVERHANG
202 FURNISH AND INSTALL RECESSED CEILING MOUNTED PROJECTOR SCREEN. MANUFACTURER: DA-LITE, MODEL: 21818L. CASE COLOR: WHITE
203 WALL-MOUNTED EXTERIOR LIGHT FIXTURE. SEE ELECTRICAL PLANS.
204 SOUNDSCAPES BLADES BY ARMSTRONG, SEE DETAILS 10, 11, 12/A9.12
205 TECTUM DIRECT-ATTACHED ACOUSTICAL INTERIOR PANELS (23.75" X 72") COLOR TO BE SELECTED BY ARCHITECT (CUSTOM OR SHERWIN WILLIAMS COLOR) SEE SPEC SECTION 098400. SEE DETAIL 13/A9.12
206 ROOF ACCESS HATCH, SEE DETAIL 14/A9.03
207 18" X 18" ACCESS PANEL

## SERVING ROOM CEILING LEGEND

- (A) SUSPENDED CEILING GRID, SEE DETAIL 10/A9.12
- (B) SOUNDSCAPE BLADE, 10" X 94" X 2", BY ARMSTRONG. COLOR TO BE SELECTED BY ARCHITECT.
- (C) SOUNDSCAPE BLADE, 16" X 94" X 2", BY ARMSTRONG. COLOR TO BE SELECTED BY ARCHITECT.




2 SERVING ROOM ENLARGED REFLECTED CEILING PLAN
3/16" = 1'-0"

3

NOTE: THE INTENT OF THIS DRAWING IS TO INDICATE ONLY THE REVISIONS SHOWN IN THE CLOUDED AREAS. ALL OTHER WORK SHALL REMAIN UNCHANGED PER DSA APPROVED SHT. A2.02 (A#03-122536, DATED 03/24/2023)

AGENCY


FLEWELLING & MOODY
architects *for* education

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ARCHITECT

LICENSED ARCHITECT C-26053 Ren. Date 08/31/2023 STATE OF CALIFORNIA

CONSULTANT

Drawn by:
Check by:
Revisions

| No. | Date | Description |
|---|---|---|
| 3 | 07-06-23 | BID CLARIFICATION NO. 3 |


All dimensions must be checked at the job by the contractor who accepts full responsibility for their accuracy under the contract. These plans & the specifications in connection therewith have been prepared for a specific site. Any and all responsibility for their use in whole or in part on any other site is hereby disclaimed by Flewelling & Moody.


**SOUTHERN KERN UNIFIED SCHOOL DISTRICT**

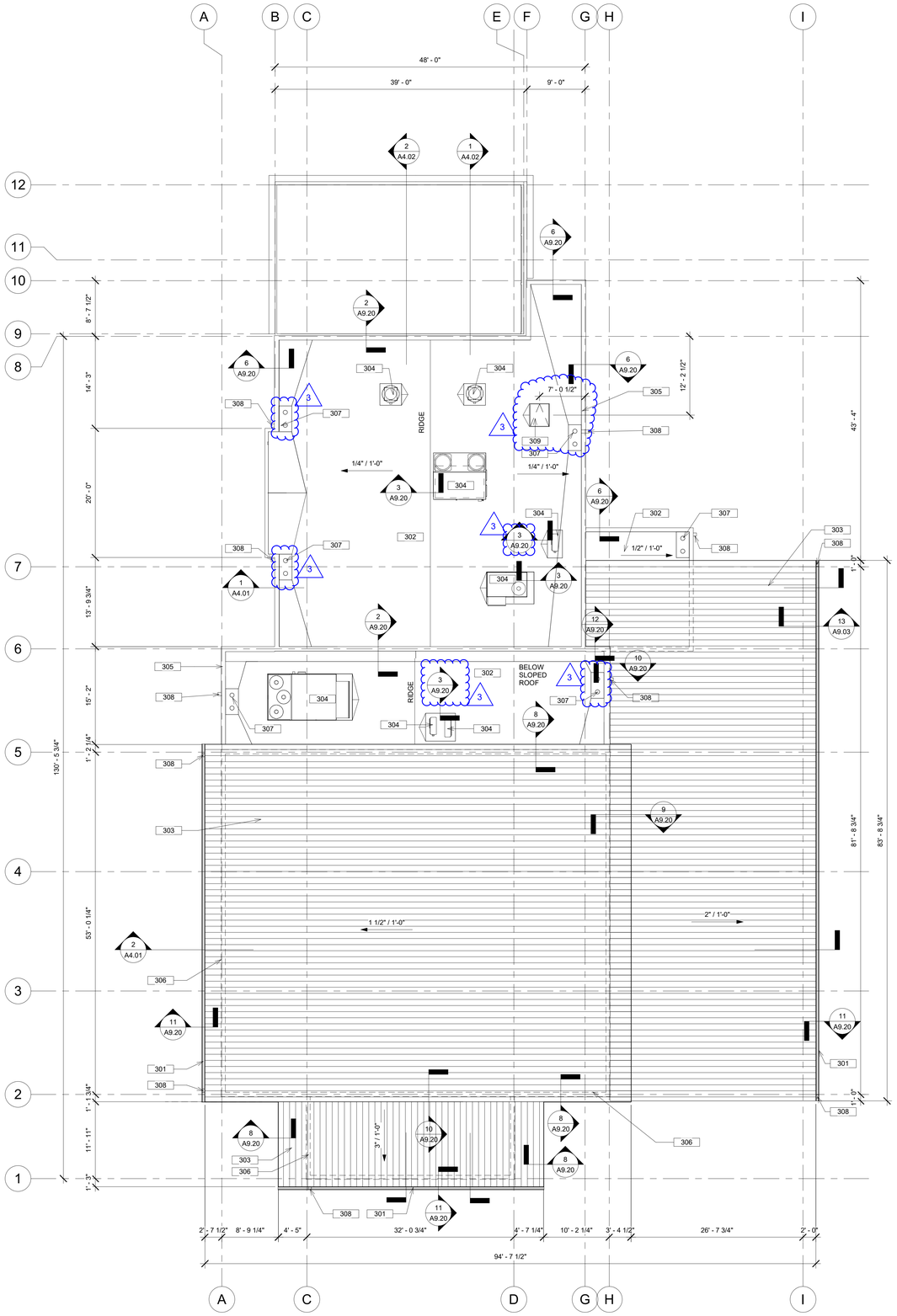
**ROSAMOND HIGH EARLY COLLEGE CAMPUS**

2925 WEST ROSAMOND BLVD.
ROSAMOND, CA 93560

Drawing Title

**REFLECTED CEILING PLAN**

Job No. 2990.000
Date 01.30.2023
Sheet No. **A2.02**



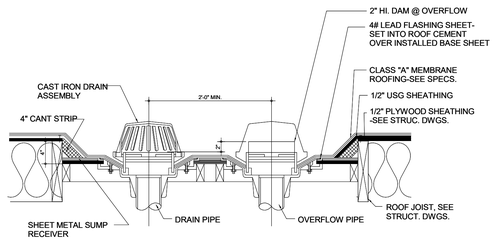

1 ROOF PLAN
1/8" = 1'-0"

## ROOF PLAN NOTES

1. REFER TO SHEET A9.20 FOR ALL ROOF DETAILS

## ROOF PLAN KEYNOTES

| | |
|---|---|
| 301 | METAL FASCIA GUTTER BY GARLAND, SEE DETAIL 11/A9.20 |
| 302 | BUILT-UP ROOFING, SEE DETAIL 1/A9.20. COLOR TO BE SELECTED BY OWNER FROM MANUFACTURER'S FULL SELECTION OF COLORS. |
| 303 | STANDING SEAM METAL ROOFING, COLOR TO BE SELECTED BY OWNER FROM MANUFACTURER'S FULL SELECTION OF COLORS. |
| 304 | ROOF-TOP UNIT PER MECHANICAL DRAWINGS. |
| 305 | PARAPET WALL, SEE DETAIL 6/A9.20 |
| 306 | PERIMETER WALL BELOW |
| 307 | ROOF DRAIN AND OVERFLOOR DRAIN. SEE DETAILS 2/A2.03 & 5/A9.20. |
| 308 | SCUPPER TO DOWNSPOUT WITH CONNECTION TO STORM DRAIN BELOW GRADE. SEE DETAIL 7/A9.20 FOR SCUPPER. |
| 309 | ROOF ACCESS HATCH, SEE DETAIL 14/A9.03 |




## ELEVATION

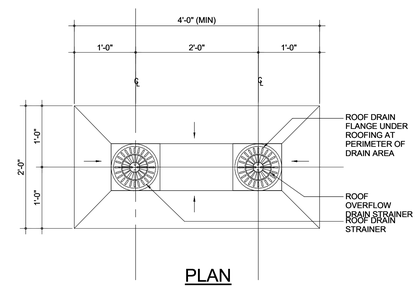
NOTES:

1. STEEL CLAMPING RINGS SHALL BE USED ON ALL ROOF & OVERFLOW DRAINS.

2. IF THE DRAIN SUMP EXCEEDS 4" BELOW THE DECK, WOODFIBER CANT STRIP SHALL BE INSTALLED TO MEET FLUSH WITH THE TOP OF THE SUMP. THE PLYWOOD CANT SHALL BE INSTALLED AT A 45° ANGLE WITH THE TOP & BOTTOM EDGES MITERED TO FIT FLUSH WITH THE SUBSTRATE.

3. AFTER COMPLETE INSTALLATION OF THE ROOFING SYSTEM, CONTRACTOR SHALL INSPECT & TEST ALL ROOF DRAINS TO ASSURE THAT NO CLOGGING OF THE DRAINAGE SYSTEM IS PRESENT. THE ROOF DRAIN LEADER SHOULD BE IN SUCH CONDITION THAT THE FULL DIAMETER OF THE DRAIN LEADER IS CLEAR.

4. OVERFLOW DRAIN SHALL BE PLACED @ 2'-0" O.C. FROM ROOF DRAIN.




## PLAN

2 ROOF DRAIN & OVERFLOW DRAIN
1" = 1'-0"

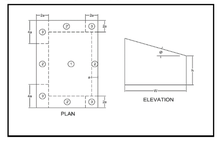
**THE GARLAND COMPANY, INC.**
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3800 EAST 91ST. STREET • CLEVELAND, OHIO 44105-2197
p. (216) 641-7500 • f. (216) 641-0823 • 800-321-9336 • www.garlandco.com

**Preliminary Pressure Calculations**

Date 3/22/2023
Sales Rep Sean Gavin
City Rosamond
State CA

Project Name RHECC Cafeteria
Roof Sections Main

| | | | | |
|---|---|---|---|---|
| Design Code | ASCE 7-16 ASD | | Base Velocity Pressure | 11.9 psf Gcpi = 0.55 |
| Exposure Category | C | | Roof Type | Monoslope |
| Risk Cat. , Importance Factor | III , 1 | | Edge Zones | |
| Wind Speed | 101 mph | | Zone 2 width | = 6'-3" |
| Design Roof Height: | 19 | | Zone 2' width | = 12'-5" |
| Minimum Building Width | 62 ft | | Zone 3 width | = 12'-5" |
| Roof Pitch (X, Y) | 1.5 : 12 | | Zone 3 length | = 12'-5" |
| Roof Angle | 7.13 deg | | Zone 3' width | = 12'-5" |
| Parapet ≥ 36" Entire Roof | No | | Zone 3' length | = 24'-10" |
| Deck Type | Wood | | Zone Image | a = 6'-3" |
| Deck Thickness | 0.5 in | | | |
| **Panel Type** | R-Mer Span | | | |
| Width | 16 in | | | |
| Material | 22/22 GA Steel | | | |
| **Fastener** | Wood: Concealor #14-13 DP1 | | | |
| # per clip | 2 | | | |
| Safety Factor | 2.5 ** | | | |
| Clip Pry Coefficient | 1.25 | | | |
| Ultimate Pullout | 434 psf | | | |
| Allowable Clip Load | 278 psf | | | |
| Panel Safety Factor | 1.25 ** | | | |




**Zone Pressures (psf)**

| ZONE 1 | ZONE 2 | ZONE 2' | ZONE 3 | ZONE 3' | | Wall Perimeter Zone 4 | Wall Corner Zone 5 |
|---|---|---|---|---|---|---|---|
| 19.6 | 22.0 | 25.5 | 27.9 | 37.4 | | 17.6 | 20.9 |

** Clip Spacing ft / in

| ZONE 1 | ZONE 2 | ZONE 2' | ZONE 3 | ZONE 3' | | Zone 4 | Zone 5 |
|---|---|---|---|---|---|---|---|
| 5'-0" | 5'-0" | 5'-0" | 4'-6" | 3'-6" | | 5'-0" | 5'-0" |

**Clip spacing calculated as per LRFD

**Notes:**

Calcs per IAPMO report #662

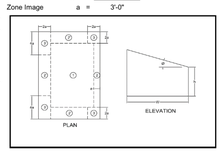
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**Preliminary Pressure Calculations**

Date 3/22/2023
Sales Rep Sean Gavin
City Rosamond
State CA

Project Name RHECC Cafeteria
Roof Sections Outdoor Canopy

| | | | | |
|---|---|---|---|---|
| Design Code | ASCE 7-16 ASD | | Base Velocity Pressure | 11.3 psf Gcpi = 0.55 |
| Exposure Category | C | | Roof Type | Monoslope |
| Risk Cat. , Importance Factor | III , 1 | | Edge Zones | |
| Wind Speed | 101 mph | | Zone 2 width | = 3'-0" |
| Design Roof Height: | 15 | | Zone 2' width | = 6'-0" |
| Minimum Building Width | 30 ft | | Zone 3 width | = 6'-0" |
| Roof Pitch (X, Y) | 2 : 12 | | Zone 3 length | = 6'-0" |
| Roof Angle | 9.46 deg | | Zone 3' width | = 6'-0" |
| Parapet ≥ 36" Entire Roof | No | | Zone 3' length | = 12'-0" |
| Deck Type | Wood | | Zone Image | a = 3'-0" |
| Deck Thickness | 0.5 in | | | |
| **Panel Type** | R-Mer Span | | | |
| Width | 16 in | | | |
| Material | 22/22 GA Steel | | | |
| **Fastener** | Wood: Concealor #14-13 DP1 | | | |
| # per clip | 2 | | | |
| Safety Factor | 2.5 ** | | | |
| Clip Pry Coefficient | 1.25 | | | |
| Ultimate Pullout | 434 psf | | | |
| Allowable Clip Load | 278 psf | | | |
| Panel Safety Factor | 1.25 ** | | | |




**Zone Pressures (psf)**

| ZONE 1 | ZONE 2 | ZONE 2' | ZONE 3 | ZONE 3' | | Wall Perimeter Zone 4 | Wall Corner Zone 5 |
|---|---|---|---|---|---|---|---|
| 18.7 | 20.9 | 24.3 | 26.6 | 35.6 | | 16.8 | 19.8 |

** Clip Spacing ft / in

| ZONE 1 | ZONE 2 | ZONE 2' | ZONE 3 | ZONE 3' | | Zone 4 | Zone 5 |
|---|---|---|---|---|---|---|---|
| 5'-0" | 5'-0" | 5'-0" | 5'-0" | 3'-6" | | 5'-0" | 5'-0" |

**Clip spacing calculated as per LRFD

**Notes:**

Calcs per IAPMO report #662

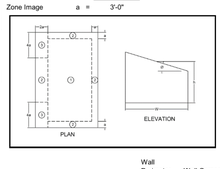
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**Preliminary Pressure Calculations**

Date 3/22/2023
Sales Rep Sean Gavin
City Rosamond
State CA

Project Name RHECC Cafeteria
Roof Sections Entry

| | | | | |
|---|---|---|---|---|
| Design Code | ASCE 7-16 ASD | | Base Velocity Pressure | 11.3 psf Gcpi = 0.55 |
| Exposure Category | C | | Roof Type | Monoslope |
| Risk Cat. , Importance Factor | III , 1 | | Edge Zones | |
| Wind Speed | 101 mph | | Zone 2 width | = 3'-0" |
| Design Roof Height: | 15 | | Zone 2' width | = 6'-0" |
| Minimum Building Width | 14 ft | | Zone 3' width | = 6'-0" |
| Roof Pitch (X, Y) | 3 : 12 | | Zone 3' length | = 12'-0" |
| Roof Angle | 14.04 deg | | = | |
| Parapet ≥ 36" Entire Roof | No | | = | |
| Deck Type | Wood | | Zone Image | a = 3'-0" |
| Deck Thickness | 0.5 in | | | |
| **Panel Type** | R-Mer Span | | | |
| Width | 16 in | | | |
| Material | 22/22 GA Steel | | | |
| **Fastener** | Wood: Concealor #14-13 DP1 | | | |
| # per clip | 2 | | | |
| Safety Factor | 2.5 ** | | | |
| Clip Pry Coefficient | 1.25 | | | |
| Ultimate Pullout | 434 psf | | | |
| Allowable Clip Load | 278 psf | | | |
| Panel Safety Factor | 1.25 ** | | | |




**Zone Pressures (psf)**

| ZONE 1 | ZONE 2 | ZONE 3 | | | | Wall Perimeter Zone 4 | Wall Corner Zone 5 |
|---|---|---|---|---|---|---|---|
| 20.9 | 24.3 | 39.0 | | | | 18.7 | 22.0 |

** Clip Spacing ft / in

| ZONE 1 | ZONE 2 | ZONE 3 | | | | Zone 4 | Zone 5 |
|---|---|---|---|---|---|---|---|
| 5'-0" | 5'-0" | 3'-6" | | | | 5'-0" | 5'-0" |

**Clip spacing calculated as per LRFD

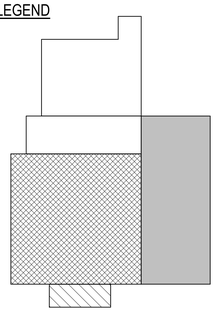
**Notes:**

Calcs per IAPMO report #662

## ROOF LEGEND

ROOF LABELS:

- MAIN
- ENTRY
- CANOPY
- PARAPET ROOF



NOTE: THE INTENT OF THIS DRAWING IS TO INDICATE ONLY THE REVISIONS SHOWN IN THE CLOUDED AREAS. ALL OTHER WORK SHALL REMAIN UNCHANGED PER DSA APPROVED SHT. A2.03 (A#03-122536, DATED 03/24/2023)

AGENCY


**FLEWELLING & MOODY**
architects *for* education

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ARCHITECT

LICENSED ARCHITECT
C-26053
Ren. Date 08/31/2023
STATE OF CALIFORNIA

CONSULTANT


Drawn by:

Check by:

Revisions

| No. | Date | Description |
|---|---|---|
| 3 | 07-06-23 | BID CLARIFICATION NO. 3 |


All dimensions must be checked at the job by the contractor who accepts full responsibility for their accuracy under the contract. These plans & the specifications in connection therewith have been prepared for a specific site. Any and all responsibility for their use in whole or in part on any other site is hereby disclaimed by Flewelling & Moody.


**SOUTHERN KERN UNIFIED SCHOOL DISTRICT**

**ROSAMOND HIGH EARLY COLLEGE CAMPUS**

2925 WEST ROSAMOND BLVD.
ROSAMOND, CA 93560

Drawing Title

**ROOF PLAN**

Job No. 2990.000

Date 01.30.2023

Sheet No. **A2.03**

## INTERIOR FINISH SCHEDULE

| ROOM # | ROOM NAME | FLOOR | BASE | WALLS | CEILING | REMARKS |
|---|---|---|---|---|---|---|
| 01 | MAIN ENTRY | F2 | B1 | W1 | C1 | |
| 02 | DINING HALL | F2 | B1 | W1 | C1 | TECTUM PANELS ON WALLS AND CEILING. SEE SHEETS A2.02 & A5.04 |
| 03 | STORAGE | F2 | B1 | W1 | C1 | |
| 04 | GIRLS' TOILET | F4 | B2 | W2 | C1 | |
| 05 | BOYS' TOILET | F4 | B2 | W2 | C1 | |
| 06 | I.T. ROOM | F2 | B1 | W1 | C1 | |
| 07 | CUSTODIAN | F2 | B1 | W3 | C1 | |
| 08 | SERVING AREA | F3 | B1 | W3 | C5 | |
| 09 | A LA CARTE SNACK BAR | F3 | B1 | W3 | C1 | |
| 10 | MAIN KITCHEN | F3 | B3 | W3 | C2 | |
| 11 | OFFICE | F3 | B1 | W1 | C2 | |
| 12 | LOCKERS | F3 | B1 | W1 | C1 | |
| 13 | UNISEX | F4 | B2 | W2 | C1 | |
| 14 | DRY STORAGE | F5 | B1 | W4 | C3 | |
| 15 | COOLER | F5 | B1 | W4 | C3 | |
| 16 | FREEZER | F5 | B1 | W4 | C3 | |
| 17 | ELEC. ROOM | F2 | B1 | W1 | C1 | |
| 18 | ASB SNACK BAR | F3 | B1 | W3 | C1 | |
| 19 | FIRE RISER | F3 | B1 | W1 | C4 | |

### FLOOR FINISHES

F1 NOT USED
F2 VCT
F3 SEALED CONCRETE
F4 CERAMIC TILE
F5 PRE-FAB PER MANUFACTURER

### WALL FINISHES

W1 5/8" GYPSUM BOARD, PAINTED
W2 CERAMIC TILE WAINSCOT WITH FRP ABOVE
W3 FRP FULL HEIGHT
W4 PRE-FAB PER MANUFACTURER

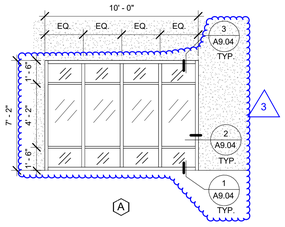
### BASE FINISHES

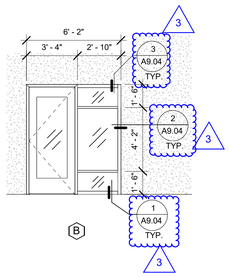
B1 RUBBER TOP BASE
B2 CERAMIC TILE COVE BASE
B3 6X6 SLIM FOOT CERAMIC WALL SANITARY COVE BASE, BY DALTILE.

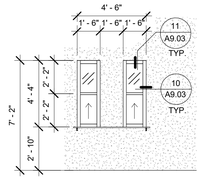
### CEILING FINISHES

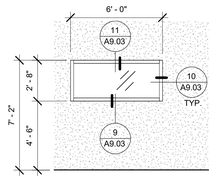
C1 GYPSUM BOARD HARD LID CEILING
C2 SUSPENDED TBAR CEILING
C3 PRE-FAB PER MANUFACTURER
C4 OPEN EXPOSED STRUCTURE
C5 ARMSTRONG SOUND BLADES SUSPENDED BELOW ARMSTRONG SUSPENDED CEILING OPEN GRID WITHOUT TILES, BELOW 5/8" TYPE 'X' GYP. BD. ATTACHED TO ROOF FRAMING. PAINTED BLACK.

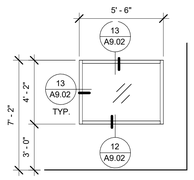
### WINDOW TYPES




## DOOR SCHEDULE

| DOOR # | TYPE | SIZE | FRAME MATERIAL | DOOR MATERIAL | HARDWARE SET | SILL | JAMB | HEAD | DOOR SIGNAGE | WALL SIGNAGE PUSH | WALL SIGNAGE PULL | REMARKS |
|---|---|---|---|---|---|---|---|---|---|---|---|---|
| 01 | G | PR 3'-0" X 7'-0" | ALUM | ALUM | 01 | 8/A9.03 | 7/A9.03 | 6/A9.03 | | 8/A9.01 | 4/A9.01 | |
| 02 | H | EXT 3'-0" X 7'-0" | ALUM | ALUM | 02 | 8/A9.03 | 7/A9.03 | 6/A9.03 | | | 4/A9.01 | |
| 03 | J | 14'-0" X 8'-0" GLASS ROLL-UP DOOR | HM | ALUM | 03 | | 5/A9.04 | | | - | - | |
| 04 | J | 14'-0" X 8'-0" GLASS ROLL-UP DOOR | HM | ALUM | 03 | | 5/A9.04 | | | - | - | |
| 06 | H | EXT 3'-0" X 7'-0" | ALUM | ALUM | 04 | 8/A9.03 | 7/A9.03 | 6/A9.03 | | | 4/A9.01 | |
| 07 | D | EXT 2'-6" X 7'-0" | HM | HM | 05 | 1/A9.03 | 2/A9.03 | 3/A9.03 | | | 4/A9.01 | |
| 08 | A1 | PR 2'-6" X 7'-0" | HM | HM | 06 | 1/A9.03 | 2/A9.03 | 3/A9.03 | | | 4/A9.01 | |
| 09 | A | PR 3'-0" X 7'-0" | HM | HM | 07 | 1/A9.03 | 2/A9.03 | 3/A9.03 | | | 4/A9.01 | |
| 10 | B | 3'-0" X 7'-0" | HM | HM | 08 | 1/A9.03 | 2/A9.03 | 3/A9.03 | | 8/A9.01 | 4/A9.01 | |
| 11 | C | 3'-0" x 7'-0" | HM | SC | 09 | 9/A9.02 | 8/A9.02 | 7/A9.02 | | | | |
| 12 | - | 5'-0" X 7'-0" OPNG. | | | 10 | | | | | | | |
| 13 | B | 3'-0" X 7'-0" | | | 11 | - | - | - | | | | |
| 14 | B | 3'-0" X 7'-0" | | | 11 | - | - | - | | | | |
| 15 | C | 3'-0" x 7'-0" | HM | SC | 13 | 9/A9.02 | 8/A9.02 | 7/A9.02 | | 4/A9.01 | | |
| 16 | B | 3'-0" X 7'-0" | HM | SC | 13 | 9/A9.02 | 8/A9.02 | 7/A9.02 | | 4/A9.01 | | |
| 17 | F | PR 1'-6" X 7'-0" DOUBLE ACTION | HM | SC | 14 | 9/A9.02 | 8/A9.02 | 7/A9.02 | | 4/A9.01 | 4/A9.01 | |
| 18 | F | PR 1'-6" X 7'-0" DOUBLE ACTION | HM | SC | 14 | 9/A9.02 | 8/A9.02 | 7/A9.02 | | 4/A9.01 | 4/A9.01 | |
| 19 | B2 | 3'-0" x 7'-0" | HM | SC | 15 | 9/A9.02 | 8/A9.02 | 7/A9.02 | | 4/A9.01 | | |
| 20 | G | PR 3'-0" X 7'-0" | HM | SC | 16 | 9/A9.02 | 8/A9.02 | 7/A9.02 | | 4/A9.01 | 4/A9.01 | |
| 21 | G | PR 3'-0" X 7'-0" | HM | SC | 16 | 9/A9.02 | 8/A9.02 | 7/A9.02 | | 4/A9.01 | 4/A9.01 | |
| 22 | C | 3'-0" x 7'-0" | HM | SC | 17 | 9/A9.02 | 8/A9.02 | 7/A9.02 | | 4/A9.01 | - | |
| 23 | D | 2'-6" x 7'-0" | HM | SC | 18 | 9/A9.02 | 8/A9.02 | 7/A9.02 | | - | 4/A9.01 | |
| 24 | C | 3'-0" x 7'-0" | HM | SC | 19 | 9/A9.02 | 8/A9.02 | 7/A9.02 | 5B/A9.01 | 6B/A9.01 | - | |
| 25 | C | 3'-0" x 7'-0" | HM | SC | 19 | 9/A9.02 | 8/A9.02 | 7/A9.02 | 5C/A9.01 | 6C/A9.01 | - | |
| 26 | E | PR 3'-0" X 7'-0" | HM | SC | 20 | 9/A9.02 | 8/A9.02 | 7/A9.02 | | - | 4/A9.01 | |
| 27 | - | 5'-0" X 7'-0" OPNG. | | | | | | | | | | |
| 28 | - | 9'-0" X 9'-0" OPNG. | | | | | | | | | | |
| 29 | - | 15'-0" X 7'-2" OPNG. | | | | | | | | | | |
| 30 | B | 3'-0" X 7'-0" | HM | HM | 04 | 1/A9.03 | 2/A9.03 | 3/A9.03 | | | 4/A9.01 | |

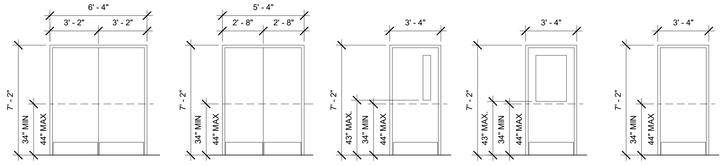
### ABBREVIATIONS

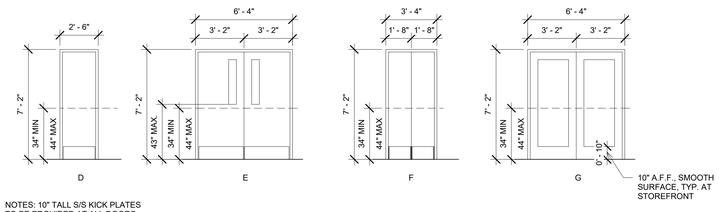
| | | | |
|---|---|---|---|
| (E) | EXISTING | MN | MINUTE |
| HC | HOLLOW CORE | (N) | NEW |
| HDWR | HARDWARE | PH | PANIC HARDWARE |
| HM | HOLLOW METAL | PR | PAIR |
| MAT'L | MATERIAL | TH | THRESHOLD |
| MC | MINERAL CORE | SC | SOLID CORE WOOD |
| ALUM | ALUMINUM | WD | WOOD |
| CR | CARD READER | | |
| F CR | FUTRUE CARD READER | | |

### GENERAL NOTES:

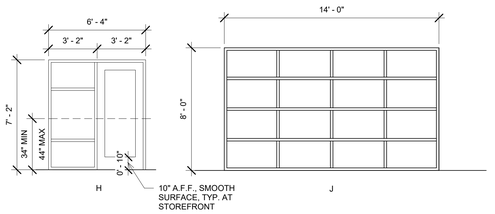
1. SUBMIT DOOR SIGNAGE LIST TO ARCHITECT FOR FINAL APPROVAL PRIOR TO FABRICATION.
2. EXIT DOORS: OPENABLE AT ALL TIMES FROM THE INSIDE WITHOUT THE USE OF A KEY OR ANY SPECIAL KNOWLEDGE OR EFFORT.
3. PANIC HARDWARE SHALL BE MOUNTED 34" TO 44" ABOVE FINISHED FLOOR SURFACE. THE UNLATCHING FORCE SHALL NOT EXCEED 15# APPLIED IN THE DIRECTION OF TRAVEL. PANIC HARDWARE SHALL COMPLY WITH CBC SECTION 1008.1.10
4. GLAZING IN DOORS, ADJACENT TO DOORS, OR IN WINDOWS PER CBC 2406.4 SHALL BE TEMPERED SAFETY GLASS.
5. THE LEVER OF LEVER ACTUATED LATCHES OR LOCKS SHALL BE CURVED WITH A RETURN TO WITHIN 1/2" OF THE DOOR (TO PREVENT CATCHING ON CLOTHING OF PERSONS DURING EGRESS). CBC 1010.1.9.1
6. NO THUMB LATCHES OR KEYED CYLINDER DEAD BOLTS ARE ALLOWED ON ANY DOORS UNLESS OPERATED BY A SINGLE ACTION WITH A LEVER FROM THE INSIDE OF THE AREA SERVED. CFC SEC. 1010.1.9.3
7. GLAZING IN DOORS, ADJACENT TO DOORS, OR IN WINDOWS SHALL BE LAMINATED GLASS.

### DOOR TYPES




NOTES: 10" TALL S/S KICK PLATES TO BE PROVIDED AT ALL DOORS.




NOTE: THE INTENT OF THIS DRAWING IS TO INDICATE ONLY THE REVISIONS SHOWN IN THE CLOUDED AREAS. ALL OTHER WORK SHALL REMAIN UNCHANGED PER DSA APPROVED SHT. A7.01 (A#03-122536, DATED 03/24/2023)


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STATE OF CALIFORNIA

CONSULTANT


Drawn by:

Check by:

Revisions

| No. | Date | Description |
|---|---|---|
| 3 | 07-06-23 | BID CLARIFICATION NO. 3 |


All dimensions must be checked at the job by the contractor who accepts full responsibility for their accuracy under the contract. These plans & the specifications in connection therewith have been prepared for a specific site. Any and all responsibility for their use in whole or in part on any other site is hereby disclaimed by Flewelling & Moody.


**SOUTHERN KERN UNIFIED SCHOOL DISTRICT**

**ROSAMOND HIGH EARLY COLLEGE CAMPUS**

2925 WEST ROSAMOND BLVD.
ROSAMOND, CA 93560

Drawing Title

# SCHEDULES

Job No. 2990.000

Date 01.30.2023

Sheet No. **A7.01**

A B C D E F

## CONTINUED METAL SUSPENSION SYSTEMS FOR LAY-IN PANEL CEILINGS: 2016 CBC AS PER DSA (IR 25-2.13)

INTERPRETATION OF REGULATIONS

(REF. TITLE 24, CCR, CBC PART 2 1616A.1.20, 1616.10.16

1. GENERAL REQUIREMENTS: CBC SECTION 1616A.1.20 (1616.10.16*) REQUIRES THE DESIGN AND INSTALLATION TO BE IN COMPLIANCE WITH ASTM C635, C636, AND E580, SECTION 5, AS AMENDED BY 2016 CBC SECTION 1616A.1.20 (1616.10.16*).
NOTE: AMENDMENTS IN CBC SECTION 1616A.1.20 (16161.10.16*) REPLACE ASCE 7, SECTION 13.5.6.
THE REQUIREMENTS IN THIS IR APPLY TO FLAT AND LEVEL CEILING SYSTEMS WHOSE TOTAL WEIGHT, INCLUDING CEILING MOUNTED AIR TERMINALS, SERVICES AND LIGHT FIXTURES, DOES NOT EXCEED FOUR (4) PSF. HEAVIER SYSTEMS, SYSTEMS THAT ARE NOT FLAT AND LEVEL, AND THOSE SUPPORTING LATERAL LOADS FROM PARTITIONS ARE BEYOND THE SCOPE OF THIS IR AND WILL REQUIRE SPECIAL DESIGN AND DETAILS.

2. SUSPENSION SYSTEM COMPONENTS: SHALL COMPLY WITH ASTM C635 AND SECTION 5.1 OF ASTM E580.
2.1 THE CEILING GRID SYSTEM MUST BE RATED HEAVY DUTY AS DEFINED BY ASTM C635.
2.2 CEILING WIRE SHALL BE CLASS 1 ZINC COATED (GALVANIZED) CARBON STEEL CONFORMING TO ASTM A641. WIRE SHALL BE #12 GAGE (0.106" DIAMETER) WITH SOFT TEMPER AND MINIMUM TENSILE STRENGTH = 70 KSI.
2.3 MAIN RUNNERS, CROSS RUNNERS, SPLICES, EXPANSION DEVICES, AND INTERSECTION CONNECTORS SHALL BE DESIGNED TO CARRY A MEAN ULTIMATE TEST LOAD OF NOT LESS THAN 180 LBS. IN COMPRESSION AND TENSION PER ASTM E580 SECTION 5.1.2.

3. SUSPENSION SYSTEM INSTALLATION: SHALL COMPLY WITH ASTM C636 AND SECTION 5.2 OF ASTM E580.
3.1 #12 GAGE HANGER WIRES MAY BE USED FOR UP TO AND INCLUDING A 4 FOOT BY 4 FOOT GRID SPACING AND SHALL BE ATTACHED TO MAIN RUNNERS.
3.2 PROVIDE #12 GAGE HANGER WIRES AT THE ENDS OF ALL MAIN AND CROSS RUNNERS WITHIN EIGHT (8) INCHES OF THE SUPPORT OR WITHIN ONE-FOURTH (1/4) OF THE LENGTH OF THE END TEE, WHICHEVER IS LEAST, FOR THE PERIMETER OF THE CEILING AREA . PERIMETER WIRES ARE NOT REQUIRED WHEN THE LENGTH OF THE END TEE IS EIGHT (8) INCHES OR LESS.
3.3 CEILING GRID MEMBERS SHALL BE ATTACHED TO TWO (2) ADJACENT WALLS PER ASTM E580, SECTION 5.2.3. CEILING GRID MEMBERS SHALL BE AT LEAST 3/4 INCH CLEAR OF OTHER WALLS. IF WALLS RUN DIAGONALLY TO CEILING GRID SYSTEM RUNNERS, ONE END OF MAIN AND CROSS RUNNERS SHOULD BE FREE, AND A MINIMUM OF 3/4 INCH CLEAR OF WALL.
3.4 THE WIDTH OF THE PERIMETER SUPPORTING CLOSURE ANGLE SHALL BE NOT LESS THAN TWO INCHES. GRID SYSTEMS WITH SPECIALTY OR PROPRIETARY ANGLES AND SUPPORT CLIPS MAY BE ACCEPTABLE IN ACCORDANCE WITH SECTION 11 BELOW.
3.5 AT THE PERIMETER OF THE CEILING AREA, WHERE MAIN OR CROSS RUNNERS ARE NOT CONNECTED TO THE ADJACENT WALL, PROVIDE INTERCONNECTION BETWEEN THE RUNNERS AT THE FREE END TO PREVENT LATERAL SPREADING. A METAL SPREADER STRUT OR A #16 GAGE WIRE WITH A POSITIVE MECHANICAL CONNECTION TO THE RUNNER MAY BE USED AND PLACED WITHIN EIGHT (8) INCHES OF THE WALL. WHERE THE PERPENDICULAR DISTANCE FROM THE WALL TO THE FIRST PARALLEL RUNNER IS EIGHT (8) INCHES OR LESS, THIS INTERLOCK IS NOT REQUIRED.

4. EXPANSION JOINTS, SEISMIC SEPARATION JOINTS, AND PENETRATIONS:
4.1 EXPANSION JOINTS SHALL BE PROVIDED IN THE CEILING AT INTERSECTIONS OF CORRIDORS AND AT JUNCTIONS OF CORRIDORS AND LOBBIES OR OTHER SIMILAR AREAS .
4.2 FOR CEILING AREAS EXCEEDING 2,500 SQUARE FEET, A SEISMIC SEPARATION JOINT SHALL BE PROVIDED IN ACCORDANCE WITH, TO DIVIDE THE CEILING INTO AREAS NOT EXCEEDING 2,500 SQUARE FEET. ALTERNATIVELY, COMPLY WITH ASTM E580, SECTION 5.2.9.
4.3 PENETRATIONS THROUGH THE CEILING FOR SPRINKLER HEADS AND OTHER SIMILAR DEVICES THAT ARE NOT INTEGRALLY TIED TO THE CEILING SYSTEM IN THE LATERAL DIRECTION SHALL HAVE A TWO (2) INCH OVERSIZED RING, SLEEVE OR ADAPTER THROUGH THE CEILING TILE TO ALLOW FREE MOVEMENT OF ONE (1) INCH IN ALL HORIZONTAL DIRECTIONS. ALTERNATIVELY, PER ASTM E580, SECTION 5.2.8.5, A FLEXIBLE SPRINKLER HOSE FITTING THAT CAN ACCOMMODATE ONE (1) INCH OF CEILING MOVEMENT SHALL BE PERMITTED TO BE USED IN LIEU OF THE OVERSIZED RING, SLEEVE, OR ADAPTER.

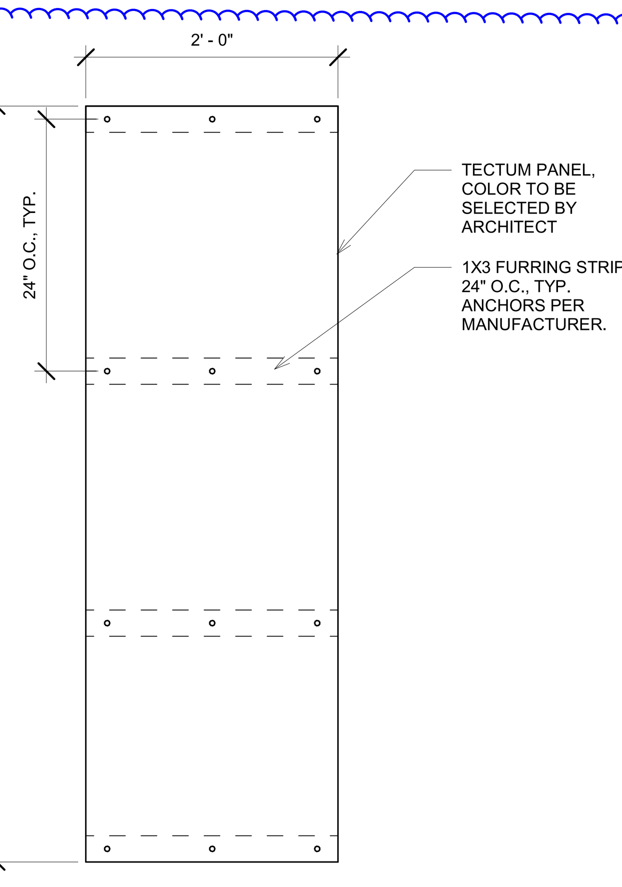
5. LATERAL FORCE BRACING: LATERAL FORCE BRACING IS REQUIRED PER THIS SECTION FOR ALL CEILING AREAS. THE SPACING OF THE BRACING ASSEMBLIES MUST BE SHOWN ON THE CONSTRUCTION DOCUMENTS.
EXCEPTION: LATERAL FORCE BRACING MAY BE OMITTED FOR SUSPENDED ACOUSTICAL CEILING SYSTEMS WITH A CEILING AREA OF 144 SQUARE FEET OR LESS, WHEN PERIMETER SUPPORT, IN ACCORDANCE WITH SECTION 3.3 OF THIS IR OR WITH ASTM E580 SECTIONS 5.2.2 AND 5.2.3, ARE PROVIDED AND PERIMETER WALLS ARE DESIGNED TO CARRY THE CEILING LATERAL FORCES.
5.1 PROVIDE LATERAL FORCE BRACING ASSEMBLIES CONSISTING OF A COMPRESSION STRUT AND FOUR (4) #12 GAGE SPLAYED BRACING WIRES ORIENTED 90 DEGREES FROM EACH OTHER.
5.2 LATERAL FORCE BRACING ASSEMBLIES SHALL BE SPACED PER TABLE 1 FOR ALL VALUES OF THE COMPONENT IMPORTANCE FACTOR (IP) OF THE CEILING.

| TABLE 1<br>LATERAL FORCE BRACE ASSEMBLY SPACING | |
|---|---|
| Design Spectral Acceleration Parameter SDS | Brace Assembly Spacing |
| Less than or equal to 1.15 | 12'x12' Full building Height |
| Greater than 1.15<br>and less than or equal to 1.73 | 8'x12' for z/h greater than 0.5<br>12'x12' for z/h less than or equal to 0.5 |
| Greater than 1.73 | 8'x8' for z/h greater than 0.5<br>8'x12' for z/h less than or equal to 0.5 |

WHERE, AS DEFINED IN ASCE 7-10, SECTION 13.3.1:
Z = HEIGHT IN STRUCTURE OF POINT OF ATTACHMENT OF CEILING WITH RESPECT TO THE BASE.
H = AVERAGE ROOF HEIGHT OF THE STRUCTURE WITH RESPECT TO THE BASE.
WHERE DIFFERENT BRACE SPACING IS SPECIFIED AT VARIOUS STORIES, THE RESPECTIVE CEILING PLAN SHALL CLEARLY INDICATE THE BRACE SPACING.
THERE SHALL BE A BRACE ASSEMBLY A DISTANCE OF NOT MORE THAN ONE HALF OF THE ABOVE SPACING FROM EACH SURROUNDING WALL, EXPANSION JOINT AND AT THE EDGES OF ANY CEILING VERTICAL OFFSET. FOR EXAMPLE, WHERE THE BRACE SPACING IS 8'X12', THE DISTANCE SHALL BE 4 FEET IN THE DIRECTION OF THE 8 FOOT SPACING AND 6 FEET IN THE DIRECTION OF THE 12 FOOT SPACING.
5.3 THE SLOPE OF BRACING WIRES SHALL NOT EXCEED 45 DEGREES FROM THE PLANE OF THE CEILING AND WIRES SHALL BE TAUT. SPLICES IN WIRES ARE NOT PERMITTED WITHOUT DSA APPROVAL.
5.4 COMPRESSION STRUTS SHALL BE ADEQUATE TO RESIST THE VERTICAL COMPONENT INDUCED BY THE BRACING WIRES, AND SHALL NOT BE MORE THAN ONE (HORIZONTAL) IN SIX (VERTICAL) OUT OF PLUMB.

6. ATTACHMENT OF HANGER AND BRACING WIRES:
6.1 FASTEN HANGER WIRES WITH NOT LESS THAN THREE (3) TIGHT TURNS IN THREE (3) INCHES. HANGER WIRE LOOPS SHALL BE TIGHTLY WRAPPED AND SHARPLY BENT TO PREVENT ANY VERTICAL MOVEMENT OR ROTATION OF THE MEMBER WITHIN THE LOOPS (SEE ASTM E580, SECTION 5.2.7.2).
6.2 FASTEN BRACING WIRES WITH FOUR (4) TIGHT TURNS. MAKE ALL TIGHT TURNS WITHIN A DISTANCE OF ONE AND ONE-HALF (1-1/2) INCHES.
6.3 HANGER OR BRACING WIRE ANCHORED TO THE STRUCTURE SHOULD BE INSTALLED IN SUCH A MANNER THAT THE DIRECTION OF THE ANCHOR ALIGNS AS CLOSELY AS POSSIBLE WITH THE DIRECTION OF THE WIRE.
6.4 SEPARATE ALL CEILING HANGER AND BRACING WIRES AT LEAST SIX (6) INCHES FROM ALL UNBRACED DUCTS, PIPES, CONDUIT, ETC.
6.5 HANGER WIRES SHALL NOT ATTACH TO OR BEND AROUND INTERFERING MATERIAL OR EQUIPMENT. PROVIDE TRAPEZE OR OTHER SUPPLEMENTARY SUPPORT MEMBERS AT OBSTRUCTIONS TO TYPICAL HANGER SPACING. PROVIDE ADDITIONAL HANGERS, STRUTS OR BRACES AS REQUIRED AT ALL CEILING BREAKS, SOFFITS, OR DISCONTINUOUS AREAS.
6.6 HANGER WIRES THAT ARE MORE THAN ONE (HORIZONTAL) IN SIX (VERTICAL) OUT OF PLUMB SHALL HAVE COUNTER-SLOPING WIRES. PERIMETER HANGER WIRES AT MAIN RUNNERS THAT ARE POSITIVELY ATTACHED TO THE PERIMETER CLOSURE ANGLE, COUNTER-SLOPING IS OPTIONAL.
NOTE: SEE ASTM C636, FIGURE 1, FOR COUNTER-SLOPING METHODS.
6.7 WHEN CONNECTION DETAILS DIFFER FROM THOSE IN THE ATTACHED FIGURES, ATTACHMENT OF BRACING WIRES TO THE STRUCTURE ABOVE AND TO THE MAIN RUNNERS SHALL BE ADEQUATE FOR THE LOAD IMPOSED. THE WEIGHT (WP) SHALL BE TAKEN AS NOT LESS THAN FOUR (4) PSF FOR CALCULATING SEISMIC FORCES (FP).
6.8 WHEN DRILLED-IN CONCRETE ANCHORS OR POWER ACTUATED FASTENERS ARE USED IN REINFORCED CONCRETE FOR HANGER WIRES, 1 OUT OF 10 WIRE/ANCHOR ASSEMBLIES MUST BE FIELD TESTED FOR 200 LBS. IN TENSION. WHEN DRILLED-IN CONCRETE ANCHORS ARE USED FOR BRACING WIRES, 1 OUT OF 2 WIRE/ANCHOR ASSEMBLIES MUST BE FIELD TESTED FOR 440 LBS. IN TENSION IN THE DIRECTION OF THE WIRE. POWER ACTUATED FASTENERS IN CONCRETE ARE NOT PERMITTED FOR BRACING WIRES.
NOTE: DRILLED-IN ANCHORS OR POWER ACTUATED FASTENERS REQUIRE DSA APPROVAL PRIOR TO USE IN PRESTRESSED CONCRETE.

7. CEILING FIXTURES, TERMINALS, AND DEVICES: ALL FIXTURES, TERMINALS, AND OTHER DEVICES SHALL BE MOUNTED IN A MANNER THAT WILL NOT COMPROMISE CEILING PERFORMANCE IN ACCORDANCE WITH SECTION 13.5.6.2.2(5) OF ASCE 7-10 AS AMENDED BY 2016 CBC SECTION 1616A.1.20 (1616.10.16*) AND ASTM E580 SECTIONS 5.3 AND 5.4.
7.1 CEILING PANELS SHALL NOT SUPPORT ANY LIGHT FIXTURES, AIR TERMINALS OR DEVICES.
7.2 LIGHT FIXTURES:
7.2.1 ALL LIGHT FIXTURES SHALL BE POSITIVELY ATTACHED TO THE CEILING SUSPENSION SYSTEMS BY MECHANICAL MEANS TO RESIST A HORIZONTAL FORCE EQUAL TO THE WEIGHT OF THE FIXTURE. SCREWS OR APPROVED FASTENERS ARE REQUIRED. A MINIMUM OF TWO ATTACHMENTS ARE REQUIRED AT EACH LIGHT FIXTURE, PER ASTM E580, SECTION 5.3.1.
7.2.2 LIGHT FIXTURES WEIGHING LESS THAN OR EQUAL TO 10 LB. SHALL HAVE A MINIMUM OF ONE (1) #12 GAGE SLACK SAFETY WIRE CONNECTED FROM THE FIXTURE HOUSING TO THE STRUCTURE ABOVE.
7.2.3 LIGHT FIXTURES WEIGHING GREATER THAN 10 LB. BUT LESS THAN OR EQUAL TO 56 LBS. MAY BE SUPPORTED DIRECTLY ON THE CEILING RUNNERS, BUT THEY SHALL HAVE A MINIMUM OF TWO (2) #12 GAGE SLACK SAFETY WIRES CONNECTED FROM THE FIXTURE HOUSING AT DIAGONAL CORNERS AND ANCHORED TO THE STRUCTURE ABOVE.
7.2.4 LIGHT FIXTURES WEIGHING GREATER THAN 56 LB. SHALL BE INDEPENDENTLY SUPPORTED BY NOT LESS THAN FOUR (4) TAUT #12 GAGE WIRES ATTACHED TO THE HOUSING AND TO THE STRUCTURE ABOVE. THE FOUR (4) TAUT #12 GAGE WIRES, INCLUDING THEIR ATTACHMENT TO THE STRUCTURE ABOVE, MUST BE CAPABLE OF SUPPORTING FOUR (4) TIMES THE WEIGHT OF THE UNIT.
7.2.5 ALL FOUR FOOT X FOUR FOOT LIGHT FIXTURES MUST HAVE SLACK SAFETY WIRES AT EACH CORNER UNLESS SUPPORTED PER SECTION 7.2.4.
7.2.6 SURFACE-MOUNTED FIXTURES SHALL BE ATTACHED TO THE MAIN RUNNER WITH AT LEAST TWO POSITIVE CLAMPING DEVICES MADE OF MATERIAL WITH A MINIMUM #14 GAGE. ROTATIONAL SPRING CATCHES DO NOT COMPLY. A #12 GAGE SUSPENSION WIRE SHALL BE ATTACHED TO EACH CLAMPING DEVICE TO THE STRUCTURE ABOVE. PROVIDE ADDITIONAL SUPPORTS WHEN LIGHT FIXTURES ARE EIGHT (8) FEET OR LONGER. MAXIMUM SPACING BETWEEN SUPPORTS SHALL NOT EXCEED EIGHT (8) FEET.
7.2.7 SUPPORT PENDANT-MOUNTED LIGHT FIXTURES DIRECTLY FROM THE STRUCTURE ABOVE WITH HANGER WIRES OR CABLES PASSING THROUGH EACH PENDANT HANGER AND CAPABLE OF SUPPORTING TWO (2) TIMES THE WEIGHT OF THE FIXTURE. SEE IR 16-9 FOR ADDITIONAL REQUIREMENTS FOR PENDENT MOUNTED FIXTURES.
IF THE PENDANT MOUNTED LIGHT FIXTURE IS DIRECTLY AND INDEPENDENTLY BRACED BELOW THE CEILING, I.E., AIRCRAFT CABLES TO WALLS, THEN A BRACE ASSEMBLY IS NOT REQUIRED ABOVE THE CEILING.
IF THE PENDANT MOUNTED LIGHT FIXTURE IS NOT DIRECTLY AND INDEPENDENTLY BRACED BELOW THE CEILING, THEN A BRACING ASSEMBLY IS REQUIRED WHERE THE PENDANT HANGER PENETRATES THE CEILING. SPECIAL DETAILS ARE REQUIRED TO ATTACH THE PENDANT HANGER TO THE BRACING ASSEMBLY TO TRANSMIT THE HORIZONTAL FORCE.
EXCEPTION: WHERE THE WEIGHT OF THE FIXTURE IS LESS THAN 20 POUNDS, THE COMPRESSION POST SHOWN IN FIGURE 1 IS NOT REQUIRED.
7.2.8 RIGID CONDUIT SHALL NOT BE USED FOR ATTACHMENT OF THE FIXTURES.
7.3 SERVICES WITHIN THE CEILING:
7.3.1 ALL FLEXIBLE SPRINKLER HOSE FITTINGS, CEILING-MOUNTED AIR TERMINALS OR OTHER SERVICES SHALL BE POSITIVELY ATTACHED TO THE CEILING SUSPENSION SYSTEMS BY MECHANICAL MEANS TO RESIST A HORIZONTAL FORCE EQUAL TO THE WEIGHT OF THE COMPONENT. SCREWS OR APPROVED FASTENERS ARE REQUIRED. A MINIMUM OF TWO ATTACHMENTS ARE REQUIRED AT EACH COMPONENT.
7.3.2 FLEXIBLE SPRINKLER HOSE FITTINGS, CEILING-MOUNTED AIR TERMINALS OR OTHER SERVICES WEIGHING LESS THAN OR EQUAL TO 20 LB. SHALL HAVE ONE (1) #12 GAGE SLACK SAFETY WIRE ATTACHED TO THE TERMINAL OR SERVICE TO THE STRUCTURE ABOVE.
7.3.3 FLEXIBLE SPRINKLER HOSE FITTINGS, CEILING-MOUNTED AIR TERMINALS OR OTHER SERVICES WEIGHING MORE THAN 20 LB. BUT LESS THAN OR EQUAL TO 56 LB. SHALL HAVE TWO (2) #12 GAGE SLACK SAFETY WIRES ATTACHED TO THE TERMINAL OR SERVICE TO THE STRUCTURE ABOVE.
7.3.4 FLEXIBLE SPRINKLER HOSE FITTINGS, CEILING-MOUNTED AIR TERMINALS OR OTHER SERVICES WEIGHING MORE THAN 56 LB. SHALL BE SUPPORTED DIRECTLY FROM THE STRUCTURE ABOVE BY NOT LESS THAN FOUR (4) TAUT #12 GAGE WIRES ATTACHED TO THE TERMINAL OR SERVICE AND TO THE STRUCTURE ABOVE. THE FOUR (4) TAUT #12 GAGE WIRES, INCLUDING THEIR ATTACHMENT TO THE STRUCTURE ABOVE, MUST BE CAPABLE OF SUPPORTING FOUR (4) TIMES THE WEIGHT OF THE UNIT.
7.4 OTHER DEVICES WITHIN THE CEILING:
7.4.1 ALL LIGHTWEIGHT MISCELLANEOUS DEVICES, SUCH AS STROBE LIGHTS, OCCUPANCY SENSORS, SPEAKERS, EXIT SIGNS, ETC., SHALL BE ATTACHED TO THE CEILING GRID PER SECTION 7.3.1 OF THIS IR. IN ADDITION, DEVICES WEIGHING MORE THAN 10 LBS. SHALL HAVE A #12 GAGE SLACK SAFETY WIRE ANCHORED TO THE STRUCTURE ABOVE PER SECTION 7.2.2 OF THIS IR. DEVICES WEIGHING MORE THAN 20 LBS. SHALL BE SUPPORTED FROM THE STRUCTURE ABOVE PER SECTION 7.3.4 OF THIS IR.




13 TECTUM PANEL
1" = 1'-0"

NOTE: THE INTENT OF THIS DRAWING IS TO INDICATE ONLY THE REVISIONS SHOWN IN THE CLOUDED AREAS. ALL OTHER WORK SHALL REMAIN UNCHANGED PER DSA APPROVED SHT. A9.12 (A#03-122536, DATED 03/24/2023)

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## CONTINUED METAL SUSPENSION SYSTEMS FO PANEL CEILINGS: 2016 CBC AS PER DSA (IR 25-

8. ADDITIONAL REQUIREMENTS:
8.1 FIRE RATED CEILINGS:
PROVIDE A DETAIL AND DESIGN NUMBER FOR RATED CEILING ASSEMBLIES FROM AN AUTHORIZED TEST COMPONENTS AND INSTALLATION DETAILS MUST CONFORM IN EVERY RESPECT WITH THE LISTED DETAIL AND NUMBER. DETAILS SHALL CLEARLY DEPICT ALL COMPONENTS, INCLUDING INSULATION MATERIALS, FRAMING AND ATTACHMENT OF THE DESIGN SO THAT THE ASSEMBLY CAN BE CONSTRUCTED AND INSPECTED ACCORDINGLY.
POP RIVETS, SCREWS, OR OTHER ATTACHMENTS ARE NOT ACCEPTABLE UNLESS SPECIFICALLY DETAILED ON THE DRAWINGS AND APPROVED BY U.L. AND STATE FIRE MARSHAL (SFM) RECOGNIZED LABORATORIES.
8.2 METAL AND OTHER PANELS:
METAL PANELS AND PANELS WEIGHING MORE THAN ONE-HALF (1/2) PSF, OTHER THAN MINERAL FIBER ACOUSTICAL TILE, ARE TO BE POSITIVELY ATTACHED TO THE CEILING SUSPENSION RUNNERS.
8.3 ESSENTIAL SERVICES BUILDINGS:
EXITWAYS SHALL BE INSTALLED IN ACCORDANCE WITH SECTION 13.5.6.2.2(1) OF ASCE 7-10 AS AMENDED BY 2016 CBC SECTION 1616A.1.20 (1616.10.16*). A MAIN OR CROSS RUNNER SHALL BE INSTALLED ON ALL SIDES OF EACH PIECE OF TILE, BOARD OR PANEL AND EACH LIGHT FIXTURE OR GRILL. SPLICES OR INTERSECTION OF SUCH RUNNERS SHALL BE ATTACHED WITH THROUGH CONNECTORS SUCH AS POP RIVETS, SCREWS, PINS, PLATES WITH END TABS OR OTHER APPROVED CONNECTORS.
8.4 SUSPENDED ACOUSTICAL CEILINGS BELOW GYPSUM BOARD CEILINGS:
WHERE GYPSUM BOARD OR OTHER CEILING FINISHES ARE ATTACHED TO THE FRAMING, SPECIFIC DETAILS WILL BE REQUIRED FOR THE VERTICAL HANGER WIRE AND LATERAL BRACING WIRE SUPPORT CONNECTIONS TO THE FRAMING.

9. RE-USE OF EXISTING CEILING HANGER WIRES AND BRACING WIRES:
9.1 THE GAGE AND SPACING OF THE WIRES MUST COMPLY WITH THE CURRENT APPLICABLE CODES.
9.2 ALL EXISTING CEILING HANGER WIRE/ANCHOR ASSEMBLIES MUST BE TESTED TO 200 LBS.
9.3 ALL EXISTING BRACING WIRE/ANCHOR ASSEMBLIES MUST BE FIELD TESTED TO 440 LBS.
9.4 IF A NEW WIRE IS TO BE SPLICED TO AN EXISTING WIRE, THE FOLLOWING IS REQUIRED:
- THE ARCHITECT OR STRUCTURAL ENGINEER IN GENERAL RESPONSIBLE CHARGE MUST SUBMIT TO THE DSA FOR APPROVAL A DETAIL AND SPECIFICATION DESCRIBING HOW THE SPLICE IS TO BE MADE.
- ALL NEW WIRES, AFTER BEING SPLICED TO THE EXISTING WIRES, MUST BE FIELD TESTED PER SECTIONS 9.2 AND 9.3 ABOVE.
- ALL FIELD TESTS MUST BE PERFORMED IN THE PRESENCE OF THE PROJECT INSPECTOR.

10. MODERNIZATION AND ALTERATION: THE ENTIRE CEILING SHALL BE UPGRADED TO MEET THE CURRENT REQUIREMENTS OF THE CBC AND THIS IR IF ANY PORTION OF THE GRID SYSTEM IS CUT OR ALTERED.
EXCEPTION: THE REPLACEMENT OF EXISTING CEILING PANELS WITH PANELS OF THE SAME MATERIALS AND LIGHT FIXTURES OF THE SAME SIZE, LOCATIONS, AND WEIGHTS DOES NOT REQUIRE AN UPGRADE TO THE CEILING GRID AND SUSPENSION SYSTEM.

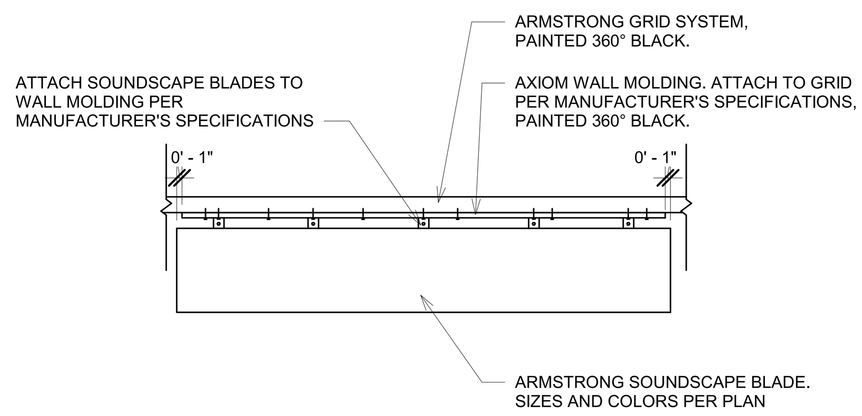
11. DSA ACCEPTANCE OF EVALUATION REPORTS: CEILING GRID SYSTEMS OR COMPONENTS, WITH VALID EVALUATION REPORTS ISSUED BY QUALIFIED EVALUATION AGENCIES, IN ACCORDANCE WITH DSA IR A-5, ARE ACCEPTED BY THE DSA, PROVIDED THE SYSTEM OR COMPONENT MEETS THE REQUIREMENTS OF CBC SECTION 1616A.1.20 (1616.10.16*), ASTM C635, C636 AND E580. WHERE A QUALIFIED EVALUATION REPORT IS UTILIZED, THE INSTALLATION SHALL COMPLY WITH ALL THE REQUIREMENTS SPECIFIED IN THE EVALUATION REPORT, I.E. CONNECTIONS, MEMBER SIZES, PERIMETER DETAILS, SPECIAL CLIPS TO WALL ANGLES, ETC.
IN ACCORDANCE WITH DSA IR A-5, DSA WILL ACCEPT OSHPD PREAPPROVED DETAILS (OPD) "2016 CBC STANDARD SUSPENDED CEILING DETAILS FOR ACOUSTICAL TILE OR LAY-IN PANEL CEILINGS."

12. CONSTRUCTION DOCUMENTS: DRAWINGS AND SPECIFICATIONS SHALL CLEARLY IDENTIFY ALL SYSTEMS AND SHALL DEFINE OR SHOW ALL SUPPORTING DETAILS, LIGHTING FIXTURE ATTACHMENT, LATERAL FORCE BRACING, PARTITION BRACING, SEISMIC SEPARATIONS, ETC.
WHERE ACCEPTED PROPRIETARY DEVICES, CLIPS, WALL ANGLES, ETC. ARE UTILIZED, THE DETAILS ON THE APPROVED CONSTRUCTION DOCUMENTS SHALL CLEARLY INDICATED THE INSTALLATION DETAILS AS NECESSARY TO SHOW COMPLIANCE WITH ALL EVALUATION REPORT REQUIREMENTS.
WHERE DIFFERENCES OCCUR BETWEEN PROVISIONS OF THIS IR AND THE CBC, THE PROVISIONS OF THE CBC SHALL APPLY.
A LIST OF ACCEPTABLE GRID SYSTEMS MUST BE SHOWN ON THE DRAWINGS. THE GRID SYSTEMS SPECIFIED SHALL HAVE VALID EVALUATION REPORTS IN ACCORDANCE WITH IR A-5. THE FOLLOWING INFORMATION SHALL BE INCLUDED ON THE DRAWINGS FOR EACH ACCEPTABLE GRID SYSTEM SPECIFIED:
CLASSIFICATION OF CEILING GRID IS HEAVY DUTY.
MANUFACTURER'S CATALOG NUMBER - MAIN RUNNER: SEE DETAIL 1/-
MANUFACTURER'S CATALOG NUMBER - CROSS RUNNER: SEE DETAIL 1/-
MANUFACTURER'S CATALOG NUMBERS OF DETAIL FOR RUNNER SPLICE: SEE DETAIL 1/-
NOTES: (1) MAIN RUNNERS MUST BE RATED AS HEAVY DUTY.
(2) SHOW MANUFACTURER, DUTY CLASSIFICATION AND CATALOG NUMBERS.
(3) IF A CROSS RUNNER SUPPORTS LIGHT FIXTURES, AIR TERMINALS, OR OTHER CROSS RUNNERS, IT SHALL BE CONSIDERED A MAIN RUNNER FOR THE PURPOSE OF STRUCTURAL CLASSIFICATION.

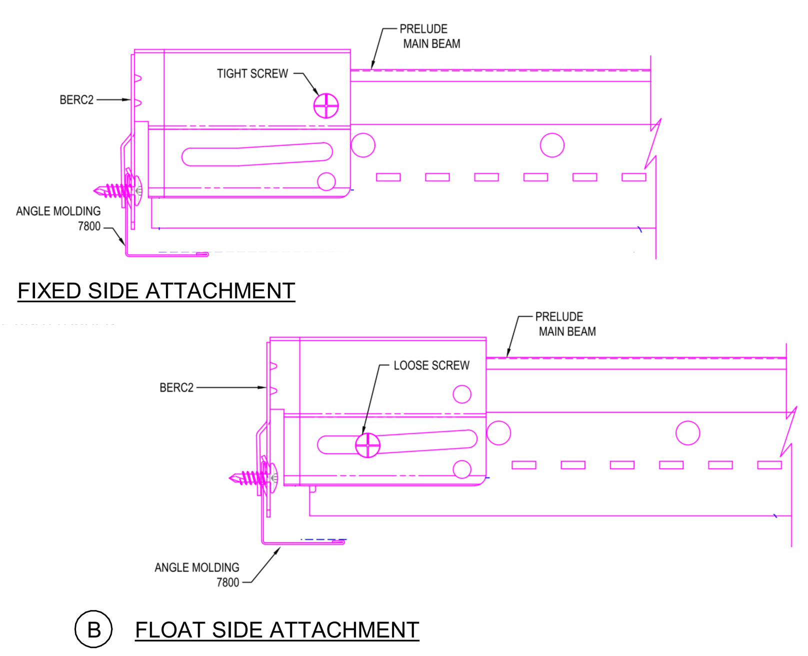
## CBC COMPLIANT CEILING SUSPENSION NOTES:

METAL SUSPENSION SYSTEMS FOR ACOUSTICAL AND LAY-IN PANEL CEILINGS SHALL CONFORM WITH 2016 CBC SECTION 808.1 AND 2016 CBC 1613.1.

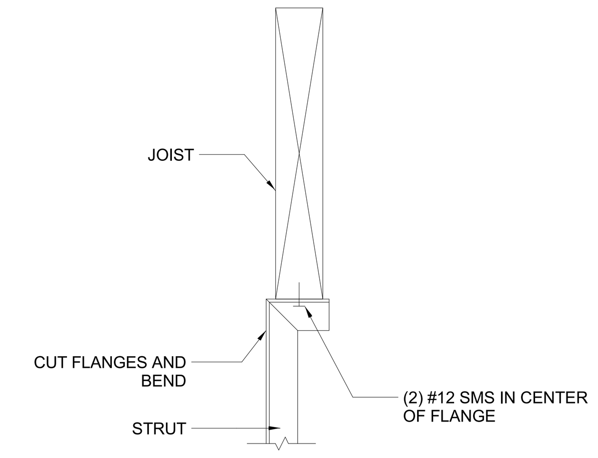
808.1 ACOUSTICAL CEILING SYSTEMS - THE QUALITY, DESIGN, FABRICATION AND ERECTION OF METAL SUSPENSION SYSTEMS FOR ACOUSTICAL TILE AND LAY-IN PANEL CEILINGS IN BUILDINGS OR STRUCTURES SHALL CONFORM WITH GENERALLY ACCEPTED ENGINEERING PRACTICE, THE PROVISIONS OF THIS CHAPTER AND OTHER APPLICABLE REQUIREMENTS OF THIS CODE.
808.1.1 MATERIALS AND INSTALLATION - ACOUSTICAL MATERIALS COMPLYING WITH THE INTERIOR FINISH REQUIREMENTS OF SECTION 803 SHALL BE INSTALLED IN ACCORDANCE WITH THE MANUFACTURER'S RECOMMENDATIONS AND APPLICABLE PROVISIONS FOR APPLYING INTERIOR FINISH.
808.1.1.1 SUSPENDED ACOUSTICAL CEILINGS - SUSPENDED ACOUSTICAL CEILING SYSTEMS SHALL BE INSTALLED IN ACCORDANCE WITH THE PROVISIONS OF ASTM C635 AND ASTM C636.
808.1.1.2 FIRE RESISTANCE RATED CONSTRUCTION SHALL BE INSTALLED IN THE SAME MANNER USED IN THE ASSEMBLY TESTED AND SHALL COMPLY WITH THE PROVISIONS OF CHAPTER 7.
1613.1 REQUIRES THAT EVERY STRUCTURE, AND PORTION THEREOF, INCLUDING NONSTRUCTURAL COMPONENTS THAT ARE PERMANENTLY ATTACHED TO STRUCTURES AND THEIR SUPPORTS AND ATTACHMENTS, SHALL BE DESIGNED AND CONSTRUCTED TO RESIST THE EFFECTS OF EARTHQUAKE MOTIONS IN ACCORDANCE WITH ASCE 7.




12 SOUNDSCAPES BLADES AT GRID
1/2" = 1'-0"



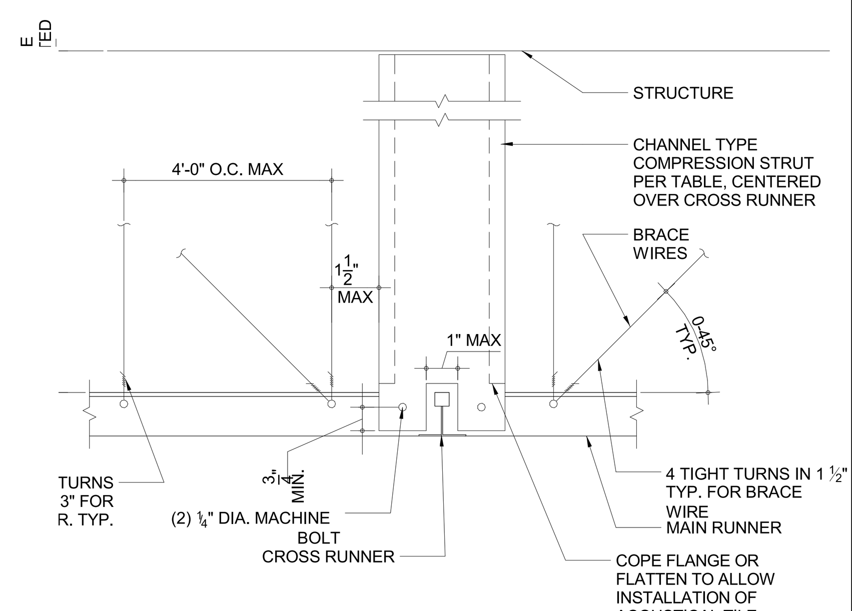

11 FLOAT AND FIXED DETAILS
1" = 1'-0"




NOTE:

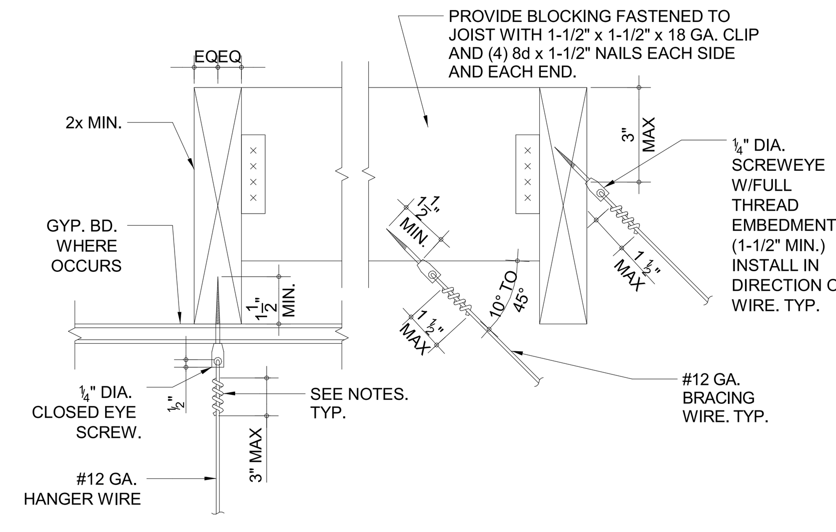
1. COMPRESSION STRUT PER TABLE, SEE 6/-

5 STRUT CONNECTION TO WOOD JOISTS
3" = 1'-0"




| NNEL COMPRESSION STRUT | MAXIMUM LENGTH |
|---|---|
| 137-33 | 8'-0" |
| 137-43 | 10'-10" |

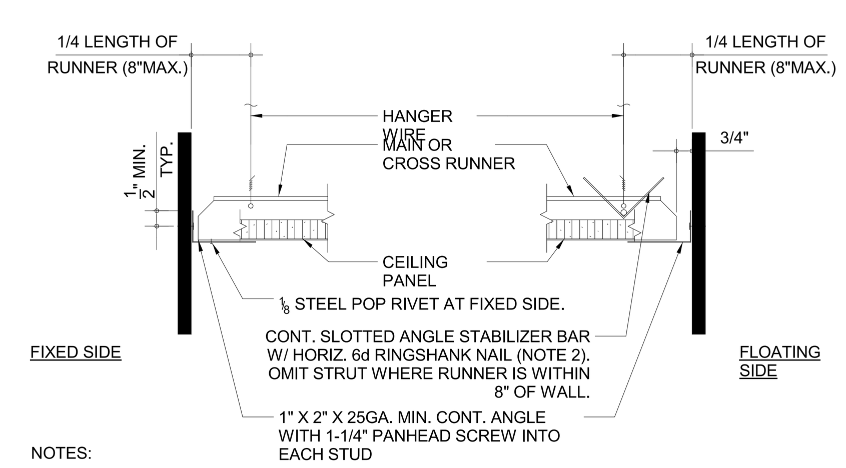
6 STRUT CONNECTION TO WOOD JOIST
3" = 1'-0"




NOTE:

1. WHEN FIRE RATED GYPSUM BOARD IS INSTALLED ON THE BOTTOM FLANGES, USE SCREW EYES WITH SUFFICIENT LENGTH TO AVOID DAMAGING THE FIRE RATED GYPSUM BOARD AND MEET MIN. PENETRATION.
2. PROVIDE 3 TURNS WITHIN 3" AT HANGER WIRES. TYPICAL AT EACH END.
3. PROVIDE 4 TURNS WITHIN 1-1/2" AT BRACE WIRES. TYPICAL AT EACH END.

4 HANGER/ BRACING CONNECTION TO WOOD JOISTS
3" = 1'-0"




NOTES:

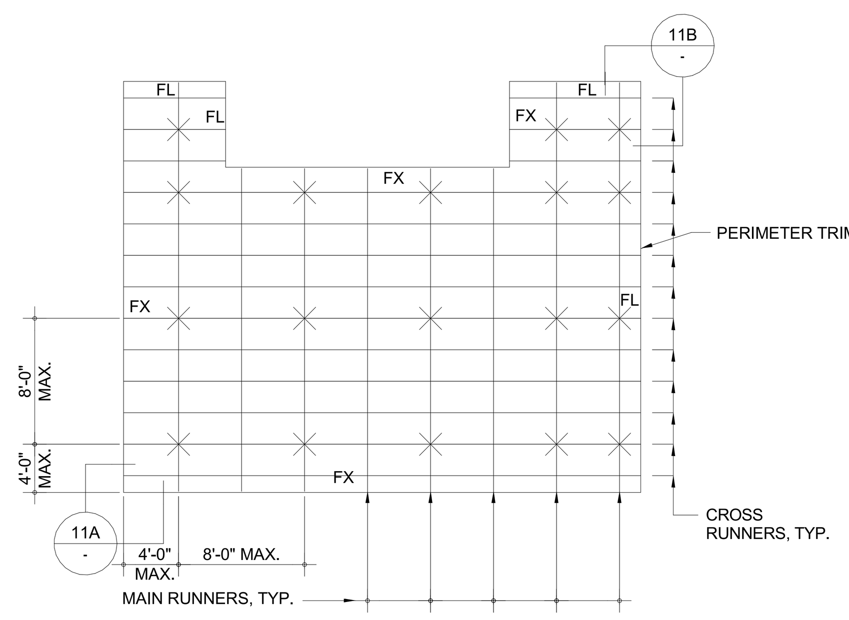
1. PROVIDE #12 GA HANGER WIRES AT ENDS OF ALL MAIN AND CROSS RUNNERS WITHIN 8" OF THE SUPPORT OR WITHIN 1/4" OF THE LENGTH OF THE END TEE, WHICHEVER IS LESS, FOR THE PERIMETER OF THE CEILING AREA. PERIMETER WIRES ARE NOT REQUIRED WHEN THE LENGTH OF THE TEE IS 8"OR LESS.

2. NAILS AT ENDS OF HORIZONTAL STABILIZERS ARE TO BE PLACED WITH NAIL HEAD TOWARD CENTER LINE OF SPAN OF STRUT.

3. STABILIZER BAR MAY BE SLOTTED APPROVED ANGLES OR CHANNELS WITH "DIAMOND POINTS" OF SPRING STEEL WHICH TIGHT TO PREVENT MOVEMENT OF THE STRUT.

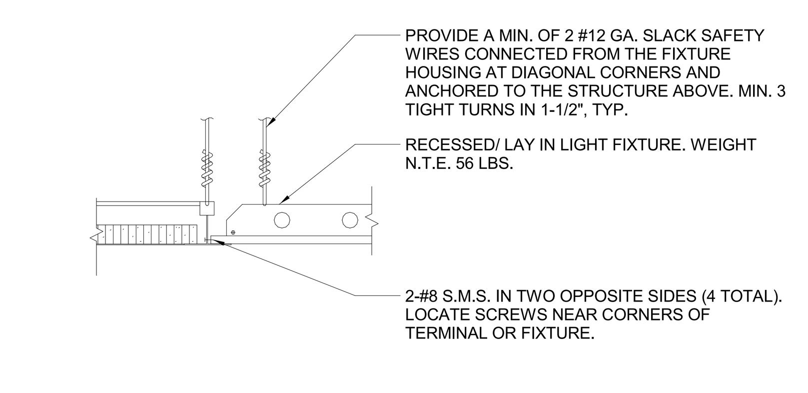
4. SEE FINISH SCHEDULE FOR ARCHITECTURAL FINISH. FASTENERS TO PENETRATE STUDS MIN. OF 1/4"

3 ACOUSTICAL CEILING AT PERIMETER
3" = 1'-0"




NOTE:
BRACING WIRES AND COMP. STRUT SHALL OCCUR AT EVERY 64 SQ. FT. MAX. IN ROOMS OVER 144 SQ. FT. PROVIDE HEAVY DUTY COMPONENTS FOR USE IN SEISMIC ZONE.
CEILING GRID SHALL BE 9/16" GRID BY ARMSTRONG. PAINTED BLACK.

10 GRID AT SERVING ROOM
1/8" = 1'-0"

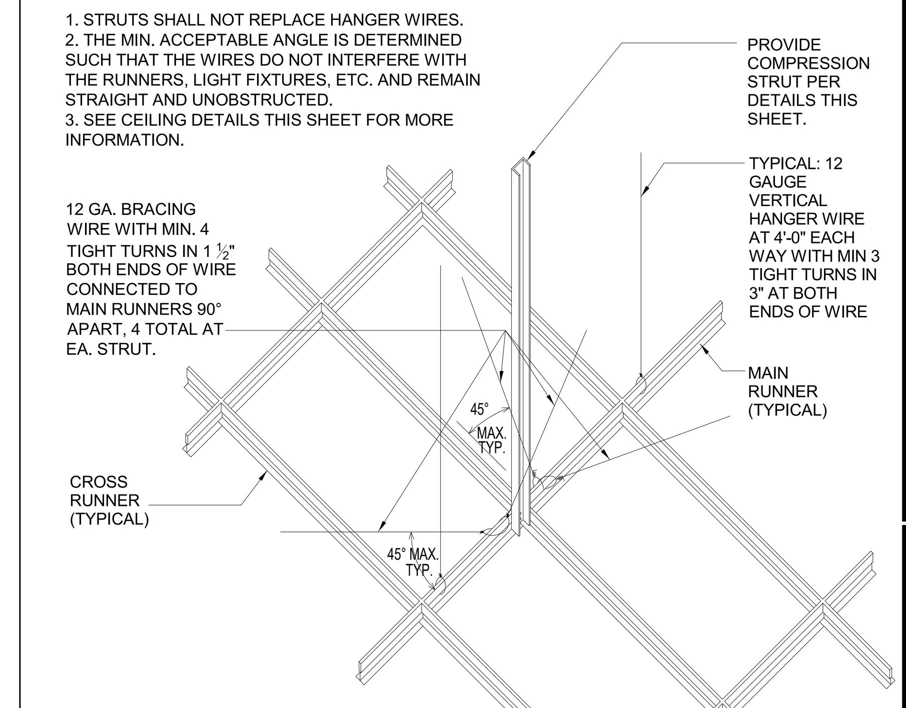



NOTE: FIXTURES GREATER THAN 2'X4' OR WEIGHING MORE THAN 56 LBS. REQUIRE A 12 GA. SLACK SAFETY WIRE HANGER AT EA. CORNER.

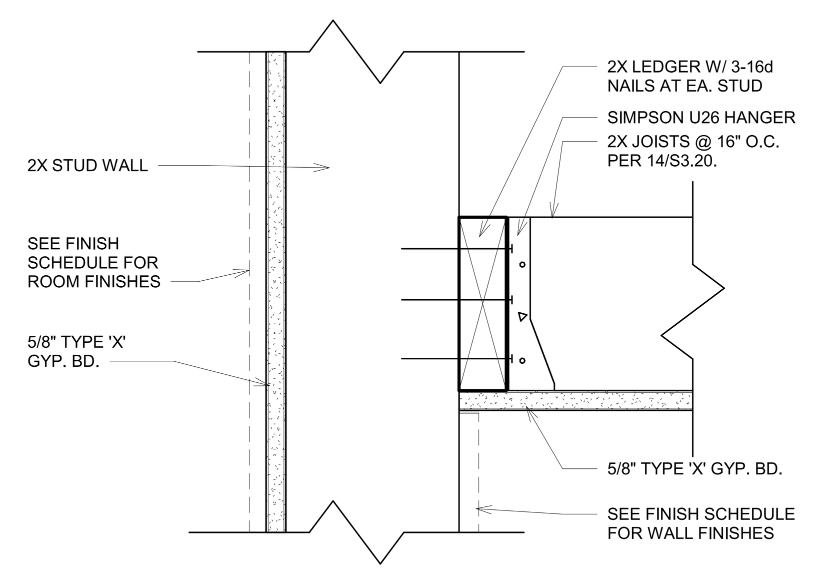
7 LIGHT FIXTURE/ AIR TERMINAL SUPPORT
3" = 1'-0"

NOTES:

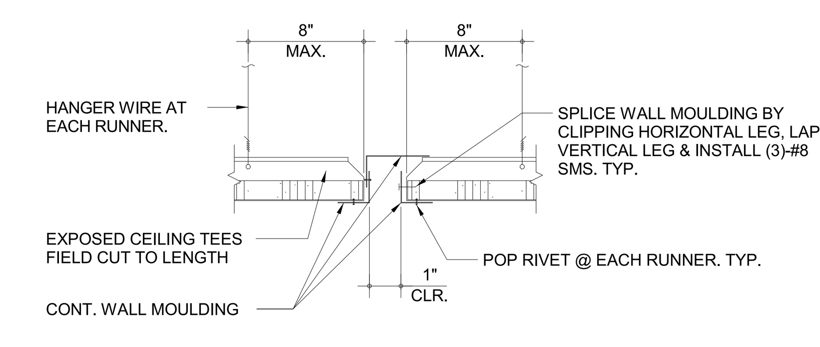
1. STRUTS SHALL NOT REPLACE HANGER WIRES.
2. THE MIN. ACCEPTABLE ANGLE IS DETERMINED SUCH THAT THE WIRES DO NOT INTERFERE WITH THE RUNNERS, LIGHT FIXTURES, ETC. AND REMAIN STRAIGHT AND UNOBSTRUCTED.
3. SEE CEILING DETAILS THIS SHEET FOR MORE INFORMATION.




2 ACOUSTICAL CEILING GRID SYSTEM
12" = 1'-0"



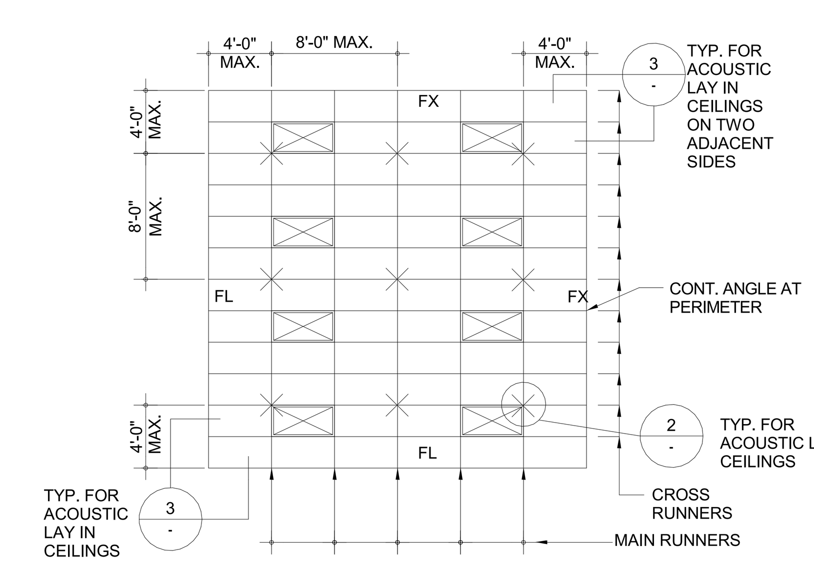

9 GYPSUM BOARD CEILING
3" = 1'-0"




NOTE:

1. A SEISMIC SEPARATION JOINT SHALL BE PROVIDED TO DIVIDE THE CEILING INTO AREAS NOT EXCEEDING 2,500 SF

8 EXPANSION JOINT AT T-BAR CEILING
3" = 1'-0"




NOTE:
BRACING WIRES AND COMP. STRUT SHALL OCCUR AT EVERY 64 SQ. FT. MAX. IN ROOMS OVER 144 SQ. FT. PROVIDE HEAVY DUTY COMPONENTS FOR USE IN SEISMIC ZONE.
CEILING GRID SHALL BE 15/16" GRID BY ARMSTRONG.
CEILING TILE SHALL BE 2X4 CORTEGA 769A.

1 ACOUSTICAL CEILING BRACING
1/8" = 1'-0"

AGENCY

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LICENSED ARCHITECT C-26053 Ren. Date 08/31/2023 STATE OF CALIFORNIA

CONSULTANT

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Revisions

| No. | Date | Description |
|---|---|---|
| 3 | 07-06-23 | BID CLARIFICATION NO. 3 |

All dimensions must be checked at the job by the contractor who accepts full responsibility for their accuracy under the contract. These plans & the specifications in connection therewith have been prepared for a specific site. Any and all responsibility for their use in whole or in part on any other site is hereby disclaimed by Flewelling & Moody.

**SOUTHERN KERN UNIFIED SCHOOL DISTRICT**

**ROSAMOND HIGH EARLY COLLEGE CAMPUS**

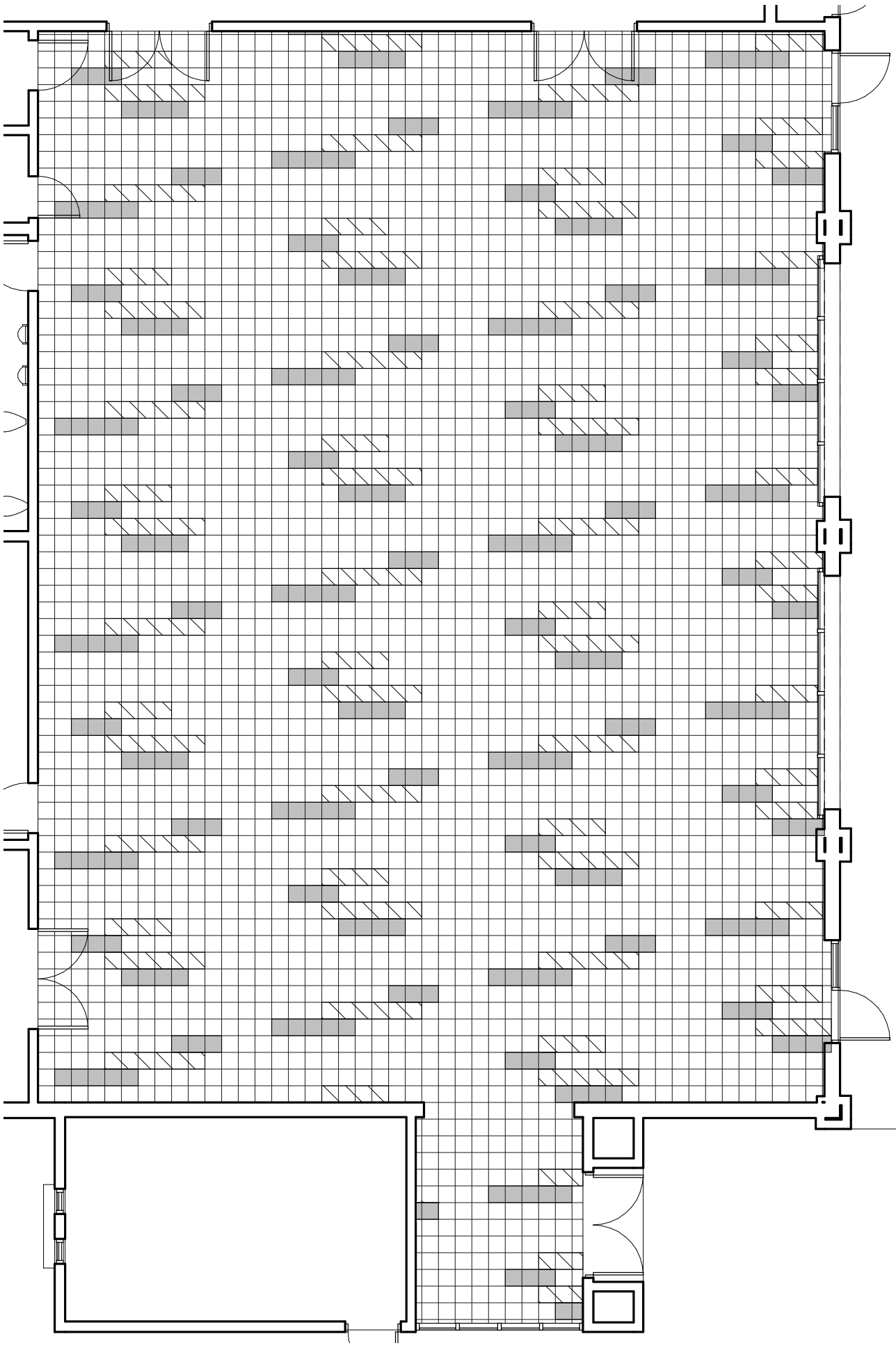
2925 WEST ROSAMOND BLVD.
ROSAMOND, CA 93560

Drawing Title

# CEILING DETAILS

Job No. 2990.000
Date 01.30.2023
Sheet No. **A9.12**

NOTE: THE INTENT OF THIS DRAWING IS TO INCORPORATE THE WORK SHOWN HEREIN INTO THE CONTRACT. ALL WORK HEREIN INDICATED SHALL HEREBY BE MADE A PART OF THE CONTRACT.



## LEGEND

- VCT FIELD COLOR: 12" x 12" ARMSTRONG, STANDARD EXCELON IMPERIAL TEXTURE, COLOR TO BE SELECTED BY ARCHITECT.
- VCT ACCENT COLOR 1: 12" x 12" ARMSTRONG, PREMIUM EXCELON CROWN TEXTURE, COLOR TO BE SELECTED BY ARCHITECT.
- VCT ACCENT COLOR 2: 12" x 12" ARMSTRONG, PREMIUM EXCELON CROWN TEXTURE, COLOR TO BE SELECTED BY ARCHITECT.

3

# MAIN ENTRY & DINING HALL FLOOR TILE PATTERN

SCALE :1/8" = 1'-0"

PROJECT NUMBER
DETAIL IDEN. =
SHEET REFERENCE

1
BC-03

Sheet No. BC-03
Job No. 2990.000
Date 07-06-23

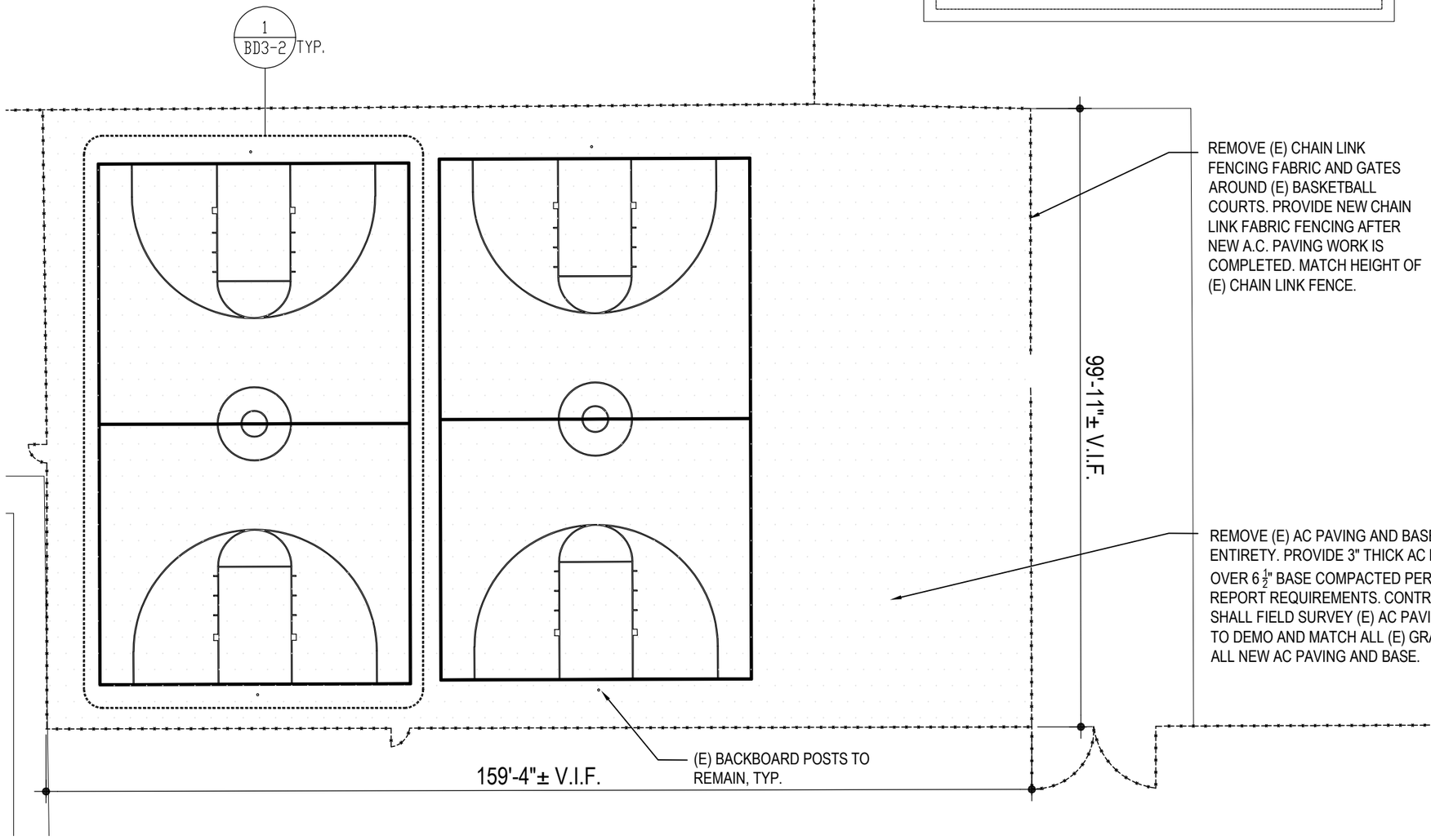
BID CLARIFICATION NO. 3

MAIN ENTRY & DINING HALL FLOOR TILE PATTERN

**ROSAMOND HIGH EARLY COLLEGE CAMPUS**
**for**
**SOUTHERN KERN UNIFIED SCHOOL DISTRICT**
**2925 WEST ROSAMOND BLVD.**
**ROSAMOND, CA 93560**

LICENSED ARCHITECT
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Ren. Date 08/31/2023
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3

# BASKETBALL COURT PLAN

SCALE :1" = 20'-0"

PROJECT NUMBER
DETAIL IDEN. =
SHEET REFERENCE

1
BD3-1

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Ren. Date 08/31/2023
STATE OF CALIFORNIA

BID CLARIFICATION NO. 3 - BID ALTERNATE NO. 3

BASKETBALL COURT LAYOUT

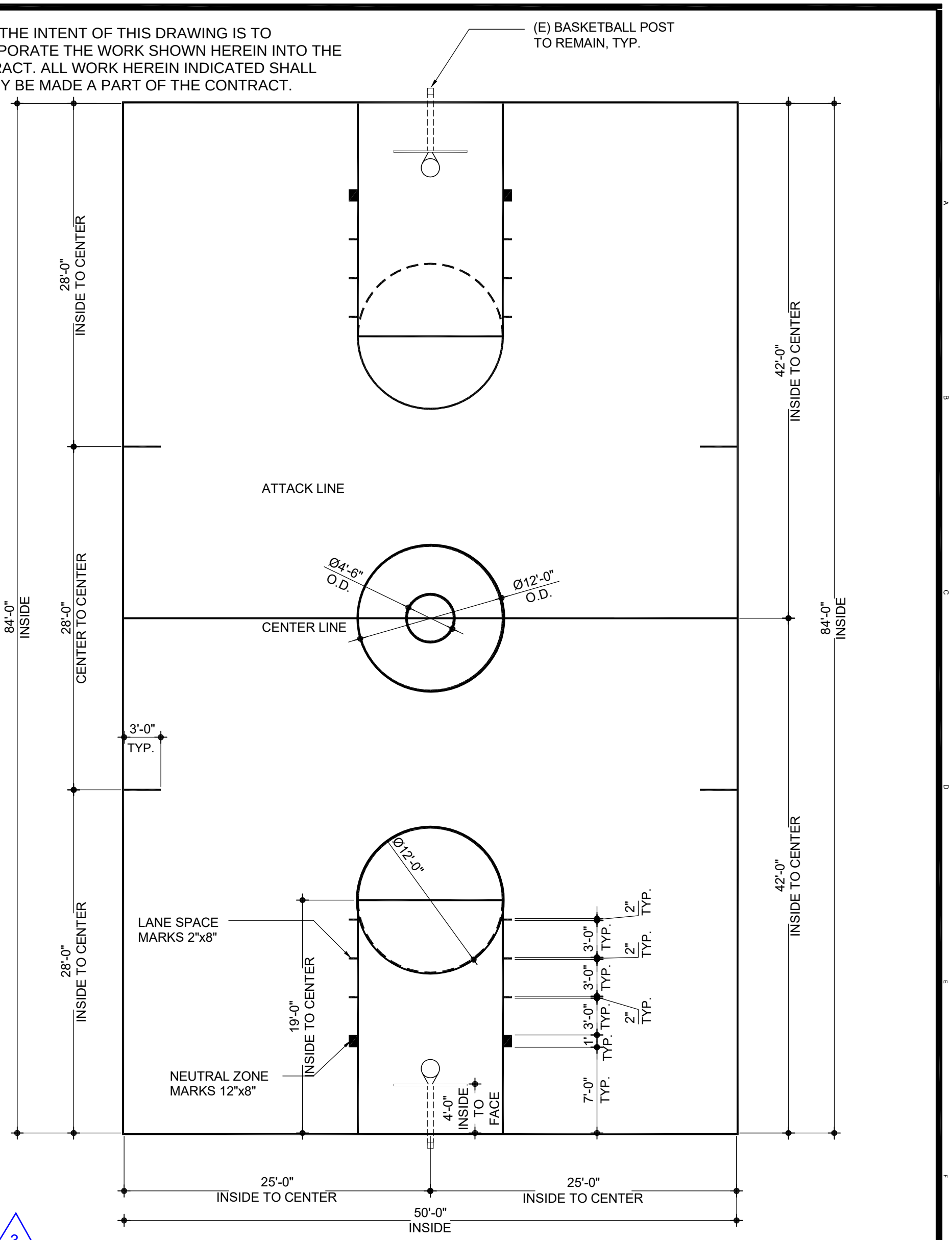
ROSAMOND HIGH EARLY COLLEGE CAMPUS
for
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2925 WEST ROSAMOND BLVD.
ROSAMOND, CA 93560

Date
07-06-23

Job No.
2990.000

Sheet No.
BD3-1

NOTE: THE INTENT OF THIS DRAWING IS TO INCORPORATE THE WORK SHOWN HEREIN INTO THE CONTRACT. ALL WORK HEREIN INDICATED SHALL HEREBY BE MADE A PART OF THE CONTRACT.




3

# BASKETBALL COURT STRIPING

SCALE :1/8" = 1'-0"

PROJECT NUMBER
DETAIL IDEN. =
SHEET REFERENCE

1
BD3-2

NOTE:
1. ALL LINE MARKINGS ARE 2" WIDE.
2. ALL COURT LINES SHALL BE IN A CONTRASTING COLOR TO THE FLOOR AND ANY OTHER LINES.

Sheet No. BD3-2
Job No. 2990.000
Date 06-28-23

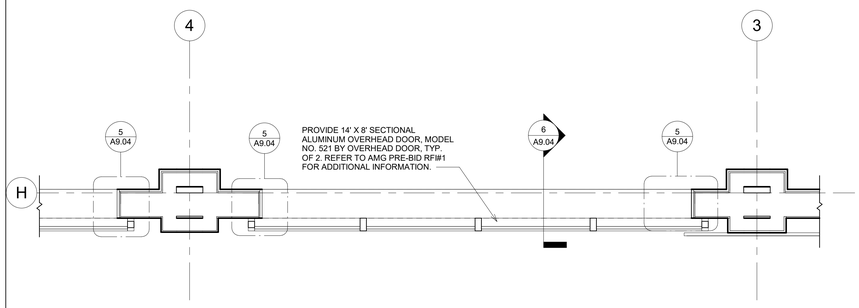
**BID CLARIFICATION NO. 3 - BID ALTERNATE NO. 3**

**BASKETBALL COURT STRIPING**

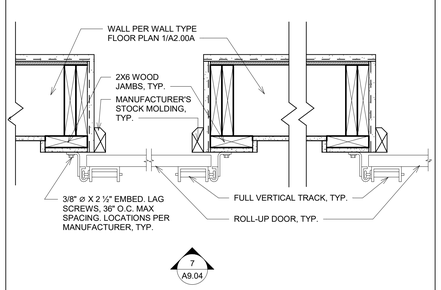
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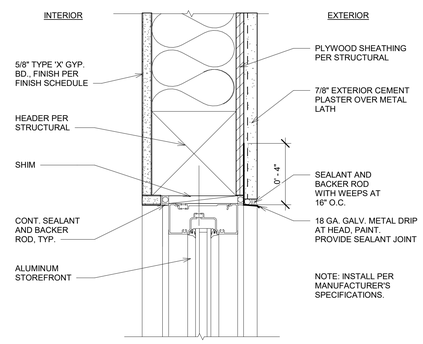

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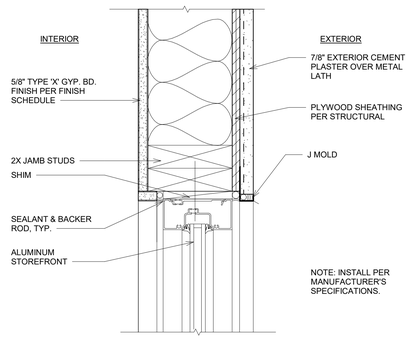

4 ENLARGED ROLL-UP DOOR PLAN
1/2" = 1'-0"



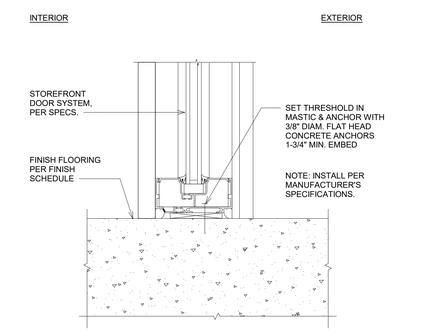

5 ROLL-UP DOOR DETAIL
1 1/2" = 1'-0"



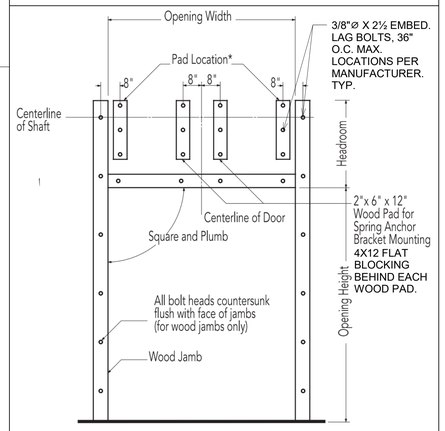

3 STOREFRONT WALL HEAD DETAIL
3" = 1'-0"



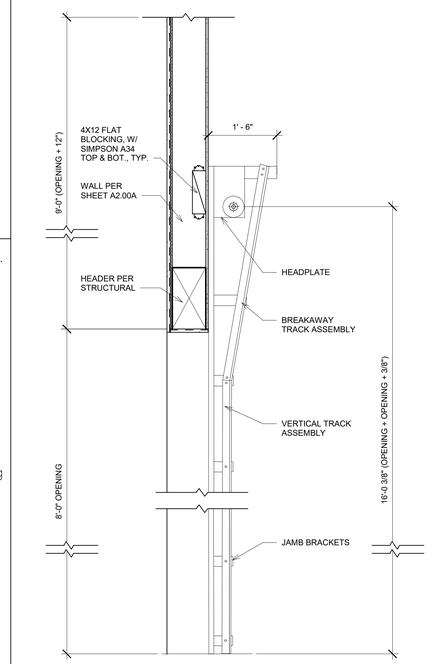

2 STOREFRONT WALL JAMB DETAIL
3" = 1'-0"




1 STOREFRONT WALL SILL DETAIL
3" = 1'-0"




7 FRAMING DETAIL
3/4" = 1'-0"




6 ROLL-UP DOOR VERTICAL SECTION
3/4" = 1'-0"

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C-26053
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| No. | Date | Description |
|---|---|---|
| 3 | 07-06-23 | BID CLARIFICATION NO. 3 |

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**SOUTHERN KERN UNIFIED SCHOOL DISTRICT**

**ROSAMOND HIGH EARLY COLLEGE CAMPUS**

2925 WEST ROSAMOND BLVD.
ROSAMOND, CA 93560

Drawing Title

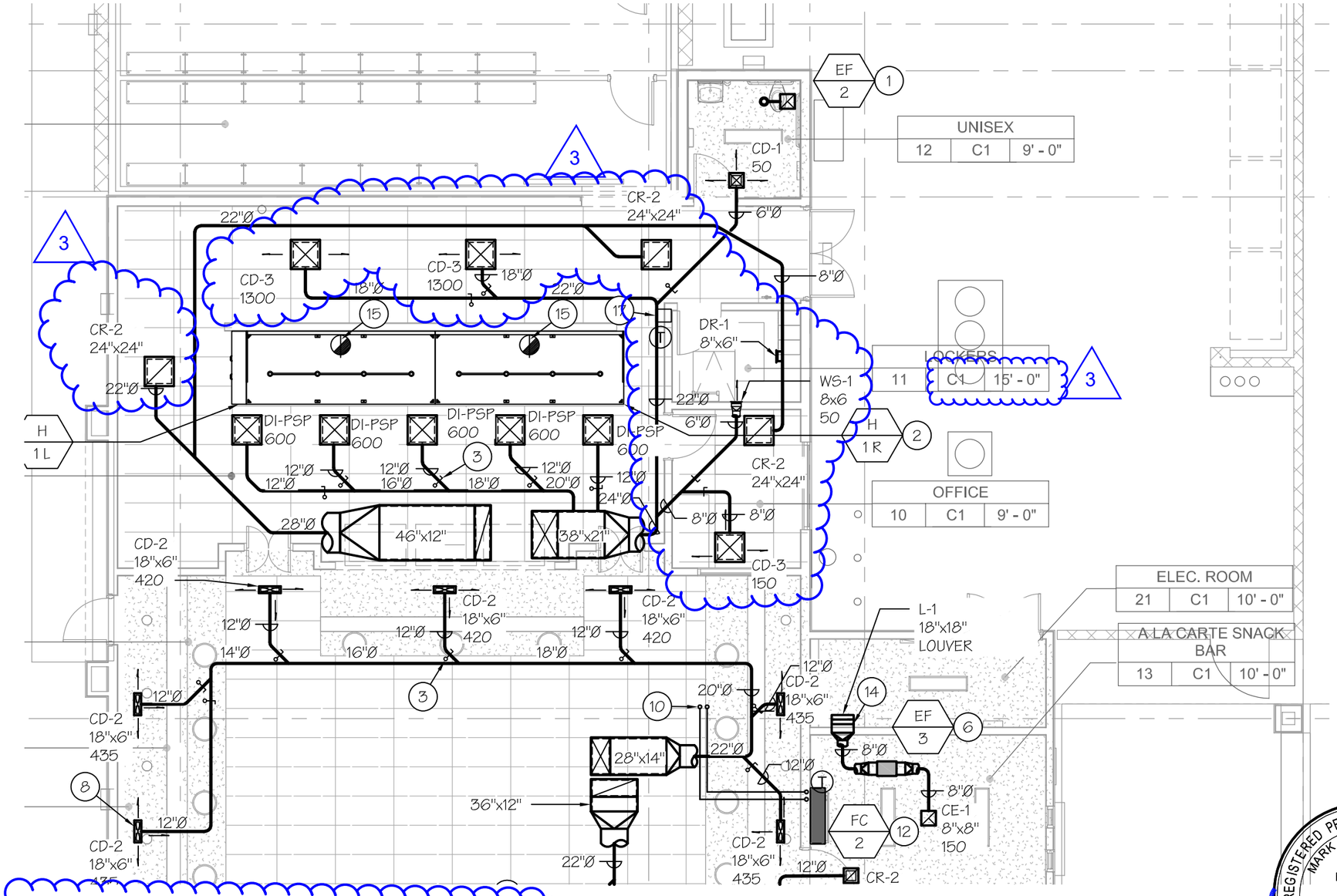
**DETAILS**

3

Job No. 2990.000

Date 01.30.2023

Sheet No. **A9.04**




GRILLE SCHEDULE

3

CD-3 TITUS MODEL TDC LOUVERED FACE, NO. 26 OFF WHITE FINISH FOR STD-LAY-IN CEILING

WS-1 TITUS MODEL 300RL, NO. 26 OFF WHITE FINISH, SURFACE MOUNT FRAME

CR-2 TITUS 350ZRL W/0° DEFLECTION, NO. *26 OFF-WHITE FINISH, STD.* LAY-IN CEILING

DR-1 TITUS 350ZRL W/0° DEFLECTION, NO. *26 OFF-WHITE FINISH,* SURFACE MOUNT FRAME.

NOTE: THE INTENT OF THIS DRAWING IS TO INDICATE ONLY THE REVISIONS SHOWN IN THE CLOUDED AREAS. ALL OTHER WORK SHALL REMAIN UNCHANGED PER DSA APPROVED SHT. M2.00 (A#03-122536, DATED 03/24/2023)


BASKIN MECHANICAL ENGINEERS

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Bakersfield, CA 93301
Tel: (661) 397-2114
Job: 22002
Plt: 07-05-23


REGISTERED PROFESSIONAL ENGINEER
MARK JAMES BASKIN
No. M26578
Exp. 9-30-24
MECHANICAL
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BID CLARIFICATION #3

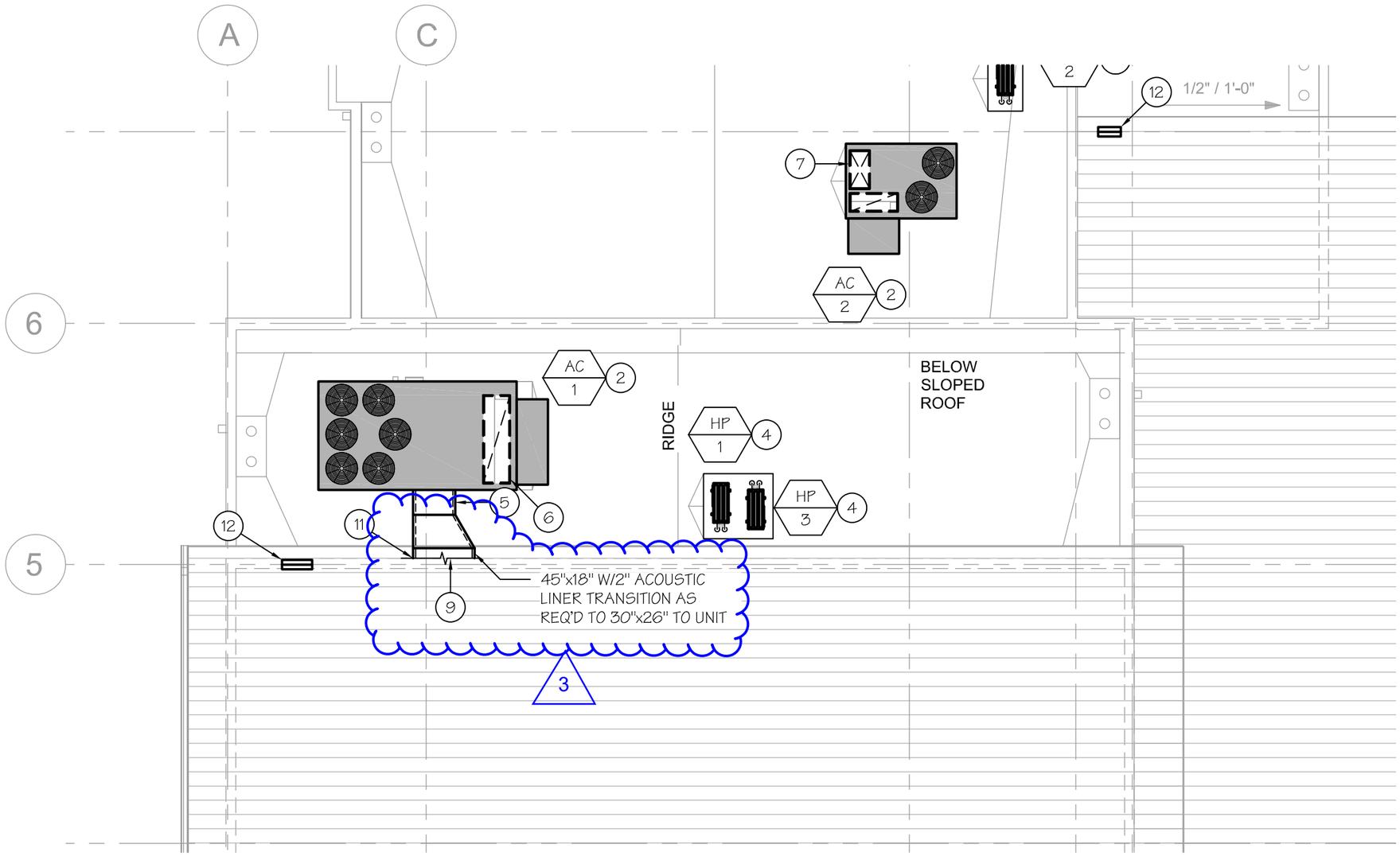
M2.00

ROSAMOND HIGH EARLY COLLEGE CAMPUS
for
SOUTHERN KERN UNIFIED SCHOOL DISTRICT
2925 WEST ROSAMOND BLVD.
ROSAMOND, CA 93560

Date 07-05-23

Job No. 2990.000

Sheet No. BC3-M1




# PARTIAL MECHANICAL ROOF PLAN
## SHEET M3.00

NOTE: THE INTENT OF THIS DRAWING IS TO INDICATE ONLY THE REVISIONS SHOWN IN THE CLOUDED AREAS. ALL OTHER WORK SHALL REMAIN UNCHANGED PER DSA APPROVED SHT. M3.00 (A#03-122536, DATED 03/24/2023)


BASKIN MECHANICAL ENGINEERS
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Plt: 07-05-23


REGISTERED PROFESSIONAL ENGINEER
MARK JAMES BASKIN
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Exp. 9-30-24
MECHANICAL
STATE OF CALIFORNIA


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LICENSED ARCHITECT
RICHARD FLEWELLING
C-26053
Ren. Date 08/31/2023
STATE OF CALIFORNIA

BID CLARIFICATION #3

M3.00

ROSAMOND HIGH EARLY COLLEGE CAMPUS
for
SOUTHERN KERN UNIFIED SCHOOL DISTRICT
2925 WEST ROSAMOND BLVD.
ROSAMOND, CA 93560

Date 07-05-23

Job No. 2990.000

Sheet No. BC3-M2