

Project
RJ Basket Serving Counter

ITEM 1 - QUICK SWITCH COUNTER (1 REQ'D)
Low Temp Industries Model SPECLINE 84-EFS2-CPA-QSCHP3-L-MOD

Top to be 14 gauge stainless steel with square turndown on all sides with corners welded & polished to a #4 satin finish, all edges to have #7 hi-lite finish.

Body to have standard grade HP laminate to cover all sides of an 18-gauge steel uni-body structure. Interior reinforced with 12-gauge galvanized uprights to support shelving and a 20-gauge steel bottom. Corners and bottom edge provided with ½" stainless steel trim strips.

Quick Switch Wells - Hot/Cold/Freeze wells. Wells to be individual 12" x 20" opening. Well to have the ability to either; heat, refrigerate, or hold frozen product. All wells to be individually operated with separate controls and drains. Unit to be constructed of 14 gauge 304 stainless steel, welded, ground and polished with a thermal break provided between the top and refrigerated interior. Interior pan to be 18 gauge 304 stainless steel, fully welded, ground and polished with a ¾" open drain. Unit to be fully insulated with 2-1/2" to 3" urethane insulation. The exterior jacket to be constructed of heavy gauge stainless steel. Refrigeration system to be a hermetically sealed compressor operating on R-449A (HFC) refrigerant, and will include controls. Well to also operate as an energy efficient hot food well using a 500 watt heat source digitally controlled.

Hot Food Wells - Provide with dry/moist electric hot food wells to be bottom mounted and have a 12" x 20" die stamped opening with ¼ raised beaded edge. Interior pan to be 304 stainless steel, deep drawn with coved corners and fully insulated with fiberglass insulation. Each hot food well to use a 563 watt at 208V heat source, or 751 watt at 102-240V heat source, with solid state digital controls for maximum energy efficiency. All switches and controls to be fully accessible. All wells are wired to a circuit breaker for current overload protection.

Warranty – 2 year parts & labor warranty (5 year construction warranty on fiberglass base)

Approx. 84-3/8" x 30" x 36" High
Top - 14 ga. Stainless Steel
(AA) Line-Up Locks
Four Sided Recessed For Sheet Pans
84" Laminate Plastic On Steel Body
QSCHP-3 Pan-Quick Switch-Built-In
TW Hot Food (2)
(Z) With STD. CPVC Manifold
(D) 6" X 84" Solid S/S Cutting Board
LTIVGCP15-SK - Adjustable Food Protector
LED Lights
Recessed Drain Valve
Removable Toe Kick - Stainless Steel
(SS) 6" S/S Legs With Adjustable Bullet Feet
(DD) Daisy Chain Outlet
Progression Stand Off Panels
(V) 14" Stainless Steel Insert Storage Shelf

MANUFACTURER & MODEL BASE OF DESIGN: LOW TEMP INDUSTRIES 84-EFS2-CPA-QSCHP3-L-MOD

ITEM 2 - COLD FOOD COUNTER (1 REQ'D)**Low Temp Industries Model SPECLINE 66-CFMA-L-MOD**

Top to be 14 gauge stainless steel with square turndown on all sides with corners welded & polished to a #4 satin finish, all edges to have #7 hi-lite finish.

Body to have standard grade HP laminate to cover all sides of an 18-gauge steel uni-body structure. Interior reinforced with 12-gauge galvanized uprights to support shelving and a 20-gauge steel bottom. Corners and bottom edge provided with ½" stainless steel trim strips.

Cold Pans - Cold pans to be 18-gauge stainless steel fully welded construction with ¼" coved corners. The cold pan shall be pitched to a 1" drain, which is extended to a valve below the base. All cold pans shall be furnished with urethane insulation on the bottom and all four sides of pan. The pan shall be fully separated from the countertop by a full perimeter breaker strip. Cold pans are to allow for a full steam table pan 6" deep. TempestAir™ cold pan shall be 9" deep and include a patented forced air refrigeration system. Cold pan includes low velocity fans and an advanced cold wall design operating on R-507 refrigerant. Cold pan will meet or exceed NSF7 standards while allowing food pans to remain flush to the countertop.

Warranty – 2 year parts & labor warranty (5 year construction warranty on fiberglass base)

Approx. 66-3/8" x 30" x 36" High

Top - 14 ga. Stainless Steel

(AA) Line-Up Locks

Four Sided Recessed For Sheet Pans

Quote 54445

Revision 3

2024-03-0766" Laminate Plastic On Steel Body

2037TA-3 Pan-Temp-est Aire® Built-In

Adaptor Bars

GHT-42 Heated Ceran Shelf - Built Into Custom Food Protector

(LTIVGCP9-2T-HD-TL) Self Service Food Protector with Ceran

Glass Display Shelf

LED Lights - Bottom Tier

Heat Lamps with Lights - Upper Tier

Removable Toe Kick - Stainless Steel

(SS) 6" S/S Legs With Adjustable Bullet Feet

(DD) Daisy Chain Outlet

Progression Stand Off Panels

(V) 14" Stainless Steel Insert Storage Shelf

MANUFACTURER & MODEL BASE OF DESIGN: LOW TEMP INDUSTRIES 66-CFMA-L-MOD

ITEM 3 - COLD FOOD COUNTER (1 REQ'D)**Low Temp Industries Model SPECLINE 66-CFMA-L-MOD**

Top to be 14 gauge stainless steel with square turndown on all sides with corners welded & polished to a #4 satin finish, all edges to have #7 hi-lite finish.

Body to have standard grade HP laminate to cover all sides of an 18-gauge steel uni-body structure. Interior reinforced with 12-gauge galvanized uprights to support shelving and a 20-gauge steel bottom. Corners and bottom edge provided with ½" stainless steel trim strips.

Cold Pans - Cold pans to be 18-gauge stainless steel fully welded construction with ¼" coved corners. The cold pan shall be pitched to a 1" drain, which is extended to a valve below the base. All cold pans shall be furnished with urethane insulation on the bottom and all four sides of pan. The pan shall be fully separated from the countertop by a full perimeter breaker strip. Cold pans are to allow for a full steam table pan 6" deep. TempestAir™ cold pan shall be 9" deep and include a patented forced air refrigeration system. Cold pan includes low velocity fans and an advanced cold wall design operating on R-507 refrigerant. Cold pan will meet or exceed NSF7 standards while allowing food pans to remain flush to the countertop.

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Approx. 66-3/8" x 30" x 36" High
 Top - 14 ga. Stainless Steel
 (AA) Line-Up Locks
 Four Sided Recessed For Sheet Pans
 Quote 54445
 Revision 3
 2024-03-0766" Laminate Plastic On Steel Body
 2037TA-3 Pan-Temp-est Aire® Built-In
 Adaptor Bars
 GHT-42 Heated Ceran Shelf - Built Into Custom Food Protector
 (LTIVGCP9-2T-HD-TL) Self Service Food Protector with Ceran
 Glass Display Shelf
 LED Lights - Bottom Tier
 Heat Lamps with Lights - Upper Tier
 Removable Toe Kick - Stainless Steel
 (SS) 6" S/S Legs With Adjustable Bullet Feet
 (DD) Daisy Chain Outlet
 Progression Stand Off Panels
 (V) 14" Stainless Steel Insert Storage Shelf

MANUFACTURER & MODEL BASE OF DESIGN: LOW TEMP INDUSTRIES 66-CFMA-L-MOD

ITEM 4 - QUICK SWITCH COUNTER (1 REQ'D)

Low Temp Industries Model SPECLINE 84-EFS2-CPA-QSCHP3-L-MOD

Top to be 14 gauge stainless steel with square turndown on all sides with corners welded & polished to a #4 satin finish, all edges to have #7 hi-lite finish.

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Quick Switch Wells - Hot/Cold/Freeze wells. Wells to be individual 12" x 20" opening. Well to have the ability to either; heat, refrigerate, or hold frozen product. All wells to be individually operated with separate controls and drains. Unit to be constructed of 14 gauge 304 stainless steel, welded, ground and polished with a thermal break provided between the top and refrigerated interior. Interior pan to be 18 gauge 304 stainless steel, fully welded, ground and polished with a ¾" open drain. Unit to be fully insulated with 2-1/2" to 3" urethane insulation. The exterior jacket to be constructed of heavy gauge stainless steel. Refrigeration system to be a hermetically sealed compressor operating on R-449A (HFC) refrigerant, and will include controls. Well to also operate as an energy efficient hot food well using a 500 watt heat source digitally controlled.

Hot Food Wells - Provide with dry/moist electric hot food wells to be bottom mounted and have a 12" x 20" die stamped opening with ¼ raised beaded edge. Interior pan to be 304 stainless steel, deep drawn with coved corners and fully insulated with fiberglass insulation. Each hot food well to use a 563 watt at 208V heat source, or 751 watt at 102-240V heat source, with solid state digital controls for maximum energy efficiency. All switches and controls to be fully accessible. All wells are wired to a circuit breaker for current overload protection.

Warranty – 2 year parts & labor warranty (5 year construction warranty on fiberglass base)

Approx. 84-3/8" x 30" x 36" High
 Top - 14 ga. Stainless Steel
 (AA) Line-Up Locks
 Four Sided Recessed For Sheet Pans
 84" Laminate Plastic On Steel Body
 QSCHP-3 Pan-Quick Switch-Built-In
 TW Hot Food (2)
 (Z) With STD. CPVC Manifold

- (D) 6" X 84" Solid S/S Cutting Board
- LTIVGCP15-SK - Adjustable Food Protector
- LED Lights
- Recessed Drain Valve
- Removable Toe Kick - Stainless Steel
- (SS) 6" S/S Legs With Adjustable Bullet Feet
- (DD) Daisy Chain Outlet
- Progression Stand Off Panels
- (V) 14" Stainless Steel Insert Storage Shelf

MANUFACTURER & MODEL BASE OF DESIGN: LOW TEMP INDUSTRIES 84-EFS2-CPA-QSCHP3-L-MOD

ITEM 5 - UTILITY WALL (1 REQ'D)

Low Temp Industries Model SPECLINE UTILITY WALL

Top to be 14 gauge stainless steel with square turndown on all sides with corners welded & polished to a #4 satin finish, all edges to have #7 hi-lite finish.

Body to have standard grade HP laminate to cover all sides of an 18-gauge steel uni-body structure. Interior reinforced with 12-gauge galvanized uprights to support shelving and a 20-gauge steel bottom. Corners and bottom edge provided with ½" stainless steel trim strips.

Warranty – 2 year parts & labor warranty (5 year construction warranty on fiberglass base)

- Approx. 52" x 8" x 36" High
- S/S Cap - 14 ga. Stainless Steel
- Line-Up Locks
- Die Wall Only
- Galv. Underbracing
- 6" S/S Legs With Adjustable Flanged Feet
- Access Panel

MANUFACTURER & MODEL BASE OF DESIGN: LOW TEMP INDUSTRIES CUSTOM

ITEM 5A - SOLID SURFACE TRAY SLIDE (1 REQ'D)

Low Temp Industries Model SPECLINE CTS

(CTS) Corian Tray Slide Flat 12" Wide

MANUFACTURER & MODEL BASE OF DESIGN: LOW TEMP INDUSTRIES - CUSTOM

ITEM 5B - SOLID SURFACE TRAY SLIDE (1 REQ'D)

Low Temp Industries Model SPECLINE CTS

(CTS) Corian Tray Slide Flat 12" Wide

MANUFACTURER & MODEL BASE OF DESIGN: LOW TEMP INDUSTRIES - CUSTOM

ITEM 6 - CASHIER COUNTER (1 REQ'D)
Low Temp Industries Model SPECLINE 50-CSE-MOD-L

Top to be 14 gauge stainless steel with square turndown on all sides with corners welded & polished to a #4 satin finish, all edges to have #7 hi-lite finish.

Body to have standard grade HP laminate to cover all sides of an 18-gauge steel uni-body structure. Interior reinforced with 12-gauge galvanized uprights to support shelving and a 20-gauge steel bottom. Corners and bottom edge provided with 1/2" stainless steel trim strips.

Warranty – 2 year parts & labor warranty (5 year construction warranty on fiberglass base)

- Approx. 54" x 30" x 36" High
- Top - 14 ga. Stainless Steel
- (AA) Line-Up Locks
- (KO) 3" Knock -Out
- 54" Laminate Plastic On Steel Body
- Cashier Liner
- Cashier Tubular Foot Rest
- Cord Grommet for Cashier Cord
- (2) - (CTS) Corian Tray Slide 12" Wide
- 5 Inch Locking Casters
- (2) - (HH) Cashier Drawer With Lock
- (DD) Electrical Outlet In Cabinet with Wiring
- Progression Stand Off Panels

MANUFACTURER & MODEL BASE OF DESIGN: LOW TEMP UNDUSTRIES50-CSE-MOD-L

ITEM 7 - OPEN DISPLAY MERCHANDISER (1 REQ'D)
Federal Industries Model LMDM4878SC Dimensions: 78(h) x 49.7(w) x 40.2(d)



Refrigerated Multipurpose Milk Merchandiser, self-service, 49.7"W x 40.2"D x 78"H, top mount self-contained refrigeration, (1) adjustable white metal shelf with price tag molding, slanted display deck, holds up to (12) milk crates, electronic temperature control, night curtain, 3500K LED lighting (top & below shelf lighting), thermometer included, tempered glass ends, white interior, black front kick plate & trim, galvanized steel back, casters (2 locking), R449 refrigerant, cULus, UL EPH Classified, Made In USA, DOE 2017 compliant

- 1 ea One year parts & labor warranty
- 1 ea Five year compressor warranty, standard
- 1 ea 208-240v/60/1-ph, cord with NEMA 6-20P, standard
- 1 ea Laminate special color (Wilsonart -Classic Linen #4943) standard offerings - Note: when using other source, please contact factory
- 1 ea Black interior, in lieu of standard white (includes shelving)
- 1 ea 17" stainless steel additional shelf with LED light
- 1 ea 17" black additional shelf with LED light
- 1 ea Roll-down security cover, white finish

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	208-240	60	1	Cord & Plug		6-20P					