RENOVATION OF EXISTING RESTAURANT SPACE AND KITCHEN SPACE.

ZONING DISTRICT:

G-2

APPLICABLE CODES:

2018 IBC 2018 IEBC 2018 IECC 2018 IMC

ADAAG 2010

2018 IPC

2018 IFGC NEC 2020 CITY OF STEAMBOAT CDC ICC/ANSI A117.1 (2003)

SHEET INDEX

ARCHITECTURAL

AG001 PROJECT COVER SHEET
AG002 CODE REVIEW
AD111 FLOOR PLANS - DEMOLITION
A111 FLOOR PLANS - PROPOSED
A191 REFLECTED CEILING PLANS

MECHANICAI

M000 HVAC COVER SHEET
M111 HVAC PLANS
M300 HVAC SCHEDULES
M400 HVAC DETAILS
M401 HVAC DETAILS
M402 HVAC DETAILS
M403 HVAC DETAILS
M404 HVAC DETAILS
M405 HVAC DETAILS

PROJECT TEAM

OWNER:

STEAMBOAT SKI & RESORT CORPORATION 2305 MT. WERNER CIRCLE STEAMBOAT SPRINGS, CO 80487 PH: (970) 879-5381 JIM SCHNEIDER JSCHNEIDER@STEAMBOAT.COM

ARCHITECT:

ERIC SMITH ASSOCIATES, P.C. 1919 7th STREET BOULDER, CO 80302 (303) 442-5458 KATE LEGGETT KATE@ESAPC.COM

MECH ENGINEER:

THE BALLARD GROUP, INC. 2525 S. WADSWORTH BLVD., STE 200 LAKEWOOD, CO 80227 (303) 988-4514 ERIC BAALMAN EBAALMAN@THEBALLARDGROUP.COM Conditionally Approved – pending deferred submittal of kitchen hood fire suppression system and any sprinkler plan/permits by sub-contractor to Fire Prevention. See www.steamboatsprings.net, Fire and EMS Services, Fire Prevention, Downloadable Permits and Forms.

Fire Prevention PJ 4856-1 In; 5/24/2021 Out; 5/25/2021

BID/PERMIT SET

FOR

STEAMBOAT SKI & RESORT CORPORATION

LAST TRACKS AT TORIAN PLUM BUILDING C

AT:

1847 SKI TIME SQUARE DR #C2C

LEGAL DESCRIPTION:

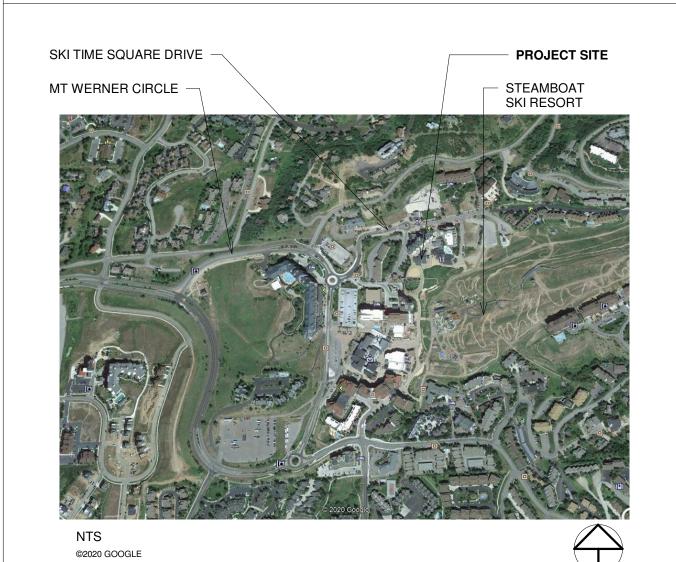
UNIT C-2C BLDG C
TORIAN PLUM CONDO AMENDED

COUNTY OF ROUTT, STATE OF COLORADO

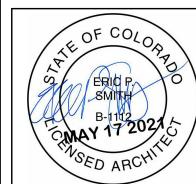
GENERAL NOTES

- 1. DO NOT SCALE DRAWINGS. VERIFY ALL DIMENSION AND CONDITIONS IN FIELD.
 DISCREPANCIES IN DIMENSIONS, EXISTING CONDITIONS AND FIELD MEASUREMENTS ARE
 TO BE BROUGHT TO THE ATTENTION OF THE ARCHITECT PRIOR TO THE COMMENCEMENT
- 2. DIMENSIONS ARE FROM FINISHED FACE TO FINISHED FACE OF WALL UNLESS NOTED OTHERWISE
- THE GENERAL CONTRACTOR SHALL ENSURE THAT ALL CONSTRUCTION MEETS OR EXCEEDS APPLICABLE CODES AND STANDARD PRACTICES, INCLUDING ALL FEDERAL STATE AND LOCAL BUILDING REQUIREMENTS.
- 4. CONTRACTOR TO VERIFY TEMPERED GLAZING PROVIDED AT NEW DOORS AND WINDOWS PER CODE.
- 5. CONTRACTOR TO VERIFY MANUFACTURES INSTRUCTIONS AND PROCEDURES FOR INSTALLATION OF ALL MATERIALS & EQUIPMENT.
- 6. ALL WORK CONNECTED WITH THIS PROJECT BY ANY TRADE INVOLVED SHALL BE DONE IN A WORKMANSHIP TYPE MANNER IN ACCORDANCE WITH THE BEST PRACTICE OF THE TRADE.
- 7. CONTRACTOR SHALL PROVIDE JOB SITE CLEAN UP. SORT AND RECYCLE JOBSITE DEBRIS TO THE FULLEST EXTENT POSSIBLE INCLUDING CARDBOARD, STEEL, WOOD, ACOUSTICAL TILE, GLASS AND GYPSUM BD. CLEAN AND REMOVE CONSTRUCTION DEBRIS FROM THE SITE ON A DAILY BASIS. UPON JOB COMPLETION, LEAVE THE SITE IN A NEAT AND ORDERLY CONDITION. PROVIDE TRASH REMOVAL FOR PROJECT RELATED WORK BY
- 8. ALL PERMITS (OCCUPANCY, ELECTRICAL, PLUMBING AND ALL OTHERS) REQUIRED BY STATE AND LOCAL CODES, EXCEPT THOSE ACQUIRED BY SUBCONTRACTORS, ARE TO BE SECURED BY THE GENERAL CONTRACTOR WITH COPIES TO OWNER WITHOUT EXTRA CHARGE. ALL PERMITS ACQUIRED BY SUBCONTRACTORS SHALL BE SUBMITTED TO THE GENERAL CONTRACTOR FOR RECORD.
- 9. EACH TRADE SHALL VERIFY ALL REQUIREMENTS PERTAINING TO WORK PERFORMED IN THE PROJECT AND ANY REQUIRED PERMITS. ALL SUBCONTRACTORS SHALL DIRECT QUESTIONS, CHANGES OR REQUESTS THROUGH THE GENERAL CONTRACTOR. THE GENERAL CONTRACTOR SHALL SUBMIT ALL REQUESTS, CHANGES OR QUESTIONS TO THE ARCHITECT IN WRITING.
- 10. NO UTILITY OR DATA SERVICES MAY BE DISCONNECTED WITHOUT FIRST CONTACTING THE FACILITY MANAGER IN ADVANCE FOR AUTHORIZATION.
- 11. ALL EGRESS PATHS SHALL REMAIN OPEN AND AVAILABLE TO OWNER AND GUESTS.
- 12. IF UNANTICIPATED MECHANICAL, PLUMBING, ELECTRICAL, STRUCTURAL ELEMENTS OR ANY OTHER CONDITIONS ARE ENCOUNTERED WHICH MIGHT CONFLICT WITH THE INTENDED FUNCTION OF THE RENOVATION CONTACT THE ARCHITECT IMMEDIATELY FOR CLARIFICATION. COORDINATE ACTIVITIES WITH THE FACILITY MANAGER IN ADVANCE OF DOING WORK
- 13. COORDINATE WORK OF DISCIPLINES, (ARCH., STRUCT., ELECT., MECH., PIPING, ETC.) WITH
- 14. PROVIDE, ERECT AND MAINTAIN TEMPORARY WORK AS MAY BE REQUIRED FOR PROTECTION OF THOSE IN OR ABOUT THE BUILDING.
- 15. PROVIDE BARRICADES, PLASTIC COVERS, DUST BARRIERS, WARNING SIGNS, FIRE EXTINGUISHERS AND OTHER NECESSARY EQUIPMENT FOR THE PROTECTION AND SAFETY OF PERSONNEL, MATERIALS AND EQUIPMENT IN THE AREA.
- 16. EACH CONTRACTOR SHALL INCLUDE COST OF MATERIAL AND LABOR NECESSARY TO PROVIDE ALL REQUIRED SUPPORTS, BEAMS, ANGLES, HANGERS, RODS, BASES, BRACES, CHANNELS, ETC. TO PROPERLY SUPPORT HIS CONTRACT WORK.
- 17. PROVIDE ADEQUATE SUPPORTING BLOCKING AT ALL OF THE FOLLOWING LOCATIONS BUT NOT LIMITED TO: T.V. MOUNTING LOCATIONS, HOOKS, MIRRORS, CASEWORK, FAUCETS, SHELVES, TOILET PARTITIONS, ETC.

VICINITY MAP



SID/PERMIT SUBMITTAL



NOTICE: DUTY OF COOPERATION

Release of these plans contemplates further cooperation among the owner, his contractor and the architect. Design and construction are complex. Although the architect and his consultants have performed their services with due care and diligence, they cannot guarantee perfection. Communication is imperfect and every contingency cannot be anticipated. Any ambiguity or discrepancy discovered by the use of these plans shall be reported immediately to the architect. Failure to notify the architect compounds misunderstanding and increases construction costs. A failure to cooperate by a simple notice to the architect shall relieve the architect from responsibility for the consequences. Changes made from the plans without consent of the architect are unauthorized and shall relieve the architect of responsibility for all consequences arriving out of such changes.

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Eric Smith Associates, P.

No. Description Date

NGS ACERBE NGS COLO Record S TC 06/14/202

ERIC SMITH ASSOCIATES, P.C. 1919 SEVENTH STREET

 Job Number:
 2|027

 Date:
 5/|4/|2|

 Drawn By:
 Author

 Checked By:
 Checker

Project Phase
BID/PERMIT SUBMITTAL

Sheet Title
PROJECT COVER SHEET

AG001

12,500 SF

506.3.3 AMOUNT OF INCREASE

F = BLDG PERIMETER WITH MIN 20'

P = PERIMETER OF ENTIRE BLDG

W = WIDTH OF PUBLIC WAY

If = [495/495 - 0.25] 30/30

If = AREA FACTOR INCREASE DUE TO FRONTAGE

If = [F/P - 0.25] W/30

OCCUPANCY (B)

OCCUPANCY (M)

TABLE 508.3 NONSEPARATED OCCUPANCIES (COMMENTARY)

1 - DETERMINE WHAT OCCUPANCY GROUPS ARE PRESENT IN THE BUILDING.
- M AND B

2 - COMPARE THE REQUIREMENTS FOR EACH OCCUPANCY AND USE THE MO

2 - COMPARE THE REQUIREMENTS FOR EACH OCCUPANCY AND USE THE MOST RESTRICTIVE (508.3.2 - THE FUNDAMENTAL CONCEPT UNDERLYING THE NONSEPARATED OCCUPANCIES OPTION IS THAT THE ALLOWABLE BUILDING HEIGHT AND ALLOWABLE BUILDING AREA ARE BASED ON THE MOST RESTRICTIVE REQUIREMENTS OF TABLE 504.3, 504.4 AND 506.2 APPLICABLE TO EACH OCCUPANCY GROUP IN THE MIXED USE BUILDING.)
- MOST RESTRICTIVE IS M

3 - APPLY THE MOST RESTRICTIVE PROVISION FOUND IN CHAPTER 9
THROUGHOUT THE BUILDING CONTAINING NON-SEPARATED OCCUPANCIES.
SPRINKLERS ARE REQUIRED IF ANY OF THE FOLLOWING ARE MET:
- M: FIRE AREA > 12,000 SF OR IF FIRE AREA IS MORE THAN 3 STORIES ABOVE LEVEL OF EXIT DISCHARGE

- THE BUILDING IS NOT LARGER THEN 12,000 SF AND IS NOT MORE THAN 3 STORIES ABOVE THE LEVEL OF EXIT DISCHARGE, SO THE EXISTING BUILDING IS CONSIDERED NONSEPARATED USE (MEANING NO FIRE RATED SEPARATIONS ARE REQUIRED BETWEEN THE EXISTING OCCUPANCIES INSIDE THE BUILDING).

4 - APPLY ALL OTHER REQUIREMENTS OF THE CODE EXCEPT 403 AND CHAPTER 9 TO EACH OCCUPANCY INDIVIDUALLY BASED ON THE SPECIFIC OCCUPANCY OF EACH SPACE (EG. MEANS OF EGRESS).

TABLE 508.4 REQUIRED SEPARATION OF OCCUPANCIES

B TO M NO SEPARATION REQUIREMENT

CHAPTER 6 TYPES OF CONSTRUCTION

TABLE 601 FIRE RESISTANCE FOR BUILDING ELEMENTS
TYPE 3B CONSTRUCTION (NON-SPRINKLERED)

STRUCTURAL FRAME (a) 0 HR
BEARING WALLS (a)
EXTERIOR 2 HR
INTERIOR 0 HR
NON-BEARING WALLS
EXTERIOR TABLE 602

INTERIOR 0 HR
FLOOR CONSTRUCTION 0 HR
ROOF CONSTRUCTION 0 HR

TABLE 602 FIRE-RESISTANCE FOR EXTERIOR WALLS BASED ON FIRE SEPARATION DISTANCE (FOR M AND B OCCUPANCY) $X > 30 \hspace{1cm} 0 \hspace{1cm} HR$

CHAPTER 10 MEANS OF EGRESS

TABLE 1004.1.2 MAXIMUM FLOOR AREA ALLOWANCE PER OCCUPANT
ACCESSORY STORAGE/MECH 300 SF GROSS
BUSINESS 100 SF GROSS
MERCANTILE 60 SF GROSS

MERCANTILE 60 SF GROSS
STORAGE, STOCK, SHIP 300 SF GROSS
WINE BAR 15 SF
LOCKER ROOM 50 SF GROSS

TABLE 1017.2 EXIT ACCESS TRAVEL DISTANCE
TYPE M OCCUPANCY = 200 FEET (NON-SPRINKLERED)

TABLE 1006.1 SPACES WITH ONE EXIT OR EXIT ACCESS DOORWAY

1010.1.9.1 HARDWARE

DOOR HANDLES, PULLS, LATCHES, LOCKS AND OTHER OPERATING DEVICES ON DOORS REQUIRED TO BE ACCESSIBLE BY CHAPTER 11.

1013.1 EXIT SIGNS
EXIT AND EXIT ACCESS DOORS SHALL BE MARKED BY AN APPROVED EXIT SIGN READILY VISIBLE FROM ANY DIRECTION OF EGRESS TRAVEL.

TABLE 1017.2 EXIT ACCESS TRAVEL DISTANCE

TYPE M. B AND A OCCUPANCY = 200 FEET (NON-SPRINKLERED)

CHAPTER 11 ACCESSIBILITY

1108.2.9.1 DINING SURFACES

WHERE DINING SURFACES FOR THE CONSUMPTION OF FOOD OR DRINK ARE PROVIDED, AT LEASE 5 PERCENT, BUT NOT LESS THAN ONE, OF THE DINING SURFACES FOR THE SEATING AND STANDING SPACES SHALL BE ACCESSIBLE AND BE DISTRIBUTED THROUGHOUT THE FACILITY AND LOCATED ON A LEVEL ACCESSED BY AN ACCESSIBLE ROUTE.

SIGNAGE

VERIFY ALL LOCATIONS WHERE SIGNAGE IS TO BE PROVIDED WITH OWNER IN FIELD. SIGNAGE TO MEET ALL REQUIREMENTS OF 2018 IBC, ANSI A117 AND 2010 ADA.

CODE NOTES:

THE COMMERCIAL KITCHEN APPLIANCES WILL REQUIRE TYPE 1 HOOD, WHICH SHALL BE "ZERO CLEARANCE" UL RATED TO PASS THROUGH THE UPPER FLOOR AND ROOF STRUCTURE OF THE BUILDING AND WILL COMPLY WITH 2018 IMC. THE HOOD WILL INCLUDE A FIRE SUPPRESSION SYSTEM.

SMITH B-1112 OF COLOAPO SMITH B-1112 OMAY 17 2021 CO

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REVISIONS

No. Description Date

SQUARE DR #C2 RINGS, COLORA 190 88 80 14/50

SSRC - TO 1847 SKI TIM STEAMBOAT S

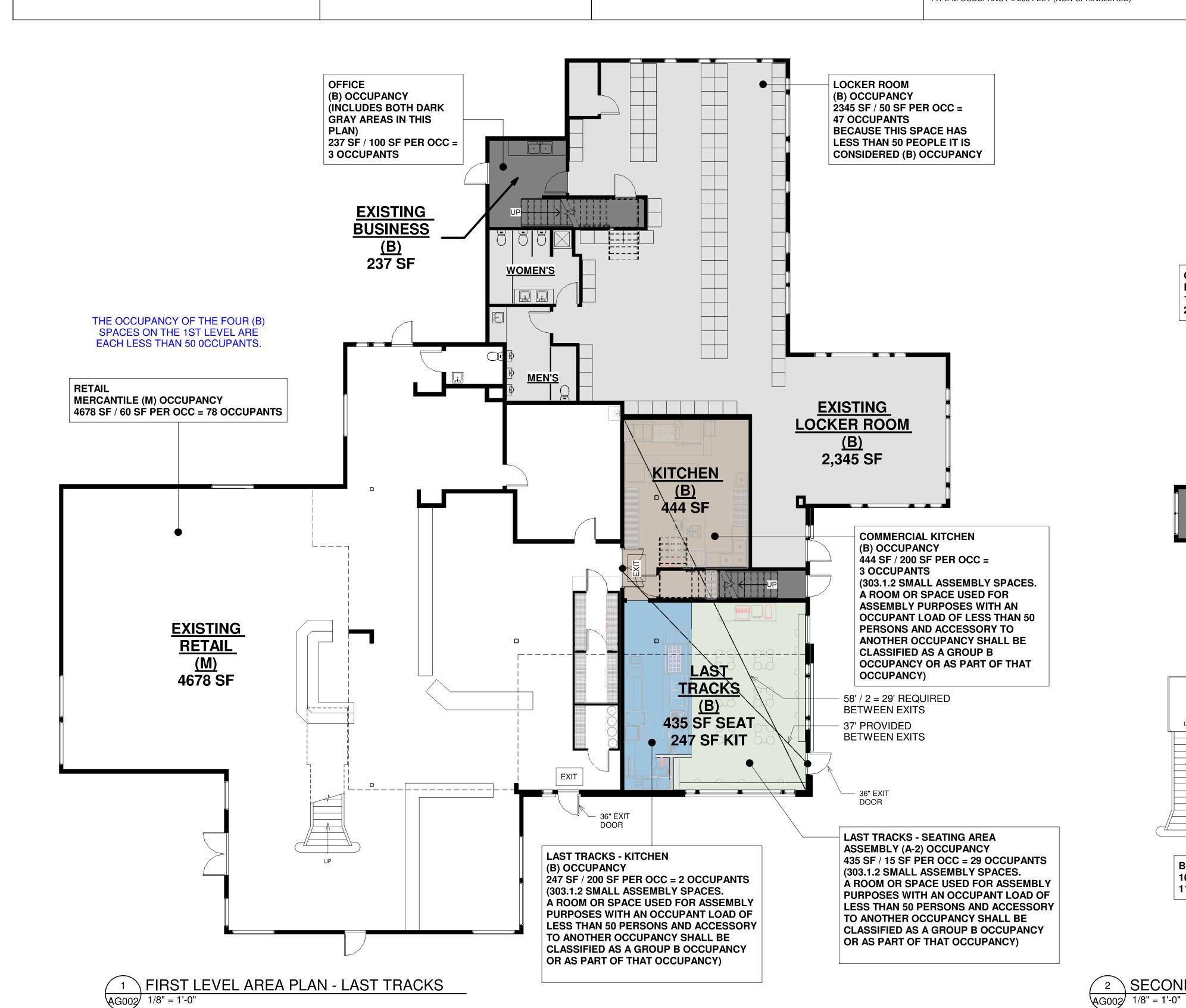
ERIC SMITH ASSOCIATES, P.C.
1919 SEVENTH STREET
BOULDER, COLORADO, 80302

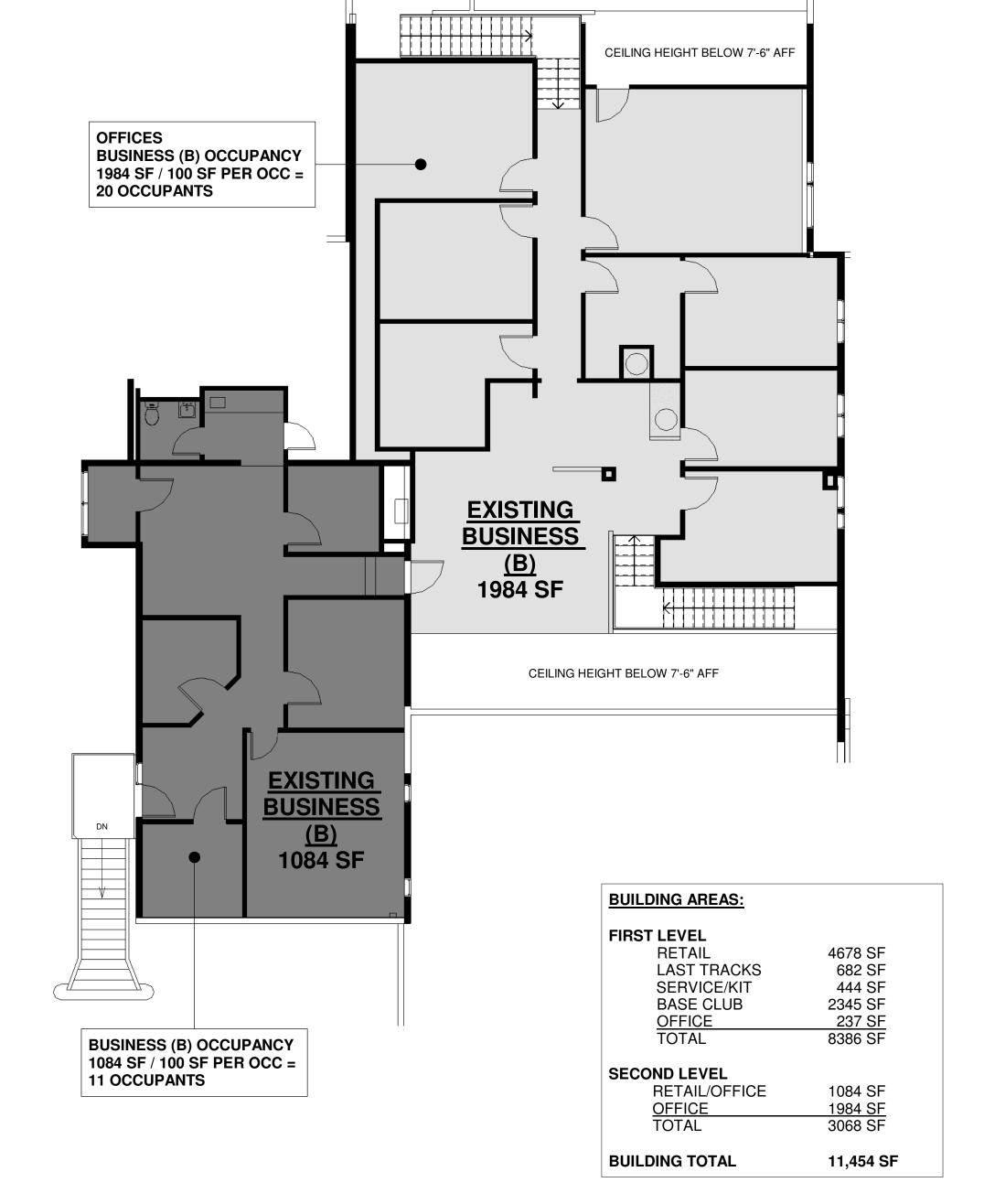
Job Number: 21027
Date: 5/14/21
Drawn By: Author
Checked By: Checker

Project Phase
BID/PERMIT SUBMITTAL

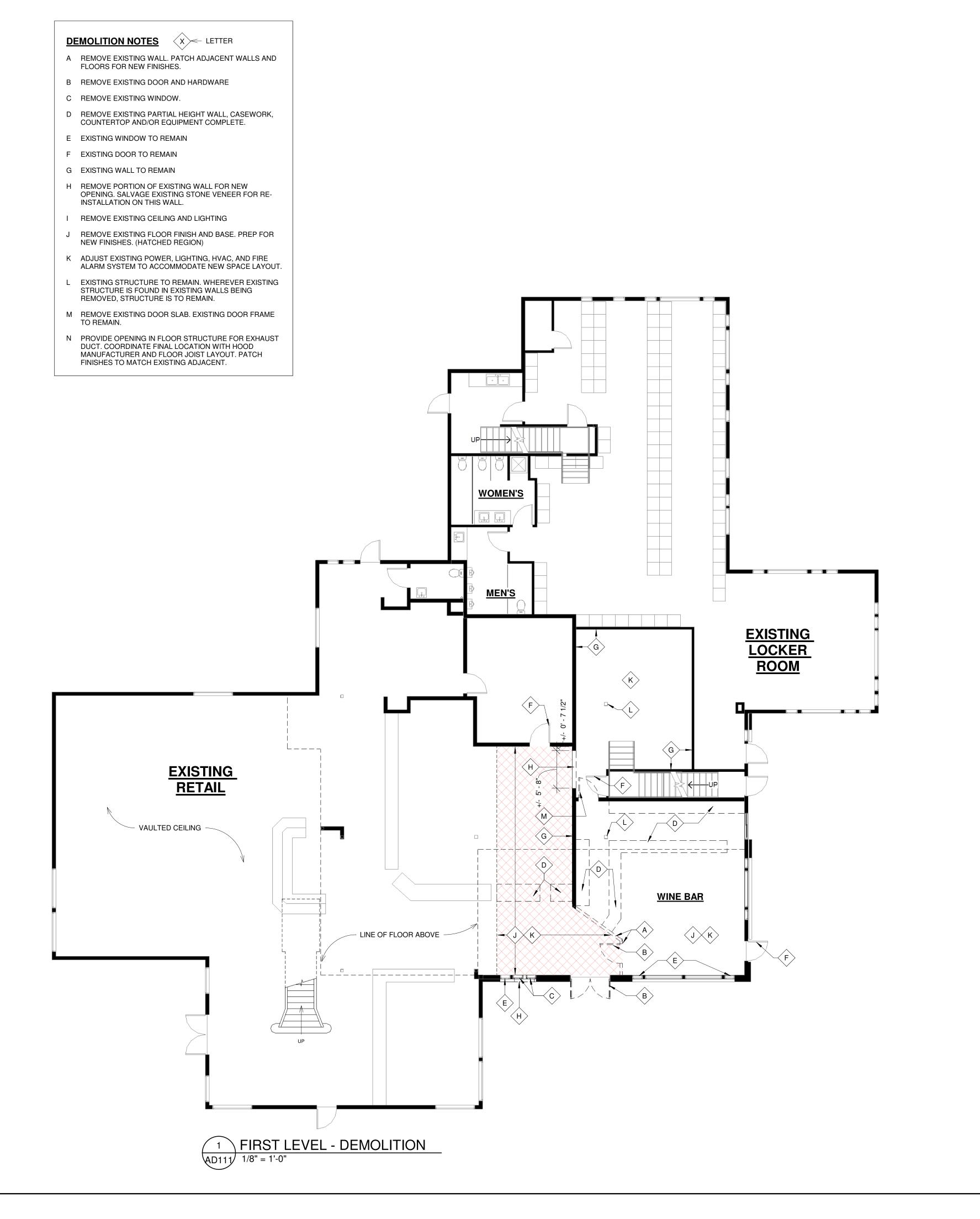
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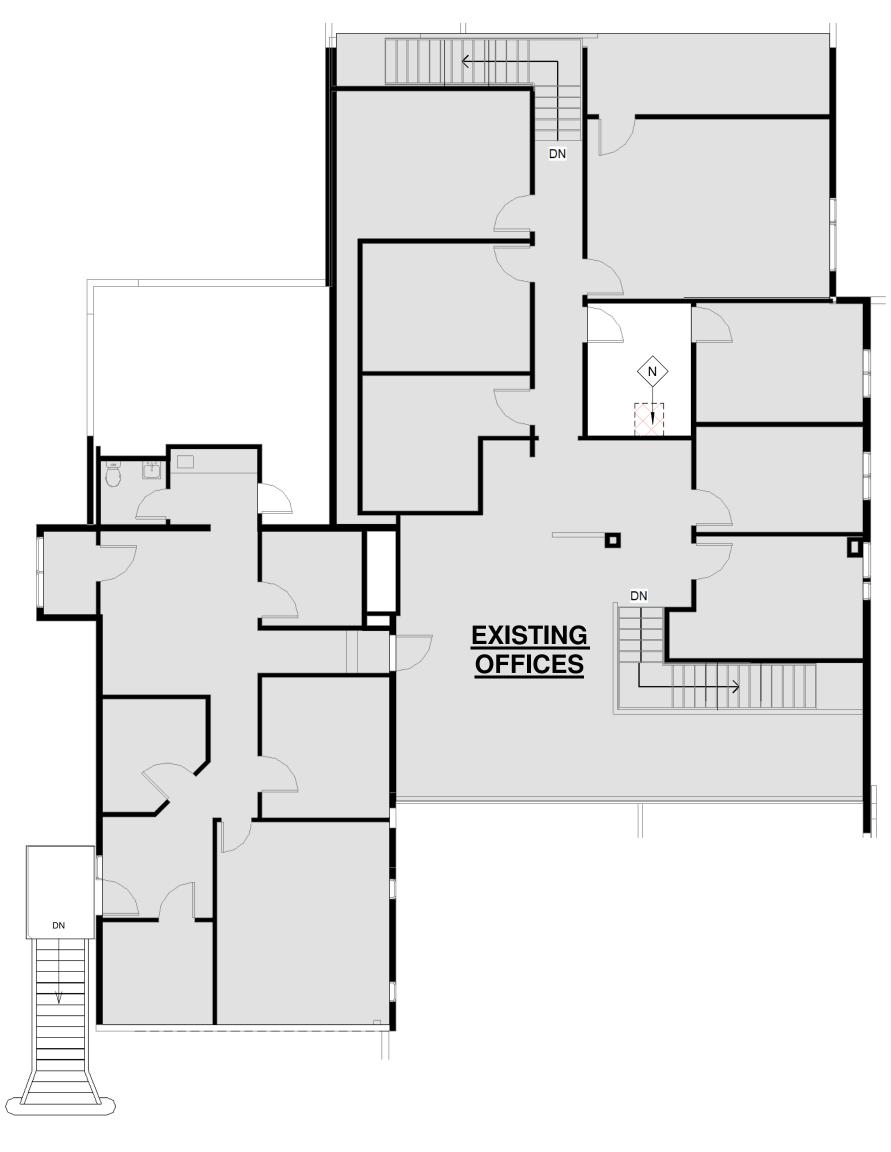
Sheet Number AG002



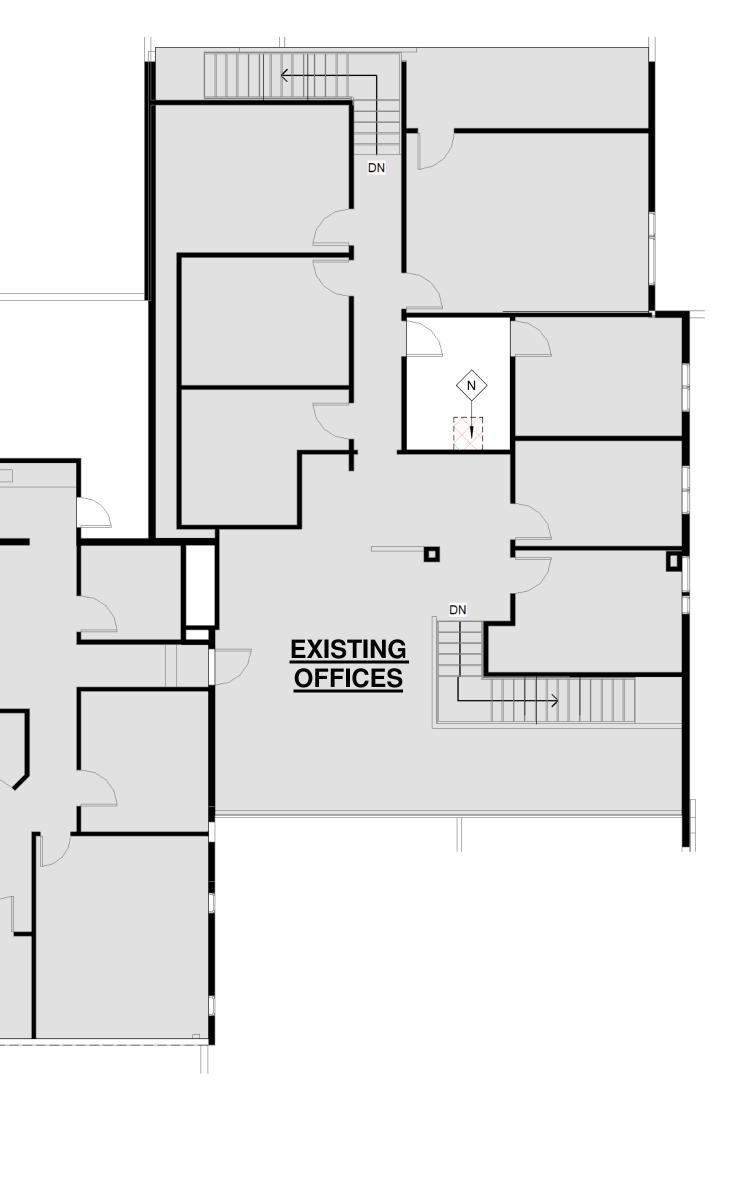


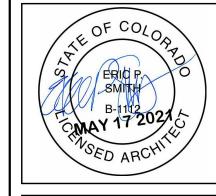
SECOND LEVEL AREA PLAN - LAST TRACKS





2 SECOND LEVEL - DEMOLITION
AD111 1/8" = 1'-0"





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REVISIONS Description Date

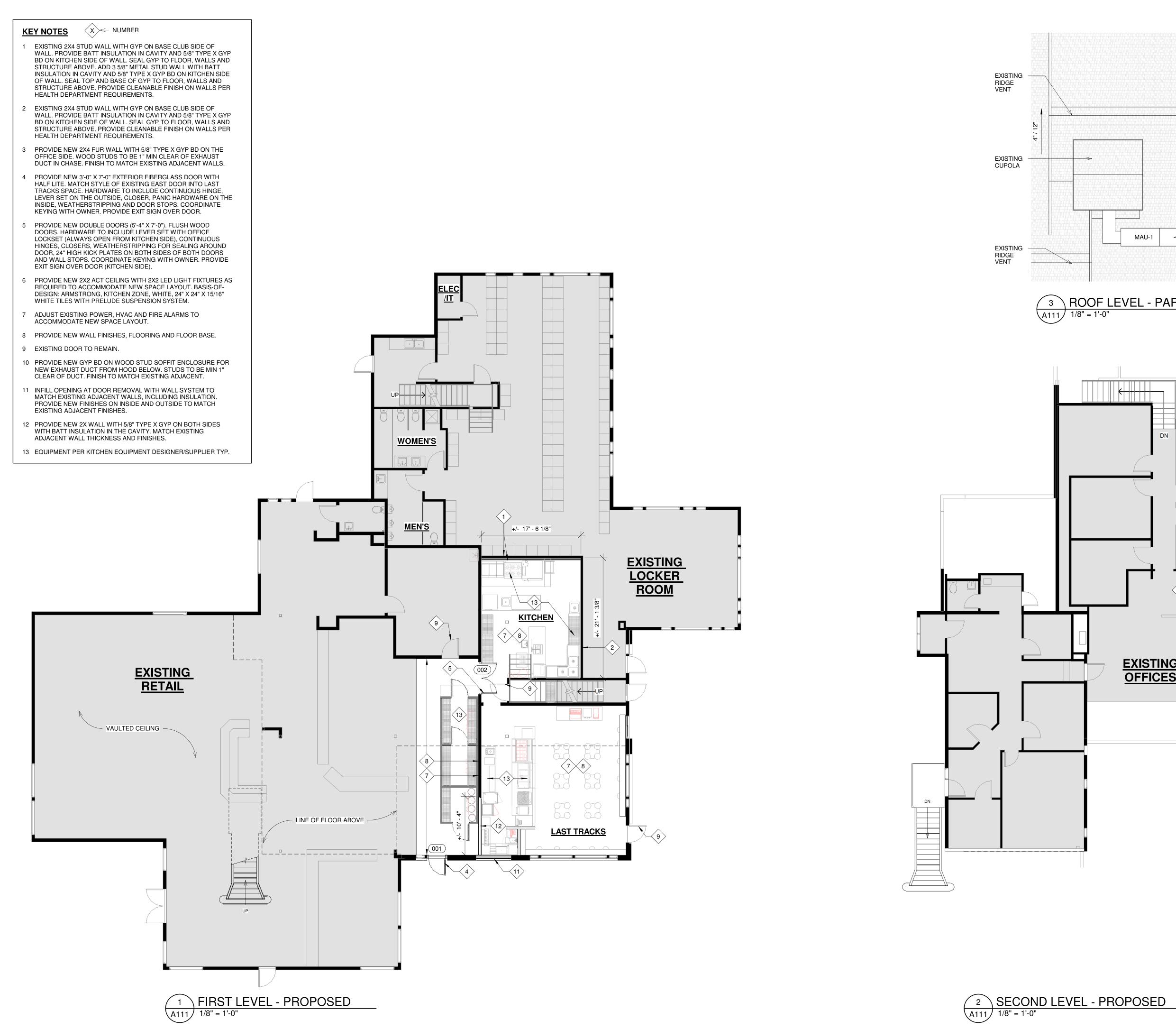
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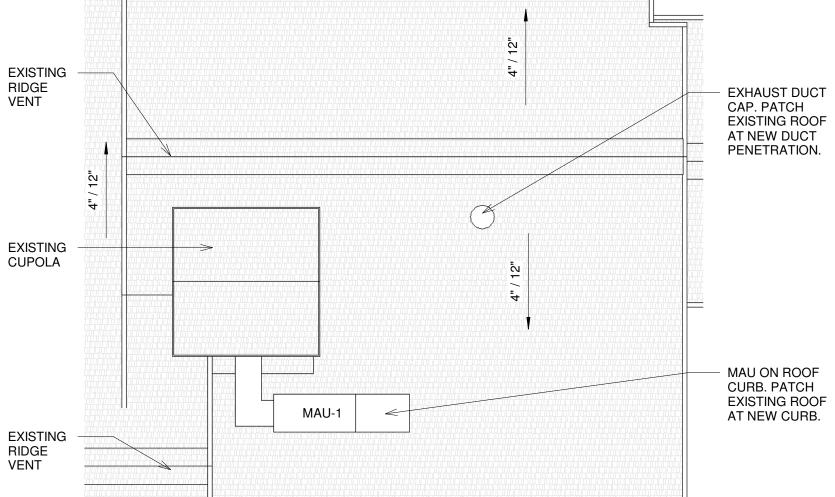
 Job Number:
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 Date:
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 Drawn By: ESA Checked By: ESA

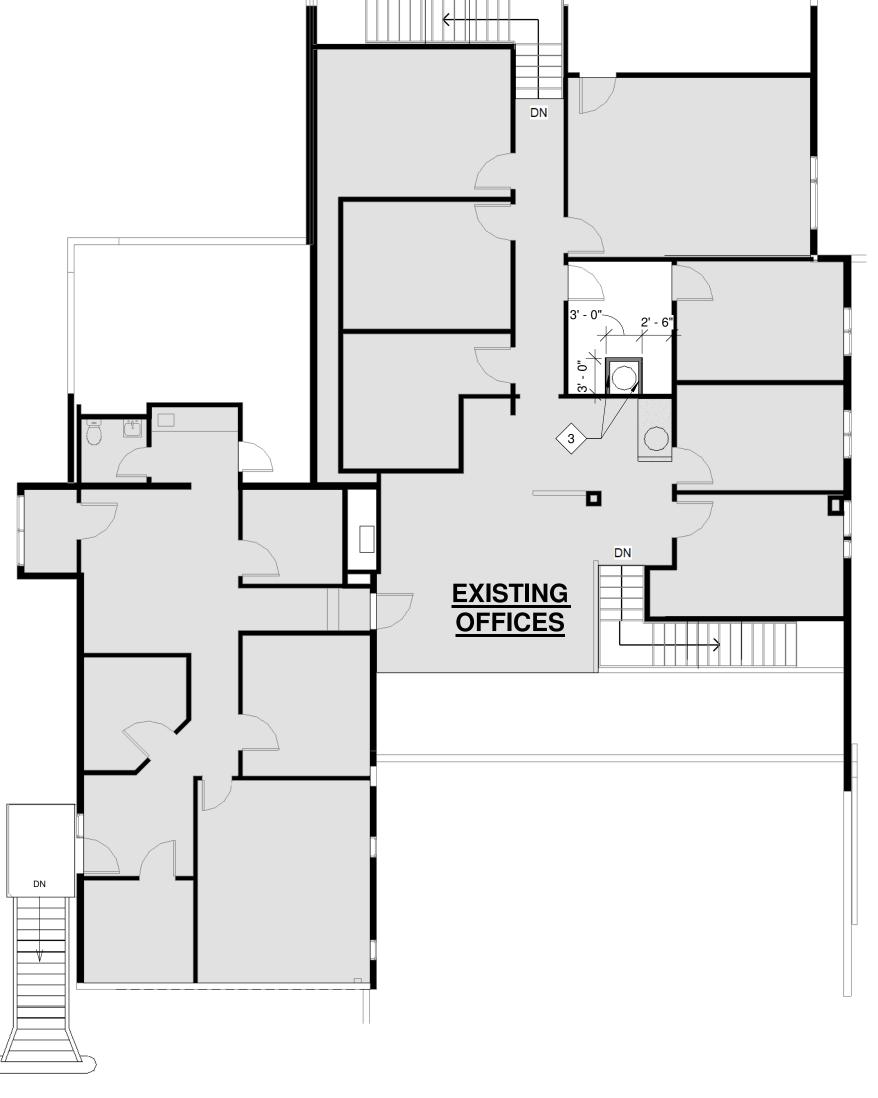
Project Phase BID/PERMIT SUBMITTAL

Sheet Title
FLOOR PLANS - DEMOLITION





3 ROOF LEVEL - PARTIAL





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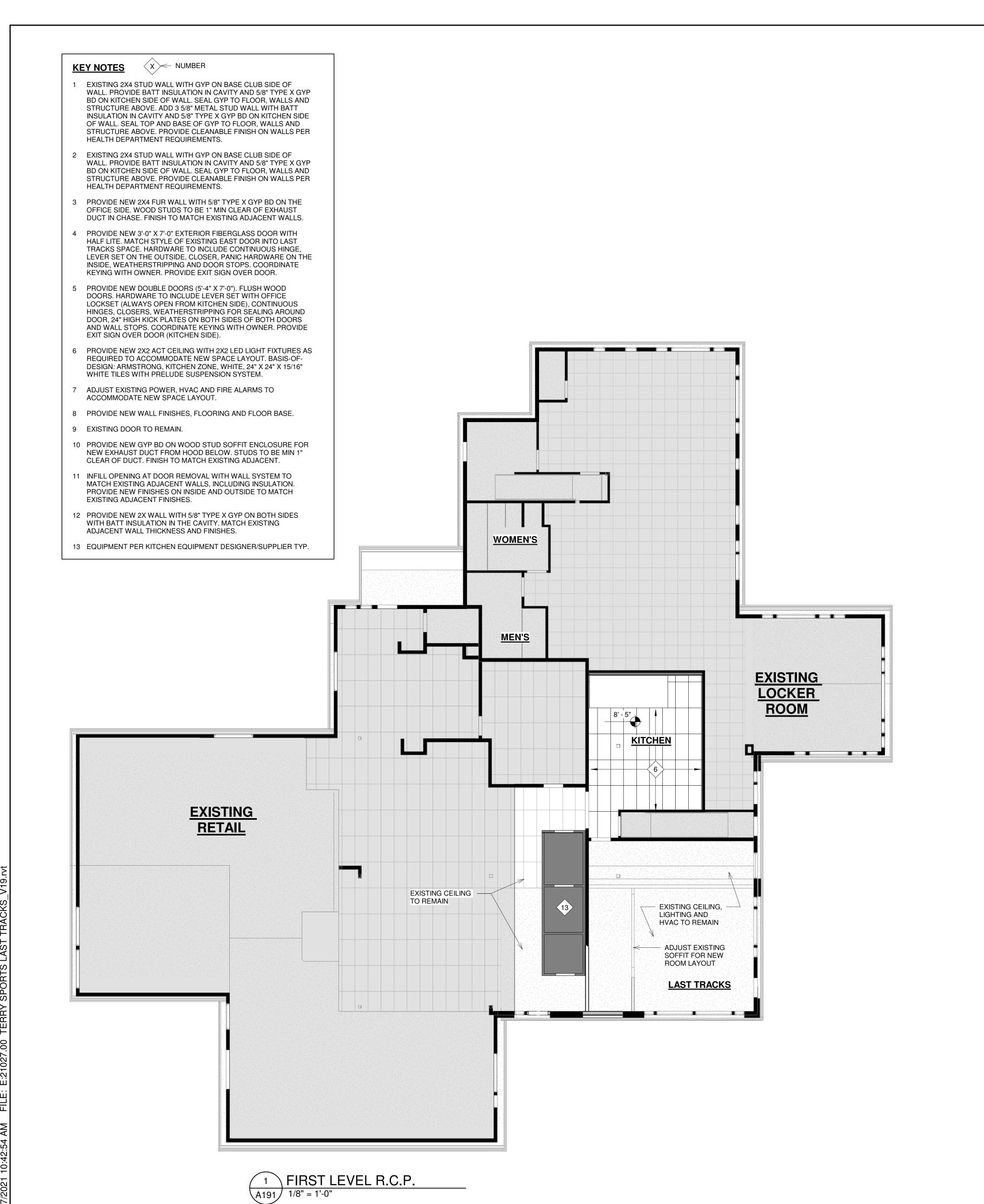
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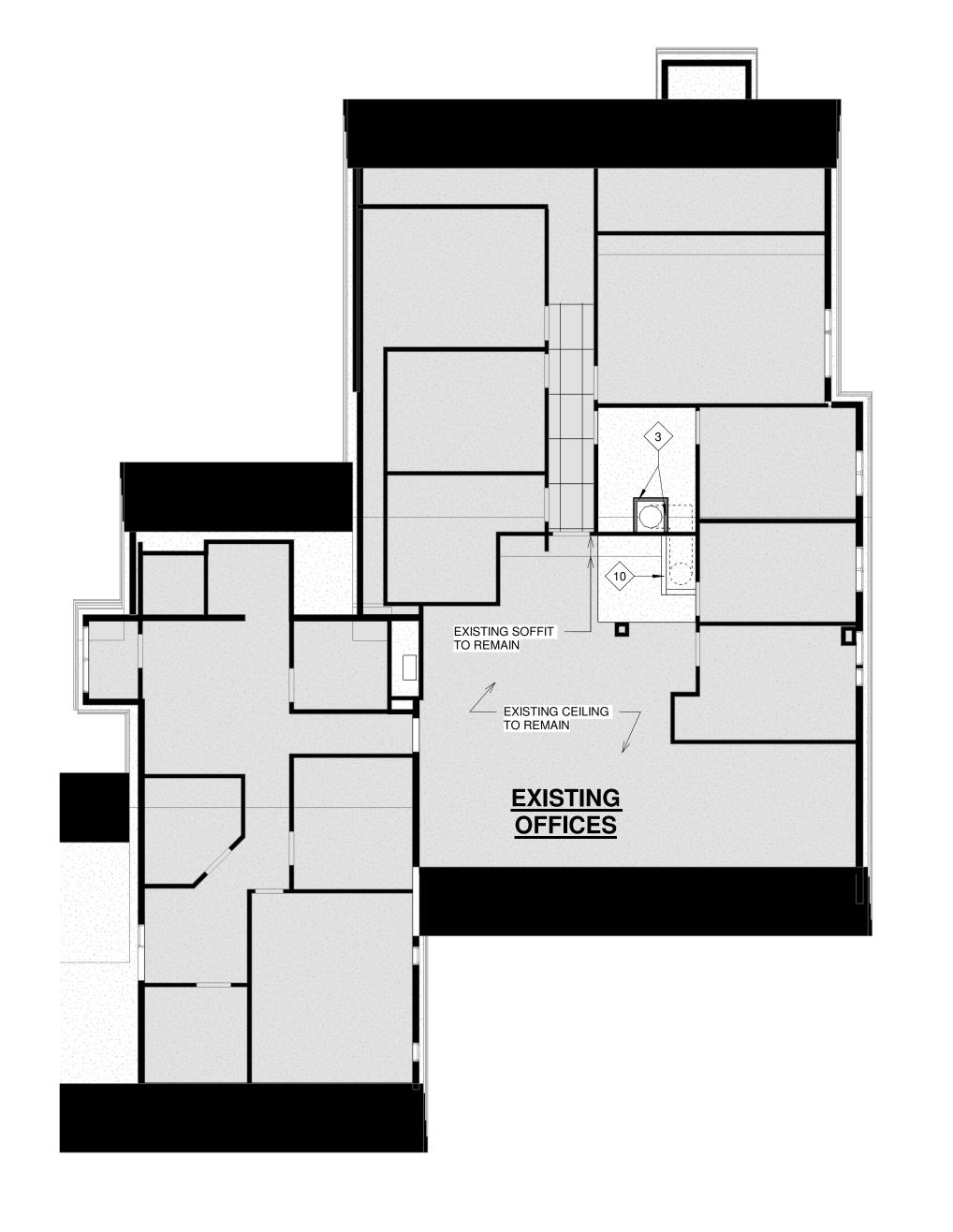
REVISIONS Description Date

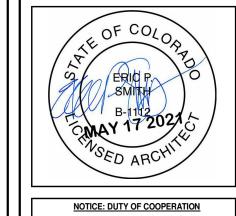
Job Number: 5/14/21 **Drawn By:** Checked By: Checker

Project Phase
BID/PERMIT SUBMITTAL

Sheet Title
FLOOR PLANS - PROPOSED







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| REVISIONS | | | | | | | | | |
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| No. | Description | Date | | | | | | | |
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ORIVE SQUESPRIN



Job Number: 21027 5/14/21

Drawn By: Checked By: Checker Project Phase
BID/PERMIT SUBMITTAL

Sheet Title
REFLECTED CEILING PLANS

2 SECOND LEVEL R.C.P. A191 1/8" = 1'-0"

| | GENERAL LEGEND | | | | | | | | | |
|--|----------------|--|--|--|--|--|--|--|--|--|
| ABBV. | SYMBOL | DESCRIPTION | | | | | | | | |
| G.C. M.C. P.C. E.C. T.C.C. K.E.C. A.F.F. A.F.G. B.F.F. | | GENERAL CONTRACTOR MECHANICAL CONTRACTOR PLUMBING CONTRACTOR ELECTRICAL CONTRACTOR TEMPERATURE CONTROL CONTRACTOR KITCHEN EQUIPMENT CONTRACTOR ABOVE FINISHED FLOOR ABOVE FINISHED GRADE BELOW FINISHED GRADE NOT IN CONTRACT | | | | | | | | |
| N.C. N.O. (N) (E) | | NORMALLY CLOSED NORMALLY OPEN NEW EXISTING EXISTING (DEMOLITION OR REMOVED) CONTROL WIRING ACCESS DOOR/ACCESS PANEL POINT OF CONNECTION - NEW TO EXISTING | | | | | | | | |

| ABBV. | SYMBOL | DESCRIPTION |
|--------|---|--|
| MAU | | MAKE-UP AIR UNIT |
| SF | | SUPPLY FAN |
| EF | | EXHAUST FAN |
| UH | | UNIT HEATER |
| CUH | | CABINET UNIT HEATER |
| BBR | | BASEBOARD RADIATION |
| FCU | | FAN COIL UNIT |
| SR | | SUPPLY REGISTER |
| SG | | SUPPLY GRILLE |
| RG | | RETURN GRILLE |
| ER | | EXHAUST REGISTER |
| EG | | EXHAUST GRILLE |
| TG | | TRANSFER GRILLE |
| SA | | SUPPLY AIR |
| RA | | RETURN AIR |
| EA | | EXHAUST AIR |
| OA | | OUTSIDE AIR |
| TA | | TRANSFER AIR |
| MA | | MAKE-UP AIR |
| MVD | | MANUAL VOLUME DAMPER |
| FD | | FIRE DAMPER |
| FSD | | COMBINATION MOTORIZED FIRE/SMOKE DAMPER |
| | \$ | WALL SWITCH |
| | • | THERMOSTAT |
| | VFD | VARIABLE FREQUENCY DRIVE |
| | | SUPPLY DUCT UP & DOWN |
| | | RETURN/EXHAUST DUCT UP & DOWN |
| | | ROUND SUPPLY DUCT UP & DOWN |
| | | |
| | | DUCT ELBOW WITH TURNING VANES |
| | | SQUARE TO ROUND TRANSITION |
| | A 3 4 5 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 | OFFSET DUCT UP / DOWN IN DIRECTION OF ARROW |
| | ###################################### | CONICAL SPIN-IN FITTING WITH MANUAL VOLUME DAMPER |
| | | CONICAL SPIN-IN FITTING WITHOUT MANUAL VOLUME DAMPER |
| | | 45° TAKEOFF |
| | | STANDARD RADIUS ELBOW |
| | 10x8 | NEW RECTANGULAR DUCTWORK - WIDTH x DEPTH |
| | 10"ø | NEW ROUND DUCTWORK - DIAMETER |
| | 10x8ø | NEW OVAL DUCTWORK - WIDTH / DEPTH |
| | (E)10x8 > | EXISTING DUCTWORK TO REMAIN |
| | | |
| CD. | 10x8 - 1 | EXISTING DUCTWORK TO BE REMOVED |
| CD | | CEILING DIFFUSER (FOUR WAY THROW PATTERN) |
| RG/EG | | RETURN OR EXHAUST REGISTER OR GRILLE |
| RG | | RETURN GRILLE WITH SOUND BOOT |
| | XXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXX | FLEXIBLE DUCTWORK |
| | I | AIRFLOW - RETURN/EXHAUST |

MECHANICAL HVAC INSULATION NOTES AND SPECIFICATIONS

- 1. ALL CONCEALED ROUND AND RECTANGULAR DUCTWORK SHALL BE WRAPPED WITH 1-½" DUCT WRAP WITH VAPOR BARRIER JACKET, MINIMUM R-6.
- FLEXIBLE DUCTWORK SHALL BE WRAPPED WITH FIBERGLASS INSULATION WITH VAPOR BARRIER JACKET, MINIMUM R-6.
- 3. EXTERIOR RECTANGULAR MAKE-UP AIR SUPPLY DUCTWORK SHALL BE WRAPPED WITH 3" RIGID INSULATION WITH VAPOR BARRIER JACKET, MINIMUM R-13 WITH ALUMINIMUM JACKETING.
- 4. REFRIGERANT SUCTION PIPING SHALL BE INSULATED WITH MINIMUM 1/2" THICK CLOSED CELL INSULATION, OR AS RECOMMENDED BY EQUIPMENT MANUFACTURER. NOTE THAT BOTH REFRIGERANT LIQUID AND SUCTION LINES SHALL BE INSULATED FOR VRF AND DUCTLESS SPLIT SYSTEMS.

MECHANICAL HVAC NOTES AND SPECIFICATIONS

- 1. DUCTWORK DIMENSIONS LISTED ON THE DRAWINGS ARE CLEAR, INSIDE DIMENSIONS. WHEN DUCT LINER IS REQUIRED, INCREASE SHEET METAL DIMENSIONS ACCORDINGLY.
- FLEXIBLE DUCTWORK SHALL BE THE SAME SIZE AS THE NECK OF THE AIR DEVICE. FLEXIBLE DUCTWORK SHALL NOT EXCEED 8'-0" IN LENGTH. PROVIDE RIGID ROUND DUCTWORK FOR TAKEOFFS IN EXCESS OF 8'-0"
- UNLESS INDICATED OTHERWISE, BRANCH TAKEOFFS ARE TO BE THE SAME SIZE AS THE DIFFUSER NECK
- PROVIDE DUCT TRANSITIONS FROM EQUIPMENT CONNECTIONS TO DUCT SIZES INDICATED AS REQUIRED.

 PROVIDE A FLEXIBLE CONNECTION TO THE INTAKE AND DISCHARGE OF ALL MECHANICAL EQUIPMENT
- HAVING ROTATING PARTS. FLEXIBLE CONNECTION SHALL COMPLY WITH ALL APPLICABLE CODES.

 ALL DUCTWORK SHALL BE A MINIMUM 26 GAUGE SHEETMETAL, OR AS REQUIRED BY ALL APPLICABLE CODES. ALL DUCTWORK CROSSING RATED CORRIDORS SHALL BE A MINIMUM 24 GAUGE SHEETMETAL.
- ALL SUPPLY DUCTWORK SHALL BE SEALED AIRTIGHT WITH DUCT SEALANT (SMACNA SEAL CLASS "A")

ALL UNLINED DUCTWORK THAT IS VISIBLE THROUGH THE AIR DEVICE SHALL BE PAINTED FLAT BLACK.

- ALONG ALL SEAMS AND JOINTS.
- 9. MAINTAIN A MINIMUM 10'-0" SEPARATION FROM OUTSIDE AIR INTAKES TO EXHAUST TERMINATIONS AND FILLE OLITIETS
- 0. MAINTAIN A MINIMUM OF 15'-0" FROM OUTSIDE AIR INTAKES TO PLUMBING VENTS.

DUCT GAUGES SHALL MEET OR EXCEED SMACNA STANDARDS.

- MAINTAIN A MINIMUM 3'-0" SEPARATION FROM EXHAUST TERMINATIONS TO OPERABLE WINDOWS AND DOORS.
- 12. ALL MOTORIZED ROOF MOUNTED EQUIPMENT SHALL BE LOCATED AT LEAST 10'-0" FROM THE EDGE OF THE ROOF OR PROVIDED WITH A MEANS FOR EQUIPMENT TIE-OFFS.
- 13. ALL ELBOWS, BOTH HORIZONTAL AND VERTICAL, SHALL BE LONG RADIUS ELBOWS WHEREVER POSSIBLE, OR SHALL HAVE TURNING VANES WHERE SHOWN.
- 14. BRANCH FITTINGS SERVING GRILLES AND DIFFUSERS SHALL BE CONICAL (OR 45° TAKEOFFS AS SHOWN ON DESCRIPTION ON DESCRIPTION OF TAKEOFFS AS SHOWN ON DESCRIPTION OF THE AIR TERMINAL IS PROVIDED
- 15. ALL JOB SITE DUCTWORK PRIOR TO INSTALLATION SHALL BE COVERED AND PROTECTED FROM DIRT, DUST, AND DAMAGE PER SMACNA STANDARDS. OPENINGS IN INSTALLED DUCTWORK DURING CONSTRUCTION SHALL BE SEALED CLOSED WITH PLASTIC TO PREVENT DUST AND DEBRIS INTRUSION
- 6. COMPLETELY FILL ALL ROOFTOP UNIT ROOF CURBS WITH UNFACED BATT INSULATION. LAYER INSULATION IN A NEAT WORKMANSHIP LIKE MANNER.
- 17. COORDINATE LOUVER, WALL CAP, AND AIR DEVICE PLACEMENT WITH BRICK OR BLOCK COURSING
- WHERE APPLICABLE.
- 18. COORDINATE THE LOCATION AND ELEVATION OF ALL EXPOSED DUCTWORK WITH THE ARCHITECT AT THE JOB SITE PRIOR TO INSTALLATION.
- 19. KITCHEN GREASE EXHAUST DUCTWORK SHALL BE PRE-MANUFACTURERED BY CAPTIVEAIRE FOR SPECIFIED USE WITH TYPE I KITCHEN HOODS. PROVIDE DOUBLE WALL FACTORY BUILT GREASE DUCTWORK CONFORMING TO NFPA-96 AND MAINTAIN ALL REQUIRED CLERANCES TO COMBUSTIBLES. MC TO VERIFY ALL DUCTWORK SIZES AND FITTINGS WITH VENDOR PRIOR TO ORDER.

SHEET INDEX

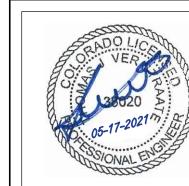
| SHEET NUMBER | MECHANICAL, PLUMBING & FIRE PROTECTION SHEET TITLE | SHEET SCALE |
|-----------------|--|----------------|
| 14000 | LIVIA COVER CUEET | NONE |
| M000 | HVAC COVER SHEET | NONE |
| M111 | HVAC PLANS | 1/8" = 1'-0" |
| M300 | HVAC SCHEDULES | NONE |
| M400 | HVAC DETAILS | NONE |
| M401 | HVAC DETAILS | NONE |
| M402 | HVAC DETAILS | NONE |
| M403 | HVAC DETAILS | NONE |
| M404 | HVAC DETAILS | NONE |
| M405 | HVAC DETAILS | NONE |

MECHANICAL DEMOLITION GENERAL NOTES AND SPECIFICATIONS

- 1. THE MECHANICAL CONTRACTOR SHALL INSPECT SITE TO BECOME FAMILIAR WITH THE SCOPE OF THE WORK. THESE DOCUMENTS DO NOT REFLECT AS-BUILT CONDITIONS. ANY DISCREPANCIES BETWEEN THESE DOCUMENTS AND THE ACTUAL CONDITIONS SHALL BE REPORTED TO THE ARCHITECT/ENGINEER FOR RESOLUTION PRIOR TO BID PRICING. NO EXTRAS WILL BE ALLOWED DUE TO LACK OF KNOWLEDGE OF THE EXISTING CONDITIONS.
- 2. THE MECHANICAL CONTRACTOR SHALL COORDINATE THE LOCATION OF ALL ABOVE CEILING EQUIPMENT, DUCTWORK, AND CEILING MOUNTED AIR DEVICES WITH EXISTING ARCHITECTURAL, STRUCTURAL, ELECTRICAL, AND MECHANICAL CONDITIONS. APPROXIMATE LOCATIONS OF NEW WORK ARE SHOWN AND SHOULD BE FOLLOWED AS CLOSELY AS EXISTING CONDITIONS WILL ALLOW.
- 3. COORDINATE DEMOLITION REQUIREMENTS WITH THE GENERAL CONTRACTOR.
- 4. COORDINATE EXTENT OF DEMOLITION WITH THE NEW CONSTRUCTION AS SHOWN IN THESE DOCUMENTS.
- 5. EXISTING MECHANICAL WORK IS SHOWN LIGHT.
- 6. ALL MECHANICAL ITEMS INDICATED TO BE DEMOLISHED SHALL BE INSPECTED FOR SALVAGE BY THE OWNER. ALL NON-SALVAGEABLE ITEMS SHALL THEN BE IMMEDIATELY REMOVED FROM THE SITE BY THE MECHANICAL CONTRACTOR.
- 7. ALL UNUSED TEMPERATURE CONTROL WIRING, WIRE MOLD, PNEUMATIC TUBING AND CONTROL COMPONENTS SHALL BE REMOVED.
- 8. ALL UNUSED HANGERS AND SUPPORTS SHALL BE REMOVED.
- 9. THE REMOVAL OR INSTALLATION OF CONTROLS, PIPES, DUCTS, AND EQUIPMENT MAY REQUIRE THE REMOVAL OF EXISTING WALLS AND CEILINGS. THE GENERAL CONTRACTOR SHALL BE RESPONSIBLE FOR REPAIRING AND PAINTING THESE WALLS AND/OR CEILINGS SO THEY MATCH THE EXISTING WHERE NOT REPLACED UNDER THE ARCHITECTURAL DOCUMENTS. THE GENERAL CONTRACTOR SHALL REVIEW THE MECHANICAL DRAWINGS TO IDENTIFY THESE LOCATIONS PRIOR TO BID PRICING.
- THE GENERAL CONTRACTOR SHALL PATCH AND PAINT WALLS TO MATCH EXISTING AT THE DEMOLISHED CONTROLS.
- 11. THE GENERAL CONTRACTOR SHALL PATCH AND SEAL UNUSED ROOF PENETRATIONS AT DEMOLISHED MECHANICAL TO MATCH EXISTING CONDITIONS.
- 12. THE GENERAL CONTRACTOR SHALL PATCH THE CEILING, ROOF, AND WALLS TO MATCH EXISTING AT DEMOLISHED HANGERS AND SUPPORTS.
- 13. THE GENERAL CONTRACTOR SHALL MAKE REPAIRS TO ALL EXISTING BUILDING COMPONENTS THAT HAVE BEEN AFFECTED BY THE DEMOLITION OF MECHANICAL SYSTEMS.
- 4. PORTIONS OF THIS BUILDING WILL BE OCCUPIED DURING THIS CONSTRUCTION PROJECT. THE MECHANICAL CONTRACTOR SHALL COORDINATE THE SCHEDULING OF THEIR WORK WITH THE GENERAL CONTRACTOR. CLEAN UP AT THE END OF EACH DAY.

MECHANICAL GENERAL NOTES AND SPECIFICATIONS

- 1. THESE DOCUMENTS ARE DIAGRAMMATIC IN NATURE AND ARE NOT INTENDED TO BE UTILIZED AS SHOP DRAWINGS NOR NECESSARILY SCALED FOR EXACT MEASUREMENTS. ANY DISCREPANCIES BETWEEN THESE DOCUMENTS AND THE ACTUAL CONDITIONS SHALL BE REPORTED TO THE ARCHITECT/ENGINEER FOR RESOLUTION PRIOR TO INSTALLATION.
- MECHANICAL WORK SHALL COMPLY WITH ALL APPLICABLE CODES. VERIFY ALL REQUIREMENTS PRIOR TO SUBMITTING BID OR COMMENCING WORK.
- 3. MECHANICAL CONTRACTOR SHALL BE RESPONSIBLE FOR ANY ADDITIONAL COORDINATION OR MODIFICATIONS THAT MAY BE REQUIRED DUE TO THE USE OR INSTALLATION OF EQUIPMENT OTHER THAN THAT OF THE BASIS OF DESIGN MANUFACTURERS LISTED ON THE DRAWINGS.
- THE MECHANICAL CONTRACTOR SHALL COORDINATE WORK WITH OTHER TRADES PRIOR TO AND DURING CONSTRUCTION. THE MECHANICAL SYSTEMS SHOWN SHALL BE RUN AS HIGH AS POSSIBLE UNLESS NOTED OTHERWISE.
- REFER TO THE ARCHITECTURAL REFLECTED CEILING PLANS FOR EXACT LOCATION OF ALL CEILING AIR DEVICES AND ACCESS PANELS. OBTAIN CLARIFICATION FROM THE ARCHITECT, IF EXACT LOCATIONS ARE NOT SHOWN
- 6. REFER TO THE ARCHITECTURAL DRAWINGS FOR ROOFING DETAILS SPECIFIC TO THIS PROJECT.
- 7. THE MECHANICAL CONTRACTOR SHALL COORDINATE THERMOSTAT, SENSOR, AND SWITCH LOCATIONS WITH OWNER PRIOR TO INSTALLATION. ALL THERMOSTATS, SENSORS, AND SWITCHES SHALL BE LOCATED 48" AFF UNLESS INDICATED OTHERWISE. WHERE EXISTING CONDITIONS REQUIRE EXPOSED CONTROL WIRING, SUCH WIRING SHALL BE CONCEALED WITH WIRE MOLD. WIRE MOLD COLOR SHALL BE SELECTED BY THE ARCHITECT.
- 8. PROVIDE EQUIPMENT LABELS FOR ALL MAJOR EQUIPMENT, INCLUDING BUT NOT LIMITED TO AIR HANDLING SYSTEMS, FANS, CONTROLS, AND DAMPERS. LABELS SHALL BE AFFIXED OR ADHERED DIRECTLY TO EQUIPMENT. EQUIPMENT TO BE LABELED WITH ENGRAVED PLASTIC LAMINATE SIGNS.
- 9. BALANCE AIR SYSTEMS TO THE QUANTITIES SHOWN AND SUBMIT BALANCE REPORT TO THE ARCHITECT/ENGINEER FOR REVIEW. FAN SYSTEMS TO BE BALANCED WITHIN PLUS 10 PERCENT OR MINUS 5 PERCENT OF LISTED VALUES. AIR INLETS AND OUTLETS TO BE BALANCED WITH PLUS 10 PERCENT TO MINUS 5 PERCENT OF LISTED VALUES.
- 10. SUBMIT TO THE ARCHITECT/ENGINEER ELECTRONIC PDF FILES OF MECHANICAL SUBMITTALS FOR REVIEW OF ALL MAJOR EQUIPMENT AS LISTED ON DRAWING EQUIPMENT SCHEDULES, AS WELL AS DUCTWORK ACCESSORIES AND CONTROLS. ENGINEER ASSUMES NO RESPONSIBILITY FOR EQUIPMENT OR INSTALLATION COORDINATION THAT HAS NOT BEEN SUBMITTED FOR REVIEW.
- 11. CONTRACTOR SHALL WARRANTY WORK, EQUIPMENT, MATERIALS, AND PROPER OPERATION FOR A PERIOD OF ONE YEAR FROM THE DATE OF ACCEPTANCE OF BUILDING BY OWNER. THIS GUARANTEE SHALL NOT INCLUDE NORMAL MAINTENANCE REQUIRED BY THE OWNER AS DESCRIBED IN O&M MANUALS.
- 12. PROVIDE TWO SETS OF OPERATION AND MAINTENANCE (O&M) MANUALS FOR OWNER AT COMPLETION OF PROJECT TO THE ARCHITECT/ENGINEER FOR REVIEW. DOCUMENTATION SHALL CONSIST OF MANUFACTURER'S INFORMATION, SPECIFICATIONS AND RECOMMENDATIONS, PROGRAMMING PROCEDURES AND DATA POINTS, NARRATIVES, AND OTHER MEANS OF ILLUSTRATING TO THE OWNER HOW THE BUILDING, EQUIPMENT, AND SYSTEMS ARE INTENDED TO BE INSTALLED, MAINTAINED, AND OPERATED. REQUIRED REGULAR MAINTENANCE ACTIONS FOR EQUIPMENT AND SYSTEMS SHALL BE CLEARLY STATED ON A READILY VISIBLE LABEL. THE LABEL SHALL INCLUDE THE TITLE OR PUBLICATION NUMBER FOR THE OPERATION AND MAINTENANCE MANUAL FOR THAT PERTICULAR MODEL AND TYPE OF PRODUCT.
- 13. CONTRACTOR SHALL MAINTAIN A COMPLETE AND ACCURATE SET OF RECORD DRAWINGS SHOWING ACTUAL INSTALLED LOCATIONS OF WORK. SUBMIT THESE DRAWINGS AS PART OF THE OPERATION AND MAINTENANCE MANUALS AT COMPLETION OF PROJECT.
- 14. ACCESS DOORS SHALL BE INSTALLED IN ORDER TO PROVIDE ACCESS TO MECHANICAL SYSTEMS REQUIRING ACCESS FOR SERVICING OR ADJUSTMENT LOCATED ABOVE INACCESSIBLE CEILINGS, WHETHER OR NOT SHOWN ON THE DRAWINGS. ACCESS DOORS SHALL BE FURNISHED BY THE MECHANICAL CONTRACTOR AND INSTALLED BY THE GENERAL CONTRACTOR. ACCESS DOOR LOCATIONS SHALL BE APPROVED BY THE ARCHITECT PRIOR TO INSTALLATION. PROVIDE 12"x12" ACCESS DOORS FOR HAND ACCESS (VALVES AND DAMPERS) AND 24"x24" ACCESS FOR HEAD AND SHOULDER ACCESS FOR OTHER EQUIPMENT.



NOTICE: DUTY OF COOPERATION

Release of these plans contemplates further cooperation among the owner, his contractor and the architect. Design and construction are complex. Although the architect and his consultants have performed their services with due care and diligence, they cannot guarantee perfection. Communication is imperfect and every contingency cannot be anticipated. Any ambiguity or discrepancy discovered by the use of these plans shall be reported immediately to the architect. Failure to notify the architect compounds misunderstanding and increases construction costs. A failure to cooperate by a simple notice to the architect shall relieve the architect from responsibility for the consequences. Changes made from the plans without consent of the architect are unauthorized and shall relieve the architect of responsibility for all consequences arriving out of such changes.

All design, documents and data prepared by Eric Smith Associates, P.C. as instruments of service shall remain property of Eric Smith Associates, P.C. and shall not be copied, changed or disclosed in any form whatsoever without first obtaining the express written consent of Eric Smith Associates, P.C.

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YOU BEEN RECORD TC 06/14/20

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ERIC SMITH ASSOCIATES, P.C.

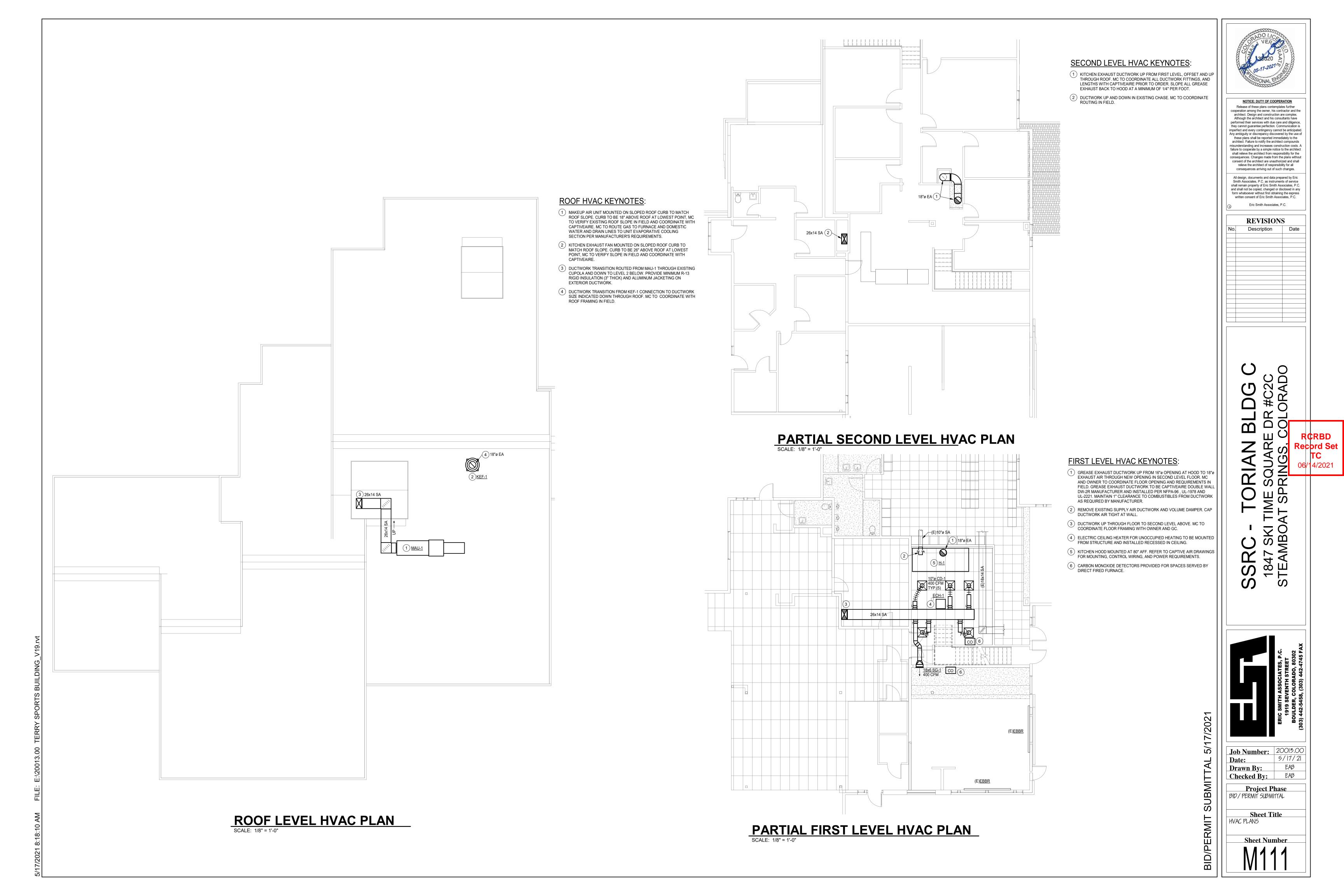
| Job Number: | 20013.00 |
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| Date: | 5/17/21 |
| Drawn By: | EAB |
| Checked By: | EAB |
| | |

Project Phase
BID/PERMIT SUBMITTAL

Sheet Title
HVAC COVER SHEET

Sheet Number

ID/PERMIT SUBMITTAL 5/17/2021



| | GRILLES, REGISTERS & DIFFUSERS SCHEDULE | | | | | | | | | | | |
|----------|--|---------|----------|------------|--------|----------|----------|--------|---------|--|--|--|
| PLAN | MANUFACTURER | TYPE & | NECK | FACE | VOLUME | | MOUNTING | | REMARKS | | | |
| CODE | & MODEL NO. | SERVICE | SIZE | SIZE | DAMPER | MATERIAL | TYPE | FINISH | | | | |
| | | | | | (OBD) | | | | | | | |
| CD-1 | PRICE PDDR | SUPPLY | AS NOTED | 24"x24" | NO | STEEL | LAY-IN | WHITE | NOTE: 1 | | | |
| SG-1 | PRICE 520 | SUPPLY | AS NOTED | NECK+1.75" | NO | STEEL | SURFACE | WHITE | NOTE: 2 | | | |
| | | | | | | | | | | | | |
| NOTES: | | | ! | | | | | | | | | |
| 1. 2. | 1. MANUFACTURER TO PROVIDE SUPPLY PLENUM WITH INLET NECK SIZE PER PLANS. 2. PROVIDE DOUBLE DEFLECTION SUPPLY BLADES. | | | | | | | | | | | |

| | ELECTRIC CEILING HEATER SCHEDULE | | | | | | | | | | | | | |
|--------|----------------------------------|----------|-------|-----|---------|---|-----|------|-----|-------|-------|--------|---------|-----------|
| PLAN | MANUF. | | CAP. | | ELEMENT | | | | | ELECT | RICAL | WEIGHT | | |
| CODE | & MODEL NO. | LOCATION | (MBH) | KW | VOLTS | Ø | CFM | EAT | FLA | VOLTS | Ø | (LBS) | CONTROL | REMARKS |
| ECH-1 | QMARK FFCH 548 | KITCHEN | 6.8 | 2.0 | 208 | 1 | 300 | 55.0 | 9.6 | 208 | 1 | 25 | NOTE: 1 | NOTE: 2,3 |
| | | | | | | | | | | | | | | |
| NOTEC: | | | | | | | | | | | | | | |

1

MANUFACTURER TO PROVIDE UNIT MOUNTED THERMOSTAT.
 FLA (FULL LOAD AMPS) INCLUDES HEATING ELEMENT AND MOTOR CURRENT REQUIREMENTS.

PROVIDE RECESSED LAY-IN CEILING MOUNTING FRAME.

20020 A 05-17-202177 A

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ritten consent of Eric Smith Associates, P.C.

Eric Smith Associates, P.C.

REVISIONS

No. Description Date

OH WO CRBD Record Se TC 06/14/2021

SSRC - TORIAN B
1847 SKI TIME SQUARE D
STEAMBOAT SPRINGS, CO

ERIC SMITH ASSOCIATES, P.C.

 Job Number:
 200|3,00

 Date:
 5/|7/2|

 Drawn By:
 EAB

 Checked By:
 EAB

Project Phase
BID/PERMIT SUBMITTAL

Sheet Title
HVAC SCHEDULES

Sheet Number M300

BID/PERMIT SUBMITTAL 5/17/2021

.M FILE: E:\20013.00 TERRY SPORTS BUILDING_V19.rv

HANGING ANGLE DETAILS

| HOOD STYLE / MODEL | 450 DEGREES cfm/ft. | 600 DEGREES cfm/ft. | 700 DEGREES cfm/ft. |
|---------------------------------------|---------------------------|---------------------------|---------------------------|
| CANOPY ND2 | 150 | 200 | 250 |
| WITH END PANELS (15% reduction) | 127.5 | 170 | 212.5 |
| SLOPED SND-2 | 228 | 294 | _ |
| ISLAND ND-2WI | 269 | 300 | 350 |
| NDI | 346 | 422 | 475 |

ETL HOOD LISTING DETAIL EXHAUST CFM=LENGTH OF HOOD X CFM/LIN.FT. (LOAD) SUPPLY CFM=EXHAUST CFM X PERCENTAGE REQUIRED TOTAL DUCT AREA=144 X CFM FPM(*)

DUCT LENGTH= DUCT DEPTH

CALCULATIONS UTILIZED <u>CAPTIVE-AIRE HOODS ARE BUILT IN COMPLIANCE WITH</u>



isted under ETL File number 3054804-001/002 BUILDING CODES

CAPTIVE-AIRE HOODS HAVE OPTIONAL CLEARANCE REDUCTION SYSTEMS AVAILABLE AS FOLLOWS: MATERIAL CLEARANCE REDUCTION SYSTEM

NON-COMBUSTIBLE NONE REQUIRED LIMITED-COMBUSTIBLE 3" UNINSULATED STANDOFF COMBUSTIBLE 1" INSULATED STANDOFF

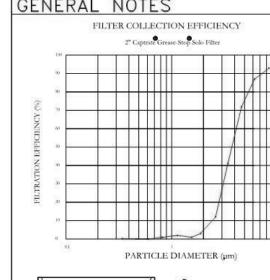
CLEARANCE TO COMBUSTIBLES

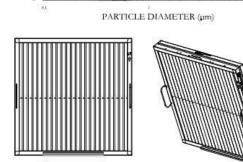
ISTALLATION

- ALL ELECTRICAL "FIELD" CONNECTIONS AND RELATED INTERCONNECTIONS BY ELECTRICAL CONTRACTORS. ALL PLUMBING "FIELD" CONNECTIONS AND RELATED INTERCONNECTIONS BY PLUMBING CONTRACTORS.
- HANGING BRACKETS LOCATED AND WELDED AS SHOWN ON PLANS. ALL OTHER HANGER MATERIALS PROVIDED BY
- ALL CONNECTIONS FROM CAPTIVE—AIRE DUCT PER MECHANICAL CONTRACTORS'S PLANS. COOKING EQUIPMENT TO SHUTOFF IN EVENT OF FIRE.
- EXHAUST FANS TO TURN ON IN EVENT OF FIRE. ALL LIGHTS FIXTURE SHOWN INSTALLED BY CAPTIVE-AIRE ARE FACTORY PREWIRED. INTERCONNECTIONS BETWEEN
- HOODS AND TO SWITCHES BY ELECTRICAL CONTRACTORS LAMPS FOR LIGHT FIXTURES BY INSTALLING CONTRACTORS.
- SEISMIC RESTAINTS ARE RESPONSIBILITY OF INSTALLING CONTRACTOR. O. INSTALLING CONTRACTORS ASSUME ALL RELATED REPONSIBILITY FOR VERIFICATION OF DIMENSIONAL DATA CONTAINED ON THESE DOCUMENTS FOR ACCURACY, INTEGRATION, AND ADMINISTRATION OF CODE REQUIREMENTS IN EFFECT PRIOR TO ANY RELEASE FOR PRODUCTION OF EQUIPMENT SHOWN,

- 1. KITCHEN HOODS MUST BE BALANCED WITH KITCHEN. . KITCHEN SHALL BE NEGATIVE WITH RESPECT TO DINING AREA.
- RESTAURANT SHALL BE POSITIVE WITH RESPECT TO AMBIENT PRESSURE.
- 14. WRITTEN HOOD DIMENSIONS HAVE PRECEDENCE OVER SCALE.

SIGNED AND "APPROVED" COPIES OF THIS DOCUMENT MUST BE RECEIVED BY THE FACTORY PRIOR TO COMMENCEMENT OF FABRICATION. GENERAL NOTES





CaptiveAire Captrate Solo Filter ETL Listed Grease Extracting Filters Made From 430 Stainless Steel

FILTER DETAIL

HOOD INFORMATION - J0B#4891037 APPLIANCE DESIGN | TOTAL MODEL MANUFACTURER LENGTH COOKING CFM/FT EXH CFM WIDTH LENG HEIGHT DIA CFM VEL DUTY CONSTRUCTION TEMP 430 SS CAPTIVEAIRE HEAVY 225 16" | 2475 | 1773 | -0.872 ALONE ALONE WHERE EXPOSED

| | OOD INFORMATION FILTER(S) | | | | | LIGHT(S) | | | UTILITY CABINET(S) | | | | | | HOOD | | |
|------|---------------------------|--|------------|---|----------------------------------|----------------|-----------------|----------------|--------------------|---|---|-------------|------------------|-------------|----------|------|-----------------|
| HOOD | TAG | \$1000\$\$\$\text{\$\sigma\$}\$\$\text{\$\sigma\$}\$\$ | -05500 BOX | 0 1000000000000000000000000000000000000 | DCT 1/8/04/28 (7/20/07/1/50C/07) | EFFICIENCY @ 7 | 50-050V-0001000 | 2000 00000000 | WIRE | 001000000000000000000000000000000000000 | 0.0000000000000000000000000000000000000 | FIRE | SYSTEM | ELECTRICAL | SWITCHES | FIRE | HOOD MHANGIN |
| NO | 1110 | TYPE | QTY | HEIGHT | LENGTH | MICRONS | QTY | QTY TYPE GUARD | LOCATION | SIZE | TYPE SIZE | MODEL # | MODEL # QUANTITY | PIPING WE | | | |
| 9 | VU_1 | CAPTRATE SOLO FILTER | 0 | 20" | 16" | 85% SEE FILTER | 6 | L55 SERIES E26 | NO | RIGHT | 12/260/224/ | TANK FIRE | 4.0/4.0 | DC∨-1111 | 1 LIGHT | YES | 999 |
| 1 | 1 KH-1 | CAPIRATE SULU FILTER | 0 | 20 | 16 | SPEC | 0 | FDD PEKIEZ FER | INL. | KIGHI | 12"×60"×24" | SUPPRESSION | 4.07 4.0 | DC V - IIII | 1 FAN | IES | LBS |

*** NOTE ***

MAKE-UP AIR SHALL BE

!! DELIVERED INTO SPACE

DISRUPT HOODS ABILITY

IN MANNER THAT WILL NOT

TO CAPTURE AND CONTAIN.

HOOD OPTIONS

| HOOD | TAG | OPTION |
|------|------|--|
| | | FIELD WRAPPER 18.00" HIGH FRONT, RIGHT. |
| | KH-1 | BACKSPLASH 122.00" HIGH X 163.00" LONG 430 SS VERTICAL. |
| | | LEFT END STANDOFF (FINISHED) 1" WIDE 60" LONG INSULATED. |
| 1 | | INSULATION FOR TOP OF HOOD. |
| | | INSULATION FOR BACK OF HOOD. |
| | | RISER SENSOR INSTALL 3IN DBL. |
| | | LEFT WALL AS END PANEL. |

FOR QUESTIONS, CALL THE

COLORADO REGIONAL SALES OFFICE

7300 S. Alton Way, #5B, Centennial, CO 80112

PHDNE: (720) 570-0981 FAX: (919) 227-5999

*** NOTE ***

ALL WALLS AND STRUCTURES

AND SHEETROCK, WOOD STUDS

OR ANY OTHER COMBUSTIBLE

NOT ALLOWED

MATERIAL WITHIN 18" OF HOOD

THAT COME WITHIN 18" OF HOOD MUST BE METAL STUDS

Building Department Requirement: RCRBD to perform final inspection under live kitchen cooking conditions and receive the final report from the HVAC Contractor on the Test and Balance of the ventilation equipment.

*** NOTE ***

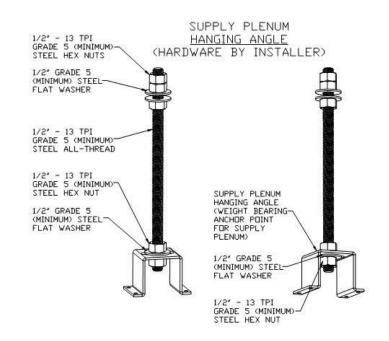
RECOMMENDS NO RETURNS

WITHIN 10 FEET OF HOOD

HOOD MANUFACTURER

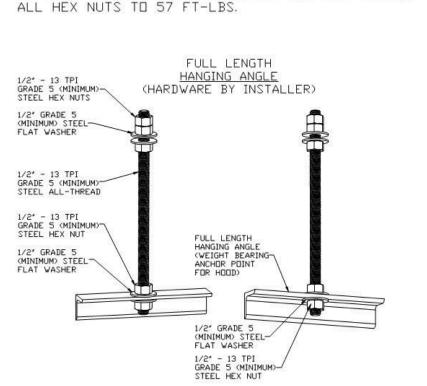
OR 4-WAY DIFFUSERS

IN ALL DIRECTIONS.



ASSEMBLY INSTRUCTIONS

HANGING ANGLE MUST BE SUPPORTED WITH 1/2" - 13 TPI GRADE 5 (MINIMUM) ALL-THREAD, SANDWICH HANGING ANGLES AND CEILING ANCHOR POINTS WITH 1/2" GRADE 5 (MINIMUM) STEEL FLAT WASHERS AND 1/2" - 13 TPI GRADE 5 (MINIMUM) HEX NUTS AS SHOWN. MUST USE DOUBLED HEX NUT CONFIGURATION ABOVE CEILING ANCHORS. SINGLE HEX NUT BENEATH HANGING ANGLE IS ACCEPTABLE FOR PSP HANGING ANGLES. MAINTAIN 1/4" OF EXPOSED THREADS BENEATH BOTTOM HEX NUT. TORQUE ALL HEX NUTS TO 57 FT-LBS.



HOOD CORNER

1/2" - 13 TPI GRADE 5 (MINIMUM)-STEEL HEX NUTS

ASSEMBLY INSTRUCTIONS

HANGING ANGLE MUST BE SUPPORTED WITH 1/2" - 13 TPI

ANGLES AND ABOVE CEILING ANCHORS, MAINTAIN 1/4" OF EXPOSED THREADS BENEATH BOTTOM HEX NUT. TORQUE

GRADE 5 (MINIMUM) ALL-THREAD, SANDWICH HANGING ANGLES AND CEILING ANCHOR POINTS WITH 1/2" GRADE 5 (MINIMUM) STEEL FLAT WASHERS AND 1/2" - 13 TPI GRADE 5 (MINIMUM) HEX NUTS AS SHOWN. MUST USE

1/2' GRADE 5 (MINIMUM) STEEL FLAT WASHER

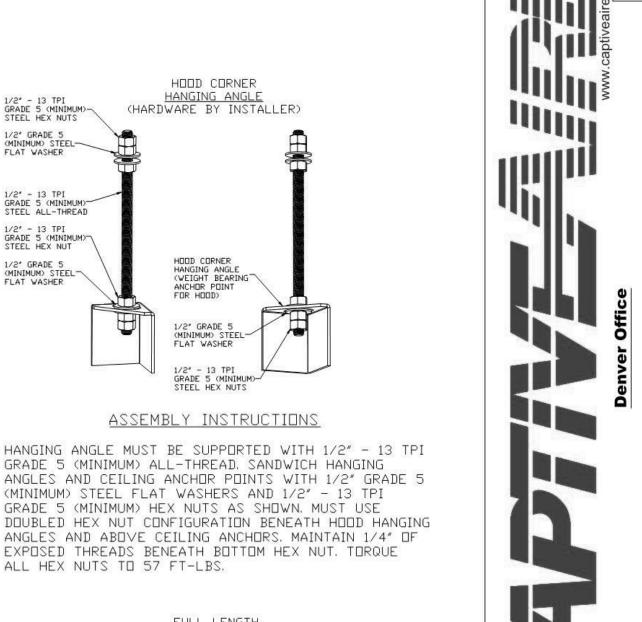
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MAINTAIN 1/4" OF EXPOSED THREADS BENEATH BOTTOM HEX NUT. TORQUE ALL HEX NUTS TO 57 FT-LBS.

If ordered, CAS Service will perform a System Design Verification (SDV) once all equipment has had a complete start up per the Operation and Installation Manual Typically, the SDV will

Any field related discrepancies that are discovered during the SDV will be brought to the attention of the general contractor and corresponding trades on site. These issues will be documented and forwarded to the appropriate sales office. If CAS Service has to resolve a discrepancy that is a field issue, the general contractor will be notified and billed for the work. Should a return trip be required due to any field related discrepancy that cannot be resolved during the SDV, there will be additional trip charges.

manufacturer. Should a return trip be required, the general contractor and appropriate



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(1)

DATE: 5/14/2021

4891037

DRAWN BY: CJP - 42

SCALE:

3/4" = 1'-0"

MASTER DRAWING

SHEET NO.

-5-

acks

Release of these plans contemplates further cooperation among the owner, his contractor and the architect. Design and construction are complex.

Although the architect and his consultants have performed their services with due care and diligence they cannot guarantee perfection. Communication is imperfect and every contingency cannot be anticipated Any ambiguity or discrepancy discovered by the use of these plans shall be reported immediately to the architect. Failure to notify the architect compounds misunderstanding and increases construction costs. failure to cooperate by a simple notice to the architec shall relieve the architect from responsibility for the consequences. Changes made from the plans without consent of the architect are unauthorized and shall relieve the architect of responsibility for all consequences arriving out of such changes. All design, documents and data prepared by Eric Smith Associates, P.C. as instruments of service shall remain property of Eric Smith Associates, P.C. and shall not be copied, changed or disclosed in any form whatsoever without first obtaining the express written consent of Eric Smith Associates, P.C. Eric Smith Associates, P.C **REVISIONS** Description

NOTICE: DUTY OF COOPERATION

SQI RN

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| Job Number: | 20013.00 |
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| Date: | 5/17/21 |
| Drawn By: | EAB |
| Checked By: | EAB |
| | |

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Project Phase BID/PERMIT SUBMITTAL

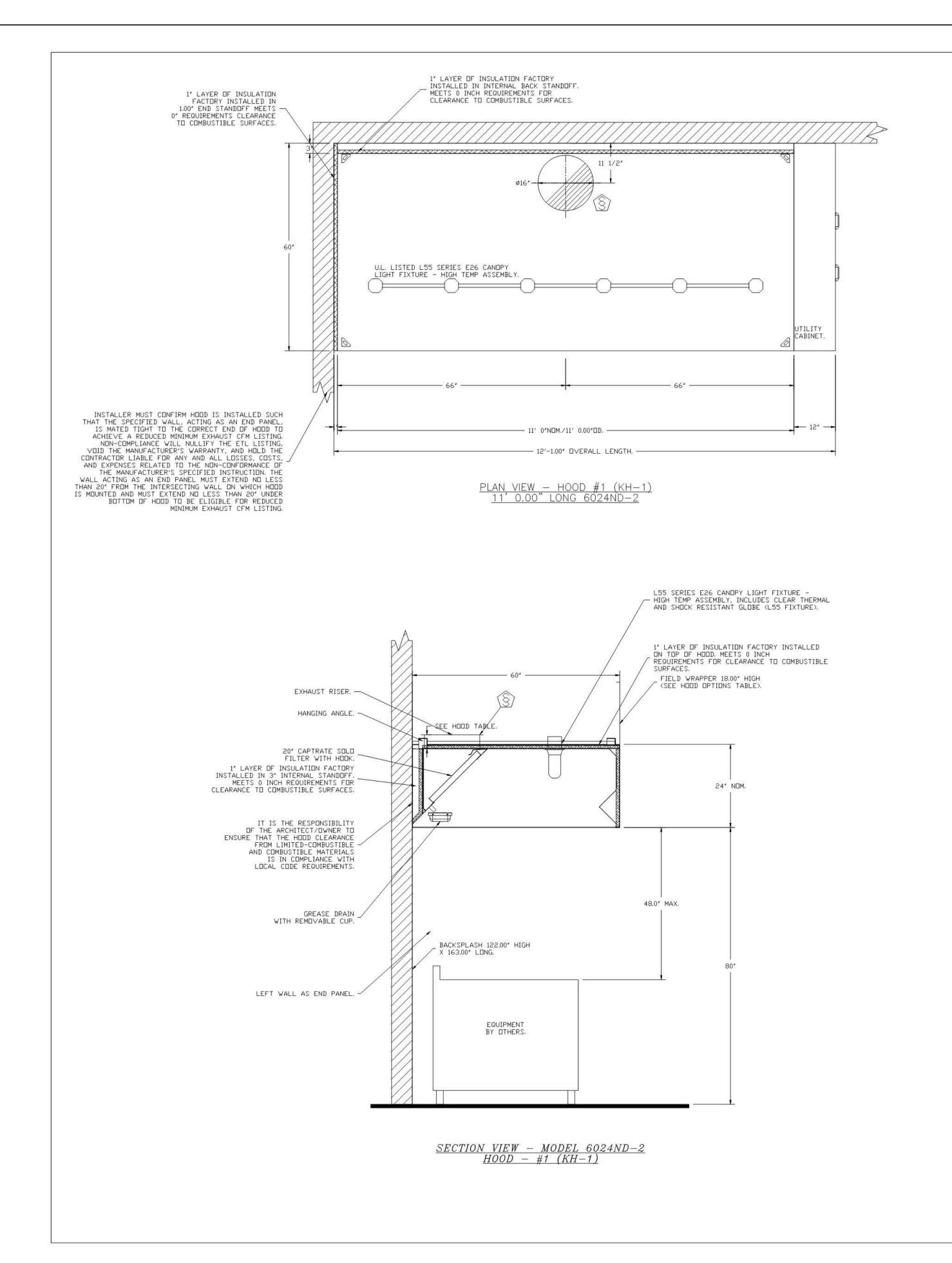
Sheet Title HVAC DETAILS

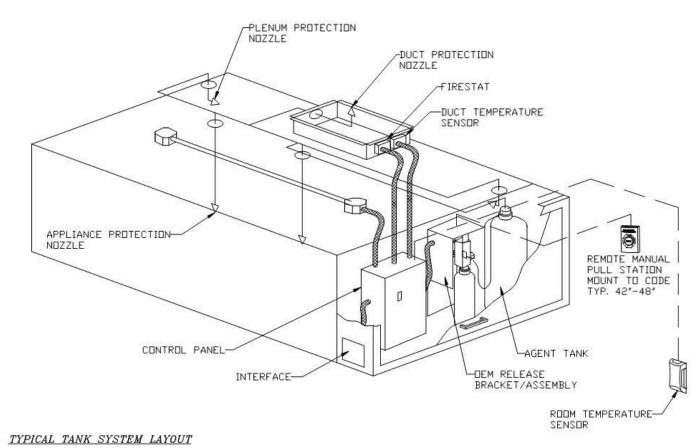
Sheet Number

System Design Verification (SDV)

be performed after all inspections are complete.

During the SDV, CAS Service will address any discrepancy that is the fault of the sales office will be notified. There will be no additional charges for manufacturer discrepancies.





SPECIFICATIONS:

FIRE

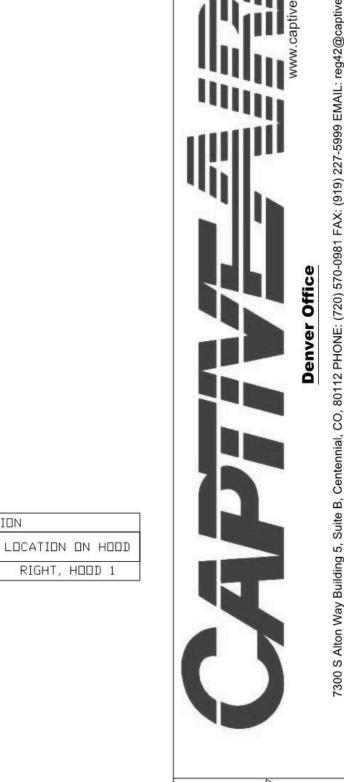
SYSTEM TAG

THE RESTAURANT FIRE SUPPRESSION SYSTEM SHALL BE THE PRE-ENGINEERED TYPE WITH A FIXED NOZZLE AGENT DISTRIBUTION NETWORK. IT SHALL BE LISTED WITH UNDERWRITERS LABORATORIES, INC. (UL) THE SYSTEM CONTROLS SHALL PROVIDE ALL NECESSARY MONITORING, TIMING AND SUPERVISION FUNCTIONS REQUIRED FOR THE RELIABLE OPERATION OF THE WET CHEMICAL FIRE SUPPRESSION SYSTEM. ALL DEVICES THAT ARE CRITICAL TO PROPER OPERATION SHALL BE SUPERVISED. THE SYSTEM SHALL INCLUDE A BATTERY BACK UP SYSTEM. IN THE EVENT OF A LOSS OF POWER TO THE BUILDING, THE BACKUP SYSTEM SHALL POWER ALL SYSTEMS NECESSARY FOR PROPER OPERATION. THE SYSTEM SHALL BE CAPABLE OF AUTOMATIC DETECTION AND ACTUATION WITH LOCAL OR REMOTE MANUAL ACTUATION. THE DETECTION PORTION OF THE FIRE SUPPRESSION SYSTEM ALLOWS FOR AUTOMATIC DETECTION BY MEANS OF AN ELECTRIC THERMAL DETECTOR(S) LOCATED IN THE HOOD DUCT CONNECTION(S).

SIZE

FIRE SYSTEM INFORMATION - JOB#4891037

| 1 | FS-1 | CAS ELECTRIC WET | CHEMICAL | 4.0/4.0 | | | |
|----------------------|-------|------------------|----------|---------------------|--|--|--|
| GAS VA | LVE(S |) | y | | | | |
| FIRE SYSTEM NO | TAG | TYPE | SIZE | SUPPLIED BY | | | |
| 1 | FS-1 | SC ELECTRICAL | 2.000 | CAPTIVEAIRE SYSTEMS | | | |



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SPRINGS

AMBOA

STE

DATE: 5/14/2021

4891037

DRAWN BY: CJP - 42

SCALE: 3/4" = 1'-0"

MASTER DRAWING

SHEET NO.

-Ste

BBQ

Last

INSTALLATION

SYSTEM

FIRE CABINET RIGHT

FLOW

9

POINTS

REVISIONS DESCRIPTION

NOTICE: DUTY OF COOPERATION

Release of these plans contemplates further cooperation among the owner, his contractor and the architect. Design and construction are complex.
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written consent of Eric Smith Associates, P.C.

Eric Smith Associates, P.C.

REVISIONS

Date

Description

ORIAN NE SQUAN SPRINGS

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Job Number: 20013,00 5/17/21 EAB Drawn By: Checked By: EAB

Project Phase BID/PERMIT SUBMITTAL

Sheet Title HVAC DETAILS

Sheet Number

SSRC -1847 SKI STEAMBOA

| WUA | I AIV | IIVI C | MMATION - JOD#403103 | / | | | | | | | | | | | | | | | | | | | | |
|-------------------|--------|--------|------------------------------|------------|----------|------------|---------------|-------|------|---------------|-------|--------|-------|------|-----|------|------|-------------------------------|------------------------------------|------------------------------------|--------|-----------------------------------|-----------------|-------|
| FAN UNIT NO | | QTY | FAN UNIT MODEL # | BLOWER | HOUSING | MIN CFM | DESIGN CFM | ESP | RPM | MOTOR ENCL | HP | ВНР | PHASE | VOLT | FLA | MCA | MOCP | EVAP FLOW RATE (Gal/Hr) | EVAP COOLER ENTERING DB TEMP | EVAP COOLER ENTERING WB TEMP | | EVAP COOLER LEAVING WB TEMP | WEIGHT (LBS) | SONES |
| 2 | MAU-1 | 1 | A2-D.250-20D | 20MF-2-MOD | A2-D.250 | 2000 | 2475 | 1.250 | 1548 | DDP,PREMIUM | 2.000 | 1.4680 | 3 | 208 | 6.1 | 7.7A | 15A | 3.56 | 90.0°F | 55.0°F | 68.0°F | 55.0°F | 931 | 15.3 |
| *Evar | Flow F | ate is | variable based on water pres | sure. | | | | | | | | | | | | • | • | 1 | | | | ' | | |

| GAS . | FIRED | MAKE- | UP AIR | UNIT(S) | | 90 | The State of the S |
|-------------------|-------|---------------|----------------|-----------|--------------------------------|----------|--|
| FAN UNIT NO | TAG | INPUT BTUs | OUTPUT BTUs | TEMP RISE | REQUIRED INPUT GAS PRESSURE | GAS TYPE | BURNER EFFICIENCY(|
| 2 | MAU-1 | 210349 | 193521 | 95°F | 7 IN. W.C 14 IN. W.C. | NATURAL | 92 |

FAN OPTIONS

| 1 INLET PRESSURE GAUGE, 0-35". 1 MANIFOLD PRESSURE GAUGE, -5 TO 15" WC. 1 CASLINK BUILDING MONITORING SYSTEM - INTERNET OR CELLULAR CONNECTION REQUIRED. 1 MOTORIZED BACKDRAFT DAMPER FOR A2-D HOUSING. MEETS AMCA CLASS 1A RATING. 1 TOTAL CFM MONITORING FOR MUA UNITS. 1 FREEZESTAT. 1 IBT/MUA EVAP INTERLOCK. 1 FREEZE PROTECTION DRAIN KIT FOR IBT/MUA WITH EVAPORATIVE COOLERS. | FAN UNIT NO | TAG | QTY | DESCRIPTION |
|---|-------------------|-------|-----|---|
| 1 2 YEAR PARTS WARRANTY. 1 SIZE 2 DIRECT FIRED HEATER LOW CFM PROFILE PACKAGE. USED ON HEATERS UNDER 250 CFM. 1 INLET PRESSURE GAUGE, 0-35". 1 MANIFOLD PRESSURE GAUGE, -5 TO 15" WC. 1 CASLINK BUILDING MONITORING SYSTEM - INTERNET OR CELLULAR CONNECTION REQUIRED. 1 MOTORIZED BACKDRAFT DAMPER FOR A2-D HOUSING. MEETS AMCA CLASS 1A RATING. 1 TOTAL CFM MONITORING FOR MUA UNITS. 1 FREEZESTAT. 1 IBT/MUA EVAP INTERLOCK. 1 FREEZE PROTECTION DRAIN KIT FOR IBT/MUA WITH EVAPORATIVE COOLERS. 1 SEPARATE 120V WIRING PACKAGE (REQUIRED AND USED ONLY FOR DCV OR PREWIRE WITH VFD) - THREE PHASE ONLY. | | | 1 | GREASE BOX. |
| 1 SIZE 2 DIRECT FIRED HEATER LOW CFM PROFILE PACKAGE. USED ON HEATERS UNDER 250 CFM. 1 INLET PRESSURE GAUGE, 0-35". 1 MANIFOLD PRESSURE GAUGE, -5 TO 15" WC. 1 CASLINK BUILDING MONITORING SYSTEM - INTERNET OR CELLULAR CONNECTION REQUIRED. 1 MOTORIZED BACKDRAFT DAMPER FOR A2-D HOUSING. MEETS AMCA CLASS 1A RATING. 1 TOTAL CFM MONITORING FOR MUA UNITS. 1 FREEZESTAT. 1 IBT/MUA EVAP INTERLOCK. 1 FREEZE PROTECTION DRAIN KIT FOR IBT/MUA WITH EVAPORATIVE COOLERS. 1 SEPARATE 120V WIRING PACKAGE (REQUIRED AND USED ONLY FOR DCV OR PREWIRE WITH VFD) - THREE PHASE ONLY. | 1 | KEF-1 | 1 | FAN BASE CERAMIC SEAL - INSTALLED AT PLANT - FOR GREASE DUCTS. |
| 1 CFM. 1 INLET PRESSURE GAUGE, 0-35". 1 MANIFOLD PRESSURE GAUGE, -5 TO 15" WC. 1 CASLINK BUILDING MONITORING SYSTEM - INTERNET OR CELLULAR CONNECTION REQUIRED. 1 MOTORIZED BACKDRAFT DAMPER FOR A2-D HOUSING. MEETS AMCA CLASS 1A RATING. 1 TOTAL CFM MONITORING FOR MUA UNITS. 1 FREEZESTAT. 1 IBT/MUA EVAP INTERLOCK. 1 FREEZE PROTECTION DRAIN KIT FOR IBT/MUA WITH EVAPORATIVE COOLERS. 1 SEPARATE 120V WIRING PACKAGE (REQUIRED AND USED ONLY FOR DCV OR PREWIRE WITH VFD) - THREE PHASE ONLY. | | | 1 | 2 YEAR PARTS WARRANTY. |
| 1 MANIFOLD PRESSURE GAUGE, -5 TO 15" WC. 1 CASLINK BUILDING MONITORING SYSTEM - INTERNET OR CELLULAR CONNECTION REQUIRED. 1 MOTORIZED BACKDRAFT DAMPER FOR A2-D HOUSING. MEETS AMCA CLASS 1A RATING. 1 TOTAL CFM MONITORING FOR MUA UNITS. 1 FREEZESTAT. 1 IBT/MUA EVAP INTERLOCK. 1 FREEZE PROTECTION DRAIN KIT FOR IBT/MUA WITH EVAPORATIVE COOLERS. 1 SEPARATE 120V WIRING PACKAGE (REQUIRED AND USED ONLY FOR DCV OR PREWIRE WITH VFD) - THREE PHASE ONLY. | | | 1 | SIZE 2 DIRECT FIRED HEATER LOW CFM PROFILE PACKAGE. USED ON HEATERS UNDER 2500 CFM. |
| 1 CASLINK BUILDING MONITORING SYSTEM - INTERNET OR CELLULAR CONNECTION REQUIRED. 1 MOTORIZED BACKDRAFT DAMPER FOR A2-D HOUSING, MEETS AMCA CLASS 1A RATING. 1 TOTAL CFM MONITORING FOR MUA UNITS. 1 FREEZESTAT. 1 IBT/MUA EVAP INTERLOCK. 1 FREEZE PROTECTION DRAIN KIT FOR IBT/MUA WITH EVAPORATIVE COOLERS. 1 SEPARATE 120V WIRING PACKAGE (REQUIRED AND USED ONLY FOR DCV OR PREWIRE WITH VFD) - THREE PHASE ONLY. | | | 1 | INLET PRESSURE GAUGE, 0-35". |
| 1 MOTORIZED BACKDRAFT DAMPER FOR A2-D HOUSING, MEETS AMCA CLASS 1A RATING. 1 TOTAL CFM MONITORING FOR MUA UNITS. 1 FREEZESTAT. 1 IBT/MUA EVAP INTERLOCK. 1 FREEZE PROTECTION DRAIN KIT FOR IBT/MUA WITH EVAPORATIVE COOLERS. 1 SEPARATE 120V WIRING PACKAGE (REQUIRED AND USED ONLY FOR DCV OR PREWIRE WITH VFD) - THREE PHASE ONLY. | | 1 | 1 | MANIFOLD PRESSURE GAUGE, -5 TO 15" WC. |
| 2 MAU-1 1 TOTAL CFM MONITORING FOR MUA UNITS. 1 FREEZESTAT. 1 IBT/MUA EVAP INTERLOCK. 1 FREEZE PROTECTION DRAIN KIT FOR IBT/MUA WITH EVAPORATIVE COOLERS. 1 SEPARATE 120V WIRING PACKAGE (REQUIRED AND USED ONLY FOR DCV OR PREWIRE WITH VFD) - THREE PHASE ONLY. | | | 1 | CASLINK BUILDING MONITORING SYSTEM - INTERNET OR CELLULAR CONNECTION REQUIRED. |
| 1 FREEZESTAT. 1 IBT/MUA EVAP INTERLOCK. 1 FREEZE PROTECTION DRAIN KIT FOR IBT/MUA WITH EVAPORATIVE COOLERS. 1 SEPARATE 120V WIRING PACKAGE (REQUIRED AND USED ONLY FOR DCV OR PREWIRE WITH VFD) - THREE PHASE ONLY. | | 1 | 1 | MOTORIZED BACKDRAFT DAMPER FOR A2-D HOUSING, MEETS AMCA CLASS 1A RATING. |
| 1 IBT/MUA EVAP INTERLOCK. 1 FREEZE PROTECTION DRAIN KIT FOR IBT/MUA WITH EVAPORATIVE COOLERS. 1 SEPARATE 120V WIRING PACKAGE (REQUIRED AND USED ONLY FOR DCV OR PREWIRE WITH VFD) - THREE PHASE ONLY. | 2 | MAU-1 | 1 | TOTAL CFM MONITORING FOR MUA UNITS. |
| 1 FREEZE PROTECTION DRAIN KIT FOR IBT/MUA WITH EVAPORATIVE COOLERS. 1 SEPARATE 120V WIRING PACKAGE (REQUIRED AND USED ONLY FOR DCV OR PREWIRE WITH VFD) - THREE PHASE ONLY. | | | 1 | FREEZESTAT. |
| 1 SEPARATE 120V WIRING PACKAGE (REQUIRED AND USED ONLY FOR DCV OR PREWIRE WITH VFD) - THREE PHASE ONLY. | | | 1 | IBT/MUA EVAP INTERLOCK. |
| 1 VFD) - THREE PHASE ONLY. | | | 1 | FREEZE PROTECTION DRAIN KIT FOR IBT/MUA WITH EVAPORATIVE COOLERS. |
| 1 2 YEAR PARTS WARRANTY. | | | 1 | |
| | | | 1 | 2 YEAR PARTS WARRANTY. |

FAN ACCESSORIES

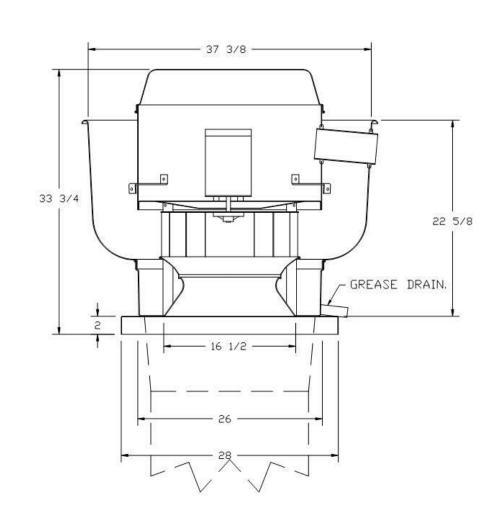
| FAN UNIT | TAG | | EXHAUST | | SUPF | PLY | |
|-------------|-------|---------------|-------------------|-------------------|------|---------------------|------|
| ND | IAG | GREASE CUP | GRAVITY DAMPER | SIDE DISCHARGE | | MOTORIZED DAMPER | WALL |
| 1 | KEF-1 | YES | | | | | |
| 2 | MAU-1 | | | YES | | YES | |

CURB ASSEMBLIES

| ND | ON FAN | TAG | WEIGHT | ITEM | SIZE |
|----|-----------|-------|--------|------|--|
| 1 | # 1 | KEF-1 | 34 LBS | CURB | 26.500"W X 26.500"L X 26.000"H 4.000:12.000 PITCH VENTED HINGED. |
| 2 | # 2 | | 90 LBS | CURB | 31.000"W X 79.000"L X 20.000"H ALONG WIDTH, RIGHT INSULATED. |
| | # 2 | | | RAIL | 4.000"W X 4.000"L X 36.000"HALONG LENGTH, RIGHT. |

FAN #1 DU180HFA - EXHAUST FAN (KEF-1)

TOP VIEW



FEATURES:

- DIRECT DRIVE CONSTRUCTION (NO BELTS/PULLEYS).
- ROOF MOUNTED FANS. - RESTAURANT MODEL.
- UL705 AND UL762 AND ULC-S645 - VARIABLE SPEED CONTROL.
- INTERNAL WIRING.
- THERMAL OVERLOAD PROTECTION (SINGLE PHASE). - HIGH HEAT OPERATION 300°F (149°C).
- GREASE CLASSIFICATION TESTING.
- NEMA 3R SAFETY DISCONNECT SWITCH.

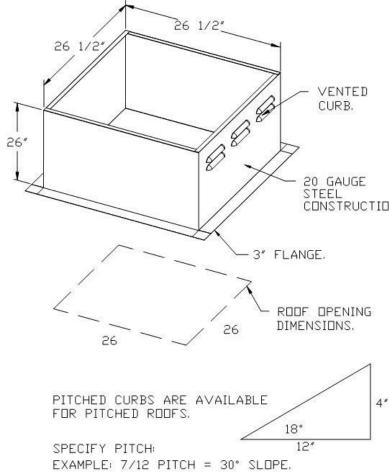
WOULD CAUSE UNSAFE OPERATION.

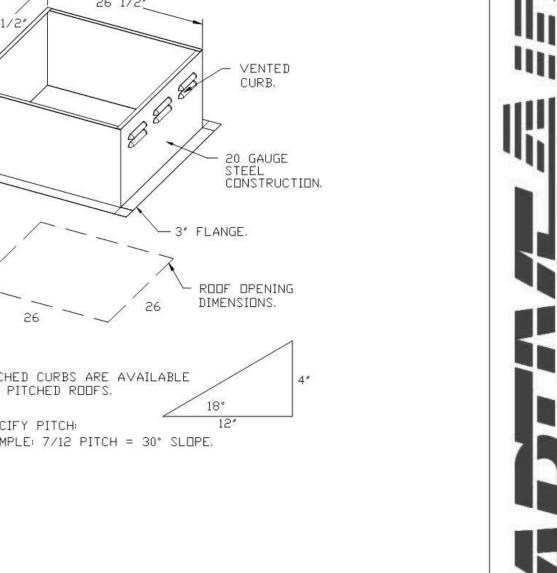
- NORMAL TEMPERATURE TEST EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING AIR AT 300°F (149°C) UNTIL ALL FAN PARTS HAVE REACHED THERMAL EQUILIBRIUM, AND WITHOUT ANY DETERIORATING EFFECTS TO THE FAN WHICH
- ABNORMAL FLARE-UP TEST EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING BURNING GREASE VAPORS AT 600°F (316°C) FOR A PERIOD OF 15 MINUTES WITHOUT THE FAN BECOMING DAMAGED TO ANY EXTENT THAT COULD CAUSE

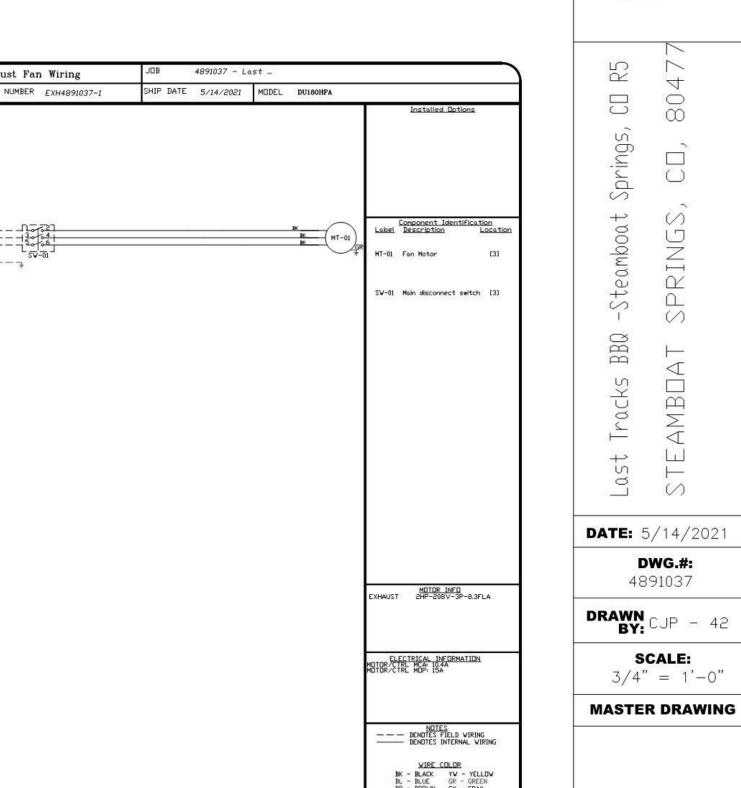
<u>DPTIONS</u>

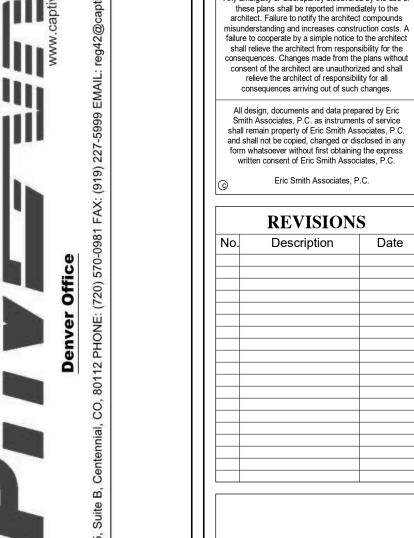
AN UNSAFE CONDITION.

GREASE BOX. FAN BASE CERAMIC SEAL - INSTALLED AT PLANT - FOR GREASE DUCTS.
2 YEAR PARTS WARRANTY.









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REVISIONS

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 Job Number:
 200|3.00

 Date:
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SSRC - 1847 SKI STEAMBOA

Drawn By: Checked By: EAB

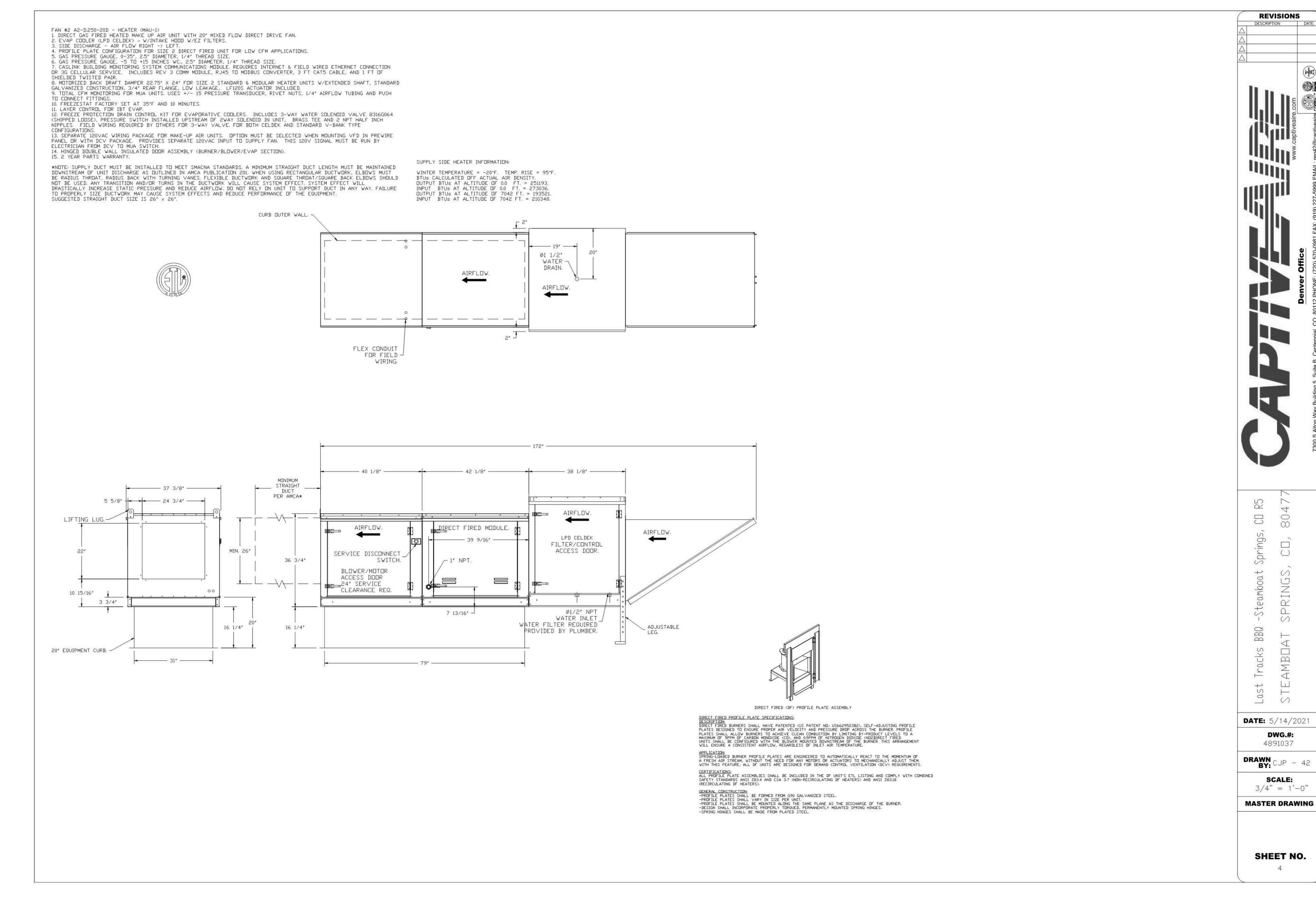
SHEET NO.

Project Phase
BID/PERMIT SUBMITTAL

Sheet Title
HVAC DETAILS

Sheet Number

Exhaust Fan Wiring DRAWING NUMBER EXH4891037-1



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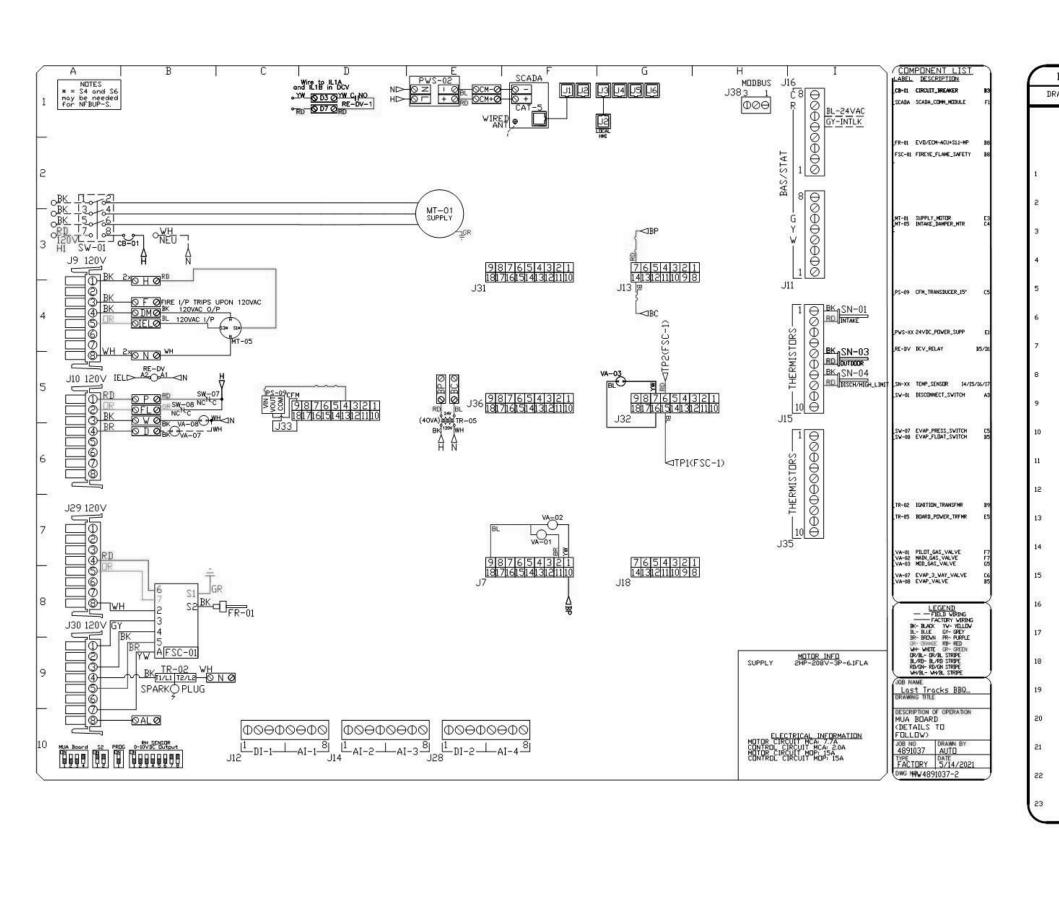
Job Number: 20013,00 5/17/21 EAB Checked By: EAB

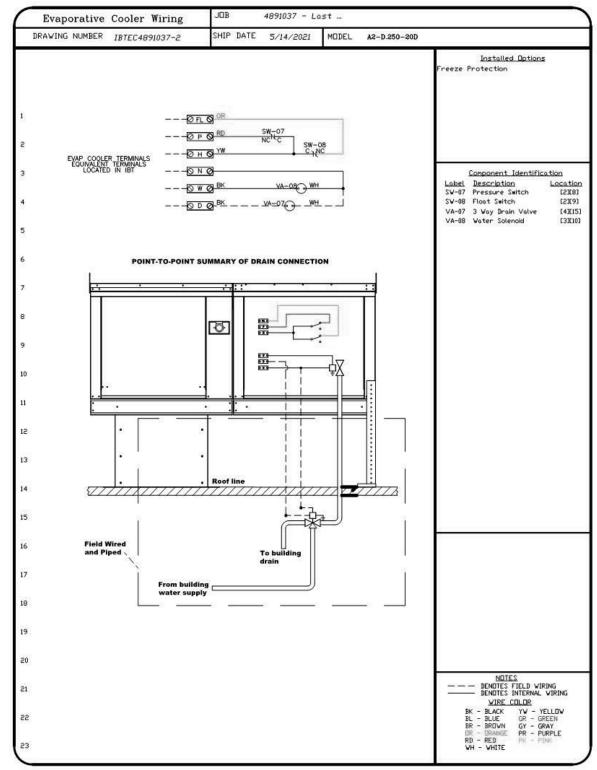
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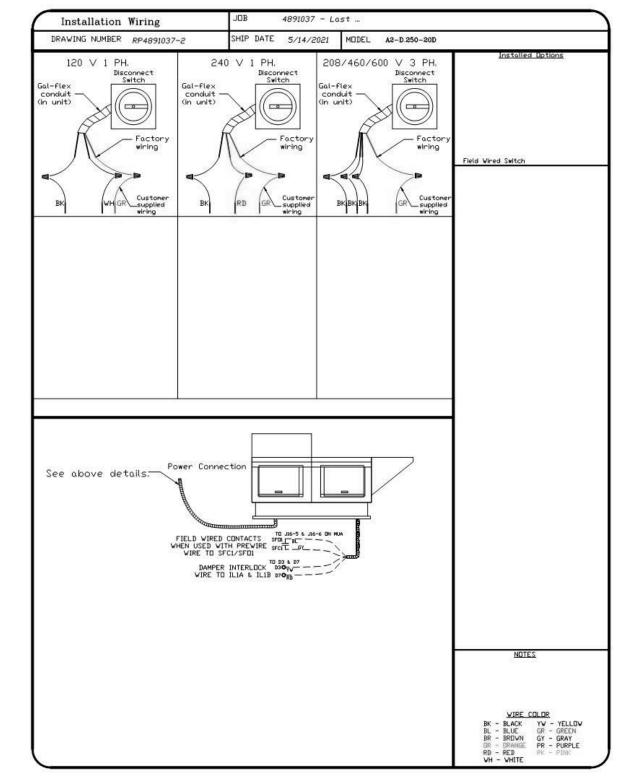
BID/PERMIT SUBMITTAL

Sheet Title HVAC DETAILS

Sheet Number









-Steamboat

Last Tracks BBQ

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SPRINGS

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DATE: 5/14/2021

DWG.#: 4891037

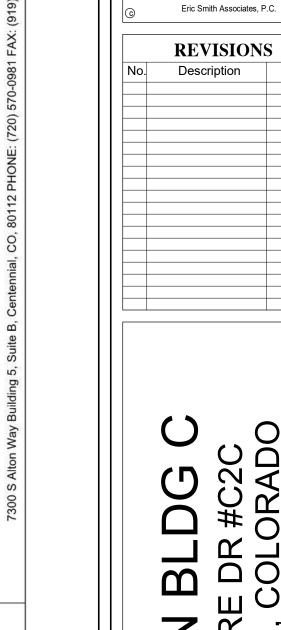
SCALE: 3/4" = 1'-0"

MASTER DRAWING

SHEET NO.

BID/PERMIT

REVISIONS



5/17/2021

 Job Number:
 200|3.00

 Date:
 5/|7/2|

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EAB EAB Project Phase
BID/PERMIT SUBMITTAL Sheet Title
HVAC DETAILS

Sheet Number

- TORIAN BITIME SQUARE DAT SPRINGS, CC SSRC - 1847 SKI STEAMBOA

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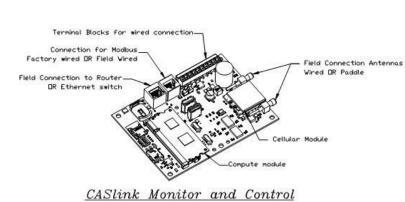
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Date



Hood control panel to support communications to cloud-based Building Hood control panel to support communications to cloud-based Building Management System.
 Hood Control Panel to allow cloud-based Building Management System to monitor real time parameters outlined as MONITOR in the points list.
 Hood Control Panel to allow cloud-based Building Management System to control parameters outlined as CONTROL in the points list.
 Hood Control Panel to allow cloud-based Building Management System to implement SYSTEM ECONOMIZER control strategies for fully integrated Building Management.

MONITORING AND CONTROL POINTS LIST

| DCV Packages | Function | SC Packages | Function |
|-----------------------------------|-------------------|-----------------------------------|-------------------|
| Room Temperature | MONITOR | Room Temperature(s) | MONITOR |
| Duct Temperature(s) | MONITOR | Duct Temperature(s) | MONITOR |
| MUA Discharge Temperature | MONITOR | MUA Discharge Temperature | MONITOR |
| Kitchen RTU Discharge Temperature | MONITOR | Kitchen RTU Discharge Temperature | MONITOR |
| Fan Speed | MONITOR | Controller Faults | MONITOR |
| Fan Amperage | MONITOR | Fan Faults | MONITOR |
| Fan Power | MONITOR | Fan Status | MONITOR |
| VFD Faults | MONITOR | PCU Faults | MONITOR |
| Controller Faults | MONITOR | PCU Filter Clog Percentages | MONITOR |
| Fan Faults | MONITOR | Fire Condition | MONITOR |
| Fan Status | MONITOR | CORE Fire System | MONITOR |
| PCU Faults | MONITOR | Building Pressures | MONITOR |
| PCU Filter Clog Percentages | MONITOR | Fans Button(s) | MONITOR & CONTROL |
| Fire Condition | MONITOR | Lights Button(s) | MONITOR & CONTROL |
| CORE Fire System | MONITOR | Wash Button | MONITOR & CONTROL |
| Building Pressures | MONITOR | PALIS SETTING SECTION S | |
| Prep Time Button | MONITOR & CONTROL | | |
| | | | |

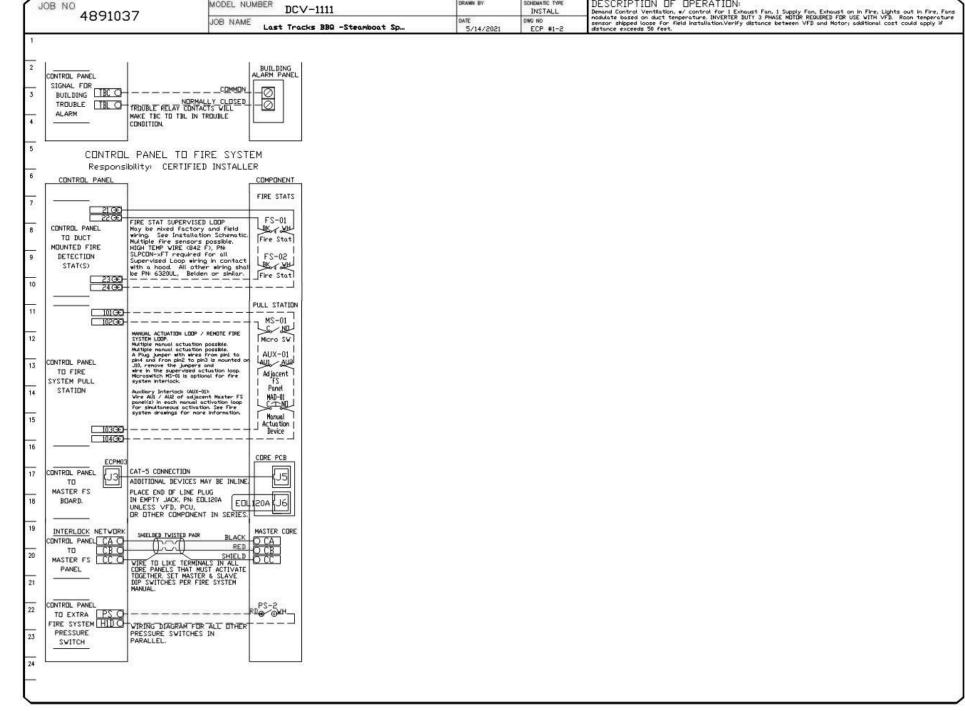
MONITOR & CONTROL

MONITOR & CONTROL

Lights Button

Wash Button

| JOB NO | MODEL NUMBER | DCV-1111 | DRAWN BY | SCHEMATIC TYPE INSTALL | DESCRIPTION OF OPERATION: Benand Control Ventilation, w/ control for 1 Exhaust Fan, 1 Supply Fan, Exhaust on in Fire, Lights out in |
|--|--|--|--|--|--|
| 4891037 | JOB NAME Las | : Tracks BBQ -Steamboat Sp | DATE 5/14/2021 | DWG NO ECP #1-1 | Benand Control Ventilation, w/ control for 1 Exhaust Fan, 1 Supply Fan, Exhaust on in Fire, Lights out in modulate based on duct temperature. INVERTER DUTY 3 PHASE MIDTER REQUIRED FER USE WHYER. ROOM to sensor shipped loose for field installation/verify distance between VFD and Motor; additional cost could of distance exceeds 50 feet. |
| BREAKER PANEL TO PRIMARY Responsibility: Elect BREAKER PANEL BREAKER PANEL BREAKER IPH 120 V 15 A CONTROL POWER. DO N TO GFCI OR SHUNT TRIF BREAKER. IST HODD LIGHT BREAKER SHARE CONTROL POWER. SVITCH #1 BREAKER 3PH 208 V MCA: 10.4 A B MOCP: 20 A EXH-1 SM-1 VIRE TO VFD QUICK CONNECT WIRE TO VFD QUICK CONNECT CONTROL PANEL TO Responsibility: Elect PRIMARY PANEL CONTROL PANEL TO Responsibility: Elect PRIMARY PANEL CONTROL PANEL TO Responsibility: Elect PRIMARY PANEL CONNECTOR MUST HAVE ITS DW DO NOT SHARE CONT 15 VIRE TO W2 LONGLES 180 MOT SHARE CONT 16 Load Viring U2 LONGLES 180 MOT SHARE CONT 17 LOAD VIRING U2 LONGLES 180 MOT SHARE CONT 18 VFD QUICK GNDO GROUP 180 MOT SHARE CONT 19 IF VFD MOUNTED W2 LONGLES 180 MOT SHARE CONT 19 IF VFD MOUNTED WAS MOURBLE 180 MO | PRIMARY CONT PRIMA | RDL PANEL RDL PANEL RDL PANEL RDL PANEL RDL PANEL RESPONSIA CONTROL PANEL CONTROL PANEL | REMOVE JUMPER NY VOLTAGE CONNEL AMPER INTERLOCK. LITTIPLE SUPPLY ON INE IN SERIES. SHO INE MAKE-UP AIR SCI NEL TO ACCE INSIDILITY TO CON- INTERE TO J-BOX ON TOP INTERED TEMPER INTE | TION FOR TERMINATION THE SAME ULD THE SAME U | SIGNAL FOR NI O EXTERNAL SHUNT TRIP CONTROL PANEL SCO SIGNAL FOR NI O EXTERNAL CONTACTOR COIL CONTACTOR COIL |
| WIRE SF SIGNAL FROM PANEL WITH ECPMO3. FAN START SFDIO TO MUA BOARD 22 23 | - 024 | J UNIT | NLY ENERGIZED THR MI WHEN FIRE SYST THE FOLLOWING CON MAY OR MAY NO EQUIRED BASED ON SPECIFICATIO | EM ARMED. INECTIONS IT BE JOBSITE | CONTROL PANEL TO FIRE SYSTEM Responsibility: ALARM CONTRACTOR CONTROL PANEL CONTROL PANEL SIGNAL FOR BUILDING FIRE ALARM FIRE ALARM PANEL BOARD. AL1 VILL MAKE AL2 IN FIRE |



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REVISIONS

DESCRIPTION

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DATE: 5/14/2021 DWG.#: 4891037 DRAWN BY: CJP - 42 SCALE: 3/4" = 1'-0"

MASTER DRAWING

SHEET NO.

HOOD CONTROL PANEL- DEMAND CONTROL VENTILATION (DCV)

<u>Written Specifications:</u> The hood control panel with demand control ventilation automatically modulates fans based on cooking load. Modulation allows for energy savings compared to fans running on high speed during cooking operation.

<u>Listings:</u> Models Electrical Control Panel are ETL Listed under file number 10175459100L-001 and complies with UL508A Standards and CAN/CSA C22.2, No. 14-05 Standards.

ECPM03 Circuit Board is ETL Listed under file number 100901773BDX-001 and complies with UL 61010-1 Standard and CAN/CSA C22.2, No. 61010-1 Standards. Sequence of Operations: The hood control panel interlocks the exhaust fan with makeup air

The hood control panel is capable of operating in one or more of the following states at any given time.

Automatic: The DCV hood control package is designed to thermostatically activate the exhaust fans and make-up air for an exhaust hood whenever elevated temperatures are sensed in the exhaust system. This option will meet the requirements of IMC 507.1.1 and IMC 508.1 by providing a thermostat(s) mounted in the duct or hood riser to sense increased exhaust temperatures.

Once the duct temperature reaches the activation point, the exhaust fans and MAU will be activated. The controls also provide hysteresis to prevent cycling of the fans after the cooking appliances have been turned off and the heat in the exhaust system is reduced. The hysteresis is factory set 2 degrees and will keep the exhaust running until the temperature falls 2 degrees below the activation set point. A hysteresis timer also exists to keep the fans running for at least 30 min after being activated by the temperature rise.

The panel is factory configured to shut down supply fans, turn on the exhaust fans and turn off the hood lights in a fire

The DCV turns down to 20-25% of total exhaust in prep mode. The system is capable of turning down to 0% when operating automatically if it does not sense a need for hood operation. The DCV will modulate the fans it is controlling based on demand and the low speed and high speed settings are fully adjustable based on demand.

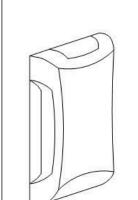
In the event of a fire, there are two forms of activation. The mechanical remote pull may be activated or the mechanical detection link in the hood may melt. The Ansul Automan takes this mechanical activation and converts it to an electric notification signal via the microswitch and building-initiating switch. In either event, the DCV will be electrically notified via the Ansul Automan. The DCV will then turn ON the exhaust fan, turn off the make-up air unit and turn off the hood lights. The Ansul Automan will close the mechanical gas valve to close the gas line or if an electric gas valve is used, the hood control panel will send a signal to the shunted portion of the breaker panel to remove power from the cooking appliances. The building-initiating switch can be used to notify the building alarm system.

Manual: The system operates based on human input from an HMI.

Schedule: A weekly schedule can be set to run fans for a specified period throughout the day. There are three occupied times per day to allow for the user to set up a time that is suitable to their needs. Any time that is within the defined occupied time, the system will run suitable to their needs. Any time that is within the defined occupied time, the system will run at modulation mode and follow the fan procedure algorithm based on temperature during this time. During unoccupied time, the system will have an extra offset to prevent unintended activation of the system during a time where the system is not being occupied.

<u>Other:</u> The system operates based on the input from an external source (DDC, BMS or hard-wired interlock)

ROOM TEMPERATURE SENSOR



The Room Temperature sensor is a 10K Ohm Thermistor. The sensor provides constant room temperature to the controller. It should be installed on a wall somewhere in the space but not directly under the hood or close to an appliance so that the reading is not affected by heat.

Typically a system will have one room temperature sensor. However, systems configured with 2 fan zones have the option to be ordered with 2 room temperature sensors, one for each zone. They should be mounted in the space accordingly.

NOTICE: DUTY OF COOPERATION Release of these plans contemplates further cooperation among the owner, his contractor and the architect. Design and construction are complex. Although the architect and his consultants have performed their services with due care and diligence they cannot guarantee perfection. Communication is imperfect and every contingency cannot be anticipated. Any ambiguity or discrepancy discovered by the use of these plans shall be reported immediately to the architect. Failure to notify the architect compounds misunderstanding and increases construction costs. A failure to cooperate by a simple notice to the architect shall relieve the architect from responsibility for the consequences. Changes made from the plans without consent of the architect are unauthorized and shall relieve the architect of responsibility for all consequences arriving out of such changes.

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REVISIONS Description

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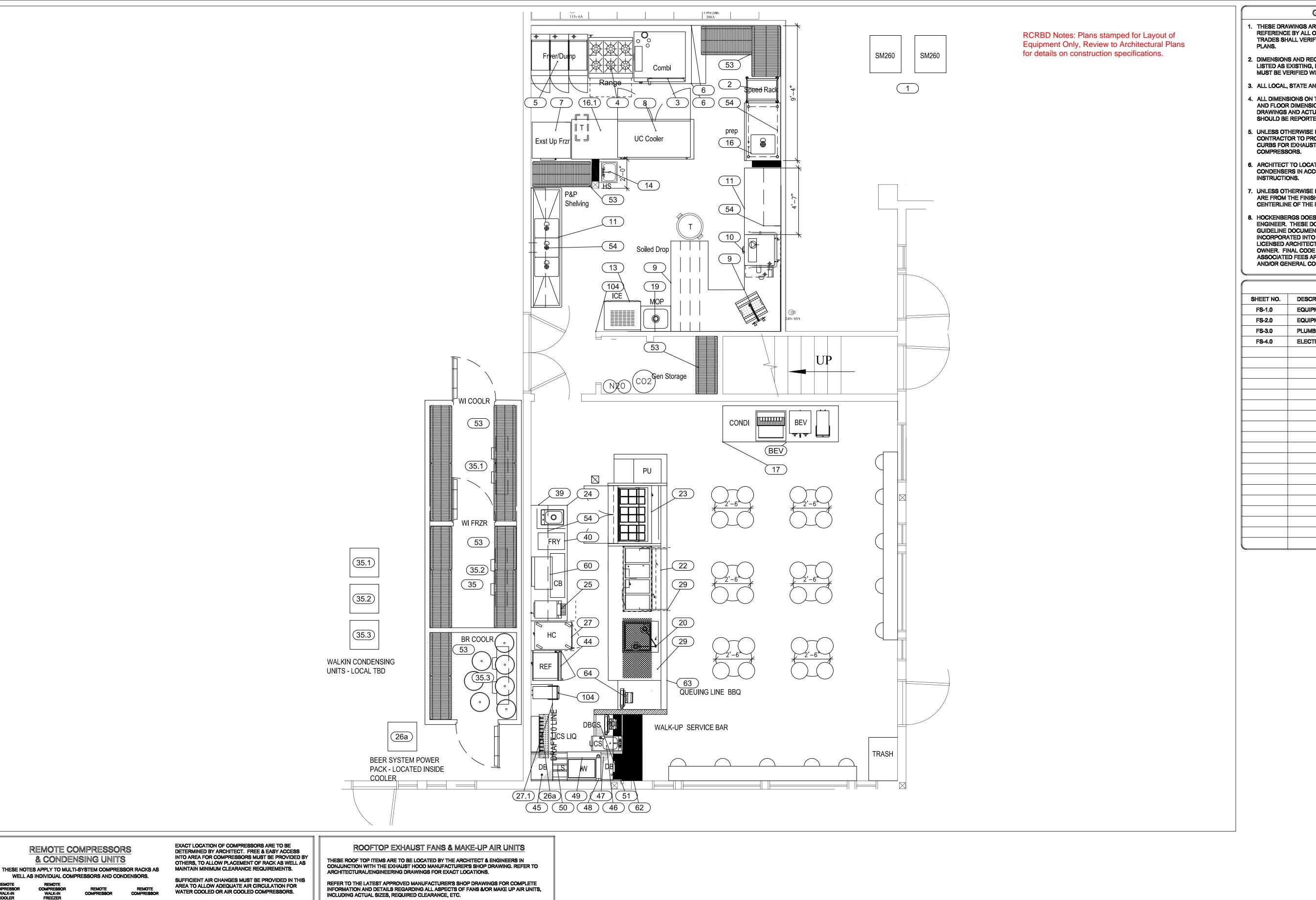
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Job Number: 20013,00 5/17/21 Date: EAB **Drawn By:** Checked By: EAB

Project Phase BID/PERMIT SUBMITTAL

Sheet Title HVAC DETAILS

Sheet Number



STRUCTURAL SUPPORT AS WELL AS CURBS, PADS OR REDWOOD RAILS FOR COMPRESSORS, ON ROOF OR INSIDE STRUCTURE, TO BE PROVIDED BY OTHERS.

SEE MANUFACTURER'S SHOP DRAWINGS FOR DETAILED REQUIREMENTS FOR CLEARANCE ACTUAL SIZES, MECHANICAL, PLUMBING & ELECTRICAL REQUIREMENTS. FOR WATER COOLED UNITS, STRICT ADHERENCE TO MANUFACTURERS REQUIREMENTS FOR MIN./MAX. WATER TEMP AND PRESSURE MUST BE MAINTAINED. ASHRAE CALCULATIONS AND ANY RESULTING REQUIREMENTS FOR COMPRESSOR AREA, PIPING CHASES AND FREON DETECTION SYSTEMS SHALL BE

THE RESPONSIBILITY OF OTHERS.

REFRIGERATION INSTALLER.

ALL REFRIGERANT PIPING CHASES AND BUILDING PENETRATIONS SHALL BE THE RESPONSIBILITY OF THE BUILDING TRADES AND TO COMPLY WITH ALL LOCAL CODES. EXACT LINE RUNS OF REFRIGERATION PIPING SHALL BE DETERMINED IN COORDINATION WITH THE

ALL ELECTRICAL DISCONNECTS TO BE PROVIDED BY

ALL PENETRATIONS THRU ROOF OR BUILDING STRUCTURE, INCLUDING WALLS, FLOORS, JOISTS OR OTHER STRUCTURAL MEMBERS, IS TO BE BY OTHERS.

IMPORTANT ELECTRICAL NOTE: ELECTRICAL CONTRACTOR SHALL PROVIDE WIRE, CONDUIT AND DISCONNECTS TO EXHAUST & SUPPLY FANS LOCATED ON ROOF (LOCATION TO BE DETERMINED BY OTHERS) W/ INTERCONNECTIONS TO SWITCHES BELOW. SEE MANUFACTURERS SHOP DRAWING FOR COMPLETE ELECTRICAL DETAILS.

ALL ELECTRICAL DISCONNECTS TO BE PROVIDED BY OTHERS.

X

IMPORTANT ELECTRICAL NOTE: FOR EACH FREEZER COMPRESSOR, ELECTRICIAN TO PROVIDE (1) 3/4" DIAMETER CONDUIT W/(5) #10 WIRES & INTERCONNECT BETWEEN COMPRESSOR, EVAPORATOR COIL & TIME

CLOCK. VERIFY ALL DETAILS WITH MANUFACTURERS SHOP DRAWINGS.

GENERAL NOTES

THESE DRAWINGS ARE TO BE USED AS AN INSTRUMENT OF REFERENCE BY ALL OTHER TRADES AND CONTRACTORS. ALL TRADES SHALL VERIFY THE INFORMATION AS INDICATED ON THESE

2. DIMENSIONS AND REQUIREMENTS FOR ALL EQUIPMENT THAT IS LISTED AS EXISTING, PROVIDED BY OTHERS OR PROVIDED BY OWNER, MUST BE VERIFIED WITH THE APPROPRIATE PARTIES.

3. ALL LOCAL, STATE AND NATIONAL CODES SHALL APPLY.

4. ALL DIMENSIONS ON THESE PLANS ARE BASED ON FINISHED WALL AND FLOOR DIMENSIONS. ANY DISCREPANCIES BETWEEN THESE DRAWINGS AND ACTUAL OR INTENDED CONDITIONS IN THE FIELD SHOULD BE REPORTED TO HOCKENBERGS IMMEDIATELY.

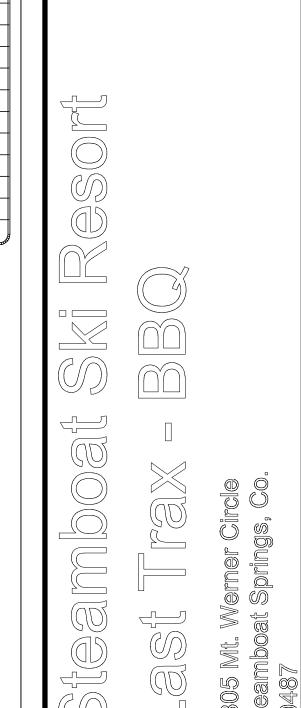
5. UNLESS OTHERWISE NOTED, ARCHITECT TO LOCATE, GENERAL CONTRACTOR TO PROVIDE ALL ROOF/BUILDING PENETRATIONS AND CURBS FOR EXHAUST/SUPPLY AIR SYSTEMS AND REMOTE COMPRESSORS.

6. ARCHITECT TO LOCATE ALL REMOTE COMPRESSORS AND CONDENSERS IN ACCORDANCE WITH MANUFACTURER'S INSTRUCTIONS.

7. UNLESS OTHERWISE NOTED ALL DIMENSIONS SHOWN ON THIS PLAN ARE FROM THE FINISHED FLOOR, CEILING OR WALLS TO THE CENTERLINE OF THE ROUGH-INS.

8. HOCKENBERGS DOES NOT EMPLOY A LICENSED ARCHITECT OR ENGINEER. THESE DOCUMENTS PROVIDED BY HOCKENBERGS ARE GUIDELINE DOCUMENTS ONLY AND ARE INTENDED TO BE INCORPORATED INTO THE FINAL CONSTRUCTION DOCUMENTS BY A LICENSED ARCHITECT OR ENGINEER THAT IS EMPLOYED BY THE OWNER. FINAL CODE COMPLIANCE, PLAN SUBMITTAL AND ASSOCIATED FEES ARE THE RESPONSIBILITY OF THE ARCHITECT AND/OR GENERAL CONTRACTOR.

| CUEET INDEV | Ä | | | | |
|--------------------|---|-----|------|--------------|-------------|
| SHEET INDEX | | 1 1 | | | |
| DESCRIPTION |] | | | \mathbb{R} | EVISIONS |
| EQUIPMENT PLAN | | | DATE | NO. | DESCRIPTION |
| EQUIPMENT SCHEDULE | | | | | |
| PLUMBING PLAN | | | | | |
| ELECTRICAL PLAN | | | | | |
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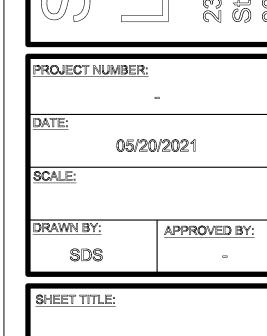
check and verify existing

dimensions and conditions in

the field before starting

construction and to notify

TriMark of any material or detail





RCRBD Notes: Plans stamped for Layout of Equipment Only, Review to Architectural Plans for details on construction specifications.

RCRBD Note: Dishwasher is Low Temp

Equipment Only, Review to Architectural Plans for details on construction specifications.

RCRBD
Record Set
TC
06/14/2021

| ItemNo Q | | Category | Voltage | Phase | Amps | Cycle | Нр | Kw | ConnectionType | NEMA | Cold Water (in) | Hot Water (in) | Indirect Waste Size | Direct Waste Size Gas Size(in) | Gas MBTU Equipmen | ıt Remarks |
|--------------|---------------------|--|--|-------------------|------|--------|----------|------|----------------|--------|-----------------|----------------|---------------------|----------------------------------|---|------------|
| 1 | 2 | Smoker Oven | 120 | 1 | 7.0 | 60 | | .84 | | | , | , | | | 36.0 | |
| 2 | ىتى 1 | Bun / Sheet Pan Rack | | | 7.10 | / | | | | | | | | | | |
| 3 | | Combi Oven, Gas | 208/240 | 1 | | 60 | | .9 | | | | | 2" | | 106.5 | |
| 4 | | Range, 36", 6 Open Burners | | | | | | | | | | | | 3/4" | 243.0 | |
| 4.1 | 1 | Blue Hose Gas Connector Kit | | | | | | | | | | | | | 213.3 | |
| 5 | 2 | Gas Floor Fryer | 120 | 1 | 6.3 | 60 | | 0.75 | Cord & Plug | 5-15P | | | | 3/4" | 110.0 | |
| 5.1 | 2 | Blue Hose Gas Connector Kit | 120 | | 0.5 | 00 | | 0.73 | Cold & Flug | 2-131 | | | | 3/4 | 110.0 | |
| | | | | | | | | | | | | | | | \/ o mify \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ | |
| 5 | <u></u> | Exhaust Hood | 115 | | 2.6 | 60 | 1/2 | | Canal C Dive | F 15D | | | | | Verify Mic | G Drawings |
| 7 | <u> </u> | Reach-In Undercounter Freezer | 115 | 1 | 2.6 | 60 | 1/3 | | Cord & Plug | 5-15P | | | | | | |
| 8 | 1 | Undercounter Refrigerator | 115 | 1 | 3.2 | 60 | 1/5 | | Cord & Plug | 5-15P | | | | | | |
| | | Services: Custom Fabrication | | | | | _ | | | | | . /=!! | - " | | | |
| 10 | $\frac{1}{2}$ | Dishwasher, Door Type | 115 | 1 | | 60 | 1 | | | | | 1/2" | 2" | | | |
| 11 | 1 | Three (3) Compartment Sink | 1 | | | | | | | | 1/2" | 1/2" | | | | |
| 12 | 1 | Services: Custom Fabrication | | | | | | | | | | | | | | |
| 13 | 1 | Ice Maker, Cube-Style | 208-230 | 1 | 13.0 | 60 | | | Direct | | 1/2" | | 3/4" | | | |
| 14 | 3 | Hand Sink | | | | | | | | | 1/2" | 1/2" | | 1-1/2" | | |
| 16 | 1 | Work Table, with Prep Sink(s) | | | | | | | | | 1/2" | 1/2" | | | | |
| 16.1 | 1 | Work Table, 84", Stainless Steel Top | | | | | | | | | | | | | | |
| 17 | 1 | Services: Custom Fabrication | | | | | | | | | | | | | | |
| 18 | | Spare Number | | | | | | | | | | | | | | |
| 19 | 1 | Mop Sink | | | | | | | | | 1/2" | 1/2" | | 2" | | |
| 20 | 1 | Carving Station / Shelf | 120 | 1 | 6.3 | 60 | | 0.75 | Cord & Plug | 5-15P | | | | _ | | |
| 21 | 2 | Hot Food Holding Cabinet | 120 | - 1 | 18.8 | 60 | | 2.25 | Cord & Plug | L5-30P | | | | | | |
| 22 | 1 | Hot Food Well Unit, Drop-In, Electric | 120 | _ 1 | 20.0 | 60 | | 2.4 | Cord & Plug | L5-30P | | | | | | |
| 23 | 1 | | | 1 | 20.0 | 60 | | 2.4 | Cord & Plug | L5-30P | | | | | | |
| | <u></u> | Mega Top Sandwich / Salad Preparation Refrig | 120 | Т | 20.0 | 00 | | 2.4 | Cora & Plug | L5-30P | 4 /211 | 1/20 | | 1 1/20 | | |
| 24 | 1 | Drop-In Sink | | | 1.0 | | | 0.00 | 0 10 51 | 6.000 | 1/2" | 1/2" | | 1-1/2" | | |
| 25 | 1 | Conveyor Toaster | 208 | 1 | 16 | 60 | | 3.33 | Cord & Plug | 6-20P | | | | | | |
| 26a | 1 | beer 1 | 120 | 1 | 20 | | | | Cord & Plug | | | | | | | |
| 27.1 | 1 | Services: Custom Fabrication | 1 | | | | | | | | | | | | | |
| 27 | 1 | Mobile Heated Cabinet | 120 | 1 | 12.6 | 60 | | 1.5 | Cord & Plug | 5-15P | | | | | | |
| 29 | 1 | Services: Custom Fabrication | | | | | | | | | | | | | | |
| 30 | 1 | Bottle Storage Unit | | | | | | | | | | | | | | |
| 35 | 1 | WALK IN -COOER/FREEZER | | | | | | | | | | | | | Verify MF0 | 3 Drawings |
| 5.1/35.2/35. | 1 | Refrigeration Mechanical Components | | | | | | | | | | | | | | |
| 39 | 1 | Services: Custom Fabrication | | | | | | | | | | | | | | |
| 40 | | French Fry Warmer | 120 | 1 | 6.3 | 60 | | .75 | Cord & Plug | | | | | | | |
| 44 | 1 | Refrigerated Merchandiser | 115 | _ 1 | 2 | 60 | 1/6 | .,, | Cord & Plug | 5-15P | | | | | | |
| 45 | 1 | Drainboard | | | | 00 | 1/0 | | Cord & ridg | J-131 | | | 1" | | | |
| | 1 | Hand Sink | | | | | | | | | 1/2" | 1/2" | 1 | 1-1/2" | | |
| 46 | <u> </u> | | | | | | | | | | 1/2 | 1/2 | 1" | 1-1/2 | | |
| 47 | 1 | Drainboard Coala Coatana Barta & Fittings | 100 | A | 20 | | <u> </u> | | | | | | 1" | | | |
| 48 | 1 | Soda System, Parts & Fittings | 120 | 1 | 20 | | - | | | | | | . 1-11 | | | |
| 49 | 1 | Ice Bin | 1 | | | | <u> </u> | | | | | | 1/2" | | | |
| 50 | 1 | Bottle Storage Unit | | | | | | | | | | | | | | |
| 51 | 1 | Drainboard | | | | | | | | | | | 1" | | | |
| 52 | 1 | Food Slicer, Electric | 115 | 1 | 4.8 | 60 | 1/3 | | Cord & Plug | 5-15P | | | | | | |
| 53 | 1 | Metro Shelving | | | | | | | | | | | | | | |
| 54 | 2 | S/S SHELVES | | | | | | | | | | | | | | |
| 55 | 4 | DUNNAGE RACK | | | | | | | | | | | | | | |
| 56 | 1 | COFFEE MACHINE | 120 | 1 | 20 | | | | | | | | | | | |
| 57 | 1 | Hot Chocolate Machine | 120 | 1 | 20 | | | | | | | | | | Vei | rify |
| 58 | 1 | Coke Machine | 120/208 | _ 1 | 20 | | | | | | | | | | | rify |
| 60 | 1 | Cheesemelter, Electric | 208 | 1 | 11 5 | 50/60 | 1 | 2.4 | | 1 | | | | | | rify |
| | Т | | 200 | т | 11.5 | JU/ UU | | ۷.4 | | | | | | | vei | тт у |
| 62 | | Bar top and die wall | | | | | | | | | | | | | | |
| 63 | | Die wall | 422 | | 45 | | | | 1 | | | | | | | <u> </u> |
| 64 | | POS | 120 | 1 | 15 | | - | | | | | | | | Data | - |
| 65 | | Utility Outlet | 120 | 1 | 20 | | | | - | | | | | | <u>fut</u> | ure |
| | | | | | | | | | | | | | | | | |

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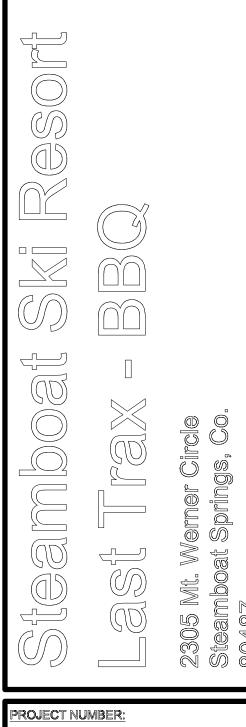
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Owner and all Contractors to check and verify existing dimensions and conditions in the field before starting construction and to notify TriMark of any material or detail changes.

REVISIONS

DATE NO. DESCRIPTION



PROJECT NUMBER:

DATE:

05/20/2021

SCALE:

SDS SHEET TITLE:

EQUIPMENT SCHEDULE

SHEET NUMBER:

RCRBD Notes: Plans stamped for Layout of

for details on construction specifications.

Equipment Only, Review to Architectural Plans

- 2. DIMENSIONS AND REQUIREMENTS FOR ALL EQUIPMENT THAT IS LISTED AS EXISTING, PROVIDED BY OTHERS OR PROVIDED BY
- 4. THESE UTILITY REQUIREMENT DRAWINGS INDICATE THE UTILITY AND LOCATION OF REQUIREMENTS BASED ON THE EQUIPMENT SPECIFIED.
- 5. ALL EQUIPMENT SHALL BE PLUMBED IN STRICT CONFORMANCE WITH THE MANUFACTURER'S INSTRUCTIONS AND/OR SHOP DRAWINGS.
- 6. UNLESS OTHERWISE NOTED, ALL DIMENSIONS SHOWN ON THIS PLAN ARE FROM THE FINISHED FLOOR, CEILING, WALLS OR COLUMN
- 7. ALL PLUMBING CONNECTIONS SHALL BE EXTENDED AND INTERCONNECTED TO CONNECTION POINTS ON THE EQUIPMENT BY OTHERS. UNLESS SPECIFIED, ALL HARDWARE REQUIRED FOR THESE CONNECTIONS SHALL BE SUPPLIED BY THE PLUMBING CONTRACTOR.
- 8. SURFACE MOUNTED PIPING WILL NOT BE ALLOWED. ALL PIPING SHALL BE EXTENDED THROUGH AND OUT OF BUILDING WALLS WHERE POSSIBLE. WHERE SURFACE MOUNTED PLUMBING IS UNAVOIDABLE, IT MUST BE COORDINATED WITH HOCKENBERGS.
- EQUIPMENT IS SET IN PLACE.
- 10. ONLY COMPONENTS SUPPLIED STANDARD BY THE MANUFACTURER ARE INCLUDED. ALL HARDWARE REQUIRED FOR CONNECTIONS SHALL BE SUPPLIED BY THE PLUMBING CONTRACTOR. SUCH COMPONENTS INCLUDE BUT ARE NOT LIMITED TO, SHUT-OFFS. PRESSURE REGULATORS, VACUUM BREAKERS, P-TRAPS, BACKFLOW PREVENTERS, ETC.
- 11. PLUMBING CONTRACTOR TO VERIFY THAT ALL APPLIANCES ARE SUPPLIED WITH APPROPRIATE GAS PRESSURE AND THAT ANY VARIANCES IN GAS PRESSURE BE CLEARLY IDENTIFIED AND
- 12. ALL INDIRECT WASTE AND CONDENSATE DRAIN LINES SHALL BE EXTENDED FROM EQUIPMENT FITTINGS TO APPROPRIATE DRAINS AS CODES REQUIRE, BY OTHERS.
- 13. UNLESS OTHERWISE SPECIFIED, HOT WATER SUPPLIED TO BOOSTER
- 14. PLUMBING CONTRACTOR TO VERIFY WATER TEMPERATURE REQUIREMENTS FOR EACH PIECE OF EQUIPMENT. ANY DISCREPANCY BETWEEN MANUFACTURER'S REQUIREMENTS AND TEMPERATURES PROVIDED SHALL BE CLEARLY IDENTIFIED AND BROUGHT TO THE IMMEDIATE ATTENTION OF HOCKENBERGS.
- CONNECTIONS BETWEEN BOOSTER HEATER AND DISHMACHINE.
- 16. UNLESS OTHERWISE SPECIFIED BY CODE, ALL DRAIN LINES FOR

| | PLUM | BING SYMBOLS | | | | | |
|----------------------|------------------------|---------------------------------------|--|--|--|--|--|
| | UMBER ECTION NUMBER | PLUMBING ROUGH-IN NOTE (SEE SCHEDULE) | | | | | |
| Ţ | COLD WAT | TER CONNECTION | | | | | |
| Ŧ | HOT WATE | R CONNECTION | | | | | |
| ∓ ● | HOT WATE | R CONNECTION - 140° MINIMUM | | | | | |
| FLOOR SINK | | | | | | | |
| | FLOOR SINK-HALF COVER | | | | | | |
| | FLOOR DR | AIN | | | | | |
| | FUNNEL FL | OOR DRAIN | | | | | |
| F | FILTERED | COLD WATER | | | | | |
| • | INDIRECT | DRAIN | | | | | |
| | DIRECT DR | RAIN | | | | | |
| G | GAS | | | | | | |

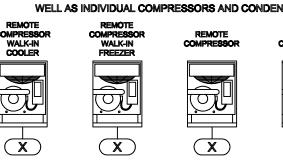
PLUMBING SYMBOLS

000 FOOD SERVICE EQUIPMENT

000 FOOD SERVICE EQUIPMENT

000 FOOD SERVICE EQUIPMENT

REMOTE COMPRESSORS & CONDENSING UNITS THESE NOTES APPLY TO MULTI-SYSTEM COMPRESSOR RACKS AS WELL AS INDIVIDUAL COMPRESSORS AND CONDENSORS.





IMPORTANT ELECTRICAL NOTE: FOR EACH FREEZER COMPRESSOR, ELECTRICIAN TO PROVIDE (1) 3/4" DIAMETER CONDUIT W/(5) #10 WIRES & INTERCONNECT BETWEEN COMPRESSOR, EVAPORATOR COIL & TIME CLOCK. VERIFY ALL DETAILS WITH MANUFACTURERS SHOP DRAWINGS.

EXACT LOCATION OF COMPRESSORS ARE TO BE DETERMINED BY ARCHITECT. FREE & EASY ACCESS INTO AREA FOR COMPRESSORS MUST BE PROVIDED BY OTHERS, TO ALLOW PLACEMENT OF RACK AS WELL AS MAINTAIN MINIMUM CLEARANCE REQUIREMENTS.

SUFFICIENT AIR CHANGES MUST BE PROVIDED IN THIS AREA TO ALLOW ADEQUATE AIR CIRCULATION FOR WATER COOLED OR AIR COOLED COMPRESSORS.

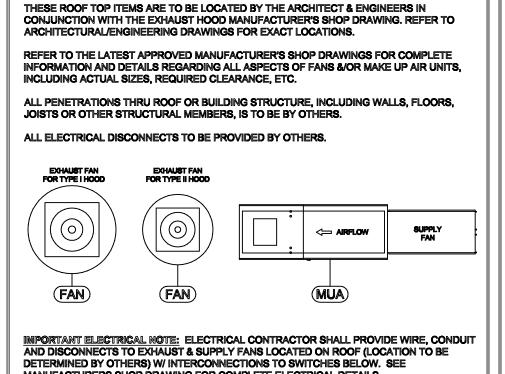
STRUCTURAL SUPPORT AS WELL AS CURBS, PADS OR REDWOOD RAILS FOR COMPRESSORS, ON ROOF OR INSIDE STRUCTURE, TO BE PROVIDED BY OTHERS.

SEE MANUFACTURER'S SHOP DRAWINGS FOR DETAILED REQUIREMENTS FOR CLEARANCE ACTUAL SIZES, MECHANICAL, PLUMBING & ELECTRICAL REQUIREMENTS. FOR WATER COOLED UNITS, STRICT ADHERENCE TO MANUFACTURERS REQUIREMENTS FOR MIN./MAX. WATER TEMP AND PRESSURE MUST BE MAINTAINED.

ASHRAE CALCULATIONS AND ANY RESULTING CHASES AND FREON DETECTION SYSTEMS SHALL BE ALL REFRIGERANT PIPING CHASES AND BUILDING

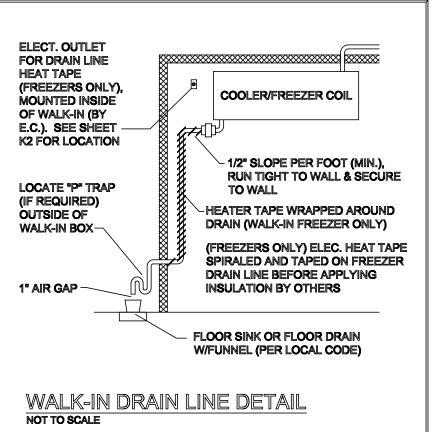
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ALL ELECTRICAL DISCONNECTS TO BE PROVIDED BY



MANUFACTURERS SHOP DRAWING FOR COMPLETE ELECTRICAL DETAILS.

ROOFTOP EXHAUST FANS & MAKE-UP AIR UNITS



PLUMBING NOTES

THESE DRAWINGS ARE TO BE USED AS AN INSTRUMENT OF REFERENCE BY ALL OTHER TRADES AND CONTRACTORS. ALL TRADES SHALL VERIFY THE INFORMATION AS INDICATED ON THESE

OWNER, MUST BE VERIFIED WITH THE APPROPRIATE PARTIES.

3. ALL LOCAL, STATE AND NATIONAL CODES SHALL APPLY.

CENTERLINES TO THE CENTERLINE OF THE ROUGH-INS.

9. ROUGH-INS OUT OF FLOOR SHOULD BE STUBBED UP 4" ABOVE FINISHED FLOOR AND BROUGHT TO THE REQUIRED HEIGHT AFTER

BROUGHT TO THE IMMEDIATE ATTENTION OF HOCKENBERGS.

HEATER SHALL BE A MINIMUM TEMPERATURE OF 140° F.

15. PLUMBING CONTRACTOR TO PROVIDE INSULATED HOT WATER

DISPOSERS SHALL BY-PASS GREASE INTERCEPTORS.

17. NO GENERAL PURPOSE FLOOR DRAINS ARE SHOWN ON THESE PLANS. THE SPECIFICATION OF THOSE DRAINS, AS WELL AS THE DESIGN FOR REQUIRED SLOPES IN THE FLOOR TO THOSE DRAINS, SHALL BE THE RESPONSIBILITY OF THE ARCHITECT AND/OR

000 FOOD SERVICE EQUIPMENT

000 FOOD SERVICE EQUIPMENT 000 FOOD SERVICE EQUIPMENT

REVISIONS DATE NO. DESCRIPTION

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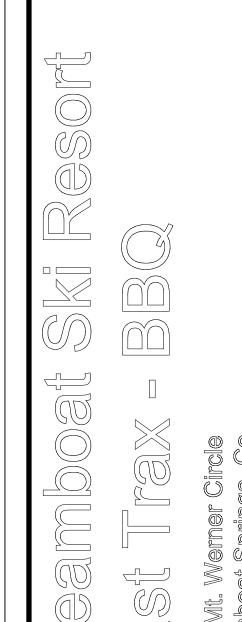
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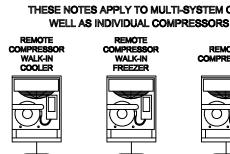
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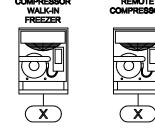
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- INTERCONNECTED TO CONNECTION POINTS ON THE EQUIPMENT BY CONNECTIONS SHALL BE SUPPLIED BY THE ELECTRICAL CONTRACTOR.
- ELECTRICAL LINES AND CONDUIT SHALL BE EXTENDED THROUGH AND OUT OF BUILDING WALLS WHERE POSSIBLE. WHERE SURFACE MOUNTED CONDUIT IS UNAVOIDABLE, IT MUST BE COORDINATED WITH HOCKENBERGS.
- FINISHED FLOOR AND BROUGHT TO THE REQUIRED HEIGHT AFTER EQUIPMENT IS SET IN PLACE.
- 10. ALL 120 VOLT UTILITY OUTLETS TO BE G.F.C.I. OUTLETS.
- OTHERS) CONNECTED TO FIRE SYSTEM. ELECTRICAL ENGINEER TO
- INSTALLED SO AS NOT TO INTERFERE WITH THE PERFORMANCE. FUNCTION, OR PLACEMENT OF THE EQUIPMENT.
- EXHAUST AND SUPPLY FANS ARE TO BE PROVIDED AND INSTALLED
- WITH DISHMACHINE EXHAUST FAN. INTERCONNECTION SHALL LINK OPERATION OF EXHAUST FAN AND DISHMACHINE SO THAT BOTH
- SWITCH AT END OF CLEAN DISHTABLE WITH CONVEYOR TYPE DISHMACHINES. LIMIT SWITCH SHALL TERMINATE DISHMACHINE OPERATION WHEN DEPRESSED.
- B. INTERCONNECT BETWEEN TIMER & CONTACTOR.
- H. CONNECT DOOR HEATER TO TERMINAL STRIP IN FREEZERS.
- 17. ALL ELECTRICAL CONDUIT TO BE RUN ON TOP (EXTERIOR) OF
- 18. UNLESS PROVIDED BY THE MANUFACTURER, ALL LIGHT BULBS FOR FOODSERVICE EQUIPMENT TO BE PROVIDED BY OTHERS.

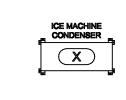
| | ELECTRICAL SYMBOLS | | | | | | | | |
|------------|--|--|--|--|--|--|--|--|--|
| ? ITEM NUI | MBER ELECTRICAL ROUGH-IN NOTE TION NUMBER (SEE SCHEDULE) | | | | | | | | |
| Ф | SINGLE RECEPTACLE | | | | | | | | |
| Ф | DUPLEX RECEPTACLE | | | | | | | | |
| Ш | QUAD RECEPTACLE | | | | | | | | |
| Ф | ISOLATED GROUND DUPLEX RECEPTACLE | | | | | | | | |
| ₩ | HIGH VOLTAGE RECEPTACLE | | | | | | | | |
| | JUNCTION BOX | | | | | | | | |
| \Diamond | SPECIAL OUTLET | | | | | | | | |
| \$ | WALL SWITCH | | | | | | | | |
| ∇ | TELEPHONE | | | | | | | | |
| ∇ | DATA | | | | | | | | |
| ₽ ₽ | USB RECEPTACLE | | | | | | | | |

ELECTRICAL INTERCONNECTION

REMOTE COMPRESSORS & CONDENSING UNITS THESE NOTES APPLY TO MULTI-SYSTEM COMPRESSOR RACKS AS WELL AS INDIVIDUAL COMPRESSORS AND CONDENSORS.







IMPORTANT ELECTRICAL NOTE: FOR EACH FREEZER COMPRESSOR, ELECTRICIAN TO PROVIDE (1) 3/4" DIAMETER CONDUIT W/(5) #10 WIRES & INTERCONNECT BETWEEN COMPRESSOR, EVAPORATOR COIL & TIME CLOCK. VERIFY ALL DETAILS WITH MANUFACTURERS SHOP DRAWINGS.

EXACT LOCATION OF COMPRESSORS ARE TO BE DETERMINED BY ARCHITECT. FREE & EASY ACCESS INTO AREA FOR COMPRESSORS MUST BE PROVIDED BY OTHERS, TO ALLOW PLACEMENT OF RACK AS WELL AS MAINTAIN MINIMUM CLEARANCE REQUIREMENTS.

SUFFICIENT AIR CHANGES MUST BE PROVIDED IN THIS AREA TO ALLOW ADEQUATE AIR CIRCULATION FOR WATER COOLED OR AIR COOLED COMPRESSORS.

STRUCTURAL SUPPORT AS WELL AS CURBS, PADS OR REDWOOD RAILS FOR COMPRESSORS, ON ROOF OR INSIDE STRUCTURE, TO BE PROVIDED BY OTHERS. SEE MANUFACTURER'S SHOP DRAWINGS FOR DETAILED REQUIREMENTS FOR CLEARANCE ACTUAL SIZES,

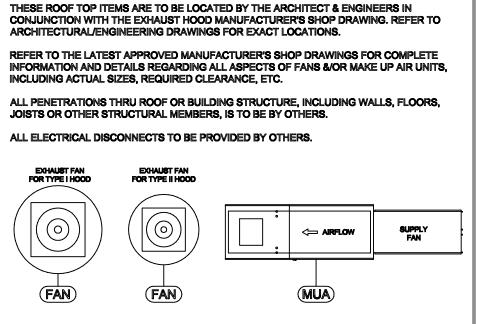
MECHANICAL, PLUMBING & ELECTRICAL REQUIREMENTS.

FOR WATER COOLED UNITS, STRICT ADHERENCE TO

MANUFACTURERS REQUIREMENTS FOR MIN./MAX. WATER TEMP AND PRESSURE MUST BE MAINTAINED ASHRAE CALCULATIONS AND ANY RESULTING CHASES AND FREON DETECTION SYSTEMS SHALL BE

ALL REFRIGERANT PIPING CHASES AND BUILDING PENETRATIONS SHALL BE THE RESPONSIBILITY OF THE BUILDING TRADES AND TO COMPLY WITH ALL LOCAL CODES. EXACT LINE RUNS OF REFRIGERATION PIPING SHALL BE DETERMINED IN COORDINATION WITH THE REFRIGERATION INSTALLER.

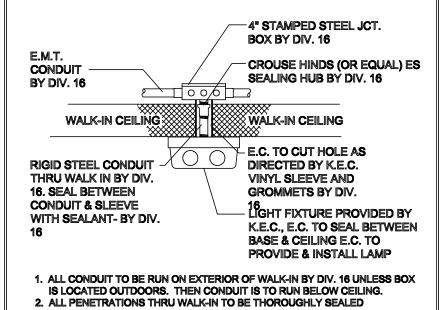
ALL ELECTRICAL DISCONNECTS TO BE PROVIDED BY



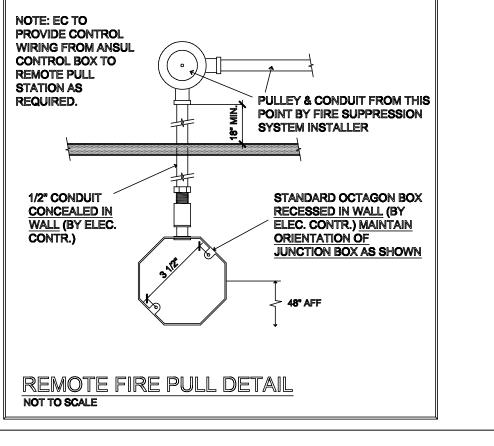
IMPORTANT ELECTRICAL NOTE: ELECTRICAL CONTRACTOR SHALL PROVIDE WIRE, CONDUIT AND DISCONNECTS TO EXHAUST & SUPPLY FANS LOCATED ON ROOF (LOCATION TO BE DETERMINED BY OTHERS) W/ INTERCONNECTIONS TO SWITCHES BELOW. SEE

MANUFACTURERS SHOP DRAWING FOR COMPLETE ELECTRICAL DETAILS.

ROOFTOP EXHAUST FANS & MAKE-UP AIR UNITS



 ALL PENETRATIONS THRO WALK-IN TO BE THOROUGHLY SEALED
 ALL LIGHT FIXTURES TO BE FURNISHED BE K.E.C.
 MOUNTING FIXTURES, ALL CONDUIT AND ALL INTER-WIRING BY DIV. 16.
 ALL LAMPS (BULBS) TO BE FURNISHED BY OTHERS. WALK-IN LIGHT DETAIL



ELECTRICAL NOTES

REFERENCE BY ALL OTHER TRADES AND CONTRACTORS. ALL TRADES SHALL VERIFY THE INFORMATION AS INDICATED ON THESE

2. DIMENSIONS AND REQUIREMENTS FOR ALL EQUIPMENT THAT IS OWNER, MUST BE VERIFIED WITH THE APPROPRIATE PARTIES.

3. ALL LOCAL, STATE AND NATIONAL CODES SHALL APPLY.

LOCATION OF REQUIREMENTS BASED ON THE EQUIPMENT SPECIFIED.

7. ALL ELECTRICAL CONNECTIONS ARE TO BE EXTENDED AND OTHERS. UNLESS SPECIFIED, ALL HARDWARE REQUIRED FOR THESE

8. SURFACE MOUNTED WIRE AND CONDUIT WILL NOT BE ALLOWED. ALL

9. ROUGH-INS OUT OF FLOOR SHOULD BE STUBBED UP 4" ABOVE

- 11. ALL NECESSARY ELECTRICAL DISCONNECTS, SHUNT TRIP BREAKERS AND STARTERS ARE TO BE FURNISHED AND INSTALLED BY OTHERS, UNLESS PROVIDED AS A STANDARD OR SPECIFIED EQUIPMENT COMPONENT OF THE EQUIPMENT MANUFACTURER. THIS SHALL INCLUDE ELECTRICAL DISCONNECTS FOR ALL REMOTE COMPRESSORS, BOOSTER HEATERS AND OTHER ITEMS REQUIRED
- 12. ALL ELECTRICAL ITEMS SUPPLIED UNDER COOKING LINE EXHAUST HOOD ARE TO SHUT DOWN WITH SHUNT TRIP BREAKERS (BY CONFIRM COMPLIANCE TO ALL CODES.
- 13. ALL OUTLETS, JUNCTION BOXES, DISCONNECTS, ETC. SHALL BE
- 14. STARTERS. RELAYS, HEATERS AND SWITCHES REQUIRED FOR BY THE ELECTRICAL CONTRACTOR.

15. DISHMACHINES:

A. ELECTRICAL CONTRACTOR SHALL INTERCONNECT DISHMACHINE UNITS RUN SIMULTANEOUSLY AT ALL TIMES.

B. ELECTRICAL CONTRACTOR SHALL INTERCONNECT TABLE LIMIT

16. WALK-IN COOLER/FREEZER BOXES & REMOTE COMPRESSORS: A. INTERCONNECT TO BLOWER COIL IN FREEZER.

C. INTERCONNECT BETWEEN TIMER & PRESSURE CONTROL SOLENOID. D. INTERCONNECT BETWEEN CONTACTOR AND COMPRESSOR FAN. E. INTERCONNECT BETWEEN TERMINAL AND CONTACTOR TO BLOWER COIL IN FREEZERS.

F. CONNECT DRAIN LINE HEATER TO RECEPTACLE IN FREEZER. G. CONNECT PAN HEATER TO TERMINAL STRIP IN FREEZERS.

WALK-IN COOLER/FREEZER BOX WHERE POSSIBLE.

ROJECT NUMBER: 05/20/2021 APPROVED BY:

06/14

4900 Osage Street, Suite 400 Denver, CO 80221

P 855.331.6100

trimarkusa.com

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of this project without TriMark's written approval.

Owner and all Contractors to check and verify existing

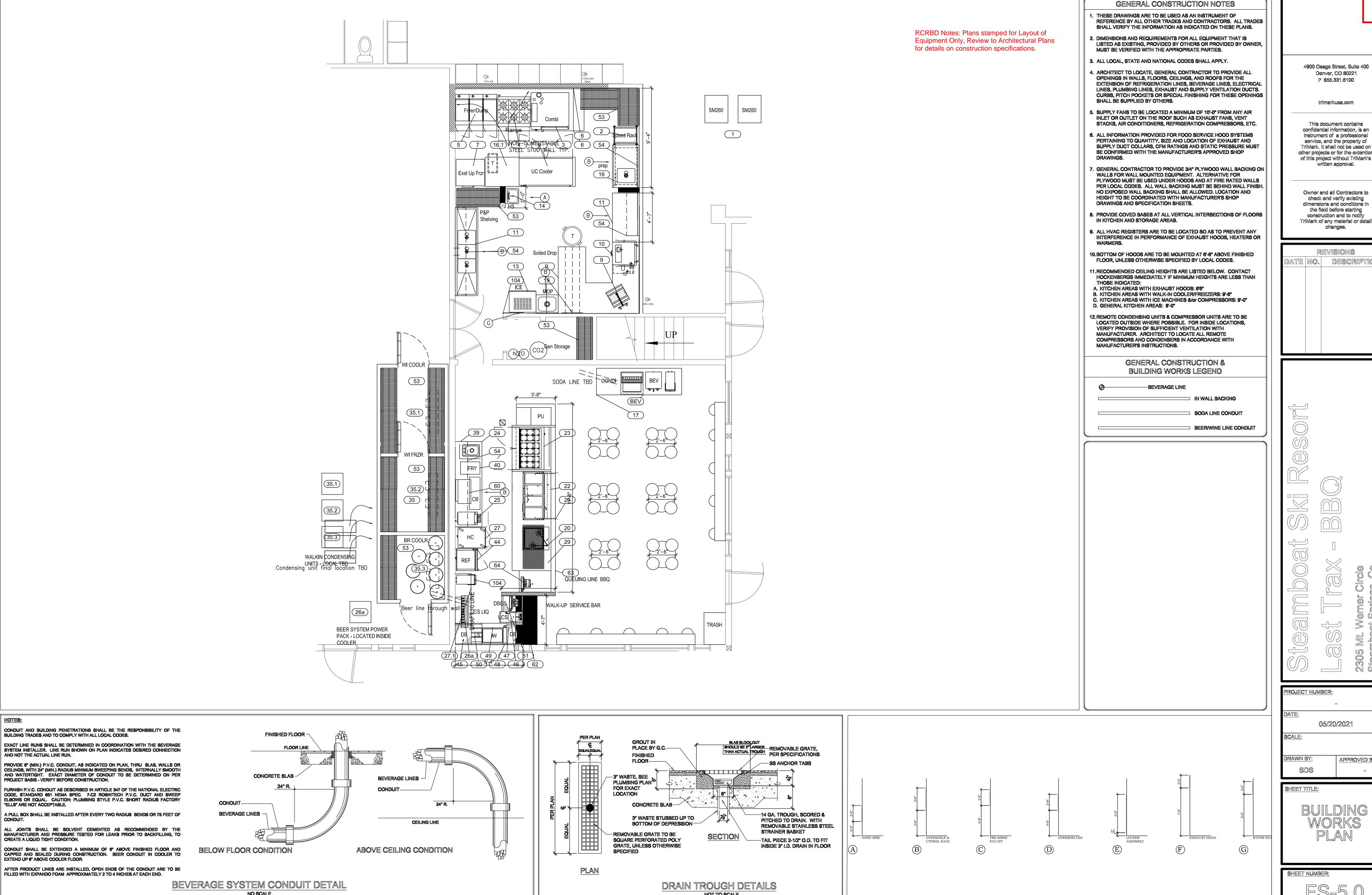
dimensions and conditions in

the field before starting

construction and to notify TriMark of any material or detail

REVISIONS

date no. description



06/14/2021

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Owner and all Contractors to check and verify existing dimensions and conditions in the field before starting construction and to notify TriMark of any material or detail changes.

REVISIONS DATE NO. DESCRIPTION

05/20/2021 APPROVED BY:





RCRBD Record Set TC

06/14/2021

Project:

Steamboat Ski Resort /
Last Trax
Last Trax BBQ
2305 Mt. Werner Circle
Steamboat Springs, CO
80487

RCRBD Note: BBQ smoker has been removed and will not be installed.

From: To:

Shawn Sandt STEAMBOAT SKI & RESORT CORPORATION

Project Manager ROB SPENCE

TriMark USA, 4900 Osage St #400 Denver, 2305 MT. WERNER CIRCLE

CO 80221 STEAMBOAT SPRINGS, CO 80487

P 720.459.3282 | C 303.877.1694 970-871-5190 (Contact)

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Submittal Sheet

04/14/2021

ITEM# 1 - SMOKER OVEN (2 EA REQ'D)

Cookshack FEC240

Fast Eddy's™ Smoker, wood pellets, 240 lbs. per load capacity, IQ5 digital controller with (8) programs, alarm cycle & USB, auto-start, draft fan, (8) fixed nickel-plated steel racks, 35 lbs. hopper, steel frame with double-walled stainless steel construction, (4) casters, 840 watts, 7.0 amps, 120v, 36,000 BTU pellet burner, NSF, USDA, cETLus, cWHus ACCESSORIES

| Mfr | Qty | Model | Spec |
|-----------|-----|-------|--|
| Cookshack | 2 | | Two year limited warranty (nc), this limited warranty includes parts and labor for the first 90 days. Following the 90-day period, the two (2) year limited warranty is for parts only for smoker ovens and charbroilers only. |
| Cookshack | 2 | PV538 | Meat Temperature Probe, braided cable, for SM160, SM260, SM360, FEC120 & FEC240 |
| Cookshack | 2 | PV016 | RibRacks, (1) set of 3, nickel-plated steel, for FEC100, FEC120, & FEC240 models |

ELECTRICAL

| | VOLTS | CYCLE | PHASE | CONN | AFF | NEMA | AMPS | KW | HP | MCA | МОСР |
|---|-------|-------|-------|------|-----|------|------|-----|----|-----|------|
| 1 | 120 | 60 | 1 | | | | 7.0 | .84 | | | |

| | | GAS | |
|---|------|------|----|
| | SIZE | MBTU | KW |
| 1 | | 36.0 | |

| | | | STEAM | | |
|---|------------|-------------|-------|------------|------------|
| | INLET SIZE | RETURN SIZE | LB/HR | PSIG (min) | PSIG (max) |
| 1 | | | | | |

RCRBD Notes Smoker not to be Installed in this Building

RCRBD Record Set TC 06/14/2021



FEC240 Product Features and Specs

Description

The Fast Eddy's™ by Cookshack FEC240 smoker is a 100% wood pellet smoker with a Cookshack IQ5 electronic control system. The FEC240 has a small footprint with a high capacity to smoke or barbecue products so it is the perfect choice for large scale operations. It features an offset firebox and a convection fan to circulate smoke and heat fcRCRBD Notes Smoker not to be



• Heat and smoke are si Installed in this Building

RCRBD

Record Set

06/14/2021

- Offset firebox and cor
- Drippings exit the bot operation

IQ5 Controller

- Digital controller
- Includes 8 programmable, customizable cooking presets
- Alarm cycle
- LCD display
- USB port for downloading up to 512 hours of sock time onto a FAT formatted USB
- flash drive Features 3-stage, 2-stage and probe mode cooking options
- Optional meat probe allows the user to set the smoker to a desired internal meat temperature and then automatically cycles into rest when the temperature is met

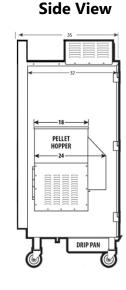
Efficient

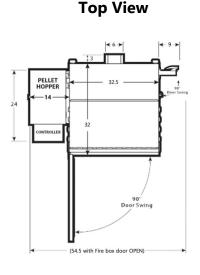
- Tough double-walled stainless steel construction surrounds 850°F Spin-Glas® insulation
- Retains heat and remains cool to the touch on the outside

Pellets

- Pellets are clean burning, produce very little ash and create low creosote buildup
- Approved by all major cooking competition sanctioning bodies

Front View











RCRBD Notes Smoker not to be Installed in this Building

FEC240 Venting Requirement:

Before installation, contact local codes and permit requirements US.

RCRBD Record Set

determine PA 96 in the

The unit requires a separate 120 voit, 20 amp circuit and glounded in a cordance to he ivational Electric Code ANSI/NFPA 70-1990 (or comparable codes outside the United States)/2021

The Fast Eddy's™ by Cookshack FEC120 and FEC240 must be installed under a commercial hood with fire

suppression applicable to local code (NFPA 96).

Adequate makeup air is required for safe operation.

| FEC240 Specifications | |
|-------------------------------|---|
| Outside Dimensions | 48.5"W (54.5"W w/ firebox door open) x 76"H x 35"D |
| Food Capacity | 250 lbs. pork butts, 240 lbs. brisket, 180 lbs. ribs, or 60 whole chickens per load |
| Cooking Area | 21.72 sq. ft. (3,128 sq. in.) |
| Shelves | (8) nickel-plated steel 23" X 17" shelves |
| Approximate Fuel Consumption | 1.5 lb. of pellets per hour at 250°F |
| Approximate Cost of Operation | \$8.01 per 12 hour cycle at average setting (includes pellet and electric cost) |
| Temperature Range | 160°F to 400°F |
| Electrical | 7 amps @ 120 VAC; 36,000 BTU burner; electronically-controlled IQ5 thermostat; auto-start draft fan; power cord approximate length is 53" (±6") |
| Fuel Source | 100% wood pellets |
| Pellet Hopper Capacity | 35 lbs. |
| Shipping Weight | 675 lbs. |
| Standard Equipment | 8 grills, side racks, drip pan, pre-installed casters, operator's manual, registration card, cookbook, 60 lbs. pellets and Cookshack Spice Kit |
| Optional Accessories | Meat Probe, Pepper Popper Grills, Jerky Rods, Rib Racks, and Stainless Steel Shelves |
| Warranty | Cookshack products are backed by a 2 year limited warranty including 90 days full parts and labor. |

Cookshack, Inc. 2405 Sykes Blvd. | Ponca City | OK | 74601 | United States 580-765-3669 | 800-423-0698 | Fax: 580-765-2223 www.cookshack.com | sales@cookshack.com PV016 Item #1



2304 North Ash Street Ponca City, OK

74601-1100 USA

1.800.423.0698

Corporate Office:

580.765.3669

580.765.2223

Sales:

Fax:

E-mail:

Web site:

Smoker Accessories Culking RCRBD Notes Smoker not to be

Installed in this Building

RibRacks

RibRacks decrease turnaround t unloading of slabs of ribs. When of loaded RibRacks ready to put Nickel-plated steel.

Seafood Grills

RCRBD Seafood Grills provide a stable surface for smoking small or leicate items. The tight mesh of the grid prevents food from falling through the Grill and reduces waste. Use for fish, seafood, vegetables, nuts, jerky or any del cate item.

Available for models SM160, SM260, and SM360. Nicke plate of 14/2021

Cold Smoke Kit

The Cold Smoke Kit is used to adapt Cookshack smokers into cold-smoking machines. Cold-smoking is used to infuse uncooked foods with smoke flavor, such as lox-style salmon, cheese and nuts. Each kit contains an insulated baffle, a smoke box, and instructions for use. Stainless steel. Available for models SM160, SM260, and SM360.



These stainless steel rods increase smoker's capacity for jerky by suspending pieces from the rods. Available for SM160 (set of 12 holds 12 lbs. raw product), SM260 (set of 24 holds 24 lbs. raw product, and SM360 (set of 48 holds 48 lbs. raw product).

Flavor Infusion Reservoir

Add wine, fruit juice, or any other flavoring liquid to the Flavor Infusion Reservoir. Add herbs or spices to the liquid and place in the bottom of the smoker. The heat releases aromatics that in turn add a subtle flavor to the food in the smoker.

Smokehood

The Smokehood incorporates a removable grease filter and exhaust fan. It mounts directly on top of the smoker and removes smoke vented during smoke-cooking.

The Smokehood is a good solution for small kitchens, or kitchens with inadequate space on the line. Includes the smokehood, drain pipe, motor vent adaptor, mounting hardware, and filter. Available for the Cookshack models SM160, SM260, and SM360.

Cookbooks

Whether you're into old-fashioned pit barbecue or gourmet wood-smoked dishes, we've got the perfect Cookshack Cookbook for you! Select from our "Get Smokin", "Still Smokin", or "Smoking at Home" (standardized for Cookshack residential

smoker ovens) cookbooks ... or buy all three and you'll always have the perfect barbecue recipe right at your fingertips!





Page: 4

Smokehood



www.cookshack.com

sales@cookshack.com

Quantity discounts available,

Call 1-800-423-0698 to order today!

Steamboat Ski Resort / Last Trax

TriMark Hockenbergs

v. 2013.03.30



RibRacks

Seafood Grill

Flavor Infusion Reservoi



2304 North Ash Street Ponca City, OK 74601-1100 USA

Sales:

Fax:

E-mail:

Web site:

1.800.423.0698

Corporate Office:

580.765.3669

580.765.2223

Woods and Pellets



Cookshack **smoking woods** have been spli Cookshack wood pellets are 100% food gra Both items generate very little ash.

Flavored smoking woods are essential RCRBD Notes Smoker not to be bark. For safety and a clean burn, they have Installed in this Building

Smoking Wood Chu

Cookshack SmartSmokers use a combin and small wood chunks to cook and flavor p

heat that cooks the food, while the wood smolders and flavors the meat.

Chunks are sized to fit in the Cookshack's wood box

Wood is easy to store in its shipping box. **Mesquite**, **apple**, and **cherry** are available in

10 and 20 lb. boxes. **Hickory** is available in 10, 20, and 40 lb. beye

Hickory

Good with just about everything.

Record Set

Undoubtedly the most popular hardwood, hickory gives that sweet, smoky flavor traditional in Southern-style cooking.

06/14/2021

Mesquite

Second in popularity to hickory, mesquite has a stronger woody taste. Mesquite's bold flavor complements richly-flavored meats such as duck, lamb and beef.

Apple and Cherry

These fruitwoods work well with meats like yeal and pork, as well as with poultry and game birds. Mix with hickory for a slightly stronger taste.



Hickory



Mesquite



Apple



Cherry

TIP: Use an aluminum foil "boat" in the smoker's wood box to contain loose or small pieces such as herbs, spices, or citrus peel. Create your own signature flavors with this technique.

Smoking Wood Pellets

100% food grade wood pellets are the fuel source for the Cookshack Charbroilers and the Fast Eddy's by Cookshack smokers and pits. Hickory, mesquite, oak, and fruitwood are available in 20 lb. bags.

Oak (available in pellets only)

Like hickory, oak is a popular smoking wood that works with pork, red meat, fish, and game meats.

More subtle than hickory and a little stronger than fruitwood, mix oak with either or use it alone. Our oak pellets are a 100% hardwood blend of 60% oak and 40% hickory.



Oak Pellets



www.cookshack.com

sales@cookshack.com

Quantity discounts available,

Call 1-800-423-0698 to order today!

v. 2013.03.30

Advance Tabco Item #2



Submittal Sheet

04/14/2021

ITEM# 2 - BUN / SHEET PAN RACK (1 EA REQ'D)

Advance Tabco

Special Value Rack, mobile pan, full height, open sides, with 1-1/2" ribbed angle, capacity (18) 18" x 26" sheet pans or (36) half-size sheet pans, bolted extruded aluminum frame, front loading, 63-1/4" high, shipped knocked down <By Owner>

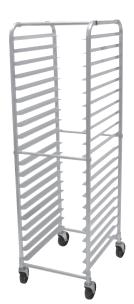
Advance Tabco Item #2



ALUMINUM PAN RACKS Knock Down







Model #: ___

Item #: _____ Qty #: ____

Project #: __

Front Load

FEATURES:

Six cylindrical support bars provide strength and durability.

Plastic endcaps, 1 1/2" ribbed angles, heavy duty 5" stem bolted swivel casters.

Front load pan rack holds 18" x 26" pans or 18" x 13" pans. Side load pan rack holds 18" x 26" pans.

500 lb. capacity.

Units shipped K.D.

CONSTRUCTION:

Fully welded 1" square tubing ladder assembly.

Angles are 1" x 1 1/2" x 20" on front load pan rack and 1" x 1 1/2" x 17 3/4" on side load pan rack.

MATERIAL:

6063-T52 extruded aluminum angles, upright tubing, and support pieces.



Side Load

| Model # | Description | Pan Capacity | Shelf Spacing (A) | Overall Size L x W x H | Approx. Weight |
|----------|-------------|------------------------------|----------------------|---------------------------|-------------------|
| PR10-3K | Front Load | 10 Full Size or 20 Half Size | 3" | 20 1/4" x 26" x 38 1/4" | 14 lbs. |
| PR12-5K | Front Load | 12 Full Size or 24 Half Size | 5" | 20 1/4" x 26" x 69 1/4" | 24 lbs. |
| PR18-3K | Front Load | 18 Full Size or 36 Half Size | 3" | 20 1/4" x 26" x 63 1/4" | 31 lbs. |
| PR20-3K | Front Load | 20 Full Size or 40 Half Size | 3" | 20 1/4" x 26" x 69 1/4" | 33 lbs. |
| PR30-2K | Front Load | 30 Full Size or 60 Half Size | 2" | 20 1/4" x 26" x 69 1/4" | 39 lbs. |
| PR18-3KS | Side Load | 18 Full Size | 3" | 28 1/4" x 18" x 63 1/4" | 31 lbs. |
| PR20-3KS | Side Load | 20 Full Size | 3" | 28 1/4" x 18" x 69 1/4" | 27 lbs. |



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

For Orders & Customer Service:

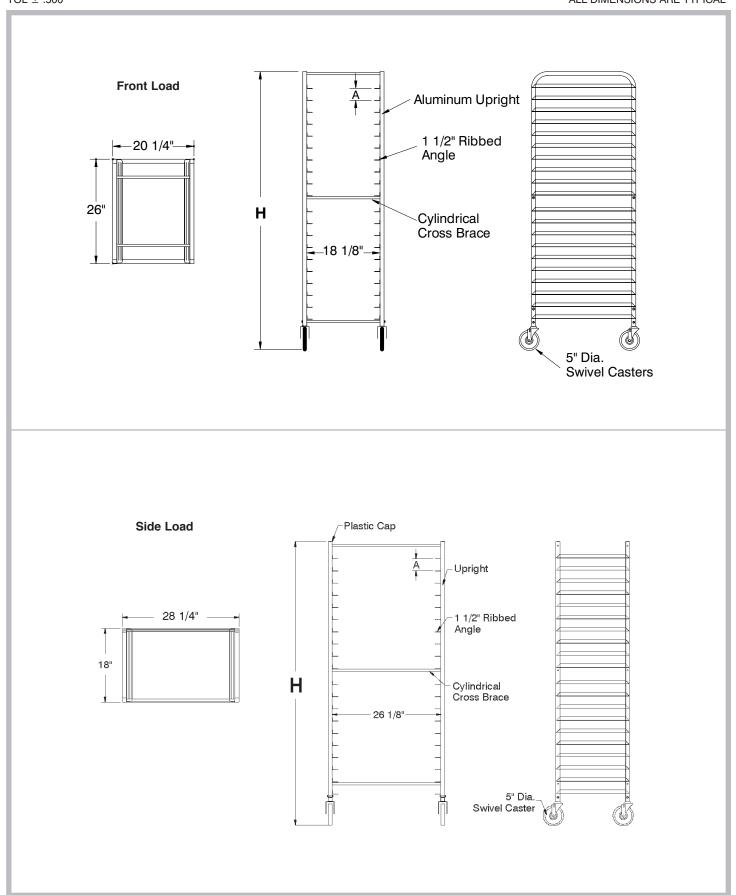
Email: customer@advancetabco.com or Fax: 631-242-6900

For Smart Fabrication™ Quotes:

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

DIMENSIONS and SPECIFICATIONS

TOL ± .500" ALL DIMENSIONS ARE TYPICAL





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



Submittal Sheet

04/14/2021

ITEM# 3 - COMBI OVEN, GAS (1 EA REQ'D)

RATIONAL ICC 6-FULL NG 208/240V 1 PH (LM200CG)

(CC2GRRA.0000273 - NG - 208/240V) iCombi Classic® 6-Full Size Combi Oven, natural gas, (6) 18" x 26" sheet pan or (12) 12" x 20" steam pan or (6) 2/1 GN pan capacity, (3) stainless steel grids included, digital color display screen with push button control, (3) manual operating modes: steam, convection & combination, temperature range 85° to 572°F, (100) program slots, core temperature probe, retractable hand shower, 5-speed fan, (4) automatic cleaning programs, integrated care system, Ethernet interface, includes (1) bucket of Active Green Cleaner & (1) bucket of Care Tabs, 106,500 BTU, 208/240v/60/1-ph, 0.9 kW, IPX5, cCSAus, NSF

ACCESSORIES

| Mfr | Qty | Model | Spec |
|----------|-----|-------------|--|
| 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 | 1 | 8720.1560US | (QUICK SHIP) 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 | 1 | 1900.1154US | (QUICK SHIP) Water Filtration Single Cartridge System, for any iVario, single Combi model, or Combi-Duo models XS/XS, 61/61 or 61/101, includes: (1) single head with pressure gauge, R95H 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 |
| RATIONAL | 1 | 60.31.090 | (QUICK SHIP) Stand I Stationary Oven Stand, 27-1/2"H, all sides open, stainless steel construction, for iCombi 6- and 10-full size Classic/Pro |
| RATIONAL | 1 | 9999.9952 | RCI Rational Certified Installation, new certified installation for the first floor model sizes 20-half and 20-full, pricing based on a 50 mile radius, Additional charges may apply, See attached installation flyer for details) THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET) |
| | | | Additional Trip Charge included. Pre-Install site survey included. |

ELECTRICAL

| | VOLTS | CYCLE | PHASE | CONN | AFF | NEMA | AMPS | KW | HP | MCA | MOCP |
|---|---------|-------|-------|------|-----|------|------|----|----|-----|------|
| 1 | 208/240 | 60 | 1 | | | | | .9 | | | |

GAS STEAM

| | SIZE | MBTU | KW | | INLET SIZE | RETURN SIZE | LB/HR | PSIG (min) | PSIG (max) |
|---|------|-------|----|---|------------|-------------|-------|------------|------------|
| 1 | | 106.5 | | 1 | | | | | |

WATER WASTE

| | HOT SIZE | HOT AFF | HOT GPH | COLD SIZE | COLD AFF | FILTERED SIZE | FILTERED AFF | CONDENSER INLET SIZE | CONDENSER OUTLET SIZE | | | INDIRECT SIZE | DIRECT SIZE |
|---|-------------|------------|------------|--------------|-------------|------------------|-----------------|-------------------------|--------------------------|---|---|------------------|----------------|
| 1 | | | | | | | | | | 1 | L | 2" | |

Datasheet

iCombi® Classic 6-full size E/G





Capacity

- > Six (6) Full-size sheet pans or Twelve (12) Steam table pans or Six (6) 2/1 GN accessories
- > Removable standard hinging rack with 25/8 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

ClimaPlus

- > Climate management humidity measurement and control
- > Humidity setting in 10-% increments

Description

> Combi-steamer in accordance with DIN 18866 for most cooking methods used in commercial kitchens for optional use of steam and convection, individually, one after the other, or combined. Ventilation approvals: The electrical appliance conforms to the EPA 202 test in accordance with ANSI/ NFPA 96 "Ventilation Control and Fire Protection of Commercial Cooking Operations" Refer to UL Listing KNLZ.E148536 (America) or KNLZ7.E148536 (Canada).

Unit description and functions

Cooking functions

- > ClimaPlus: The active climate management in the cooking cabinet, which constantly measures and controls the humidity and guarantees effective dehumidification, combined with high productivity, cooking quality and low energy consumption. Humidity can be adjusted in increments of 10% and monitored via the digital display for precise manual cooking
- > Dynamic air circulation in the cooking cabinet through reversing high-performance fan propeller with five fan speeds that can be programmed manually. The optimal energy yield results in excellent uniformity and short cooking times.
- > High-performance steam generator for optimal steaming performance even at low temperatures below 212°F
- > Integrated, maintenance-free fat separation system without an additional fat filter
- > Cool-down function for quick cooling of the cooking cabinet via a fan propeller
- > Core temperature measurement via core temperature probe and optional positioning aid (accessories)
- > Delta-T cooking for extremely gentle preparation with minimal cooking losses
- > 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
- > Individual programming of up to 100 single or multi-stage cooking programs with up to 12 steps
- > Individual adjustment of the cooking parameters time, temperature and humidity for a program step during ongoing operation
- > Easy transfer of cooking programs to other cooking systems via USB stick.
- > 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
- > Use of Active Green cleaning tabs and Care tabs (solid cleaning agent) for ideal occupational safety levels
- > HACCP data memory and output via USB
- > 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 USB interface for local data exchange
- > Optional integrated IP-protected Ethernet interface
- > Optional integrated Wi-Fi interface (incl. Ethernet interface)

Cleaning and care

- > Automatic, water pressure-independent cleaning and maintenance system for cooking cabinet and steam
- > Care system: Automatic cleaning and descaling of the steam generator
- > 4 cleaning programs of varying degrees for unsupervised cleaning, including overnight
- > Easy and intuitive operation of the cleaning programs: Display of the selected cleaning program, the recommended quantity of tabs and the remaining cleaning time
- > Safe ending of the cleaning in the event of a power failure with no cleaning agent left in the cooking
- > Use of phosphate and phosphorous-free Active Green cleaner tabs and care tabs
- > Hygienic setup flush with the counter without feet for easy and safe cleaning
- > Unit door with rear-ventilated double glass panel and hinged inner pane for easy cleaning

iCombi Classic 6-full size E/G

- > 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

Operation

- > 4.3 inch TFT color display and softkeys for easy and intuitive operation. Operating modes and functions are visually highlighted
- > Easy operation and exact settings through a central dial with push function
- > Acoustic prompts and visual messages when user action is required
- > Recirculating hoods (accessories) with situational adjustment of extraction power and service message transmission.

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 *
- > Double-pane glass door with heat reflective special coating for minimal energy losses
- > Service diagnostic system with automatic service message display
- > Regular maintenance is recommended. Maintenance according to manufacturer recommendations available from RATIONAL service partners
- > 2-year RATIONAL warranty including parts, labor, and travel and 5-year steam generator warranty**
- > * 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
- > MarineLine ship version
- > SecurityLine prison / security version
- > MobilityLine mobile version (available to order as a separate accessory)
- > HeavyDutyLine particularly resilient version
- > Integrated fat drain
- > Mobile oven rack package
- > Safety door lock
- > Protection for control panel
- > Lockable control panel
- > Integrated, IP-protected Ethernet interface
- > Integrated Wi-Fi interface (incl. Ethernet interface)

iCombi Classic 6-full size E/G

Technical specifications

Dimensions and weights

| Dimensions (W x H x D) | |
|--------------------------------------|---------------------------------|
| Cooking system (body) | 42 1/4 x 29 5/8 x 38 3/8 inches |
| Cooking system (total) | 42 1/4 x 31 5/8 x 41 inches |
| Cooking system with packaging | 46 1/4 x 37 3/4 x 45 1/2 inches |
| Maximum working height of top level* | ≤ 5 ft. 2 7/8 inches |

*when using a corresponding RATIONAL stand

| Weights | |
|--|--------|
| Maximum load size per level | 66 lb |
| Maximum total load capacity | 132 lb |
| Weight - electric unit without packaging | 288 lb |
| Weight - electric unit with packaging | 346 lb |
| Weight - gas unit without packaging | 282 lb |
| Weight - gas unit with packaging | 365 lb |

Electrical connection conditions

| Voltage 3 AC 208 V / 240V | |
|----------------------------|-------------|
| Connected loads - electric | 22.4 kW |
| Steam power | 18 kW |
| Convection power | 21.6 kW |
| Breaker | 70 A |
| Connection impedance | 0.09 Ω |
| RCD type | В |
| Cable diameter | AWG 3 140°F |
| Voltage 3 AC 440 V / 480 V | |
| Connected loads - electric | 22.4 kW |
| Steam power | 18 kW |
| Convection power | 21.6 kW |
| Breaker | 35 A |
| Connection impedance | 0.09 Ω |
| RCD type | В |
| Cable diameter | AWG 8 140°F |

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 | В |

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 recom- mended |
|------------------|-------------------------|----------------------------|
| Sand / Particles | < 15 µm | Particle filter |
| Chlorine (CI2) | < 0.12 gr/gal (0.2 ppm) | Active carbon filter |
| Chloride (CI-) | < 4.68 gr/gal (80 ppm) | RO |

Connected loads - exhaust air and thermal load

| Latent heat load | 3269 BTU |
|------------------------|----------|
| Sensible heat emission | 4344 BTU |
| Sound level (electric) | 56 dBA |
| Sound level (gas) | 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.

Installation conditions

> 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.

iCombi Classic 6-full size E/G











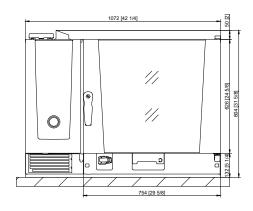
ICC 6-FULL NG 208/240V 1 PH (LM200CG)

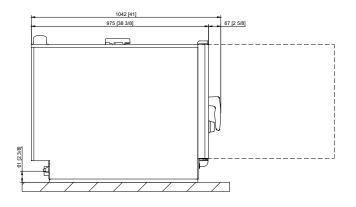


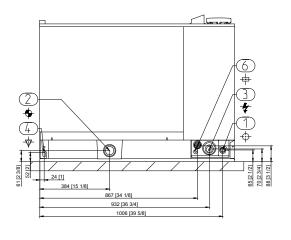


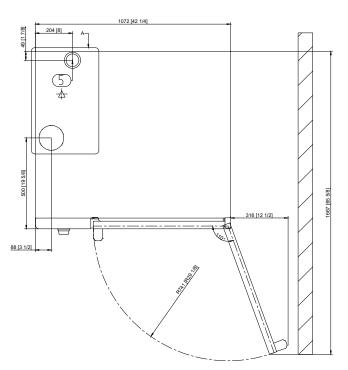


Technical drawing, electrical



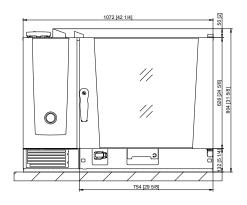


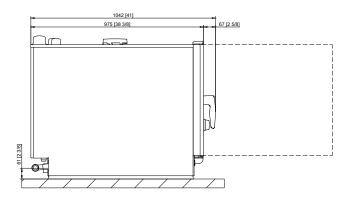


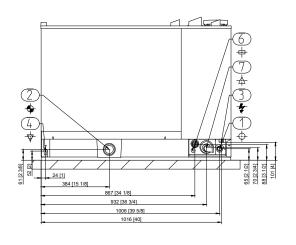


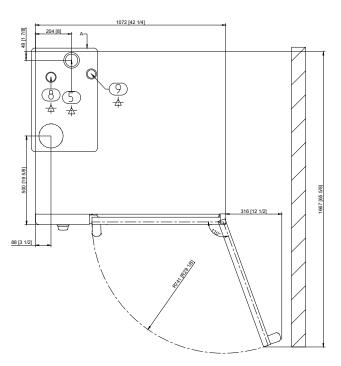
| 1 | Water inlet |
|---|-----------------------|
| 2 | Water drain |
| 3 | Electrical connection |
| 4 | Equipotential bonding |
| 5 | Ventilation pipe |
| 6 | Ethernet interface |

Technical drawing, gas









| 1 | Water inlet |
|---|-------------------------------|
| 2 | Water drain |
| 3 | Electrical connection |
| 4 | Equipotential bonding |
| 5 | Ventilation pipe |
| 6 | Ethernet interface |
| 7 | Gas connection |
| 8 | Exhaust pipe gas (steam) |
| 9 | Exhaust pipe gas (convection) |

iCombi Classic 6-full size E/G

Accessories

> 3 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 |
| 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 |
| Run-in rail for mobile rack and mobile plate rack Size 6-full size, 10-full size | Item no. 60.74.650 |
| 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 |
| Mobile oven rack and mobile plate oven rack – for simple loading outside the cooking system | See Cooking Systems and Accessories catalog |
| Hinging racks - Size 6-full size | Item no. 7 racks 60.62.168 |
| | 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 |
| | Item no. right side 60.75.768 |
| Mobile catering stand - especially for heavy mobile catering usage | Item no. 60.31.165 |
| Stackable Combi-Duo kit Size 6-half size E/G on Size 6-half size E or Size 10-half size E | Item no. 60.74.725 |
| Stackable Combi-Duo kit - Size 6-full size E/G on Size 6-full size G | Item no. right-side hinges 60.75.752 |
| | Item no. left-side hinges 60.75.754 |
| Transport trolley for mobile rack and mobile plate rack - height-adjustable - Sizes 6-full size, 10-full size | Item no. 60.75.605 |
| Transport trolley for mobile rack and mobile plate rack - standard - Sizes 6-full size, 10-full size | Item no. 60.73.999 |
| UltraVent recirculating hood - for Size 6-full size, 10-full size electric units only | Item no. 60.76.180 |
| UltraVent Plus recirculating hood - for Size 6-full size, 10-full size electric units only | Item no. 60.07.178 |
| Stands are available in various versions - standard, with casters, or with anchorable stainless steel feet | See Cooking Systems and Accessories catalog |
| RATIONAL USB stick – to securely transfer cooking programs and HACCP data | Item no. 42.00.162 |
| 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 |

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

| Planner | RATIONAL AG |
|---------|---|
| | 1701 Golf Road, Suite C-120, Commercium Rolling Meadows, IL 60008 Toll Free: 888-320-7274 Fax: 847-755-9583 Email: info@rational-online.com Visit us on the internet: www.rational-online.com |

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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 1/4" 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 |

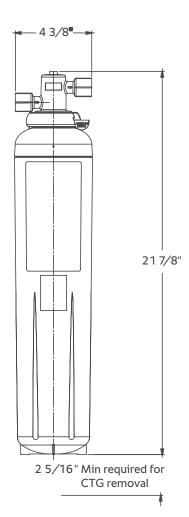
- 1 As tested and certified by independent third party laboratory
- 2 NSF Certified for Particulate Reduction



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.

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.

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



04/14/2021

ITEM# 4 - RANGE, 36", 6 OPEN BURNERS (1 EA REQ'D)

Southbend 4361D

Ultimate Restaurant Range, gas, 36", (6) non-clog burners, standard grates, standing pilot, (1) standard oven with battery spark ignition, includes (1) rack, 22-1/2" flue riser with shelf, stainless steel front, sides, shelf & 6" adjustable legs, 243,000 BTU, CSA, NSF (Note: Qualifies for Southbend's Service First™ Program, see Service First document for details)

ACCESSORIES

| Mfr | Qty Model | Spec |
|-----------|-----------|--|
| Southbend | 1 | Domestic Shipping, inside of North America (Contact factory for price) |
| Southbend | 1 | 2 yr. Parts & Labor Warranty |
| Southbend | 1 | Natural Gas , 6,900 Ft Elevation |
| Southbend | 1 | NOTE: 22.5" high flue riser, with heavy duty shelf, standard |
| Southbend | 1 | Casters, 2 locking & 2 standard, in lieu of legs |

GAS

| | SIZE | MBTU | KW |
|---|------|-------|----|
| 1 | 3/4" | 243.0 | |

STEAM

| | INLET SIZE | RETURN SIZE | LB/HR | PSIG (min) | PSIG (max) |
|---|------------|-------------|-------|------------|------------|
| 1 | | | | | |

ULTIMATE RESTAURANT RANGE 36" SERIES

Standard Features

- Commercial gas range 36" wide with a 37" high cooking top
- 4"Stainless steel front rail, stainless steel front and sides
- Front located manual gas shut-off to entire range
- One year No Quibble, 24/7 parts and labor warranty
- Factory installed Regulator
- Four (4) removable, cast iron grate tops (rear holds up to 14" stock pot)
- Standing pilot for open top burners
- Battery spark ignition for oven bases

Optional 33K Non-clog Burners (Burner Option 1)

- (6) patented, one piece, lifetime clog free, cast iron burners
- 33,000 BTU NAT

Optional Wavy Grates (Burner Option 2)

- Cast bowl design for better efficiency
- Allows full use of entire range top
- Available only with 27K BTU Non-clog burners

Optional Cast Iron Star/Saute' Burners (Burner Option 3)

- (6) 33,000 BTU NAT star burners
- Port arrangement allows for even distribution of flame

Optional Split Burner Configuration (Burner Option 4)

- (3) Star/Saute' burners in front and (3) standard 33K burners in rear

Optional 5 Burner Configuration (Burner Options 5 and 6)

 Combine (2) Pyromax burners in the rear with either (3) standard 33K burners (Opt 5) or (3) star 33K burners (Opt 6) in the front

Optional Pyromax Burners (Burner Option 7)

- 40,000 BTU NAT
- PATENTED high output, three piece, easy clean Non-clog burner
- Built in port protection drip ring
- Group of 4 burners available

Optional Griddle Top (L or R)

- 12", 24" or 36" Available
- 1/2" thick cold rolled steel griddle plate
- Manual or thermostatically controlled

Optional Charbroiler (L or R)

- 24" or 36" Available
- Removable, cast iron grates

Configure your own custom spec sheet and model number at

www.BuildMyRange.com.

Refer to AutoQuotes for list pricing.





gob

(4361D Shown)

CONSTRUCTION SPECIFICATIONS

Exterior Finish: Stainless steel front, sides and shelf standard.

RangeTop:- 27" deep cooking surface. Center-to-center measurements between burners not less than 12", side-to-side or front-to-back. A removable one piece drip tray is provided under burners to catch grease drippings.

Flue Riser: 22.5" flue riser standard with heavy duty shelf. Optional 10" and 5" flue riser available without shelf.

Oven Door: Spring assisted, counterweight door.

Oven Interior: Double sided, full porcelain enamel oven cavity for superior cleanability and corrosion protection. Coved corners for easy cleaning and enhanced airflow eliminating hot/cold spots.

Legs: 6" stainless steel adjustable legs standard (casters optional)

Pressure Regulator: Factory installed.

Available Base Combinations

D, A, C, HxxxxD, HxxxxA

Standard Oven Models (D)

45,000 BTU NAT oven with standing pilot and thermostat range of 175°F to 550°F (79°C to 288°C). Porcelain enamel interior measuring 14" high x 26" wide x 26.5" deep. Full sized pans fit both ways. One rack with two position side rails.

Convection Oven Models (A):

32,000 BTU NAT convection oven with standing pilot and thermostat range of 175°F to 550°F (79°C to 288°C). Porcelain enamel interior measuring 14" high x 26" wide x 24" deep. Three racks with five position side rails. 1/2 hp, 1710 rpm, 60 cycle, 115V AC, high efficiency, permanent split phase motor with permanent lubricated ball bearings, overload protection and Class "B" insulation. On/Off switch to allow CO base to operate as a standard oven.

Stainless Steel Cabinet (C)

Stainless steel cabinet base. Optional no-charge doors that open from the center.

Hybrid Electric Standard Oven (HxxxxD)

4.5 kW electrically heated oven, with all the same base features of the gas standard oven at left (D).

Hybrid Electric Convection Oven (HxxxxA)

6 kW electrically heated oven, with all the same base features of the gas standard oven above (A).



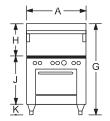


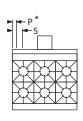


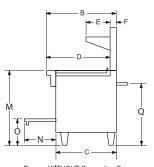


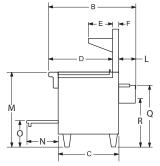
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Dimensions -in (mm)









Ranges WITHOUT Convection Oven

Ranges WITH Convection Oven

| Monsio | | | | | | Exterior | | | | | | Соок Тор | Door Opening | OVEN BOTTOM | 3/4" GA | s Conn. | ELEC | CTRIC |
|------------------|-----------------|------------------|-----------------|-----------------|-----------------|---------------|------------------|-----------------|-----------------|----------------|----------------|-----------------|-----------------|-----------------|---------------|-----------------|-----------------|----------------|
| Models | Width A | Д ЕРТН | С | D | Е | F | G | Н | J | К | L | М | N | 0 | P* | Q | R | S |
| 436_D, H436_D | 36.50° (927) | 34.00" (864) | 29.75" (756) | 31.00" (787) | 10.00° (254) | 2.75" (70) | 59.50" (1511) | 22.50" (572) | 31.00° (787) | 6.00" (152) | - | 37.00" (940) | 15.50" (394) | 13.00° (330) | 3.25" (83) | 30.25" (768) | - | - |
| 436_A, H436_A | 36.50" (927) | 42.13" (1070) | 29.75" (756) | 31.00" (787) | 10.00" (254) | 2.75" (70) | 59.50" (1511) | 22.50" (572) | 31.00" (787) | 6.00" (152) | 8.25" (210) | 37.00" (940) | 15.50" (394) | 13.00" (330) | 3.25" (83) | 30.25" (768) | 24.00" (610) | 6.00" (152) |

| Models | | Oven Interior | ₹ | | CRATE SIZE | | Сивіс | CRATED |
|------------------|-----------------|-----------------|-----------------|-----------------|---------------|--------|-------------|----------|
| | WIDTH | Dертн | HEIGHT | WIDTH | D EPTH | Неіднт | VOLUME | WEIGHT |
| 436_D, H436_D | 26.00" (660) | 26.50" (673) | 14.00" (356) | 58.00° | 48.00" | 44.00" | 70.9 cu. ft | 660 lbs. |
| 436_A, H436_A | 26.00" (660) | 24.00" (610) | 14.00" (356) | 14.00" (1473) (| (1219) | (1118) | 2.01cu.m. | 300 kg. |

*Gas Connection will be located on opposite side of optional griddle/charbroiler location (if optional griddle/charbroiler is located on the left, the gas connection will be moved to the right side).

Configure your own custom spec sheet and model number at www.BuildMyRange.com.

Refer to AutoQuotes for list pricing.

UTILITY INFORMATION

| BTUs EACH BURNER | STD Non-Clog | Star/Saute' | Wavy Non-clog | Pyromax | (A) CNV OVEN PER CAVITY | (D) STD OVEN PER CAVITY | GRIDDLE 12" | GRIDDLE 24" | GRIDDLE 36" | Charbroiler 24" | CHARBROILER 36" | Нот Тор 12" |
|---------------------|-----------------|-------------|------------------|---------|-------------------------------|-------------------------------|----------------|-------------|----------------|-----------------|-----------------|----------------|
| NAT | 33K | 33K | 27K | 40K | 32K | 45K | 18K | 48K | 64K | 64K | 96K | 24K |
| LP | 24K | 24K | 24K | 31K | 30K | 40K | 18K | 48K | 64K | 64K | 96K | 24K |

GAS:

- One 3/4" female connection.
- Required minimum inlet pressure -
 - Natural gas 7" W.C.
 - Propane gas 11" W.C.

ELECTRICAL: (for Gas models with convection ovens)

- Standard -115/60/1 furnished with 6' cord with 3-prong plug. Total max amps 5.9 per convection oven base.
- Optional -208/60/1, 50/60/1 phase. Supply must be wired to junction box with terminal block located at rear.

ELECTRICAL: (For Optional Hybrid Electric Ovens)

H436_D - 208/60/1- 39 amps, 220/60/1-37 amps, 240/60/1-34 amps H436_A - 208/60/1-32 amps, 220/60/1-31 amps, 240/60/1-27 amps

MISCELLANEOUS

- If using Flex-Hose, the I.D. should not be smaller than 3/4" and must comply with ANSI Z 21.69.
- If casters are used with flex hose, a restraining device should be used to eliminate undue strain on the flex hose.
- For installation on combustible floors 6" high legs or casters are required. Minimum clearance from combustible construction is 10" on sides and rear for all units except charbroilers. Charbroiler units are for use in noncombustible locations ONLY.
- Rear clearance to noncombustible construction is 10" for charbroilers and 0" for all other tops and bases. Side clearance to noncombustible constructions is 0" on all units.
- Recommended Install under vented hood.
- Check local codes for fire, installation and sanitary regulations.
- If the unit is connected directly to the outside flue, an A.G.A approved down draft diverter must be installed at the flue outlet of the oven.
- Two speed motors are not available on Restaurant Range Convection Ovens.

NOTICE: Southbend has a policy of continuous product research and improvement. We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

OPTIONS AND ACCESSORIES

- ☐ 5" flue riser
- ☐ 10" Flue Riser
- □ 3/4" quick disconnect with flexible hose complies with ANSI Z 21.69 (specify 3ft, 4ft, 5ft)
- ☐ Casters-all swivel-front with locks
- $\hfill\square$ Hot Top plate plate replaces 2 Open burners
- ☐ Cabinet base doors (No Charge)

- □ Extra Oven Racks
- ☐ Various salamander & cheesemelter mounts available. (Please refer to the price list)
- ☐ Rear step up burners
- ☐ Flame Failure available
 - (Contact factory for available model numbers)
- ☐ Battery spark ignition for open tops, charbroilers, griddles and hot tops

INTENDED FOR COMMERCIAL USE ONLY. NOT FOR HOUSEHOLD USE.

1100 Old Honeycutt Road, Fuquay-Varina, NC 27526 (919) 762-1000 www.southbendnc.com





04/14/2021

ITEM# 4.1 - BLUE HOSE GAS CONNECTOR KIT (1 KT REQ'D)

Dormont 1675KIT48

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

ES-D-SnapFastQD

Engineering Specification

| Job Name | Contractor | |
|--------------|-----------------------|--|
| Job Location | Approval | |
| Engineer | Contractor's P.O. No. | |
| Approval | Representative | |
| | SKU | |

SnapFast[®] Quick-Disconnect Assemblies

Sizes: 1/2" to 11/4"

SnapFast Quick-Disconnect Assemblies feature flexible movement and the one-handed quick-disconnect fitting with a unique thermal shut-off design that automatically shuts off the gas when the internal temperature exceeds 350°F (177°C).

Features

SnapFast® One-Handed Quick-Disconnect

| Quick-Disconnect | Brass body, aluminum collar |
|------------------|--|
| Thermal Shut-off | Shuts off gas when internal temperatures |
| | exceed 350°F (177°C) |

Additional Components

| PVC coated, steel multi-strand cable and mount- |
|--|
| ing hardware |
| Full port, brass body |
| Malleable iron |
| The Dormont Blue Hose, valve, restraining device elbows, SnapFast, display box |
| |

Specifications

The Dormont Blue Hose®

| Tubing | Annealed, 304 stainless steel |
|---------------|---|
| Braiding | Multi-strand, stainless steel wire |
| Coating | Blue antimicrobial PVC, melts at 350°F (177°C); coating will not hold a flame |
| End Fittings | Carbon steel; zinc trivalent chromate |
| Stress Guard® | 360° rotational end fitting at both ends |



The Dormont Safety System™ is the first and only complete gas equipment connection system specifically engineered for the commercial kitchen. The Safety System consists of the famous Dormont Blue Hose and a variety of accessories designed for improved safety and performance in commercial kitchens. Because

they are manufactured in the USA under an ISO qualified production process and to multiple design certifications, you can Connect with Confidence with the Dormont Safety System.

NOTICE

The information contained herein is not intended to replace the full product installation and safety information available or the experience of a trained product installer. You are required to thoroughly read all installation instructions and product safety information before beginning the installation of this product.

Dormont product specifications in U.S. customary units and metric are approximate and are provided for reference only. For precise measurements, please contact Dormont Technical Service. Dormont reserves the right to change or modify product design, construction, specifications, or materials without prior notice and without incurring any obligation to make such changes and modifications on Dormont products previously or subsequently sold. Refer to the owner's manual for warranty information.





Approvals & Certifications

NSF/ANSI 169 – Special-purpose food equipment and devices

ANSI Z21.69 / CSA 6.16 - Connectors for moveable gas appliances

ANSI Z21.41 / CSA 6.9 – Quick-disconnect devices for use with gas fuel appliances

ANSI Z21.15 / CSA 9.1 – Manually operated gas valves for appliances, appliance connectors

Meets requirements of ANSI Z223.1 / NFPA 54 National Fuel Gas Code

Not for use in temperatures less than 32°F (0°C). For indoor use only.

Max operating pressure 1/2 psi.

Refer to the catalog for additional approvals and certifications or go to www.dormont.com.

A restraining device is required for all moveable gas equipment.

SnapFast® Quick-Disconnect Deluxe Kit Assembly

Ordering Information

| CONFIGURATION | SIZE I.D. | 24" (607MM) | 36" (914MM) | 48" (1,219MM) | 60" (1,524MM) | 72" (1,829MM) |
|------------------|-----------|-------------|-------------|---------------------|---------------|---------------|
| Deluxe Kit* | | 1650KIT24 | 1650KIT36 | 1650KIT48 | 1650KIT60 | 1650KIT72 |
| Basic Kit** | 1/2" | 1650BPQR24 | 1650BPQR36 | 1650BPQR48 | 1650BPQR60 | 1650BPQR72 |
| Hose Assembly*** | | 1650BPQ24 | 1650BPQ36 | 1650BPQ48 | 1650BPQ60 | 1650BPQ72 |
| Deluxe Kit* | | 1675KIT24 | 1675KIT36 | 1675KIT48 | 1675KIT60 | 1675KIT72 |
| Basic Kit** | 3/4" | 1675BPQR24 | 1675BPQR36 | 1675BPQR48 | 1675BPQR60 | 1675BPQR72 |
| Hose Assembly*** | | 1675BPQ24 | 1675BPQ36 | 1675BPQ36 1675BPQ48 | | 1675BPQ72 |
| Deluxe Kit* | | 16100KIT24 | 16100KIT36 | 16100KIT48 | 16100KIT60 | 16100KIT72 |
| Basic Kit** | 1" | 16100BPQR24 | 16100BPQR36 | 16100BPQR48 | 16100BPQR60 | 16100BPQR72 |
| Hose Assembly*** | | 16100BPQ24 | 16100BPQ36 | 16100BPQ48 | 16100BPQ60 | 16100BPQ72 |
| Deluxe Kit* | | 16125KIT24 | 16125KIT36 | 16125KIT48 | 16125KIT60 | 16125KIT72 |
| Basic Kit** | 1¼" | 16125BPQR24 | 16125BPQR36 | 16125BPQR48 | 16125BPQR60 | 16125BPQR72 |
| Hose Assembly*** | | 16125BPQ24 | 16125BPQ36 | 16125BPQ48 | 16125BPQ60 | 16125BPQ72 |

BTU/hr Flow Capacity Natural Gas

(Flow rating BTU/hr 0.64 SP. GR. @ 0.5 inch WC pressure drop)

| | | LENGTH | | | | | | |
|----------|-----------|-------------|-------------|---------------|---------------|---------------|--|--|
| MODEL | SIZE I.D. | 24" (607MM) | 36" (914MM) | 48" (1,219MM) | 60" (1,524MM) | 72" (1,829MM) | | |
| 1650BPQ | 1/2" | 87,000 | 77,000 | 68,000 | 60,000 | 55,000 | | |
| 1675BPQ | 3/4" | 232,000 | 218,000 | 180,000 | 158,000 | 139,000 | | |
| 16100BPQ | 1" | 414,000 | 379,000 | 334,000 | 294,000 | 279,000 | | |
| 16125BPQ | 1¼" | 699,000 | 615,000 | 541,000 | 476,000 | 419,000 | | |

^{*} Deluxe Kits include: The Dormont Blue Hose and restraining device, full port valve and (2) street elbows

^{**}Basic Kits include: The Dormont Blue Hose and restraining device, street elbow and SnapFast

^{***}Hose Assemblies include: The Dormont Blue Hose, SnapFast and street elbow

Typical Installation



Options

The Dormont Blue Hose®

The Dormont Blue Hose is a commercial, moveable-grade gas connector designed for use with moveable equipment.

Moveable equipment is defined in ANSI Standard Z21.69/CSA 6.16 as gas utilization equipment that may be mounted on casters or otherwise be subject to movement.



Snapfast





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



Restraining Device

 ANSI Z21.69 Standard section 1.7.4 states: Connectors when used on caster-mounted equipment shall be installed with a restraining device, which prevents transmission of the strain to the connector



Benefits





- Crush Resistant
- Resistant to oils and greases
- Open-floor design allows appliance to rest level on the floor to ensure even cooking

Features

- Compatible with 4", 5", and 6" casters
- Certified to NSF/ANSI Standard 169 Special Purpose Food Equipment & Devices
- Flexible, tough injection molded Thermoplastic Polyurethane (TPU)
- Able to withstand 1,000 PSI of crush pressure

Ordering Instructions:

The Saftey-Set wheel positioning product can be ordered individually or with the Blue Hose Kit.

The Safety-Set model name is "PS" and the ordering number is 0241002.

When ordering the Safety-Set with the Blue Hose kit, simply add the letters "PS" to the end of the model number.



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



USA: T: (800) 367-6668 • F: (724) 733-4808 • Dormont.com



04/14/2021

ITEM# 5 - GAS FLOOR FRYER (2 EA REQ'D)

Pitco SG14-S

Solstice™ Fryer, gas, floor model, full frypot, 40-50 lb. oil capacity, millivolt control ONLY, includes drain line cleanout rod & drain extension, stainless steel tank, front, door & sides, 110,000 BTU, NSF, CE, CSA Flame, CSA Star, AuGA (free standing, stand alone only fryer - special price)

ACCESSORIES

| Mfr | Qty | Model | Spec |
|-------|-----|----------|---|
| Pitco | 1 | BNB-SE14 | Solstice™ Bread & Batter Cabinet, with BNB dump station, fryer match design, approximately 15-5/8" wide, includes 4-5/8" recessed pan and screen, standard finish, stainless steel front, sides & door, for prepackage system SE14 electric fryers, NSF |
| Pitco | 1 | | 1 year parts and labor warranty from the date of installation up to a maximum of 15 months from the date of manufacture (with appropriate documentation), standard |
| Pitco | 1 | PFW-1 | Food Warmer, built-in, 750watt, CSA, NSF, UL |
| Pitco | 1 | | 120v/60/1-ph, 6.3 amps, 750 watts, NEMA 5-15P |
| Pitco | 2 | | 1 year parts and labor warranty from the date of installation up to a maximum of 15 months from the date of manufacture (with appropriate documentation), standard |
| Pitco | 1 | | Nat Gas, 6,900 Ft Elevation |
| Pitco | 2 | P6072145 | Basket, (2) oblong/twin size, 13-1/2" x 6-1/2" x 5-3/4" deep, long handle, regular mesh (shipped std (n/c) with models "T" SG14, SG14R, SSH55, SE14, SE14X, SE14B, SG14T, 35+, 45+, fryer batteries shipped with (1) per fryer |
| Pitco | 2 | B3901504 | Casters, 9" adjustable swivel (set of 4) non-lock rear & lock front casters, solstice supreme, SG, SE, VF and flat bottom fryers, pasta cookers, rethermalizers, BNB |

ELECTRICAL

| | VOLTS | CYCLE | PHASE | CONN | AFF | NEMA | AMPS | KW | HP | MCA | МОСР |
|---|-------|-------|-------|----------------|-----|-------|------|-----|----|-----|------|
| 1 | 120 | 60 | 1 | Cord & Plug | | 5-15P | 6.3 | .75 | | | |

GAS

STEAM

| | SIZE | MBTU | KW |
|---|------|-------|----|
| 1 | 3/4" | 110.0 | |

| | INLET SIZE | RETURN SIZE | LB/HR | PSIG (min) | PSIG (max) |
|---|------------|-------------|-------|------------|------------|
| 1 | | | | | |



SOLSTICE Gas (SG) Series Single Standalone SG14, 14R, 14T,18 Fryer



STANDARD FRYER FEATURES & ACCESSORIES

- Tank stainless steel construction
- Cabinet stainless front, door and sides
- Solstice Burner Technology, No blower or ceramics
- Millivolt Thermostat (T-Stat)
 200°F-400°F (190°C-93°C CE)
- Themo-Safety pilot with built in regulator.
- High Temperature safety limit switch
- Heavy duty 3/16" bottom door hinge
- 1 ¼" (3.2 cm) Full port drain valve for fast draining
- Separate Manual gas shutoffs, for front servicing
- Integrated flue deflector
- 9"(22.9cm) adjustable legs, easier access to clean
- Tube rack, allows crumbs & debris into cool zone
- Removable basket hanger, requires no tools
- Drain Line Clean out rod
- Drain extension
- Fryer cleaner sample packet
- Choice of basket options :
 - 2-Twin Baskets
 - ☐ 1-Full Basket (not available on 14T)

| Project | |
|----------|--|
| Item No | |
| Quantity | |

APPLICATION

For High Production Gas single Economy frying specify Pitco Solstice Gas Models SG14, 14R, 14T or SG18 tube fryers with the patented Solstice Burner Technology. The dependable blower free atmospheric heating system provides fast recovery to cook a variety of food products. The Solstice gas fryer comes standard with a millivolt thermostat with a thermo-safety pilot, high temperature safety limit switch. The unique Solstice burner and baffle design increases cooking production, lowers flue temperature and improves working environment compared to previous models.

MODELS AVAILABLE

- ☐ SG14 (40-50 lbs, 14 x14" fry area, 110 Kbtu/hr)
- ☐ SG14R (40-50 lbs, 14 x14" fry area, 122 Kbtu/hr)
- □ SG14T (20-25 lbs, 7 x14", 50 Kbtu/hr per side for this twin tank, 100 Kbtu/hr total)
- ☐ SG18 (70-90 lbs, 18 x 18" fry area, 140Kbtu/hr)

ACCESSORIES (AT ADDITIONAL COST)

- Stainless Steel back
- 9" (22.9 cm) adjustable, non locking rear & front locking casters
- Flexible gas hose with disconnect and restraining cable
- □ Tank cover
- □ 3-Triple Baskets (not available on 14T)







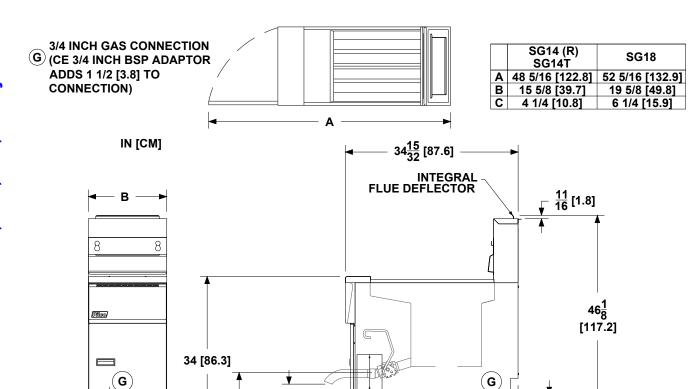






Pitco Frialator, Inc • P.O. Box 501, Concord, NH 03302-0501 • 553 Route 3A, Bow, NH 03304 603-225-6684 • FAX: 603-225-8497 • www.pitco.com

SOLSTICE GAS (SG) Series Single Standalone SG14, 14R, 14T, 18 Fryer



9 [22.9]

NOM.

 $14\frac{13}{16}[37.7]$ $12\frac{1}{2}$

- C

[31.7]

| Model | Model Frying Area | | | | Co | ook Dep | oth | Oil Capacity | |
|--|--------------------------|-----------------------------------|---------------------------|-----------------|--|-----------|--|---|---|
| SG14 & 14 | IR . | 14 x 14 in (35 | 5.6 x 35.6 cm) | | 3-1/4 - 5 in (8.3 -12.7 cm) | | | 40 - 50 Lbs (18 - 23 kg) | |
| SG14T per s | side | 7 x 14 in (17. | (| 3-1/4 - 5 | in (8.3 - | 12.7 cm) | 20 - 25 | Lbs (9 -11 kg) | |
| SG18 | | 18 x 18 in (45 | 5.7 x 45.7 cm) | ; | 3-1/4 - 5 | in (8.3 - | 12.7 cm) | 75 L | bs (34 kg) |
| | | FRYE | R SHIPPING | INFORMAT | ION (A | pproxi | mate) | | |
| Model | | Shippi | ng Weight | | Sh | ipping | Crate Size H | k W x L | Shipping Cube |
| SG14 & 14 | IR . | 208 Lb | s (95 kg) | | 59 x 23 | x 44 in | (149.8 x 58.4) | x 111.7 cm) | 34.6 ft ³ . (1.0m ³) |
| SG14T per s | side | 230 Lb | s (104 kg) | | 59 x 23 | x 44 in | (149.8 x 58.4) | x 111.7 cm) | 34.6 ft ³ . (1.0m ³) |
| SG18 | | 226 Lb | s (103 kg) | | 59 x 23 x 44 in (149.8 x 58.4 x 111.7 cm) 34.6 ft ³ | | | 34.6 ft ³ . (1.0m ³) | |
| INSTALLATION INFORMATION | | | | | | | | | |
| | | | GAS SY | STEM REQUI | REMEN | TS | | | |
| Gas Type | Store | Supply Pressure | * Burne | r Manifold Pr | essure | * Chec | k plumbing / g | as codes for | proper gas supply |
| Natural | 7 - 10" w | .c.(17.4 mbars/ 1.7 | | c. (10 mbars / | | | | | sure when all gas |
| Propane | 11 - 13" w | v.c.(27.4 mbars/ 2.7 | kPa) 10" w | .c. (25mbars/2 | 2.4 kPa) | | applia | ances are full | on. |
| CLEARANCES (Do Not Curb Mount) | | | | | | | | | |
| Front min. Floor min. Combustible material Non-Com | | | | | stible m | naterial | | Fryer Flue A | rea |
| 30" | 6" | Sides min. | Sides min. Rear min. Side | | nin. Rear min. 🛭 | | Do not block / restrict flue gases from flowing into | | |
| (76.2 cm) | (15.25 cn | 25 cm) 6" (15.2cm) 6" (15.2cm) 0" | | 0" | 0" hood or ins | | stall vent hood drains over the flue. | | |
| | SHORT FORM SPECIFICATION | | | | | | | | |

INDIVIDUAL FRYER SPECIFICATIONS

22 [55.9]



Provide Pitco Solstice Gas Model (SG xxx) tube fired high production gas floor fryer. Fryer shall be xx-xx lbs oil capacity, xxx Kbtu/hr, xx" by xx" fry area, stainless steel peened tank, stainless front, door, sides. Blower Free atmospheric burner system, with millivolt thermostat and thermo-safety pilot, separate gas shut off, 3/4" npt rear gas connect, recessed cabinet back, 1-1/4" Full port drain, 3/16" bottom hinge. Provide options and accessories as follows:

 $10\frac{1}{2}$ [26.5]

NOM.

13 32 [3.6]



Model SG/SE Solstice Bread & **Batter Cabinet-Dump Station**



SGBNB18 with optional food warmer, top shelf and casters

STANDARD FEATURES & ACCESSORIES

- Recess Pan 4-5/8" (11.75 cm)
- Removable drain screen
- Removable basket hanger, requires no tools
- 9" (22.9 cm) adjustable legs, easier access to clean
- **Bottom Shelf**

| Project | | | |
|----------|--|------|--|
| Item No | | | |
| Quantity | | | |

To be used with the Solstice Fryer line. Unit can be installed on either side or between fryer(s). Design to match existing or accompanying fryers. Pan area allows for holding and draining of finished product. Drain screen easily lifts out for cleaning. Bottom Shelf provides ample storage for breading, batter, food utensils, etc. *Bottom Shelf is not provided when a filter pump or flush hose is located inside the dump station.

Cabinet: polished stainless steel front, sides, door and splash back. Aluminized steel back. Tank: stainless steel. Heavy Duty 3/16" (.48 cm) door hinge. Welded pan with an extra smooth peened finish ensures easy cleaning.

ACCESSORIES/OPTIONS (AT ADDITIONAL COST)

| | Extra | High | Basket | Hangers |
|--|-------|------|---------------|---------|
|--|-------|------|---------------|---------|

- Cover and (or) Flush Top Work Surface
- Flat Top Work Surface (no splash back) (not available with Food warmer/Heat Lamp)
- □ Foodwarmer/Heat Lamp
 - □ Single Food Warmer / Heat Lamp
 - □ Dual Food Warmer / Heat Lamp SG/SE-BNB18 only.
- □ Polished Stainless Steel Back
- □ 9" (22.9 cm) adjustable, non-locking rear & front lock casters
- □ Scooped Pan Liner in lieu of drain screen (for scooping of French Fries, etc.) (not available with Flat Top)
- Work Shelf Top
- Center shelf inside cabinet

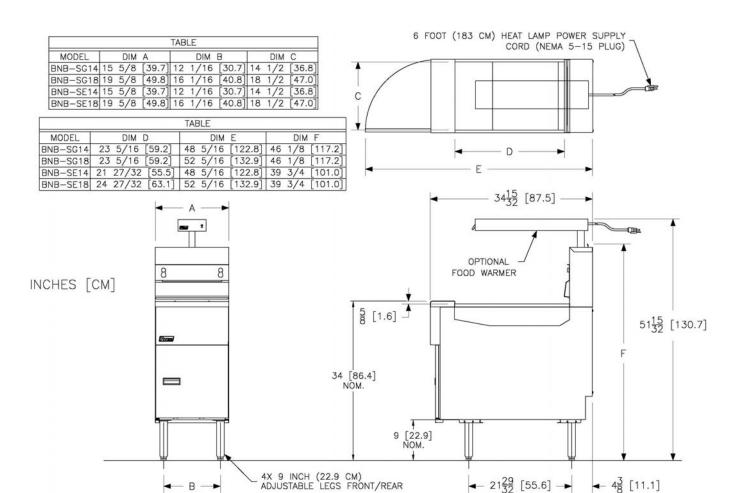
TYPICAL APPLICATIONS

High Volume restaurants or multi-store restaurant chains Providing a draining and holding area for finished products. Provide additional work area when used with optional flat or flush work surface.





Model SG/SE Solstice Bread & Batter Cabinet-Dump Station



ORDERING INFORMATION

Specify model number of fryers desired and placement of dump station.

BNB-SG/SE model number indicates dump station for use with gas/electric cooking systems only.

SHORT FORM SPECIFICATION

Provide Pitco Model BNB-SG/SE Bread & Batter Cabinet - Dump Station. Unit shall be a one piece cabinet to match the dimensions of existing or new SG/SE Gas/Electric equipment. Bread & Batter Cabinet - Dump Station shall be supplied with a removable drain screen, 4-5/8 in (11.5 cm) recessed pan and basket hanger.

| ELECTRICAL | | | | | | | | | |
|----------------------|------------|-------------------|--|--|--|--|--|--|--|
| Per each Food warmer | 115V 60HZ | 220-230-240V 50HZ | | | | | | | |
| | 6.3 amps | 3.1 amps | | | | | | | |
| | T/DIOAL AF | | | | | | | | |

TYPICAL APPLICATION

Provide a draining and holding area for finished products. Provide additional work area when used with optional flat or flush work surface.

| SHIPPING INFORMATION (Approximate) | | | | | | | | | | | |
|------------------------------------|-----------------|---------------------------|----------------------|--|--|--|--|--|--|--|--|
| Model | Shipping Weight | Shipping H x W x L | Shipping Cube | | | | | | | | |
| BNB-SG/SE14 | 150.0 lb | | | | | | | | | | |
| BNB-36/3E14 | (68.0 kg) | 59 x 23 x 44 in | 34.6 ft ³ | | | | | | | | |
| BNB-SG/SE18 | 175.0 lb | (149.8 x 58.4 x 111.8 cm) | (0.5 m^3) | | | | | | | | |
| DIND-3G/3E10 | (79.4 kg) | | | | | | | | | | |

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Pitco

Model PFW-1 & PFW-2 Food Warmers



| Project _ | | |
|-----------|--|--|
| Item No. | | |
| Quantity | | |

STANDARD SPECIFICATIONS

CONSTRUCTION

- Rugged, easy to clean stainless steel and aluminum housing.
- Specifically designed reflector directs heat away from element to provide better coverage of food.
- Fiberglass insulated hood minimizes heat loss.
- PFW-1 (Built-in) features high energy ceramic radiant heating element with 750watts of power. Post mounted food warmer is mounted to the bread-and batter cabinet. Swing away design allows for the unit to be moved out of the way or swing away if hit.
- PFW-2 (Free Standing) features a long life metal sheath element rod with 500 watts of power. Stand alone design allows the unit to be placed on the side shelf of a model 14 or larger Pitco Frialator.

CONTROLS

■ Up front ON/OFF switch for easy activation.

OPERATIONS

 ON/OFF switch controls power to the heating element.

AVAILABLE OPTIONS & ACCESSORIES

Free standing model (PFW-2) 500 watt

Built-in model (PFW-1) 750 watt

□ None necessary

MODELS

APPROVALS

- CSA Certified (AGA, CGA)
- NSF Listed
- MEA Approved
- UL Listed







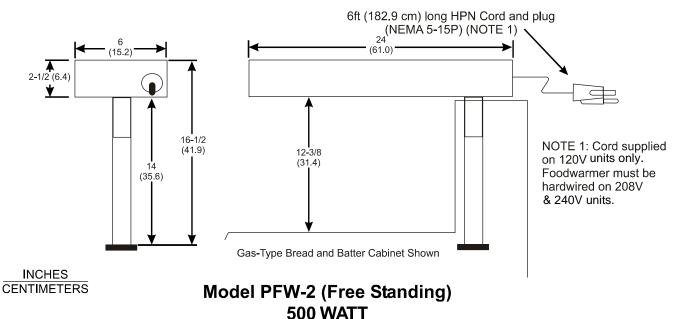


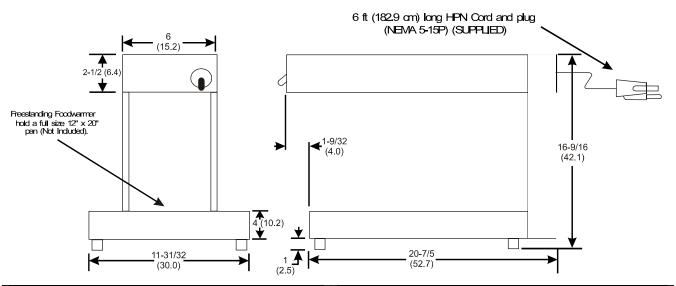
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Model PFW-1 & PFW-2 Food Warmers

Model PFW-1 & PFW-2 Food Warmers

Model PFW-1 (Built-In) 750 WATT





| ELECTI | RICAL | | SHIPPING INFORMATION | |
|------------------|--|------------|---|--|
| | VOLTAGE / | PHASE / HZ | | |
| Model | 120 / 1 / 60 240 / 1 / 50 AMPS / EA AMPS / EA | | 16 Pounds (7.3 KG) / 3.83 cubic feet (0.11) cubic meters) | |
| | | | 1 | |
| PFW-1 (750 watt) | 6.3 | 3.6 / 3.1 | PERFORMANCE CHARACTERISTICS | |
| PFW-2 (500 watt) | 4.2 | N/A | Specify designed infrared reflecting system maintains food at peak temperature without overcooking. | |

SHORT FORM SPECIFICATION

Provide Pitco Model PFW-1 or PFW-2 Pitco-Matic Food Warmer. Food warmer will be built-in or free standing. Heating element hood shall be insulated with fiberglass to minimize heat loss. Heat deflector design shall focus radiated heat to provide equalized heat to prevent overheating. Provide accessories as follows:

TYPICAL APPLICATION

Provide a heat source for holding fried foods at a "just cooked" temperature.



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L10-034 Rev 8 (08/12) Specifications subject to change without notice.

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04/14/2021

ITEM# 5.1 - BLUE HOSE GAS CONNECTOR KIT (2 KT REQ'D)

Dormont 1675KIT48

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

The spec sheet for this item can be viewed on item 4.1)



04/14/2021

ITEM# 6 - EXHAUST HOOD (1 EA REQ'D)

Captive-Aire 4802392

Hood #1 - KH-1 - Job #4802392

6024ND-2-PSP-F - 11ft 0" Long Exhaust-Only Wall Canopy Hood with 16" Wide Front Perforated Supply Plenum with Built-in 3" Back Standoff x1

- 430 SS Where Exposed x1
- Fire Cabinet on the Right Side 12.00" Width x 60.00" Length x 24.00" Height (Additional charges may apply for cabinet if not sold with fire system) x1
- FILTER 20" tall x 16" (19.625" by 15.625") wide Stainless Steel Captrate Solo filter with hook, ETL Listed. Particulate capture efficiency: 85% efficient at 9 microns, 76% efficient at 5 microns. Used on hoods shipped AFTER 7/27/17. x8
- L55 Series E26 Canopy Light Fixture High Temp Assembly, Includes Clear Thermal and Shock Resistant Globe (L55 Fixture), Bulbs By Others x4
- Extra Fixtures- L55 Series E26 Canopy Light Fixture High Temp Assembly, Includes Clear Thermal and Shock Resistant Globe (L55 Fixture) x2
- EXHAUST RISER Factory installed 16" Diameter X 4" Height x1
- SUPPLY RISER 12"x 28" Supply Riser with Volume Dampers x3
- 1/2 Pint Grease Cup New Style, Flanged Slotted x2
- FIELD WRAPPER 18.00" High Front, Right x1
- Electrical Package Installation in Utility Cabinet by Plant. x1
- BACKSPLASH 122.00" High X 163.00" Long 430 SS Vertical (Includes End Caps & Divider Bars) x1
- LEFT END STANDOFF (FINISHED) 1" Wide 60" Long Insulated x1
- Parts required to mount riser sensor on riser with 3 inch insulation double wall duct. x2
- LEFT WALL AS END PANEL x1

Fire System #1 - FS-1 - Job #4802392

TANK-SP-2 Tank Fire Suppression 8 gallon Fire System in Utility Cabinet (includes pre-piped hood(s) with electric detection, tank(s), 24 VDC release mechanism, fire system agent, pressurized tanks, and electric pull station). (Formerly CAS-EWC).

Includes piping for hood: 1. x1

- Tank-based Fire Protection System equipped with Electronic Detection utilizing CORE board as a Listed Release Mechanism. Installed in Hood Utility Cabinet with integral hood prewire panel. x1
- Pressure Switch Monitors Tank Pressure, Supervised Signal, TANK FIRE SUPPRESSION x1
- SC-EGVA2 GAS VALVE 2" Electrical Shutoff Valve for use with HMI reset, 110V, 60Hz (#8214280). Includes upstream strainer assembly. x1

Fan #1 DU180HFA - Exhaust Fan (KEF-1) - Job #4802392

DU180HFA High Speed Direct Drive Centrifugal Upblast Exhaust Fan with, disconnect switch and 18-3/4" wheel. Exhaust Fan handles 2475 CFM @ -1.250" wc ESP, Fan runs at 1260 RPM.

Exhaust Motor: 1.500 HP, 3 Phs, 208 V, 60Hz, 6.6 FLA, ODP, Premium (E-Plus3) Eff. x1

- Gasketing Thermeez Woven Ceramic Tape 1/4" x 1" with adhesive back Max Temp 1500°F. To be applied between fan base and grease duct. Installed under fan base 1/2" from the inside edge of the base to match up with the curb top flanges. x1
- Grease Cup for kitchen-duty centrifugal exhaust fans,

Box Dimensions 17-1/8 L X 5-1/16 W X 3-3/4 H (20 GA.) (Includes Down Spout) x1

- Vented Base for Curb x1
- Hinged Base for Curb. Standard Hinge attached to curb. Used on Fans with wheels 20 inches or smaller. 12 GA Galvanized. x1
- KEF-1 Curb CRB26.5x26E On Fan #1 Flat Curb x1

Fan #2 A1-D.250-15D - Heater (MAU-1) - Job #4802392

A1-D.250-15D Direct Gas Fired Heated Make Up Air Unit with 15" Mixed Flow Direct Drive Fan

Supply Fan handles 1980 CFM @ 0.500" wc ESP, Fan runs at 2255 RPM.

Heater supplies 135728 BTUs. 85°F Temperature Rise. [Fuel: Natural Gas]

Supply Motor: 3.000 HP, 3 Phase, 208 V, 60Hz, 8.6 FLA, ODP, Premium (E-Plus3) Eff.

Down Discharge - Air Flow Right -> Left x1

- Size 2 Celdek Evaporative Cooler for Size # 1 Modular Heater.

36.75" Wide X 32.125" Long X 36.688" High.

For outdoor installation. Min. water pressure for optimal performance is 30 PSI.

Max. water pressure should not exceed 50 PSI. Use with water softener recommeded. x1

- Sloped Filtered Intake for Size #2 Modular Heater.

26.813" Wide X 53.625" Long X 31.313" High.

Includes 2" MV EZ Kleen Metal Mesh Filters. x1

- Motorized Back Draft Damper 16" X 18" for Size 1 Standard & Modular Heater Units w/Extended Shaft, Standard Galvanized Construction, 3/4" Rear Flange, Low Leakage, TFB120S Actuator Included x1
- Layer Control for IBT Evap x1
- Freeze Protection Drain Control kit for Evaporative Coolers. Includes 3-Way water solenoid valve 8316G064 (shipped loose), Pressure switch installed upstream of 2way solenoid in unit, Brass Tee and 2 NPT half inch nipples. Field wiring required by others for 3-way valve. For both Celdek and Standard V-bank type Configurations. x1
- Low Fire Start. Allows the burner circuit to energize when the modulation control is in a low fire position. x1
- VERIZON CELLULAR KIT, WIRED ANTENNA AND VERIZON DATA FOR 1 YEARS. USED WITH FAN. x1
- Gas Pressure Gauge, 0-35", 2.5" Diameter, 1/4" Thread Size x1
- Gas Pressure Gauge, -5 to +15 Inches Wc., 2.5" Diameter, 1/4" Thread Size x1
- Gas Manifold for DF1 GM BTU 0 550001 7 in. w.c. 14 in. w.c., No Insurance Requirement (ANSI), BV250-66 x1
- 0-150°F Discharge Temp Control Field Wired On/Off Start Command Heating Activation Based On Intake Set Point. Use with MUA x1
- Total CFM monitoring for MUA units. Uses +/- 15 pressure transducer, rivet nuts, 1/4" airflow tubing and push to connect fittings. x1
- Separate 120VAC Wiring Package for Make-Up Air Units. Option must be selected when mounting VFD in prewire panel or with DCV package. Provides separate 120VAC input to supply fan. This 120V signal must be run by electrician from DCV to mua switch. x1
- Freezestat factory set at 35°F and 10 minutes. x1
- Rail ADJUSTLEG-36 (Set of 2) On Fan #2 x1
- Full Bottom Curb Corner. Base flange corners fully welded or staked by factory. x1
- MAU-1 Curb CRB21X71X20INS Insulated On Fan #2 Flat Curb x1

Electrical System #1 - ECP-1 - Job #4802392

DCV-1111 Demand Control Ventilation, w/ control for 1 Exhaust Fan, 1 Supply Fan, Exhaust on in Fire, Lights out in Fire, Fans modulate based on duct temperature. INVERTER DUTY 3 PHASE MOTOR REQUIRED FOR USE WITH VFD. Room temperature sensor shipped loose for field installation. Verify distance between VFD and Motor; additional cost could apply if distance exceeds 50 feet. Includes 1 Duct Thermostat kit. x1

- VERIZON CELLULAR KIT, WIRED ANTENNA AND VERIZON DATA FOR 1 YEARS. x1
- ESV152N02YXB571 Variable Frequency Drive 2 HP Max., 200/240 V, Single or Three Phase Input, 7.0 A Max., NEMA 1 Enclosure, with 2RJ-45 FOR MODBUS x1
- ESV222N02YXB571 Variable Frequency Drive 3 HP Max., 200/240 V, Single or Three Phase Input, 9.6 A Max., NEMA

- 1 Enclosure, with 2RJ-45 FOR MODBUS x1
- PSP thermostat kit, includes 1x duct thermostat, quick seal, and j-box for monitoring of PSP discharge temperature. x1
- Digital Prewire Lighting Relay Kit. Includes hood lighting relay & terminal blocks. Allows for up to 1400W of lighting each. x1

Duct Run #1 - 430 Stainless - DR-1

- (RC1) DW20DWRISER-2R-S Double Wall Riser Cover Used On 16" Inner Riser, 4" long 2 Layers Reduced Clearance 20" Stainless Steel Outer Riser Shell Assembly. Includes Insulation & Single V Clamps For Inner & Outer Connections. x1
- (P1) DW1645DWASY-2R-S Double Wall Duct 16" Inner 45 Duct 2 Layers Reduced Clearance 20" Stainless Steel Outer Shell. x1
- (P2) DW1645DWASY-2R-S Double Wall Duct 16" Inner 45 Duct 2 Layers Reduced Clearance 20" Stainless Steel Outer Shell. x1
- (P3) DW1647DWLT-2R-S Double Wall Duct 16" Inner Duct, 47" long 2 Layers Reduced Clearance 20" Stainless Steel Outer Shell. x1
- (P4) DW1647DWLT-2R-S Double Wall Duct 16" Inner Duct, 47" long 2 Layers Reduced Clearance 20" Stainless Steel Outer Shell. x1
- (P5) DW1647DWLT-2R-S Double Wall Duct 16" Inner Duct, 47" long 2 Layers Reduced Clearance 20" Stainless Steel Outer Shell. x1
- (P6) DW1647DWLT-2R-S Double Wall Duct 16" Inner Duct, 47" long 2 Layers Reduced Clearance 20" Stainless Steel Outer Shell. x1
- (P7) DW1647DWAJDTP-2R-S Double Wall Adjustable Duct Transition Plate 16" Inner Duct 2 Layers Reduced Clearance 20" Stainless Steel Outer Shell. Min Length = 11" / Max Length = 48.5" / Adjustment = 30.5" / Adjustable Section May Need To Be Cut.

Includes single and double wall "V" Clamps. x1

- (P8) DW20DWVESU Double Wall Duct Vertical Support Kit, 20" Shell, For Reduced and Zero Clearance. Parts are Zinc Coated. Hardware Kit #7 For Assembly. Mounting hardware sold separately Per Wall Construction. x1
- (P9) DW2616TPDBEX Duct to Curb Transition 3/4" Down Turn, 26 1/2" Curb to 16" Duct, 16 GA Aluminized. Used on NCA16FA / NCA16HPFA & NCA18FA / NCA18HPFA. Transition Plate OD is 27.00" Designed For Use With Exhaust Fan. Non-Standard Part. x1
- 3M-2000PLUS Duct 3M Fire Barrier 2000 Plus Silicone Used as sealant to Seal Duct Joints. x3

DW16DWCLASY-2R-S Duct - 16" Duct - 20" Double "V" Clamp - 2R Insulation & Single "V" Clamp Included - Reduced Clearance. x5

Factory Services

Service Design Verification for CASLink. x2

Service Design Verification for Demand Control Ventilation x1

Service Design Verification for Direct Fired Heater x1

Service Design Verification for Evap Cooler x1

Service Design Verification for Exhaust Fan x1

Service Design Verification for Hood x1

Service Design Verification for TANK Fire Suppression x1

ACCESSORIES

| Mfr | Qty | Model | Spec |
|-------|-----|-------|-------------------------|
| Ansul | 1 | | Fire Supression Hook-up |



04/14/2021

ITEM# 7 - REACH-IN UNDERCOUNTER FREEZER (1 EA REQ'D)

Centaur CSD-1DF-BAL

Reach In Freezer, one-section, 32" W, 8.0 cubic feet, (1) stainless steel door, (1) gray epoxy coated shelf, stainless steel top and front, aluminum sides, galvanized back and bottom, gray coated aluminum interior sides & anodized aluminum bottom, 5" casters (2 locking, 2 non-locking), rear-mounted refrigeration system, GreenGenius™ R290 Hydrocarbon refrigerant, 115v/60/1, 2.6 amps, 8' cord, NEMA 5-15P, 1/3 HP, UL, cUL, NSF, ENERGY STAR® <By Owner>

ELECTRICAL

| | VOLTS | CYCLE | PHASE | CONN | AFF | NEMA | AMPS | KW | HP | MCA | МОСР |
|---|-------|-------|-------|----------------|-----|-------|------|----|-----|-----|------|
| 1 | 115 | 60 | 1 | Cord & Plug | | 5-15P | 2.6 | | 1/3 | | |

DELFIELD°

GUFP-S Undercounter/Worktable

Coolscapes™ Undercounter/Worktable freezer with S/S doors

| Project |
|-------------------|
| Item |
| Quantity |
| CSI Section 11400 |
| Approved |
| |
| Date |

Models

- GUF27P-S Undercounter/Worktable Freezer, 27" L x 31.5" D x 36" H, S/S Door
- GUF32P-S Undercounter/Worktable Freezer, 32" L x 31.5" D x 36" H, S/S Door
- GUF48P-S Undercounter/Worktable Freezer, 48" L x 31.5" D x 36" H, S/S Door
- GUF60P-S Undercounter/Worktable Freezer, 60" L x 31.5" D x 36" H, S/S Door



GUF48P-S Shown with optional hinging

Standard Features

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

Options & Accessories

- · Stainless steel finish on back
- Laminate
- Additional shelves
- Door lock (door models only)
- · Exterior thermometer
- · Energy-saving LED light Lower height casters
- · 6" black legs
- 6" flanged feet
- Stacking collar on single section units

GUFP-S Undercounter/Worktabl

- 18-gauge heavy duty top
- · Condenser filter
- Drawers not available on 48"
- Stainless steel ends
- On/Off master switch

Specifications

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

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

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

Compressor uses 1/4hp for 27"-32" and 1/3hp for 48"-60". System has the capacity of maintaining between -5°F (-20C) and 0°F (-18C) in heavy use food service operations. Refrigerant is metered using a highly responsive thermostatic expansion valve on 1/3hp systems and a capillary tube on 1/4hp systems. System is controlled using an electronic temperature control

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

Digital exterior temperature display is located on the

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

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

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









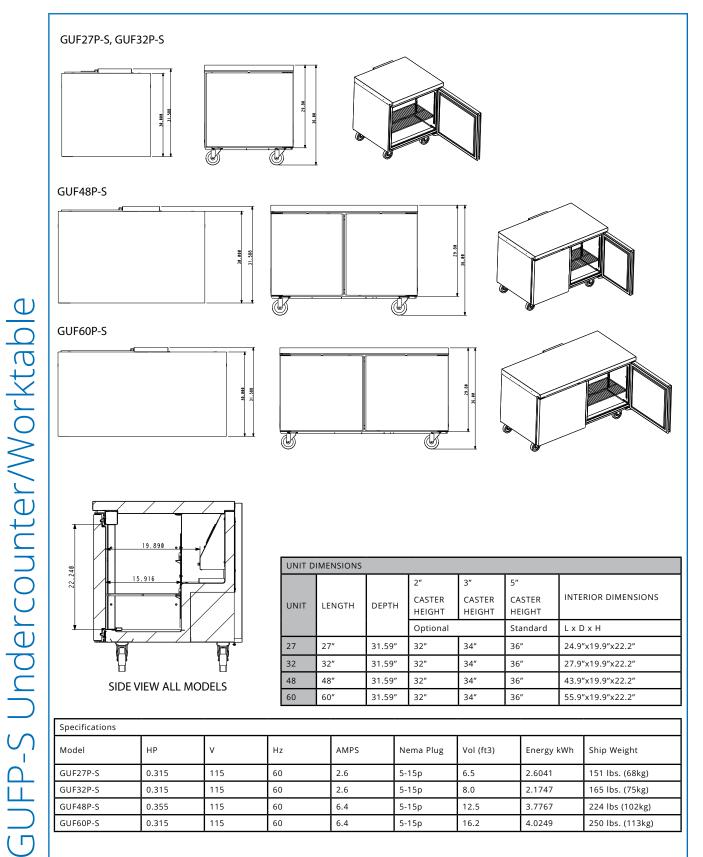


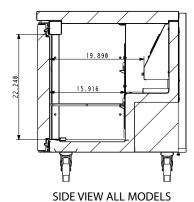
980 S. Isabella Rd. Mt. Pleasant, Michigan 48858 Phone: 800-733-8948 Fax: 800-669-0619

www.delfield.com 6139D_DEL_GUFP-S 11/18









| UNIT D | UNIT DIMENSIONS | | | | | | | | | | | | |
|--------|-----------------|--------|------------------------|------------------------|------------------------|---------------------|--|--|--|--|--|--|--|
| UNIT | LENGTH DI | DEPTH | 2" CASTER HEIGHT | 3" CASTER HEIGHT | 5" CASTER HEIGHT | INTERIOR DIMENSIONS | | | | | | | |
| | | | Optional | | Standard | LxDxH | | | | | | | |
| 27 | 27" | 31.59" | 32" | 34" | 36" | 24.9"x19.9"x22.2" | | | | | | | |
| 32 | 32" | 31.59" | 32" | 34" | 36" | 27.9"x19.9"x22.2" | | | | | | | |
| 48 | 48" | 31.59" | 32" | 34" | 36" | 43.9"x19.9"x22.2" | | | | | | | |
| 60 | 60" | 31.59" | 32" | 34" | 36" | 55.9"x19.9"x22.2" | | | | | | | |

| Specifications | Specifications | | | | | | | | | | | |
|----------------|----------------|-----|----|------|-----------|-----------|------------|------------------|--|--|--|--|
| Model | НР | v | Hz | AMPS | Nema Plug | Vol (ft3) | Energy kWh | Ship Weight | | | | |
| GUF27P-S | 0.315 | 115 | 60 | 2.6 | 5-15p | 6.5 | 2.6041 | 151 lbs. (68kg) | | | | |
| GUF32P-S | 0.315 | 115 | 60 | 2.6 | 5-15p | 8.0 | 2.1747 | 165 lbs. (75kg) | | | | |
| GUF48P-S | 0.355 | 115 | 60 | 6.4 | 5-15p | 12.5 | 3.7767 | 224 lbs (102kg) | | | | |
| GUF60P-S | 0.315 | 115 | 60 | 6.4 | 5-15p | 16.2 | 4.0249 | 250 lbs. (113kg) | | | | |

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

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www.delfield.com 6139D_DEL_GUFP-S 11/18





04/14/2021

ITEM# 8 - UNDERCOUNTER REFRIGERATOR (1 EA REQ'D)

Delfield UC4048P

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

ELECTRICAL

| | VOLTS | CYCLE | PHASE | CONN | AFF | NEMA | AMPS | KW | HP | MCA | МОСР |
|---|-------|-------|-------|----------------|-----|-------|------|----|-----|-----|------|
| 1 | 115 | 60 | 1 | Cord & Plug | | 5-15P | 3.2 | | 1/5 | | |



| Project |
|-------------------|
| Item |
| Quantity |
| CSI Section 11400 |
| Approved |
| Date |

GURP-S Undercounter/Worktable

Coolscapes™ Undercounter/Worktable refrigerator with S/S doors

Models

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



GUR48P-S

Standard Features

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

Options & Accessories

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

Specifications

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

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

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

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

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

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

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

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

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





GURP-S Undercounter/Worktabl





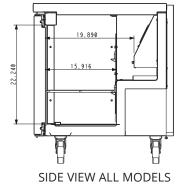


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GUR72P-S, GUR27P-S, GUR32P-S GUR72P-S GUR72P-S GUR72P-S



| UNIT DIMENSIONS | | | | | | | | | | |
|-----------------|-------------------|--------|-----------------------------------|-------|------------------------|------------------------|--|--|--|--|
| UNIT | UNIT LENGTH DEPTH | | 2" 3" CASTER CASTER HEIGHT HEIGHT | | 5" CASTER HEIGHT | INTERIOR DIMENSIONS | | | | |
| | | | Opt | ional | Standard | LxDxH | | | | |
| 24 | 24" | 31.59" | 32" | 34" | 36" | 19.9"x19.9"x22.2" | | | | |
| 27 | 27" | 31.59" | 32" | 34" | 36" | 24.9"x19.9"x22.2" | | | | |
| 32 | 32" | 31.59" | 32" | 34" | 36" | 27.9"x19.9"x22.2" | | | | |
| 48 | 48" | 31.59" | 32" | 34" | 36" | 43.9"x19.9"x22.2" | | | | |
| 60 | 60" | 31.59" | 32" | 34" | 36" | 55.9"x19.9"x22.2" | | | | |
| 72 | 72" | 31.59" | 32" | 34" | 36" | 67.9"x19.9"x22.2" | | | | |

| Specifications | | | | | | | | |
|----------------|-----|-----|----|-----|--------------|--------------|---------------|------------------|
| Model | HP | V | Hz | А | Nema Plug | Vol (ft3) | Energy kWh | Ship Weight |
| GUR24P-S | 0.2 | 115 | 60 | 3.2 | 5-15p | 5.5 | 1.1417 | 140 lbs. (64kg) |
| GUR27P-S | 0.2 | 115 | 60 | 3.2 | 5-15p | 6.5 | 1.1228 | 145 lbs. (66kg) |
| GUR32P-S | 0.2 | 115 | 60 | 3.2 | 5-15p | 8.0 | 1.1920 | 161 lbs. (73kg) |
| GUR48P-S | 0.2 | 115 | 60 | 3.2 | 5-15p | 12.5 | 1.6305 | 207 lbs. (94kg) |
| GUR60P-S | 0.2 | 115 | 60 | 3.2 | 5-15p | 16.2 | 1.8239 | 234 lbs. (106kg) |
| GUR72P-S | 0.2 | 115 | 60 | 3.2 | 5-15p | 20.6 | 1.9609 | 263 lbs. (119kg) |

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

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GURP-S Undercounter/Worktable



04/14/2021

ITEM# 9 - SERVICES: CUSTOM FABRICATION (1 EA REQ'D)

DMD SOILED DISH
Soiled dish with overhead drop and scrap basket
<By Owner>



04/14/2021

ITEM# 10 - DISHWASHER, DOOR TYPE (1 EA REQ'D)

Champion DL-2000

Dishwasher, door type, low temperature, 40 racks/160 covers per hour capacity, top mount controls with built-in chemical pumps & deliming system, auto start/stop, auto-fill, convertible corner to straight & straight to corner, 3-door lift, self-draining pump, 17" tall door opening, scrap tray drain, stainless steel construction, 1HP, 115V/60/1-ph, cETLus, cULus, ENERGY STAR®

ACCESSORIES

| Mfr | Qty | Model | Spec |
|----------|-----|-------|-----------------------------------|
| Champion | 1 | | 1 year limited warranty, standard |

ELECTRICAL

| | VOLTS | CYCLE | PHASE | CONN | AFF | NEMA | AMPS | KW | HP | MCA | МОСР |
|---|-------|-------|-------|------|-----|------|------|----|----|-----|------|
| 1 | 115 | 60 | 1 | | | | | | 1 | | |

WATER

WASTE

| | нот | нот | нот | COLD | COLD | FILTERED | FILTERED | CONDENSER | CONDENSER |
|---|------|-----|-----|------|------|----------|----------|------------|-------------|
| | SIZE | AFF | GPH | SIZE | AFF | SIZE | AFF | INLET SIZE | OUTLET SIZE |
| 1 | 1/2" | | | | | | | | |

| | INDIRECT SIZE | DIRECT SIZE |
|---|------------------|----------------|
| 1 | 2" | |

Project ______
Item No. _____
Quantity____

STANDARD FEATURES

- ENERGY STAR® Qualified
- Convertible corner to straight and straight to corner
- 40 racks / 160 covers per hour
- Economical to operate
- Uses only .93 gallons of water per cycle
- All stainless steel construction assures longlife and years of trouble free operation
- Unique spray arm system features upper and lower stainless steel wash arms with reinforced end caps
- Top mounted controls include built-in chemical pumps and deliming system for dealing with scale
- Auto start/stop makes operation safe and easy
- New integrated scrap tray prevents food soil from entering drain system
- Airgap fill system
- 17" tall door opening

OPTIONS & ACCESSORIES

- ☐ Sanitizer Alarm
- **NEW** Champion ION scale prevention system

DL2000 Low Temp



SPECIFIER STATEMENT

Specified unit will be Champion DL2000 3 Door Lift low temperature, chemical sanitizing commercial dishwashers meet ETL, UL, and CUL sanitation and construction standards WITHOUT the use of BOOSTER or TANKHEATERS. The model is constructed entirely of stainless steel. Each unit automatically washes, rinses and sanitizes utensils in standard 19-3/4" x 19-3/4" racks. Units come with standard upper and lower stainless steel wash arms.

Champion Industries, Inc. 3765 Champion Blvd., Winston-Salem, NC 27105 Tel: 336/661-1556 Fax: 336/661-1979

www.championindustries.com

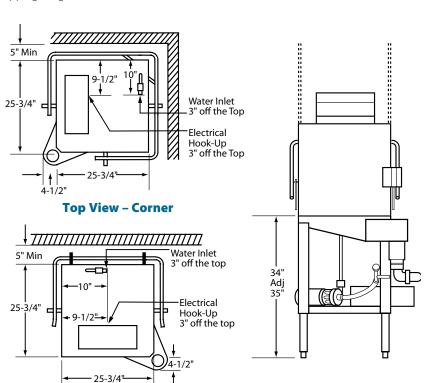
DL2000

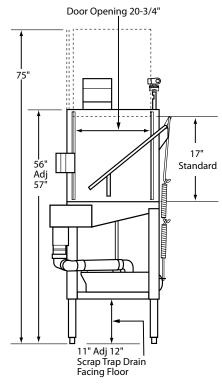
DL2000 Low Temp Dishwashing Machine



Shipping weight crated: 218 lbs.

Dimensions shown in inches





Top View - Straight

Front View

Right View

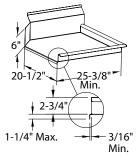


Table Construction

| Utilities |
|----------------------------------|
| Water 1/2" water inlet |
| Electrical 115V; 16 amps |
| Drain 2" IPS |

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.

SPECIFICATIONS

| SPECIFICATION | 5 |
|--------------------------------------|----------------|
| Capacities Racks per hr. (NSF rated) | 40 |
| Pump Capacity | 52 Gal/197 LPM |
| Motor horsepower | 1 HP |
| Water consumption | |
| Gal. per hr. (max. use) | 37 |
| [liters/imp gal.] | [139/30.8] |
| Gal. per rack | 0.93 |
| [liters/imp gal.] | [3.53/0.77] |
| Temperature °F/°C | |
| Required | 120/49 |
| Recommended | 140/60 |
| Time cycle in seconds | |
| Wash | 45 |
| Rinse | 30 |
| Dwell | 15 |
| Total cycle | 90 |

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

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04/14/2021

ITEM# 11 - THREE (3) COMPARTMENT SINK (1 EA REQ'D)

John Boos 3B16204-2D24

"B" Series Sink, 3-compartment, 99-1/4"W x 25-1/2"D x 44"H overall size, (3) 16"W x 20" front-to-back x 14" deep compartments, (2) 24" left & right drainboards, 10"H boxed backsplash with 45° top and 2" return, (1) set of splash mount faucet holes with 8" centers, 3-1/2" die-stamped drain openings, 16/300 stainless steel construction, stainless steel legs, adjustable side bracing, adjustable bullet feet, NSF, CSA-Sanitation

ACCESSORIES

| Mfr | Qty | Model | Spec |
|-----------|-----|------------|--|
| John Boos | 1 | PBF-14-SLF | Heavy Duty Faucet, splash mount, 14" swing spout, 8" centers, 1/4 turn ceramic cartridges, color coded hot/cold indicators, integral check valve, 1/2" NPT, chrome finish, NSF, cCSAus, ADA Compliant (LEAD FREE FAUCET) |
| John Boos | 1 | PB-SMMK-90 | Splash Mount Faucet Mounting Kit, includes (2) 1/2" supply nipples, (2) retainer nuts, (2) lock washers, (2) rubber washers and (2) male & female short 90° elbows |
| John Boos | 3 | PB-LWR-1 | Twist Handle Lever Waste, for 3-1/2" industry standard sink opening, standard valve, basket strainer (includes an adapter for either 2" or 1-1/2" drain outlet) |

WATER

WASTE

| | HOT SIZE | HOT AFF | HOT GPH | COLD SIZE | COLD AFF | FILTERED SIZE | FILTERED AFF | CONDENSER INLET SIZE | CONDENSER OUTLET SIZE |
|---|-------------|------------|------------|--------------|-------------|------------------|-----------------|-------------------------|--------------------------|
| 1 | | | | | | | | | |
| 2 | | | | | | | | | |
| 3 | | | | | | | | | |
| 4 | 1/2" | | | 1/2" | | | | | |

| | INDIRECT SIZE | DIRECT SIZE |
|---|------------------|----------------|
| 1 | | |
| 2 | | |
| 3 | | |
| 4 | | |

PLUMBING 1 REMARKS

(1) set 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

PLUMBING 4 REMARKS

8" centers



| ITEM #: | QTY: |
|---------------|------|
| MODEL#: | |
| PROJECT NAME: | |

090618

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

"3B-2D" "B-SERIES" SINKS



FEATURES:

- 16GA STAINLESS STEEL
- TYPE 300 STAINLESS STEEL WITH #4 POLISH, SATIN **FINISH**
- 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
- ALL OUTSIDE CORNERS OF ASSEMBLY ARE BULLNOSED FEET: 1" ADJUSTABLE STAINLESS STEEL TO PROVIDE SAFE, CLEAN, AND POLISHED EDGE
- STANDARD STAINLESS STEEL LEGS 1-5/8" DIAMETER

CONSTRUCTION:

- · TOP: STAINLESS STEEL SINKS ARE TIG WELDED, EXPOSED WELDS ARE POLISHED TO MATCH ADJACENT SURFACE
- · BASE: STAINLESS STEEL BASES ARE MIG 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
- **BULLET FEET**



STANDARD 16GA "3B-2D" "B-SERIES" SINK

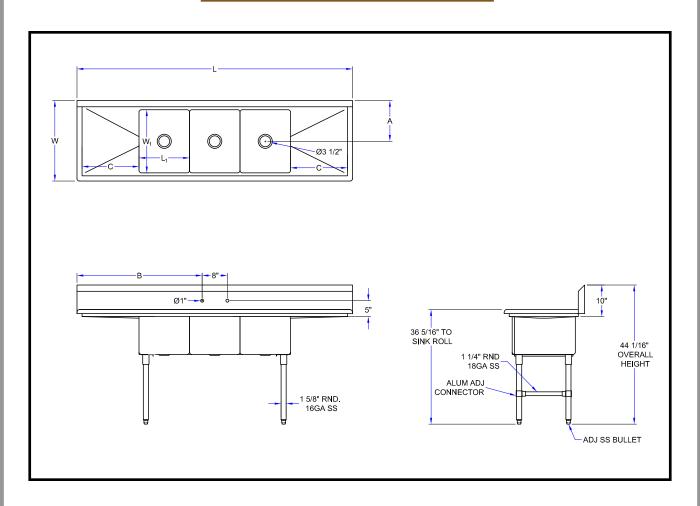
| MODEL | QTY |
|--------------|-----|
| 3B16204-2D18 | |
| 3B16204-2D24 | |
| 3B16204-2D36 | |
| 3B184-2D18 | |
| 3B18244-2D18 | |
| 3B18244-2D24 | |
| 3B20304-2D20 | |
| 3B20304-2D24 | |
| 3B20304-2D30 | |
| 3B244-2D24 * | |

^{*} WITH TWO SETS OF FAUCET HOLES

OPTIONAL ACCESSORIES

| <u> </u> | | |
|-----------------|-----|--|
| DESCRIPTION | QTY | |
| FAUCETS | | |
| ADD-A-FAUCETS | | |
| PRE-RINSE UNITS | | |
| LEVEL WASTE | | |
| OVERSHELVES | | |
| POT RACK | | |

DETAILED SPECIFICATIONS



16GA - "3B-2D" "B SERIES" SINK

| 14" DEEP | L | W | L1 | W1 | Α | В | С |
|--------------|----------|---------|-----|-----|-----------|---------|-----|
| 3B16204-2D18 | 87-1/4" | 25-1/2" | 16" | 20" | 12-15/16" | 39-5/8" | 18" |
| 3B16204-2D24 | 99-1/4" | 25-1/2" | 16" | 20" | 12-15/16" | 45-5/8" | 24" |
| 3B16204-2D36 | 123-1/4" | 25-1/2" | 16" | 20" | 12-15/16" | 57-5/8" | 36" |
| 3B184-2D18 | 93-1/4" | 23-1/2" | 18" | 18" | 11-15/16" | 42-5/8" | 18" |
| 3B18244-2D18 | 93-1/4" | 29-1/2" | 18" | 24" | 14-15/16" | 42-5/8" | 18" |
| 3B18244-2D24 | 105-1/4" | 29-1/2" | 18" | 24" | 14-15/16" | 48-5/8" | 24" |
| 3B20304-2D20 | 103" | 35-1/2" | 20" | 30" | 18-3/16" | 47-5/8" | 20" |
| 3B20304-2D24 | 111" | 35-1/2" | 20" | 30" | 18-3/16" | 51-5/8" | 24" |
| 3B20304-2D30 | 123" | 35-1/2" | 20" | 30" | 18-3/16" | 57-5/8" | 30" |
| 3B244-2D24 * | 123-1/4" | 29-1/2" | 24" | 24" | 14-15/16" | 45-5/8" | 24" |

* WITH TWO SETS OF FAUCET HOLES

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.







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



| ITEM #: | QTY: |
|-----------------|------|
| MODEL #: | |
| PROJECT NAME: _ | J |

103020

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

LOW-LEAD FAUCETS



LOW-LEAD FAUCETS

| | MODEL# | QTY |
|-----------------------|----------------|-----|
| PRE-RINSE | PB-PRW-1LF | |
| UNITS | PB-PRD-2LF | |
| | PBF-8-SLF | |
| | PBF-10-SLF | |
| HEAVY DUTY | PBF-12-SLF | |
| 8" O/C SPLASHMOUNT | PBF-14-SLF | |
| | PBF-16-SLF | |
| | PBF-18-DJSLF | |
| HEAVY DUTY 8" O/C | PBF-8HD-8-SLF | |
| DECKMOUNT | PBF-8HD-12-SLF | |
| ECONOMY | PBF-4-D-LF | |
| DECKMOUNT | PBF-4-D-10LF | |
| | PBF-4-S-LF | |
| | PBF-4-S-6LF | |
| ECONOMY | PBF-W2-6LF | |
| SPLASHMOUNT | PBF-W2-8LF | |
| | PBF-W2-10LF | |
| | PBF-W2-3GLF | |
| | PB-AD-6LF | |
| | PB-AD-8LF | |
| | PB-AD-10LF | |
| ADD-ON | PB-AD-12LF | |
| | PB-AD-14LF | |
| | PB-AD-16LF | |
| | PB-MV | |
| | PBF-4DM-3GLF | |
| HEAVY DUTY | PBF-4DM-5GLF | |
| 4" O/C | PBF-4DM-8GLF | |
| DECKMOUNT | PBF-4DM-10LF | |
| | PBF-4DM-12LF | |



| | MODEL# | QTY |
|-------------|---------------|-----|
| | PBF-4SM-3GLF | |
| | PBF-4SM-3MGLF | |
| | PBF-4SM-5GLF | |
| HEAVY DUTY | PBF-4SM-8GLF | |
| 4" O/C | PBF-4SM2-6LF | |
| SPLASHMOUNT | PBF-4SM2-8LF | |
| | PBF-4SM2-10LF | |
| | PBF-4SM2-3GLF | |
| | PBF-4SM2-5GLF | |

| | MODEL# | QTY |
|----------------------------|-------------|-----|
| SINGLE HOLE SPLASHMOUNT | PBF-SEF3GLF | |

| | MODEL# | DESCRIPTION | WT. (LBS) | | | |
|----------------------------|----------------|---|--------------|--|--|--|
| PRE-RINSE | PB-PRW-1LF | SPLASH MOUNT 8" ON-CENTER | 8 | | | |
| UNITS | PB-PRD-2LF | DECKMOUNT | 8 | | | |
| | PBF-8-SLF | 8" SWING SPOUT | 4 | | | |
| | PBF-10-SLF | 10" SWING SPOUT | 4 | | | |
| HEAVY DUTY | PBF-12-SLF | 12" SWING SPOUT | | | | |
| 8" O/C SPLASHMOUNT | PBF-14-SLF | 14" SWING SPOUT | | | | |
| J SP EASIIMOUNT | PBF-16-SLF | SINK MIXING, W/ 16" SWING NOZZLE, WALL MOUNTED, W/ 1/2" NPT | 4 | | | |
| | PBF-18-DJSLF | 18" DOUBLE JOINTED SWING SPOUT | | | | |
| HEAVY DUTY | PBF-8HD-8-SLF | SINK MIXING, W/ 8" SWING SPOUT, W/ 1/2" NPT | | | | |
| 8" O/C DECKMOUNT | PBF-8HD-12-SLF | SINK MIXING, W/ 12" SWING SPOUT, W/ 1/2" NPT | 4 | | | |
| ECONOMY | PBF-4-D-LF | 4" CENTERS, 3-1/2" GOOSENECK SPOUT (WRIST BLADES NOT AVAILABLE) | 4 | | | |
| DECKMOUNT | PBF-4-D-10LF | 4" CENTERS, 10" SWING NOZZLE, W/ 1/2" NPT | 6 | | | |
| | PBF-4-S-LF | 4" CENTERS, 3-1/2" GOOSENECK SPOUT, (WRIST BLADES NOT AVAILABLE) | 2 | | | |
| | PBF-4-S-6LF | 4" CENTERS,6 " SWING SPOUT, (WRIST BLADES NOT AVAILABLE) | | | | |
| ECONOMY | PBF-W2-6LF | 4" CENTERS, 6" SWING SPOUT (WRIST BLADES NOT INCLUDED) | 2 | | | |
| SPLASHMOUNT | PBF-W2-8LF | 4" CENTERS, 8" SWING SPOUT (WRIST BLADES NOT INCLUDED) | 3 | | | |
| | PBF-W2-10LF | 4" CENTERS, 10" SWING SPOUT (WRIST BLADES NOT AVAILABLE) | 3 | | | |
| | PBF-W2-3GLF | 4" CENTERS, 3-1/2" GOOSENECK SPOUT (WRIST BLADES NOT AVAILABLE) | 2.5 | | | |
| | PB-AD-6LF | 6" SPOUT, FITS ON PB-PRW-1LF OR PB-PRD-2LF PRE-RINSE UNITS | 3 | | | |
| | PB-AD-8LF | 8" SPOUT, FITS ON PB-PRW-1LF OR PB-PRD-2LF PRE-RINSE UNITS | | | | |
| | PB-AD-10LF | 10" SPOUT, FITS ON PB-PRW-1LF OR PB-PRD-2LF PRE-RINSE UNITS | | | | |
| ADD-ON | PB-AD-12LF | 12" SPOUT, FITS ON PB-PRW-1LF OR PB-PRD-2LF PRE-RINSE UNITS | | | | |
| | PB-AD-14LF | 14" SWING SPOUT | | | | |
| | PB-AD-16LF | 16" SPOUT, FITS ON PB-PRW-1LF OR PB-PRD-2LF PRE-RINSE UNITS | 4 | | | |
| | PB-MV | TEMPERING VALVE | | | | |
| | PBF-4DM-3GLF | SINK MIXING, W/ 3" GOOSENECK SPOUT, W/ 1/2" NPT | 4 | | | |
| HEAVY DUTY | PBF-4DM-5GLF | SINK MIXING, W/ 5" GOOSENECK SPOUT, W/ 1/2" NPT | 5 | | | |
| 4" O/C | PBF-4DM-8GLF | SINK MIXING, W/ 8" GOOSENECK SPOUT, W/ 1/2" NPT | 5 | | | |
| DECKMOUNT | PBF-4DM-10LF | SINK MIXING, W/ 10" SWING SPOUT, W/ 1/2" NPT | 6 | | | |
| | PBF-4DM-12LF | SINK MIXING, W/ 12" SWING SPOUT, W/ 1/2" NPT | 7 | | | |
| | PBF-4SM-3GLF | SINK MIXING, W/ 3-1/2" GOOSE S SPOUT, W/ 1/2" NPT | 4 | | | |
| | PBF-4SM-3MGLF | SINK MIXING, W/ 3" MINI GOOSE S SPOUT, W/ 1/2" NPT | 4 | | | |
| | PBF-4SM-5GLF | SINK MIXING, W/ 5" GOOSENECK SPOUT, W/ 1/2" NPT | 4 | | | |
| HEAVY DUTY | PBF-4SM-8GLF | SINK MIXING, W/ 8" GOOSENECK SPOUT, W/ 1/2" NPT | 5 | | | |
| 4" O/C | PBF-4SM2-6LF | SHALLOW SOLID BODY W/ 6" SWING SPOUT | 6 | | | |
| SPLASHMOUNT | PBF-4SM2-8LF | SHALLOW SOLID BODY W/8" SWING SPOUT | | | | |
| | PBF-4SM2-10LF | SHALLOW SOLID BODY W/ 10" SWING SPOUT | 6 | | | |
| | PBF-4SM2-3GLF | SHALLOW SOLID BODY W/ 3-1/2" GOOSENECK SPOUT | 2.5 | | | |
| | PBF-4SM2-5GLF | SHALLOW SOLID BODY W/ 5" GOOSENECK SPOUT | 4 | | | |
| SINGLE HOLE SPLASHMOUNT | PBF-SEF3GLF | SINK MIXING, W/ 3-1/2" GOOSE NECK SPOUT, W/ ELECTRONIC EYE, W/ 1/2" NPT | 5 | | | |

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.





103020



| ITEM #: | QTY: |
|---------------|------|
| MODEL#: | |
| PROJECT NAME: | |

020121

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

FAUCETS & PARTS



FAUCETS & PARTS

| | TAGELOGIANO | | | | | |
|---------------------|------------------|-----|--|-----|--|--|
| | MODEL# | QTY | DESCRIPTION | WT. | | |
| FOOT VALVE | PBF-FV2-SM-35GLF | | W/ 3-1/2" GOOSENECK SPOUT (LOW LEAD) | 3 | | |
| | PBF-KV1-SM-35GLF | | SINGLE PEDAL, SPLASH MOUNT, 3.5" GOOSE NECK (LOW LEAD) | 3 | | |
| KNEE | PBF-KV1-DM-35GLF | | SINGLE PEDAL, DECK MOUNT, 3.5" GOOSE NECK (LOW LEAD) | 2.5 | | |
| VALVE | PBF-KV2-SM-35GLF | | DOUBLE PEDAL, SPLASH MOUNT, 3.5" GOOSE NECK (LOW LEAD) | | | |
| | PBF-KV2-DM-35GLF | | DOUBLE PEDAL, DECK MOUNT, 3.5" GOOSE NECK (LOW LEAD) | 4 | | |
| WRIST BLADES | PB-WR | | ADA, STAINLESS STEEL, (1 PAIR), USE W/ HEAVY DUTY FAUCETS ONLY | 1 | | |
| TWIST | PB-LWR-1 | | FITS 3-1/2" DRAIN OPENING, 2" OUTLET | 4 | | |
| ACTION LEVER DRAINS | PB-LWR-10V | | FITS 3-1/2" DRAIN OPENING, 2" OUTLET, W/ OVERFLOW | 4 | | |
| STRAIGHT | PB-LWS-1 | | FITS 3-1/2" DRAIN OPENING, 2" OUTLET | 4 | | |
| ACTION LEVER DRAINS | PB-LWS-10V | | W/ OVERFLOW, FITS 3-1/2" DRAIN OPENING | 4 | | |
| P-TRAPS | PB-PT1.5 | | FOR HAND SINKS, P-TRAP 1-1/2" & TAIL PIPE | 7 | | |
| MOP SINK FAUCET | PBF-SS-6 | | VACUUM BREAKER NOZZLE W/ 3-4" GARDEN HOSE THREAD, PAIL HOOK, TOP SUPPORT ARM, 1/2" NPT FEMALE FLANGED, W/ ADJUSTABLE INLET W/ SCREWDRIVER STOP | 5 | | |
| MOUNTING | PB-DMMK | | FOR DECK MOUNT, INCLUDES (2) 1/2" SUPPLY NIPPLES, (2) RETAINER NUTS (2) LOCK WASHERS & (2) RUBBER WASHERS | | | |
| KIT | PB-SMMK-90 | | FOR SPLASH MOUNT, INCLUDES (2) 1/2" SUPPLY NIPPLES, (2) RETAINER NUTS, (2) LOCK WASHERS, (2) RUBBER WASHERS & (2) MALE & FEMALE SHORT 90° ELBOWS | 1 | | |

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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04/14/2021

ITEM# 12 - SERVICES: CUSTOM FABRICATION (1 EA REQ'D)

DMD FLASHING

S/S flashing on three walls of dish area.

Includes hot line.

<Deleted>

Manitowoc Item #13



Submittal Sheet

04/14/2021

ITEM# 13 - ICE MAKER, CUBE-STYLE (1 EA REQ'D)

Manitowoc

Ice Maker, Cube-Style, 30"W, air-cooled, self-contained condenser, production capacity up to 905 lb/24 hours at 70°/50° (753 lb AHRI certified at 90°/70°), crescent cube style, stainless steel exterior, R-404A refrigerant, 208-230v/60/1-ph, 13.0 amps, NSF, UL

<By Owner>

ACCESSORIES

| Mfr | Qty | Model | Spec |
|-----------|-----|---------|---|
| Manitowoc | 1 | B-500SF | Ice Bin, 30"W, top-hinged front-opening door, 500-lb ice storage capacity, for top-mounted ice maker, stainless steel exterior, painted legs included, protected with H-GUARD Plus Antimicrobial Agent. ETL. ETL-Sanitation |

ELECTRICAL

| | VOLTS | CYCLE | PHASE | CONN | AFF | NEMA | AMPS | KW | HP | MCA | МОСР |
|---|---------|-------|-------|--------|-----|------|------|----|----|-----|------|
| 1 | 208-230 | 60 | 1 | Direct | | | 13.0 | | | | |

WATER WASTE

| | | HOT | HOT | HOT | COLD | COLD | FILTERED | FILTERED | CONDENSER | CONDENSER |
|---|---|------|-----|-----|------|------|----------|----------|------------|-------------|
| | | SIZE | AFF | GPH | SIZE | AFF | SIZE | AFF | INLET SIZE | OUTLET SIZE |
| 1 | L | | | | 1/2" | | | | | |
| 2 | 2 | | | | | | | | | |
| 3 | 3 | | | | | | | | | |

| | INDIRECT SIZE | DIRECT SIZE |
|---|------------------|----------------|
| 1 | 3/4" | |
| 2 | 3/8" | |
| 3 | 3/4" | |

PLUMBING 1 REMARKS

Ice Maker Drain

PLUMBING 2 REMARKS

Dew Drain



$KM-901M_{J}(3)$

MODULAR CRESCENT CUBER

Item #13

KM-901M_J(3) 07/08/19 Item # 13213

W x D x H 30" x 27^{3/8}" x 32^{1/2}"

KM*Edge* DESIGN

KM-901MAJ

Air-Cooled Shown on optional bin B-500

KM-901MWJ

Water-Cooled

KM-901MRJ ★

Remote Air-Cooled 1 Phase

KM-901MRJ3 *

Remote Air-Cooled 3 Phase













0





Features

- Individual crescent cube
- Stainless steel evaporator
- ► CycleSaver™ design CycleSaver



- Up to 950 lbs. of ice production per 24 hours
- Mount two units, side-by-side, in only 60" of floor space for double the amount of ice production
- Durable stainless steel exterior
- Protected by H-GUARD Plus H-GUARD Antimicrobial Agent
- Removable air filters (Air-cooled model only)
- · R-404A Refrigerant

Available on Bins:

B-250PF B-700PF/SF B-900PF/SF B-1300SS B-1650SS*
B-500PF/SF B-800PF/SF B-1150SS B-1500SS*

Top kit may be required. See Bin Spec Sheets. *Two unit application only. Warranty:

3 Year Parts & Labor on entire machine. 5 Year Parts & Labor on Evaporator. 5 Year Parts on Compressor; air-cooled condenser coil.

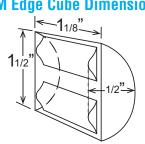
Valid in United States, Canada, Puerto Rico and U.S. Territories. Contact factory for warranty in other countries.

Shipping: (LxWxH) 33.5" x 33.25" X 38.5" Volume: 24.82ft³

| | | | ICE PRODUCTION WATER USAGE | | | ELECTRICAL | | | | | | | | |
|---------|----------|------------|--------------------------------------|-----|---|---|---------------------------------------|--|----------|--------------|--|------------------------------|--|-----------------------------|
| C | ondenser | Model | Air / Wat Lbs. per : 70°/ 50°F | | Potable Gal. per 100 lbs. 90°/ 70°F | Condenser Gal. per 100 lbs. 90°/ 70°F | kWh Used per 100 lbs. 90°/ 70°F | Max. Fuse Size or HACR Circuit Breaker | Amperage | Voltage | Circuit Wires (including ground) | Heat Rejection BTU/hr. | Refrigerant Charge Amount | Net / Ship Weight (lbs.) |
| 1 Phase | Air | KM-901MAJ | 905 | 753 | 22.0 | N/A | 5.0 | 20A | 13A | 208-230/60/1 | 3 | 13,000 | 3 lb. 4.9 oz. | 228 / 260 |
| | Water | KM-901MWJ | 950 | 870 | 16.0 | 113 | 3.6 | 20A | 10A | 208-230/60/1 | 3 | 12,700 | 1 lb. 14 oz. | 218 / 250 |
| | Remote | KM-901MRJ | 904 | 853 | 16.0 | N/A | 4.5 | 20A | 12A | 208-230/60/1 | 3 | 12,500 | 7 lb.15 oz. 12 lb. 5.5 oz. [†] | 218 / 250 |
| 3 Phase | Remote | KM-901MRJ3 | 927 | 830 | 15.0 | N/A | 4.4 | 20A | 7.1A | 208-230/60/3 | 4 | 12,000 | 7 lb.15 oz. 12 lb. 5.5 oz.† | 240 / 250 |
| | | | | | | | | | | | | | † (with condenser) | |

Power cord not included

KM Edge Cube Dimensions†



* approximate size in inches, image not to scale

Operating Limits

Ambient Temp Range

je 45 - 100°F

Water Temp Range

45 - 90°F 10 - 113 PSIG

Water PressureVoltage Range

187-253V

Service

- Panels easily removed and all components accessible for service.
- Allow 12" (30 cm) clearance at rear, sides, and top for proper air circulation and ease of maintenance and/or service should they be required.

Plumbing

- Icemaker Water Supply Line: Min.1/4" Nominal ID Copper Water Tubing or Equivalent
- Icemaker Drain Line: Min. 3/4" Nominal ID Hard Pipe or Equivalent Water-Cooled Model (Lines Must Be Independent of Icemaker)
- Condenser Water Supply Line: Min. 1/4" Nominal ID Copper Water Tubing or Equivalent
- Condenser Drain/Return Line: Min. 1/4" Nominal ID Hard Pipe (open drain system) or Copper Water Tubing (closed loop system) or Equivalent

Water Filter

Please refer to water filter spec sheet for recommended configurations.

Hosbizaki reserves the right to change specifications without notice.



KM-901M_J(3) 07/08/19 Item # 13213

FRONT VIEW

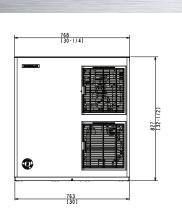
SIDE VIEW

Front

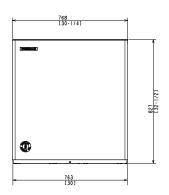
REAR VIEW



Front



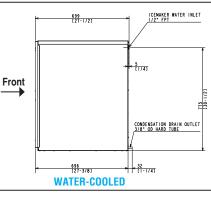
768 (30-1/4)



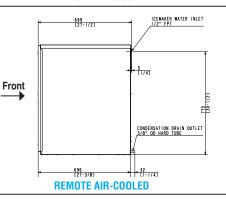
AIR-COOLED

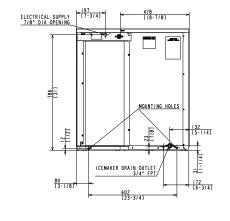
COMPENSATION DRAIN OUTLET

WATER-COOLED



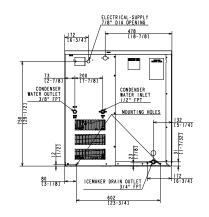
REMOTE AIR-COOLED

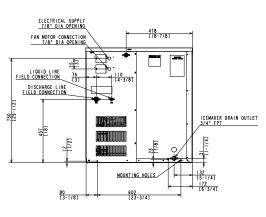




696 [27-3/8]

AIR-COOLED





AIR-COOLED

WATER-COOLED

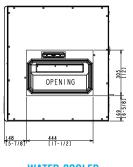
REMOTE AIR-COOLED

OPENING

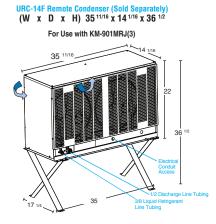
OPENING

148
(17-1/2)

AIR-COOLED







WATER-COOLED REMOTE AIR-COOLED



SF Bins 12/11/20 Item # 13163



SF - Stainless Steel Finish





AQ





Features

- Protected by H-GUARD Plus
 Antimicrobial Agent H-GUARD.
- Polyethylene bin liner for sanitary storage
- Sturdy construction for side-by-side or stacked ice machine installation
- Ice storage capacity from 250 lbs. up to 900 lbs.
- Both surfaces are designed for easy cleaning
- · Long lasting attractive appearance
- Foamed-in-place polyurethane insulation, in all bin walls and bottom, provides dependable ice storage
- H-GUARD Plus Antimicrobial adds extra protection to the ice scoop (included)

SF - Stainless Steel Finish

BD Bins

 Fit 24" - 24 1/2" deep ice machine without top kit extension

Warranty:

2 Year Parts & Labor (Production prior to January 2012) 3 Year Parts & Labor (Production January 2012 and after) Valid in United States, Canada, Puerto Rico and U.S. Territories. Contact factory for warranty in other countries.

| Model Number | Exterior Dimensions W x D x H* | Interior Dimensions W x D x H | Application Storage Capacity | Cubic Volume | Shipping Dimensions L x W x H | Shipping Weight (lbs.) |
|--------------|-----------------------------------|----------------------------------|---------------------------------|-----------------------|----------------------------------|------------------------|
| B-250SF | 30" x 32.3" x 33.4" | 27" x 27.7" x 23.7" | 250 lbs. | 10.30 ft ³ | 35" x 32" x 32" | _ |
| B-300SF | 22" x 32.3" x 46" | 19" x 27.7" x 37.6" | 300 lbs. | 11.51 ft ³ | 35" x 24" x 45" | 125 |
| BD-300SF | 22" x 32.3" x 46" | 19" x 27.7" x 37.6" | 300 lbs. | 11.51 ft ³ | 35" x 24" x 45" | 130 |
| B-500SF | 30" x 32.3" x 46" | 27" x 27.7" x 37.6" | 500 lbs. | 16.33 ft ³ | 35" x 32" x 45" | 140 |
| BD-500SF | 30" x 32.3" x 46" | 27" x 27.7" x 37.6" | 500 lbs. | 16.33 ft ³ | 35" x 32" x 45" | 140 |
| B-700SF | 44" x 32.3" x 46" | 41" x 27.7" x 37.6" | 700 lbs. | 24.77 ft ³ | 46" x 35" x 45" | 175 |
| B-800SF | 48" x 32.3" x 46" | 45" x 27.7" x 37.6" | 800 lbs. | 26.90 ft ³ | 50.25" x 35" x 45" | 185 |
| B-900SF | 52" x 32.3" x 46" | 49" x 27.7" x 37.6" | 900 lbs. | 29.59 ft ³ | 54.5" x 35" x 45" | 195 |

^{*}Height includes 6" legs

 $\label{thm:change specifications} \begin{tabular}{ll} Hoshizaki reserves the right to change specifications without notice. \end{tabular}$

[†] Capacity based on volume x 30 lb/ft3 average density of ice.

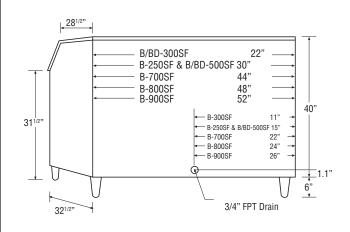


SF Bins 12/11/20 Item # 13163

Ice Machine Model Application

| | 22" Width KM-350M KM-520M KM-660M F-450M F-801M F-1002M | 22" Width KMD-410M [†] KMS-822M [†] FD-650M-C [†] FD-1002M-C | 30" Width KM-901M KM-1340M KM-1601M KML Series F-1501M F-2001 | 30" Width KMD-460M‡ KMD-530M‡ KMD-860M‡ KMS-1402M* KMS-2000M* | 44" Width 2 KM-350M 2 KM-520M 2 KM-660M IM-500S 2 F-450M 2 F-801M 2 F-1002M | 44" Width 2 KMD-410M 2 KMS-822M 2 FD-650M-C 2 FD-1002M-C | 48" Width KM-1301S KM-1400S KM-1601S KM-1900S KM-2200S KM-2600S |
|-----------------------------|---|---|---|--|--|--|---|
| Bins B-300SF DB-130H | (DB-130H - KMD only) | NEED HS-5424 (DB-130H - KMD only) | N/A | N/A | N/A | N/A | N/A |
| Bins B-250SF B-500SF | NEED HS-2033 | NEED HS-2033 & HS-2129 | _ | NEED HS-2129 | N/A | N/A | N/A |
| Bins B-700SF | NEED HS-2035 | NEED HS-2035 & HS-2130 | NEED HS-2034 | NEED HS-2130 & HS-2034 | _ | NEED HS-2130 (KMD-410 does not apply) | N/A |
| Bins B-800SF | NEED HS-2035 & HS-2032 | NEED HS-2035, HS-2032 & HS-2131 | NEED HS-2034 & HS-2032 | NEED HS-2131, HS-2034 & 2032 | NEED HS-2032 | NEED HS-2032 & HS-2131 | _ |
| Bins B-900SF | NEED HS-2035 & HS-2033 | NEED HS-2035, HS-2033 & HS-2132 | NEED HS-2035 | NEED HS-2132 & HS-2035 | NEED HS-2033 | NEED HS-2033 & HS-2132 | NEED HS-2032 |
| Bins DB-200H DM-200B | NEED HS-2036 (KM units only) | N/A | (KML only) | N/A | N/A | N/A | N/A |





Ice Drop Area

281/2

N/A Combination of ice maker and bin is not possible No top kit necesary

BD Bins fit 24" - 24 1/2" deep ice machine without Top Kit extension.

- †BD-300SF: KMD-410M, KMS-822M, FD-650M-C, FD-1002M-C
- **BD-500SF:** KMD-460M, KMD-530, KMD-860
- * Any KMS or FD on bin need Top Kit Extension (excludes KMS-830MLH):
 - HS-2129 for use with B-500 bins
- HS-2131 for use with B-800 bins
- HS-2130 for use with B-700 bins
- HS-2132 for use with B-900 bins

Top Kits:

HS-2032 - 4" ABS Top Kit

HS-2033 - 8" ABS Top Kit

HS-2034 - 14" ABS Top Kit

HS-2035 - 22" ABS Top Kit

HS-2036 - (2) 4" ABS Top Kits

HS-2071 - Leg Seismic Kit

HS-2111 - 11.3" x 26.2" Stainless

Cover/Separator

HS-2148 - 30" x 3.1" Stainless Cover

HS-2160 - 2 KM-901M



B Bins

Bin Flanged Legs: B/BD-300SF



281/2



B-250SF, B/BD-500SF B-700SF, B-800SF B-900SF

Custom Item #14



Submittal Sheet

04/14/2021

ITEM# 14 - HAND SINK (3 EA REQ'D)

Custom

S/S Hand Sink with 7-3/4" side splashes, wall model, 14" wide x 10" front-to-back x 5" deep bowl, 304 stainless steel construction, splash mounted faucet, 1-1/2" basket drain, wall bracket, NSF

<By Owner>

Custom Item #14





STAINLESS STEEL

ECONOMY HANDSINKS WITH SIDE SPLASH

Conforms To NSF 61/9 Lead Free Requirements





7-PS-EC-SP



7-PS-EC-SPRorL (7-PS-EC-SPL Shown)



7-PS-EC-SP-NF



7-PS-71ECSPNF

FEATURES:

Deep Drawn sink bowl design.

Sink bowl is 10" x 14" x 5".

Sink bowl has a large liberal radii with a minimum dimension of 2" and are rectangular in design for increased capacity.

7 3/4" high side splashes.

Stainless steel 1-1/2" basket drain. 1-1/2" IPS.

Wall mount bracket.

7-PS-EC-SP & 7-PS-EC-SPR or L includes 4" O.C. economy splash mounted lead free compliant gooseneck faucet, chrome plated & furnished with aerator.

7-PS-EC-SP-NF - Faucet not included.

Two holes punched 4" O.C

7-PS-71ECSPNF - Faucet not included.

Single square hole punched.

CONSTRUCTION:

All TIG welded.

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

Die formed Countertop Edge with a No-Drip offset.

MATERIAL:

Heavy gauge type 304 series stainless steel.

Wall mounting bracket is Galvanized and of offset design.

All fittings are brass / chrome plated unless otherwise indicated.

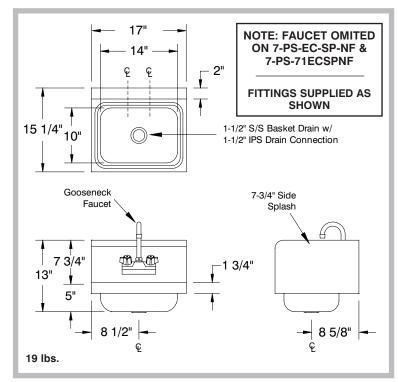
MECHANICAL:

Faucet supply is 1/2" IPS male thread hot and cold. (7-PS-EC-SP & 7-PS-EC-SPR or L Only)

DIMENSIONS and SPECIFICATIONS

TOL ± .500"

ALL DIMENSIONS ARE TYPICAL



WARNING:

Equipment that includes a faucet may expose you to chemicals, including lead, that are known to the State of California to cause cancer or birth defects or other reproductive harm. For more Info..visit www.p65warnings.ca.gov.



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04/14/2021

ITEM# 16 - WORK TABLE, WITH PREP SINK(S) (1 EA REQ'D)

John Boos EPT6R5-3048GSK-L-X

Work Table With Prep Sink, 48"W x 30"D x 40-3/4"H overall size, (1) 16"W x 20" front-to-back x 12" deep sink bowl on left, 5"H backsplash, includes 10" swing spout faucet 4" O.C., 16/300 stainless steel top, galvanized legs & adjustable undershelf, 1" galvanized adjustable bullet feet, NSF, CSA-Sanitation, KD (available in Effingham and Nevada) <Existing>

ACCESSORIES

| Mfr | Qty | Model | Spec |
|-----------|-----|----------------|--|
| John Boos | 1 | | Standard flyer accessories only, NO modifications to flyer items allowed or their accessories |
| John Boos | 1 | PBF-4DM-10LF-X | Heavy Duty Faucet, deck mount, 10" swing spout, 4" centers, 1/4 turn ceramic cartridges, color coded hot/cold indicators, integral check valve, 1/2" NPT, chrome finish, NSF, cCSAus, ADA Compliant (LEAD FREE FAUCET) (Available in Effingham and Nevada) |
| John Boos | 1 | РВ-ДММК | Deck Mount Faucet Mounting Kit, includes (2) 1/2" supply nipples, (2) retainer nuts, (2) lock washers and (2) rubber washers |
| John Boos | 1 | PB-LWR-1-X | Twist Handle Lever Waste, for 3-1/2" industry standard sink opening, standard valve, basket strainer (includes an adapter for either 2" or 1-1/2" drain outlet) (Available in Effingham and Nevada) |
| John Boos | 1 | PB-LWB | Lever waste support arm bracket. Not for use with PB-LWS-1 or PB-LWS-1OV straight handle lever waste. |
| John Boos | 1 | | Note: Provisions made at factory for installation. |

WATER

WASTE

| | НОТ | НОТ | _ | | | | | CONDENSER | |
|---|------|-----|-----|------|-----|------|-----|------------|-------------|
| | SIZE | AFF | GPH | SIZE | AFF | SIZE | AFF | INLET SIZE | OUTLET SIZE |
| 1 | 1/2" | | | 1/2" | | | | | |
| 2 | 1/2" | | | 1/2" | | | | | |

| | INDIRECT SIZE | DIRECT SIZE |
|---|------------------|----------------|
| 1 | | |
| 2 | | |

PLUMBING 1 REMARKS

(1) set of 1" faucet holes, 8" centers, 3-1/2" drain opening

PLUMBING 2 REMARKS

4" centers



| ITEM #: | QTY: |
|---------------|------|
| MODEL #: | |
| PROJECT NAME: | |

071017

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

"EPT6R5-GSK" STAINLESS STEEL PREP TABLE W/ SINK



- WITH 16GA STAINLESS STEEL WORK TOP
- WITH GALVANIZED BASE AND ADJUSTABLE UNDERSHELF

256135 SANITATION

FEATURES:

- 16 GAUGE STAINLESS STEEL TOP W/ 5" RISER & TURNDOWN
- TYPE 300 STAINLESS STEEL WITH # 4 POLISH, SATIN FINISH
- 1 1/2" STALLION EDGE ON FRONT WITH SIDE EDGES 90 DEGREE BEND DOWN FOR TABLE LINE-UP
- (1) 16" X 20" X 12" BOWL
- GALVANIZED STEEL BASE WITH ADJUSTABLE UNDERSHELF
- ADJUSTABLE BULLET FEET
- · SHIPPED KNOCKED-DOWN, EASY-TO-ASSEMBLE
- NSF CERTIFIED
- INCLUDES (1) DECK MOUNTED FAUCET 4" O/C W/ 10" SWING SPOUT

ADJUSTABLE UNDERSHELF

CONSTRUCTION:

 TOP: STAINLESS STEEL TOPS ARE TIG WELDED, EXPOSED WELDS ARE POLISHED TO MATCH ADJACENT SURFACE.

MATERIAL:

- TOP: 16 GAUGE STAINLESS STEEL TYPE 300 STAINLESS STEEL WITH # 4 POLISH, SATIN FINISH
- · SHELF: 18 GAUGE GALVANIZED STEEL,
- LEGS: 1 5/8" ROUND O.D. 16 GAUGE TUBULAR GALVANIZED STEEL
- · GUSSETS: GALVANIZED STEEL
- FEET: 1" ADJUSTABLE GALVANIZED BULLET FEET

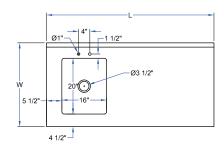


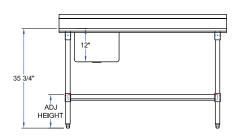
STAINLESS STEEL PREP TABLE W/ SINK

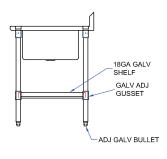
| 30" WIDE | QTY |
|------------------|-----|
| EPT6R5-3048GSK-L | |
| EPT6R5-3048GSK-R | |
| EPT6R5-3060GSK-L | |
| EPT6R5-3060GSK-R | |
| EPT6R5-3072GSK-L | |
| EPT6R5-3072GSK-R | |



DETAILED SPECIFICATIONS



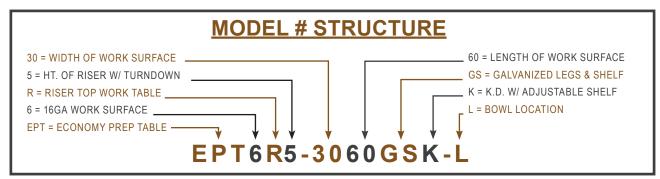




- · UNITS 7 FT. AND LARGER ARE FURNISHED WITH SIX LEGS.
- FINISHED SIZE OF UNDERSHELF.
 SHELF LENGTH = LENGTH MINUS 4.875"
 SHELF WIDTH = WIDTH MINUS 4.25"

STAINLESS STEEL PREP TABLE W/ SINK

| LENGTH | 30" WIDE | WT. (LBS) |
|--------|------------------|-----------|
| 48" | EPT6R5-3048GSK-L | 96 |
| 48" | EPT6R5-3048GSK-R | 96 |
| 60" | EPT6R5-3060GSK-L | 171 |
| 60" | EPT6R5-3060GSK-R | 171 |
| 72" | EPT6R5-3072GSK-L | 202 |
| 72" | EPT6R5-3072GSK-R | 202 |



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.





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

071017

523



04/14/2021

ITEM# 17 - SERVICES: CUSTOM FABRICATION (1 EA REQ'D)

Custom CONDI/BEV
Cabinet style construction. Finish TBD.
<By Owner>



04/14/2021

ITEM# 18 - SPARE NO.

<Spare No.>



04/14/2021

ITEM# 19 - MOP SINK (1 EA REQ'D)

Advance Tabco 9-OP-20-EC-X

Special Value Mop Sink, floor mounted, 25"W x 21"D x 10"H (overall), 20"W x 16" front-to-back x 6" deep (bowl size), free flow drain with 2" IPS outlet, stainless steel construction

ACCESSORIES

| Mfr | Qty | Model | Spec |
|---------------|-----|---------|--|
| Advance Tabco | 1 | K-240-X | Service Sink Faucet, wall mount, 8" OC, 6-1/2" spout, with hose thread & pail hook, vacuum breaker spout, wall braced, chrome-plated brass |
| Advance Tabco | 1 | K-245-X | Special Value Utility Shelf, wall-mounted, 24"W x 8"D, 1-1/2" upturn on rear & sides, (2) mop holders, (3) rag hooks, stainless steel, NSF |
| Advance Tabco | 1 | K-298 | Three-sided wall splash (left, right & back) for 9-OP-20 & 9-OP-40 mop sink (field installed by others), extends 16" above the sink (verify faucet will not interfere) |

WATER

WASTE

| | HOT SIZE | HOT AFF | HOT GPH | COLD SIZE | COLD AFF | FILTERED SIZE | FILTERED AFF | CONDENSER INLET SIZE | CONDENSER OUTLET SIZE |
|---|-------------|------------|------------|--------------|-------------|------------------|-----------------|-------------------------|--------------------------|
| 1 | | | | | | | | | |
| 2 | 1/2" | | | 1/2" | | | | | |

| | INDIRECT SIZE | DIRECT SIZE |
|---|------------------|----------------|
| 1 | | 2" |
| 2 | | |

PLUMBING 2 REMARKS

(1) set of 1/2" faucet holes, 8" OC





FEATURES:

Floor mounted unit eliminates the need of lifting heavy containers.

Tile edge furnished on the rear.

Bowls rectangular in design for increased capacity.

K-16 Free Flow Drain is included with each mop sink.

CONSTRUCTION:

All TIG welded.

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

MATERIAL:

16 Gauge type "304" series stainless steel sink bowl.

18 Gauge type "304" series stainless steel sink apron.



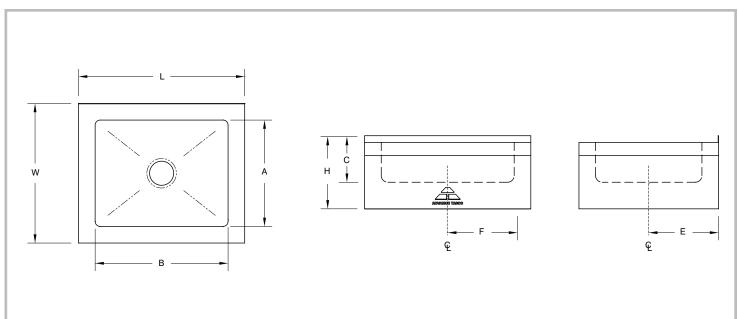
Item #: _____ Qty #: _____ Model #: _____ Project #: _____



| Model # | Bowl Size (A x B x C) | O.A. Dimension (W x L x H) | Drain Distance (E) | Drain Distance (F) | Approx. Wt. | Approx. Cu. |
|--------------|--------------------------|-------------------------------|--------------------------|--------------------------|----------------|----------------|
| 9-OP-20-FC-X | 16" x 20" x 6" | 21" x 25" x 10" | 10-1/2" | 12-1/2" | 33 lbs. | 4 |

DIMENSIONS and SPECIFICATIONS

TOL ± .500" ALL DIMENSIONS ARE TYPICAL





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

For Orders & Customer Service:

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

For Smart Fabrication™ Quotes:

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



K-240 SERVICE FAUCET FOR MOP SINKS



| ltem #: | Qty #: |
|------------|--------|
| Model #: | |
| Project #: | |

FEATURES:

8" O.C. water supply.

Quarter turn wedge style handles with colored hot & cold Indexes.

9.6 GPM/36.3 LPM.

Wall support bracket & pail hook.

Vacuum breaker. Built-in stops.

Garden hose outlet.

MATERIAL:

Brass chrome plated body & spout. Chrome plated handles.

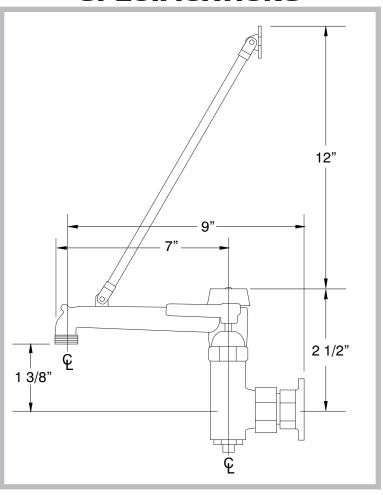


DIMENSIONS and SPECIFICATIONS



▲WARNING:

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





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For Smart Fabrication™ Quotes:

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



8" Wide



| Model # | Width | Length |
|---------|-------|--------|
| K-245 | 8" | 24" |
| K-246 | 8" | 36" |

STAINLESS STEEL

UTILITY SHELF



| / | Qty #: |
|-------------------|--------|
| <i>Model</i> #: | |
| <i>Project</i> #: | |

FEATURES:

Furnished with Mop Hangers and Hooks for hanging rags. Both rag hooks and mop hangers are spot welded to shelf.

CONSTRUCTION:

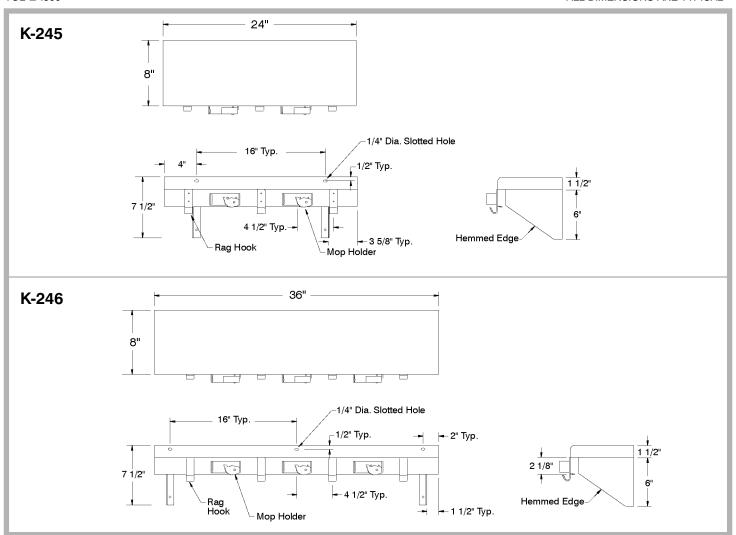
Shelf and brackets are die formed.

MATERIAL:

18 gauge stainless steel type "430" polished to a satin finish.

DETAILS and SPECIFICATIONS

TOL ± .500" ALL DIMENSIONS ARE TYPICAL





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

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

NEW YORK Fax: (631) 242-6900

GEORGIA Fax: (770) 775-5625

TEXAS Fax: (972) 932-4795

NEVADA Fax: (775) 972-1578

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STAINLESS STEEL

FABRICATED FLOOR MOP SINKS

| | Standard Mop Sink 9-OP-20 Shown |
|--|------------------------------------|
| Drop Front Mop Sink 9-OP-40DF Shown | |

Item #:_ Qty #: _ Model #: _ Project #: _

FEATURES:

Floor mounted unit eliminates the need of lifting heavy containers.

Tile edge furnished on the rear.

Bowls rectangular in design for increased capacity.

K-16 3-1/2" Free Flow Drain. Connects to a 2" drain pipe.

-DF models feature a notched out front which allows for ease of emptying mop bucket).

CONSTRUCTION:

All TIG welded.

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

MATERIAL:

16 Gauge type "304" series stainless steel sink bowl & Apron.







Fabricated Bowls are Welded Together at the Seams

10



| | | David Cina | U.A. | Drain | Drain | | |
|----------------------------------|-----------|--------------------------|--------------------------|-----------------|-----------------|----------------|----------------|
| | Model # | Bowl Size (A x B x C) | Dimension (W x L x H) | Distance (E) | Distance (F) | Approx. Wt. | Approx. Cu. |
| | 9-OP-20* | 16" x 20" x 6" | 21" x 25" x 10" | 10-1/2" | 12-1/2" | 33 lbs. | 4 |
| STANDARD LARGE BOWL DROP FRONT | 9-OP-28* | 20" x 28" x 6" | 25" x 33" x 10" | 12-1/2" | 16-1/2" | 47 lbs. | 7 |
| STANDARD | 9-OP-40* | 16" x 20" x 12" | 21" x 25" x 16" | 10-1/2" | 12-1/2" | 45 lbs. | 6 |
| | 9-OP-48* | 20" x 28" x 12" | 25" x 33" x 16" | 12-1/2" | 16-1/2" | 62 lbs. | 9 |
| | 9-OP-44 | 24" x 24" x 12" | 29" x 29" x 16" | 14-1/2" | 14-1/2" | 70 lbs. | 9 |
| LARGE BOWL | 9-OP-33 | 24" x 36" x 12" | 29" x 41" x 16" | 14-1/2" | 20-1/2" | 80 lbs. | 12 |
| | 9-OP-34 | 24" x 48" x 12" | 29" x 53" x 16" | 14-1/2" | 26-1/2" | 90 lbs. | 15 |
| DDOD EDONT | 9-OP-40DF | 16" x 20" x 12" | 18-1/2" x 25" x 16" | 10-1/2" | 12-1/2" | 85 lbs. | 9 |
| DROP FRONT | 9-OP-48DF | 20" x 28" x 12" | 22-1/2" x 33" x 16" | 12-1/2" | 16-1/2" | 110 lbs. | 15 |
| | | | | | | | |

MOP SINK ACCESSORIES

16" High Side & Back Splashes for 9-OP Series Mop Sinks Splash on Left or Right & Back

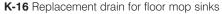
Splashes on All 3 Sides

| Model # | Fits Units: | Model # | Fits Units: | | |
|---------|-------------|---------|-------------|--|--|
| K-298 | 9-OP-20 | K 200D | 9-OP-40DF | | |
| N-290 | 9-OP-40 | K-290D | 9-UP-40DF | | |
| V 200 | 9-OP-28 | K 200D | 0 OD 40DE | | |
| K-299 | 9-OP-48 | K-299D | 9-OP-48DF | | |
| K-300 | 9-OP-44 | - | - | | |

Fits Units: Model # Model # Fits Units: 9-OP-20 K-288LorR K-288LDorRD 9-OP-40DF 9-OP-40 9-OP-28 K-290LorR K-290LDorRD 9-OP-48DF 9-OP-48 K-291LorR 9-OP-44



9-OP-40/9-OP-40DF/9-OP-44/9-OP-48/ 9-OP-48DF = 32" High 9-OP-20/9-OP-28 = 26" High



K-240 Service Faucet*

K-242 23" wide mop hanger

K-243 Stainless steel mop drainage tray

K-244 Hose and hanger

K-245 8" x 24" utility shelf

K-246 8" x 36" utility shelf

*Does not meet Federal Lead Free Standards as it is not intended for potable water.







K-16





Left & Right Splashes Shown







Customer Service Available To Assist You 1-800-645-3166 8:30 am - 7:00 pm E.S.T.

For Orders & Customer Service:

100

K-242

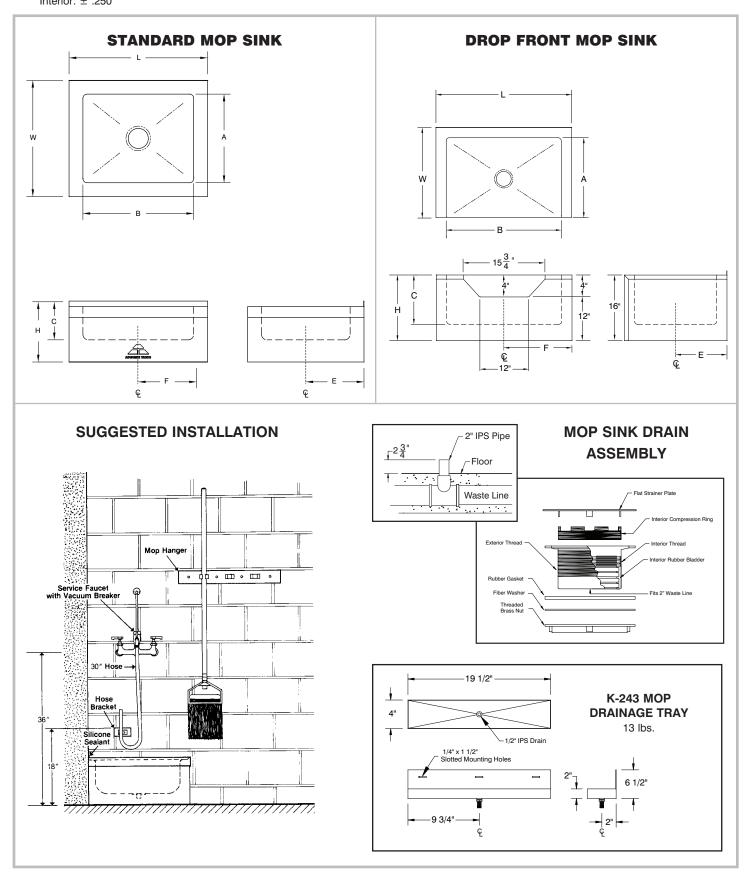
Email: customer@advancetabco.com or Fax: 631-242-6900

For Smart Fabrication™ Ouotes:

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

DIMENSIONS and SPECIFICATIONS

TOL Overall: ± .500" Interior: ± .250" ALL DIMENSIONS ARE TYPICAL





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



04/14/2021

ITEM# 20 - CARVING STATION / SHELF (1 EA REQ'D)

Alto-Shaam CS-200

Hot Carving Shelf, 33" x 25-3/4" x 29-11/16", indicator light, infrared lamp, (3) position HI/LOW/OFF toggle switch, cutting board, 70 lb. max capacity, recessed surface, 1" legs, 18 gauge stainless steel construction, EcoSmart®, cULus, NSF, CE, EAC

ACCESSORIES

| Mfr | Qty | Model | Spec |
|------------|-----|-------|--|
| Alto-Shaam | 1 | | 120v/60/1-ph, 6.3 amps, 0.75kW, cord, NEMA 5-15P, standard |

ELECTRICAL

| | VOLTS | CYCLE | PHASE | CONN | AFF | NEMA | AMPS | KW | HP | MCA | МОСР |
|---|-------|-------|-------|----------------|-----|-------|------|------|----|-----|------|
| 1 | 120 | 60 | 1 | Cord & Plug | | 5-15P | 6.3 | 0.75 | | | |

CS-200

Hot Food Holding Carving Station

Alto-Shaam carving stations keep food fresh, hot and ready to serve at just the right temperature. Maximize visual appeal while maintaining food temperature and quality. Gentle, precise Halo Heat® technology radiates directly from the carving shelf surface, while ambient surface lamps keep food warm without cooking or drying out food.



CS-200/S

Standard Features

- Controlled, uniform holding with Halo Heat technology
- Fixed lamp assembly provides additional heat to the product for greater surface temperature control
- NSF- and USDA-listed removable cutting board with integrated gravy lane
- Recessed heated surface to catch drippings
- Heated base provides low, medium or high heat options
- Designed to fit on top of Cook & Hold Ovens, heated holding cabinets, smoker ovens or suitable for placement on any surface
- Optional clear-glass customer breath guard easily slides in place, meeting NSF breath guard specification

Configurations (select one)

☐ CS-200 ☐ CS-200/S

Electrical

□ 230V □ 120V

Accessories (select all that apply)

Cutting board

- ☐ Full size: 21-5/5" x 21-5/8" x 1/2" (550mm x 550mm x 13mm) [BA-28066]
- ☐ Half size: 10-3/4" x 21-5/8" x 1/2" (273mm x 550mm x 13mm) (BA-29244)

Carving Holders

- ☐ Prime rib (HL-2635)
- ☐ Steamship round [4459]



70 lb (32 kg) product maximum



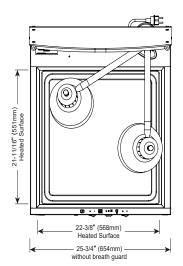


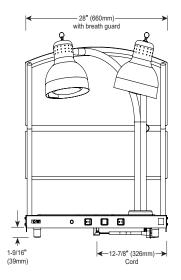


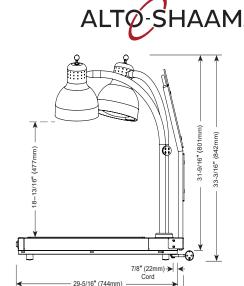


CS-200

Specification









Model Exterior (H x W x D)

CS-200 33-3/16" x 25-3/4" x 29-5/16" [842mm x 654mm x 744mm] CS-200/S 33-3/16" x 26" x 30-13/16" [842mm x 660mm x 782mm]

Ship Weight*

CS-200 150 lb (68 kg) CS-200/S 170 lb (77 kg)

Net Weight

60 lb (27 kg) Contact factory

Ship Dimensions (L x W x H)*

35" x 35" x 41" [889mm x 889mm x 1041mm] 35" x 35" x 41" [889mm x 889mm x 1041mm]

30-13/16" (782mm)

with breath guard



- Appliance must be installed on a stable level surface.
- Appliance must not be installed in any area where it may be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.
- Warranty does not apply if the carving station is flooded or immersed in water.



| CS-200 | V | Ph | Hz | Α | kW | Cord & Plug |
|--------|-----|----|-------|------|------|-----------------------------|
| 120V | 120 | 1 | 60 | 6.3 | 0.75 | NEMA 5-15p 15A-125V plug |
| 230V | 230 | 1 | 50/60 | 3.26 | 0.75 | Plugs rated 250V CEE 7/7 |
| | | | | | | CH2-16P |
| | | | | | | BS 1363 |
| | | | | | | AS/NZS 3112 |

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**

CS-SPC-0002 - 12/19 Printed in U.S.A. Due to ongoing product improvement, specifications are subject to change without notice.

^{*}Domestic ground shipping information. Contact factory for export weight and dimensions.



04/14/2021

ITEM# 21 - HOT FOOD HOLDING CABINET (2 EA REQ'D)

Cres Cor 130-1836D

Halo Heat® Hot Food Storage Unit, 1-compartment, capacity (6) 12" x 20" full-size pans, French doors with (2) positive latch door handles, ON/OFF adjustable thermostat, indicator light, exterior temperature gauge, thermostat for 60° F - 200° F, stainless steel exterior & interior, EcoSmart®, cULus, NSF

<By Owner>

ACCESSORIES

| Mfr | Qty | Model | Spec |
|------------|-----|-------|---|
| Alto-Shaam | 2 | | 120v/50/60/1-ph. 18.8 amps. 2.25kW. NEMA L5-30P |

ELECTRICAL

| | VOLTS | CYCLE | PHASE | CONN | AFF | NEMA | AMPS | KW | HP | MCA | МОСР |
|---|-------|-------|-------|----------------|-----|--------|------|------|----|-----|------|
| 1 | 120 | 60 | 1 | Cord & Plug | | L5-30P | 18.8 | 2.25 | | | |



| Item no. | | | |
|--------------|------|------|------|
| itterii iio. | | | |

750-CTUS Hot Food Holding Cabinet



Halo Heat is a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.

- Holds hot food hot meat, poultry, fish, potatoes, casseroles, vegetables, rolls, etc. for several hours.
- Close temperature tolerance and even heat application maintain ideal serving temperatures throughout the cabinet.
- Manual control with adjustable thermostat: 60°F to 200°F (16°C to 93°C).
- The holding temperature gauge monitors inside air temperature.
- Stainless steel interior resists corrosion.
- Low energy use.

Short Form Spec

Alto-Shaam 750-CTUS hot food holding cabinet is constructed with a stainless steel exterior and includes French doors with two (2) positive latch door handles. The 750-CTUS is controlled by one (1) On/Off adjustable thermostat with a temperature range of 60°F to 200°F (16°C to 93°C) and includes one (1) indicator light. A holding temperature gauge monitors inside air temperature. The cabinet is furnished with two (2) chrome plated side racks spaced at 3" (76mm) centers to hold full-size sheet pans.

☐ **Model 750-CTUS:** Hot food holding cabinet with French doors and manual control





Factory-Installed Options

- Electrical
 - □ 120V
 - □ 208-240V
 - □ 230V
- Casters
 - ☐ 1-7/16" (35mm) casters for installation below a counter (not available on 230V units)

Additional Features

- Flexible installation:
 - Countertop with optional 6" (152mm) legs
 - Optional casters for mobility
 - Optional legs for stationary placement

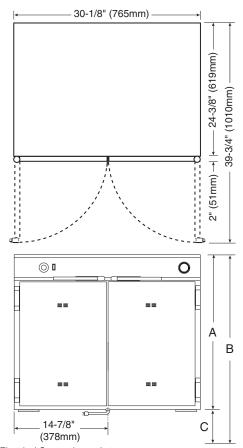


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750-CTUS Hot Food Holding Cabinet



| Electrical Connection on bottom |
|---------------------------------|
| 1-5/8" (41mm) from back |
| |

| | A | В | С |
|---|--------------------|---------------------------|------------------|
| Casters, 1-7/16" (35mm) (factory installed) | 27-3/4" (705mm) | 30" (762mm) approx. | 2-1/16 (52mm) |
| Casters, 3" (76mm) | 27-3/4" | 32" | 4-1/4" |
| | (705mm) | (813mm) | (108mm) |
| Casters, 5" (127mm) | 27-3/4" | 34" | 6-1/4" |
| | (705mm) | (864mm) | (159mm) |
| Legs, 6" (152mm) | 27-3/4" | 34" | 6-1/4" |
| | (705mm) | (864mm) | (159mm) |

| Weight | |
|----------|--|
| Net: | 141 lb (64 kg) |
| Ship: | 195 lb (88 kg) |
| Carton d | imensions: (L x W x H) |
| | 35" x 35" x 41" (889mm x 889mm x 1041mm) |

| Clearance Requirements | | | | | | |
|------------------------|-----------|--|--|--|--|--|
| Rear | 3" (76mm) | | | | | |
| Тор | 2" (51mm) | | | | | |
| Left, Right | 1" (25mm) | | | | | |

Dimensions: H x W x D

Exterior:

27-3/4" x 30-1/8" x 26-3/8" (705mm x 765mm x 670mm)

Interior compartment:

20-7/8" x 26-7/8" x 21" (530mm x 683mm x 533mm)

| Electrica | 1 | | | | |
|------------|--------|----------------|------------|--------------|-------------------------------|
| V | Ph | Hz | A | kW | |
| 120 | 1 | 50/60 | 18.8 | 2.25 | NEMA L5-30P 30A, 125V plug |
| 208 240 | 1 1 | 50/60 50/60 | 8.1 9.4 | 1.68 2.25 | NEMA 6-15P 15A, 250V plug |
| 230 | 1 | 50/60 | 9.0 | 2.17 | Plugs rated 250V |
| © CEE 7/7 | | | BS 1 | 363 | () AS/NZS 3112 |

Product\Pan Capacity

48 lb (22 kg) maximum

Volume maximum: 51 quarts (57 liters)

Full-size sheet pans:

Six (6) 18" x 26" x 1" (457mm x 660mm x 25mm)

Half-size sheet pans:

Twelve* (12) 18" x 13" x 1" (457mm x 330mm x 25mm) *with additional shelves

Full-size pans:

Six* (6) 12" x 20" x 2-1/2" (530mm x 325mm x 65mm) GN 1/1 *with additional shelves

- Includes two (2) side racks spaced at 3" (76mm) centers

Installation Requirements

- Appliance must be installed level, and must not be installed in any area where it may be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.
- In order to maintain standards established by the National Sanitation Foundation, 6" (152mm) legs are required for countertop installation.
- Casters or legs must be purchased at an additional cost at time of order.

| Accessories | |
|--|---------|
| ☐ Casters, 3" (76mm), set of four (4) | 14227 |
| ☐ Casters, 5" (127mm), set of four (4) | 4007 |
| ☐ Legs, 6" (152mm), set of four (4) | 5205 |
| ☐ Pan Grid, stainless steel, wire | PN-2115 |
| ☐ Shelf, chrome plated, wire | SH-2851 |



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

Printed in the U.S.A.



#27 - 09/17



04/14/2021

ITEM# 22 - HOT FOOD WELL UNIT, DROP-IN, ELECTRIC (1 EA REQ'D)

Alto-Shaam 400-HWI/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, (4) individual adjustable thermostatic controllers, 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 | 120v/50/60/1-ph, 20.0 amps, 2.4kW, 6 ft. cord, NEMA L5-30P, standard |
| Alto-Shaam | 1 | Cord located on back of control box, standard |

ELECTRICAL

| | VOLTS | CYCLE | PHASE | CONN | AFF | NEMA | AMPS | KW | HP | MCA | МОСР |
|---|-------|-------|-------|----------------|-----|--------|------|-----|----|-----|------|
| 1 | 120 | 60 | 1 | Cord & Plug | | L5-30P | 20.0 | 2.4 | | | |



04/14/2021

ITEM# 23 - MEGA TOP SANDWICH / SALAD PREPARATION REFRIGERATOR (1 EA REQ'D)

Delfield 4448NP-18M

Mega Top Sandwich/Salad Top Refrigerator, two-section, 48" W, 16.0 cubic feet, (2) doors, (2) 1/1 GN shelves, stainless steel top with polyethylene cutting board & (18) 1/6 size plastic pans, ABS interior sides, stainless steel front & sides, 5" casters, front-breathing rear-mounted refrigeration system, R290 Hydrocarbon refrigerant, 0.3 hp, cUL, UL, NSF

ACCESSORIES

| Mfr | Qty | Model | Spec |
|----------|-----|--------------|---|
| Delfield | 1 | 0460003CN | 3 year parts & labor warranty, standard |
| Delfield | 1 | W00007ACN | 7 year compressor warranty, standard |
| Delfield | 1 | | Self-Contained refrigeration, standard |
| Delfield | 3 | 4448LIDFLOIM | Flat lift off insulated lid on 48" (mega) |

DELFIELD®

4448NP Mega Top

Front-Breathing Self-Contained Mega Top Refrigerated Bases

Models

Two section with doors, six pan capacity
D4448NP-6M
Two section with drawers, six pan capacity
Two section with doors, twelve pan capacity
D4448NP-12M
Two section with drawers, twelve pan capacity
Two section with doors, eighteen pan capacity
D4448NP-18M
Two section with drawers, eighteen pan capacity
Two section with drawers, eighteen pan capacity



4448NP-18M Shown with optional display in nosing.

Standard Features

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

Options & Accessories

- · Various lid options
- 18" wide single tier overshelf
- · Stainless steel finish on back
- · Plastic laminate on front
- Additional wire shelves
- 3" casters, 4" ride height
- Door lock

Item ______
Quantity _____
CSI Section 11400

Approved ____
Date

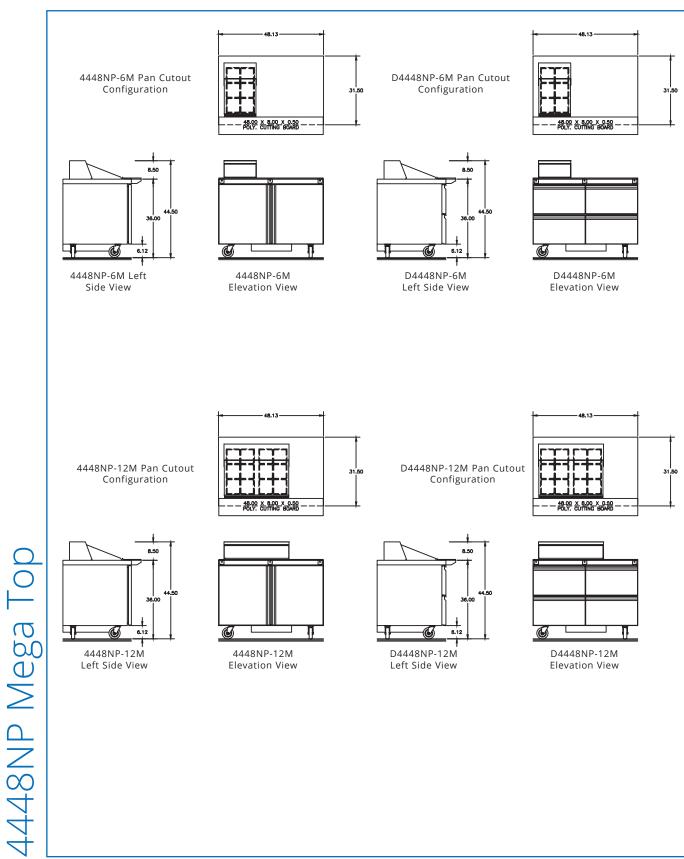
Exterior thermometer

1448NP Mega Top

980 S. Isabella Rd. Mt. Pleasant, Michigan 48858 Phone: 800-733-8948 Fax: 800-669-0619





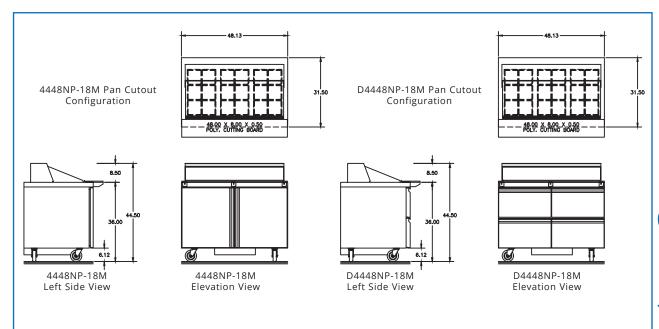


Welbilt reserves the right to make changes to the design or specifications without prior notice.

980 S. Isabella Rd. Mt. Pleasant, Michigan 48858 Phone: 800-733-8948 Fax: 800-669-0619







INSTALLATION NOTE:

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

| Specifications | | | | | | | | | |
|----------------|----------------------|-----------------|------------|----------|------|----------|------|-----------|---------------|
| Model | 1/6 Size Pan Cap. | # of Shelves | Shelf Area | Volume | h.p. | V/Hz/Ph | Amps | nema plug | Ship Weight |
| 4448NP-6M | 6 | 1 | 5.48ft2 | 16.00ft3 | 0.3 | 115/60/1 | 4.0 | 5-15P | 316lbs/143kg. |
| D4448NP-6M | 6 | NA | NA | 16.00ft3 | 0.3 | 115/60/1 | 4.0 | 5-15P | 398lbs/181kg |
| 4448NP-12M | 12 | 1 | 5.48ft2 | 16.00ft3 | 0.3 | 115/60/1 | 4.0 | 5-15P | 316lbs/143kg. |
| D4448NP-12M | 12 | NA | NA | 16.00ft3 | 0.3 | 115/60/1 | 4.0 | 5-15P | 398lbs/181kg |
| 4448NP-18M | 18 | 1 | 5.48ft2 | 16.00ft3 | 0.3 | 115/60/1 | 4.0 | 5-15P | 316lbs/143kg. |
| D4448NP-18M | 18 | NA | NA | 16.00ft3 | 0.3 | 115/60/1 | 4.0 | 5-15P | 398lbs/181kg |

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

980 S. Isabella Rd. Mt. Pleasant, Michigan 48858 Phone: 800-733-8948 Fax: 800-669-0619



Delfield 4448NP-18M Item #23



Specifications

Exterior top is one-piece 22-gauge stainless steel with integral 2.12" (5.4cm) square nosing on the front. Top of drawer unit has openings to accept eighteen 1/6 size plastic pans 4" (10cm) deep. Top of door unit has openings to accept eighteen 1/6 size plastic pans 4" or 6" (10cm or 15cm) deep. Adapter bars and 1/6 size pans are supplied by Delfield. Top has one telescoping lid is constructed of 20-gauge stainless steel. Temperature in top openings maintains 33°F (1°C) to 41°F (5°C), with pans recessed 2.5" (6.4cm) at 86°F ambient room temperature, meeting NSF 7 requirements. One 48" x 8" x .5" (121.9cm x 20.3cm x 1.3cm) polyethylene cutting board is mounted on the top at the front edge.

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

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

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

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

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

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

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

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

Drawers have 22-gauge stainless steel exterior with thermoformed ABS plastic interior liner. Drawer frames are 12-gauge stainless steel. Drawer slides are 11-gauge stainless steel with Delrin bearings. Each top drawer will hold one 12" x 20" (30.5cm x 50.8cm) pan and three 1/9 size 4"-6" (10.1cm-15.2cm) deep pans. Each bottom drawer holds one 12" x 20" (30.5cm x 50.8cm) pan and three 1/9 size 4" (10.1cm) deep pans. Pans are supplied by others.









R290

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

980 S. Isabella Rd. Mt. Pleasant, Michigan 48858 Phone: 800-733-8948 Fax: 800-669-0619





04/14/2021

ITEM# 24 - DROP-IN SINK (1 EA REQ'D)

Advance Tabco DI-1-10

Drop-In Sink, 1-compartment, 10" wide x 14" front-to-back x 10" deep bowl, 20 gauge 304 stainless steel, with deck mounted gooseneck faucet, basket drain, NSF

WATER

WASTE

| HOT | HOT | HOT | COLD | COLD | FILTERED | FILTERED | CONDENSER | CONDENSER |
|------|-----|------|------|------|----------|----------|------------|-------------|
| SIZE | AFF | GPH | SIZE | AFF | SIZE | AFF | INLET SIZE | OUTLET SIZE |
| JIZL | 711 | Grii | JIZL | 711 | SIZE | 711 | INCLI SIZE | |

| | INDIRECT SIZE | DIRECT SIZE |
|---|------------------|----------------|
| 1 | | 1-1/2" |

PLUMBING 1 REMARKS

(1) set of 1/2" faucet holes, 4" OC



STAINLESS STEEL

DROP-IN SINKS

One Compartment - FOR HAND SINK USE

Sinks Include Gooseneck Faucet & Drain



| ltem #: | Qty #: |
|------------|--------|
| Model #: _ | |
| Project #: | |

FEATURES:

One piece seamless Deep Drawn sink bowl design.

All sink bowls have a large liberal radii with a minimum dimension of 2" and are rectangular in design for increased capacity.

Self-Rim Design. Mounting clips provided accommodates all thicknesses of counter. (Quantity supplied varies based on drop in sink ordered).

Includes 4" O.C. K-52 faucet.

Includes 3" Drain Basket Drain*.

*DI-1-25 Includes 2" Drain with Strainer Plate.





DI-1-5

DI-1-25

CONSTRUCTION:

Unit fabricated from one sheet of stainless steel.

All bowls are Sound Deadened.

Units feature Advance Tabco's **Smart Finish**TM.

MECHANICAL:

Faucet supply is 1/2" IPS male thread.

Deck mounted faucet is furnished with aerator and 4" O.C.

MATERIAL:

20 gauge type 304 series stainless steel.

Faucets are brass-nickel plated.

Drains are 1-1/2" IPS.



DI-1-5SP

New 6" Rear & Side







STANDARD MOUNTING CLIPS

For countertops over 7/8 and up to 2" thick.

Replacement # K-28 (Per Sink)



DI-1-10SP



DI-1-35

| Available Faucets & Accessories | Model # | Qty |
|--|---------|-----|
| Deck Mounted 3 1/2" Gooseneck. 4" O.C. | K-52 | |
| Deck Mounted 8 1/2" Gooseneck. 4" O.C. | K-55 | |
| Deck Mounted Swing w/Spray. 8" O.C.* | K-58 | |
| Deck Mtd. X.H.D. 3 1/2" Gooseneck. 4" O.C. | K-62 | |
| Mounting Clips (Bag of 4). | K-28 | |

^{*}REQUIRES K-472 FAUCET HOLE REVISION

MARNING: Faucets on this page may expose you to chemicals, including lead, that are known to the State of California to cause cancer or birth defects or other reproductive harm. For more Info., visit www.p65warnings.ca.gov.



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

For Orders & Customer Service:

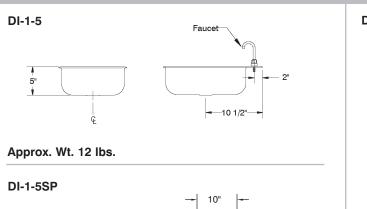
Email: customer@advancetabco.com or Fax: 631-242-6900

For Smart Fabrication™ Quotes:

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

DIMENSIONS and SPECIFICATIONS

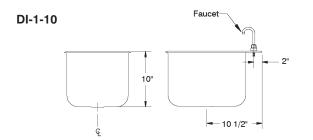
TOL ± .125" Supplied with K-52 Faucet ALL DIMENSIONS ARE TYPICAL



 $10\frac{1}{2}$

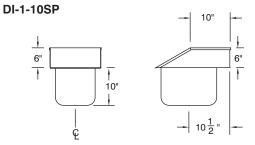
Approx. Wt. 16 lbs.

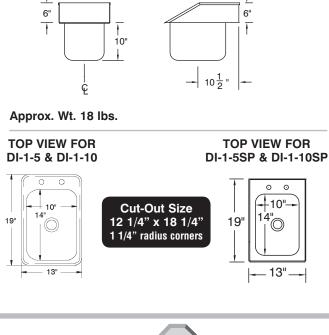
6"

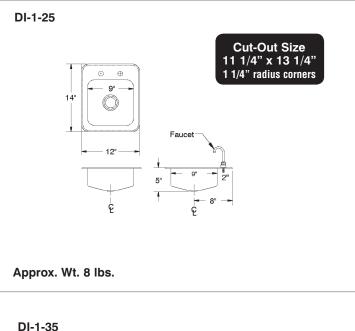


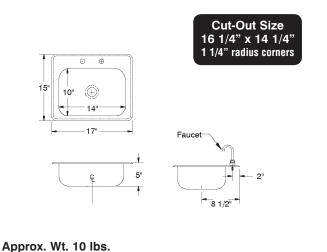
5"

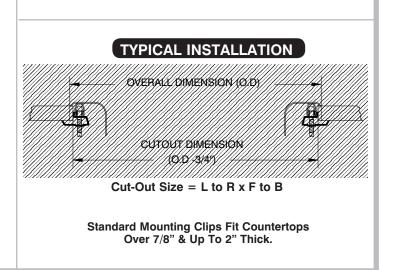
Approx. Wt. 14 lbs.













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



04/14/2021

ITEM# 25 - CONVEYOR TOASTER (1 EA REQ'D)

Hatco TQ-400

Toast-Qwik® Conveyor Toaster, horizontal conveyor, countertop design, all bread types toaster, approximately 14 slice capacity/min, 2" opening height, rotary mechanical controls, colorguard sensing system, cULus, UL EPH Classified, Made in USA

<By Owner>

ACCESSORIES

| Mfr | Qty | Model | Spec |
|-------|-----|-------|---|
| Hatco | 1 | | 208v/60/1-ph, 3330 watts, 16.0 amps, NEMA 6-20P |
| | | | (US & Canada) |

ELECTRICAL

| | VOLTS | CYCLE | PHASE | CONN | AFF | NEMA | AMPS | KW | HP | MCA | МОСР |
|---|-------|-------|-------|----------------|-----|-------|------|------|----|-----|------|
| 1 | 208 | 60 | 1 | Cord & Plug | | 6-20P | 16 | 3.33 | | | |



Toast-Qwik® Electric **Conveyor Toasters**

Models: TQ-800, -800H, -805, -800BA, -800HBA, -1800, -1800H, -1800BA, -1800HBA

The Hatco Toast-Qwik® is an economical conveyor toaster with fast, dependable and versatile toasting, offering 800 to 1800 slices per hour. Hatco toasters utilize conveyor speed, not temperature to determine toasting color. This method allows for instant adjustment of toasting time to match the bread product being toasted.

Standard features

- Hatco's ColorGuard sensing system assures toast uniformity
- Optional power save mode with indicator light saves energy and money during slow periods
- Efficient design of front or rear discharge allows Toast-Qwik to be placed where it is most convenient – for sending product to operator side or customer/server
- BA models toast one side only and are for bagels and buns only, cut side up
- Opening height is 2" (51 mm) and for H models is 3" (76 mm)
- All models are constructed with stainless steel and powdercoated / black lower side covers
- Insulation and an interior fan provide cool surface temperatures
- Toast storage area keeps bread warm and dry
- Permanently lubricated ball bearing motor and heating elements guaranteed against burnout and breakage for two years

Item # _____



Options (available at time of purchase only)

☐ Automatic Power Save Mode

Accessories

☐ Additional Extended Feed Guide (Add 3" [76 mm]) (not available for the TQ-1800 series)

☐ Security Package (not available for the TQ-1800 series)



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.









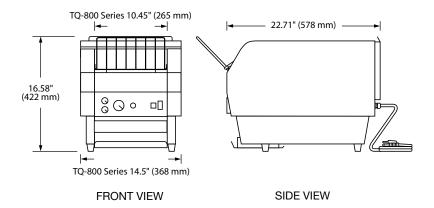
HATCO CORPORATION | P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A. | (800) 558-0607 | (414) 671-6350

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Form No. TO 800-1800 Spec Sheet Steamboat Ski Resort / Last Trax



Toast-Qwik® Electric Conveyor ToastersModels: TQ-800, -800H, -805, -800BA, -800HBA, -1800, -1800H, -1800BA, -1800HBA



SPECIFICATIONS Toast-Qwik® Conveyor Toasters

The shaded areas contain electrical information for International models

| TOGST-QWIN | Conveyor roasters | The state of the s | normation for interi | iational models | | | | |
|-----------------------|------------------------------------|--|----------------------|-----------------|-----------|---------------------|-------------------------|-----------------|
| Model | Dimensions (W x D x H) | Volts (Single Phase) | Hertz | Watts | Amps | Capacity per Minute | Plug | Ship Weight* |
| | | 208 | 60 | 1 60 3330 | 16.0 | 14 slices | NEMA 6-20P [†] | |
| | | 240 |] 00 | | 13.9 | 14 slices | NEMA 6-15P [‡] | |
| TQ-800 | | 200 | | 3050 | 15.3 | | AS 3112 | 62 lbs. (28 kg) |
| TQ-800H | | 220-230 (CE) | 50/60 | 3019-3300 | 13.7-14.4 | 14 slices | CCC or | |
| | 14.5" x 22.71" x 16.58" | 230-240 (CE) | 230-240 (CE) | | 14.4-15.0 | | No Plug | |
| TQ-805 | (368 x 578 x 422 mm) | 230-240 (CE) | 50/60 | 3300-3593 | 14.4-15.0 | 14 slices | No Plug | 62 lbs. (28 kg) |
| | Tray extends 6.5" (165 mm) in rear | 208 | - 60 | 3280 | 15.8 | - 14 slices | NEMA 6-20P [†] | |
| TQ-800BA TQ-800HBA | | 240 | - 60 | 3200 | 13.7 | 14 Slices | NEMA 6-15P [‡] | |
| | | 200 | | 3003 | 15.0 | | AS 3112 | 62 lbs. (28 kg) |
| I Q-000I IDA | | 220-230 (CE) | 50/60 | 2791-3050 | 12.7-13.3 | 14 slices | CCC or | |
| | | 230-240 (CE) | | 3050-3321 | 13.3-13.9 | | No Plug | |

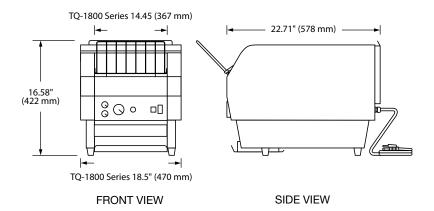
^{*} Shipping weight includes packaging. † Available with optional 6-30P cord. † Canadian models use NEMA 6-20P.

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Toast-Qwik® Electric Conveyor Toasters

Models: TQ-800, -800H, -805, -800BA, -800HBA, -1800, -1800H, -1800BA, -1800HBA



SPECIFICATIONS Toast-Qwik® Conveyor Toasters

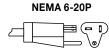
The shaded areas contain electrical information for International models

| Model | Dimensions (W x D x H) | Volts (Single Phase) | Hertz | Watts | Amps | Capacity per Minute | Plug | Ship Weight* |
|------------|------------------------------------|-------------------------|---------|-----------|-----------|---------------------|--------------------|-----------------|
| | | 208 | 60 | 4440 | 21.4 | 30 slices | NEMA 6-30P | |
| | | 240 | 60 | 4440 | 18.5 | 30 slices | NEMA 6-30P | |
| TQ-1800 | | 220 | 60 | 3731 | 17.0 | 30 slices | BS-1363 or No Plug | 73 lbs. (33 kg) |
| | | 220-230 (CE) | 50/60 | 3731-4078 | 17.0-17.7 | 30 slices | CCC or No Plug | |
| | | 230-240 (CE) | 30/00 | 4078-4440 | 17.7-18.5 | 30 311063 | CCC of No Flug | |
| | | 208 | 60 | 4650 | 22.4 | 30 slices | NEMA 6-30P | |
| TO 1000U | 18.5" x 22.71" x 16.58" | 240 | 00 | 4030 | 19.4 | 30 Slices | INCIVIA 0-30F | |
| | | 200 | 60 | 4271 | 21.4 | 30 slices | BS-1363 or No Plug | 70 lbo (00 kg) |
| TQ-1800H | | 220 | 60 | 3907 | 17.8 | 30 slices | BS-1363 or No Plug | 73 lbs. (33 kg) |
| | (470 x 577 x 421 mm) | 220-230 (CE) | 50/60 | 3907-4271 | 17.8-18.6 | 30 slices | CCC or No Plug | |
| | Tray extends 6.5" (165 mm) in rear | 230-240 (CE) | 50/60 | 4271-4650 | 18.6-19.4 | 30 slices | CCC or No Plug | |
| | | 208 | 60 | 4500 | 22.0 | 30 slices | NEMA 6-30P | |
| TO 1000DA | | 240 | 7 60 | 4580 | 19.1 | 30 Slices | INEIVIA 0-30P | 70 lbo (00 kg) |
| TQ-1800BA | | 220-230 (CE) | 50/60 | 3849-4206 | 17.5-18.3 | 30 slices | CCC or | 73 lbs. (33 kg) |
| | | 230-240 (CE) | 50/60 | 4206-4580 | 18.3-19.1 | 30 Slices | No Plug | |
| TO 1000UDA | | 208 | 60 | 4580 | 22.0 | 30 slices | NEMA 6-30P | |
| | | 240 | 7 00 | 4300 | 19.1 | JU SIICES | INCIVIA 0-30F | 72 lbo (22 kg) |
| TQ-1800HBA | | 220-230 (CE) | 50/60 | 3849-4206 | 17.5-18.3 | 30 slices | CCC or | 73 lbs. (33 kg) |
| | | 230-240 (CE) | 7 30/00 | 4206-4580 | 18.3-19.1 | J 30 SIICES | No Plug | |

^{*} Shipping weight includes packaging.

PLUG CONFIGURATIONS

NEMA 6-15P









CEE 7/7 Schuko







PRODUCT SPECS **Conveyor Toasters**

The electric Toast-Qwik® Conveyor Toaster with ColorGuard sensing system shall be a Hatco model ... as manufactured by the Hatco Corporation, Milwaukee, WI

The Toaster shall have the capacity to toast up to ... pieces per minute and it shall be rated at ... kW, ... volts, single phase. The toaster shall be of stainless steel design and

shall include a front mounted controlpanel with a toast selector knob, variable speed control knob, and an aluminum toast collector pan. The toaster will have multiple metal sheathed heating elements and an impedance protected motor. It shall be complete with factory attached UL listed 4' (1219 mm) cord and plug.

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

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

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Form No. TO 800-1800 Spec Sheet Steamboat Ski Resort / Last Trax

Page 3 of 3 TriMark Hockenbergs

December 2020 Page: 92



04/14/2021

ITEM# 26a - BEER 1 (1 EA REQ'D)

Chill-Rite BEER 1

Beer system as shown 10 line direct draw, wall mounted tower. Cold wall block, no glycol system.



04/14/2021

ITEM# 27 - SERVICES: CUSTOM FABRICATION (1 EA REQ'D)

TriMark BAR COUNTER

Bar counter as shown with back bar cabinet under draft tower per plan. Mid grade top and front finish to be determined. Budget only.

<By Other>



04/14/2021

ITEM# 27 - MOBILE HEATED CABINET (1 EA REQ'D)

Cres Cor H-135-SUA-11-R

Cabinet, Mobile Heated, one compartment, insulated, bottom-mount heater assembly, field reversible red dutch doors, recessed push/pull handles, magnetic latch, (11) sets chrome plated wire, 4-1/2" centers, adjustable 1-1/2" centers, analog thermometer, anti-microbial latches, (4) 5" swivel casters (2) braked, stainless steel construction, cCSAus, CSA-Sanitation

ACCESSORIES

| Mfr | Qty Model | Spec |
|----------|-----------|---|
| Cres Cor | 1 | Standard Warranty: 1 year labor, 2 years parts warranty |
| Cres Cor | 1 | 120v/60/1-ph, 1.5 kW, 12.6 amps, 6 ft 14/3 ga. power cord, NEMA 5-15P, standard |
| Cres Cor | 1 | Right-hand door swing (top & bottom doors), standard |

ELECTRICAL

| | VOLTS | CYCLE | PHASE | CONN | AFF | NEMA | AMPS | KW | HP | MCA | МОСР |
|---|-------|-------|-------|----------------|-----|-------|------|-----|----|-----|------|
| 1 | 120 | 60 | 1 | Cord & Plug | | 5-15P | 12.6 | 1.5 | | | |

Cres Cor H-135-SUA-11-R Item #27



| JOB: | |
|------------|--|
| ITEM NO: _ | |

INSULATED HOT CABINET MODEL H-135-SUA-R Series

FEATURES AND BENEFITS:

- Fully insulated holding cabinet keeps prepared foods at serving temperatures.
- Powerful, yet efficient, 1500 Watt heating system maintains the right temperature to properly hold products. Heats up to 200°F (93°C).
- Internal frame in body maintains structural rigidity.
- Body constructed of non-corrosive, stainless steel for strength and ease of cleaning. Extended base protects cabinet body.
- Insulated doors prevent temperature loss; door gaskets for proper seal. Field reversible for flexibility.
- Standard with right hand hinging; left hand hinging available upon request.
- Recessed push/pull handles on both sides prevent damage to walls; allows easy maneuvering.
- Safety-conscious anti-microbial latches reduce the spread of germs.
- Wire universal angles accommodate a large variety of pan sizes on adjustable 1-1/2" centers.
- Slanted control panel has easy-to-read thermometer; digital thermometer available upon request. Entire assembly removable for cleaning and maintenance.
- Heavy duty 5" swivel casters, two with brakes.
 Provides mobility when fully loaded.



H-135-SUA-11-R (Shown)





ACCESSORIES and OPTIONS (Available at extra cost):

- □ Full View Window Door
- □ Aluminum Doors
- Extra Universal Angles
- Corner Bumpers
- Perimeter Bumper
- Push Handle
- □ 208 or 240 Volt Service
- ☐ Food Safe Digital Thermometer

See page B-20 for accessory details.

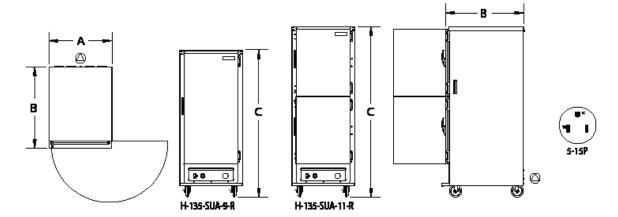


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www.crescor.com

Page B-9.1R Dec., 2015

H-135-SUA-R



| CRES COR | CRES COR PAN | | | DIM "A" | DIM "B" | DIM "C" | INSID | E DIMENS | SIONS | | WEIGHT |
|-----------------|--------------|----------|----|---------|---------|---------|-------|----------|--------|-----|--------|
| MODEL NO. | CAP/ANGLES | SIZE | | WIDTH | DEPTH | HEIGHT | WIDTH | DEPTH | HEIGHT | | ACT. |
| H-135-SUA-11-R | 11 | SEE NOTE | IN | 25-3/4 | 33-1/2 | 69-3/4 | 21 | 27 | 54 | LBS | 225 |
| П-130-3UA-11-К | SETS | BELOW | MM | 655 | 850 | 1775 | 533 | 690 | 1375 | KG | 102 |
| LI 125 CLIA O D | 9 | SEE NOTE | IN | 25-3/4 | 33-1/2 | 57-1/4 | 21 | 27 | 42-1/8 | LBS | 195 |
| H-135-SUA-9-R | SETS | BELOW | MM | 655 | 850 | 1455 | 533 | 690 | 1070 | KG | 88 |

NOTES: 1. Pan sizes 22" x 20" (560 x 510) Roast & Bake Pans, 10" x 20" (255 x 510) Roast & Bake Pans, 18" x 26" (460 x 660) Bun Pans, 14" x 18" (355 x 460) Service Trays, 12" x 20" (305 x 510) Steam Table Pans.

Refer to Pan Size Chart at end of section.

2. When ordering bumpers, add 2" to overall dimensions.

CABINET:

- · Body: 22 ga. stainless steel.
- Reinforcement: Internal framework of .100 aluminum.
- Insulation: Fiberglass, thermal conductivity (K factor) is .23 at 75°F, 1" insulation in sidewalls and doors, 1-1/2" in top and back.
- Air tunnel: 22 ga. stainless steel; lift-out type, mounted on back panel.
- Push/pull handles (2): Black plastic; 5-1/2" vertical; recessed.

BASE:

- Full base construction, .125 aluminum.
- Casters: 5" dia., swivel, modulus tires, 1-1/4 wide, load cap. 250 lbs. each, temp. range -40°/+180°F. Delrin bearings. Front casters equipped with brakes.

DOOR(S):

- · Field reversible.
- Formed 20 ga. stainless steel.
- Gasket(s): Perimeter type, silicone rubber.
- Latche(s): Magnetic type with anti-microbial pull handle.
- Hinges (2) or (4): Chrome plated high-pressure cast zinc.

PAN SLIDES:

- Wire angles (.306 dia.) nickel chrome plated steel, mounted on lift off posts.
- Spaced on 4-1/2" centers; adjustable on 1-1/2" centers.

HOT UNIT COMPONENTS:

- Removable bottom mount hot unit.
- Body: Formed .063 aluminum with black control panel.
- Thermostat: Electro-mechanical, room ambient to 200°F. (93°C.).
- · Pilot light.
- Switch: ON-OFF rocker type.
- Power cord: Permanent, 6 ft., 14/3 ga. with molded right angle plug.
- · Heater: 1470 Watts.
- · Blower motor.
- Thermometer.

POWER REQUIREMENTS:

• 1500 Watts, 120 Volts, 60 Hz., single phase, 12.6 Amps., 15 Amp. service.

SHORT FORM SPECIFICATIONS

Cres Cor Insulated Holding Cabinet Model H-135-SUA-__-R. Inner, outer and top liners of 22 ga. stainless steel. (___) sets wire angles for multiple pan sizes, adjustable spacing every 1-1/2". Field reversible Door(s), 20 ga. stainless steel. Insulated with 1-1/2" fiberglass in top and back, 1" in sidewalls and doors. Removable 1500 Watt, 125 Volt power unit. Full base, .125 aluminum. 5" swivel modulus casters, Delrin bearings. Load capacity 250 lbs. each. 2-Year Parts / 1-Year Labor warranty. Provide the following accessories: _____ CSA-US, CSA-C, CSA to NSF4 listed.

CRES COR®

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

Litho in U.S.A.



04/14/2021

ITEM# 29 - SERVICES: CUSTOM FABRICATION (1 EA REQ'D)

TriMark BARBEQUE SERVICE COUNTER

Service line as shown. Hot and cold wells with stone top and finished mid grade surface front. Glass sneeze guard with heated element and light throughout.



Submittal Sheet

04/14/2021

ITEM# 30 - BOTTLE STORAGE UNIT (1 EA REQ'D)

Custom

Underbar Liquor Steps, free standing, 12"W x 29"D (aligns with 19" deep units with double speed rail), (5) steps, extra-wide rear step, includes clear lift-off liquor-identification cover, stainless steel construction, stainless steel legs with adjustable bullet feet, ETL-Sanitation

<By Owner>





| Project: | | AIA# |
|----------|------|------|
| Item #: | Qty: | SIS# |
| Model #: | | 515 |

Liquor Steps

See reverse side for model number key

Standard Features

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

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

Specifications

Legs

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

Materials

- 20 gauge stainless steel parts include: all components unless otherwise noted
- 18 gauge stainless steel parts include: leg pads
- 14 gauge stainless steel parts include: sides
- PVC plastic step and rail covers

Product Information

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

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

Glastender, Inc. • 5400 N Michigan Rd • Saginaw, MI • 48604-9780 989.752.4275 • 800.748.0423 • Fax 989.752.4444 www.glastender.com

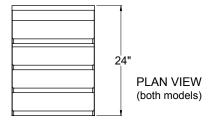
Specifications subject to change without notice. For current specifications please visit our website.

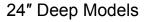
Approval/Notes:

Printed in USA Rev. 02-19-20

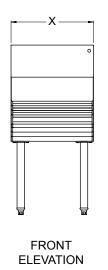
Liquor Steps

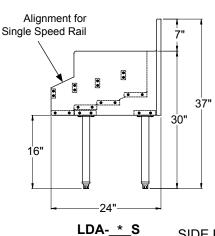
Dimensional Information

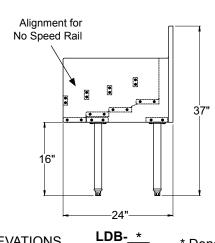




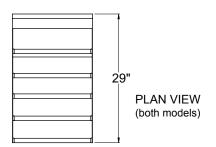
| Model Number | Model Number | Х |
|--------------|--------------|-----|
| LDA-12S | LDB-12 | 12" |
| LDA-18S | LDB-18 | 18" |
| LDA-24S | LDB-24 | 24" |
| LDA-30S | LDB-30 | 30" |
| LDA-36S | LDB-36 | 36" |
| LDA-42S | LDB-42 | 42" |





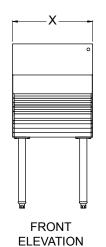


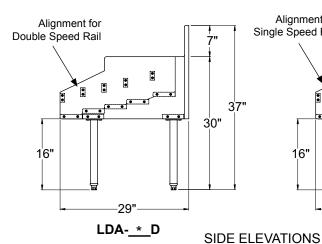
SIDE ELEVATIONS LDB-_* * Denotes length in inches

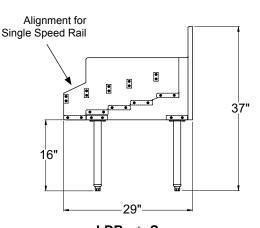


29" Deep Models

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







LDB-_*_S * Denotes length in inches



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Printed in USA



04/14/2021

ITEM# 35 - WALK IN -COOER/FREEZER (1 EA REQ'D)

Imperial Brown WALKIN PACKAGE
Walkin package with (1) Cooler, (1) Freezer, (1) Keg Cooler per plan.



04/14/2021

ITEM# 39 - SERVICES: CUSTOM FABRICATION (1 EA REQ'D)

DMD PREP ONE

Fabricated back table with BS and full length cutting board. S/S undershelf, sized per plan and FS required specs.

Hatco GRFFB-120-QS Item #40



Submittal Sheet

04/14/2021

ITEM# 40 - FRENCH FRY WARMER (1 EA REQ'D)

Hatco GRFFB-120-QS

(QUICK SHIP MODEL) Glo-Ray® Portable Foodwarmer, countertop, 12-3/4" W, 14" clearance, with metal sheathed element, heats from above & below, with thermo controlled base, 750 watts, 6.3 amps, 120v/60/1-ph, NSF, cULus, Made in USA

ACCESSORIES

| Mfr | Qty Model | Spec |
|-------|-----------|--|
| Hatco | 1 | NOTE: Sale of this product must comply with Hatco's Minimum Resale Price Policy; consult order acknowledgement for details |
| Hatco | 1 | NOTE: Includes 24/7 parts & service assistance, call 800-558-0607 |
| Hatco | 1 | One year on-site parts & labor warranty, plus one additional year parts only warranty on all Glo-Ray metal sheathed elements |

ELECTRICAL

| | VOLTS | CYCLE | PHASE | CONN | AFF | NEMA | AMPS | KW | HP | MCA | МОСР |
|---|-------|-------|-------|----------------|-----|------|------|-----|----|-----|------|
| 1 | 120 | 60 | 1 | Cord & Plug | | | 6.3 | .75 | | | |

Hatco GRFFB-120-QS Item #40



Glo-Ray® Portable **Foodwarmers**

Models: GR-B, GRFF, GRFFL, GRFFB, GRFFBL

Hatco Glo-Ray® Portable Foodwarmers keep food hot at kitchen work areas, waitress pickup stations or customer serving points. Available in models and sizes to meet every food warming need.

Standard features

- Available with heat above the food, below the food, or both
- GR-B has a preset automatic thermostat to maintain proper base temperatures
- GRFF has a stand to keep food holding pans off the work area and allows easy access from three sides
- GRFFL models include two shatter resistant incandescent lights
- · GRFFB's base conducts heat from the bottom while infrared elements heat from above
- GRFFB has a clearance of 12", 14", or 16" (305, 356, or 406 mm) between heated base and upper housing
- Hatco can custom design portable foodwarmers to meet customer specifications or to fit an unusual situation
- Factory pre-wired with a 6' (1829 mm) cord and plug

| Project | |
|----------|--|
| tem # | |
| Quantity | |



| O | otions | (available at time of purchase | e only |
|--------------|--------|------------------------------------|------------------|
| $\mathbf{-}$ | | (available at tillie of parcillast | <i>-</i> OI II y |

| • |
|---|
| Designer Colors – One color per unit, heated base is not powdercoated (not available on GR-B models) |
| □ Warm Red□ Black□ Gray Granite□ White Granite□ Navy Blue□ Hunter Green□ Antique Copper |
| Gloss Finishes – One color per unit, heated base is not powdercoated (not available on GR-B models) |
| ☐ Gleaming Gold ☐ Glossy Gray ☐ Bold Black ☐ Radiant Red ☐ Brilliant Blue |
| \square 9"W x 5.5"H (229 x 140 mm) Display Sign Holder (Sign not included) (GRFFL model with back toggle only) adds 3" (76 mm) to height of unit |
| ☐ Infinite Control (not available on GR-B or units with sign holder) |
| ☐ Halogen Bulb |
| |

Accessories

- ☐ 5 Pleat Hardcoated French Fry Box Ribbon
- ☐ 8 Pleat Hardcoated French Fry Bag Ribbon
- ☐ Food Holding Pans
- ☐ Wire Trivets

ChefLED Bulb in lieu of Standard Display Light (60 watt) excludes GR-B -120V 230V (CE for input voltages above 200V)

☐ CLED-2700-120 Warm light CLED-3000-120 Warm light

☐ CLED-2700-230 Warm light

CLED-4000-120 Cool light

CLED-3000-230 Warm light

CLED-4000-230 Cool light

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





July 2020

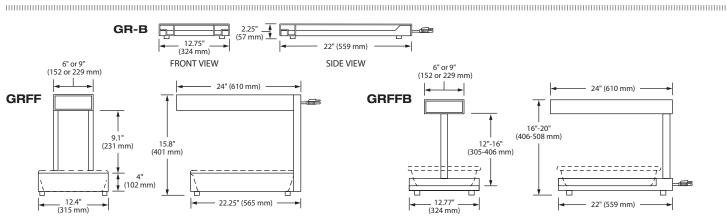
HATCO CORPORATION (800) 558-0607 | (414) 671-6350 P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A. www.hatcocorp.com | support@hatcocorp.com

Steamboat Ski Resort / Last Trax



Glo-Ray® Portable Foodwarmers

Models: GR-B, GRFF, GRFFL, GRFFB, GRFFBL



SPECIFICATIONS - Glo-Ray® Portable Foodwarmers

The shaded areas contain electrical information for International models only

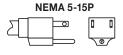
| Model | Dimensions (Width x Depth x Height) | Volts | Phase | Watts | Amps | Plug | Ship Weight* |
|--------|--|--------------|---------|---------|---------|----------------|-------------------|
| | | 120 | | 250 | 2.1 | NEMA 5-15P | |
| | 12.75"x 22" x 2.25" (324 x 559 x 57 mm) | 220 | 1 | 250 | 1.1 | CEE 7/7 Schuko | 14 lbs. (7 kg) |
| GR-B | | 240 | Single | 250 | | BS-1363 | |
| | | 220-230 (CE) | | 210-230 | 1.0 | CEE 7/7 Schuko | |
| | | 230-240 (CE) | | 230-250 | | BS-1363 | |
| | | 100 | | | 5.0 | NEMA 5-15P | |
| | | 120 | 1 | 500 | 4.2 | NEMA 5-15P | 1 |
| CDEE | 10.4" x 24" x 15.0" (215 x 610 x 401 mm) | 220 | Cinalo | 300 | 2.3 | CEE 7/7 Schuko | 14 lbo (7 kg) |
| GRFF | 12.4" x 24" x 15.8" (315 x 610 x 401 mm) | 240 | Single | | 2.1 | BS-1363 | 14 lbs. (7 kg) |
| | | 220-230 (CE) | 1 | 500-546 | 2.3-2.4 | CEE 7/7 Schuko | 1 |
| | | 230-240 (CE) | | 459-500 | 2.0-2.1 | BS-1363 | 1 |
| | | 100 | Single | 584 | 5.8 | NEMA 5-15P | |
| | | 120 | | 620 | 6.5 | NEMA 5-15P | |
| GRFFL | 10.4" x 24" x 15.9" (215 x 610 x 401 mm) | 220 | | 600 | 5.6 | CEE 7/7 Schuko | 14 lbs. (7 kg) |
| GREEL | 12.4" x 24" x 15.8" (315 x 610 x 401 mm) | 240 | | 620 | 5.6 | BS-1363 | 14 lbs. (7 kg) |
| | | 220-230 (CE) | | 600-656 | 6.1-6.4 | CEE 7/7 Schuko | |
| | | 230-240 (CE) | | 569-620 | 5.4-5.6 | BS-1363 | |
| | | 100 | | 750 | 7.5 | NEMA 5-15P | |
| | | 120 | 1 | 730 | 6.3 | NEMA 5-15P | 29 lbs. (13 kg) |
| GRFFB | 12.75" x 24" x 16"-20" (324 x 610 x 406-508 mm) | 220 | Single | 710 | 3.2 | CEE 7/7 Schuko | |
| GNFFB | 12.73 X 24 X 10 -20 (324 X 010 X 400-308 IIIIII) | 240 | Sirigle | 750 | 3.1 | BS-1363 | |
| | | 220-230 (CE) | | 710-777 | 3.2-3.4 | CEE 7/7 Schuko | |
| | | 230-240 (CE) | | 689-750 | 3.1 | BS-1363 | |
| | | 100 | | 833 | 8.3 | NEMA 5-15P | |
| | | 120 | | 870 | 7.3 | NEMA 5-15P | 1 |
| GRFFBL | 12.75" x 24" x 16"-20" (324 x 610 x 406-508 mm) | 220 | Single | 810 | 3.7 | CEE 7/7 Schuko | 34 lbs. (14 kg) |
| GNFFBL | 12.73 | 240 | Jiligie | 870 | 3.6 | BS-1363 | - 34 lbs. (14 kg) |
| | | 220-230 (CE) | | 810-867 | 3.7-3.8 | CEE 7/7 Schuko | |
| | | 230-240 (CE) | | 799-870 | 3.6 | BS-1363 | |

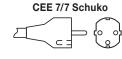
^{*}Shipping weight includes packaging.

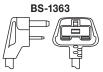
CORD LOCATION

GR-B, GRFFB, GRFFBL: Back, lower middle. GRFF, GRFFL: Back, upper middle.

PLUG CONFIGURATIONS







PRODUCT SPECS Portable Foodwarmers

The Portable Foodwarmer shall be a Glo-Ray® manufactured by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

The Portable Foodwarmer shall be rated ... watts, ... volts, single phase and be ... inches (millimeters) in overall width.

The Glo-Ray shall consist of aluminum housing and include an infrared heating

element that shall be tubular metal sheathed. Optional shatter resistant incandescent display lights and heated base. Accessories shall include food holding pans, trivets, and ribbons.

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

HATCO CORPORATION

P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A.

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> Page 2 of 2 July 2020



04/14/2021

ITEM# 44 - REFRIGERATED MERCHANDISER (1 EA REQ'D)

True Mfg. - General Foodservice GDM-26-LD

Refrigerated Merchandiser, one-section, True standard look version 01, (3) shelves, (1) Low-E thermal glass hinged door, LED interior lights, powder coated steel exterior, white interior with stainless steel floor, R290 Hydrocarbon refrigerant, 1/6 HP, 115v/60/1-ph, 2.0 amps, NEMA 5-15P, (depth does not include 1" for rear bumpers), cULus, UL EPH Classified, Made in USA

<By Owner>

ACCESSORIES

| Mfr | Qty Model | Spec | |
|------------------------|-----------|---------------------------------------|--|
| True Mfg General Foods | ervice 1 | Self-contained refrigeration standard | |
| True Mfg General Foods | ervice 1 | Door hinged right standard | |

ELECTRICAL

| | VOLTS | CYCLE | PHASE | CONN | AFF | NEMA | AMPS | KW | HP | MCA | МОСР |
|---|-------|-------|-------|----------------|-----|-------|------|----|-----|-----|------|
| 1 | 115 | 60 | 1 | Cord & Plug | | 5-15P | 2 | | 1/6 | | |

| 17 | 1 | | |
|----|---|--|---|
| | | | ® |

TRUE MANUFACTURING CO., INC. U.S.A. FOODSERVICE DIVISION

2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400 Fax (636)272-2408 • Toll Free (800)325-6152 • Intl Fax# (001)636-272-7546 Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

| Project Name: | AIA# |
|---------------|-------|
| Location: | |
| Item #: Qty: | SIS # |
| Model #: | |

Model:

Glass Door Merchandiser:

GDM-12-HC~TSL01

Swing Door Refrigerator with Hydrocarbon Refrigerant~True Standard Look Version 01





GDM-12-HC~TSL01

- The world's #1 manufacturer of glass door merchandisers.
- Environmentally friendly R290 hydrocarbon refrigerant. Zero (0) ozone depletion potential (ODP) & three (3) global warming potential.
- Energy efficient, factory balanced, refrigeration system holds 33°F to 38°F (.5°C to 3.3°C).
- Exterior non-peel or chip black powder coated cold rolled steel; durable and permanent.
- Interior attractive, NSF approved, white aluminum interior liner with stainless steel floor.
- Self closing door. Positive seal, torsion type closure system.
- "Low-E", double pane thermal insulated glass door assembly with mitered plastic channel frame. The latest in energy efficient technology.
- LED interior lighting provides more even lighting throughout the cabinet. Safety shielded.
- Entire cabinet structure is foamedin-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Bottom mounted units feature

- "No stoop" lower shelf to maximize product visibility.
- Easily accessible condenser coil for cleaning.

ROUGH-IN DATA

Specifications subject to change without notice. Chart dimensions rounded up to the nearest $\frac{1}{2}$ (millimeters rounded up to next whole number).

| | | | Cabinet Dimensions (inches) (mm) | | | | | NEMA | Cord Length (total ft.) | Crated Weight (lbs.) | |
|-----------------|-------|---------|--|-------|------|-----|----------|------|-------------------------------|----------------------------|------|
| Model | Doors | Shelves | W | D† | Н | HP | Voltage | Amps | | | (kg) |
| GDM-12-HC~TSL01 | 1 | 3 | 24% | 231/8 | 62¾ | 1/6 | 115/60/1 | 2.0 | 5-15P | 9 | 195 |
| | | | 632 | 588 | 1585 | N/A | | N/A | | 2.74 | 89 |

† Depth does not include 1%" (42 mm) for door handle or 1" (26mm) for rear bumpers

| INNOVATION COLUMN INTERIOR COL | APPROVALS: | AVAILABLE AT: |
|--|------------|---------------|
| 9/18 Printed in U.S.A. | | |

Model:

GDM-12-HC~TSL01

Glass Door Merchandiser:

Swing Door Refrigerator with Hydrocarbon Refrigerant~True Standard Look Version 01



STANDARD FEATURES

DESIGN

 True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, and lower utility costs in an attractive merchandiser that brilliantly displays packaged food and beverages.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system that maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- State of the art, electronically commutated evaporator and condenser fan motors. ECM motors operate at higher peak efficiencies and move a more consistent volume of air which produces less heat, reduces energy consumption and provides greater motor reliability.
- Bottom mounted condensing unit positioned for easy maintenance. "No stoop" lower shelf maximizes visibility by raising merchandised product to higher level.

CABINET CONSTRUCTION

- Exterior non-peel or chip black powder coated cold rolled steel; durable and permanent.
- Interior attractive, NSF approved, white aluminum liner with stainless steel floor.

- Insulation entire cabinet structure is foamedin-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Welded, heavy duty steel frame rail, black powder coated for corrosion protection.
- Frame rail fitted with leg levelers.
- Door sign decal. Variety of decal options available.

DOOR

- "Low-E", double pane thermal insulated glass door assembly with mitered plastic channel frame. The latest in energy efficient technology.
- Door fitted with 12" (305 mm) long integrated handle.
- Self closing door. Positive seal, torsion type closure system.
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Three (3) adjustable, heavy duty PVC coated wire shelves 20% "L x 17½"D (524 mm x 445 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on ½" (13 mm) increments.

LIGHTING

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

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- See our website www.truemfg.com for latest color and sign offerings.
- Convenient clean-out drain built in cabinet floor.
- Listed under NSF/ANSI Standard 7 for the storage and/or display of packaged or bottled product.

ELECTRICAL

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

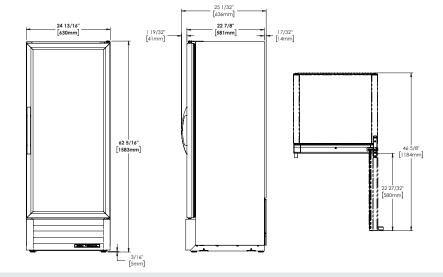


OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- ☐ White exterior.
- ☐ Stainless steel exterior.
- ☐ Black aluminum interior liner with black shelving.
- ☐ Stainless steel interior liner.
- □ 2½" (64 mm) diameter castors.
- ☐ Red wine thermostat.
- White wine thermostat.
- ☐ Chocolate thermostat.
- ☐ Barrel Locks located in grill assembly (requires one per door)
- □ Additional shelves.
- ☐ TrueFlex gravity feed organizers.
- Pricing strips.

PLAN VIEW



WARRANTY

Three year warranty on all parts and labor and an additional 2 year warranty on compressor. (U.S.A. only) METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

| KCL | Model | Elevation | Right | Plan | 3D | Back |
|-----|-----------------|-----------|-------|------|----|------|
| | GDM-12-HC~TSL01 | | | | | |

TRUE MANUFACTURING CO., INC.

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



04/14/2021

ITEM# 45 - DRAINBOARD (1 EA REQ'D)

Krowne KR24-GS18

Royal Series Underbar Drainboard, free standing, 18"W x 24"D, embossed top with 1" drain, stainless steel top, front, & sides, stainless steel legs with adjustable thermoplastic bullet feet, NSF

ACCESSORIES

| Mfr | Qty | Model | Spec |
|--------|-----|--------|---|
| Krowne | 1 | | 6-1/2" High Backsplash, standard |
| Krowne | 1 | KR-315 | Royal Series Side Splash, left side, for KR24 |

WATER

WASTE

| | НОТ | нот | нот | COLD | COLD | FILTERED | FILTERED | CONDENSER | CONDENSER |
|---|------|-----|-----|------|------|----------|----------|------------|--------------------|
| | SIZE | AFF | GPH | SIZE | AFF | SIZE | AFF | INLET SIZE | OUTLET SIZE |
| 1 | | | | | | | | | |

| | INDIRECT SIZE | DIRECT SIZE |
|---|------------------|----------------|
| 1 | 1" | |

Krowne KR24-GS18 Item #45



| Model: | Item #: | Date: |
|---------|---------|-------------|
| Desired | Obs | Assumed Dec |

Underbar Drainboards & Corner Drainboards

ROYAL SERIES





Standard Features

- Drainboard

20 gauge embossed stainless steel reinforced with welded braces every 6 inches. $^{3}/_{_{4}}$ " radius on all vertical and horizontal edges

Front Apron

20 gauge stainless steel clad over 20 gauge galvanized steel

Sides

20 gauge stainless steel

Backsplash

20 gauge stainless steel

- Back and Bottom

20 gauge stainless steel

Legs

1 $^{5}/_{8}$ " tubular 16 gauge stainless steel with grey plastic bullet foot

- Plumbing

1" IPS drain connection

Optional Accessories

| KR-201 KR-203 KR-204 | 4" x 4" Chase for Beer/Soda Lines 3/4" x 3 1/2" Soda Line Cutout in Backsplash 3 1/2" Round Cutout for Soda/Beer Lines |
|----------------------------|--|
| | ^² in Drainboard |
| KR-301 | Right End Return (Corner) |
| KR-302 | Left End Return (Corner) |
| KR-310 | Right End Splash for KR19 |
| KR-303 | Right and Left End Splash for KR19 |
| KR-311 | Left End Splash for KR19 |
| KR-313 | Left and Right Side Splash for KR24 |
| KR-314 | Right End Side Splash for KR24 |
| KR-315 | Left End Side Splash for KR24 |
| KR-401 | Cap Catcher and Bottle Opener |
| RS-"XX" | Sound Deadened Single Speedrail |
| | ("XX" indicates size) |
| RD-"XX" | Sound Deadened Double Speedrail |
| | ("XX" indicates size) |



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| Model: | Item #: | Date: |
|----------|---------|--------------|
| Project: | 04 | Approved Div |
| Project. | Otv. | Annroved Rv. |

Underbar Drainboards & Corner Drainboards

ROYAL SERIES

| Underba | r Dra | inboaı | rds | | | | <u></u> | NSF |
|-----------|-------------------|-----------------------|------------|-----------------------|---------------|---|---------------------|-----------------------|
| | Overall Length | Left Side to Drain | Depth | Back Side to Drain | Weight (lbs.) | $+$ \mathbb{B} \rightarrow \mathbb{I} | - B - | Conforms to NSF St. 2 |
| Model | \triangle | $^{f B}$ | \bigcirc | | | | | |
| KR19-GS12 | 12" | 6" | 19" | 9-1/2" | 38 | 16 1 " | | |
| KR24-GS12 | 12" | 6" | 24" | 11-1/2" | 43 | 8 | 21 8 " © | |
| KR19-GS18 | 18" | 14" | 19" | 9-1/2" | 44 | <u> </u> | | |
| KR24-GS18 | 18" | 14" | 24" | 11-1/2" | 49 | | | |
| KR19-GS24 | 24" | 20" | 19" | 9-1/2" | 50 | KR19-GS24 | KR24-GS24 | FRONT VIEW |
| KR24-GS24 | 24" | 20" | 24" | 11-1/2" | 55 | ├ ── 19" ── ├ | <u></u> ∠24" — | k 04" |
| KR19-GS30 | 30" | 26" | 19" | 9-1/2" | 56 | | | 24" |
| KR24-GS30 | 30" | 26" | 24" | 11-1/2" | 61 | | | |
| KR19-GS36 | 36" | 32" | 19" | 9-1/2" | 62 | | | |
| KR24-GS36 | 36" | 32" | 24" | 11-1/2" | 68 | 361 | 361" | 201" |
| KR19-GS42 | 42" | 21" | 19" | 9-1/2" | 68 | 30" 2 | 30" | 362" |
| KR24-GS42 | 42" | 21" | 24" | 11-1/2" | 75 | | | |
| KR19-GS48 | 48" | 24" | 19" | 9-1/2" | 74 | | | |
| KR24-GS48 | 48" | 24" | 24" | 11-1/2" | 82 | | | A A——— |

| | Length | | Depth | Back Side to Drain | Return End | Weight (lbs.) | | ® - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - |
|------------------------|------------|------------|------------|-----------------------|---------------|---------------|------------|--|
| Model | (A) | <u>B</u> | © | 0.4/0" | | | WB.40.004B | 362" |
| KR19-C18L | 18" | 14" | 19" | 9-1/2" | Left | 41 | KR19-C24R | 16 ¹ / ₈ " |
| KR19-C18R | 18" | 14" | 19" | 9-1/2" | Right | 41 | | <u> </u> |
| KR24-C18R | 18" | 14" | 24" | 11-1/2" | Left | 51 | | , / A A / |
| KR24-C18L | 18" 24" | 14" | 24" 19" | 11-1/2" | Right | 51 47 | | 24" |
| KR19-C24R | | 20" | | 9-1/2" | Left | | | |
| KR19-C24L KR24-C24R | 24" 24" | 20" 20" | 19" 24" | 9-1/2" 11-1/2" | Right Left | 47 57 | | |
| KR24-C24K KR24-C24L | 24 24" | 20" | 24 24" | 11-1/2" | Right | 57 57 | | |
| KR19-C30R | 30" | 26" | 19" | 9-1/2" | Left | 53 | KR19-C24L | © $16\frac{1}{8}$ $36\frac{1}{2}$ 30" |
| KR19-C30L | 30" | 26" | 24" | 11-1/2" | Right | 53 | 74110 0242 | |
| KR24-C30R | 30" | 26" | 19" | 9-1/2" | Left | 64 | | TE |
| KR24-C30L | 30" | 26" | 24" | 11-1/2" | Right | 64 | | 1 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 |
| KR19-C36R | 36" | 32" | 19" | 9-1/2" | Left | 59 | | A — 24" — 24 |
| KR19-C36L | 36" | 32" | 24" | 11-1/2" | Right | 59 | | |
| KR24-C36R | 36" | 32" | 19" | 9-1/2" | Left | 70 | | |
| KR24-C36L | 36" | 32" | 24" | 11-1/2" | Right | 70 | | 362 |
| KR19-C42R | 42" | 21" | 19" | 9-1/2" | Left | 65 | KR24-C24R | $21\frac{1}{8}$ © 30 " |
| KR19-C42L | 42" | 21" | 24" | 11-1/2" | Right | 65 | | |
| KR24-C42R | 42" | 21" | 19" | 9-1/2" | Left | 77 | | |
| KR24-C42L | 42" | 21" | 24" | 11-1/2 | Right | 77 | | \ |
| KR19-C48R | 48" | 24" | 19" | 9-1/2" | Left | 71 | | A — 24" — 24 |
| KR19-C48L | 48" | 24" | 24" | 11-1/2" | Right | 71 | | 8 7 |
| KR24-C48R | 48" | 24" | 19" | 9-1/2" | Left | 85 | | |
| KR24-C48L | 48" | 24" | 24" | 11-1/2" | Right | 85 | | |
| NSF. | | | | | - | | KR24-C24L | © 21 ¹ / ₈ 2 30" |
| Conforms to NSF S | t. 2 | | | | | | | , ———————————————————————————————————— |

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| Model: | Item #: | |
|--------|---------|--|
| | | |

Qty:_ Approved By: _

Drainboard Storage Cabinets

Royal Series Underbar

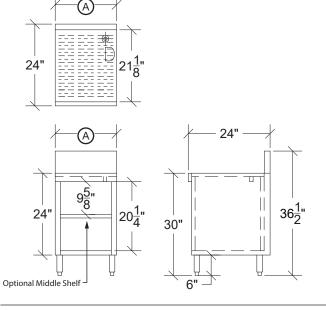




KR24-SD18

KR24-S18 with Optional Middle Shelf

| | Lengui | | | |
|-----------|------------|-------|---------|----------------|
| Model | \bigcirc | Depth | Doors | Wgt. (lbs.) |
| KR24-S12 | 12" | 24" | No | 50 |
| KR24-SD12 | 12" | 24" | Yes (1) | 60 |
| KR24-S18 | 18" | 24" | No | 55 |
| KR24-SD18 | 18" | 24" | Yes (1) | 65 |
| KR24-S24 | 24" | 24" | No | 60 |
| KR24-SD24 | 24" | 24" | Yes (1) | 70 |
| KR24-S30 | 30" | 24" | No | 65 |
| KR24-SD30 | 30" | 24" | Yes (2) | 80 |
| KR24-S36 | 36" | 24" | No | 75 |
| KR24-SD36 | 36" | 24" | Yes (2) | 90 |
| KR24-S48 | 48" | 24" | No | 85 |
| KR24-SD48 | 48" | 24" | Yes (2) | 100 |



Standard Features

Storage cabinets with doors come standard with locks

Date: _

- Optional perforated insert available for drainboard top
- Optional middle shelf available

Specifications

| Drainboard | 20 gauge embossed stainless steel reinforced with welded braces every 6" 3/4" radius on all vertical and horizontal edges | | | | | |
|------------|--|--|--|--|--|--|
| | ■ Front Apron: 20 gauge stainless steel | | | | | |
| | Backsplash: 20 gauge stainless steel | | | | | |
| Material | Sides: 20 gauge stainless steel | | | | | |
| | Back & Bottom: 20 gauge stainless steel | | | | | |
| | Doors: 20 gauge stainless steel | | | | | |
| Legs | 1-5/8" tubular 16 gauge stainless steel with gray plastic bullet foot | | | | | |
| Dooro | Locks included on models with doors | | | | | |
| Doors | Doors cannot be added once unit is built | | | | | |
| Plumbing | ■ 1" IPS Drain Connection | | | | | |

Optional Accessories

| Model | Description |
|-----------|--------------------------------------|
| KR-SS12 | Middle Shelf for 12" Cabinet |
| KR-SS18 | Middle Shelf for 18" Cabinet |
| KR-SS24 | Middle Shelf for 24" Cabinet |
| KR-SS30 | Middle Shelf for 30" Cabinet |
| KR-SS36 | Middle Shelf for 36" Cabinet |
| KR-SS48 | Middle Shelf for 48" Cabinet |
| KR24-PE12 | 12" Perforated Insert for Drainboard |
| KR24-PE18 | 18" Perforated Insert for Drainboard |
| KR24-PE24 | 24" Perforated Insert for Drainboard |
| KR24-PE30 | 30" Perforated Insert for Drainboard |
| KR24-PE36 | 36" Perforated Insert for Drainboard |
| KR24-PE48 | 48" Perforated Insert for Drainboard |
| KR-313 | Left & Right End Splash |
| KR-314 | Right End Splash |
| KR-315 | Left End Splash |



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Submittal Sheet

04/14/2021

ITEM# 46 - HAND SINK (1 EA REQ'D)

Custom

Hand Sink Unit, free standing, 12"W x 24"D x 36-1/2"H.O.A. (to match speedrail depth), 10"W x 12"D front-to-back x 7" deep sink bowl, splash mount Royal Series faucet, built-in soap & towel dispenser, stainless steel top, front, & sides, stainless steel legs with adjustable thermoplastic bullet feet, NSF

<By Owner>

ACCESSORIES

| Mfr | Qty | Model | Spec |
|--------|-----|--------|---|
| Krowne | 1 | 30-160 | Perforated Basket, 6" deep, for 10" x 14" & 10" x 12" dump sinks, plastic |

WATER

WASTE

| | нот | НОТ | НОТ | COLD | COLD | FILTERED | FILTERED | CONDENSER | CONDENSER |
|---|------|-----|-----|------|------|----------|----------|------------|-------------|
| | SIZE | AFF | GPH | SIZE | AFF | SIZE | AFF | INLET SIZE | OUTLET SIZE |
| 1 | 1/2" | | | 1/2" | | | | | |

| | INDIRECT | DIRECT |
|---|----------|--------|
| | SIZE | SIZE |
| 1 | | 1-1/2" |



| Model: | Item #: | Date: |
|----------|---------|--------------|
| Project: | Qty: | Approved By: |

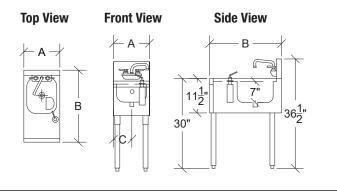
Royal Series Hand Sinks

Royal Series Underbar



| Model Numbers | Bowl Size | Length (A) | Depth ® | Left Side to Drain © | Soap & Towel Dispensers | Weight (lbs.) |
|------------------------|----------------------------------|---------------|------------|----------------------------|----------------------------|------------------|
| KR24-12ST KR24-18ST | 10" x 12" x 7" 10" x 14" x 7" | 12" 18" | 24" 24" | 6" 9" | * | 60 70 |
| KR24-1031 | 10" x 14" x 7" | 12" | 24" | 6" | √ - | 45 |

NOTE: KR24-12ST and KR24-18ST are 5" deeper (front to back) to match units with single speedrail at 24" depth.



Left Side

| Model Numbers KR19-18ST | Bowl Size 10" x 14" x 7" | Length (A) 12" | Depth ® | to Drain | Soap & Towel Dispensers | Weight (lbs.) |
|-------------------------------|--------------------------|------------------|------------|----------|-------------------------|---------------|
| KR19-18WST | 10" x 14" x 7" | 18 | 19" | 9" | ✓ | 49 |
| KR19-1C | 10" x 14" x 7" | 12" | 19" | 6" | - | 40 |
| Тор | View | Front Vi | ew | Sic | le View | |
| 14" | A B | A | 3 | 11½" | 7" 36½" 958" | |

| STANDARD I | FEATURES |
|--------------------|--|
| Sink Bowl | 20 gauge stainless steel. 10" x 14" x 10" deep sink bowl. Furnished with 1" IPS rear corner drain and 7 1/2" overflow pipe NOTE: KR24-12ST have 10" x 12" x 7" bowl |
| Front Apron | 20 gauge stainless steel clad over 20 gauge galvanized steel |
| Backsplash | 20 gauge stainless steel |
| Sides | 20 gauge stainless steel |
| Back and Bottom | 20 gauge galvanized steel |
| Legs | 1-5/8" tubular 16 gauge stainless steel with grey plastic bullet foot |
| Plumbing | Hot/Cold Water: 1/2" IPS Drain: 1 1/2" IPS |
| Faucet | 4" OC wall mount faucet with ceramic cartridge valves |

| OPTIONAL | ACCESSORIES |
|----------|--|
| 21-443L | 3/8" E-Z Install Wall Mount Faucet Water Line Kit |
| KR-310 | Right End Splash for KR19 |
| KR-311 | Left End Splash for KR19 |
| KR-303 | Left and Right End Splash for KR19 |
| KR-313 | Right End Splash for KR24 |
| KR-314 | Left End Splash for KR24 |
| KR-315 | Left and Right Splash for KR24 |
| KR-401 | Cap Catcher and Opener |
| KR-501 | Towel Ring |
| 30-160 | Perforated Dump Basket |
| KR-806 | Upgrade: 6" Longer Stainless Steel Legs |
| 16-670 | Electronic Faucet |
| 22-600L | 0.5GPM Low Flow Aerator |
| 21-311 | Wrist Blade Handles |



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Krowne 30-160 Item #46



| Model: | Item #: | Date: |
|----------|---------|--------------|
| Project: | Qty: | Approved By: |

Glass Storage Cabinets

Royal Series Underbar



| Model | Description | Length | Depth (Front to Back) | 20" x 20" Glass Rack Capacity | Wgt. (lbs.) |
|-------------|--|--------|--------------------------|----------------------------------|----------------|
| KR24-GSB1 | Glass Storage with Drainboard Top and Adjustable (3) Rack Slides | 24" | 24" | 3 | 40 |
| KR24-GSB3 | Glass Storage with Drainboard Top and Middle Shelf | 24" | 24" | 2 | 48 |
| KR24-GSB4 | Glass Storage with Drainboard Top, Middle Shelf & Cutting Board | 24" | 24" | 2 | 60 |
| KR24-24SC | Glass Storage with Drainboard Top and Right Side Sink | 24" | 24" | - | 70 |
| KR24-24SC-L | Glass Storage with Drainboard Top and Left Side Sink | 24" | 24" | - | 70 |

Standard Features

- Open front base for glass storage
- Drainboard top with built-in 1-1/4" drain on right side
- Glass racks not included
- Royal Series faucet included with models KR24-24SC and KR24-24SC-L

Optional Accessories

| Model | Description |
|-----------|--|
| KR-313 | Left and Right End Sid Splashes |
| KR-314 | Right End Side Splash |
| KR-315 | Left End Side Splash |
| 30-160 | Glass Storage with Left Side Sink (For KR24-24SC and KR24-24SC-L) |
| 30-152 | Glass Storage with Right Side Sink (For KR24-24SC and KR24-24SC-L) |
| 21-443L | E-Z Install Flexible Water Line Kit (For KR24-24SC and KR24-24SC-L) |
| KR24-PE24 | 24" Perforated Insert (For KR24-GSB1 and KR24-GSB3) |

Specifications

Drainboard

- 20 gauge embossed stainless steel reinforced with welded braces every 6"
 3/4" radius on all vertical and horizontal edges
- Perforated insert is optional except for model KR24-GSB4 where it is included
 - Front Apron: 20 gauge stainless steel
 - Shelf: 20 gauge stainless steel
- Material Backsplash: 20 gauge stainless steel
 - Sides: 20 gauge stainless steel
 - Back and Bottom: 20 gauge galvanized steel
- Legs 1-5/8" tubular 16 gauge stainless steel with grey plastic bullet foot
- Plumbing 1" IPS Drain Connection

Cutting Board ■ Non-slip flush mounted (KR24-GSB4)



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| Model: | Ite |
|--------|-----|
| | |

n #: _____ Date: _

Qty:_____

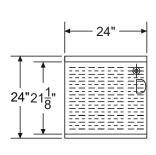
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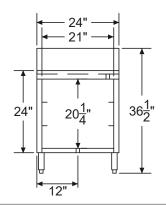
Glass Storage Cabinets

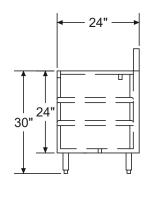
Royal Series Underbar

KR24-GSB1



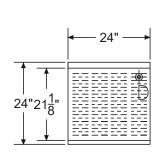


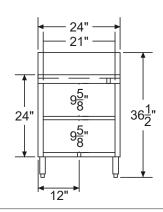


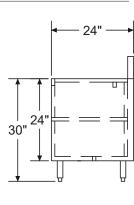


KR24-GSB3



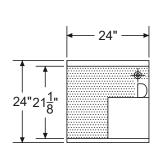


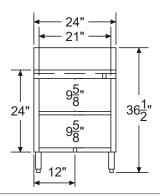


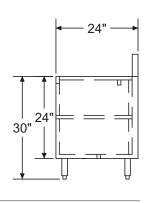


KR24-GSB4





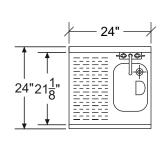


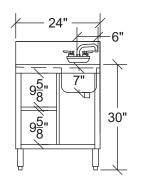


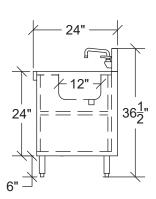
KR24-24SC or KR24-24SC-L

(KR24-24SC shown. KR24-24SC-L is exact opposite with sink on left)









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04/14/2021

ITEM# 47 - DRAINBOARD (1 EA REQ'D)

Krowne KR24-C18L

Royal Series Underbar Corner Drainboard, free standing, 18"W x 24"D x 36-1/2"H O.A., left end return, embossed top with 1" drain, stainless steel top, front, & sides, stainless steel legs with adjustable thermoplastic bullet feet, NSF The spec sheet for this item can be viewed on item 45)

ACCESSORIES

| Mfr | Qty | Model | Spec |
|--------|-----|-------|----------------------------------|
| Krowne | 1 | | 6-1/2" High Backsplash, standard |

WATER

WASTE

| | нот | нот | нот | COLD | COLD | FILTERED | FILTERED | CONDENSER | CONDENSER |
|---|------|-----|-----|------|------|----------|----------|------------|-------------|
| | SIZE | AFF | GPH | SIZE | AFF | SIZE | AFF | INLET SIZE | OUTLET SIZE |
| 1 | | | | | | | | | |

| | INDIRECT SIZE | DIRECT SIZE |
|---|------------------|----------------|
| 1 | 1" | |



04/14/2021

ITEM# 48 - SODA SYSTEM, PARTS & FITTINGS (1 EA REQ'D)

Krowne KR19-4SH-L

Royal Series Underbar Soda Gun Holder (Mounted on Left of Ice Bin), 4"W x 19"D, fits all Wunder-Bar® & Schroeder® soda guns & manifolds, removable cover, includes drip cup, stainless steel top, front, & sides, NSF (soda gun not included) (Unit MUST Ship Attached to a Krowne Ice Bin) (Locking Covers cannot run in front of this unit)



| Model: | Iten |
|--------|------|
| | |

#:_____ Date:_

roject:_____

_ Approved By:___

Soda Gun Holders & Chase Fillers

Royal Series Underbar

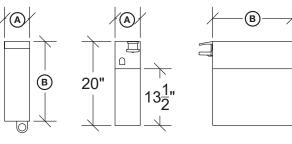


| Model | Overall Length | Depth (Front to Back) | Weight (lbs.) |
|------------|-------------------|--------------------------|------------------|
| KR19-4SH-L | 4" | 19" | 25 |
| KR19-4SH-R | 4" | 19" | 25 |
| KR19-6SH | 6" | 19" | 28 |
| KR24-4SH-L | 4" | 24" | 25 |
| KR24-4SH-R | 4" | 24" | 25 |

KR24-6SH

Soda Gun Standard Features

- Fits all Wunder-Bar® and Schroeder® soda guns and manifolds
- Removable cover for soda gun adjustments
- Gun holder with drip cup included and factory mounted
- Eliminates soda trunk line above ice bin
- Unit cannot be modified
- Soda gun not included
- 36-1/2" overall finished height to match adjacent equipment
- backsplash heightNot compatible with locking cover speed rails
- 4" soda guns must ship attached to ice bin. For the 4" model, the L or R indicates which side the soda gun is mounted to the ice bin. (must be mounted in house)
- Front Apron: 20 gauge stainless steel clad over 20 gauge galvanized steel
- Backsplash: 20 gauge stainless steel
- Sides: 20 gauge stainless steel







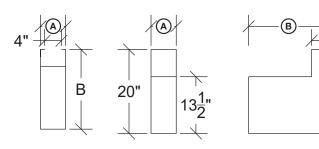
24"

30

| | Overall Length | Depth (Front to Back) | | Weight |
|----------|-------------------|--------------------------|---------|--------|
| Model | (A) | (B) | Chase | (lbs.) |
| KR19-6CF | 6" | 19" | 6" x 4" | 25 |
| KR24-6CF | 6" | 24" | 6" x 4" | 25 |

Chase Filler Standard Features

- 6" x 4" open chase in rear
- Hides soda lines and beer lines
- Front Apron: 20 gauge stainless steel clad over 20 gauge galvanized steel
- Backsplash: 20 gauge stainless steel
- Sides: 18 gauge stainless steel



Certified to

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Submittal Sheet

04/14/2021

ITEM# 49 - ICE BIN (1 EA REQ'D)

Custom

Underbar Ice Bin/Cocktail Unit, built-in 10-circuit cold plate, 24"W x 19"D O.A., 74-lbs ice capacity, 12" deep stainless steel bin liner, 3/4" x 3-1/2" Soda Line cut out in backsplash, 1/2" drain, includes bottle wells, stainless steel top, front & sides, galvanized steel back & bottom, stainless steel legs with adjustable thermoplastic bullet feet, NSF <By Owner>

WATER

TER WASTE

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

| | INDIRECT | DIRECT |
|---|----------|--------|
| | SIZE | SIZE |
| 1 | 1/2" | |



| Model: | Item #: | Date: | |
|----------|---------|--------------|--|
| | | | |
| Project: | Qtv: | Approved By: | |

Royal Series Ice Bins

Royal Series Underbar



Optional Accessories

| Model | Description |
|----------|--|
| KR-101 | Condiment Tray |
| KR-103 | 12" Deep Stainless Steel Divider for KR19 |
| KR-109 | 12" Deep Stainless Steel Divider for KR24 |
| KR-113 | 15" Deep Stainless Steel Divider for KR19 |
| KR-114 | 15" Deep Stainless Steel Divider for KR24 |
| KR-303 | Left & Right End Side Splashes for KR19 |
| KR-310 | Right End Splash for KR19 |
| KR-311 | Left End Splash for KR19 |
| KR-313 | Left & Right End Side Splashes for KR24 |
| KR-314 | Right End Splash for KR24 |
| KR-315 | Left End Splash for KR24 |
| KR-401 | Cap Catcher and Opener |
| KR-406 | Faucet Installed Over Ice Bin |
| KR-501 | Towel Ring |
| KR-519 | 18" Garnish Station with Sliding Cover |
| KR-520 | 24" Garnish Station with Sliding Cover |
| KR-521 | 30" Garnish Station with Sliding Cover |
| KR-522 | 36" Garnish Station with Sliding Cover |
| SC"XX"H | Partial Sliding Cover for 19"D Ice Bin ("XX" denotes length of Ice Bin, ex: SC24H) |
| SC"XX"F | Full Sliding Cover for 19"D Ice Bin ("XX" denotes length of Ice Bin, ex: SC24F) |
| SCD"XX"H | Partial Sliding Cover for 24"D Ice Bin ("XX" denotes length of Ice Bin, ex: SCD24H) |
| SCD"XX"F | Full Sliding Cover for 24"D Ice Bin ("XX" denotes length of Ice Bin, ex: SCD24F) |
| RS-"XX" | Single Speed Rail ("XX" denotes length of Ice Bin, ex: RS-24) |
| RD-"XX" | Double Speed Rail ("XX" denotes length of Ice Bin, ex: RD-24) |
| 30-550 | 3-Bottle Plastic Bottle Well for KR19 (qty 1) |
| 30-502 | 3-Bottle Plastic Bottle Well for KR19 (qty 2) |
| KR-409 | 4-Bottle Plastic Bottle Well for KR24 (qty 1) |
| KR-410 | 4-Bottle Plastic Bottle Well for KR24 (qty 2) |
| | |

Standard Features

- Available with 12" or 15" deep liners
- Available in 19" or 24" depths (front to back)
- Two bottle wells included
- Soda line access on cold plate units
- Optional built-in speed rail
- 10 circuit cold plate available (All units with cold plates have soda line cutout in rear)

Specifications

| Specifications | |
|----------------------------|--|
| Material | ■ Interior: 20 gauge stainless steel |
| | Front Apron: 20 gauge stainless steel clad over 20 gauge galvanized steel |
| | ■ Backsplash: 20 gauge stainless steel |
| | ■ Back and Bottom: 20 gauge galvanized steel |
| Legs | 1-5/8" tubular 16 gauge stainless steel with grey plastic bullet foot |
| Insulation | ■ Foamed-in-place polyurethane |
| Cold Plate | Model numbers that end '-10' include high performance built-in 10-circuit post mix cold plate. (KR19-18-7 and KR24-18-7 includes 7-circuit cold plate) Plate is sealed into bottom of ice bin Each circuit is 5/16" OD stainless steel tubing Two full with remainder to be half circuits Bump and swedge fittings on ends |
| Plumbing | 1" IPS drain connection Units with cold plates: 1/2" x 4" PVC tailpiece (1/2" -20 male threaded) included. PVC tailpiece required to avoid condensation through metal to metal contact |
| Tubing Access (Cold Plate) | ■ 3/4" x 3-1/2" cutout in left side of backsplash |

Cold Plate Note

Health Departments require the optional built-in cold plates when using a soda system. The cold plate is a large aluminum plate with stainless steel lines inside. The soda system will be connected to the stainless steel lines which are chilled from the ice inside the ice bin. The purpose of this plate is to chill the soda before it is dispensed through the soda gun. A cold plate cannot be added to an ice bin after it has been purchased.



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| Model: | Item #: | Date: |
|---------|---------|-------|
| | | |
| Dustant | O+ | |

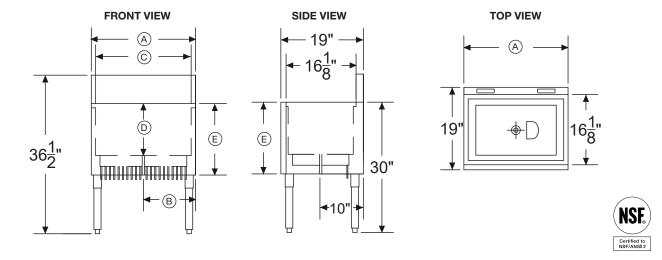
Royal Series Ice Bins

Royal Series Underbar

19" Depth Ice Bins (KR19)

NOTE: Models KR19-6 and KR19-8 must ship attached to adjacent unit at factory. Cannot ship loose. Free standing unit not available.

| Model | Overall Length | Left Side to Drain | Interior Dimensions | Inside Depth (Liner) | Outside Depth | Ice Capacity (lbs.) | Cold Plate Circuits | Weight (lbs.) |
|--------------|-------------------|-----------------------|------------------------|-------------------------|------------------|---------------------------|------------------------|---------------|
| KR19-6 | 6" | 3" | 15" x 4" | 10" | 13-1/2" | 20 | - | 20 |
| KR19-8 | 8" | 4" | 15" x 6" | 10" | 13-1/2" | 22 | - | 25 |
| KR19-12 | 12" | 9" | 15" x 10" | 10" | 13-1/2" | 25 | _ | 35 |
| KR19-18 | 18" | 9" | 15" x 16" | 12" | 13-1/2" | 55 | - | 57 |
| KR19-24 | 24" | 12" | 15" x 22" | 12" | 13-1/2" | 74 | - | 67 |
| KR19-30 | 30" | 15" | 15" x 28" | 12" | 13-1/2" | 92 | - | 76 |
| KR19-36 | 36" | 18" | 15" x 34" | 12" | 13-1/2" | 110 | - | 86 |
| KR19-42 | 42" | 21" | 15" x 40" | 12" | 13-1/2" | 129 | - | 95 |
| KR19-48 | 48" | 24" | 15" x 46" | 12" | 13-1/2" | 147 | - | 105 |
| KR19-18-7 | 18" | 9" | 15" x 16" | 12" | 13-1/2" | 55 | 7 | 110 |
| KR19-24-10 | 24" | 12" | 15" x 22" | 12" | 16-1/2" | 74 | 10 | 124 |
| KR19-30-10 | 30" | 15" | 15" x 28" | 12" | 16-1/2" | 92 | 10 | 138 |
| KR19-36-10 | 36" | 18" | 15" x 34" | 12" | 16-1/2" | 110 | 10 | 152 |
| KR19-42-10 | 42" | 21" | 15" x 40" | 12" | 16-1/2" | 129 | 10 | 162 |
| KR19-48-10 | 48" | 24" | 15" x 46" | 12" | 16-1/2" | 147 | 10 | 171 |
| KR19-18DP | 18" | 9" | 15" x 16" | 15" | 16-1/2" | 73 | - | 72 |
| KR19-24DP | 24" | 12" | 15" x 22" | 15" | 16-1/2" | 97 | - | 76 |
| KR19-30DP | 30" | 15" | 15" x 28" | 15" | 16-1/2" | 122 | - | 86 |
| KR19-36DP | 36" | 18" | 15" x 34" | 15" | 16-1/2" | 146 | - | 95 |
| KR19-42DP | 42" | 21" | 15" x 40" | 15" | 16-1/2" | 170 | - | 150 |
| KR19-48DP | 48" | 24" | 15" x 46" | 15" | 16-1/2" | 194 | - | 119 |
| KR19-18DP-7 | 18" | 9" | 15" x 16" | 15" | 16-1/2" | 73 | 7 | 119 |
| KR19-24DP-10 | 24" | 12" | 15" x 22" | 15" | 19-1/2" | 97 | 10 | 133 |
| KR19-30DP-10 | 30" | 15" | 15" x 28" | 15" | 19-1/2" | 122 | 10 | 148 |
| KR19-36DP-10 | 36" | 18" | 15" x 34" | 15" | 19-1/2" | 146 | 10 | 162 |
| KR19-42DP-10 | 42" | 21" | 15" x 40" | 15" | 19-1/2" | 170 | 10 | 171 |
| KR19-48DP-10 | 48" | 24" | 15" x 46" | 15" | 19-1/2" | 194 | 10 | 181 |



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| Model: | Item #: | Date: |
|----------|---------|--------------|
| Project: | Qty: | Approved By: |

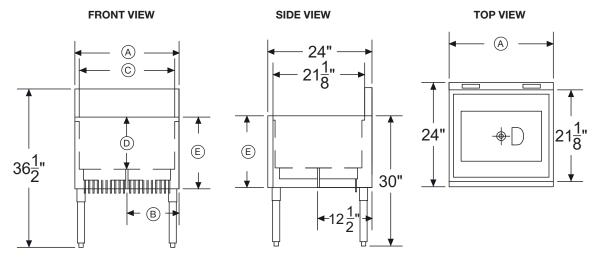
Royal Series Ice Bins

Royal Series Underbar

24" Depth Ice Bins (KR24)

NOTE: Models KR24-6 and KR24-8 must ship attached to adjacent unit at factory. Cannot ship loose. Free standing unit not available.

| | Overall Length | Left Side to Drain | Interior Dimensions | Inside Depth (Liner) | Outside Depth | Ice Capacity | Cold Plate | |
|--------------|-------------------|-----------------------|------------------------|-------------------------|------------------|-----------------|------------|---------------|
| Model | (A) | B | _ | (D) | (E) | (lbs.) | Circuits | Weight (lbs.) |
| KR24-6 | 6" | 3" | 20" x 4" | 10" | 13-1/2" | 20 | - | 20 |
| KR24-8 | 8" | 4" | 20" x 6" | 10" | 13-1/2" | 31 | - | 35 |
| KR24-12 | 12" | 9" | 20" x 10" | 10" | 13-1/2" | 42 | - | 55 |
| KR24-18 | 18" | 9" | 20" x 16" | 12" | 13-1/2" | 69 | - | 67 |
| KR24-24 | 24" | 12" | 20" x 22" | 12" | 13-1/2" | 92 | - | 76 |
| KR24-30 | 30" | 15" | 20" x 28" | 12" | 13-1/2" | 115 | - | 91 |
| KR24-36 | 36" | 18" | 20" x 34" | 12" | 13-1/2" | 138 | - | 105 |
| KR24-42 | 42" | 21" | 20" x 40" | 12" | 13-1/2" | 161 | - | 114 |
| KR24-48 | 48" | 24" | 20" x 46" | 12" | 13-1/2" | 184 | - | 124 |
| KR24-18-7 | 18" | 9" | 20" x 16" | 12" | 16-1/2" | 69 | 7 | 124 |
| KR24-24-10 | 24" | 12" | 20" x 22" | 12" | 16-1/2" | 92 | 10 | 138 |
| KR24-30-10 | 30" | 15" | 20" x 28" | 12" | 16-1/2" | 115 | 10 | 152 |
| KR24-36-10 | 36" | 18" | 20" x 34" | 12" | 16-1/2" | 138 | 10 | 162 |
| KR24-42-10 | 42" | 21" | 20" x 40" | 12" | 16-1/2" | 161 | 10 | 176 |
| KR24-48-10 | 48" | 24" | 20" x 46" | 12" | 16-1/2" | 184 | 10 | 186 |
| KR24-18DP-7 | 18" | 9" | 20" x 16" | 15" | 19-1/2" | 91 | 7 | 133 |
| KR24-24DP-10 | 24" | 12" | 20" x 22" | 15" | 19-1/2" | 121 | 10 | 148 |
| KR24-30DP-10 | 30" | 15" | 20" x 28" | 15" | 19-1/2" | 153 | 10 | 162 |
| KR24-36DP-10 | 36" | 18" | 20" x 34" | 15" | 19-1/2" | 183 | 10 | 171 |
| KR24-42DP-10 | 42" | 21" | 20" x 40" | 15" | 19-1/2" | 212 | 10 | 186 |
| KR24-48DP-10 | 48" | 24" | 20" x 46" | 15" | 19-1/2" | 242 | 10 | 195 |





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Submittal Sheet

04/14/2021

ITEM# 50 - BOTTLE STORAGE UNIT (1 EA REQ'D)

Krowne KR24-12RD

Royal Series Underbar Liquor Bottle Display Unit, freestanding, 12"W x 24"D (to match speedrail depth), holds (12) liquor bottles, (4) bottle steps with guard rails, stainless steel top, front, & sides, galvanized steel back & bottom, stainless steel legs with adjustable thermoplastic bullet feet, NSF

ACCESSORIES

| Mfr | Qty | Model | Spec |
|--------|-----|-------|----------------------------------|
| Krowne | 1 | | 6-1/2" High Backsplash, standard |



| Model: | |
|--------|--|
| | |

Item #: _____ Date: _

Qty:_____

Approved By:

Royal Series Liquor Displays

Royal Series Underbar



Standard Features

- Tiered bottle storage system that is easily accessible for bartenders
- Sound deadening technology
- Available with 4-steps or 5-steps
- Locking covers available for 4-step models

Specifications

Material

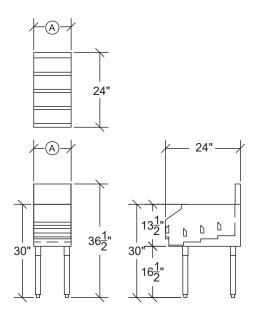
Legs

- Bottle Steps: 20 gauge stainless steel
- Guardrails: 20 gauge stainless steel
- Backsplash: 20 gauge stainless steel
- Sides: 18 gauge stainless steel
- Back & Bottom: 20 gauge galvanized steel
- 1-5/8" tubular 16 gauge stainless steel with grey
- plastic bullet foot

4-Step Liquor Displays

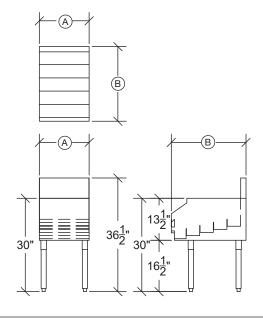
| Model | Length (A) | Depth (Front to Back) | Steps | Est. Bottle Storage | Wgt. (lbs.) |
|--------------|---------------|-----------------------------|-------|---------------------------|----------------|
| KR24-12RD | 12" | 24" | 4 | 12 | 40 |
| KR24-18RD | 18" | 24" | 4 | 16 | 48 |
| KR24-24RD | 24" | 24" | 4 | 24 | 60 |
| KR24-12RD-LC | 12" | 24" | 4 | 12 | 45 |
| KR24-18RD-LC | 18" | 24" | 4 | 16 | 55 |
| KR24-24RD-LC | 24" | 24" | 4 | 24 | 65 |

NOTE: Units ending "-LC" include a locking cover. Locking covers are only available on 4-Step Liquor Displays and cannot be added in the field.



5-Step Liquor Displays

| Model | Length (A) | Depth (Front to Back) | Steps | Est. Bottle Storage | Wgt. |
|-----------|------------|--------------------------|-------|---------------------------|------|
| KR24-ML8 | 8" | 24" | 5 | 10 | 35 |
| KR24-ML12 | 12" | 24" | 5 | 15 | 40 |
| KR29-12RD | 12" | 29" | 5 | 15 | 55 |
| KR29-18RD | 18" | 29" | 5 | 20 | 65 |
| KR29-24RD | 24" | 29" | 5 | 28 | 75 |



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Submittal Sheet

04/14/2021

ITEM# 51 - DRAINBOARD (1 EA REQ'D)

Krowne KR24-GS18

Royal Series Underbar Drainboard, free standing, 18"W x 24"D, embossed top with 1" drain, stainless steel top, front, & sides, stainless steel legs with adjustable thermoplastic bullet feet, NSF

The spec sheet for this item can be viewed on item 45)

ACCESSORIES

| Mfr | Qty | Model | Spec |
|--------|-----|--------|--|
| Krowne | 1 | | 6-1/2" High Backsplash, standard |
| Krowne | 1 | KR-314 | Royal Series Side Splash, right side, for KR24 |

WATER WASTE

| | НОТ | НОТ | НОТ | COLD | COLD | FILTERED | FILTERED | CONDENSER | CONDENSER |
|---|------|-----|-----|------|------|----------|----------|------------|-------------|
| | SIZE | AFF | GPH | SIZE | AFF | SIZE | AFF | INLET SIZE | OUTLET SIZE |
| 1 | | | | | | | | | |

| | INDIRECT SIZE | DIRECT SIZE |
|---|------------------|----------------|
| 1 | 1" | |



Submittal Sheet

04/14/2021

ITEM# 52 - FOOD SLICER, ELECTRIC (1 EA REQ'D)

Globe GC512

Chefmate™ Series Medium Duty Compact Slicer, manual, 12" diameter knife, top mounted removable sharpener, gear-driven, knife ring guard, knife cover interlock, stainless steel food contact areas, anodized aluminum base, 1/3 HP, 115v/60/1-ph, 4.8 amps, NEMA 5-15P, cETLus, NSF

<By Owner>

ACCESSORIES

| Mfr | Qty | Model | Spec |
|-------|-----|-------|---|
| Globe | 1 | | 1 year parts & labor warranty, standard |

ELECTRICAL

| | VOLTS | CYCLE | PHASE | CONN | AFF | NEMA | AMPS | KW | HP | MCA | МОСР |
|---|-------|-------|-------|----------------|-----|-------|------|----|-----|-----|------|
| 1 | 115 | 60 | 1 | Cord & Plug | | 5-15P | 4.8 | | 1/3 | | |

| | | Project Name: | | _ AIA#: |
|-------|----------|---------------|-----------|---------|
| | Model #: | Location: | | |
| SIS#: | | Item #: | Quantity: | |



Chefmate® by Globe **Medium Duty Manual Slicer**

Safe and easy to use and clean, plus easy on the budget!

Gear driven knife, stain resistant anodized aluminum with removable parts.









Model

□ GC512 - 12" Diameter Knife

Standard Features

- 12" diameter gear driven, high torque knife
- 7/8" slice thickness
- 1/3 HP totally enclosed knife motor, permanently lubricated sealed ball bearings
- Stain resistant and easy to clean anodized aluminum base
- Easy to access top mounted, removable metal knife sharpener, with two stones and dual action for a razor sharp cutting edge!
- Knife cover interlock and permanently attached knife ring guard - for added operator safety during use and cleaning
- Stainless steel knife, food chute and slicer table
- Stainless steel knife and motor covers, slice deflector, and product receiving tray
- Easy-to-clean removable slice deflector and product tray
- Moisture proof, sanitation sealed ON/OFF switch
- Includes 6 foot cord and plug
- Power indicator light
- Non-slip rubber feet

Warranty

One-year parts and labor

Optional items

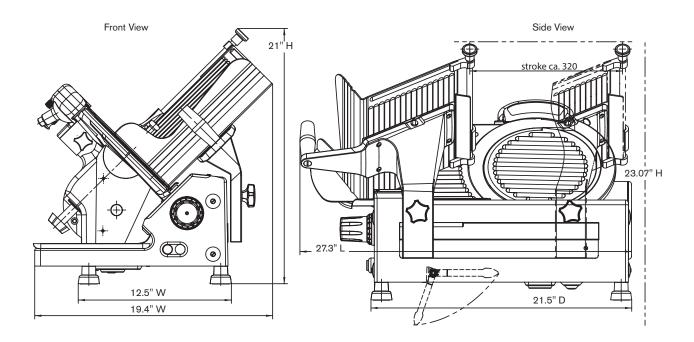
- Vegetable hopper
- Slicer cover
- Extended warranty

To select options, see complete list on back

| Approved by: | Date: |
|---------------------------------------|-------|
| · · · · · · · · · · · · · · · · · · · | |



Chefmate® by Globe Medium Duty Manual Slicer



| SP | ECII | FICATION | NS . | | | | | | | | | | |
|----|------|-------------------|--------|----------|------|---------------|---------|----------------|--------------------|------------------|------------------------|----------------------------------|-------------------------|
| Мо | del | Auto or Manual | Motor | Volts | Amps | Drive Type | | | Blade Diameter | Max Slice | Produc W (Width) | ct Cutting Ca D (Diameter) | pacity H (Height) |
| GC | 512 | Manual | 1/3 HP | 115-60-1 | 4.8 | Gear | 6 hours | 0 Limited 1009 | , 12" (30.5 cm) | 7/8" (1.4 cm) | 10" (25.4 cm) | 7.5' (19.5 cm) | 8.75" (22.2 cm) |

Cord & Plug: Attached 6 foot flexible 3-wire cord with molded plug fits a grounded receptacle. NEMA 5-15



DIMENSIONS | SHIPPING INFORMATION

Reinforced carton for shipping. The weight and dimensions of this reinforced carton are included below and may vary from shipment to shipment. Freight class 77.5

| Model | Overall Dimensions | Net Wt | Shipping Dimensions | Shipping Wt |
|-------|---------------------------|---------|---------------------------|-------------|
| GC512 | 19.4" w x 27.3" d x 21" h | 88 lbs | 21.5" w x 26.5" d x 28" h | 1 10 lbs |
| | (49 cm x 69 cm x 53 cm) | (40 kg) | (55 cm x 67 cm x 71 cm) | (50 kg) |

Slicer has 12" diameter knife with anodized aluminum base and stainless steel food chute, slicer table, knife, knife and motor covers and product tray. Unit has 1/3 HP motor with permanently lubricated ball bearings. Slicer has top mounted, removable, dual action knife sharpener with two stones, and removable slice deflector and product tray. On/Off switch and electric wiring are moisture proof, with sealed splash zones. Slicer is NSF and ETL listed. One year parts and labor warranty.

OPTIONAL ITEMS:

☐ A420VH vegetable hopper

☐ SC-LARGE large slicer cover

☐ G-XDSLM Extended warranty extends factory warranty to 2 years on parts and labor in the continental U.S.

Available only at time of purchase.

GC512



Submittal Sheet

04/14/2021

ITEM# 53 - METRO SHELVING (1 LT REQ'D)

Custom
Metro Shelving
<By Owner>



Submittal Sheet

04/14/2021

ITEM# 54 - S/S SHELVES (2 EA REQ'D)

Custom
S/ S Shelves
<By Owner>



Submittal Sheet

04/14/2021

ITEM# 55 - DUNNAGE RACK (4 EA REQ'D)

Custom
Dunnage Rack
<By Owner>



Submittal Sheet

04/14/2021

ITEM# 56 - COFFEE MACHINE (1 EA REQ'D)

Custom
Coffee Machine
<By Owner>



Submittal Sheet

04/14/2021

ITEM# 57 - HOT CHOCOLATE MACHINE (1 EA REQ'D)

Custom Hot Chocolate Machine <By Owner>



Submittal Sheet

04/14/2021

ITEM# 58 - COKE MACHINE (1 EA REQ'D)

Custom Free Style Coke Machine <By Owner>



Submittal Sheet

04/14/2021

ITEM# 60 - CHEESEMELTER, ELECTRIC (1 EA REQ'D)

Vulcan 1024

Cheesemelter, electric, 27", (4) rack positions, solid state controls, quartz infrared tube heating elements, stainless steel exterior & interior finish, includes: 4" adjustable legs for countertop installation & wall mounting panel, 2.4kW, CSA, UL, NSF

ACCESSORIES

| Mfr | Qty Model | Spec |
|--------|-----------|---|
| Vulcan | 1 | 1 year limited parts & labor warranty, standard |
| Vulcan | 1 | 208v/50/60/1-ph, 11.5 amps, direct wire |

ELECTRICAL

| | VOLTS | CYCLE | PHASE | CONN | AFF | NEMA | AMPS | KW | HP | MCA | МОСР |
|---|-------|-------|-------|------|-----|------|------|-----|----|-----|------|
| 1 | | | | | | | | 2.4 | | | |
| 2 | 208 | 50/60 | 1 | | | | 11.5 | | | | |

Item # _____ C.S.I. Section 11420

GRIDDLES & BROILERS



CHEESEMELTERS QUARTZ HEATER ELECTRIC CHEESEMELTER







SPECIFICATIONS

Quartz heated, cheesemelter, (counter) (wall mount) Vulcan Model No.______. Stainless steel front, sides, top and interior. 1" of insulation on top, sides and back. Rack activated micro switch power heaters to 100% when product is placed on the rack. Idles at 25% heat when master switch is "On" and there is no product on the rack. Solid state controls with cooling fan. Top mounted energy efficient quartz heaters snap in for easy installation. Requires 208 volt or 240 volt single phase.

NSF Certified. UL Listed. UL Listed to Canadian safety standards.

SPECIFY VOLTAGE WHEN ORDERING.

□ **1024** 27" w x 17½" d
□ **1036** 36½" w x 17⅓" d
□ **1048** 50" w x 17⅓" d

STANDARD FEATURES

- Stainless steel top, inside, sides and fasteners
- Top, sides and back are insulated with 1" of insulation
- Solid state controls
- Fan cooled electrical compartment
- Inputs: 1024 Models 2.4 KW 1036 Models – 3.6 KW 1048 Models – 4.8 KW
- Master switch in the "On" position causes unit to idle at 25% heat.
- 100% power "On" results from placing product on the rack.
- Rack is adjustable to four positions.
- Clearance to the top from each rack position:

Position 1 – 2" Position 2 – $3\frac{1}{2}$ " Position 3 – $4\frac{3}{4}$ "

Position 4 - 6"

- 1024 and 1036 models have a single "On-Off" switch and red indicator light.
- 1048 models have a single "On-Off" switch with a red indicator light as well as right and left heater "On" switches and lights.
- Instant "On", instant "Off" even heating, top quartz heaters.
- Energy efficient snap in heaters for easy installation.
- Available in 208 or 240 volt, single phase.
- Field wiring connection on left side.
- 4" adjustable legs.
- One year limited parts and labor warranty on all components except heating elements. 90 day limited parts and labor warranty on heating elements.



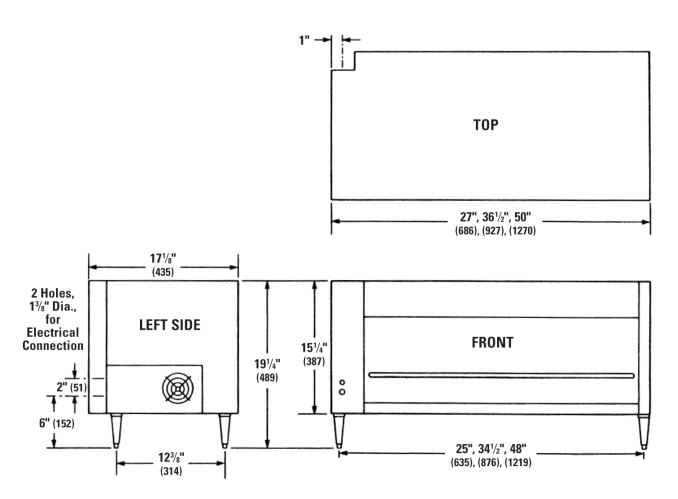
a division of ITW Food Equipment Group LLC

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

GRIDDLES & BROILERS



CHEESEMELTERS QUARTZ HEATER ELECTRIC CHEESEMELTER



(Measurements in parenthesis in millimeters)

| | | NOMINAL AMPS | | EXTERIOR | INTERIOR | RACK | | |
|-------|-------------|--------------|-------------|---------------------------|--|---------------------------|----------------------|--|
| MODEL | TOTAL KW | 208 VOLT | 240 VOLT | DIMENSIONS (W x D x H) | DIMENSIONS (W x D x H) | DIMENSIONS (W x D x H) | APPROX. SHIP. WT. | |
| 1024 | 2.4 | 11.5 | 10.0 | 27" x 17½" x 19¼" | 21" x 14 ¹ / ₄ " x 9 ¹ / ₂ " | 20" x 13½" | 75 lbs./34 kg | |
| 1036 | 3.6 | 17.3 | 15.0 | 36½" x 17½" x 19¼" | 31" x 14 ¹ / ₄ " x 9 ¹ / ₂ " | 30" x 13½" | 100 lbs./45 kg | |
| 1048 | 4.2 | 20.2 | 17.5 | 50" x 17½" x 19¼" | 44" x 14 ¹ / ₄ " x 9 ¹ / ₂ " | 42" x 13½" | 120 lbs./54 kg | |



a division of ITW Food Equipment Group LLC

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

^{*}Leave 3" clearance on the left side for air movement.



Submittal Sheet

04/14/2021

ITEM# 61 - SHELVING, WALL MOUNTED (1 EA REQ'D)

Advance Tabco WS-18-96

Shelf, wall-mounted, 96"W x 18"D, 1-5/8" bullnose front edge, 1-1/2"H rear up-turn, 18/430 satin finish stainless steel, NSF (units 84" & longer have (3) support brackets)



STAINLESS STEEL

WALL SHELVES



| - | - |
|---|---|

| Item #: | Qty #: |
|------------|--------|
| Model #: | |
| Project #: | |



FEATURES:

Brackets can be positioned to accommodate wall studs.

Furnished with a 1-5/8" Bullnose edge with a

1-1/2" turn-up edge at rear. Ends are turned down square.

s 16 Gauge S

MATERIAL:

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

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

CONSTRUCTION:

Secured to wall by means of bolts through support brackets.

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

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



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

For Orders & Customer Service:

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

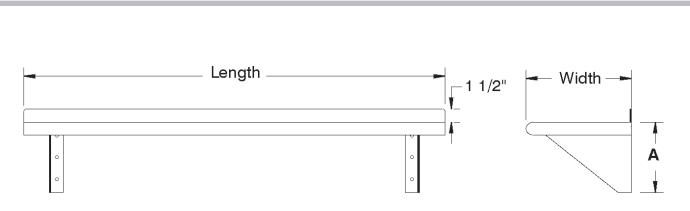
For Smart Fabrication™ Quotes:

Page: 141

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

DETAILS and SPECIFICATIONS

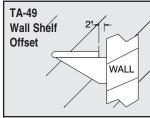
TOL ± .500" ALL DIMENSIONS ARE TYPICAL



| Width | Α | | | | |
|-------|---------|--|--|--|--|
| 10" | 8 1/2" | | | | |
| 12" | 10 1/2" | | | | |
| 15" | 13 1/2" | | | | |
| 18" | 16 1/2" | | | | |

Wall Shelf Options

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





Requirements for NSF Installations

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



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



Submittal Sheet

04/14/2021

ITEM# D&I - DELIVERY & INSTALLATION (1 EA REQ'D)

TriMark D & I

Delivery & Installation of above captioned foodservice equipment package to include:

Delivery, Uncrate, & Set in Place foodservice equipment package ready for for mechanical hookups by others. Price includes hanging of exhaust hood only, & erection of any walk in on foodservice equipment package(less refrigeration installation, unless noted otherwise.)

All mechanical hookups, ie. plumbing & electrical are excluded from scope of Hockenbergs installation.

Trash is to dumped on site at GC provided dumpster.

All work to be performed during normal business hours, Monday-Friday, 8:00-5:00

TriMark Item #RI



Submittal Sheet

04/14/2021

ITEM# RI - REFRIGERATION INSTALLATION (1 EA REQ'D)

TriMark

Refrigeration installation for the walk-in cooler & freezer including setting the compressors, running the line sets, charging the system, permit, make operational...EXCLUDES curb, electrical work, plumbing work, and condensate drain line.

Includes 1x crane service

Custom Item #Staging



Submittal Sheet

04/14/2021

ITEM# Staging - STAGING (1 EA REQ'D)

Custom

KES EQUIPMENT STAGING AT LOCAL WAREHOUSE - BASED UPON 1 MONTH OF STORAGE. INCLUDES DELIVERY TO JOBSITE. STAGING FEES WILL BE \$1,000 PER MONTH IF AFTER 30 DAYS.

*** ADDITIONAL CHARGES MAY APPLY IF JOBSITE DELAYED DUE TO CONSTRUCTION ***

Plan Review Response TB-21-577

From: Ted Serafy (SBT) <TSerafy@steamboat.com>

Sent: Friday, June 11, 2021 12:32 PM **To:** Ted Allen < tallen@co.routt.co.us>

Cc: Malea Michael-Ferrier <mmichael-ferrier@co.routt.co.us>; Todd Carr <tcarr@co.routt.co.us>; John

RCRBD Record Set

Albright (SBT) <JAlbright@steamboat.com>

Subject: RE: Permit/Application: TB-21-577 at 1847-C-2C SKI TIME SQUARE DR, STEAMBOAT SPRINGS for

Alterations-Steamboat

Hello Ted,

Thanks for the review. In that this facility served as a bar previously, and as a bring in/takeout restaurant last winter, we're not really adding any plumbing so much as we are reorganizing it. Last year we had a 3-bin sink, hand sinks and ware washer in the restaurant. Now in this version we are relocating those items to the kitchen area. We are adding floor sinks around the equipment as required, but our overall flows will remain much the same. The biggest change we're making would be taking the ware washer to a full dishwasher, so that will require a grease separator. In that all of our plumbing has to be located between the floor slab of the restaurant and the concrete deck of the parking garage below, we will have to use two smaller units, rather than the one larger unit we has planned. Our plumbing contractor is Alpenglow Plumbing, and if possible, he could submit the specs on those grease separators as a deferred submittal when he pulls his plumbing permit. The locations of the bathrooms (ADA compliant) exist in the building behind the restaurant and will continue to be used as they have in the past.

The electrical will also be reorganized, not added to. No new panels, just repurposing the existing power to more accurate locations to match the needs of the facility. Current Electric will be doing that work for us and will pull him own permit for that.

I am a little surprised that the equipment package was not included with the ESA drawings, but we do have all the detailed cut sheets on everything we're installing. To keep this process moving forward, I can send that to you on Monday if we can call that a deferred submittal.

Again, thanks for reviewing this project, and please let me know what else we may need to provide.

Ted Serafy
Construction Manager/ Project Designer
Steamboat Ski & Resort Corp.
2305 Mt. Werner Circle
Steamboat Springs, CO 80487

Office: 970-871-5238 Cell: 970-819-5997



Proudly Serving Rural Routt County * City of Steamboat Springs * Town of Hayden * Town of Oak Creek * Town of Yampa * Routt County School

Date: 1/20/2021

Address: 1847-C-2C SKI TIME SQUARE DR. Property Use: COMM

Owner: STEAMBOAT SKI RESORT CORPORATI... Lot Area: 0 Parcel ID: 166901002 Year Built: 0

Zoning: TOWN Book Page: SPECIAL



Buildina

TB-21-577

To: Ted Serafy

Design information:

Occupancy Classification: B

Character and Use: New Catering Kitchen Building

Number of Stories: 2

Type of Construction: IIIB

Occupant Load: Per Architect

Todd Carr: Existing Restrooms will be used that are shown to the right of the Last Tracks, these restrooms were used when it was previously a

wine bar. Dear Ted.

The following items below will require additional information or a re-submittal prior to the Full Permit being Approved and Issued. We reserve the right to amend this report if additional information is received to include deferred submittals. Feel free to contact us by phone or email with any questions or concerns.

- 1. IBC Chapter 29 regulates the minimum number of plumbing fixtures that must be provided for every type of building. This chapter also regulates the location of the required fixtures in various types of buildings. The regulations in this chapter come directly from Chapters 3 and 4 of the International Plumbing Code (IPC). Provide a calculation to show that total of water lavatories and service sinks that are to be provided, as applicable.
- 2. Submit complete construction plans with details of plumbing and electrical.
- 3. Equipment per kitchen equipment designer/supplier shall be submitted via the EOR and AOR then submitted to RCRBD for review and approval unless the applicant successfully

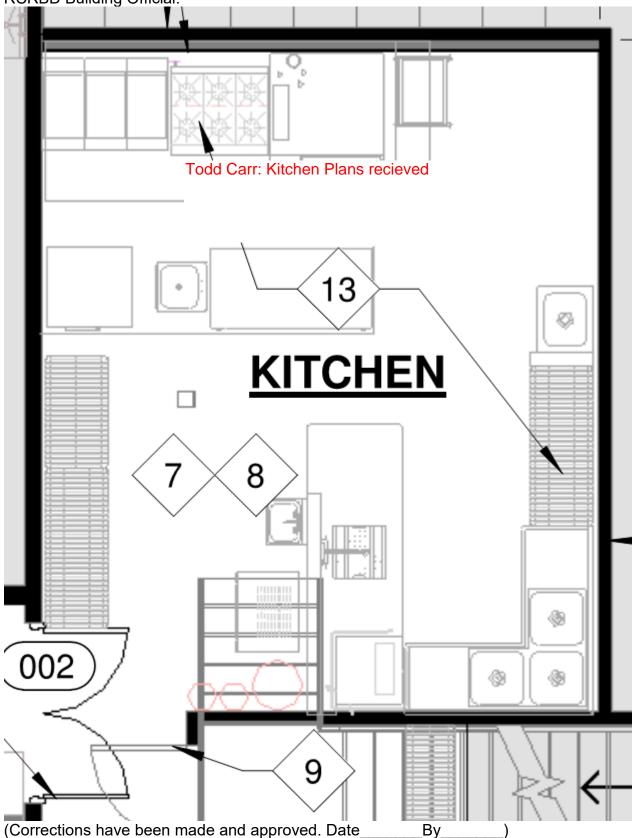
ROUTT County Regional Building Department

136 Sixth Street, PO Box 773840 Steamboat Springs, CD 80477 PH: 970-870-5566 Fax 970-870-5489

Todd Carr: Received Kitchen Plans from kitchen designer, equipment specifications being emailed from Ski Corp to RCRBD as well. Plan Review response on Electrical and Plumbing plans received and shop drawings from contractor in combination with kitchen plans by designer will suffice for remodel.

demonstrates an item(s) that may be deferred for Full Permit and receives approval from

RCRBD Building Official.



Items noted below do not require a response or comment back during the Plan Review in order for us to approve this permit. The Items below are required and will be checked by field inspectors. Please take time to review these items in advance of starting any work to ensure your project is ready for inspection.



Proudly Serving Rural Routt County * City of Steamboat Springs * Town of Hayden * Town of Oak Creek * Town of Yampa * Routt County School

- 1. <u>R321.1 Premises identification.</u> Approved numbers or addresses shall be provided for all new buildings in such a position as to be plainly visible and legible from the street or road fronting the property.
- 2. Separate Mechanical, Electrical and Plumbing Permits must be applied for and obtained prior to any work in these trades as applicable. Note Electrical and Plumbing trades are protected by the State, Licensed Contractors must apply and perform this work on all Commercial Properties, and additionally their employees working on these projects must be registered or licensed with the State of Colorado and work directly under Licensed Individual managing the project. Mechanical Contractors must be registered and approved by the Routt County Regional Building Department.
- 3. Submit special inspection as required by IBC Section 1705.2 to RCRBD prior to requesting rough framing inspection. Deferred submittals shall be approved by the building official and otherwise processed in accordance with the provisions of IBC Section 107.3.4.1. Electronic copies of each deferred submittal shall be submitted to the design professional in responsible charge who shall review them and forward them to the Routt County Regional Building (RCRBD) official with a notation indicating that the deferred submittal documents have been reviewed and found to be in general conformance to the design of the building without any corrections.
- 4. Documents for deferred submittal items shall be submitted to the registered design professional in responsible charge who shall review them and forward them to the building official or AHJ as applicable such as alarms or fire sprinklers. The deferred submittal items shall not be installed until the deferred submittal documents have been approved by RCRBD.
- 5. Shop drawings will be returned for resubmittal if other than Approved is submitted to RCRBD.
- 6. A pre-construction conference with the parties involved (including RCRBD personnel) shall be required to review the deferred submittal items, testing and special inspection requirements and procedures.

Reviewed by: Ted Allen January 20, 2021

PH: 970-870-5566

Fax 970-870-5489



CHECKLIST

The following are REQUIRED to complete your review:

- A. \$200 application fee
- B. A brief written description of the scope of work and what changes/construction will occur.
- C. Proposed menu & food handling procedures Breakfast/Lunch/Dinner (including seasonal, off-site catering, and banquet menus).
- D. Drawings/schedules (please note that not all may be required based on scope of work):
 - 1. Site plan: showing location of business in building, location of building on site (including alleys and streets), and location of any outside equipment (dumpsters, grease interceptor, well, septic system, etc.).
 - 2. Floor plan: show location of equipment, plumbing, and location of *hood and make-up air returns and ducts, *if applicable. (Minimum 1/4 inch scale for architectural renderings). Please identify any garage doors and outer openings.
 - 3. Plumbing plan: show location of floor sinks and floor drains, restrooms, toilets, urinals, and all hand washing sinks, grease trap, grease/solids interceptor (if required by the local building, water, or sanitation authority) hose bibs and hose reels, laundry facilities etc.
 - 4. Electrical Plan: show locations and specifications of lights.
- E. Equipment Specifications: Sheets must include make and model numbers and all equipment must be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions. Please note: If a specification sheet lists more than one piece of equipment, identify the specific equipment to be used.
- F. Food Protection Manager Certification: Provide manager certification documentation (if applicable).
- G. Vomiting & Diarrheal Event Clean-Up Procedures. Submit plan describing how vomiting and diarrheal events will be cleaned within the establishment.
- H. Employee Illness policy. Written procedures are not required. Information regarding exclusions and restrictions are provided. Please keep pages 12-26 of this packet to review with your employees.
- I. Completed Plan Review Packet (Attached)

| Application Date: | | | | |
|--|---|-------------------------------------|--|--|
| Date construction is to start: date. | Date of planne | Date of planned opening: | | |
| Indicate number of seats in each area: Indoor: | Outdoor: | | | |
| Choose one: | | | | |
| Newly Constructed | Extensively Remodeled (currently licensed) | Conversion of an existing structure | | |
| | Plan Review Form | | | |
| | Establishment Information | | | |
| Name of Establishment: | | Phone: | | |
| Street Address: | | Fax: | | |
| City/State/Zip: | | Website: | | |
| Mailing Address | | Email: | | |
| Mailing City/State/Zip | | | | |
| Business/Ov | wnership Information (proprietary rights pe | r C.R.S. 25-1605) | | |
| Individual or Corporate Name: | | Phone: | | |
| Mailing Address: | | Cell: | | |
| City: | | Fax: | | |
| State/Zip: | | Email: | | |
| Contac | t Information- During Plan Review Proc | cess | | |
| Name of Primary Contact: | [| Phone: | | |
| Street Address: | | Cell: | | |
| City: | | Fax: | | |
| State/Zip: | | Email: | | |
| Name of Architect: | | Phone: | | |
| Street Address: | | Cell: | | |
| City: | | Fax: | | |
| State/Zip: | | Email: | | |
| Name of Contractor: | | Phone: | | |
| Street Address: | | Cell: | | |
| City: | | Fax: | | |

Send License/Renewals to:

State/Zip:

Business Owner Mailing Address Establishment Site Address Email:

Establishment Mailing Address

Type of Retail Food Establishment (Check all that apply)

| Full Service Restaurant | Bar | | | |
|---|--|--------------------------------|--|--|
| Fast Food | Coffee Shop | | | |
| Market (Grocery) | School Food Program | | | |
| Deli | Catering Operation | | | |
| Fish Market | Concession | | | |
| Meat Market | Manufacturer with Retail Sales | Manufacturer with Retail Sales | | |
| Convenience Store | Other: | | | |
| | ys and Hours of Operation in the following format: 8am to 8pm | | | |
| Days: | | | | |
| Hours: | | | | |
| Seasonal: Yes No Months of operations: | | | | |
| Projected maximum number of meals to be served. | | | | |
| Number of meals per week: | | | | |
| ave plans for this establishment been submitted to the local building department? | | | | |

Have plans for this establishment been submitted to the local building department?

Yes

No

If yes, name of local building department:

FINISH SCHEDULE

INSTRUCTIONS: Indicate which materials (quarry tile, stainless steel, fiberglass reinforced panels (RFP), ceramic tile 4" plastic coved molding, sealed concrete, painted drywall, vinyl coated ceiling tiles (VCT) acoustical ceiling tiles (ACT), etc.). Indicate Not Applicable (NA) as appropriate.

| ROOM/AREA | FLOOR | FLOOR WALL Junctures | WALLS | CEILING |
|------------------------------------|------------------------|----------------------------|-------|---------|
| Food Preparation | | | | |
| Dry Food Storage | | | | |
| Warewashing Area | | | | |
| Walk-in Refrigerators and Freezers | | | | |
| Service Sink/Mop Sink | | | | |
| Refuse Area | | | | |
| Toilet Rooms and Dressing Rooms | | | | |
| Other: Indicate | | | | |
| Identify the finishes of ca | binets, countertops, a | and shelving: | • | |

Equipment Installation TableComplete the following table to indicate what equipment will be installed within the establishment (examples include refrigerator, ovens, grills, etc.).

If equipment schedule is contained within architectural plans submitted please indicate which page the equipment schedule can be found.

| Equipment Installation Table **Used Equipment may require visual inspection for pre-approval** | | | | | | |
|--|-----------|------------|--|--|--|--|
| ID# on Plans/ Drawings | Equipment | Make/Model | Check box if utilizing previously used equipment | | | |
| | | | | | | |
| | | | | | | |
| | | | | | | |
| | | | | | | |
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| | | | | | | |
| | | | | | | |
| | | | | | | |
| | | | | | | |

Plumbing Fixtures

Complete table below for all food related plumbing fixtures:

| ID # on Drawings/Plan | Fixture or Equipment | # of Fixtures |
|-----------------------|---------------------------------|---------------|
| | Hand Sinks | |
| | Dish Machines | |
| | Garbage Disposals | |
| | 3-Compartment warewashing sinks | |
| | Food Preparation Sinks | |
| | Hose Bibs | |
| | Ice Bins/Machines | |
| | Beverage Machines | |
| | Mop/Utility Sink | |
| | Chemical Dispensing Units | |
| | Dump Sink | |
| | Other: | |
| | Other: | |
| | Other: | |

Note:

- Approved backflow protection must be supplied on all fixtures and equipment with submerged inlets.
- Vacuum breakers must be installed on water inlet lines for dishwashing machines, garbage disposals, and hose bibs.
- Carbonated beverage machines require an ASSE 1022 dual check valve with a minimum 100 mesh screen and may require a drain.
- Continuous pressure backflow protection devices must be installed on water lines where a
 valve or shut off is located between the backflow device and the inlet to the
 fixture/equipment, such as hose reels and pitcher rinsers.
- Indirect drainage is required for all warewashing (3-cornpartment and dish machines) food preparation sinks, ice bins/machines, beverage machines, and walk-in refrigeration units.
- Items may not drain into buckets.

Plumbing - Sink Sizes

Manual Warewashing Information: All food establishments that prepare or package food must have facilities for cleaning and sanitizing food contact surfaces. Cleaning facilities can be either three-compartment sinks or mechanical dish machines. Please note: You must have an alternative wash/rinse/sanitize procedure should your mechanical system fail.

Include the size of each compartment ($length \ x \ width \ x \ depth$) of the warewashing sinks, soiled and clean drainboard lengths, and if a pre-rinse spray hose will be installed for each warewashing area, including bars.

| Manual Warewashing Information | | | | | | |
|--------------------------------|--------------------------------------|--|---|--------------------------------|--|--|
| ID# on Plans | Length (inches) of soiled drainboard | Dimensions (inches) of Sink Compartments (LxWxD) | Length (inches) of Clean Drainboard | Pre-Rinse Sprayer Yes/No | | |
| | | x x | | | | |
| | | x x | | | | |
| | | x x | | | | |

Note: Warewashing sinks must be large enough to accommodate the largest piece of equipment or utensils used.

Mechanical Warewashing Information, if a machine is provided:

Provide make and model numbers and attach specification sheets for each warewashing machine. Please indicate if the machine is heat or chemical sanitizing. Indicate soiled and clean drainboard length, whether or not a pre-rinse spray hose will be used, utensil soak sink dimensions and water usage in gallons per hour (GPH).

If heat sanitizing on a dish machine, is a separate booster heater provided? YES NO If yes, complete Table 3 on next page.

| Mechanical Warewashing Information | | | | | | |
|------------------------------------|--------|--|----------------------------------|---------------------|---|----------------------------------|
| Make | Model# | Select one: Heat/Chemical Sanitizing | Drainboard Length (inches) | Pre-rinse Yes/No | Utensil Soak Sink Dimensions (inches) (LxWxD) | Water Usage (GPH) |
| | | | | | x x | |
| | | | | | х х | |

Water Heater Information

Provide the following water heater information in Tables 1, 2, and 3 as applicable. Attach specification sheets.

Note: If more than one water heater is to be installed, please indicate which plumbing fixtures each heater or system will service.

Table 1

| Standard Tank Type Heater | | | |
|---------------------------|--------|---------------|--|
| Make | Model# | kW/BTU Rating | |
| | | | |
| | | | |

Table 2

| Instantaneous/Tankless Systems (Gallons Per Minute, GPM, indicate which required degree rise will be used in the flow rate column) | | | | | | |
|--|--|--|--|--|--|--|
| Make Model# BTU Rating Flow Rate (GPM) at 80°F or 100°F rise (Gallons), if applicable | | | | | | |
| | | | | | | |
| | | | | | | |

NOTE: Alternative information may be needed. For instantaneous/tankless systems approval of system may require further review.

Table 3 (if applicable)

| Booster Heater Information- Dish Machine | | | | |
|--|--------|---------------|---------------------------------|--|
| Make | Model# | kW/BTU Rating | Distance from Machine (feet) | |
| | 3 | | | |
| | | | | |

Water Supply and Sewage

Water Supply

Select the type of water supply system that services the establishment

Community/Public- Name of district:

Non-Community- Public Water System ID Number (PWSID):

Private - ** If the retail food establishment does not meet the definition of a public water system in accordance with the Colorado Primary Drinking Water Regulations additional monitoring and sampling is required. For more information about the Colorado Primary Drinking Water Regulations please visit:

https://www.colorado.gov/pacific/cdphe/water-quality-control-commission-regulations

a. Submit a copy of the most recent water sample test results and a piping diagram of the disinfection system. Include size of holding tank(s), pressure tank(s), make and model number of treatment system, etc.

Private Drinking Water Supply Information

| Private System Type: | Well | Surface water influence |
|----------------------------|------|-------------------------|
| | | |
| Depth (feet) | | |
| Method of Disinfection | | |
| Filtration (if applicable) | | |

Sewage Disposal

Select the type of sewage disposal system that services the establishment.

Municipal/Public - Name of district:

On-site Waste Water Treatment System - Indicate location on site plan and attach a copy of the permits for the system.

Food Handling Procedures

If Standard Operating Procedures (SOP's) are available please submit with plans.

| Procedures | Yes | No |
|--|-----|----|
| Will foods be held cold? | | |
| Will foods be held hot? | | |
| Will produce be washed? | | |
| Will foods be cooled after cooking? | | |
| Will foods be reheated after cooling? | | |
| Will frozen foods be thawed? | | |
| Will foods (raw meats, for example) be cooked? | | |
| Will raw or undercooked animal foods be served? (sushi, breafast eggs, or cooked-to-order meat, for example) | | |
| Will foods be sold to other retail food establishments? | | |
| Will catering be conducted? | | |
| Will you have a salad bar or buffet? | | |
| Will bulk food items (candy, trail mix, etc.) be sold to the public? | | |

Food Handling Procedure Descriptions

Complete Applicable Sections

| | A. List the foods that will require rapid cooling (examples: rice, green chili, soup, etc.): | | | |
|----|--|--|--|--|
| | | | | |
| | In addition, describe what methods will be used in your facility to rapidly cool cooked food. Check only those that apply in your establishment. | | | |
| | Under refrigeration | | | |
| | Rapid cooling equipment Shallow pans Separating food into smaller portions | | | |
| | Other | | | |
| В. | Describe what methods will be used in your facility to rapidly reheat cooled foods/leftovers. | | | |
| | | | | |
| | ☐ Under refrigeration List the equipment that will be used for reheating: ☐ As part of cooking process Stove Microwave Other: | | | |
| С. | Describe how frozen foods will be thawed. | | | |
| • | Under refrigeration Under running water In a microwave | | | |
| | As part of a cooking process Ch\Yf: | | | |
| D. | . Describe where personal items will be stored. | | | |
| | | | | |
| Ε. | Describe where chemicals used for operation will be stored. | | | |
| | | | | |
| | | | | |
| F. | How will bare hand contact with ready-to-eat foods be prevented during preparation? | | | |
| | Gloves Utensils Deli Tissue Other: | | | |
| Ĝ. | Food will primarily be served on: | | | |
| | Multi-use Tableware Single-service Tableware Both | | | |

Variance Requirement

If your operation includes any of the following specialized processing methods you must obtain a variance from the Colorado Department of Public Health & Environment:

(Check all boxes that apply to your operation)

- A. Smoking food as a method of preservation rather than as a method of flavor enhancement
- B. Curing food
- C. Using food additives or adding components such as vinegar:
 - a. As a method of food preservation rather than as a method of flavor enhancement, or
 - b. To render the food so that it is not time/temperature control of safety food
- D. Packaging TCS Food using a reduced oxygen environment
- E. Operating a molluscan shellfish life support system display tank
- F. Custom processing of animals that are for personal use as food
- G. Sprouting seeds or beans

HACCP Requirement

If your operation includes any of the following procedures you will need a HACCP Plan that meets the requirements of 3.502.12 and a designated work area accessible only to responsible trained personnel.

(Check all boxes that apply to your operation)

- H. Vacuum Packaging
- I. Sous Vide
- J. Cook·Chill



FORM 1-B Conditional Employee or Food Employee Reporting Agreement

Preventing Transmission of Diseases through Food by Infected Conditional Employees or Food Employees with Emphasis on Illness due to Norovirus, *Salmonella* Typhi, *Shigella* spp., Enterohemorrhagic (EHEC) or Shiga Toxin-producing *Escherichia coli* (STEC), or Hepatitis A Virus

The purpose of this agreement is to inform conditional employees or food employees of their responsibility to notify the person in charge when they experience any of the conditions listed so that the person in charge can take appropriate steps to preclude the transmission of foodborne illness.

I AGREE TO REPORT TO THE PERSON IN CHARGE:

Any Onset of the Following Symptoms, While Either at Work or Outside of Work, Including the Date of Onset:

- 1. Diarrhea
- 2. Vomiting
- 3. Jaundice
- 4. Sore throat with fever
- 5. Infected cuts or wounds, or lesions containing pus on the hand, wrist, an exposed body part, or other body part and the cuts, wounds, or lesions are not properly covered (such as boils and infected wounds, however small)

Future Medical Diagnosis:

Whenever diagnosed as being ill with Norovirus, typhoid fever (Salmonella Typhi), shigellosis (Shigella spp. infection), Escherichia coli O157:H7 or other EHEC/STEC infection, or hepatitis A (hepatitis A virus infection)

Future Exposure to Foodborne Pathogens:

- 1. Exposure to or suspicion of causing any confirmed disease outbreak of Norovirus, typhoid fever, shigellosis, *E. coli* O157:H7 or other EHEC/STEC infection, or hepatitis A.
- 2. A household member diagnosed with Norovirus, typhoid fever, shigellosis, illness due to EHEC/STEC, or hepatitis A.
- 3. A household member attending or working in a setting experiencing a confirmed disease outbreak of Norovirus, typhoid fever, shigellosis, *E. coli* O157:H7 or other EHEC/STEC infection, or hepatitis A.

FORM 1-B (continued)

I have read (or had explained to me) and understand the requirements concerning my responsibilities under the Food Code and this agreement to comply with:

- 1. Reporting requirements specified above involving symptoms, diagnoses, and exposure specified;
- 2. Work restrictions or exclusions that are imposed upon me; and
- 3. Good hygienic practices.

I understand that failure to comply with the terms of this agreement could lead to action by the food establishment or the food regulatory authority that may jeopardize my employment and may involve legal action against me.

| Conditional Employee Name (please print) | | | |
|--|------|--|--|
| Signature of Conditional Employee | Date | | |
| Food Employee Name (please print) | | | |
| Signature of Food Employee | Date | | |
| Signature of Permit Holder or Representative | Date | | |

FORM 1-A Conditional Employee and Food Employee Interview

Preventing Transmission of Diseases through Food by Infected Food Employees or Conditional Employees with Emphasis on Illness due to Norovirus, *Salmonella* **Typhi** (*S.* **Typhi**), *Shigella* spp., Enterohemorrhagic (EHEC) or Shiga Toxin-producing *Escherichia coli* (STEC), or Hepatitis A Virus

The purpose of this interview is to inform conditional employees and food employees to advise the person in charge of past and current conditions described so that the person in charge can take appropriate steps to preclude the transmission of foodborne illness.

| _ Evening: | | |
|---------------|--------------------|--|
| _ | | |
| otoms? (Circ | le one) | |
| | If YES, Date of On | set |
| YES / NO | | |
| | | |
| • | • . | • |
| infected woun | ds, however small) | |
| | | |
| yphoid fever | (S. Typhi) | YES / NO |
| | | |
| cs for S. Typ | hi? | YES / NO |
| ibiotics? | | |
| rescription? | | YES / NO |
| | Evening: | If YES, Date of One YES / NO The sions containing pus on and the cut, wound, or lesion not infected wounds, however small) The specific one of the sion of the si |



FORM 1-A (continued)

History of Exposure:

| 1. | Have you been suspected of causing, or have you been exposed to, a confirmed foodborne disease outbreak recently? | YES / NO |
|----|---|----------|
| | If YES, date of outbreak: | |
| a. | If YES, what was the cause of the illness and did it meet the following cr | iteria? |
| | Cause: | |
| | i. Norovirus (last exposure within the past 48 hours) Date of illness outbreak _ | |
| | ii. <i>E. coli</i> O157:H7 infection (last exposure within the past 3 days) Date of illness outbreak _ | |
| | iii. Hepatitis A virus (last exposure within the past 30 days) Date of illness outbreak _ | |
| | iv. Typhoid fever (last exposure within the past 14 days) Date of illness outbreak _ | |
| | v. Shigellosis (last exposure within the past 3 days) Date of illness outbreak _ | |
| b. | If YES, did you: | |
| | i. Consume food implicated in the outbreak? | |
| | ii. Work in a food establishment that was the source of the outbreak? | |
| | iii. Consume food at an event that was prepared by person who is ill? _ | |
| 2. | Did you attend an event or work in a setting recently where there was a confirmed disease outbreak? | YES / NO |
| | If so, what was the cause of the confirmed disease outbreak? | |
| | If the cause was one of the following five pathogens, did exposure to the pathogen meet the following criteria? | |
| | a. Norovirus (last exposure within the past 48 hours) | YES / NO |
| | b. <i>E. coli</i> O157:H7 (or other EHEC/STEC) | |
| | (last exposure within the past 3 days) | YES / NO |
| | c. Shigella spp. (last exposure within the past 3 days) | YES / NO |
| | d. S. Typhi (last exposure within the past 14 days) | YES / NO |
| | e. Hepatitis A virus (last exposure within the past 30 days) | YES / NO |



FORM 1-A (continued)

| 1 Ortin 1 A (continued) | | |
|----------------------------------|--|------|
| • | ousehold as a person diagnosed wi hepatitis A, or illness due to <i>E. coli</i> | • |
| | YES / NO Date of onset of illi | ness |
| • | member attending or working in a steak of Norovirus, typhoid fever, sh | • |
| | YES / NO Date of onset of illi | ness |
| Name Address | ne Number of your Health Practition | |
| Signature of Conditional Employe | ee | Date |
| Signature of Food Employee | | Date |
| Signature of Permit Holder or Re | presentative | Date |

AFFIDAVIT - RESTRICTIONS ON PUBLIC BENEFITS

| | do that (check one): | , swear or affirm und | ler penalty of perjury und | er the laws of |
|--|--|---|--|----------------|
| I am a Perma | d States citizen, or ment Resident of the present in the Unite | e United States, or ed States pursuant to Fe | ederal law. | |
| I understand that this sworn statement is required by law because I have applied for a public benefit. I understand that state law requires me to provide proof that I am lawfully present in the United States prior to receipt of this public benefit. I further acknowledge that making a false, fictitious, or fraudulent statement or representation in this sworn affidavit is punishable under the criminal laws of Colorado as perjury in the second degree under Colorado Revised Statute 18-8-503 and it shall constitute a separate criminal offense each time a public benefit is fraudulently received. | | | | |
| Doing Business As:_ | | | | |
| Address: | Street | Unit | City | Zip |
| | | | | |
| Signature | | _ | Date | |
| | RETURN T | THIS FORM WITH NOTAL OF ID ATTACHED | RIZED COPY | |
| | | | As a Notary Public in and for the state of | |
| | | | (Notary's offic | ial signature) |
| | | | (My commissio | n expires) |