

BREWSTER CENTRAL SCHOOL DISTRICT
CV STARR INTERMEDIATE SCHOOL
CAFETORIUM ADDITION, INTERIOR RENOVATIONS & RELATED WORK
ADDENDUM NO. 2

ADDENDUM NO. 2

OWNER: BREWSTER CENTRAL SCHOOL DISTRICT
30 FARM TO MARKET ROAD
BREWSTER, NY 10509

PROJECT NAME: CV STARR INTERMEDIATE SCHOOL
CAFETORIUM ADDITION, INTERIOR RENOVATIONS & RELATED WORK
SED #: 48-06-01-06-0-001-026

The attention of Bidders submitting proposals for work on the Security Vestibule, Synthetic Field and Related Work at Brewster High School is called to the following Addendum to the Contract Forms and Specifications.

The items set forth herein, whether of omission, addition, substitution or clarification are to be included in and form a part of the proposal submitted. This Addendum is hereby included in and made a part of the Contract Documents, dated December 9, 2024, whether or not attached thereto. All requirements of the original project specifications and drawings shall remain in force except as amended by this addendum.

This Addendum contains changes to the requirements of the Contract Documents. Such changes shall be incorporated into the contract Documents and shall apply to the work with the same meaning and force as if they had been included in the original documents. Wherever or any portion of a drawing, the remainder of the paragraph or drawing affected shall remain in force.

The conditions of the Specifications shall govern all work described in this Addendum. Wherever the conditions of work and the quality or quantity of materials or workmanship are not fully described in this Addendum, the conditions of work, etc., described by the Specifications or drawings for similar items of work shall apply to the work described in this Addendum.

DATE: January 3, 2025

This addendum consists of 2 pages plus Food Service Equipment cutsheets.

THE FOLLOWING ARE MODIFICATIONS, CLARIFICATIONS, DELETIONS OR ADDITIONS TO THE SPECIFICATIONS:

SECTIONS 00 4100, 00 4110, 00 4120, AND 00 4130 – BID FORMS

1.8, B.6 **REVISE** “Project Forms.” to read “Bonds and Certificates.”.

SECTION 01 1000 – SUMMARY OF CONTRACTS

01 1000-11, A.11 **DELETE** in its entirety.

SECTION 01 4216 – DEFINITIONS

01 4216-2, 1.3 **ADD** “AE. Proposed – The term Proposed means NEW and included in the contract.”.

SECTION 03 3000 – CAST IN PLACE CONCRETE

03 3000-4, 1.6, L.2 **DELETE** in its entirety.

03 3000-4, 1.6, L.3 **DELETE** in its entirety.

03 3000-6, 2.4, O, P & Q **DELETE** in its entirety.

SECTION 11 4000 – FOOD SERVICE EQUIPMENT

11 4000-36, **ADD** 4.0 EQUIPMENT CUTS and attach Food Service Equipment Cutsheets attached to this addendum.

FULLER AND D’ANGELO, P.C.
ARCHITECTS AND PLANNERS
JANUARY 3, 2025
ADDENDUM #2

BREWSTER CENTRAL SCHOOL DISTRICT
CV STARR IINTERMEDIATE SCHOOL
CAFETORIUM ADDITION, INTERIOR RENOVATIONS & RELATED WORK
ADDENDUM NO. 2

THE FOLLOWING ARE MODIFICATIONS, CLARIFICATIONS, DELETIONS OR ADDITIONS TO THE DRAWINGS:

DRAWING CVS C301 – LAYOUT AND LANDSCAPE PLAN

DELETE note “Add-Alternate GC-6. New Playground to be designed by Burke Playground Equipment.”.

DRAWING CVS A825 – FINISH LEGEND & FINISH SCHEDULE

Finish Schedule Legend, **DELETE** ACT-3.

Finish Schedule Legend, ACT-4 **ADD** color #1 to remarks column.

Finish Schedule Legend, ACT-5 **ADD** color #2 to remarks column.

Finish Schedule Legend, ACT-6 **ADD** color #3 to remarks column.

DRAWING CVS M301 – MECHANICAL SCHEDULES

DELETE Kitchen Cooler/Freezer Equipment Schedule.

END OF ADDENDUM NO. 2

The following attachments are being provided for informational purposes:

Bidder RFI Responses (In the event of a discrepancy between these responses and the contract documents, the contract documents shall prevail unless modified by addendum.)

Bid RFI-#003 dated 12/24/2024.
Bid RFI-#004 dated 12/24/2024.
Bid RFI-#005 dated 12/30/2024.
Bid RFI-#006 dated 1/2/2025.
Bid RFI-#007 dated 1/3/2025 (3 pages).
Bid RFI-#008 dated 1/2/2025.
Bid RFI-#009 dated 12/20/2024.
Bid RFI-#010 dated 12/20/2024.
Bid RFI-#011 dated 1/2/2025.
Bid RFI-#012 dated 1/2/2025 (4 pages).
Bid RFI-#013 dated 1/2/2025.
Bid RFI-#014 dated 1/2/2025.
Bid RFI-#015 dated 1/2/2025.
Bid RFI-#016 dated 1/2/2025.
Bid RFI-#017 dated 1/2/2025.
Bid RFI-#018 dated 1/2/2025.
Bid RFI-#019 dated 1/3/2025.



Project:
Brewster CV Equipment
Cut Data

From:
Raymond/Raymond Associates
Ryan Stack
44 St John St.
Goshen, NY 10924

To:

Table of Contents

RACK, CAN - NEW AGE 1256CK (ITEM 1)	1
WALK IN MODULAR, PANELS ONLY (NO REFRIGERATION SELECTION) - THERMAL-RITE CUSTOM (ITEM 4)	3
AIR CURTAIN, UNHEATED - BERNER CLC08-1036A (ITEM 6)	7
RACK, PAN - NEW AGE 1331 (ITEM 9)	10
WALK IN MODULAR, PANELS ONLY (NO REFRIGERATION SELECTION) - THERMAL-RITE CUSTOM (ITEM 10)	12
FIRE EXTINGUISHER, WALL MNTD. - ANSUL FIRE PROTECTION K-CLASS (ITEM 12)	16
HAND SINK, WALL MNTD. - IMC/TEDDY WS-1D (ITEM 13)	17
HOSE REEL - T&S BRASS B-7132-05 (ITEM 15)	19
EYE WASH STATION - GUARDIAN G175OP (ITEM 16)	21
FILTER SYSTEM FOR ITEM #19/20 - 3M PURIFICATION SGLP200-CL-BP (ITEM 17)	23
COMBI OVEN, GAS - CONVOTHERM C4 ET 10.20GB-N (ITEM 19)	25
COMBI OVEN, GAS - CONVOTHERM C4 ET 6.20GB-N (ITEM 20)	31
OVEN, CONVECTION, GAS - GARLAND/US RANGE MCO-GS-20-ESS (ITEM 22)	37
FLOOR TROUGH - IMC/TEDDY FT-2430-SG (ITEM 23)	39
KETTLE, GAS, TILTING - CLEVELAND RANGE KGL40T (ITEM 24)	41
RANGE, HEAVY DUTY, GAS - GARLAND/US RANGE MST44R-E (ITEM 25)	43
EXHAUST HOOD - CAPTIVE-AIRE ND-2 (ITEM 26)	45
EXHAUST HOOD - CAPTIVE-AIRE ND-2 (ITEM 27)	49
EXHAUST HOOD - CAPTIVE-AIRE ND-2 (ITEM 29)	53
FIRE SUPPRESSION SYSTEM - ANSUL FIRE PROTECTION UL-300 (R-102) (ITEM 30)	57
ADA HAND SINK, WALL MNTD. - IMC/TEDDY ADA-WS-1D (ITEM 31)	62
3-COMPARTMENT SINK, POTWASH - IMC/TEDDY SCS-34-2028-24RL (ITEM 32)	64
DISHWASHER, DOOR TYPE, VENTLESS - CHAMPION DH-6000T-VHR (ITEM 36)	66
CLEAN DISH TABLE - IMC/TEDDY SCDT-96 (ITEM 37)	68
RACK SHELF, WALL MNTD. - NEW AGE 52924 (ITEM 38)	70
REFRIGERATOR, PASS-THRU - UTILITY REFRIGERATOR PT-R-30-SS-2S-2S-D (ITEM 39)	71
OVERSHELF - IMC/TEDDY TBV-1-12102 (ITEM 41)	73
OVERSHELF - IMC/TEDDY TBV-1-1251 (ITEM 44)	75
SLICER, FOOD - GLOBE G12A (ITEM 45)	77
OVERSHELF - IMC/TEDDY TBV-1-12102 (ITEM 47)	79
OVERSHELF - IMC/TEDDY TBV-1-1251 (ITEM 71)	81
REFRIGERATOR, PASS-THRU - UTILITY REFRIGERATOR PT-R-30-SS-2S-2S-D (ITEM 51)	83
CABINET, HEATED, ROLL-THRU - UTILITY REFRIGERATOR RTHC-30-SS-1S-1S-H (ITEM 52)	85
REFRIGERATOR, ROLL-THRU - UTILITY REFRIGERATOR RTR-30-SS-1S-1S-H (ITEM 53)	87
POT/ PAN RACK, PORTABLE - METRO PR48VX3 (ITEM 58)	89
MILK COOLER - TRUE MFG. - GENERAL FOODSERVICE TMC-49-S-SS-HC (ITEM 59)	93
HOT FOOD COUNTER - LOW TEMP INDUSTRIES SIM-TW-4-60 (ITEM 60)	95
FOOD PROTECTOR(S), ADJUSTABLE - PREMIER METAL & GLASS TM2N-A (ITEM 61)	97

FLAT TOP COUNTER - LOW TEMP INDUSTRIES SIM-ST-28 (ITEM 62) 98

COLD FOOD COUNTER - LOW TEMP INDUSTRIES SIM-TA-60 (ITEM 64) 100

FOOD PROTECTOR(S), ADJUSTABLE - PREMIER METAL & GLASS TM2N-A (ITEM 65) 102

FLAT TOP COUNTER - LOW TEMP INDUSTRIES SIM-ST-28 (ITEM 66) 103

CASHIER COUNTER - LOW TEMP INDUSTRIES SIM-CSE-28 (ITEM 67) 105

ICE CREAM NOVELTY MERCHANDISER - BEVERAGE AIR NC43HC-1-W (ITEM 68) 107

TRAY SLIDE, V-RIBBED, 9""W - LOW TEMP INDUSTRIES CUSTOM (ITEM 69) 109



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Made in the USA

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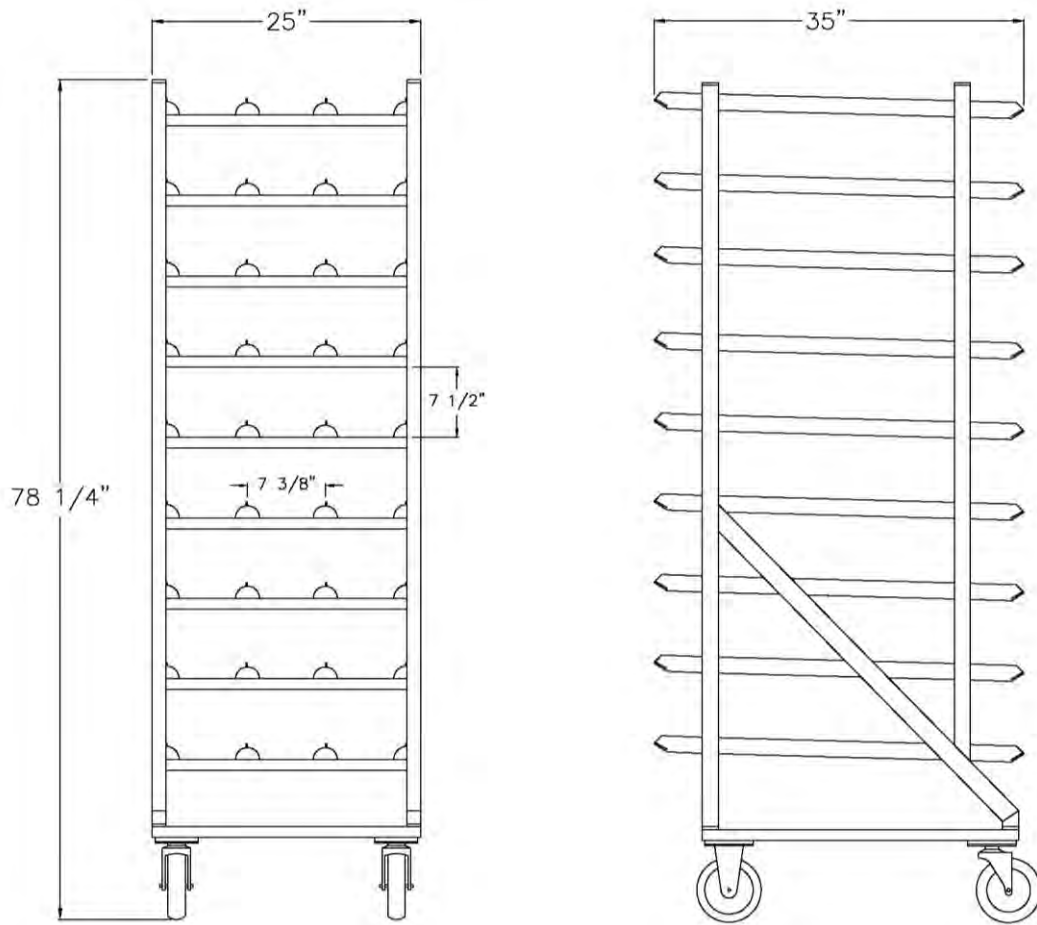


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WALK-IN COOLERS AND FREEZERS

for any cold storage application



Central Kitchens



Foodservice



Institutional



Sporting Venues

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Walk-in coolers and freezers for any cold storage application

YEARS OF INNOVATION

With extensive experience with walk-in cold storage, we enjoy an unrivalled reputation for product quality, making us the supplier of choice throughout food retailing, warehousing, distribution, industrial and scientific environments.

CUSTOMER FOCUSED SERVICE

From order inquiry, through quotation, design, manufacture and installation, our skilled and highly trained sales and engineering teams are available to provide expert advice, ensuring seamless management of your cold storage project. ThermalRite is a family owned and operated businesses, with distribution points based at six convenient locations, backed by a national installation and service network, providing only the best equipment, parts and after sales support to our customers.

BUILT TO YOUR SPECIFICATIONS

Because everyone's needs and preferences are different, our walk-ins are engineered and built to your exact dimensions and specifications. Flexible design and modular construction techniques ensure that we deliver walk-ins, which meet your exacting requirements, helping you maximize operational efficiency.

COLD STORAGE VERSATILITY

We manufacture walk-ins for indoor or outdoor location, helping you make the most of available floor space. Walk-ins may be supplied as coolers, freezers or combos for the ultimate versatility in temperature controlled storage.

CLASSIFICATIONS & APPROVALS*

ThermalRite walk-ins are approved under numerous classifications, providing our customers with total peace of mind over perishable inventories. Approvals include:

- * EISA Compliant
- * NSF Certified
- * U.L., Class 1 listed urethane foam insulation in all ThermalRite walk-ins
- * FM4880 Approved (PN #613)
- * USDA Approved Materials
- * UL Electric
- * ULC Electric
- * State of New York, MEA
- * California Bureau of Home Furnishings and Thermal Insulation License
- * State of Oregon
- * City of Los Angeles
- * CAN/ULC-5012
- * Wisconsin (DHILR)
- * City of Houston
- * California Energy Code Compliant
- * US Energy Code Compliant



** ThermalRite insulated panels are manufactured to meet local codes in most cities. It is incumbent upon the customer to consult with the local inspector to assure compliance.*



Walk-in coolers and freezers for any cold storage application

FEATURES & OPTIONS

SUPERIOR INSULATION & STRUCTURAL RIGIDITY

All our walk-in panels are manufactured in non-HCFC ENVIROFOAM™, environmentally sensitive urethane foam, with a choice of 3.5", 4", 5" or 6" panel thicknesses for high efficiency insulating properties, significantly reducing energy consumption and running costs. All panels have tongue and groove construction, with gasket applied to all joints, forming an air-tight seal. ThermalRite walk-ins feature wood or high density foam rail, with metal facing and foam in place bonding, together with cam lock panel fastening for structural rigidity.



FINISHES

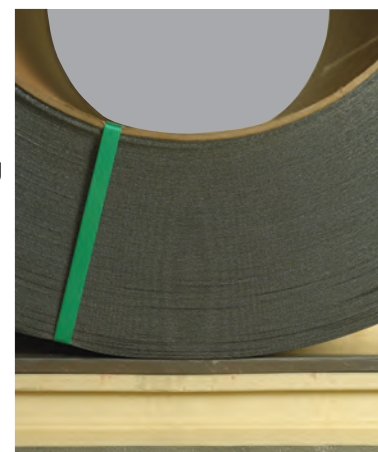
As standard, internal and external finish is 26 gauge embossed galvanized steel, which may be supplied with a white, black or almond paint finish, or alternative colors to order. A wide range of optional finishes is available, including

.032 embossed aluminum, .040 smooth white aluminum, .040 embossed aluminum, Acrylume, 22 gauge type 304 stainless steel #4 finish, 430 rolled-on stainless steel, embossed stainless steel and antimicrobial Sanisteel. We also offer a range of brick and stone effect finishes for environmentally sensitive installations.



FLOOR PANELS

Standard .050 smooth aluminum floors are NSF certified and capable of supporting uniformly distributed loads of 1000lbs/sq ft. As an alternative, we offer 22 gauge type 304 stainless steel with #2B finish. For ultra heavy duty applications, we offer a superfloor, which is capable of supporting uniformly distributed loads of 5000 lbs/sq ft.



DOORS

As standard, ThermalRite walk-ins are supplied with in-fitting overlap self closing swing doors. Standard features include:

- * High quality, heavy duty hardware with safety release
- * Magnetic door gasket and door bottoms
- * Pre-hung for doors of up to 48"
- * Heated jamb and door bottom on freezer models
- * Heated threshold on freezer models



To help maximize the use of available space and provide ease of access and egress, a wide range of optional door systems is also available.

- * Glass display doors
- * Single slide manual doors
- * Single slide power doors
- * Bi-part manual doors
- * Bi-part power doors
- * Reach-in service doors
- * Roll-up doors
- * Vertical lift doors



Walk-in coolers and freezers for any cold storage application

ACCESSORIES



- * LED lighting
- * Alarm systems
- * Digital thermometers
- * Strip curtains
- * Air curtains
- * Door view ports
- * Storage shelving
- * Built-in wall supports
- * Heavy duty floor plates
- * Refrigeration systems
- * Roof systems for outdoor applications
- * Foamed-in-place electrical boxes
- * Compact fluorescent lighting

We offer a comprehensive range of accessories for new build and retrofit projects, helping you tailor your walk-in to your specific application and make the most of your investment.

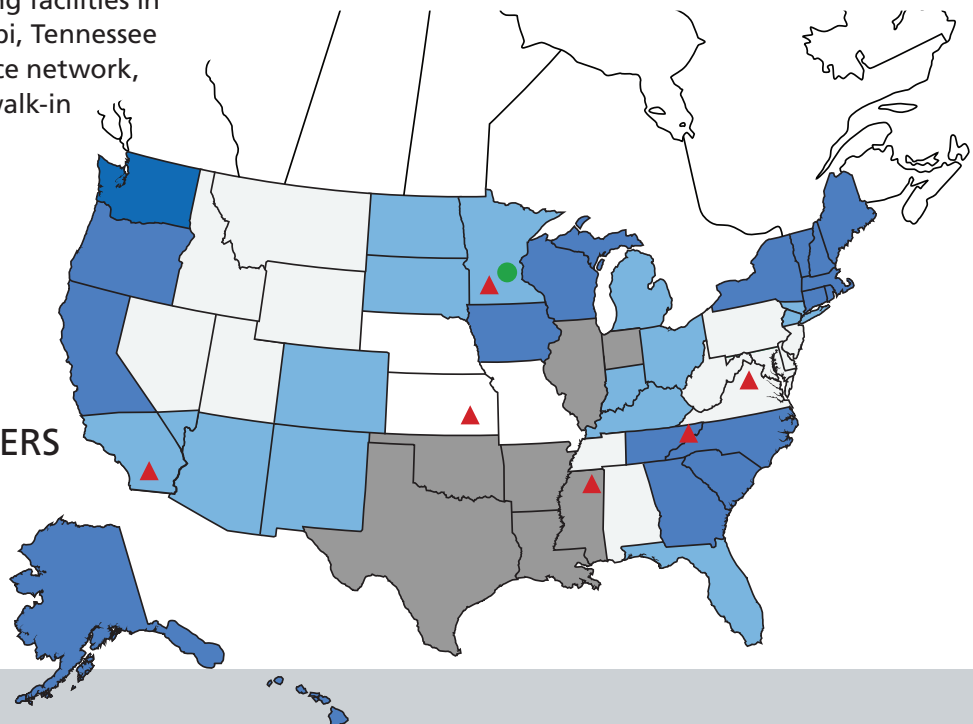
LOCATION, LOCATION, LOCATION

With conveniently located manufacturing facilities in California, Kansas, Minnesota, Mississippi, Tennessee and Virginia, backed by a national service network, we are well placed to serve all of your walk-in requirements.

▲ MANUFACTURING FACILITIES

● CORPORATE HEADQUARTERS

15600 37th Ave N., Suite 100
Plymouth, MN 55446
Toll Free: 888-833-3329
Fax: 763-541-1563
sales@thermalrite.com



Cold Storage Solutions

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COMMERCIAL LOW PROFILE 8

Ambient (Unheated) Air Curtain

Data Sheet

For Mounting Heights To 8' (environmental separation) and 7' (insect control)

STANDARD CONSTRUCTION

- 8 1/2" high x 13 1/2" deep
- 1/5 hp two speed motor(s)
- Factory installed fan speed switch
- White or black powder coated exterior
(Optional: Custom Color or Stainless)
- Wall & Top Mounting
- Optional: Filter (washable)

5 Year
Limited
Warranty



MODEL	Nozzle Width (in)	Max Vel. at Nozzle (fpm)	Avg. Outlet Vel. (fpm)	Air Volume (cfm)	Outlet Vel. Uniformity	Power Rating (kW)	Motor(s) @ hp	Net Wt. (lbs)
CLC08-1030A	27.50	3,071	1,478	670	89%	0.32	1 @ 1/5	36
CLC08-1036A	34.62	3,567	1,760	1,005	92%	0.32	1 @ 1/5	41
CLC08-1042A	40.62	3,388	1,755	1,176	93%	0.32	1 @ 1/5	45
CLC08-1048A	46.62	3,226	1,742	1,340	94%	0.32	1 @ 1/5	48
CLC08-1060A	58.13	2,940	1,702	1,632	95%	0.32	1 @ 1/5	56
CLC08-1072A	71.37	2,870	1,707	2,010	95%	0.32	1 @ 1/5	64
CLC08-2084A	83.50	3,388	1,707	2,351	93%	0.64	2 @ 1/5	90
CLC08-2096A	95.50	3,226	1,701	2,679	94%	0.64	2 @ 1/5	98
CLC08-2108A	107.00	3,226	1,684	2,971	94%	0.64	2 @ 1/5	105
CLC08-2120A	118.50	2,940	1,670	3,263	95%	0.64	2 @ 1/5	113

NOTE:

1. Operation at 50 Hz will generate approximately a 17% reduction in performance
2. Consult factory for vertically mounted units.

See sheet EP-100 for amp draws/total load requirements.

MODEL NUMBER CONFIGURATION

CLC08-1 030 A A-R-SS

Series	# of Motors	Opening Width	Heat	Voltage	Opt. Switch	Cabinet Finish
CLC08	1, 2	030" - 120"	A=Ambient	*A=120/1/60 B=208/1/60 J=240/1/60 Z=480/3/60 Q=600/3/60 V=220/1/50	Remote Switch	White (leave blank) BK=Black Opt. Cabinet Finish SS=Stainless Steel CC=Custom Color

*Suitable for 50hz

for Standard offering, leave options (Opt.) blank
make sure to specify Cabinet Finish if other than white

VELOCITY PROFILE: Model CLC08-1036A

Distance from Nozzle (ft)	2	3	4
Core Velocity (fpm)	1806	1494	1279

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

1 motor: Low/High Speed: 53/54 dBA

2 motors: Low/High Speed: 56/57 dBA

Berner reserves the right to alter specifications without prior notice.

www.berner.com Berner International 800.245.4455

111 Progress Ave. / New Castle / PA / 16101 / USA

DS-100

March, 2020



COMMERCIAL LOW PROFILE 8

Ambient (Unheated) Air Curtain

Electrical Performance Sheet

120/1/60 (voltage code A) MOTOR AMP DRAW = 3.4 each				208/1/60 (voltage code B) or 220/1/50 (voltage code V) MOTOR AMP DRAW = 1.7 each			240/1/60 (voltage code J) MOTOR AMP DRAW = 1.7 each		
MODEL	# CKTS	AMPS PER CIRCUIT	BREAKER RATING PER CIRCUIT	# CKTS	AMPS PER CIRCUIT	BREAKER RATING PER CIRCUIT	# CKTS	AMPS PER CIRCUIT	BREAKER RATING PER CIRCUIT
CLC08-1030A CLC08-1036A CLC08-1042A CLC08-1048A CLC08-1060A CLC08-1072A	1	3.4	15	1	1.7	15	1	1.7	15
CLC08-2084A CLC08-2096A CLC08-2108A CLC08-2120A	1	6.8	15	1	3.4	15	1	3.4	15

480/3/60 (voltage code Z) MOTOR AMP DRAW = 0.9 each				600/3/60 (voltage code Q) MOTOR AMP DRAW = 0.6 each		
MODEL	# CKTS	AMPS PER CIRCUIT	BREAKER RATING PER CIRCUIT	# CKTS	AMPS PER CIRCUIT	BREAKER RATING PER CIRCUIT
CLC08-1030A CLC08-1036A CLC08-1042A CLC08-1048A CLC08-1060A CLC08-1072A	1	0.9	15	1	0.6	15
CLC08-2084A CLC08-2096A CLC08-2108A CLC08-2120A	1	1.8	15	1	1.2	15

Berner reserves the right to alter specifications without prior notice.

www.berner.com Berner International Corporation 800.245-4455
111 Progress Ave. / New Castle / PA / 16101 / USA

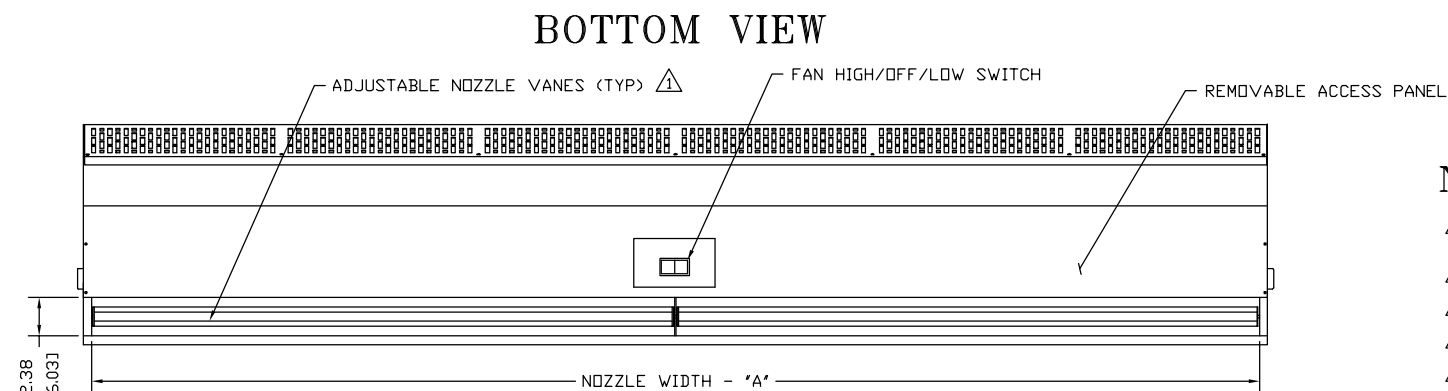
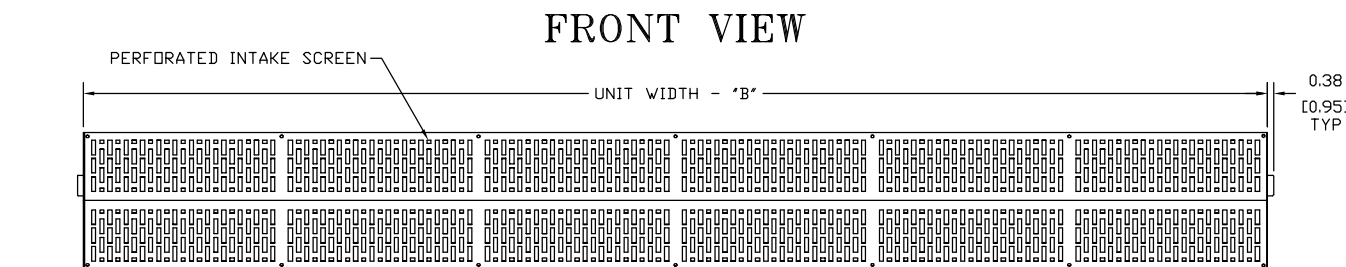
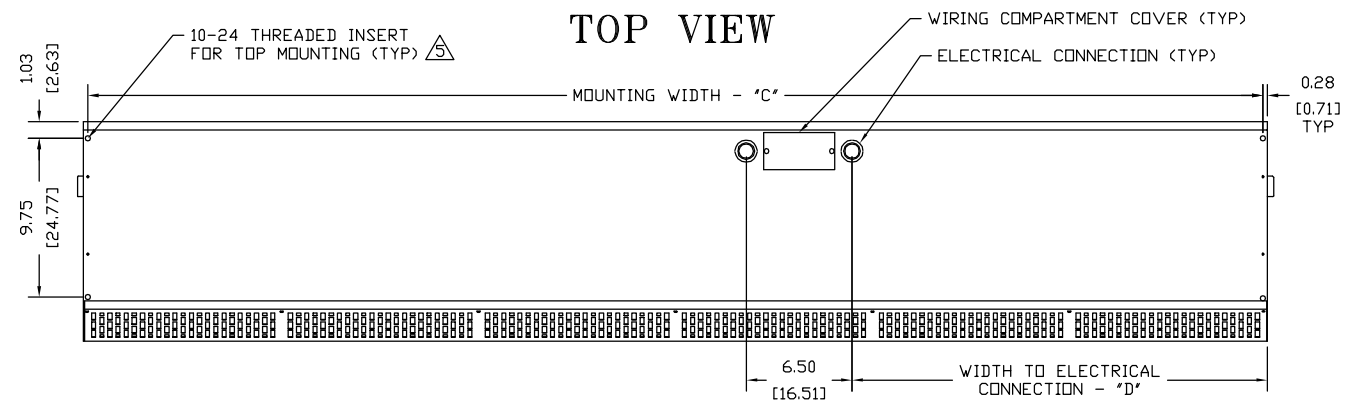
EP-100
January, 2015

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Item #6

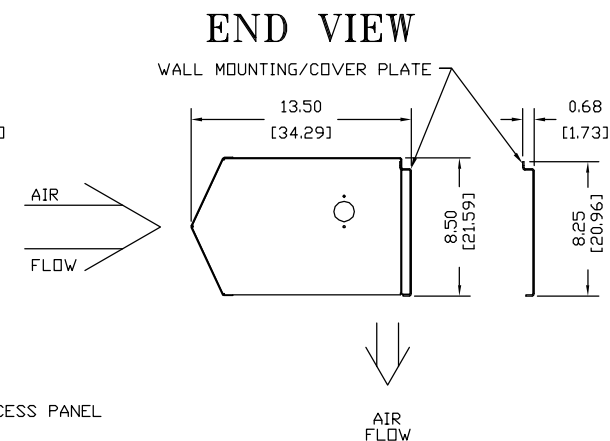
CLC08-1036A

Berner



MODEL [△]	NOZZLE WIDTH "A"	UNIT WIDTH "B"	MOUNTING WIDTH "C"	ELECTRIC WIDTH "D"
CLC08-1030A	27.44 [69.69]	28.88 [73.35]	28.32 [71.93]	13.13 [33.34]
CLC08-1036A	34.62 [87.95]	36.06 [91.60]	35.50 [90.17]	7.13 [18.10]
CLC08-1042A	40.62 [103.17]	42.06 [106.83]	41.50 [105.41]	13.13 [33.34]
CLC08-1048A	46.62 [118.41]	48.06 [122.07]	47.50 [120.65]	13.13 [33.34]
CLC08-1060A	58.13 [147.65]	59.55 [151.26]	59.00 [149.86]	18.88 [47.94]
CLC08-1072A	71.37 [181.28]	72.81 [184.94]	72.25 [183.52]	25.50 [64.80]
CLC08-2084A	83.50 [212.09]	84.94 [215.74]	84.38 [214.31]	13.13 [33.34]
CLC08-2096A	95.50 [242.57]	96.94 [246.23]	96.38 [244.79]	13.13 [33.34]
CLC08-2108A	107.00 [271.78]	108.44 [275.44]	107.88 [274.00]	18.88 [47.94]
CLC08-2120A	118.50 [300.99]	119.94 [304.65]	119.38 [303.21]	18.88 [47.94]

CLC08 AMBIENT SYSTEM



NOTES:

- △ AIR CURTAIN MUST BE INSTALLED SO AIR STREAM IS NOT OBSTRUCTED WHEN DEFLECTED 20° TO EITHER SIDE OF C.
- △ ELECTRICAL CONNECTIONS TO BE FLEXIBLE.
- △ FIELD VERIFY DIMENSIONS.
- △ ANCHORS TO SUPPORTING STRUCTURE BY OTHERS.
- △ ADEQUACY OF SUPPORTING STRUCTURE IS TO BE VERIFIED BY A PROFESSIONAL STRUCTURAL ENGINEER.
- △ LETTER "A" IN MODEL NUMBER DESIGNATES AMBIENT UNIT.
- △ DIMENSIONS IN INCHES [CENTIMETERS].

PROJECT		
LOCATION		
ARCHITECT		
ENGINEER		
DWG. NO.	CLC08-AMB	TITLE: BERNER
DATE	28MAR2016	MODEL CLC08 AIR CURTAIN AMBIENT SYSTEM
BY	S. Bell	
REPLACES	14OCT14	
BY	D. Johnson	BERNER INTERNATIONAL CORP. NEW CASTLE, PA.


New Age Industrial Corp., Inc.

PO Box 520 • 16788 US Hwy 36 • Norton, Kansas 67654

 Phone: 800-255-0104 • Fax: (877)-877-7687 • www.NewAgeIndustrial.com

Job: _____

Item: _____

Quantity: _____

Bun Pan Racks

Virtually Maintenance Free,

- All welded construction insures the maximum strength and stability of each rack.
- Shipped assembled for immediate use.
- Available in both end and side loading styles, to accommodate 18" x 26", 13" x 18", and 14" x 18" pans

Easy to Maneuver

- Equipped with four 5" heavy duty platform type casters.
- Non-marking wheels protect floors and minimize noise.
- Caster plates are securely welded to the frame of each unit and casters are then bolted to the caster plate...not directly to the frame...with four bolts. This procedure strengthens the overall integrity of the rack and prevents breakage.

Guaranteed To Last

- Five-Year Guarantee against material defects and workmanship.
- Lifetime Guarantee against rust and corrosion.

NSF Certified

#1330

#1461

#1331S

#1461S

This information is for general sales and engineering use only. New Age Industrial reserves the right to modify or make changes at any time without notice to materials and specifications.



Made For: _____


New Age Industrial Corp., Inc.

PO Box 520 • 16788 US Hwy 36 • Norton, Kansas 67654

 Phone: 800-255-0104 • Fax: (877)-877-7687 • www.NewAgeIndustrial.com

Job: _____

Item: _____

Quantity: _____

Bun Pan Racks

APPLICATIONS: General storage and movement of trays and pans.

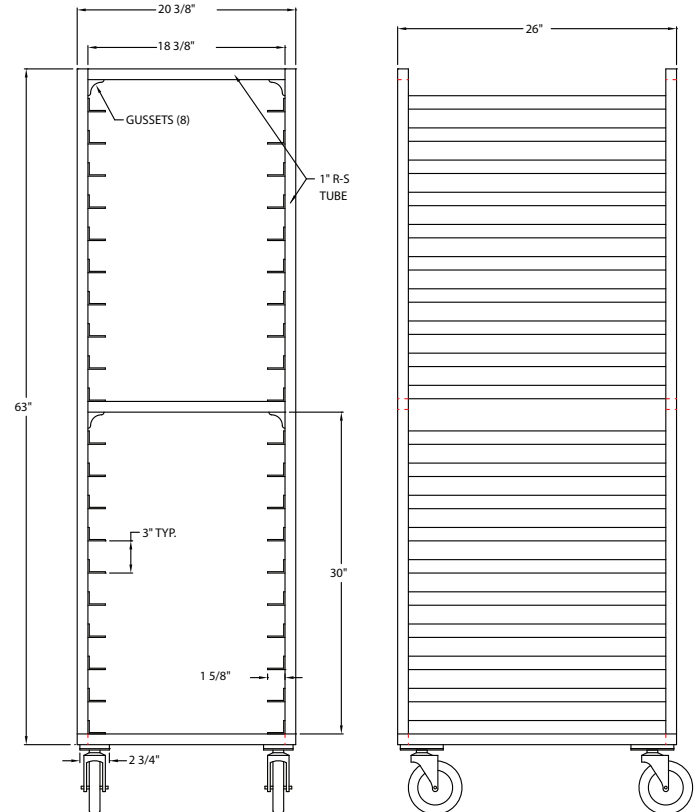
CONSTRUCTION: Heavy duty, high tensile, extruded aluminum. Type 6463-T5 alloy.

TRAY SLIDES: Slides are $1\frac{1}{4}$ " x $1\frac{5}{8}$ " x .100 extruded aluminum angle welded to frame.

FRAME & CROSS SUPPORTS: Vertical and horizontal frame members are 1" x 1" x .070 extruded aluminum tubing. All welded unit.

CORNER GUSSETS: Gussets of $1\frac{1}{2}$ " x $1\frac{1}{2}$ " x $\frac{5}{8}$ " thick angle are welded to the inside angles (bottom side) where horizontal cross bracing meets vertical uprights. Note: Each gusset requires $4\frac{1}{2}$ " of weld.

CASTERS: Platform type, 5" diameter wheel, full swivel design with sealed ball bearing. Wheel material is non-marking polyurethane.


#1331


Model No.	Size W-H-D	Pan Cap.	Runner Spacing	Ship Wt.
¾-SIZE END LOADING RACK				
1361	20 $\frac{3}{8}$ " x 60 $\frac{3}{8}$ " x 26"	17	3"	54#
END LOADING RACKS				
1461*	20 $\frac{11}{16}$ " x 69 $\frac{3}{4}$ " x 26"	38	1 $\frac{1}{2}$ "	56#
1330	20 $\frac{3}{8}$ " x 69 $\frac{3}{4}$ " x 26"	30	2"	70#
1331	20 $\frac{3}{8}$ " x 69 $\frac{3}{4}$ " x 26"	20	3"	58#
1332	20 $\frac{3}{8}$ " x 69 $\frac{3}{4}$ " x 26"	15	4"	49#
1333	20 $\frac{3}{8}$ " x 69 $\frac{3}{4}$ " x 26"	12	5"	46#
1334	20 $\frac{3}{8}$ " x 69 $\frac{3}{4}$ " x 26"	10	6"	42#
SIDE LOADING RACKS				
1461S*	28 $\frac{3}{8}$ " x 69 $\frac{3}{4}$ " x 19"	38	1 $\frac{1}{2}$ "	50#
1330S	28 $\frac{3}{8}$ " x 69 $\frac{3}{4}$ " x 19"	30	2"	60#
1331S	28 $\frac{3}{8}$ " x 69 $\frac{3}{4}$ " x 19"	20	3"	51#
1332S	28 $\frac{3}{8}$ " x 69 $\frac{3}{4}$ " x 19"	15	4"	45#
1333S	28 $\frac{3}{8}$ " x 69 $\frac{3}{4}$ " x 19"	12	5"	42#
1334S	28 $\frac{3}{8}$ " x 69 $\frac{3}{4}$ " x 19"	10	6"	41#

Four 5" platform type swivel casters (#C450).

* #1461 & #1461S Units Hold Pans By The Lip Only.

This information is for general sales and engineering use only. New Age Industrial reserves the right to modify or make changes at any time without notice to materials and specifications.



Made For:



WALK-IN COOLERS AND FREEZERS

for any cold storage application



Central Kitchens



Foodservice



Institutional



Sporting Venues

www.thermalrite.com



Walk-in coolers and freezers for any cold storage application

YEARS OF INNOVATION

With extensive experience with walk-in cold storage, we enjoy an unrivalled reputation for product quality, making us the supplier of choice throughout food retailing, warehousing, distribution, industrial and scientific environments.

CUSTOMER FOCUSED SERVICE

From order inquiry, through quotation, design, manufacture and installation, our skilled and highly trained sales and engineering teams are available to provide expert advice, ensuring seamless management of your cold storage project. ThermalRite is a family owned and operated businesses, with distribution points based at six convenient locations, backed by a national installation and service network, providing only the best equipment, parts and after sales support to our customers.

BUILT TO YOUR SPECIFICATIONS

Because everyone's needs and preferences are different, our walk-ins are engineered and built to your exact dimensions and specifications. Flexible design and modular construction techniques ensure that we deliver walk-ins, which meet your exacting requirements, helping you maximize operational efficiency.

COLD STORAGE VERSATILITY

We manufacture walk-ins for indoor or outdoor location, helping you make the most of available floor space. Walk-ins may be supplied as coolers, freezers or combos for the ultimate versatility in temperature controlled storage.

CLASSIFICATIONS & APPROVALS*

ThermalRite walk-ins are approved under numerous classifications, providing our customers with total peace of mind over perishable inventories.

Approvals include:

- * EISA Compliant
- * NSF Certified
- * U.L., Class 1 listed urethane foam insulation in all ThermalRite walk-ins
- * FM4880 Approved (PN #613)
- * USDA Approved Materials
- * UL Electric
- * ULC Electric
- * State of New York, MEA
- * California Bureau of Home Furnishings and Thermal Insulation License
- * State of Oregon
- * City of Los Angeles
- * CAN/ULC-5012
- * Wisconsin (DHILR)
- * City of Houston
- * California Energy Code Compliant
- * US Energy Code Compliant



** ThermalRite insulated panels are manufactured to meet local codes in most cities. It is incumbent upon the customer to consult with the local inspector to assure compliance.*



Walk-in coolers and freezers for any cold storage application

FEATURES & OPTIONS

SUPERIOR INSULATION & STRUCTURAL RIGIDITY

All our walk-in panels are manufactured in non-HCFC ENVIROFOAM™, environmentally sensitive urethane foam, with a choice of 3.5", 4", 5" or 6" panel thicknesses for high efficiency insulating properties, significantly reducing energy consumption and running costs. All panels have tongue and groove construction, with gasket applied to all joints, forming an air-tight seal. ThermalRite walk-ins feature wood or high density foam rail, with metal facing and foam in place bonding, together with cam lock panel fastening for structural rigidity.



FINISHES

As standard, internal and external finish is 26 gauge embossed galvanized steel, which may be supplied with a white, black or almond paint finish, or alternative colors to order.

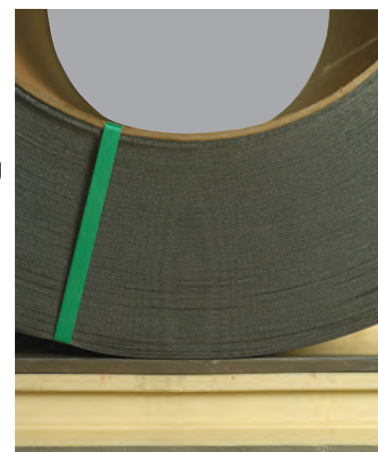
A wide range of optional finishes is available, including

.032 embossed aluminum, .040 smooth white aluminum, .040 embossed aluminum, Acrylume, 22 gauge type 304 stainless steel #4 finish, 430 rolled-on stainless steel, embossed stainless steel and antimicrobial Sanisteel. We also offer a range of brick and stone effect finishes for environmentally sensitive installations.



FLOOR PANELS

Standard .050 smooth aluminum floors are NSF certified and capable of supporting uniformly distributed loads of 1000lbs/sq ft. As an alternative, we offer 22 gauge type 304 stainless steel with #2B finish. For ultra heavy duty applications, we offer a superfloor, which is capable of supporting uniformly distributed loads of 5000 lbs/sq ft.



DOORS

As standard, ThermalRite walk-ins are supplied with in-fitting overlap self closing swing doors. Standard features include:

- * High quality, heavy duty hardware with safety release
- * Magnetic door gasket and door bottoms
- * Pre-hung for doors of up to 48"
- * Heated jamb and door bottom on freezer models
- * Heated threshold on freezer models



To help maximize the use of available space and provide ease of access and egress, a wide range of optional door systems is also available.

- * Glass display doors
- * Single slide manual doors
- * Single slide power doors
- * Bi-part manual doors
- * Bi-part power doors
- * Reach-in service doors
- * Roll-up doors
- * Vertical lift doors



Walk-in coolers and freezers for any cold storage application

ACCESSORIES



We offer a comprehensive range of accessories for new build and retrofit projects, helping you tailor your walk-in to your specific application and make the most of your investment.

- * LED lighting
- * Alarm systems
- * Digital thermometers
- * Strip curtains
- * Air curtains
- * Door view ports
- * Storage shelving
- * Built-in wall supports
- * Heavy duty floor plates
- * Refrigeration systems
- * Roof systems for outdoor applications
- * Foamed-in-place electrical boxes
- * Compact fluorescent lighting

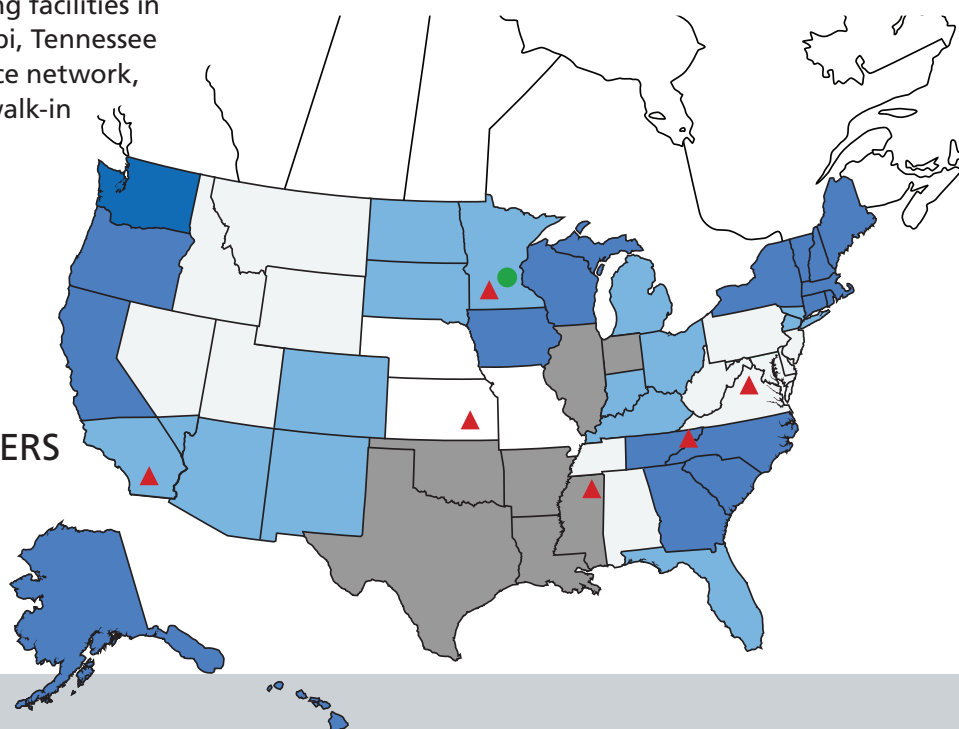
LOCATION, LOCATION, LOCATION

With conveniently located manufacturing facilities in California, Kansas, Minnesota, Mississippi, Tennessee and Virginia, backed by a national service network, we are well placed to serve all of your walk-in requirements.

▲ MANUFACTURING FACILITIES

● CORPORATE HEADQUARTERS

15600 37th Ave N., Suite 100
Plymouth, MN 55446
Toll Free: 888-833-3329
Fax: 763-541-1563
sales@thermalrite.com



Cold Storage Solutions

www.thermalrite.com



EISA
Compliant



PROUDLY
MADE IN
THE U.S.A.



A Tyco International Company

K-GUARD MODEL K01-2 HAND PORTABLE EXTINGUISHER

Data/Specifications

FEATURES

- Meets or exceeds requirements of UL Standard 8 and Standard 711
- Meets requirements of ULC Standard S554
- Meets requirements of NFPA 10
- Simple operation and maintenance
- Wide angle, soft discharge spray pattern
- Stainless steel bourdon tube gauge
- Bar coded nameplate
- Rechargeable
- Sold and serviced through a network of independent distributors in every state and most foreign countries
- UL/ULC rated 1-A:K
- Factory filled and pressurized
- Stainless steel pick-up tube
- Contains 1.6 Gallon (6 L) ANSULEX Low pH agent

APPLICATIONS

The K-GUARD liquid agent fire extinguisher is specifically designed for use on fires that involve combustible cooking vegetable or animal fats in commercial cooking equipment. Typical appliances include: fryers; griddles and range tops; upright, natural charcoal, or chain-type broilers; electric, lava rock, mesquite or gas-radiant char-broilers; and woks.

Newer, more efficient cooking appliances, plus the use of non-saturated cooking oils, require a fire extinguishing agent which will not only smother a fire but provide a cooling effect.

The extinguisher is ideally suitable for use in restaurants, hospitals, nursing homes, hotels, schools, airports, and other similar facilities.

It is used as a backup to an automatic fire suppression system.

The energy source to the cooking equipment shall be shut off by the automatic fire suppression system in order to attain complete extinguishment and permit the cooking media to cool below its auto-ignition temperature.

DESCRIPTION

The K-GUARD extinguisher is an attractive, easy to use and maintain, stainless steel extinguisher.

The ANSULEX Low pH fire extinguishing agent used in the extinguisher is a specially-formulated aqueous solution. It has been developed to provide rapid flame extinguishment and securement of hot fuels such as cooking shortenings.

CODES

Meets new Class K (Combustible Cooking Media) fire requirements of NFPA 10.



006077

SPECIFICATIONS

- Model No. K01-2
- UL/ULC Rating 1-A:K
- Capacity 1.6 Gallon (6 L) of ANSULEX Low pH Agent
- Extinguisher Height 21.25 in. (540 mm)
- Width 9.5 in. (241 mm)
- Depth (Diameter) 7 in. (178 mm)
- Shipping Weight 25 lb (11.3 kg)
- Range 8-10 ft (2.4-3.1 m)
- Discharge Time Approximately 45 seconds
- Temperature Range -20 °F to 120 °F (-29 °C to 49 °C)
- Bracket Wall Mount

ORDERING INFORMATION

Description	Part No.
K-GUARD Model K01-2	432843 (UL)
Liquid Agent Fire Extinguisher	432848 (ULC)
3 Gallon (11.36 L) Container	79372
ANSULEX Low pH Liquid Agent	



WS

Wall Mounted Hand Sink

General Information

Project Name: _____

Consultant: _____

Item #: _____

Model #: _____

Quantity: _____



Specifications

WS Wall Mounted Hand Sink is constructed of 16GA type 300 series stainless steel, with a tall backsplash and non-drip marine edges, coved corner sink bowl and built-in pitch to 1½" waste outlet.

Stainless steel front apron with rear flange and "Z" strip provide attachment to wall. Deck mounted soap dispenser has 1-pint capacity. Faucet to be T&S #B-1105, or equal, splash-mounted, with rigid gooseneck and wrist-action handles.

WS-X Model - same as above without faucet and soap dispenser. Faucet hole can be provided.

Product Guide

IMC Hand Sinks are easily cleanable without the use of tools. All corners are coved, and all seams are fully welded and polished.

Large oversize deck provides space for faucet, soap dispenser and integral towel dispenser.

High backsplash protects wall and keeps sink sanitary. Large integral apron conceals all plumbing.

Versatile design permits the use of large variety of plumbing options and accessories.

Options

- ☐ **SS** - Side Splashes (Pair)
- ☐ **TLG** - Adjustable Tubular Legs
- ☐ **TWB** - Tubular Wall Brackets
- ☐ **RSOD** - Rear Sink Overflow Drain
- ☐ **CBW** - Custom Bowl Size

WALL HAND SINK - WS

Sink Only Models	Faucet Mounting	Sink w/ Faucet Models	Overall Size
<input type="checkbox"/> WS-1DX	1 Hole Deck	<input type="checkbox"/> WS-1D	20½" x 19¼" x 29¼"
<input type="checkbox"/> WS-1SX	1 Hole Splash	<input type="checkbox"/> WS-1S	20½" x 19¼" x 29¼"
<input type="checkbox"/> WS-2DX	4" OC Deck	<input type="checkbox"/> WS-2D	20½" x 19¼" x 29¼"
<input type="checkbox"/> WS-2SX	4" OC Splash	<input type="checkbox"/> WS-2S	20½" x 19¼" x 29¼"

*Includes soap dispenser



WS-80 0823

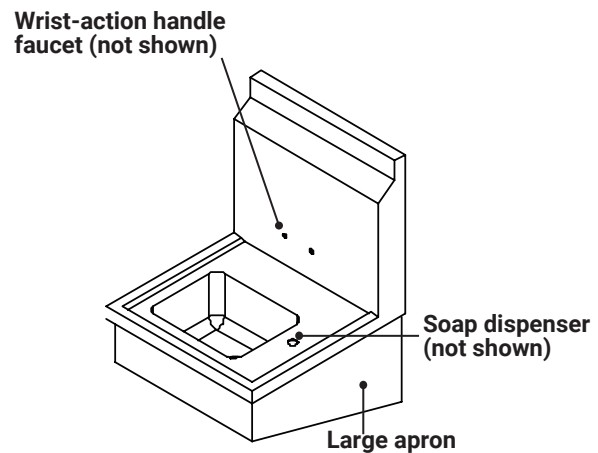
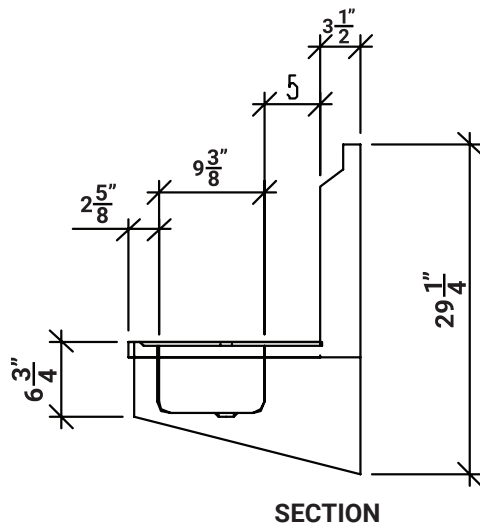
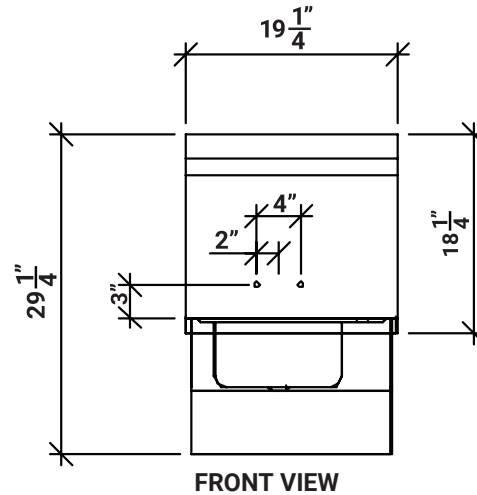
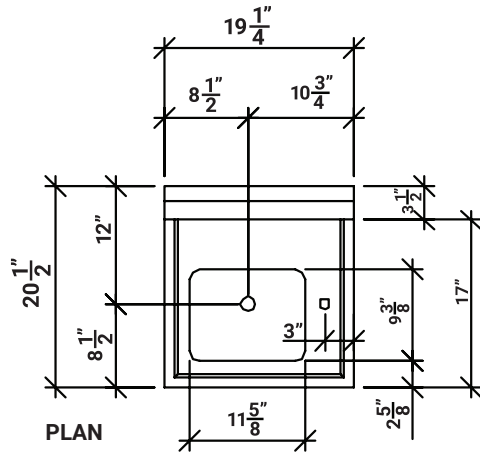


IMC/TEDDY
DECADES OF FINE CRAFTSMANSHIP

WS

Wall Mounted Hand Sink

DRAWINGS



ACCESSORIES

(See Price Book Pg. 66-68)



RGLH
Gooseneck Faucet



EFD
Electronic Faucet



KNV
Double Knee
Valve & Gooseneck
Spout



EW-S
Eye Wash Faucet



TD
Towel Dispenser



CTSD
Combo Towel &
Soap Dispenser



ITSD
Integral Towel &
Soap Dispenser

Specifications subject to change without notice.

WS-80 0823



T&S BRASS AND BRONZE WORKS, INC.

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

Model No.

B-7132-05

Item No.

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

This Space for Architect/Engineer Approval

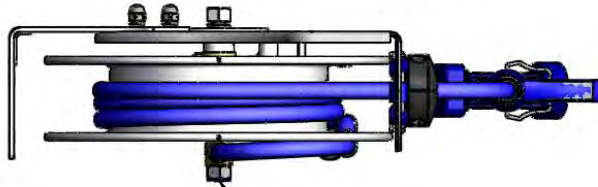
Job Name _____ Date _____

Model Specified _____ Quantity _____

Customer/Wholesaler _____

Contractor _____

Architect/Engineer _____



3/8" NPT Female Inlet
(Left Side of Reel)

Open Stainless Steel Hose Reel
35' of 3/8" Hose

Ø 14 1/2"
[368mm]

18"
[458mm]

019652-40
3/8" NPT
Live Swivel

8 3/4"
[222mm]

16 9/16"
[421mm]

MV-2522-24
Stainless Steel Front Trigger
Water Gun, 5/16" Orifice

7 3/16"
[182mm]



Mounting Hole Details

5 1/2"
[139mm]

Ø 1/2"
[13mm]

6 7/16"
[164mm]

5 1/4"
[133mm]

3/4"
[19mm]

2 3/8"
[60mm]

1/2"
[13mm]

Product Specifications:

3/8" x 35' Open Stainless Steel Reel & Stainless Steel Front Trigger Water Gun w/ Swivel, 5/16" Orifice

Product Compliance:

NSF 61 Exempt (Non-Potable)
EPA 2005 Non-Compliant (PRSV)



T&S BRASS AND BRONZE WORKS, INC.

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

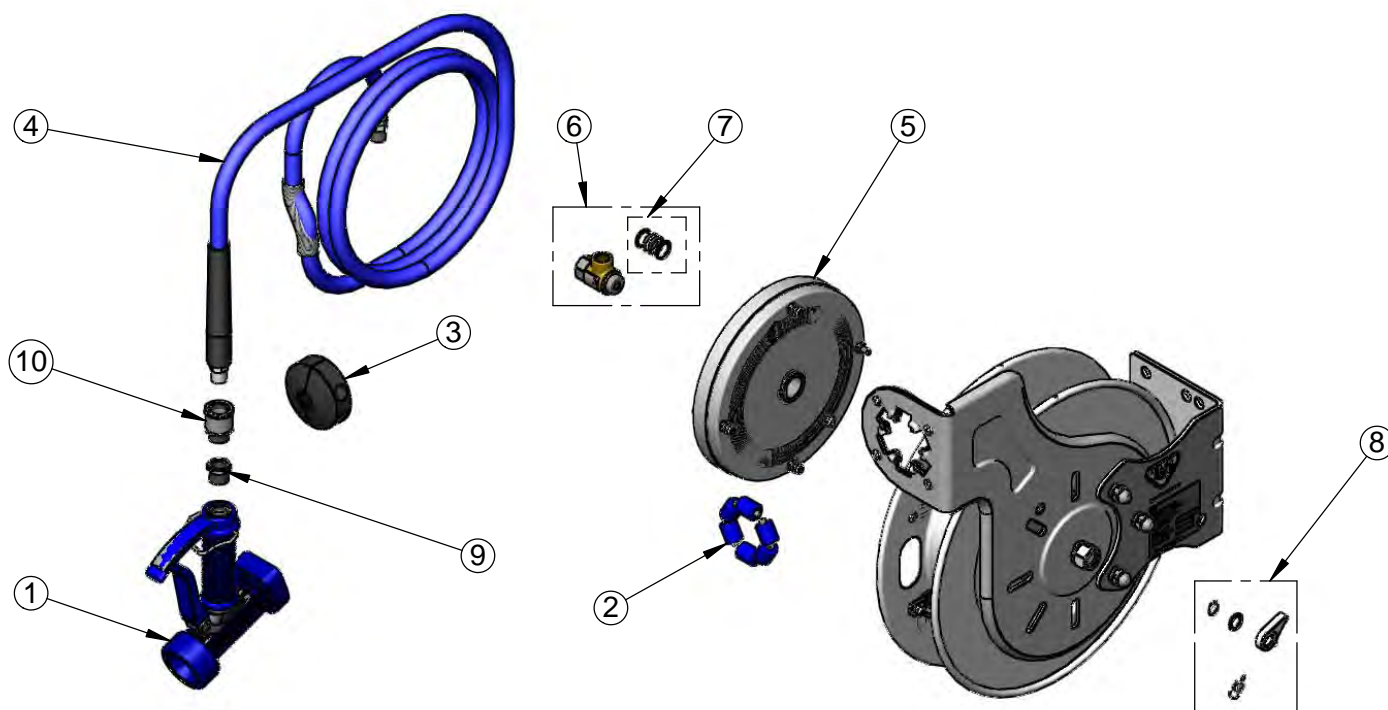
Model No.

B-7132-05

Item No.

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

ITEM NO.	SALES NO.	DESCRIPTION
1	MV-2522-24	Front Trigger Gun, 5/16" Orifice
2	014938-45	Roller Assembly Repair Kit
3	014949-45	Hose Stop Repair Kit
4	014941-45	3/8" x 35' Hose Replacement Kit
5	014933-45	Small Stainless Steel Spring
6	014946-45	3/8" Swivel Repair Kit
7	014948-45	O-Ring Replacement Kit
8	014940-45	Ratchet Repair Kit
9	001359-40	Hex Bushing, 1/2" NPT Male x 3/8" NPT Female
10	019652-40	3/8" NPT Live Swivel



Product Specifications:

3/8" x 35' Open Stainless Steel Reel & Stainless Steel Front Trigger Water Gun w/ Swivel, 5/16" Orifice

Product Compliance:

NSF 61 Exempt (Non-Potable)
EPA Act 2005 Non-Compliant (PRSV)



Guardian

Eye/Face Washes

☐ **G1750P** Eye/Face Wash, Wall Mounted, Plastic Bowl



Application: Eye/face wash for wall mounting. Two large FS-Plus™ spray-type outlet heads deliver a flood of water for rinsing eyes and face.

Spray Head Assembly: Two FS-Plus™ spray heads. Each head has a “flip top” dust cover, internal flow control and filter to remove impurities from the water flow.

Valve: 1/2" IPS chrome plated brass stay-open ball valve. Valve is US-made with chrome plated brass ball and Teflon® seals.

Bowl: 11-3/4" diameter orange ABS plastic.

Mounting: Heavy duty cast aluminum wall bracket with corrosion resistant powder coated finish.

Supply: 1/2" NPT female inlet.

Waste: 1-1/4" NPT female outlet.

Sign: ANSI-compliant identification sign.

Quality Assurance: Unit is completely assembled and water tested prior to shipment.

Available Options

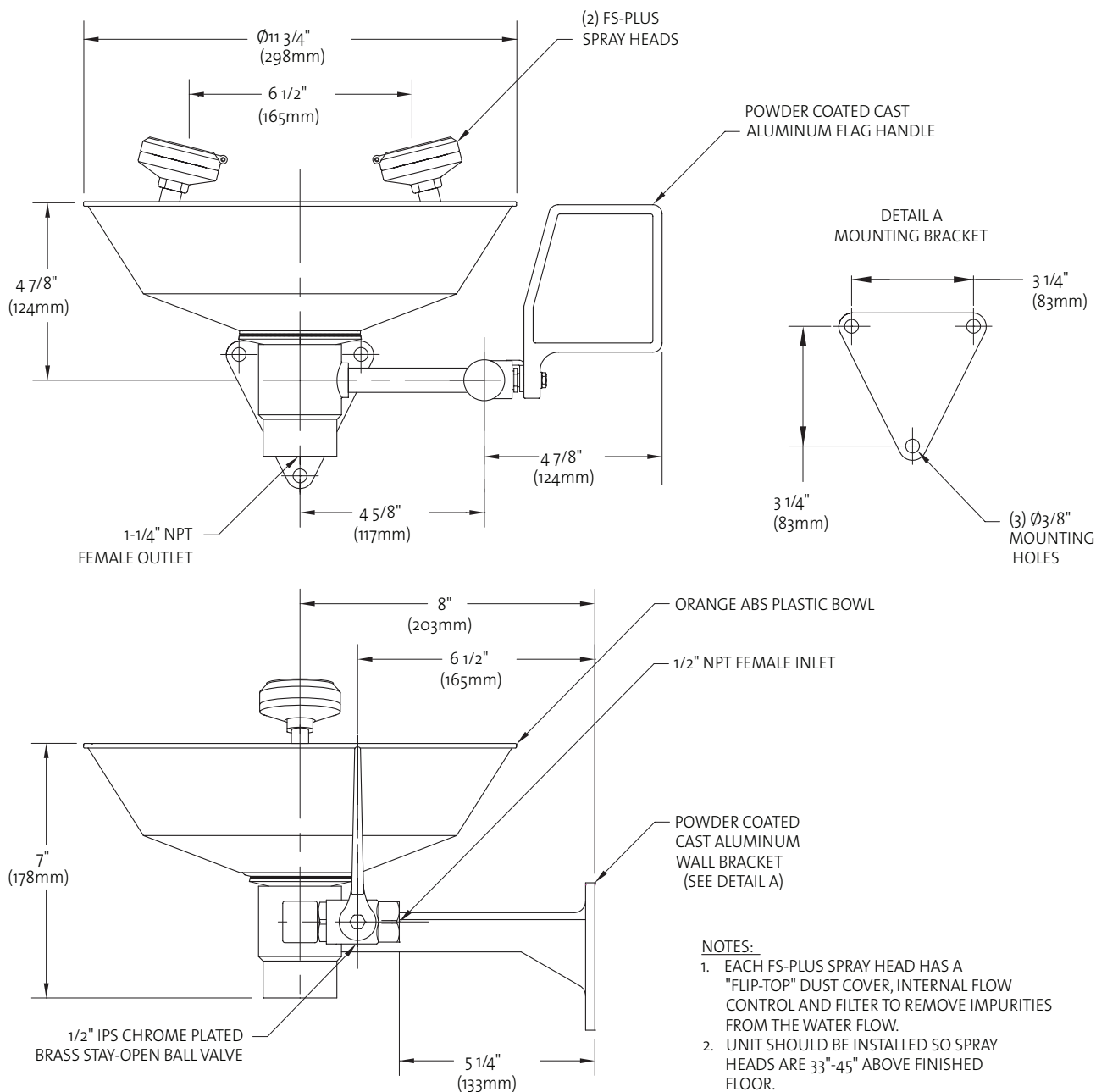
- ☐ **DC** Stainless steel dust cover for each spray head.
- ☐ **GRN** Green ABS plastic bowl.
- ☐ **YEL** Yellow ABS plastic bowl.
- ☐ **HS** Auxiliary hand-held drench hose for rinsing eyes, face or body.
- ☐ **SC** Self-closing ball valve. *Note: Eye/face washes with self-closing valves do not comply with ANSI Z358.1-2014.*
- ☐ **T** Chrome plated brass tailpiece and trap with 1-1/2" IPS waste connection.
- ☐ **TP** 1-1/2" OD Chrome plated brass tailpiece.
- ☐ **TMV** G3600LF thermostatic mixing valve precisely blends hot and cold water to deliver warm (tepid) water as required by ANSI Z358.1-2014. Refer to “Tempering Units” section for complete technical and product selection information.



Guardian

Eye/Face Washes

□ G1750P Eye/Face Wash, Wall Mounted, Plastic Bowl



THIS SPACE FOR ARCHITECT/ENGINEER APPROVAL

Due to continuing product improvement, the information contained in this document is subject to change without notice. All dimensions are $\pm \frac{1}{4}"$ (6mm). rev. 0115

Guardian Equipment
1140 N North Branch St
Chicago, IL 60642

312 447 8100 TELEPHONE
312 447 8101 FACSIMILE
gesafety.com

Listed 8116. Units have been tested to and comply with ANSI Z358.1-2014 and the Uniform Plumbing Code.



ETL Listed 101496. Units have been tested to and comply with ANSI Z358.1-2014.



Sign Included



3M™ Water Filtration Products | Foodservice Systems

SGLP100-CL & SGLP200-CL Series

Reverse Osmosis Systems

for use in combi-oven and steamer applications.

Technical Data Sheet

Introduction

The 3M reverse osmosis water filtration systems featured here are designed to produce consistent Recipe Quality Water™ and help reduce scale and corrosion in combi-ovens and steamers. Their reverse osmosis (RO) membrane is designed to reduce hardness minerals and total dissolved solids (TDS) that may cause maintenance costs or shortened equipment life.

Product Benefits

- ▶ Prefilter reduces particulates, chloramines, chlorine taste and odor from the incoming water to help protect equipment.
- ▶ Quick and easy cartridge change-outs—no spills, no mess.
- ▶ No electricity needed—integrated pump operates on incoming water pressure.¹
- ▶ Sanitary Quick Change (SQC) encapsulated cartridges reduce media contamination during change-outs.
- ▶ Wall-mounted steel bracket is rust and corrosion resistant.
- ▶ Compact for installation in tight spaces.



SGLP200-CL System

Product Specifications

Model Number	Part Number	Description	Capacity ²	Application
SGLP100-CL	5636201	Reverse Osmosis System	100 gpd (379 lpd)	Combi-ovens, Steamers
SGLP100-CL-BP	5636204	Reverse Osmosis System w/bypass	100 gpd (379 lpd)	Combi-ovens, Steamers
SGLP200-CL	5636202	Reverse Osmosis System	200 gpd (757 lpd)	Combi-ovens, Steamers
SGLP200-CL-BP	5636203	Reverse Osmosis System w/bypass	200 gpd (757 lpd)	Combi-ovens, Steamers
SGLP Bypass (Accessory included with SGLP100-CL-BP and SGLP200-CL-BP systems. Not intended for use on SGLP100-CL and SGLP200-CL systems.)	50-94601	SGLP Bypass Kit	N/A	Combi-ovens, Steamers

¹ Minimum 60 psi (413.6 kPa) feedwater pressure required.

² RO production rates listed are at a water pressure and temperature of 60 psi and 77° F producing water at atmosphere.

SGLP100-CL and SGLP200-CL are intended in applications where the RO product water is used only for cooking (i.e. ovens with a separate water inlet for cleaning). The water used for cleaning the oven may be unfiltered water or filtered only through the HF65-CL pre-filter.

SGLP100-CL-BP and SGLP200-CL-BP include autobypass kit (i.e. Ovens with a single water inlet connection), which allows those systems to be used in applications where product-water outlet is used for both steaming and cleaning the oven.

SGLP100-CL & SGLP200-CL Series Reverse Osmosis Systems

Specifications

- ▶ System incorporates reverse osmosis technology.
- ▶ System incorporates a non-electric pump.
- ▶ System contains integrated pre-filtration for the reduction of particulate, chloramines and chlorine taste and odor.
- ▶ RO membrane is a thin film composite (TFC) type.
- ▶ System is wall mountable with a steel bracket design.
- ▶ System inlet plumbing connections are 3/8" quick disconnect type.
- ▶ System drain plumbing connections are 3/8" quick disconnect type.
- ▶ System outlet plumbing connections are 1/2" quick disconnect type.
- ▶ System includes an integrated water storage tank.
- ▶ System minimum incoming water pressure of 60 psi (414 kPa) and maximum of 125 psi (889 kPa). External booster pump is required for incoming pressure less than 60 psi (414 kPa).
- ▶ System minimum incoming water temperature of 40° F (4.4° C) and a maximum of 100° F (37.8° C).
- ▶ System includes plumbing connection for optional 1/2" port for providing pre-filtered water for cleaning cycle.

WARNING

Read entire manual. Failure to follow all guides and rules could cause personal injury or property damage.

- Check with your local public works department for plumbing codes. You must follow their guidelines as you install the water filtration cartridge.
- Your water filtration cartridge will withstand up to 125 pounds per square inch (psi) water pressure. If your water supply pressure is higher than 80 psi, install a pressure reducing valve before installing the water filtration cartridge.

To reduce the risk associated with the ingestion of contaminants:

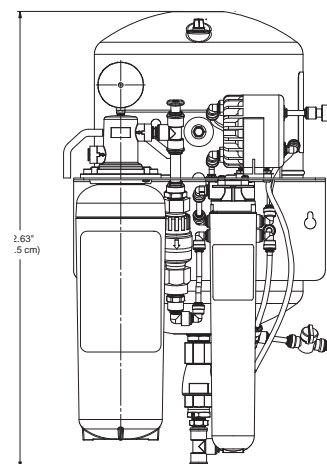
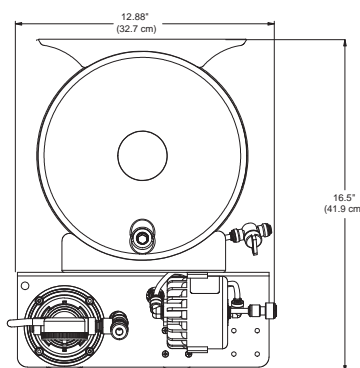
- DO NOT use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system.
- DO NOT use with water that is unsafe or unknown quality with respect to any contaminants.
- DO NOT use on a water source that does not meet the water quality and safety standard criteria set forth by your local regulatory body. ONLY install on a portable cold-water supply (your water must be safe for consumption prior to installing and using this water filter).

NOTICE

To reduce the risk associated with water leakage or flooding:

- Read and follow Use Instructions before installation and use of this system.
- Change the disposable filter cartridge at the recommended interval; the disposable HF65-CL model 5628902 pre-filter cartridge MUST be replaced every 12 months or sooner.
- Change the disposable membrane filter and membrane cartridges at the recommended interval; the disposable CFS M model 5625004 RO membrane cartridge MUST be replaced every 24 months or sooner.
- Failure to replace the disposable filter cartridge at recommended intervals may lead to reduced filter performance and failure of the filter, causing property damage from water leakage or flooding.

SGLP100-CL



Replacement Cartridges

Model Number	Part Number	Type	Qty. Required
HF65-CL	5628902	5 micron, particulate, chloramines, chlorine taste and odor pre-filter cartridge	1
CFS M	5625004	Reverse Osmosis Membrane cartridge	1 (SGLP100-CL), 2 (SGLP200-CL), 1 (SGLP100-CL-BP), 2 (SGLP200-CL-BP)

Product Selection and Use:

Many factors beyond 3M's control and uniquely within user's knowledge and control can affect the use and performance of a 3M product in a particular application. As a result, end-user is solely responsible for evaluating the product and determining whether it is appropriate and suitable for end-user's application, including completing a risk assessment that considers the product leachable characteristics and its impact on drug safety conducting a workplace hazard assessment and reviewing all applicable regulations and standards (e.g., OSHA, ANSI, etc.). Failure to properly evaluate, select, and use a 3M product and appropriate safety products, or to meet all applicable safety regulations, may result in injury, sickness, death, and/or harm to property.

Warranty, Limited Remedy, and Disclaimer: 3M warrants this Product to be free from defects in material and workmanship for one (1) year from the date of manufacture. This warranty does not cover failures resulting from abuse, misuse, alteration or damage not caused by 3M 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. 3M MAKES NO OTHER WARRANTIES OR CONDITIONS, EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OR CONDITION OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, OR ARISING OUT OF A COURSE OF DEALING, CUSTOM, OR USAGE OF TRADE. If a 3M product does not conform to this warranty, then the sole and exclusive remedy is, at 3M's option, replacement of the 3M product or refund of the purchase price.

Limitation of Liability:

Except for the limited remedy above, and except to the extent prohibited by law, 3M will not be liable for any loss or damage arising from or related to the 3M product, whether direct, indirect, special, incidental, or consequential, (including, but not limited to, lost profits or business opportunity), regardless of the legal or equitable theory asserted, including, but not limited to, warranty, contract, negligence, or strict liability.



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3M Separation and Purification Sciences Division
400 Research Parkway
Meriden, CT 06450 U.S.A.
1-800-222-7880 3Mfoodservice.com

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Project _____
 Item _____
 Quantity _____
 FCSI section _____
 Approval _____
 Date _____

Combi oven

Convotherm maxx pro
 easyTouch

- 10.20
- 11 slide rails
- Gas
- Boiler
- Right-hinged door



Key Features

- Advanced Closed System+ (ACS+) cooking methods: Steam, combi-steam, hot air
- Advanced Closed System+ (ACS+) with extra functions:
 - Crisp&Tasty - 5 moisture-removal settings
 - BakePro - 5 levels of traditional baking
 - HumidityPro - 5 humidity settings
 - Controllable fan - 5 speed settings
- easyTouch 10" TFT high-resolution glass touch display (capacitive)
- ConvoClean+ fully automatic cleaning system with eco, regular and express modes - with optional single-dose dispensing
- HygieniCare
- WiFi and Ethernet port (LAN)
- TriColor indicator ring - indicates the current operating status
- Steam generated by high-performance boiler outside the cooking chamber
- LED illumination for cooking chamber
- Triple-glazed right-hinged unit door

Standard features

- Cooking methods:
 - Steam (86-266°F) with guaranteed steam saturation
 - Combi-steam (86-482°F) with automatic humidity adjustment
 - Hot air (86-482°F) with optimized heat transfer
- easyTouch user interface controls:
 - 10" TFT high-resolution glass touch display (capacitive)
 - Smooth-action, quick-reacting scrolling function
- Climate Management
 - Advanced Closed System+ (ACS+), HumidityPro, Crisp&Tasty
- Quality Management
 - Airflow Management, BakePro, multi-point core temperature probe, preheat and cool-down function
- Production Management
 - Automatic cooking with Press&Go with up to 399 profiles
 - Integrated cookbook with 7 different categories
 - TrayTimer - load management for different products simultaneously
 - TrayView - load management for automatic cooking of different products using Press&Go
 - Favorites management
 - HACCP data storage
 - USB port
 - ecoCooking - energy saving function
 - LT cooking (low-temperature cooking) / Delta-T cooking
 - Cook&Hold - cooking and keeping food warm in a single process
 - Auto Start
 - Rethermalization+: versatile multi-mode rethermalization function

Standard features

- Cleaning Management:
 - ConvoClean+: Fully automatic cleaning system
 - Quick access to individually created and stored cleaning profiles
 - Cleaning Scheduler
- HygieniCare:
 - Hygienic Steam Function
 - Hygienic handles
 - SteamDisinfect
- Design:
 - Triple-glazed right-hinged unit door with safety lock, sure-shut function, venting position, and LEDs for illuminating the cooking chamber
 - Steam generated by boiler
 - Adjustable feet with adjustment range between 4 inches and 5 inches
 - Multi-point core temperature probe
 - Integrated recoil hand shower





Options

Accessories

C4eT 10.20 GB-N

Convotherm maxx pro easyTouch

- 10.20
- 11 slide rails
- Gas
- Boiler
- Right-hinged door



Key Features

- Advanced Closed System+ (ACS+) cooking methods: Steam, combi-steam, hot air
- Advanced Closed System+ (ACS+) with extra functions:
 - Crisp&Tasty - 5 moisture-removal settings
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- HygieniCare
- WiFi and Ethernet port (LAN)
- TriColor indicator ring - indicates the current operating status
- Steam generated by high-performance boiler outside the cooking chamber
- LED illumination for cooking chamber
- Triple-glazed right-hinged unit door

Options

- Triple-glazed disappearing door - more space and added safety (see page 3)
- Quality Management:
 - ConvoSmoke - built in food-smoking (HotSmoke)
 - ConvoGrill with grease management function
- Steam and vapor removal - built-in condenser
- Corrections package
- Available in various voltages
- Sous-vide probe, external connection
- Core temperature probe, external connection (internal core probe standard)

Accessories

- WiFi and ethernet (LAN) enabled to connect to network solution from Welbilt for updating and monitoring appliances from anywhere
- Signal Tower
- Racks
- Banquet system (optionally as a package or individually): Plate rack, mobile shelf rack, transport trolley, thermal cover
- Stacking stands
- Equipment stands in various sizes and designs

Accessories and services by partners

- Cleaning chemicals for the fully automatic ConvoClean+ cleaning system (multiple-dose and single-dose dispensing)
- Water filtration and reverse osmosis systems and replacement filters
- Installation services available - details in AutoQuotes - availability may vary by region
- Cooking, baking, and roasting cookware

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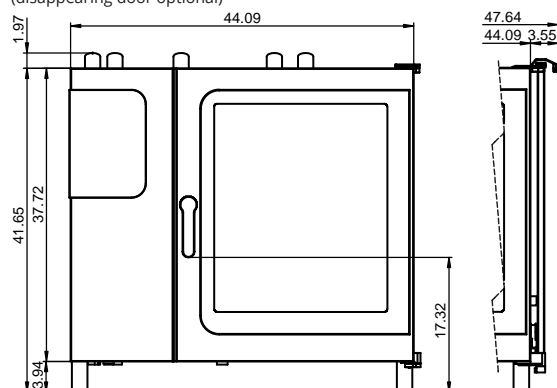
Dimensions

Weights

Views

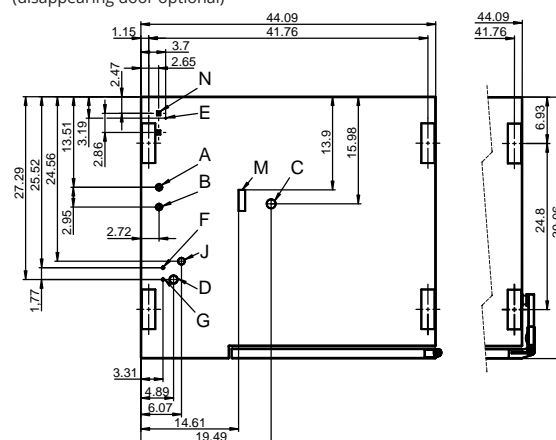
Front view

(disappearing door optional)



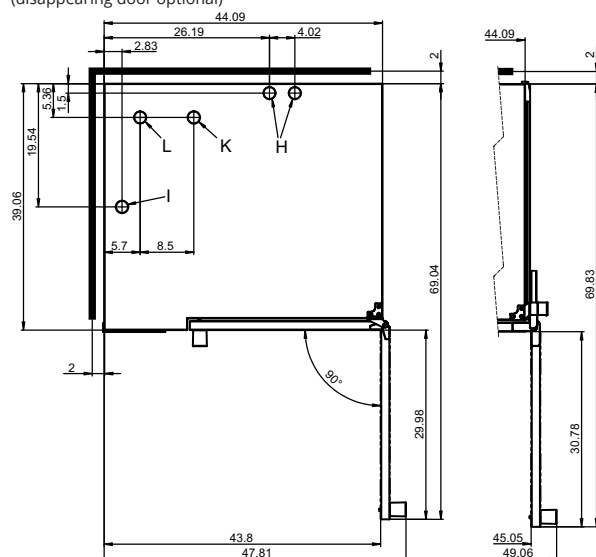
Connection points, bottom of unit

(disappearing door optional)



View from above with wall clearances

(disappearing door optional)



- A Water connection (for boiler)
- B Water connection (for cleaning, recoil hand shower)
- C Drain connection (2" I. D.)
- D Electrical connection
- E Equipotential bonding
- F Rinse-aid connection
- G Cleaning-agent connection
- H Air vent (2" I. D.)
- I Dry air intake (2" I. D.)
- J Gas connection
- K Convection burner exhaust outlet (2.37" I.D.)
- L Boiler burner exhaust outlet (2.36" I.D.)
- M Safety overflow 3.2" x 1"
- N Ethernet connection RJ45

Dimensions and weights

Dimensions including packaging

Width x height x depth 53.7" x 52.0" x 45.7"

Weight

Net weight without options* / accessories 461 lbs
Packaging weight 84 lbs

Safety clearances**

Rear 2"
Right (right-hinged door) 2"
Right (disappearing door pushed back) 5"
Left (see installation requirements) 2"
Top*** 39"

* Max. weight of options: 33 lbs.

** Required for the unit to work properly.

*** Depends on the type of exhaust system and the ceiling's characteristics.

Installation requirements

Clearance from heat sources	min. 20 "
Recommended clearance for servicing on the left side of the unit	min. 20 "

The combi oven must be easily accessible on three sides in order to ensure accessibility for cleaning. Alternatively, use a 6" foot, available upon request.

C4ET 10.20 GB-N



Capacity

Electrical specifications

Gas

C4ET 10.20 GB-N

Loading capacity

Max. number of food containers

[Unit has 11 slide rails; rail spacing 2.68" max.]

Steam table pans (12"x20"x1")	22
Steam table pans (12"x20"x2.5")	20
Wire shelves, full size (20"x26")	11
Sheet pans, full size (18"x26")*	10
Sheet pans, half size (13"x18")*	20
Frying baskets, half size (12"x20")	22
Plates (optional plate rack)	48

Max. loading weight

Per combi oven 220 lbs

Per shelf level 33 lbs

* Wire shelves required.

Electrical supply

120V 1PH 60Hz *

Rated power consumption	0.6 kW
Rated current	7.5 A
Power supply wire gauge	14 AWG
Conductor insulation rating	194 °F / 90 °C

* Prepared for connection to an energy optimizing system.

Electrical supply must be connected to dedicated permanent supply line. Any Ground fault or residual current protection must be rated at least 20mA. Do not connect to residential GFI receptacles as they will cause nuisance trips of the device.

Gas specifications

Type of gas	Natural gas, propane
Gas connection	3/4" NPT
Flow pressure	
Natural gas	7 (5.5 to 14)" WC
Propane	11 (11 to 14)" WC
Heat output	For Natural gas, propane
Convection burner	109200 BTU/h
Boiler burner	102000 BTU/h

NOTICE: Only one burner comes on at a time.

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Water Emissions

Water connection

Water supply	
Water supply	Two hoses 1/2" inner diameter with one side 3/4" GHT-F to 3/4" BST The unit is designed for a permanent hookup to the water supply that uses a connecting hose with a minimum diameter of 1/2".
Flow pressure	22 - 87 psi / 1.5 - 6 bar
Drain	
Drain version	Naturally ventilated pipe to open pan or drain/channel
Type	2" inside diameter (comes elbow-shaped as standard)
Slope for drainpipe	min. 3.5% (2°)

Water quality

Water connection A* for boiler,
Water connection B* for cleaning, recoil hand shower

General requirements	Drinking water, typically untreated water
TDS	70 - 360 ppm
Hardness**	70 - 360 ppm (4 - 21 gpg)
pH value	6.5 - 8.5
Cl ⁻ (chloride)	max. 60 ppm
Cl ₂ (free chlorine)	max. 0.2 ppm
SO ₄ ²⁻ (sulfate)	max. 150 ppm
Fe (iron)	max. 0.1 ppm
SiO ₂ (silica)	max. 13 ppm
NH ₂ Cl (monochloramine)	max. 0.2 ppm
Temperature	max. 104°F / max. 40°C

* Please refer to the connection points diagram, p. 2.

** Even if the limits are adhered to, deposits of minerals that do not cause hardness may occur in certain cases. Any measures used to prevent this must be clarified with Technical Support.

NOTICE: The owner/operator/purchaser must ensure that the water quality requirements are met. Otherwise the unit warranty is void.

Water consumption

Water connections A, B	
Average consumption for cooking**	2.3 gph
Required flow rate	4.0 gpm

** Incl. water required for cooling the wastewater.

NOTICE: See connection positions diagram, p. 2.

Emissions

Heat loss	
Latent	4400 BTU/h
Sensible	5800 BTU/h
Drain temperature	max. 140°F / 60°C
Decibel rating	max. 70 dBA

C4ET 10.20 GB-N



Accessories

ACCESSORIES

(For more detailed information, please refer to the Accessories brochure.)

Stacking kit

Combination allowed	6.20 on 10.20
If combining two gas units	
Select the "stacking kit for Convotherm 4 gas units"	
If combining one electrical unit and one gas unit in a stacking kit	
Select the "stacking kit for Convotherm 4 electrical units" if:	
Bottom combi oven	EB/ES
Top combi oven	GB/GS
Select the "stacking kit for Convotherm 4 gas units" if:	
Bottom combi oven	GB/GS
Top combi oven	EB/ES

Equipment stand

Standard support surface height	26.38"
---------------------------------	--------



Project _____
 Item _____
 Quantity _____
 FCSI section _____
 Approval _____
 Date _____

Combi oven

Convotherm maxx pro
 easyTouch

- 6.20
- 7 slide rails
- Gas
- Boiler
- Right-hinged door



Key Features

- Advanced Closed System+ (ACS+) cooking methods: Steam, combi-steam, hot air
- Advanced Closed System+ (ACS+) with extra functions:
 - Crisp&Tasty - 5 moisture-removal settings
 - BakePro - 5 levels of traditional baking
 - HumidityPro - 5 humidity settings
 - Controllable fan - 5 speed settings
- easyTouch 10" TFT high-resolution glass touch display (capacitive)
- ConvoClean+ fully automatic cleaning system with eco, regular and express modes - with optional single-dose dispensing
- HygieniCare
- WiFi and Ethernet port (LAN)
- TriColor indicator ring - indicates the current operating status
- Steam generated by high-performance boiler outside the cooking chamber
- LED illumination for cooking chamber
- Triple-glazed right-hinged unit door

Standard features

- Cooking methods:
 - Steam (86-266°F) with guaranteed steam saturation
 - Combi-steam (86-482°F) with automatic humidity adjustment
 - Hot air (86-482°F) with optimized heat transfer
- easyTouch user interface controls:
 - 10" TFT high-resolution glass touch display (capacitive)
 - Smooth-action, quick-reacting scrolling function
- Climate Management
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Standard features

- Cleaning Management:
 - ConvoClean+: Fully automatic cleaning system
 - Quick access to individually created and stored cleaning profiles
 - Cleaning Scheduler
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 - Hygienic Steam Function
 - Hygienic handles
 - SteamDisinfect
- Design:
 - Triple-glazed right-hinged unit door with safety lock, sure-shut function, venting position, and LEDs for illuminating the cooking chamber
 - Steam generated by boiler
 - Adjustable feet with adjustment range between 4 inches and 5 inches
 - Multi-point core temperature probe
 - Integrated recoil hand shower





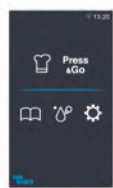
Options

Accessories

C4eT 6.20 GB-N

Convotherm maxx pro easyTouch

- 6.20
- 7 slide rails
- Gas
- Boiler
- Right-hinged door



Key Features

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Options

- Triple-glazed disappearing door - more space and added safety (see page 3)
- Quality Management:
 - ConvoSmoke - built in food-smoking (HotSmoke)
 - ConvoGrill with grease management function
- Steam and vapor removal - built-in condenser
- Corrections package
- Available in various voltages
- Sous-vide probe, external connection
- Core temperature probe, external connection (internal core probe standard)

Accessories

- WiFi and ethernet (LAN) enabled to connect to network solution from Welbilt for updating and monitoring appliances from anywhere
- Signal Tower
- Racks
- Banquet system (optionally as a package or individually): Plate rack, mobile shelf rack, transport trolley, thermal cover
- Stacking stands
- Equipment stands in various sizes and designs

Accessories and services by partners

- Cleaning chemicals for the fully automatic ConvoClean+ cleaning system (multiple-dose and single-dose dispensing)
- Water filtration and reverse osmosis systems and replacement filters
- Installation services available - details in AutoQuotes - availability may vary by region
- Cooking, baking, and roasting cookware

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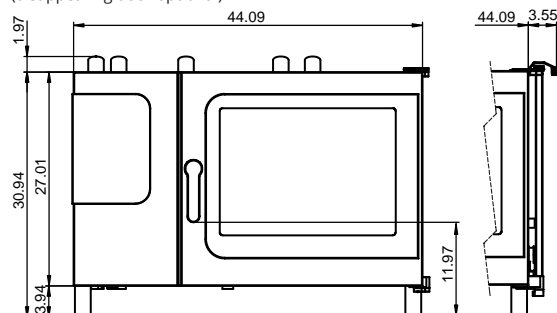
Dimensions

Weights

Views

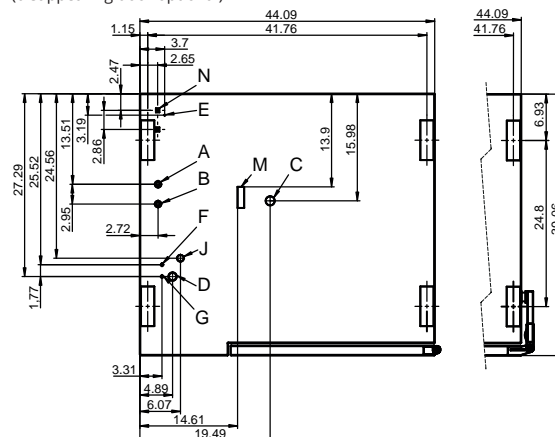
Front view

(disappearing door optional)



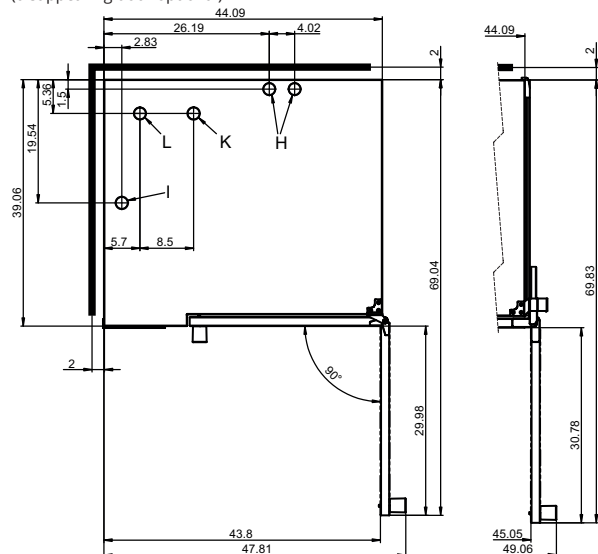
Connection points, bottom of unit

(disappearing door optional)



View from above with wall clearances

(disappearing door optional)



- A Water connection (for boiler)
- B Water connection (for cleaning, recoil hand shower)
- C Drain connection (2" I. D.)
- D Electrical connection
- E Equipotential bonding
- F Rinse-aid connection
- G Cleaning-agent connection
- H Air vent (2" I. D.)
- I Dry air intake (2" I. D.)
- J Gas connection
- K Convection burner exhaust outlet (2" I.D.)
- L Boiler burner exhaust outlet (2" I.D.)
- M Safety overflow 3.2" x 1"
- N Ethernet connection RJ45

Dimensions and weights

Dimensions including packaging

Width x height x depth 53.7" x 41.3" x 45.7"

Weight

Net weight without options* / accessories 359 lbs

Packaging weight 77 lbs

Safety clearances**

Rear 2 "

Right (right-hinged door) 2 "

Right (disappearing door pushed back) 5 "

Left (see installation requirements) 2 "

Top*** 39"

* Max. weight of options: 33 lbs.

** Required for the unit to work properly.

*** Depends on the type of exhaust system and the ceiling's characteristics.

Installation requirements

Max. absolute appliance inclination during operation* max. 2° (3.5%)

Clearance from heat sources min. 20 "

Recommended clearance for servicing on the left side of the unit min. 20 "

* Adjustable appliance feet as standard.

The combi oven must be easily accessible on three sides in order to ensure accessibility for cleaning. Alternatively, use a 6" foot, available upon request.

C4ET 6.20 GB-N



Capacity

Electrical specifications

Gas

C4ET 6.20 GB-N

Loading capacity

Max. number of food containers

[Unit has 7 slide rails; rail spacing 2.68" max.]

Steam table pans (12"x20"x1")	14
Steam table pans (12"x20"x2.5")	12
Wire shelves, full size (20"x26")	7
Sheet pans, full size (18"x26")*	6
Sheet pans, half size (13"x18")*	12
Frying baskets, half size (12"x20")	14
Plates (optional plate rack)	27

Max. loading weight

Per combi oven 132 lbs

Per shelf level 33 lbs

* Wire shelves required.

Electrical supply

120V 1PH 60Hz *

Rated power consumption	0.6 kW
Rated current	7.5 A
Power supply wire gauge	14 AWG
Conductor insulation rating	194°F / 90 °C

* Prepared for connection to an energy optimizing system.

Electrical supply must be connected to dedicated permanent supply line. Any Ground fault or residual current protection must be rated at least 20mA. Do not connect to residential GFI receptacles as they will cause nuisance trips of the device.

Gas specifications

Type of gas	Natural gas, propane
Gas connection	1/2" NPT
Flow pressure	
Natural gas	7 (5.5 to 14)" WC
Propane	11 (11 to 14)" WC
Heat output	For Natural gas, propane
Convection burner	68200 BTU/h
Boiler burner	61400 BTU/h

NOTICE: Only one burner comes on at a time.

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Water Emissions

Water connection

Water supply	
Water supply	Two hoses 1/2" inner diameter with one side 3/4" GHT-F to 3/4" BST The unit is designed for a permanent hookup to the water supply that uses a connecting hose with a minimum diameter of 1/2".
Flow pressure	22 - 87 psi / 1.5 - 6 bar
Drain	
Drain version	Naturally ventilated pipe to open pan or drain/channel
Type	2" inside diameter (comes elbow-shaped as standard)
Slope for drainpipe	min. 3.5% (2°)

Water quality

Water connection A* for boiler,
Water connection B* for cleaning, recoil hand shower

General requirements	Drinking water, typically untreated water
TDS	70 - 360 ppm
Hardness**	70 - 360 ppm (4 - 21 gpg)
pH value	6.5 - 8.5
Cl ⁻ (chloride)	max. 60 ppm
Cl ₂ (free chlorine)	max. 0.2 ppm
SO ₄ ²⁻ (sulfate)	max. 150 ppm
Fe (iron)	max. 0.1 ppm
SiO ₂ (silica)	max. 13 ppm
NH ₂ Cl (monochloramine)	max. 0.2 ppm
Temperature	max. 104°F / max. 40°C

* Please refer to the connection points diagram, p. 2.

** Even if the limits are adhered to, deposits of minerals that do not cause hardness may occur in certain cases. Any measures used to prevent this must be clarified with Technical Support.

NOTICE: The owner/operator/purchaser must ensure that the water quality requirements are met. Otherwise the unit warranty is void.

Water consumption

Water connections A, B	
Average consumption for cooking**	1.9 gph
Required flow rate	4.0 gpm

** Incl. water required for cooling the wastewater.

NOTICE: See connection positions diagram, p. 2.

Emissions

Heat loss	
Latent	3100 BTU/h
Sensible	4800 BTU/h
Drain temperature	max. 140°F / 60°C
Decibel rating	max. 70 dBA

C4ET 6.20 GB-N



Accessories

ACCESSORIES

(For more detailed information, please refer to the Accessories brochure.)

Stacking kit

Combinations allowed	6.20 on 6.20 6.20 on 10.20
----------------------	-------------------------------

If combining two gas units

Select the "stacking kit for Convotherm 4 gas units"

If combining one electrical unit and one gas unit in a stacking kit

Select the "stacking kit for Convotherm 4 electrical units" if:

Bottom combi oven	EB/ES
-------------------	-------

Top combi oven	GB/GS
----------------	-------

Select the "stacking kit for Convotherm 4 gas units" if:

Bottom combi oven	GB/GS
-------------------	-------

Top combi oven	EB/ES
----------------	-------

Equipment stand

Standard support surface height	26.38"
---------------------------------	--------



Master Gas Convection Oven 200 Solid State Control

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

Models

- MCO-GS-10-ESS
- MCO-GS-20-ESS



Model MCO-GS-10-ESS
Shown with optional casters

Standard Features

- Master 200 Solid State Control with 150°F (66°C) to 500° (260°C) temperature range and electromechanical timer
- Direct spark with 100% safety shut off
- 2-speed fan control (high & low) with .6 HP fan motor
- Total of 60,000 BTU (17.6 kW) loading per oven cavity
- Natural or propane gas
- Stainless steel front, sides, top, and legs
- 60/40 dependent door design with double pane thermal window in both doors and interior lighting
- Full Length, stainless steel positive door closure
- Patented "Safety Door System"
- Porcelain enameled oven interior with coved corners
- 24" cooking cavity height w/6 chrome plated oven racks on 13-position rack guides
- Double deck models available, suffix -20-ESS

Warranty

- 2 year limited part & 1 year labor warranty (USA & Canada only)
- 2 year limited part & labor warranty (USA Kindergarten to grade 12 schools only)
- 5 year limited door warranty, excluding window (USA & Canada only)

Options & Accessories

- 80,000 BTU (23.4kW) burner package (natural gas)
- Stainless steel solid door or doors (specify) – No Charge
- Extra oven racks
- Swivel casters, (4) w/front brakes
- 4 Low profile casters, w/front brakes (double ovens only)
- Stainless steel open base with rack guides and shelf
- Direct connect vent
- Back enclosure (stainless steel)
- 3/4" gas flex hose & quick disconnect
- 208 or 240 volt, single phase motor (please specify)
- Maximum security package available contact factory for details

Specifications

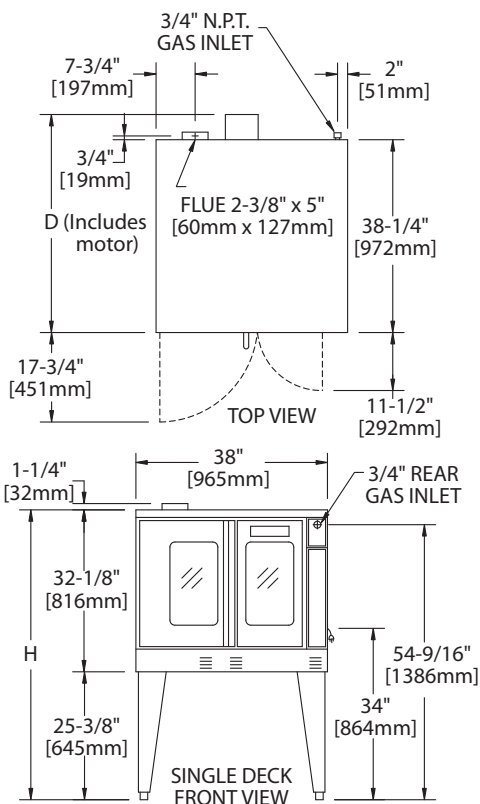
- Garland Master Full-Size Standard Depth, prefix MCO-GS, gas convection oven.
- 60,000 BTU (17.6 kW)/cavity, .6 HP fan motor with two speed fan control. Electronic/spark ignition. Natural or propane-gas. Master 200 solid state control with digital timer.
- Porcelain enameled oven interior with coved corners, Six (6) oven racks and 13-position rack guides.
- All model interiors are 29" (736mm) W by 24" (610mm) H, depth is 24" (610mm) for standard depth and 28" (711mm) for deep depth. Stainless steel front, sides, top, and legs. 60/40 dependent door design with double pane thermal window in both doors and interior lighting.
- Models with suffix -20-ESS are double deck units. Specify voltage if other than 115 volt, 60 Hz, 1 phase.
- Energy Star approved
- UL, CUL Gas-Fired and NSF Listed



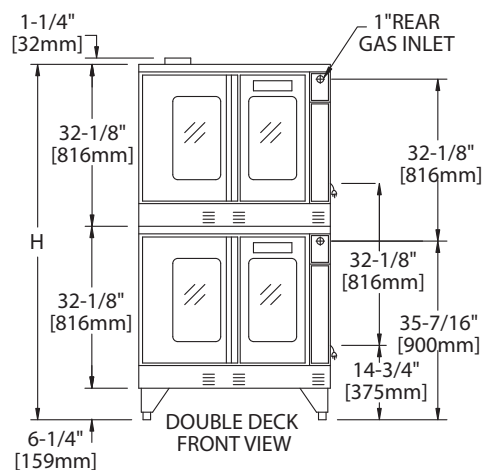
Master Gas Convection Oven 200 Solid State Control



Master Gas Convection Oven 200 Solid State Control



Gas Input Ratings shown here are for installations up to 2,000 ft. (610m) above sea level. Specify altitudes over 2,000 ft. Please specify gas type when ordering.



INSTALLATION NOTE:

Combustible Wall Clearances:
Sides: 1" (25mm) Back: 3" (76mm)

***Note:** Installations beside units with high heat sources it is recommended to leave 6" (152mm) on the right side of oven. Refer to the installation manual for more details.

Combustible Wall Clearances:
Crated: 47" (1194mm) Uncrated: 32 1/2" (826mm)

Manifold Operating Pressure:
Natural: 4.5" WC (11 mbar) Propane: 10" WC (25 mbar) Max 13.8" WC @ 70°F

Note: Data applies only to North America

PLEASE NOTE:

Standard electrical specifications include motor requirements (120V units) 115V, .6 HP, 2-speed motor; 1430 and 1670 rpm, (240V units) 200-240V, .6 HP, 2-speed motor; 1430 and 1670 rpm, 60 Hz. A 6 ft. line cord is provided for each 120V deck with a (NEMA#5-15P) plug.

SINGLE-DECK MODELS	INT. DIMENSIONS: In mm			EXT. DIMENSIONS: In mm			SHIP WT.	SHIP DIM.
	W	H	D	W	H *	D	lbs/kg	cubic Ft.
Standard Depth	29 (736)	24 (610)	24 (610)	38 (965)	57-1/2 (1461)	41-1/4 (1048)	515/230	64

DOUBLE-DECK MODELS	INT. DIMENSIONS: In mm			EXT. DIMENSIONS In mm			SHIP WT.	SHIP DIM.
	W	H	D	W	H *	D	2@lbs/kg	Cubic Ft.
Standard Depth	29 (736)	24 (610)	24 (610)	38 (965)	70-1/2 (1791)	41-1/4 (1048)	1030/465	128

*Height with or without standard casters. Height with low profile casters (double deck) is 68-1/2" (1740mm).

MODELS	INPUT RATINGS, NAT & PRO			ELECTRICAL SPECIFICATIONS	
	BTU/hr	kW Eqiv.	Gas inlet	120V/1Ph.	240V/1Ph.
Single Deck	60,000	17.6	(1)@3/4" NPT	(1)@9.8A	(1)@5.2A
Double Deck	120,000	35.2	(1)@1" NPT	(2)@9.8A	(2)@5.2A

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

Garland Commercial Ranges Ltd.
1177 Kamato Road,
Mississauga, Ontario
L4W 1X4 CANADA

General Inquires 1-905-624-0260
USA Sales, Parts and Service 1-800-424-2411
Canadian Sales 1-888-442-7526
Canada or USA Parts/Service 1-800-427-6668

www.garland-group.com
6823C_ESS
10/20





FT

Standard Floor Trough

General Information

Project Name: _____

Consultant: _____

Item #: _____

Model #: _____

Quantity: _____



Shown w/
Subway Grating (SG)



Specifications

FT Floor Troughs are 14GA type 300 stainless steel, with large integral coves and pitched $\frac{1}{4}$ " per foot to a $6\frac{1}{2}$ " OD waste outlet with 4" OD tailpiece. Perforated waste basket provided at each drain. Anchor straps welded to the sides secure trough to the floor.

Recessed flange and 1" deep ledge for IMC grating are integral with the unit. Trough is 4" deep overall.

Joints are TIG welded and leak-proof. Exposed surfaces finished brush satin.

Product Guide

Use for Institutional and Public Buildings or large food prep facilities.

Integral coves, deep pitch and a large waste cup, assure quick and complete drainage.

Recessed flange supports floor tile and provides a grout pocket.

Setting frame for waterproof membrane and/or integral seepage flange with "weep" holes can be added for wet floor areas.

Extension arms and intersections available for multiple equipment layout.

Options*

- ☐ **DOD** - 3", $3\frac{1}{2}$ ", 5", 6", 8" OD Tube (circle one)
- ☐ **WTO** - Waste Tube over 3" Long
- ☐ **AW** - Additional Wastes
- ☐ **WCP** - Waste Cup Strainer
- ☐ **BH** - Beehive Strainers (Each)
- ☐ **OCW** - Off Center Waste (Each)
- ☐ **ST12** - Scrap Tray Up to 18" Wide
- ☐ **PWT** - Perforated Waste Pipe
- ☐ **SF-2** - Special Size Setting Flange 2" Deep
- ☐ **SF-4** - Special Size Setting Flange 2" to 4" Deep
- ☐ **OWT** - Oversize Waste Tube
- ☐ **LS** - Lint Screen for Laundry Trough
- ☐ **ST20** - Scrap Tray 20" Long
- ☐ **DSE** - Drain on the Side or End
- ☐ **ROD** - Rim on Drain
- ☐ **BSPC** - Basket Strainer w/ Handle & Chain
- ☐ **BXD** - Box Type Drain
- ☐ **BSX** - Beehive Strainer for Box Drain
- ☐ **GA-12** - 12GA Upgrade

*See Price List for Complete Options

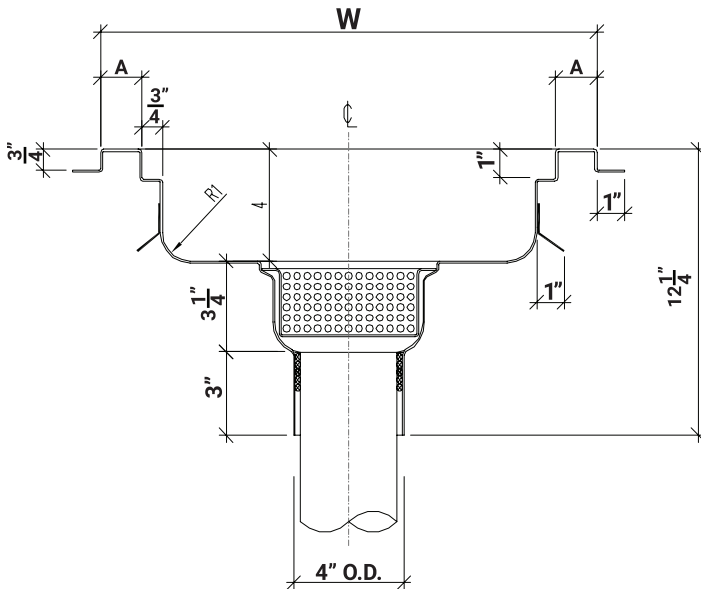
FT-80 0721



FT

Standard Floor Trough

DRAWINGS

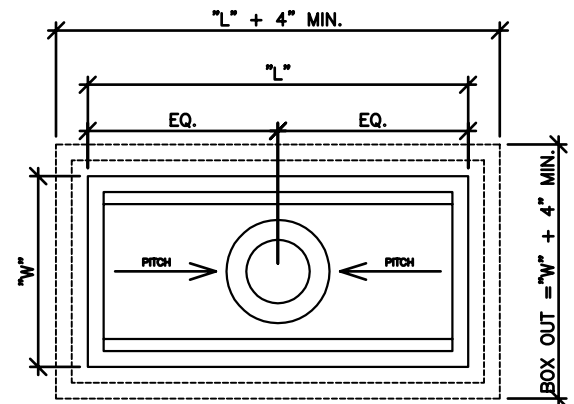


A = 1" for Troughs up to 15" Wide
A = 1 1/2" for Troughs over 15" Wide

Box Out Size

Trough Area

- Width (PIT) = Width ("W") + 4" Minimum
- Length (PIT) = Length ("L") + 4" Minimum
- Depth (PIT) = Depth of Trough + 1/2" + Finish Floor
- Size of Rough-In Hole For Drains 7 1/2" Ø Minimum



STANDARD DESIGN FLOOR TROUGHS

Model	Size (W x L)	Model	Size (W x L)	Model	Size (W x L)	Model	Size (W x L)
□ FT-1224	12" x 24"	□ FT-1824	18" x 24"	□ FT-2424	24" x 24"	□ FT-3024	30" x 24"
□ FT-1230	12" x 30"	□ FT-1830	18" x 30"	□ FT-2430	24" x 30"	□ FT-3030	30" x 30"
□ FT-1236	12" x 36"	□ FT-1836	18" x 36"	□ FT-2436	24" x 36"	□ FT-3036	30" x 36"
□ FT-1248	12" x 48"	□ FT-1848	18" x 48"	□ FT-2448	24" x 48"	□ FT-3048	30" x 48"
□ FT-1260	12" x 60"	□ FT-1860	18" x 60"	□ FT-2460	24" x 60"	□ FT-3060	30" x 60"
□ FT-1272	12" x 72"	□ FT-1872	18" x 72"	□ FT-2472	24" x 72"	□ FT-3072	30" x 72"
□ FT-1284	12" x 84"	□ FT-1884	18" x 84"	□ FT-2484	24" x 84"	□ FT-3084	30" x 84"
□ FT-1296	12" x 96"	□ FT-1896	18" x 96"	□ FT-2496	24" x 96"	□ FT-3096	30" x 96"
□ FT-12108	12" x 108"	□ FT-18108	18" x 108"	□ FT-24108	24" x 108"	□ FT-30108	30" x 108"
□ FT-12120	12" x 120"	□ FT-18120	18" x 120"	□ FT-24120	24" x 120"	□ FT-30120	30" x 120"

Note - Standard troughs up to 96" have one (1) waste at center. Over 96", troughs have two (2) wastes equidistant.

Specifications subject to change without notice.

FT-80 0721



LEG TYPE, GAS-FIRED KETTLES

"SPLASH PROOF SERIES" 40, 60, OR 80 GALLONS (150, 225, OR 300 LITERS)

SHORT SERIES™ GAS-FIRED KETTLE

38" RIM HEIGHT, "SPLASH PROOF SERIES" 40 GALLONS (150 LITERS)

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

Gas Kettles

Models • KGL-40-T • KGL-80-T • KGL-60-T



Shown with standard controls, optional Spring Assisted Cover and 2" Tangent Draw-Off Valve



Optional easyDial Controls

Standard Features

- High efficiency Power Burner Heating System (62% to 65% efficiency)
- Fast Heat-up and Recovery Time, 140M BTU's on 40 gallon models, 190M BTU's on 60 gallon and larger
- Insulated Heat Exchanger
- Automatic Hot Surface Ignition System
- Steam Jacket permanently filled with treated, distilled water. Venting and/or refilling not required.
- Accurate, constant solid state temperature controls - less than $\pm 1^{\circ}\text{C}$ variance (ideal for simmering). Operating temperature range from 145° - 260°F (63°C - 127°C)

Standard Control Panel includes:

- LED indicator for heat cycle • LED indicator for low water
- Power ON/OFF Dial with 1-10 Temperature Dial Setting

easyDial Control Panel (optional) includes:

- Adjustable Temperature Control (C&F) • 99 Minute Adjustable Timer Setting • 3 Cooking Models, Cook/Simmer, Cook/On, Cook Off • 6-Built In Self Diagnostics & Display Readout • Core Temperature Probe (Optional)
- Front mounted combination Pressure/Vacuum Gauge
- Type 316 Stainless Steel with #4 finish on kettle
- Tilt Mechanism of roller bearings and case hardened self-locking worm and segment gear
- Support Legs with level adjustable feet, flanged for floor bolting
- Large pouring lip for easier, faster, pouring. Heavy-duty Rolled Rim design provides strong reinforcement, prevents damages from abuse
- 50 psi Steam Jacket Rating and Safety Valve
- Standard voltage is 115 volts, 60 Hz, single-phase, supplied with cord and plug
- Standard for natural gas operation
- Typical approvals include AGA, CSA, CE, NSF and ASME

Short Form Specifications

Shall be CLEVELAND, Gas-Fired Tilting Kettle, Model KGL- ____ T; ____ gallons, 2/3 Steam Jacketed, Power Burner Heating System, Insulated Heat Exchanger, 50 psi Steam Jacket Rating. Infinite Variable Temperature Control, L.E.D. indicators for Heat Cycle and Low Water Warning, Automatic Ignition System. 316 Stainless Steel Interior.

Model • KGL-40-TSH



Shown with optional Spring Assisted Cover and 2" Tangent Draw-Off Valve

Short Form Specifications

Shall be Cleveland Gas-Fired Tilting Kettle, Model KGL-40-TSH, 37 1/2" rim height, Fully Steam Jacketed, 50 psi Steam Jacket Rating, 140,000 BTU Double Pass Steam Generator, Power Burner System, Splash Proof Solid State Temperature Controls, Automatic Hot-Surface Ignition System. 316 Stainless Steel Interior.

Options & Accessories

- easyDial option • Core Temperature Probe
- Pan Carrier (PCK) • Flow Diverter (FD) • Food Strainer (FS)
- Kettle Markings (KM) • Drain Strainers (DS-)
- Cooking Baskets and Tri-Basket Supports (BS and TBS)
- Faucet Mounting Bracket (FBKT)
- 2" or 3" diameter Tangent Draw-Off Valve with Drain Strainer (TD2 or TD3*), *TD3 for 60 and 80 gallon only and will raise height of kettle by 5-5/8" (143mm)
- 3" diameter Butterfly Valve (BV3)
- Spring-assisted, hinged, rotatable, domed Stainless Steel Cover (CHS-)
- Hot and Cold Water Faucet with Swing Spout (DPK)
- Kettle Accessory Kit (KAK) includes:
 - Clean-up Brush (CB) • 36" Kettle Paddle (KP) • 24 oz. Ladle (KL)
 - 36" Kettle Whip (KW) • 36" Kettle Brush • Draw-Off Brush (DB)
- Automatic Water Meter (GMF or LMF)
- Measuring Strip (MS)
- Option for Propane Gas operation
- Correctional Package
- Heat Deflector Shield (HS001)

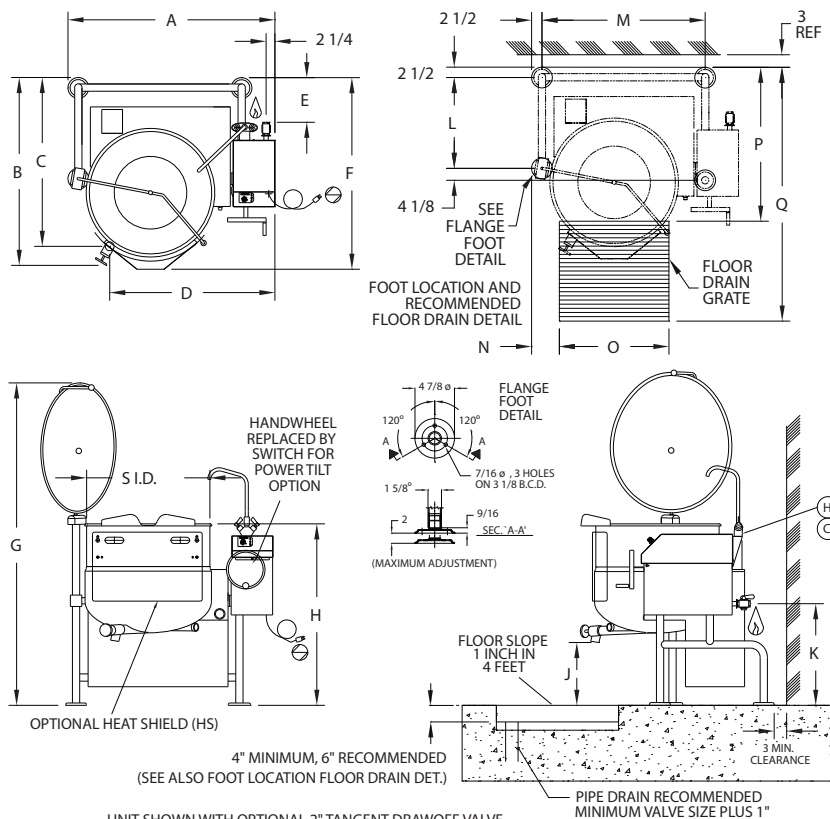
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MODEL	VALVE	A	B	C	D	E	F	G	H	J	K	L	M	N	O	P	Q	R	S I.D.	T
KGL-40-T	NONE		N/A	N/A	N/A			71	40 1/2	N/A	23 1/4			5 1/2	25					
	TD-2		42 1/2	38	35					15 1/2				4 1/2	25 3/4					
	TD-3		47 1/2	39 3/8	35 3/4			76	45 5/8	19	28 3/8	19	35 3/4	3 5/8	26 1/2	33	63	N/A		N/A
	BV-3	45 3/4				9	42 1/4													
KGL-60-T	FPVA-3		N/A	N/A	N/A			71	40 1/2	12 1/2	23 1/4			5 1/2	25			19		6 1/2
	NONE		N/A	N/A	N/A			75	43 3/4	N/A	24 1/2			6	27 1/2					
	TD-2		46	41 1/2	37					15 1/4										
	TD-3	49 3/8	51	43	38	11 3/4	47 1/4	80	48 1/8	18	28 7/8	22	39 3/8	5	28 1/2	37	68	N/A	29 1/2	N/A
KGL-80-T	FPVA-3		N/A	N/A	N/A			75	43 3/4	12 3/4	24 1/2			6	27 1/2			22		7 3/4
	NONE		N/A	N/A	N/A			78	44 3/4	14	25			6 1/2	30					
	TD-2		49	44 1/2	39					14										
	TD-3	53	54 3/8	46 1/4	40 1/4	14 3/4	51	82	48 7/8	16 1/2	29 1/8	25	43	6	30 3/8	40	72	N/A	33	N/A
KGL-40-TSH	BV-3		N/A	N/A	N/A			78	44 3/4	11 3/4	25			6 1/2	30			24		9
	FPVA-3		N/A	N/A	N/A			80	46 1/4	14	26 1/2									
	NONE		N/A	N/A	N/A			67 7/8	36 5/8	N/A	24 1/2			6	27 1/2					
	TD-2		46	41 1/2	37					15 1/4										
KGL-40-TSH	TD-3	49 3/8	51	43	38	11 3/4	47 1/4	72 7/8	41	18	28 7/8	22	39 3/8	5	28 1/2	37	68	N/A	29 1/2	N/A
	BV-3		N/A	N/A	N/A			67 7/8	36 5/8	12 3/4	24 1/2			6	27 1/2			22		7 3/4
	FPVA-3		N/A	N/A	N/A															

LEGEND: TD-2 = 2" TANGENT DRAFFOFF VALVE, TD-3 = 3" TANGENT DRAFFOFF VALVE, BV-3 = 3" BUTTERFLY VALVE, FPVA-3 = 3" AIR VALVE

ALL DIMENSIONS IN INCHES.



UNIT SHOWN WITH OPTIONAL 2" TANGENT DRAFFOFF VALVE, SPRING ASSIST COVER, HOT AND COLD WATER FAUCET

SPECIFICATIONS:

MODEL	ELECTRICAL SUPPLY:				GAS SUPPLY: (PIPING 3/4 NPT)				APPROVALS				CLEARANCE:	SHIPPING WEIGHT
	VOLTS	PHASE	AMPS	FREQ	TYPE	BTU RATING	WATER COLUMN	BTU PER CU. FT.	SUPPLY PRESSURE	AGA	CGA	CE MARK	NSF	
KGL-40-T	120	1	10	60	NAT	140,000	3.5	1000	4" TO 14" W.C.	✓	✓	✓	✓	RIGHT: 0 inches LEFT: 0 inches REAR: 3 inches ALLOW 12" SPACE MINIMUM ON RIGHT SIDE FOR SERVICE
	120	1	10	60	LP	140,000	3.5	2500	4" TO 14" W.C.	✓	✓	✓	✓	
	220	1	5	50	NAT	140,000	3.5	1000	4" TO 14" W.C.	✓	✓	✓	✓	
	220	1	5	50	LP	140,000	3.5	2500	4" TO 14" W.C.	✓	✓	✓	✓	
KGL-60-T	120	1	10	60	NAT	190,000	3.5	1000	4" TO 14" W.C.	✓	✓	✓	✓	KGL-60-T 600 LBS.
	120	1	10	60	LP	190,000	3.5	2500	4" TO 14" W.C.	✓	✓	✓	✓	
KGL-80-T	120	1	10	60	NAT	190,000	3.5	1000	4" TO 14" W.C.	✓	✓	✓	✓	KGL-80-T 630 LBS.
	220	1	5	50	LP	190,000	3.5	2500	4" TO 14" W.C.	✓	✓	✓	✓	

NOTES:

1. MANUFACTURER MUST BE NOTIFIED IF UNIT WILL BE OPERATING ABOVE 2,000 FOOT ALTITUDE.
2. CONSULT FACTORY FOR MANUFACTURED GAS.
3. ALL VERTICAL DIMENSIONS SHOWN ARE MINIMUM. FEET ARE ADJUSTABLE TO 1 INCH MAXIMUM.
4. UNIT COMES WITH 6' POWER CORD.

NOTES:

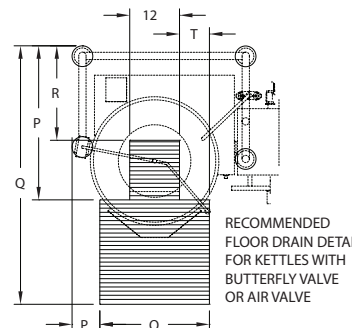
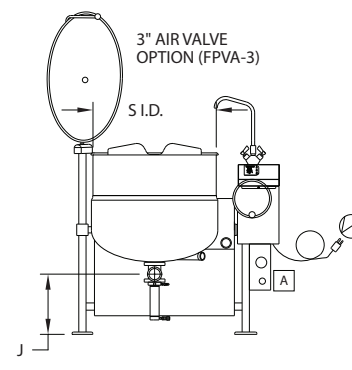
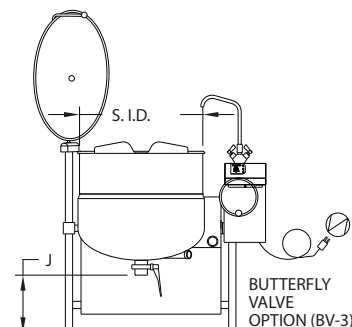
Cleveland Range reserves right of design improvement or modification, as warranted.
Many regional, state and local codes exist and it is the responsibility of the owner and installer to comply with the codes.
Cleveland Range equipment is built to comply with applicable standards for manufacturers. Included among those approval agencies are U.L./NSF4 and CSA (AGA, CGA).

CAPACITIES: (in 8 oz. servings, other sizes may be calculated)
40 Gallon / 150 liters . . . 640 servings
60 Gallon / 225 liters . . . 960 servings
80 Gallon / 300 liters . . . 1280 servings

T.D. VALVE OPTIONS

VALVE	CLEARANCE REDUCTION
TD-2N	1 3/4
TD-3N	2 1/2
TD-2A	1/2
TD-3A	1 3/4

FOR VALVES WITH ACME THREADS (TD-2A, TD-3A) AND NPT THREADS (TD-2N, TD-3N) REDUCE CLEARANCE BETWEEN VALVE OPENING AND FLOOR BY AMOUNT SHOWN.



WARNING: TO PREVENT INJURY KETTLE MUST BE BOLTED TO FLOOR.

- A AIR: PIPING: 1/2 NPT
PRESSURE: 90-100 PSI
FLOW RATE: 5 CU. FT PER MIN.
- C COLD WATER: H HOT WATER:
PIPING: 1/2" NPT (DOUBLE)
PIPING: 3/8" COPPER TUBE (SINGLE)

(NOT TO SCALE)

Gas Kettles



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

Master Series Heavy Duty Open Burner Top Range

Master Series Heavy Duty Open Burner Top Range

Models

- MST44R
- MST44S
- MST44T
- MST44R-E
- MST44S-E
- MST44T-E



Model MST44R
(valve control panel not as depicted)
Range with
Four Open Burners

Standard Features

- Stainless steel front and sides
- 6" (152mm) chrome steel adj. legs
- 7-1/2" (191mm) stainless steel front rail
- Four two -piece Starfire burners with removable heads, rated 30,000 BTU (8.78 kW) CE approved or 35,000 BTU (10.25 Kw) CSA approved models (natural or propane gas)
- Removable ring grate bowl over each burner
- Cast iron top grates
- One-piece Stainless Steel drip tray
- Piezo spark ignition for oven
- Fully porcelainized oven interior
- 40,000 BTU, (11.72 kW) natural or 35,000 BTU (10.25 kW) propane gas, cast iron oven burner
- Storage base interior of aluminized steel
- Electric Spark ignition on all pilots Suffix -E models
- Sentry total flame failure protection for all burners

Options & Accessories

- Stainless steel common front rail up to 102" (2591mm) wide (two or more units in a battery)
- Stainless steel main back
- Stainless steel oven interior
- Convection oven base, add C to Model No., e.g. MST44RC
- Additional oven rack
- Rear gas connection, 3/4", 1" or 1 1/4" NPT
- Gas regulator 3/4" or 1-1/4"
- Gas shut off valve; 3/4", 1" or 1-1/4" NPT
- Gas flex hose & quick disconnect (3/4", 1" or 1-1/4" NPT x 5') w/ restraining device, please specify
- End caps and cover, NC specify
- 4 Polyurethane non-marking swivel casters w/front brakes
- 6" (152mm) stainless steel adj. legs
- Dais base (not for use with "RC" oven)
- Storage base shelf of aluminized or stainless steel
- Stainless steel tubular high shelf, single or double deck
- Stainless steel backguard: 10" (354mm), 17" (432mm) or 33" (838mm)
- 230 volt, 50 cycle components, RC motor and/or electric ignition (export)
- Celsius dial for oven thermostat (NC)

Specifications

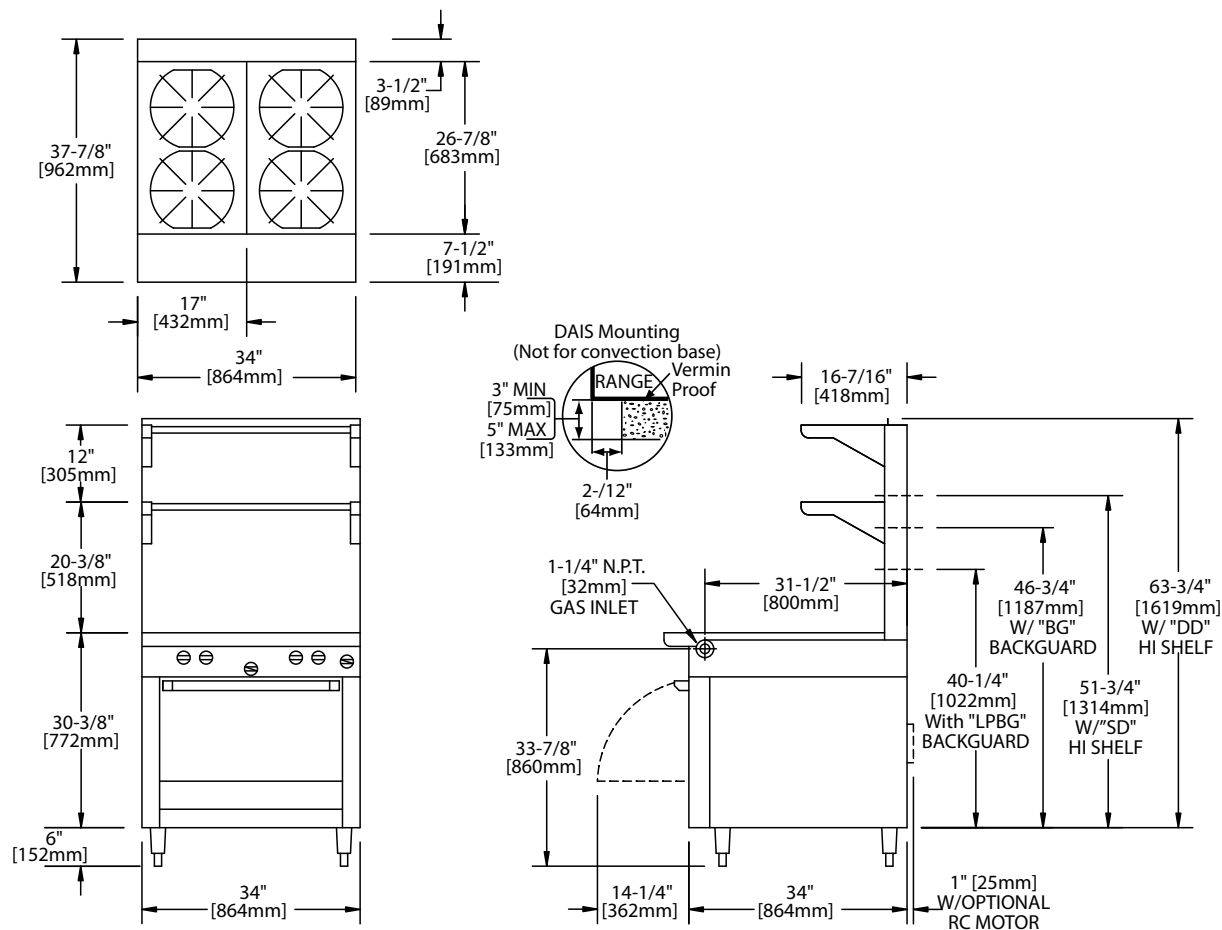
Heavy-duty gas range with oven, Model MST44R. Four 30,000 BTU, (8.78 Kw), two-piece Starfire burners. Sentry total flame failure protection for all burners. Heavy-duty cast iron top grates and ring grates. 34" (864mm) wide x 38" (965mm) deep, including 7-1/2" (191mm) deep stainless steel front rail. Porcelain enamel oven interior with 40,000 BTU (11.72 kW) cast iron oven burner. Stainless steel front and sides. 160,000 BTU total. (46.84 kW). Natural or propane gas available. Also available with storage base w/doors, suffix S, and modular top, suffix T.

NOTE: Ranges supplied with casters must be installed with an approved restraining device.





Master Series Heavy Duty Open Burner Top Range



Product	Width:	Depth:	Height: In(mm)	Height: In(mm)	Oven/Storage Base Interior: in(mm)		
	In(mm)	In(mm)	(w/ NSF Legs)	(w/o NSF Legs)	Width	Depth	Height
MST44R	34(864)	38(965)	36-3/8(924)	30-3/8(772)	26-1/4(667)	29(737)**	13-1/2(343)
MST44S	34(864)	38(965)	36-3/8(924)	30-3/8(772)	26(665)	30-1/2(773)	20-1/2(519)
MST44T	34(864)	38(965)	36-3/8(924) w/stand	9-1/2 (241) w/o stand*	N/A	N/A	N/A

*Modular top has 1-1/2" seating flanges. **RC oven is 25" (635mm) deep.

INPUT-BTU/hr	MST44R(C)	MST44S & MST44T	Gas input ratings shown here are for installations up to 2,000 ft. (610m) above sea level. Specify altitudes over 2,000 ft.
CE Approved Top Section	120,000 (35.24 kW)	120,000 (35.14W)	
CSA Approved Top Section	140,000 (41.02 kW)	140,000 (41.02kW)	
Oven***	40,000 (11.72kW)	N/A	

RC=Range w/Convection Oven R=Range w/Oven S=Range w/Storage Base T=Modular Top

*** Oven rated 35,000 BTU (10.25kW) for Propane Gas

Installation Notes			Shipping: Wt (Lb/Kg) - Cu Ft
Combustible Wall Clearances ¹	Entry Clearances	Operating Pressure	MST44R 440/200 - 50 MST44S 340/155 - 50 MST44T 250/114 - 20
Sides: 14" (356mm)	Crated: 39-1/4" (997mm)	Natural: 6" WC (15mbar)	
Back: 6" (152mm)	Uncrated: 34-1/4" (870mm)	Propane: 10" WC (25mbar)	

¹NOTE: Installation clearance reductions are applicable only where local codes permit.

Electrical characteristics: **Each RC oven** -1/3 HP motor, 120 VAC, single phase, 3.4 amps (c/w 6 ft. (1.8m) power cord with NEMA 5-15P plug). 230 VAC export is direct connect, single phase, 50 Hz. **Electrical Spark Ignition** (suffix "E") - 0.1 amps for 115V 60Hz 1 Phase (c/w NEMA 5-15P cord & plug on models with out RC oven) and 0.05 amps for 240C 50Hz 1 phase.

Please specify gas type when ordering.

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

Garland Commercial Ranges Ltd.
1177 Kamato Road,
Mississauga, Ontario
L4W 1X4 CANADA

General Inquires 1-905-624-0260
USA Sales, Parts and Service 1-800-424-2411
Canadian Sales 1-888-442-7526
Canada or USA Parts/Service 1-800-427-6668

www.garland-group.com
6926
12/18





ND-2 Series

Exhaust Only Hood

CaptiveAire's Premier Canopy

The ND-2 Series is a Type I, Wall Canopy Hood for use over 450°F, 600°F and 700°F cooking surface temperatures. The aerodynamic design includes a mechanical baffle and performance enhancing lip for exceptional capture and containment.

Fully Integrated Package

CaptiveAire sells this hood as a stand-alone appliance to be integrated into a kitchen ventilation application, or provided as part of a FULLY INTEGRATED PACKAGE designed by CaptiveAire and pre-engineered for optimum performance. The package consists of the hood, an integral utility cabinet, factory pre-wired electrical controls, and a listed fire suppression system. Other options include a listed exhaust fan, a listed make-up air unit and listed, factory-built ductwork.

Advantages

- ▶ **Exhaust Flow Rates:** Superior exhaust flow rates. A 4' Hood can operate at 150 CFM/ft or 600 total CFM. Available in single or back-to-back configurations.
- ▶ **ETL Listed:** ETL Listed for use over 450°F, 600°F and 700°F cooking surface temperatures, which provides flexibility in designing kitchen ventilation systems. ETL Listed to US and Canadian safety standards, ETL Sanitation Listed and built in accordance with NFPA 96.
- ▶ **Capture and Containment:** Insulated, double-wall rigid front has aerodynamic design that reduces radiant heat into kitchen, prevents condensation and provides exceptional capture and containment of cooking vapors. This is accomplished with the signature ND-2 "mechanical baffle" on the front of the hood's capture area and the "C-shaped" design of the hood's capture area. Mechanical baffle provides a built-in wiring chase for optimal positioning of electrical controls and outlets on the front face of the hood without penetrating capture area or requiring external chase way.
- ▶ **Convenient Design:** Factory pre-wired lighting to illuminate the cooking surface is accessible from the bottom of the hood. Fitted with UL Listed, pre-wired, incandescent light fixtures and tempered glass globes to hold up to a standard 100 watt bulb. Pre-punched hanging angles on each end of hood and additional set provided for hoods longer than 12'.
- ▶ **Construction:** Polished stainless steel on the interior and exterior of the front enhance aesthetics. Fully welded and polished front corners. Fabricated from
- ▶ **Grease Extraction:** All hoods come standard with stainless steel baffle filters and a deep grease trough which allows for easy cleaning. Captrate Combo® and Captrate Solo® filters are optional. Grease drain system with removable 1/2 pint cup for easy cleaning. Standard filter stops eliminate gaps between filters.
- ▶ **Reduced Lead Times and Shipping Costs:** Produced on a high volume assembly line at one of six manufacturing facilities to reduce lead times and shipping costs.
- ▶ **Clearance to Combustibles:** Standard built in 3" rear standoff to meet NFPA 96 requirements, when installed in a wall application.
- ▶ **Controls:** Hoods can be equipped with modular utility cabinets and end standoffs. Optional listed light and fan control switches flush mounted and pre-wired through electrical chase way.
- ▶ **Optional Make-Up Air:** Make-up air can be supplied through optional front and/or side plenums (ND-2 Series with PSP or AC-PSP Accessory).
- ▶ **Optional Self Cleaning Technology:** The Self Cleaning Hood option adds a spray bar that extends the full length of the hood immediately behind the filters. The system cleans grease from the plenum and portion of the duct with the daily hot water spray cycle.
- ▶ **Optional CORE Protection:** The CORE Fire Protection System is an automatic, pre-engineered fire suppression system which is ETL listed to UL Standard

Type 430 stainless steel with option of Type 304 available.

- **Channels:** Hood comes standard with structural channels on top and wrapper channels on the bottom.
- **Reduced Weight:** Rigid single wall end panels reduce weight.

300. The CORE Protection System is designed to provide primary coverage for ventilating equipment including hoods, ducts, plenum and filters.

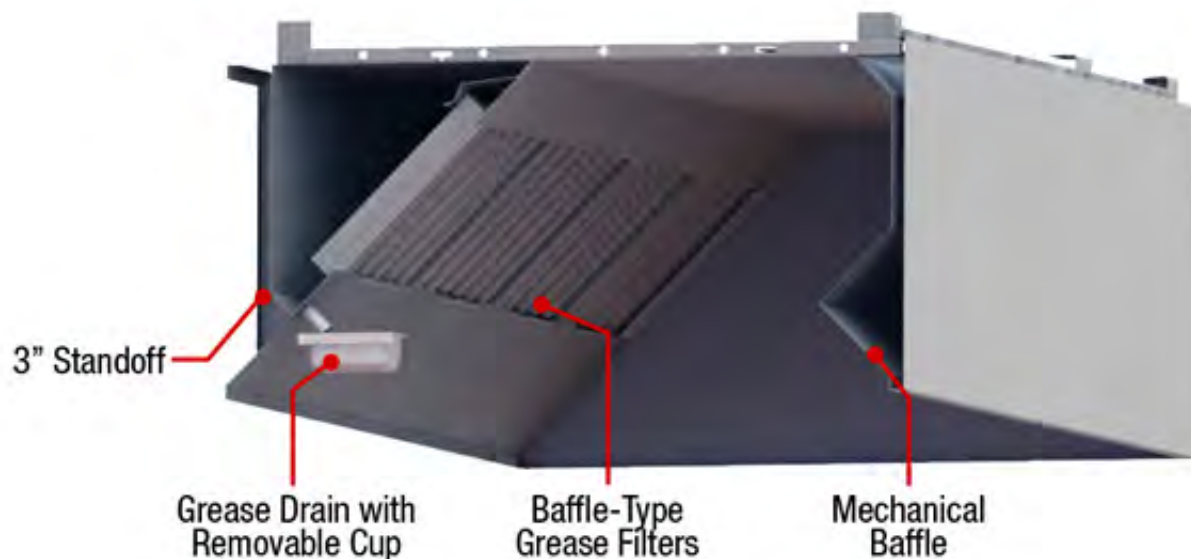
- **Optional Heat Recovery Coil:** This option is available for hoods with CORE Protection. A listed coil accessory can be added to the hood plenum to recover heat from the exhaust stream. Warm air in the exhaust stream passes over the coil and heats the cold water in the coil, acting as a preheater on the hot water supply line for the restaurant or facility.

Performance

AVG. COOKING SURFACE TEMP. (°F)	CONFIGURATION	MIN. EXHAUST CFM / FT.
450°F	Single Wall Hood 2 Wall Hoods Back-to-Back	150 300
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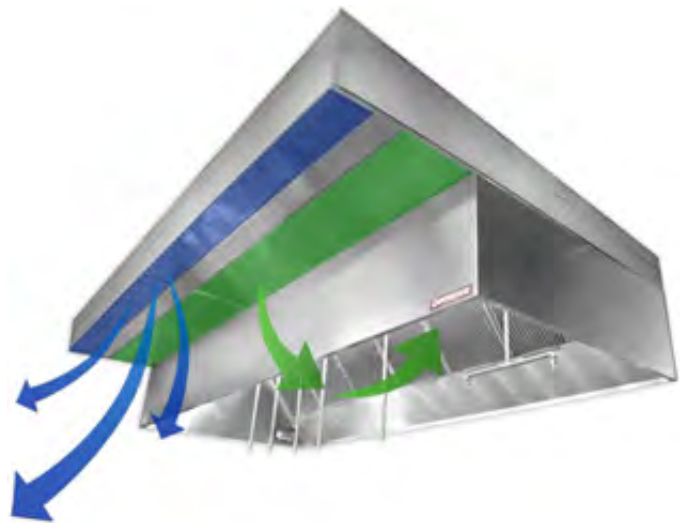
Recommended Duct Sizing: Exhaust - Based on 1500 FPM

Features



Optional Make-Up Air Accessory

- Provides the required make-up air for your kitchen system
- Delivers AC where it is needed most
- AC air does not interfere with the hoods capture and containment
- Convenient termination for AC ductwork in kitchen
- Stainless steel construction to match the ventilation hoods
- Insulated to prevent condensation
- Make-up plenum is located nearest the hood; the air conditioned plenum is away from the hood
- Make-up air stream and the air conditioned air stream are not permitted to mix until leaving the dual plenum
- Perforated, stainless steel diffuser plates provide even air distribution
- Optional LED Lights



Make-up air is evenly distributed along the length of the hood through the first plenum and **conditioned air** is delivered through the outer plenum.

Optional Vertical End Panels (VEP & WVEP)

Energy Savings

- VEPs provide improved capture and containment by directing effluents into the hood and blocking cross drafts
- Allows exhaust CFM reductions up to 18%
- Equivalent reduction in makeup air
- This saves on fan energy, make-up air heating/cooling energy
- Possible equipment downsizing, reduces upfront cost

Design

- Stainless steel matches hood finish
- Gas chase allows appliance lines to run between wall and end panel
- Double-wall insulated construction
- Adjustable feet
- May allow for a reduction in required side overhangs

Safety

- Encloses the hood area, preventing flames or embers from escaping
- Ensures equipment is not accidentally moved outside of the hood area
- Stainless steel construction for sanitation and longevity
- Legs raise bottom of panel off floor to allow room for cleaning

- Hemmed edges prevent sharp surfaces
 - Wide Vertical End Panels (WVEPs) provide an increased level of heat containment and fire protection, especially useful for high radiant load appliances such as solid fuel
-

Options

Utility Cabinet: Listed for integral side mount and fabricated of same material as hood. Cabinet can house listed fire suppression system and listed, pre-wired electrical controls.

Front Perforated Supply Plenum: Provides low velocity make-up air for the kitchen and is discharged in front of the hood. Perforated diffuser plates allow for even air distribution and supply riser includes a volume damper for easy balancing. Side Perforated Supply Plenums can be added to optimize the air flow if necessary.

Enclosure Panels: Constructed of stainless steel. Sized to extend from hood top to ceiling, enclosing pipe and hanging parts.

End Panels: Should be used to maximize hood performance and eliminate the effects of cross drafts in kitchen. units constructed of stainless steel and sized according to hood width and cooking equipment. Exposed edges hemmed for safety and rigidity.

Roof Top Package: Combination ETL Listed exhaust/supply air unit with factory prewired and mounted motors, trunkline and curb vented on exhaust side.

Separate Exhaust and/or Make-Up Air Fans: ETL Listed single exhaust fans and supply-air fans and curbs available.

Fire Suppression System: UL 300 fire suppression system.

Lighting: Recessed Incandescent, Recessed Fluorescent, Compact Fluorescent, Recessed LED, Halogen



ND-2 Series

Exhaust Only Hood

CaptiveAire's Premier Canopy

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Advantages

- ▶ **Exhaust Flow Rates:** Superior exhaust flow rates. A 4' Hood can operate at 150 CFM/ft or 600 total CFM. Available in single or back-to-back configurations.
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- ▶ **Clearance to Combustibles:** Standard built in 3" rear standoff to meet NFPA 96 requirements, when installed in a wall application.
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Type 430 stainless steel with option of Type 304 available.

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- **Reduced Weight:** Rigid single wall end panels reduce weight.

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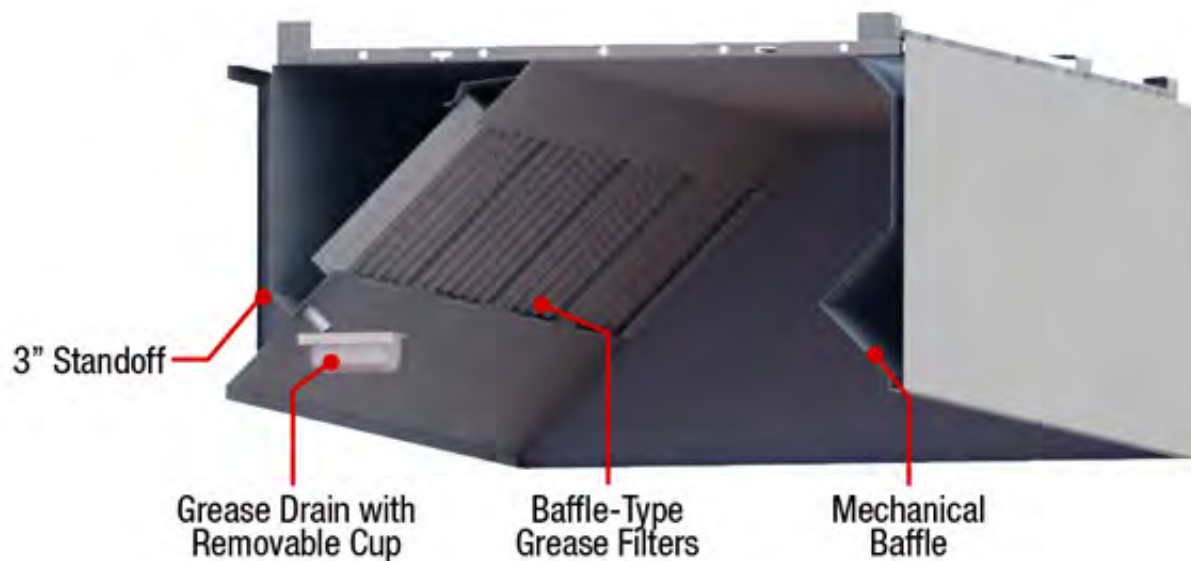
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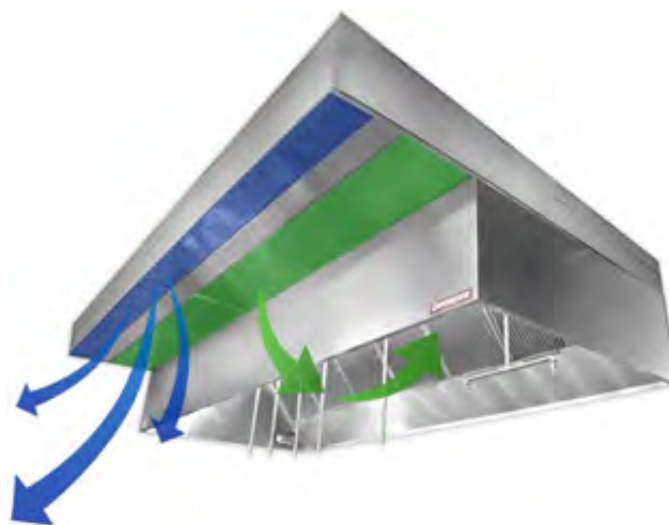
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Features



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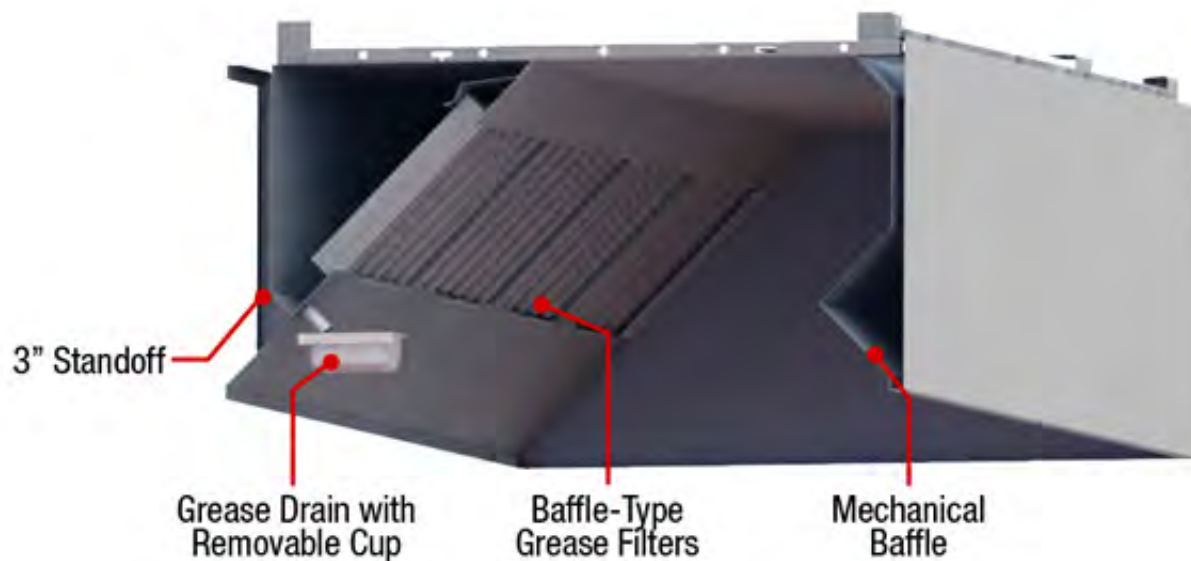
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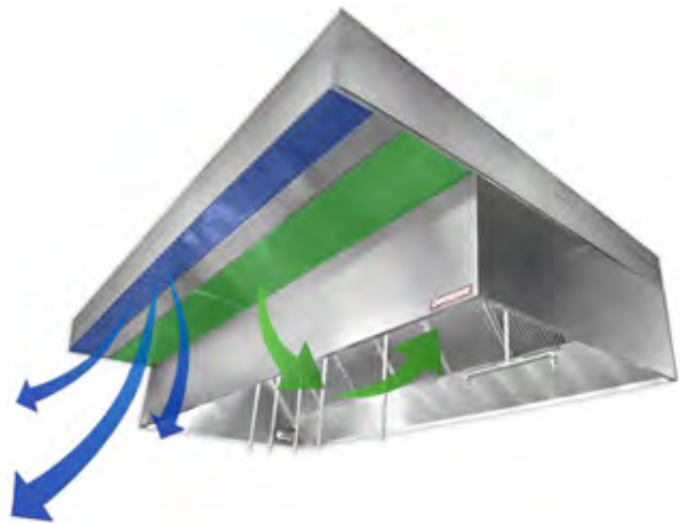
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Fire Suppression System: UL 300 fire suppression system.

Lighting: Recessed Incandescent, Recessed Fluorescent, Compact Fluorescent, Recessed LED, Halogen

R-102™ RESTAURANT FIRE SUPPRESSION SYSTEMS

Data/Specifications



FEATURES

- Low pH Agent
- Proven Design
- Reliable Cartridge Operated
- Aesthetically Appealing
- UL Listed – Meets Requirements of UL 300
- ULC Listed – Meets Requirements of ULC/ORD-C1254.6

APPLICATION

The ANSUL® R-102™ Restaurant Fire Suppression System is an automatic, pre-engineered, fire suppression system designed to protect the following areas associated with cooking equipment; ventilating equipment including hoods, ducts, plenums, and filters; fryers; griddles and range tops; upright, natural charcoal, or chain-type broilers; electric, lava rock, mesquite or gas-radiant char-broilers and woks.

The system is ideally suitable for use in restaurants, hospitals, nursing homes, hotels, schools, airports, and other similar facilities.

Use of the R-102 system is limited to interior applications only. The regulated release and tank assemblies must be mounted in an area where the air temperature will not fall below 32 °F (0 °C) or exceed 130 °F (54 °C). The system must be designed and installed within the guidelines of the UL/ULC Listed Design, Installation, Recharge, and Maintenance Manual.

SYSTEM DESCRIPTION

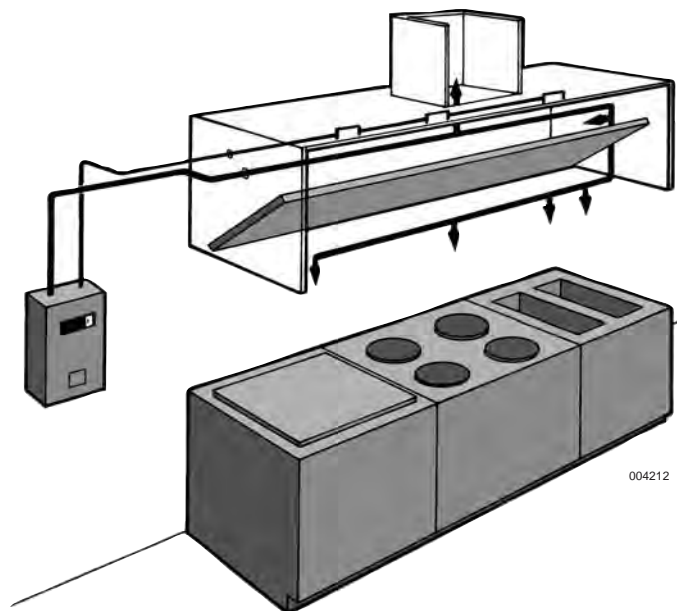
The restaurant fire suppression system is a pre-engineered, wet chemical, cartridge-operated, regulated pressure type with a fixed nozzle agent distribution network. It is listed with Underwriters Laboratories, Inc. (UL/ULC).



004215

The system is capable of automatic detection and actuation and/or remote manual actuation. Additional equipment is available for mechanical or electrical gas line shut-off applications.

The detection portion of the fire suppression system allows for automatic detection by means of specific alloy rated fusible links, which, when the temperature exceeds the rating of the link, the link separates, allowing the regulated release to actuate.



004212

A system owner's guide is available containing basic information pertaining to system operation and maintenance. A detailed technical manual is also available including system description, design, installation, recharge, and maintenance procedures, plus additional equipment installation and resetting instructions.

The system is installed and serviced by authorized distributors that are trained by the manufacturer.

The basic system consists of an ANSUL AUTOMAN® regulated release assembly which includes a regulated release mechanism and a wet chemical storage tank housed within a single enclosure. Nozzle blow-off caps, detectors, cartridges, agent, fusible links, and pulley elbows are supplied in separate packages in the quantities needed for fire suppression system arrangements.

Additional equipment includes remote manual pull station, mechanical and electrical gas valves, pressure switches, and electrical switches for automatic equipment and gas line shut-off. Accessories can be added such as alarms, warning lights, etc., to installations where required.

Tanks can be used in multiple arrangements to allow for larger hazard coverage. Each tank is limited to a listed maximum amount of flow numbers.



004213

COMPONENT DESCRIPTION

Wet Chemical Agent – The extinguishing agent is a mixture of organic salts designed for rapid flame knockdown and foam securement of grease related fires. It is available in plastic containers with instructions for wet chemical handling and usage.

Agent Tank – The agent tank is installed in a stainless steel enclosure or wall bracket. The tank is constructed of stainless steel.

- Tanks are available in two sizes: 1.5 gallon (5.7 L) and 3.0 gallon (11.4 L). The tanks have a working pressure of 110 psi (7.6 bar), a test pressure of 330 psi (22.8 bar), and a minimum burst pressure of 600 psi (41.4 bar).

The tank includes an adaptor/tube assembly. The adaptor is chrome-plated steel with a 1/4 in. NPT female gas inlet and a 3/8 in. NPT female agent outlet. The adaptor also contains a bursting disc seal which prevents the siphoning of agent up the pipe during extreme temperature variations.

- Regulated Release Mechanism** – The regulated release mechanism is a spring-loaded, mechanical/pneumatic type capable of providing the expellant gas supply to one or two agent tanks, depending on the capacity of the gas cartridge used. It contains a factory installed regulator deadset at 110 psi (7.6 bar) with an external relief of approximately 180 psi (12.4 bar). It has automatic actuation capabilities by a fusible link detection system and remote manual actuation by a mechanical pull station.

The regulated release mechanism contains a release assembly, regulator, expellant gas hose, and agent storage tank housed in a stainless steel enclosure with cover. The enclosure contains knock-outs for 1/2 in. conduit. The cover contains an opening for a visual status indicator.

It is compatible with mechanical gas shut-off devices; or, when equipped with a field or factory-installed switch, it is compatible with electric gas line or appliance shut-off devices.

- Regulated Actuator Assembly** – When more than two agent tanks are required, the regulated actuator is available to provide expellant gas for additional tanks. It is connected to the cartridge receiver outlet of the regulated release mechanism providing simultaneous agent discharge. It contains a regulated actuator deadset at 110 psi (7.6 bar) with an external relief of approximately 180 psi (12.4 bar). It has automatic actuation capabilities by a fusible link detection system and remote manual actuation by a mechanical pull station.

The regulated actuator assembly contains a regulated actuator, regulator, expellant gas hose, and agent tank housed in a stainless steel enclosure with cover. The enclosure contains knockouts to permit installation of the expellant gas line.

Discharge Nozzles – Each discharge nozzle is tested and listed with the R-102 system for a specific application. Nozzle tips are stamped with the flow number designation (1/2, 1, 2, and 3). Each nozzle must have a metal or rubber blow-off cap to keep the nozzle tip orifice free of cooking grease build-up.

APPROVALS

Applicable Standards: ULI listed under EX-3470; ULC listed under CEX-747; meets requirements of NFPA 96 (Standard for the Installation of Equipment for the Removal of Smoke and Grease-Laden Vapors from Commercial Cooking Equipment); NFPA 17A (Standard on Wet Chemical Extinguishing Systems).

ORDERING INFORMATION

Order all system components through your local authorized ANSUL Distributor.

SPECIFICATIONS

An ANSUL R-102 Fire Suppression System shall be furnished. The system shall be capable of protecting all hazard areas associated with cooking equipment.

1.0 GENERAL

1.1 References

- 1.1.1 Underwriters Laboratories, Inc. (UL)
 - 1.1.1.1 UL Standard 1254
 - 1.1.1.2 UL Standard 300
- 1.1.2 Underwriters Laboratories of Canada (ULC)
 - 1.1.2.1 ULC/ORD-C 1254.6
- 1.1.3 National Fire Protection Association (NFPA)
 - 1.1.3.1 NFPA 96
 - 1.1.3.2 NFPA 17A

1.2 Submittals

- 1.2.1 Submit two sets of manufacturer's data sheets
- 1.2.2 Submit two sets of piping design drawings

1.3 System Description

- 1.3.1 The system shall be an automatic fire suppression system using a wet chemical agent for grease related fires.
- 1.3.2 The system shall be capable of suppressing fires in the following areas associated with cooking equipment: ventilating equipment including hoods, ducts, plenums, and filters; fryers; griddles and range tops; upright, natural charcoal, or chain-type broilers; electric, lava rock, mesquite or gas-radiant char-broilers.
- 1.3.3 The system shall be the pre-engineered type having minimum and maximum guidelines established by the manufacturer and listed by Underwriters Laboratories, Inc. (UL).
- 1.3.4 The system shall be installed and serviced by personnel trained by the manufacturer.
- 1.3.5 The system shall be capable of protecting cooking appliances by utilizing either dedicated appliance protection and/or overlapping appliance protection.

SPECIFICATIONS

1.4 Quality Control

- 1.4.1 Manufacturer: The R-102 Restaurant Fire Suppression System shall be manufactured by a company with at least thirty years experience in the design and manufacture of pre-engineered fire suppression systems. The manufacturer shall be ISO 9001 registered.
- 1.4.2 Certificates: The wet agent shall be a specially formulated, aqueous solution of organic salts with a pH range between 7.7 – 8.7, designed for flame knock-down and foam securement of grease-related fires.

1.5 Warranty, Disclaimer, and Limitations

- 1.5.1 The pre-engineered restaurant fire suppression system components shall be warranted for five years from date of delivery against defects in workmanship and material.

1.6 Delivery

- 1.6.1 Packaging: All system components shall be securely packaged to provide protection during shipment.

1.7 Environmental Conditions

- 1.7.1 The R-102 system shall be capable of operating in a temperature range of 32 °F to 130 °F (0 °C to 54 °C).

2.0 PRODUCT

2.1 Manufacturer

- 2.1.1 Ansul Fire Protection, One Stanton Street, Marinette, Wisconsin 54143-2542, Telephone (715) 735-7411.

2.2 Components

- 2.2.1 The basic system shall consist of an ANSUL AUTOMAN regulated release assembly which includes a regulated release mechanism and a wet chemical storage tank housed within a single enclosure. Nozzles, blow-off caps, detectors, cartridges, agent, fusible links, and pulley elbows shall be supplied in separate packages in the quantities needed for fire suppression system arrangements. Additional equipment shall include remote manual pull station, mechanical and electrical gas valves, pressure switches, and electrical switches for automatic equipment and gas line shut-off.
- 2.2.2 Wet Chemical Agent: The extinguishing agent shall be a specially formulated, aqueous solution of organic salts with a pH range between 7.8 – 8.2, designed for flame knockdown and foam securement of grease related fires.
- 2.2.3 Agent Tank: The agent tank shall be installed in a stainless steel enclosure or wall bracket. The tank shall be constructed of stainless steel. Tanks shall be available in two sizes; 1.5 gallon (5.7 L) and 3.0 gallon (11.4 L). The tanks shall have a working pressure of 110 psi (7.6 bar), a test pressure of 330 psi (22.8 bar), and a minimum burst pressure of 600 psi (41.4 bar). The tank shall include an adaptor/tube assembly containing a burst disc union.
- 2.2.4 Regulated Release Mechanism: The regulated release mechanism shall be a spring-loaded, mechanical/pneumatic type capable of providing the expellant gas supply to one or two agent tanks depending on the capacity of the gas cartridge used. It shall contain a factory installed regulator deadset at 110 psi (7.6 bar) with an external relief of approximately 180 psi (12.4 bar).

It shall have the following actuation capabilities: automatic actuation by a fusible link detection system and remote manual actuation by a mechanical pull station.

The regulated release mechanism shall contain a release assembly, regulator, expellant gas hose, and agent storage tank housed in a stainless steel enclosure with cover. The enclosure shall contain knockouts for 1/2 in. conduit. The cover shall contain an opening for a visual status indicator.

It shall be compatible with mechanical gas shut-off devices; or, when equipped with a field or factory-installed switch, it shall be compatible with electric gas line or appliance shut-off devices.

- 2.2.5 Regulated Actuator Assembly: When more than two agent tanks are required, the regulated actuator shall be available to provide expellant gas for additional tanks. It shall be connected to the cartridge receiver outlet of the regulated release mechanism providing simultaneous agent discharge. The regulator shall be deadset at 110 psi (7.6 bar) with an external relief of approximately 180 psi (12.4 bar). The regulated actuator assembly shall contain a regulated actuator, regulator, expellant gas hose, and agent tank housed in a stainless steel enclosure with cover. The enclosure shall contain knockouts to permit installation of the expellant gas line.
- 2.2.6 Discharge Nozzles: Each discharge nozzle shall be tested and listed with the R-102 system for a specific application. Nozzles tips shall be stamped with the flow number designation (1/2, 1, 2, and 3). Each nozzle shall have a metal or rubber blow-off cap to keep the nozzle tip orifice free of cooking grease build-up.
- 2.2.7 Distribution Piping: Distribution piping shall be Schedule 40 black iron, chrome-plated, or stainless steel pipe conforming to ASTM A120, A53, or A106.
- 2.2.8 Detectors: The detectors shall be the fusible link style designed to separate at a specific temperature.
- 2.2.9 Cartridges: The cartridge shall be a sealed steel pressure vessel containing either carbon dioxide or nitrogen gas. The cartridge seal shall be designed to be punctured by the releasing device supplying the required pressure to expel wet chemical agent from the storage tank.

3.0 IMPLEMENTATION

3.1 Installation

- 3.1.1 The R-102 fire suppression system shall be designed, installed, inspected, maintained, and recharged in accordance with the manufacturer's listed instruction manual.

3.2 Training

- 3.2.1 Training shall be conducted by representatives of the manufacturer.

ANSUL, ANSUL AUTOMAN, and R-102 are trademarks of Ansul Incorporated or its affiliates.



Tyco Safety Products
Marinette, WI 54143-2542

715-735-7411
www.ansul.com

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Form No. F-2004004-3

ANSULEX™ LOW pH LIQUID FIRE SUPPRESSANT

Data/Specifications



FEATURES

- Fast Flame Knock-Down and Securement of Grease-Related Fires
- Provides a Cooling Effect Which Further Enhances Its Ability to Prevent Reflash
- Designed for a Wide Variety of Restaurant Hazards
- Listed by Underwriters Laboratories, Inc. (UL) as Part of the R-102 Restaurant System
- Ease of Recharge and Post-Fire Cleanup
- Non-Corrosive

APPLICATION

ANSULEX™ Low pH Liquid Fire Suppressant is designed for use only in ANSUL® R-102™ restaurant fire suppression systems. This “liquid” agent will combat grease-related fires as found in restaurant appliances and ventilating equipment. It should not be used for fires involving energized electrical hazards.

DESCRIPTION

ANSULEX Low pH Liquid Fire Suppressant is a specially-formulated, aqueous solution of organic salts. The agent is pre-mixed, eliminating the need for dilution before system charging. When used as an extinguishing agent, it will produce no toxic by-products.

AGENT PROPERTIES

Appearance. Color-Coded Fluorescent Yellow-Green
Storage Life. 12 Years
Refractive Index 1.4040
Freeze Point –40 °F (–40 °C)
Boiling Point 230 °F (110 °C)
Specific Gravity 1.32
Kinematic Viscosity 5.26 centistokes
pH. 7.7 – 8.7

- **NOTE:** Care should be taken when handling the agent. If contact is made with the eyes or skin, flush with water. If the agent is swallowed, dilute with water or milk and contact a physician.

PERFORMANCE

When used in the ANSUL R-102 restaurant system, ANSULEX Low pH Liquid Fire Suppressant is extremely effective on fires in restaurant ventilating equipment – hoods and ductwork, as well as in a variety of cooking appliances – deep-fat fryers, griddles, range tops, and several types of broilers and char-broilers.

As the agent is sprayed in fine droplets (atomized) onto an appliance grease fire, it provides excellent flame knock-down, surface-cooling, and fire-securing capabilities. When the agent reacts with the hot grease, it forms a layer of foam on the surface of the fat. This soap-like blanket of foam acts as an insulator between the hot grease and the atmosphere, helping to prevent flammable vapors from escaping and reducing the chance for flame reignition.

Post-fire cleanup can be readily accomplished by flushing the area with water or steam.

Because of the composition of ANSULEX Low pH Liquid Fire Suppressant, it is compatible with metals commonly found in restaurant kitchen environments (i.e., stainless steel, aluminum, galvanized metal, mild steel, copper and brass).

APPROVALS AND LISTINGS

ANSULEX Low pH Liquid Fire Suppressant has been tested, and is listed with Underwriters Laboratories, Inc. (EX-3470) as part of the ANSUL R-102 Restaurant Fire Suppression System.

ORDERING INFORMATION

ANSULEX Low pH Liquid Fire Suppressant is available in sealed containers.

Part No. 79694	1.5 gallon (5.7 L)
Part No. 79372	3.0 gallon (11.4 L)

Recharge services are available from ANSUL-authorized distributors.

ANSUL, R-102, and ANSULEX are trademarks of Ansul Incorporated or its affiliates.



Tyco Safety Products
Marinette, WI 54143-2542

715-735-7411
www.ansul.com

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Form No. F-9140-2



ADA-WS

Handicap Model Hand Sinks

General Information

Project Name: _____

Consultant: _____

Item #: _____

Model #: _____

Quantity: _____



ADA-WS-2D
Shown w/ Integral
Towel Dispenser (ITD)

ADA-WS-1DX

Specifications

ADA-WS Model Handicap Hand Sink is constructed of 16GA stainless steel type 300 series with integrated backsplash, non-drip marine edges and a large cove corner sink bowl with 1½" waste outlet and an apron with enclosure.

Right hand Model "ITD" - "INTEGRAL" built-in towel dispenser accommodates 9½" multi-fold towels. Removable front enclosure conceals piping and prevents wheelchair damage. Deck mounted ADA Soap Dispenser and ADA wrist-action handle faucet are standard.

ADA-WS-X - same as above without faucet, integral towel dispenser or soap dispenser.

ADA-WS-SEC - Security ADA Wall Sink with Automatic Self-Closing Faucet, T&S #807 or equal, and correctional model apron with front enclosure.

Product Guide

IMC Hand Sinks are easily cleanable without the use of tools. All corners are coved, and all seams are fully welded and polished.

Large oversize deck provides space for faucet, soap dispenser and integral towel dispenser. High backsplash protects wall and keeps sink sanitary. Large integral apron conceals all plumbing.

Options

- ☐ **SS** - Side Splashes (Pair)
- ☐ **TWB** - Tubular Wall Brackets
- ☐ **RSOD** - Rear Sink Overflow Drain
- ☐ **CBW** - Custom Bowl Size



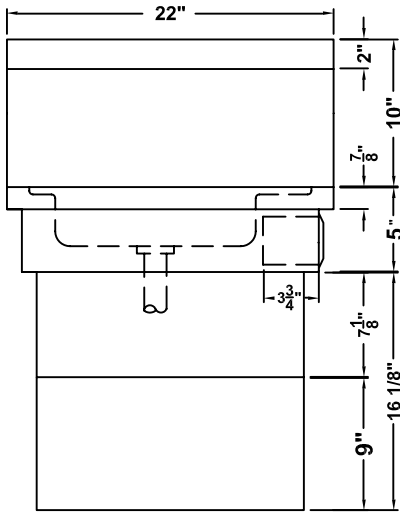
ADA-WS-010 0622



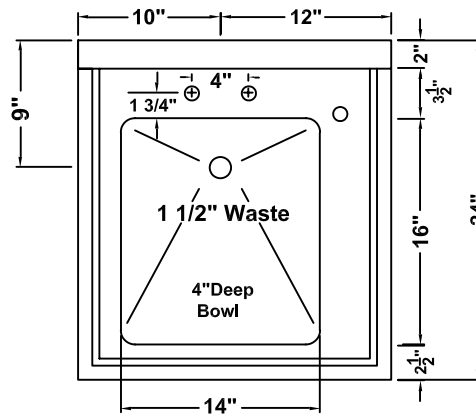
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Handicap Model Hand Sinks

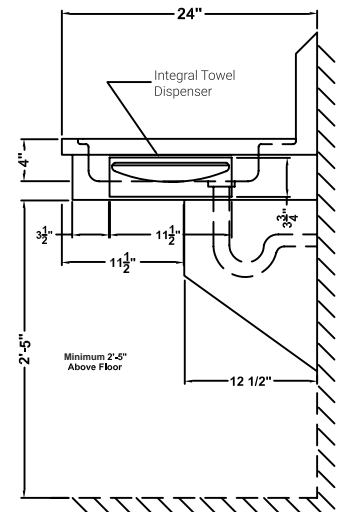
DRAWINGS



FRONT ELEVATION



PLAN



SIDE ELEVATION

Shown here with Optional
Integrated Towel Dispenser

ADA WALL MOUNTED HAND SINK

Sink Only Models	Faucet Mounting	Sink w/ Faucet Models	Overall Size
□ ADA-WS-1DX	1 Hole Deck	□ ADA-WS-1D	24" x 22" x 31 7/8"
□ ADA-WS-1SX	1 Hole Splash	□ ADA-WS-1S	24" x 22" x 31 7/8"
□ ADA-WS-2DX	4" OC Deck	□ ADA-WS-2D	24" x 22" x 31 7/8"
□ ADA-WS-2SX	4" OC Splash	□ ADA-WS-2S	24" x 22" x 31 7/8"

*Includes soap dispenser

Specifications subject to change without notice.

ADA-WS-010 0622



SCS-3

3 Compartment Scullery Sink

General Information

Project Name: _____

Consultant: _____

Item #: _____

Model #: _____

Quantity: _____



Shown with Flush Front, Left & Right Drainboards & Optional Overflow Holes & Flanged Feet

Specifications

SCS-3 Model Scullery Sinks are constructed of 14GA or 16GA type 300 stainless steel with single or multi-compartment bowls and double wall separators. Sinks are mounted on 16GA, 1 5/8 stainless steel tubes with stainless steel adjustable feet for leveling. Sink bowls are coved at all corners and pitched to a 3 1/2" waste cutout.

Full length backsplash is 10" high and holes for faucets 8" on center accommodates your choice of faucets. The entire unit is finished with a satin brush finish. Drainboard extensions are separately supported with stainless steel legs, as required.

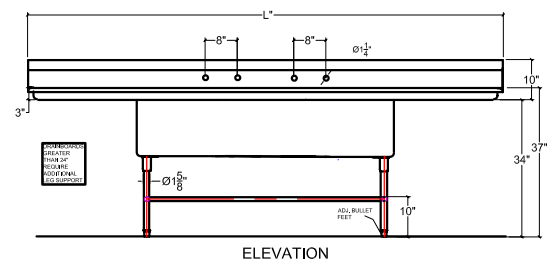
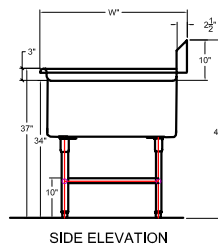
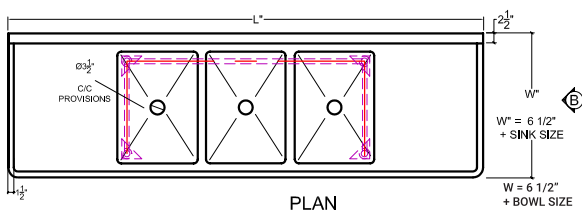
Sound Deadening is standard on all scullery sinks.

Product Guide

IMC Scullery/Service Sinks Model "SCS" are designed for heavy duty application in large or medium Institutional Facilities or where constant use is likely.

Options available are designed to make this product suitable in a variety of locations in the facility for applications, such as Deli, Vegetable or Bakery sinks or for pot cleaning. For economy, specify 16GA instead of 14GA.

DRAWINGS



*Non-flush front: add sink bowl size + 6 1/2" for extra width



SCS-3 70 0322



SCS-3

3 Compartment Scullery Sink

3 COMPARTMENT SCULLERY SINK

1 Drainboard				
14GA Model	16GA Model	Overall Size (W x L x H)	Bowl Size	Drainboard Length
<input type="checkbox"/> SCS-34-1620-18R	<input type="checkbox"/> SCS-36-1620-18R	24" x 69½" x 44"	16" x 20"	18"
<input type="checkbox"/> SCS-34-1620-24R	<input type="checkbox"/> SCS-36-1620-24R	24" x 75½" x 44"	16" x 20"	24"
<input type="checkbox"/> SCS-34-1620-30R	<input type="checkbox"/> SCS-36-1620-30R	24" x 81½" x 44"	16" x 20"	30"
<input type="checkbox"/> SCS-34-1620-36R	<input type="checkbox"/> SCS-36-1620-36R	24" x 87½" x 44"	16" x 20"	36"
<input type="checkbox"/> SCS-34-2020-20R	<input type="checkbox"/> SCS-36-2020-20R	24" x 83½" x 44"	20" x 20"	20"
<input type="checkbox"/> SCS-34-2020-24R	<input type="checkbox"/> SCS-36-2020-24R	24" x 87½" x 44"	20" x 20"	24"
<input type="checkbox"/> SCS-34-2020-30R	<input type="checkbox"/> SCS-36-2020-30R	24" x 93½" x 44"	20" x 20"	30"
<input type="checkbox"/> SCS-34-2020-36R	<input type="checkbox"/> SCS-36-2020-36R	24" x 99½" x 44"	20" x 20"	36"
<input type="checkbox"/> SCS-34-2424-24R	<input type="checkbox"/> SCS-36-2424-24R	28" x 99½" x 44"	24" x 24"	24"
<input type="checkbox"/> SCS-34-2424-30R	<input type="checkbox"/> SCS-36-2424-30R	28" x 105½" x 44"	24" x 24"	30"
<input type="checkbox"/> SCS-34-2424-36R	<input type="checkbox"/> SCS-36-2424-36R	28" x 111½" x 44"	24" x 24"	36"
<input type="checkbox"/> SCS-34-2028-24R	<input type="checkbox"/> SCS-36-2028-24R	32" x 87½" x 44"	20" x 28"	24"
<input type="checkbox"/> SCS-34-2028-30R	<input type="checkbox"/> SCS-36-2028-30R	32" x 93½" x 44"	20" x 28"	30"
<input type="checkbox"/> SCS-34-2028-36R	<input type="checkbox"/> SCS-36-2028-36R	32" x 99½" x 44"	20" x 28"	36"
2 Drainboards				
14GA Model	16GA Model	Overall Size (W x L x H)	Bowl Size	Drainboard Length
<input type="checkbox"/> SCS-34-1620-18RL	<input type="checkbox"/> SCS-36-1620-18RL	24" x 86" x 44"	16" x 20"	18"
<input type="checkbox"/> SCS-34-1620-24RL	<input type="checkbox"/> SCS-36-1620-24RL	24" x 98" x 44"	16" x 20"	24"
<input type="checkbox"/> SCS-34-1620-30RL	<input type="checkbox"/> SCS-36-1620-30RL	24" x 110" x 44"	16" x 20"	30"
<input type="checkbox"/> SCS-34-1620-36RL	<input type="checkbox"/> SCS-36-1620-36RL	24" x 122" x 44"	16" x 20"	36"
<input type="checkbox"/> SCS-34-2020-20RL	<input type="checkbox"/> SCS-36-2020-20RL	24" x 102" x 44"	20" x 20"	20"
<input type="checkbox"/> SCS-34-2020-24RL	<input type="checkbox"/> SCS-36-2020-24RL	24" x 110" x 44"	20" x 20"	24"
<input type="checkbox"/> SCS-34-2020-30RL	<input type="checkbox"/> SCS-36-2020-30RL	24" x 122" x 44"	20" x 20"	30"
<input type="checkbox"/> SCS-34-2020-36RL	<input type="checkbox"/> SCS-36-2020-36RL	24" x 134" x 44"	20" x 20"	36"
<input type="checkbox"/> SCS-34-2424-24RL	<input type="checkbox"/> SCS-36-2424-24RL	28" x 122" x 44"	24" x 24"	24"
<input type="checkbox"/> SCS-34-2424-30RL	<input type="checkbox"/> SCS-36-2424-30RL	28" x 134" x 44"	24" x 24"	30"
<input type="checkbox"/> SCS-34-2424-36RL	<input type="checkbox"/> SCS-36-2424-36RL	28" x 146" x 44"	24" x 24"	36"
<input type="checkbox"/> SCS-34-2028-24RL	<input type="checkbox"/> SCS-36-2028-24RL	32" x 110" x 44"	20" x 28"	24"
<input type="checkbox"/> SCS-34-2028-30RL	<input type="checkbox"/> SCS-36-2028-30RL	32" x 122" x 44"	20" x 28"	30"
<input type="checkbox"/> SCS-34-2028-36RL	<input type="checkbox"/> SCS-36-2028-36RL	32" x 134" x 44"	20" x 28"	36"

OPTIONS*

- | | | |
|---|---|--|
| <input type="checkbox"/> SB - Scrap Basket | <input type="checkbox"/> SCV - Sink Cover - Stainless Steel | <input type="checkbox"/> STG - S/S Perforated Sanitizer Guard |
| <input type="checkbox"/> SRB - Scrap Block | <input type="checkbox"/> CST - Cover Storage Compartment | <input type="checkbox"/> ESB - Enclosed Backsplash |
| <input type="checkbox"/> CRT - Corner Turn | <input type="checkbox"/> PVH - Provision for Heater | <input type="checkbox"/> SPB - Support Bracket for Lever Drain Handle |
| <input type="checkbox"/> XDRB - Extra Drainboard | <input type="checkbox"/> PWP - Provision for Water Pump | <input type="checkbox"/> PRFF - Pre-Rinse Unit - 4" Centers, Splash Mounted |
| <input type="checkbox"/> RG - Rack Guide | <input type="checkbox"/> DP - Drainboard Pitched to Sink | <input type="checkbox"/> PUD - Provision for Undercounter Dishwasher |
| <input type="checkbox"/> CC - Column Cut Out | <input type="checkbox"/> SSU - Stainless Steel Undershelf | <input type="checkbox"/> SSA - Stainless Steel Apron |
| <input type="checkbox"/> WHR - Working Height Revision | <input type="checkbox"/> RSP - Integral Side Splash (Each) | <input type="checkbox"/> CB - Cutting Board |
| <input type="checkbox"/> WTR-48 - Waste Trough 6" x 48" x 4" Deep | <input type="checkbox"/> NFF - Non-Flush Front (Increases W) | <input type="checkbox"/> OFC - Overflow Compartment |
| <input type="checkbox"/> FF-50 - Flanged Feet (Each) | <input type="checkbox"/> LD - Lever Drain | |
| <input type="checkbox"/> BDR - Basket Drain | <input type="checkbox"/> LDO - Lever Drain with Overflow | |
| <input type="checkbox"/> 16D-3 - 16" Deep Sink in Lieu of Standard | <input type="checkbox"/> KPSF - 12" Kettle & Pot Sink Faucet | |

*See Price List for Complete Options

Specifications subject to change without notice.

SCS-3 70 0322

Champion®

The Dishwashing Machine Specialists

Project _____
 Item No. _____
 Quantity _____

STANDARD FEATURES

- **Factory authorized startup**
- **Ventless Heat Recovery**
- **HMI – Operator Touch Screen Interface**
- **On-Board Service Diagnostics**
- **Field Convertible – single to three, or three to single phase**
- **Sleep Programable - All internal heaters shut off after selected time is reached**
- **Door Interlock – locks door closed during cycle**
- Auto delime with delime notification
- Built-in booster configured to ensure 180° rinse
- Field convertible from straight to corner operation
- Dual NSF listed as both a dishwasher and potwasher
- Rinse Sentry – ensures 180°F final rinse
- Cycle counter
- Auto start – starts unit when hood is closed
- Single or dual point electrical connection
- High efficiency 2 HP pump
- Self draining pump
- Automatic tank fill
- Automatic drain valve – drains wash tank when power is off
- PRV (Mounted Pressure Reducing Valve)
- 4 selectable cycles
- 27" [686mm] extended clearance

DH-6000T

with Ventless Heat-Recovery and
Condensate Removal

*Ventless
Heat Recovery
Condensate
Removal*



DH-6000T WITH HEAT RECOVERY



Photo is for general visual representation only. Please refer to specifications for the latest detailed product information.

OPTIONS & ACCESSORIES

- ☐ **NEW** Built in detergent and rinse aid pumps
- ☐ Drain Water Tempering Kit (unmounted)
- ☐ Racks
 - ☐ Peg
 - ☐ Flat
- ☐ Corner operation splash baffle
- ☐ **NEW** Champion ION scale prevention system

SPECIFIER STATEMENT

Specified unit will be Champion model DH-6000T with Ventless Heat-Recovery and Condensate Removal, high temperature, high-hood type dishwashing machine. Features HMI controls, Rinse Sentry, Auto Start, up to 40 racks/hour, 0.73 US gals/rack [2.76 liters/rack, 0.61 imp. gals/rack].

1 year parts and labor warranty.

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

2674 N. Service Road
 Jordan Station, Ontario, Canada L0R 1S0
 Tel: 800/263-5798 Fax: 905/562-4618

www.ChampionIndustries.com

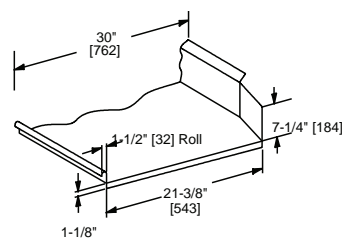
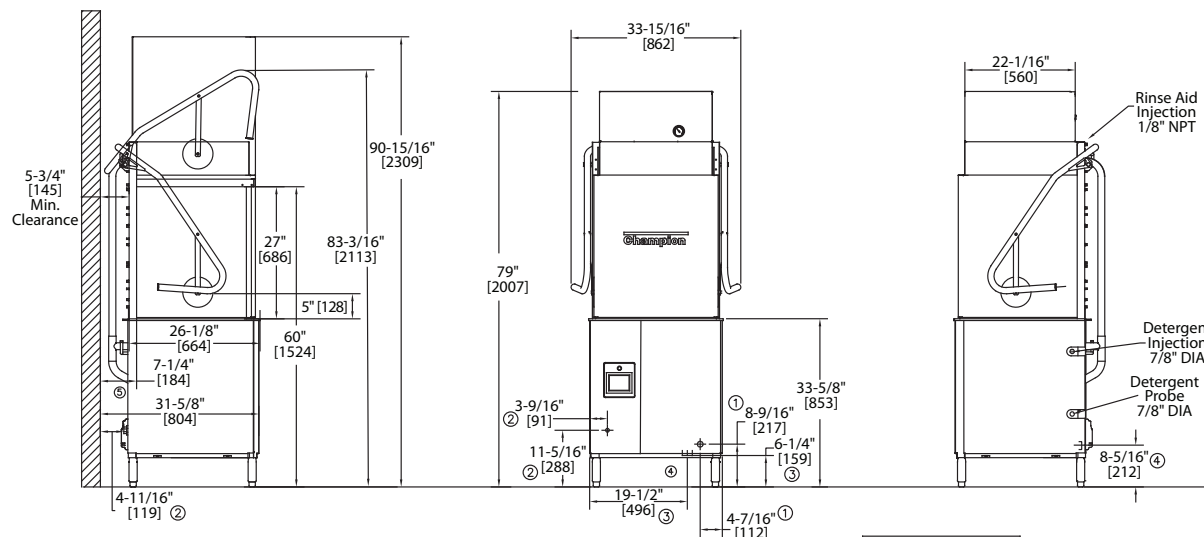
DH-6000T WITH HEAT RECOVERY

DH-6000T

with Ventless Heat-Recovery
and Condensate Removal

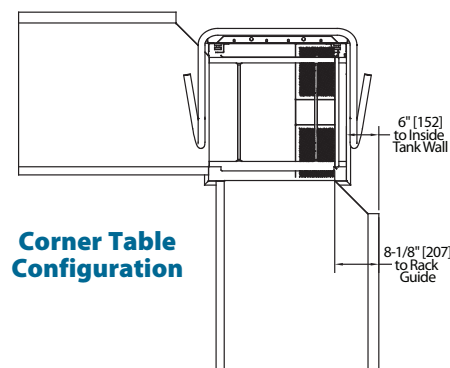
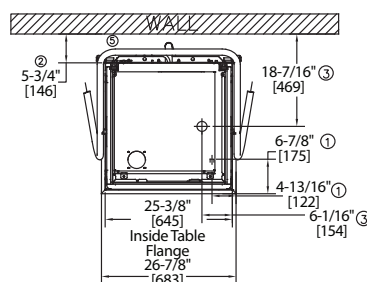
Shipping weight crated: 350 lbs.

Dimensions shown in inches and [mm]



Typical Table Construction

Plan View



Corner Table Configuration

UTILITIES

1	Electrical Machine Connection (See Electrical Box)
2	Cold Water 3/4" NPT Cold Water 50° - 75°F 45 PSI dynamic min. incoming Final rinse 18 PSI
3	Drain 1" NPT Connection Gravity flow, 15 GPM max flow
4	Drain Water Tempering 1/2" Cold water line with customer supplied cut-off valve (optional)
5	Integrated Detergent System Detergent bottle supply connections (optional)

Warning: Plumbing, electrical connections should be made by qualified personnel who will observe all the applicable plumbing, sanitary and safety codes and the National Electrical Code.

Note: Optional Drain Tempering: 1/2" NPT cold water connection required. 1/2" NPT drain connection from back flow preventer to house drain. (FIELD INSTALLED and PLUMBED). Due to an ongoing value analysis program at Champion, specifications contained in this catalog are subject to change without notice.

Champion Industries, Inc.,
3765 Champion Blvd., NC 27105
336/661-1556 • Fax: 336/661-1979
ChampionIndustries.com

Machine & Built-in Booster (Standard)

Voltage	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Overcurrent Protective Device
208-240/60/1	77-68	100	100
208-240/60/3	46-41	60	60
480/60/3	20	30	30

Machine Only

(two point electrical connection or no built-in booster)

Voltage	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Overcurrent Protective Device
208-240/60/1	38-34	50	50
208-240/60/3	25-23	30	30
480/60/3	11	15	15

Booster Only (two point electrical connection)

Voltage	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Overcurrent Protective Device
208-240/60/1	39-34	50	50
208-240/60/3	21-18	25	25
480/60/3	9	15	15

Note: Water Hammer Arrestor (meeting ASSE-1010 standard or equivalent) to be supplied (by others) in common water supply line at service connection.

SPECIFICATIONS

Capacities

Racks per hr. (NSF rated)	40
Wash tank (gal.)	10

Motor horsepower 2 HP

Water consumption

Gal. per hr.	29
Gal. per rack	0.73

Temperature °F

Wash	150
Rinse	180

Heating

Tank heat, electric	5.2 kW
Electric Booster	7.5 kW

	Dish- washer Mode	Pot & Pan Mode		
Selectable cycle times in minutes	1	2	4	6
Time cycles in seconds				
Wash	36	94	214	334
Rinse	8	10	10	10
Sanitary Dwell	16	16	16	16
Vent Fan	30	30	30	30
Total	90	150	270	390

an Ali Group Company



The Spirit of Excellence



SCDT

Clean Dishtable - Straight

Project Name: _____

Consultant: _____

Item #: _____

Model #: _____

Quantity: _____



Model # SCDT-60
Shown w/ Rolled
Edges & 8" Backsplash

Specifications

- ❑ **Top:** 14GA or 16GA Type 300 series stainless steel with 8" backsplash 2" return at 45 degrees and ½" turn-down & 1" radius corners. Polished to a #4 finish.
- ❑ **Understructure:** 16GA stainless steel channeling. Sound deadening is applied to the underside as a standard.
- ❑ **Gussets:** Stainless steel conical type with inner sleeve and set screw.
- ❑ **Legs:** 1½" OD stainless steel tubing, T304 (18/8).
- ❑ **Crossbracing:** 1¼" OD stainless steel tubing notched and welded to legs.
- ❑ **Feet:** Stainless steel adjustable bullet type.

Product Guide

Dishtables provide the perfect space to place dirty dishes before running them through your commercial dishwasher or to store clean dishes before they are put away. Choose from straight, L-shaped, or U-shaped tables to set up a ware-washing area that accommodates your daily routine. Link a dishtable to your conveyor, single, or double rack dishwasher, or connect one to your three compartment sink, so you can wash dishes more efficiently. We also offer undercounter styles for use in your bar or small prep area.

Options

- ❑ **B810** - 10" High Backsplash
- ❑ **SRB** - Scrap Block
- ❑ **SSU** - 18GA Undershef
- ❑ **CC** - Corner or Column Cutout
- ❑ **FF-50** - Flanged Feet
- ❑ **RSP** - Return Splash
- ❑ **RSW** - Rack Shelf - Wall Mtd.
- ❑ **RST** - Rack Shelf - Table Mtd.
- ❑ **RSD** - Rack Shelf - Double Service
- ❑ **TLS** - Table Limit Switch
- ❑ See Price List for more options



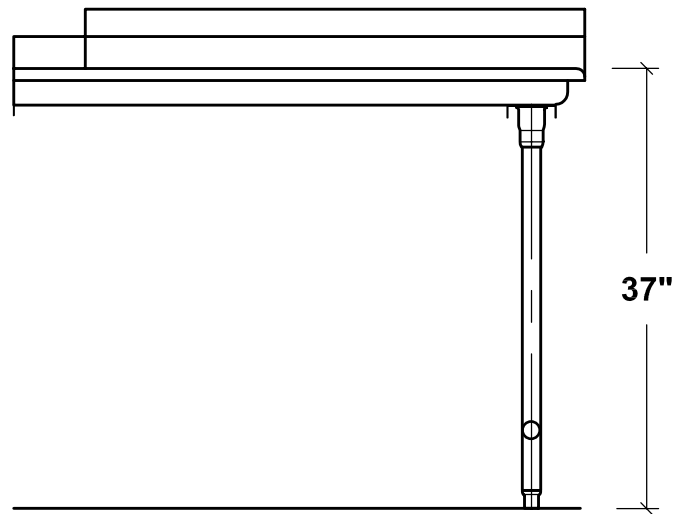
SCDT-40 0322



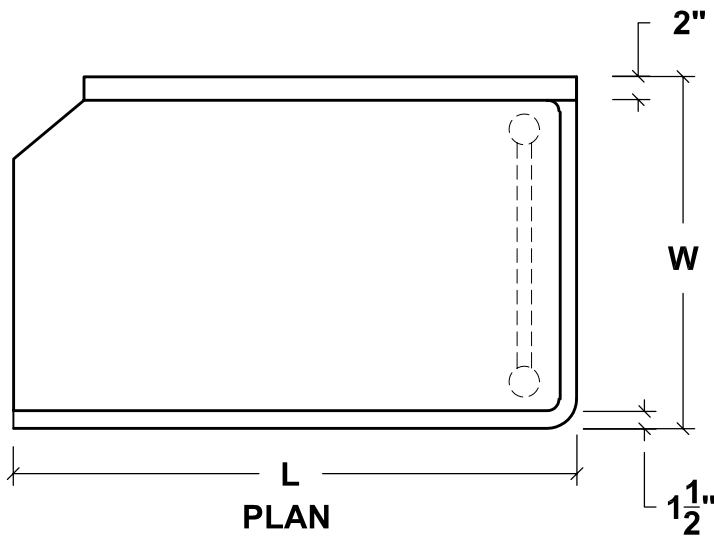
IMC/TEDDY
DECADES OF FINE CRAFTSMANSHIP

SCDT

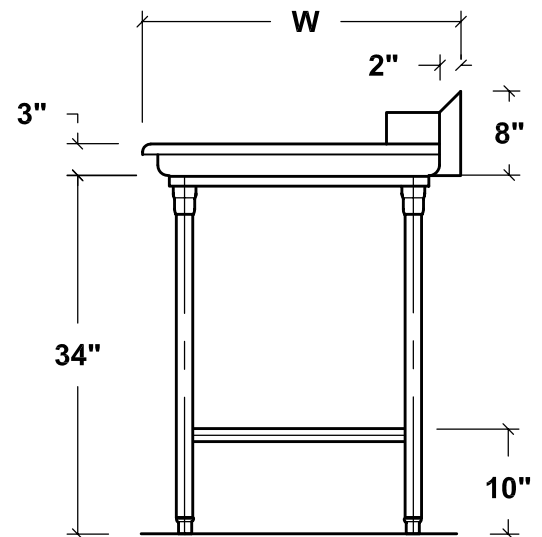
Clean Dishtable - Straight



FRONT ELEVATION



PLAN




SIDE ELEVATION

CLEAN DISHTABLE - STRAIGHT

14GA Model	16GA Model	Size (W x L)
<input type="checkbox"/> SCDT-48RorL	<input type="checkbox"/> SCDT-48-16RorL	60" x 48"
<input type="checkbox"/> SCDT-60RorL	<input type="checkbox"/> SCDT-60-16RorL	60" x 60"
<input type="checkbox"/> SCDT-72RorL	<input type="checkbox"/> SCDT-72-16RorL	60" x 72"
<input type="checkbox"/> SCDT-84RorL	<input type="checkbox"/> SCDT-84-16RorL	60" x 84"
<input type="checkbox"/> SCDT-96RorL	<input type="checkbox"/> SCDT-96-16RorL	60" x 96"
<input type="checkbox"/> SCDT-108RorL	<input type="checkbox"/> SCDT-108-16RorL	60" x 108"
<input type="checkbox"/> SCDT-120RorL	<input type="checkbox"/> SCDT-120-16RorL	60" x 120"

Specifications subject to change without notice.

SCDT-40 0322

 Made in the USA

52924 | WALL MOUNT DISH RACK HOLDER

New Custom Item... Designed to hold dish racks for storage and drying. Keeps racks easily accessible above sinks, tables and bussing stations.

Guaranteed to never rust or corrode for as long as you own it.



52924 | WALL MOUNT DISH RACK HOLDER

Model No.	Size Wx H x D	Rack Capacity	Ship Lbs.
52924	61½" x 22½" x 18"	13	38

Holds 20" x 20" dish racks
Installation hardware not included.

*Stop Compromising and
Start Customizing!*

NEWAGE
INDUSTRIAL
INC

NewAgeIndustrial.com



Project _____
 Item No. _____
 Model No. _____
 Quantity _____

CSI No. 114000

REACH-IN REFRIGERATOR - ONE SECTION



R-25-SS-1S-D
 25" Wide, S/S Exterior and Interior
 (shown with optional correctional package)

MODEL GUIDE

Model Number	Description
<input type="checkbox"/> R-25-SS-1S-D	25" Wide, S/S Exterior and Interior
<input type="checkbox"/> R-25-SA-1S-D	25" Wide, S/S Exterior, Aluminum Interior
<input type="checkbox"/> R-30-SS-1S-D	30" Wide, S/S Exterior and Interior
<input type="checkbox"/> R-30-SA-1S-D	30" Wide, S/S Exterior, Aluminum Interior
Options	Model Number Modification
<input type="checkbox"/> Remote Refrigeration	Add suffix "X" to model number
<input type="checkbox"/> Half Doors	Change "1S" to "2S"
<input type="checkbox"/> Pass-Thru	Add prefix "PT" to model number
<input type="checkbox"/> Narrow Depth	Change suffix "D" to "N"
<input type="checkbox"/> Glass Door	Change "1S" to "1G"

AGENCY APPROVALS:



Intertek



Intertek

STANDARD FEATURES:

Construction/Cabinet

- Exterior front and sides – heavy gauge stainless steel
- Exterior back and bottom – heavy gauge galvanized
- Stainless steel compressor housing
- Stainless steel front, door, and grille
- Heavy-duty 6" adjustable stainless steel legs
- Cabinet body is foamed-in-place minimum 2-1/2" thick polyurethane insulation
- Fully coved interior with welded radius corners for easy cleaning
- Interior LED lighting
- Stainless steel shelf clips and shelf standards
- Four adjustable chrome plated wire shelves per section

Doors

- Self-closing, lift off door hinges with stay-open feature at 120°
- Standard right hinged door (other configurations available)
- Full-length, one-piece recessed Unigrip™ door handle (solid door models)
- Heavy-duty, built-in security cylinder door lock (solid door models)
- Energy saving condensate heater around door opening
- Snap-in magnetic door gasket
- Impact-resistant PVC breaker strip

Refrigeration Package

- Expansion valve refrigeration system for superior recovery and temperature pulldown
- Low Pressure control – prevents compressor burnout in case of refrigerant loss
- Top-mounted compressor
- R-513a, low GWP refrigerant for superior temperature recovery and pulldown
- Hot gas condensate evaporator quickly dissipates condensation using zero additional energy
- Receiver tank and service valves – allows reuse of refrigerant and enables rapid pulldown during times of peak demand
- Integrated sight glass – allows technicians to easily detect leaks or moisture without tools

Control Systems & Warranty Coverage

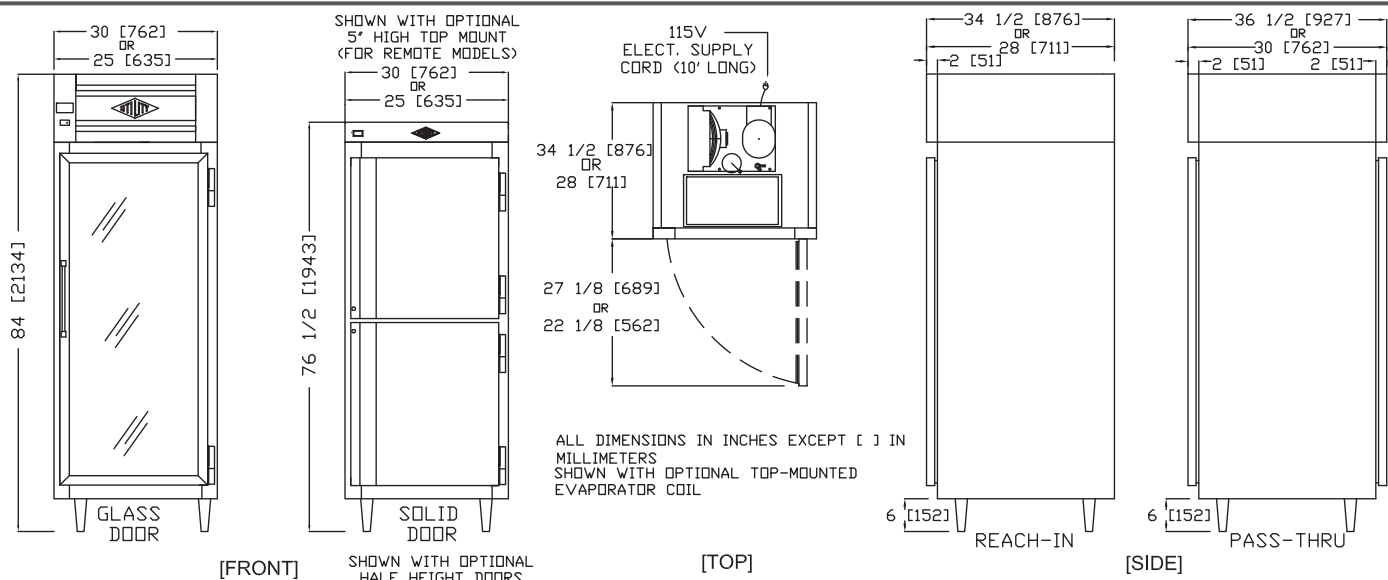
- Digital temperature control – easily adjust setpoint between 35-40°F
- Master power switch
- One 9 foot electrical cord
- Warranty: 5 year compressor, 5 year parts, 1 year labor

OPTIONS & ACCESSORIES:

- ☐ Stainless steel back ____ top ____ bottom ____ (specify all that apply)
- ☐ Drawers in lieu of lower half door (requires half-door option)
- ☐ Additional chrome wire shelves (specify quantity) _____
- ☐ Stainless steel wire shelves in lieu of chrome shelves
- ☐ Tray slides (specify quantity) _____
 "L" Type ____ Universal slides ____ "R" Type ____
- ☐ Digital temperature control & solenoid for remote models
- ☐ Refrigerant options for remote models-please specify refrigerant type
- ☐ Stainless steel curb base (specify 4" or 6" high)
- ☐ Temperature alarm
- ☐ 6" front locking casters in lieu of legs (no charge)
- ☐ 4" front locking casters in lieu of legs
- ☐ 6" seismic legs
- ☐ Correctional facilities package
- ☐ Top-mounted evaporator coil (std. depth units only)
- ☐ Water-cooled condensing unit
- ☐ 5" high top-mount (remote compressor models)



REACH-IN REFRIGERATOR - ONE SECTION



PRODUCT DATA	R-25 Series Standard Depth	R-25 Series Narrow Depth	R-30 Series Standard Depth	R-30 Series Narrow Depth
KEY DIMENSIONS				
Width (overall)	25.0"	25.0"	30.0"	30.0"
Depth (overall)	34.5"	28.0"	34.5"	28.0"
Depth Pass-Thru Models (overall)	36.5"	30.0"	36.5"	30.0"
Height (overall inc. legs)	84.0"	84.0"	84.0"	84.0"
Door Opening (net width)	18.25"	18.25"	23.25"	23.25"
Door Opening (net height)	57.25"	57.25"	57.25"	57.25"
Half Door Opening (net ht.)	26.75"	26.75"	26.75"	26.75"
CAPACITY				
Capacity (cu. ft.)	19	15	24	18
Number of Shelves	4	4	4	4
Shelf Area (sq. ft., including bottom)	16	12	20	15
ELECTRICAL				
Voltage (dedicated circuit required)	115	115	115	115
SOLID DOOR MODELS				
Amperage solid door models (self-contained)	7.3	7.3	7.3	7.3
Amperage solid door models (remote refrigeration)	6.0	6.0	6.0	6.0
BTU requirement*, remote (solid door models)	1440	1395	1575	1495
GLASS DOOR MODELS				
Amperage glass door models (self-contained)	7.3	7.3	9.5	7.3
Amperage glass door models (remote refrigeration)	6.0	6.0	6.8	6.0
BTU requirement*, remote (glass door models)	1942	1880	2553	2103
NEMA Plug Configuration	5-15 P	5-15 P	5-15 P	5-15 P
Horsepower (self-contained)	1/4	1/4	1/4	1/4
SHIPPING				
Ship Weight (lbs.)	500	410	600	495
Ship Volume, Standard Depth (cu. ft.)	75	66	87	76
Crated Dimensions (87"H)	31"W x 48"D	31"W x 42"D	36"W x 48"D	36"W x 42"D

*90°F ambient, 20°F evaporator, 20' max. line length

Data is for standard models: options may change specifications.

UTILITY REFRIGERATOR

12160 Sherman Way • North Hollywood, CA 91605

Telephone: (818) 764-6200 • Fax: (818) 764-6211

www.utilityrefrigerator.com

DUE TO CONTINUOUS PRODUCT IMPROVEMENTS, SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

©/™/® Utility Refrigerator



WARNING - This product can expose you to chemicals including Di(2-ethylhexyl)phthalate (DEHP), which is [are] known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov

UR-R1 | MU



TBV

Table Shelf

General Information

Project Name: _____

Consultant: _____

Item #: _____

Model #: _____

Quantity: _____



Model #TBV-1-1684



Model #TBV-2

Specifications

TBV Model Single Tier Table Mounted Shelf is constructed of 18GA Type 300 Series stainless steel, and polished to a #4 finish with a 1½" down bend on (4) sides and ½" return. Shelf has channels under welded to 1¼" diameter 16GA S/S tubular uprights with provisions for mounting to table.

TBV-2 Model Double Tier Table Mounted Shelf is constructed of 18GA Type 300 Series stainless steel, and polished to a brushed finish with a 1½" down bend on (4) sides and ½" return. Shelves have channels under welded to 1¼" diameter tubular S/S uprights with provisions for mounting to table.

The first shelf is mounted 18" above the work surface and the second shelf is mounted 12" above the first shelf. Other spacing is available.

Product Guide

Table shelves are a great add-on to any worktable to maximize the space in the kitchen and to keep organized.

The 2-tier table shelf gives you extra capacity for storage of common items.

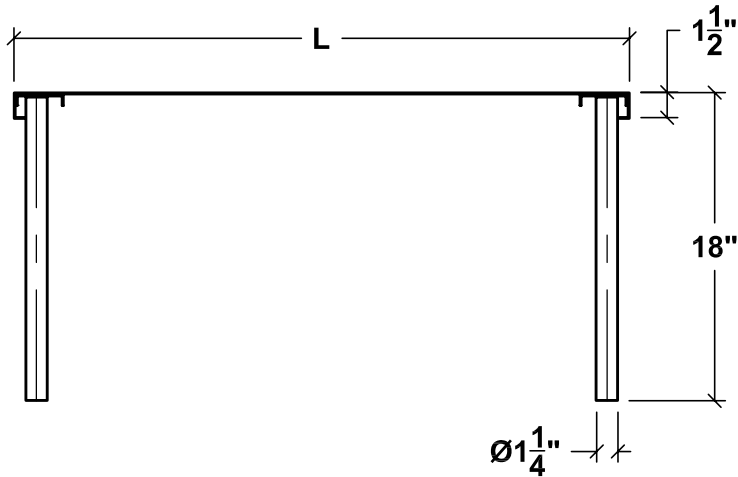
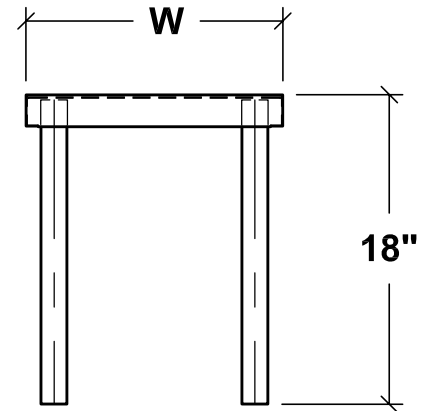
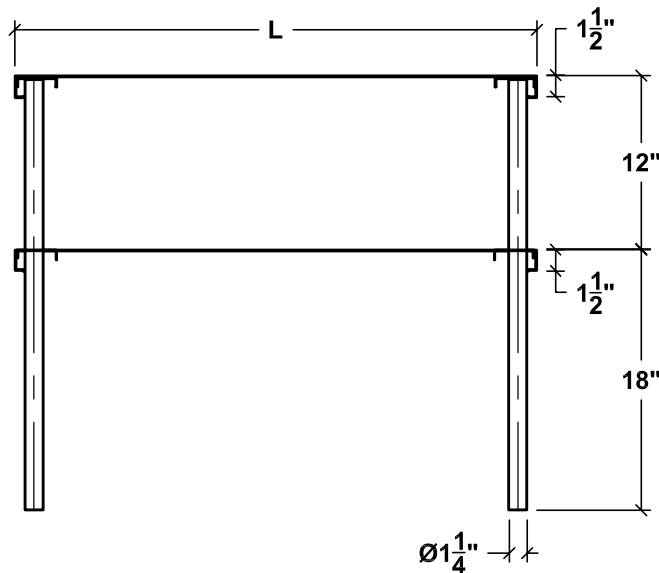
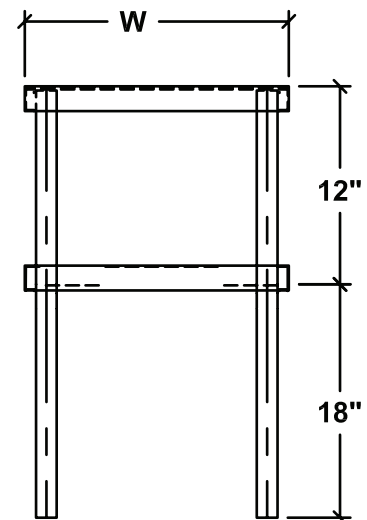
The stainless steel shelves are durable and easy to clean.

Options

- ☐ **GA-16** - 16GA Stainless Steel
- ☐ Provision for Heat Lamp
- ☐ Provision for Lights
- ☐ 2" Rear Splash
- ☐ 2" Side Splash
- ☐ Custom Size
- ☐ Custom Heights



TBV-50 1021

**IMC/TEDDY**
DECADES OF FINE CRAFTSMANSHIP**TBV**
Table Shelf**DRAWINGS****TBV-1****FRONT SECTION****SIDE ELEVATION****TBV-2****FRONT SECTION****SIDE ELEVATION**

Specifications subject to change without notice.

TBV-50 1021



TBV

Table Shelf

General Information

Project Name: _____

Consultant: _____

Item #: _____

Model #: _____

Quantity: _____



Model #TBV-1-1684



Model #TBV-2

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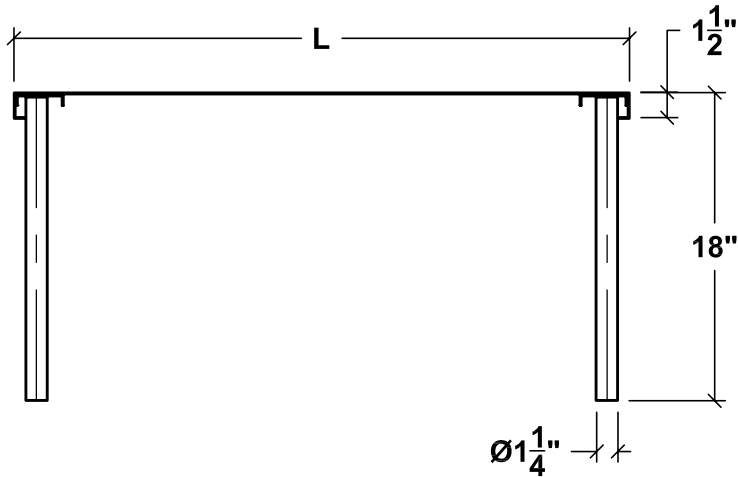
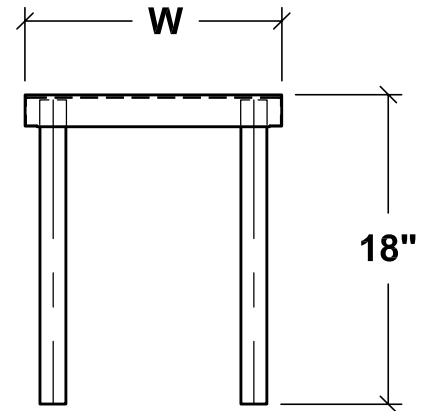
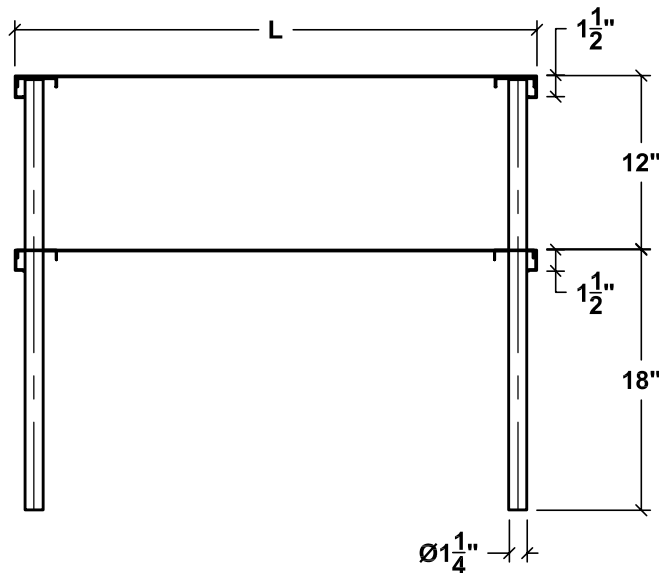
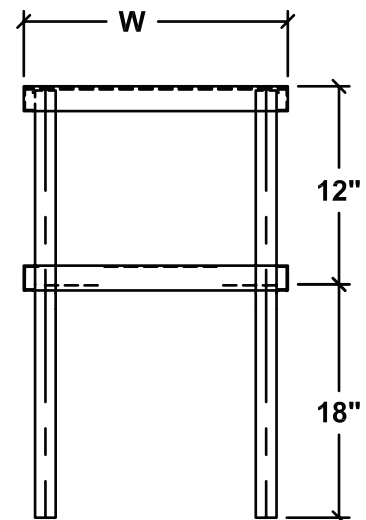
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**IMC/TEDDY**
DECADES OF FINE CRAFTSMANSHIP**TBV**
Table Shelf**DRAWINGS****TBV-1****FRONT SECTION****SIDE ELEVATION****TBV-2****FRONT SECTION****SIDE ELEVATION**

Specifications subject to change without notice.

TBV-50 1021

Project Name: _____ AIA#: _____

Model #: _____ Location: _____

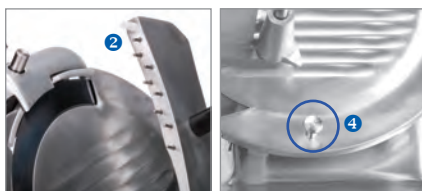
SIS#: _____ Item #: _____ Quantity: _____



G-Series Medium Duty Automatic Slicer

Enhanced features — improved slicing performance!

Chute and end weight now accommodate 10.5" tall product. Pyramid-shaped end weight teeth improve product gripping for optimal slice quality.



Model

☐ G12A – 12" Diameter Knife

Standard Features

- Automatic or manual slicer operation
- 12" hard chromed special alloy, hollow ground knife, longer lasting and easier to sharpen
- Extended rod, end weight and chute can accommodate product up to 10.5" in length (1)
- Gripping teeth on underside of end weight for stability when slicing taller product (*inset 2*)
- Pyramid-shaped end weight teeth improve product hold during slicing (3)
- 0 to 1/2" slice thickness
- Powerful 1/2 HP knife motor
- Motor overload protection with manual reset
- Oversized positive traction grooved belt drive
- Knife cover interlock
- Knob makes installation and removal of knife cover easier (*inset 4*)
- Top mounted all metal knife sharpener
- Removable easy-to-clean chute, slice deflector, and knife sharpener
- Anodized aluminum construction with seamless edges and radius corners
- Metal bottom base enclosure
- Permanently attached knife ring guard
- Moisture proof, easy-to-clean ON/OFF switch and knife hub
- Sealed splash zones for added sanitation and protection of electronics
- Ergonomically designed, dual purpose handle
- Easy movement with smooth stainless steel ball bearing chute slide
- 35° angled food chute
- No voltage release relay system
- Non-slip rubber feet

Optional items

- Large slicer cover
- Slaw tray
- Vegetable hopper

To select options, see complete list on back



Warranty

- Two years parts and labor

Approved by: _____ Date: _____

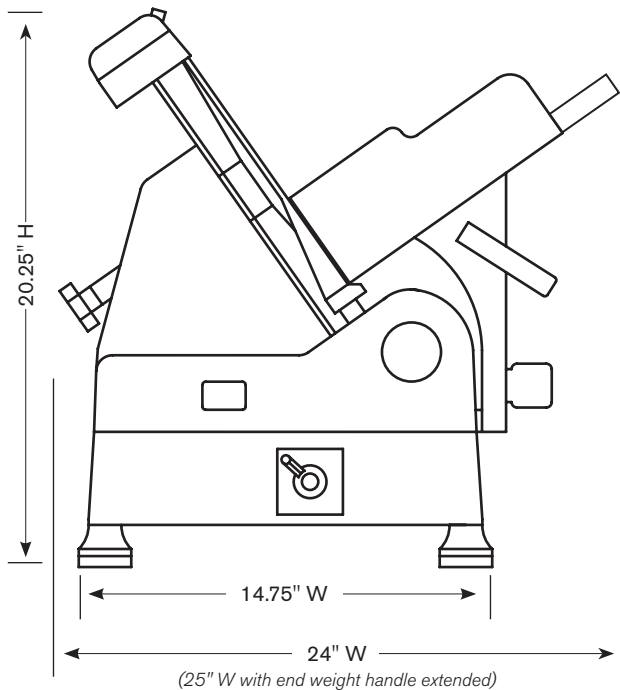
2153 Dryden Rd., Dayton, OH 45439 | 937-299-5493 | 800-347-5423 | Fax: 937-299-4147 | www.globefoodequip.com



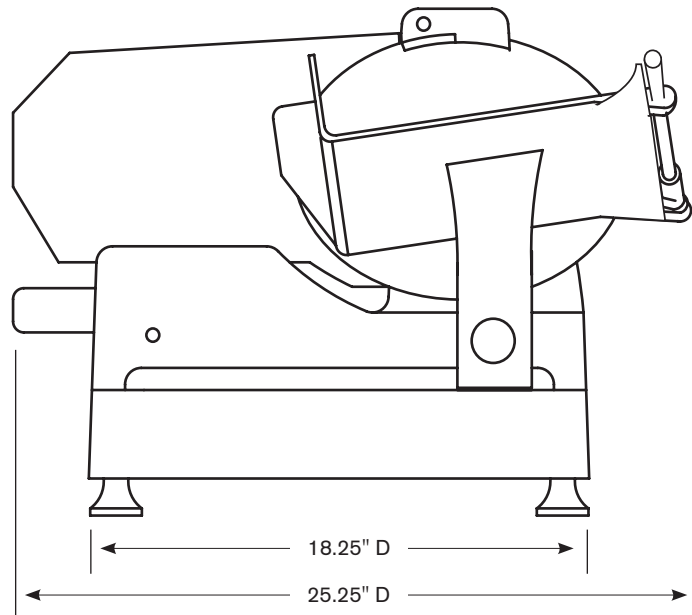
Medium Duty Automatic Slicer

G12A

Front View



Side View



SPECIFICATIONS

Model	Auto or Manual	Motor	Volts	Amps	Drive Type	Slicing Volume per Day	Cheese Slicing	Blade Diameter	Max Slice	Product Cutting Capacity		
										W (Width)	D (Diameter)	L (Length)
G12A	Both	1/2 HP	115-60-1	3	Belt	4 Hours		12" (30.48 cm)	1/2" (1.3 cm)	10" (25.4 cm)	8.75" (22.2 cm)	10.5" (26 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.

This product ships on a pallet. Freight class 85.

Model	Overall Dimensions	Net Wt	Shipping Dimensions	Ship Wt
G12A	25" w x 25.25" d x 20.25" h (64 cm x 64 cm x 51.4 cm)	81 lbs (37 kg)	25" w x 28" d x 32" h (64 cm x 71 cm x 81 cm)	93 lbs (42 kg)

Slicer is automatic or manual with 12" diameter hard chromed special alloy, hollow ground knife with stain resistant heavy-gauge anodized aluminum finish. Unit has 1/2 HP fan cooled motor with overload protection, manual reset, permanently lubricated ball bearings and positive traction grooved drive belt. Slicer has top mounted, removable, dual action knife sharpener with two stones, and removable food chute, slice deflector and knife cover. On/Off switch and electric wiring are moisture proof with sealed splash zones. Slicer is NSF and ETL listed. Two-year parts and labor warranty.

OPTIONAL ITEMS:

- ☐ **SC-LARGE** Large slicer cover
- ☐ **SLAWTRAY** Slaw tray
- ☐ **300014** Vegetable hopper
- ☐ **M500A** Food fence (11" d x 1-1/8" h)

Available only at time of purchase.



TBV

Table Shelf

General Information

Project Name: _____

Consultant: _____

Item #: _____

Model #: _____

Quantity: _____



Model #TBV-1-1684



Model #TBV-2

Specifications

TBV Model Single Tier Table Mounted Shelf is constructed of 18GA Type 300 Series stainless steel, and polished to a #4 finish with a 1½" down bend on (4) sides and ½" return. Shelf has channels under welded to 1¼" diameter 16GA S/S tubular uprights with provisions for mounting to table.

TBV-2 Model Double Tier Table Mounted Shelf is constructed of 18GA Type 300 Series stainless steel, and polished to a brushed finish with a 1½" down bend on (4) sides and ½" return. Shelves have channels under welded to 1¼" diameter tubular S/S uprights with provisions for mounting to table.

The first shelf is mounted 18" above the work surface and the second shelf is mounted 12" above the first shelf. Other spacing is available.

Product Guide

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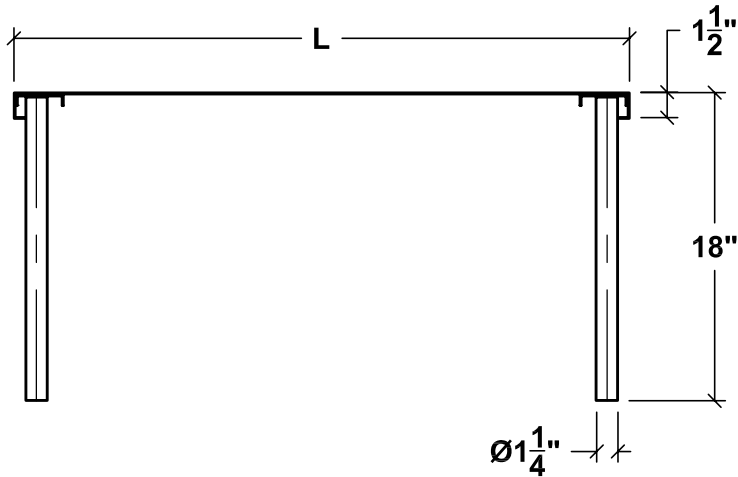
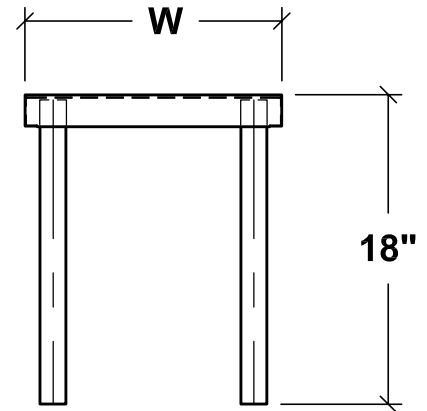
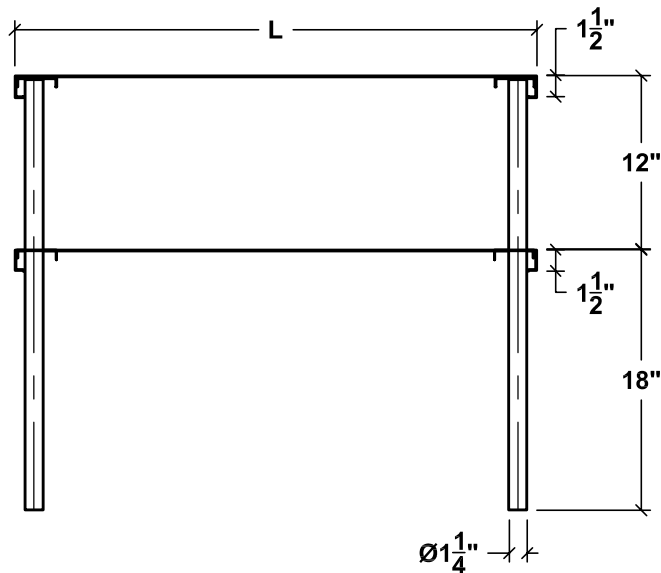
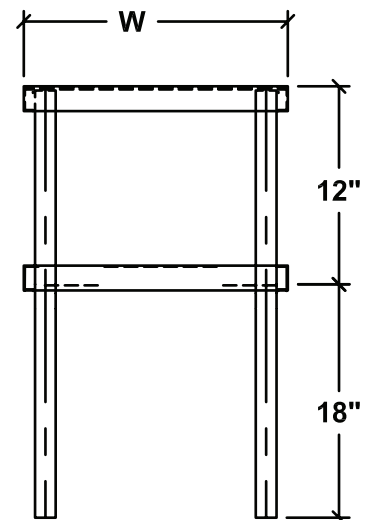
The 2-tier table shelf gives you extra capacity for storage of common items.

The stainless steel shelves are durable and easy to clean.

Options

- ☐ **GA-16** - 16GA Stainless Steel
- ☐ Provision for Heat Lamp
- ☐ Provision for Lights
- ☐ 2" Rear Splash
- ☐ 2" Side Splash
- ☐ Custom Size
- ☐ Custom Heights



**IMC/TEDDY**
DECADES OF FINE CRAFTSMANSHIP**TBV**
Table Shelf**DRAWINGS****TBV-1****FRONT SECTION****SIDE ELEVATION****TBV-2****FRONT SECTION****SIDE ELEVATION**

Specifications subject to change without notice.

TBV-50 1021



TBV

Table Shelf

General Information

Project Name: _____

Consultant: _____

Item #: _____

Model #: _____

Quantity: _____



Model #TBV-1-1684



Model #TBV-2

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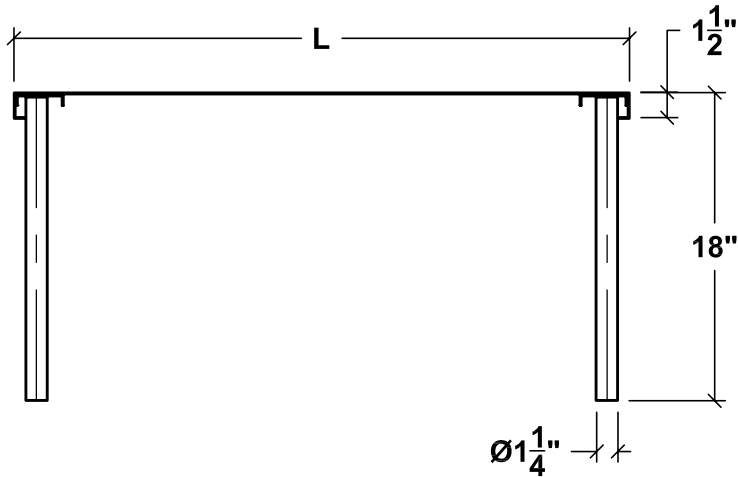
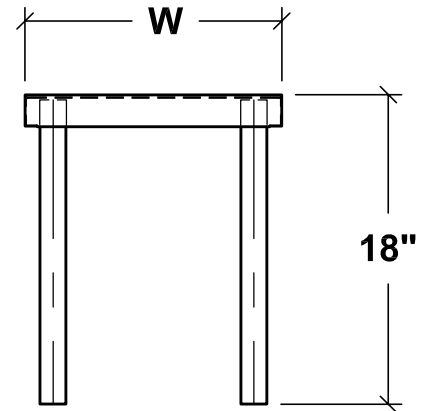
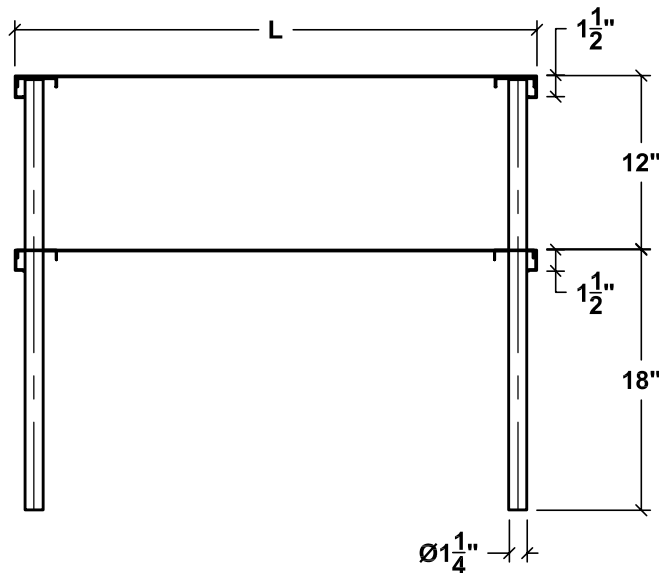
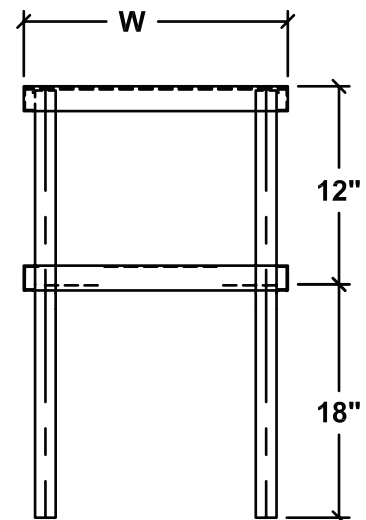
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**IMC/TEDDY**
DECADES OF FINE CRAFTSMANSHIP**TBV**
Table Shelf**DRAWINGS****TBV-1****FRONT SECTION****SIDE ELEVATION****TBV-2****FRONT SECTION****SIDE ELEVATION**

Specifications subject to change without notice.

TBV-50 1021



Project _____

Item No. _____

Model No. _____

Quantity _____

CSI No. 114000

REACH-IN REFRIGERATOR - ONE SECTION



R-25-SS-1S-D
25" Wide, S/S Exterior and Interior
(shown with optional correctional package)

MODEL GUIDE

Model Number	Description
<input type="checkbox"/> R-25-SS-1S-D	25" Wide, S/S Exterior and Interior
<input type="checkbox"/> R-25-SA-1S-D	25" Wide, S/S Exterior, Aluminum Interior
<input type="checkbox"/> R-30-SS-1S-D	30" Wide, S/S Exterior and Interior
<input type="checkbox"/> R-30-SA-1S-D	30" Wide, S/S Exterior, Aluminum Interior
Options	Model Number Modification
<input type="checkbox"/> Remote Refrigeration	Add suffix "X" to model number
<input type="checkbox"/> Half Doors	Change "1S" to "2S"
<input type="checkbox"/> Pass-Thru	Add prefix "PT" to model number
<input type="checkbox"/> Narrow Depth	Change suffix "D" to "N"
<input type="checkbox"/> Glass Door	Change "1S" to "1G"

AGENCY APPROVALS:



Intertek



Intertek

STANDARD FEATURES:

Construction/Cabinet

- Exterior front and sides – heavy gauge stainless steel
- Exterior back and bottom – heavy gauge galvanized
- Stainless steel compressor housing
- Stainless steel front, door, and grille
- Heavy-duty 6" adjustable stainless steel legs
- Cabinet body is foamed-in-place minimum 2-1/2" thick polyurethane insulation
- Fully coved interior with welded radius corners for easy cleaning
- Interior LED lighting
- Stainless steel shelf clips and shelf standards
- Four adjustable chrome plated wire shelves per section

Doors

- Self-closing, lift off door hinges with stay-open feature at 120°
- Standard right hinged door (other configurations available)
- Full-length, one-piece recessed Unigrip™ door handle (solid door models)
- Heavy-duty, built-in security cylinder door lock (solid door models)
- Energy saving condensate heater around door opening
- Snap-in magnetic door gasket
- Impact-resistant PVC breaker strip

Refrigeration Package

- Expansion valve refrigeration system for superior recovery and temperature pulldown
- Low Pressure control – prevents compressor burnout in case of refrigerant loss
- Top-mounted compressor
- R-513a, low GWP refrigerant for superior temperature recovery and pulldown
- Hot gas condensate evaporator quickly dissipates condensation using zero additional energy
- Receiver tank and service valves – allows reuse of refrigerant and enables rapid pulldown during times of peak demand
- Integrated sight glass – allows technicians to easily detect leaks or moisture without tools

Control Systems & Warranty Coverage

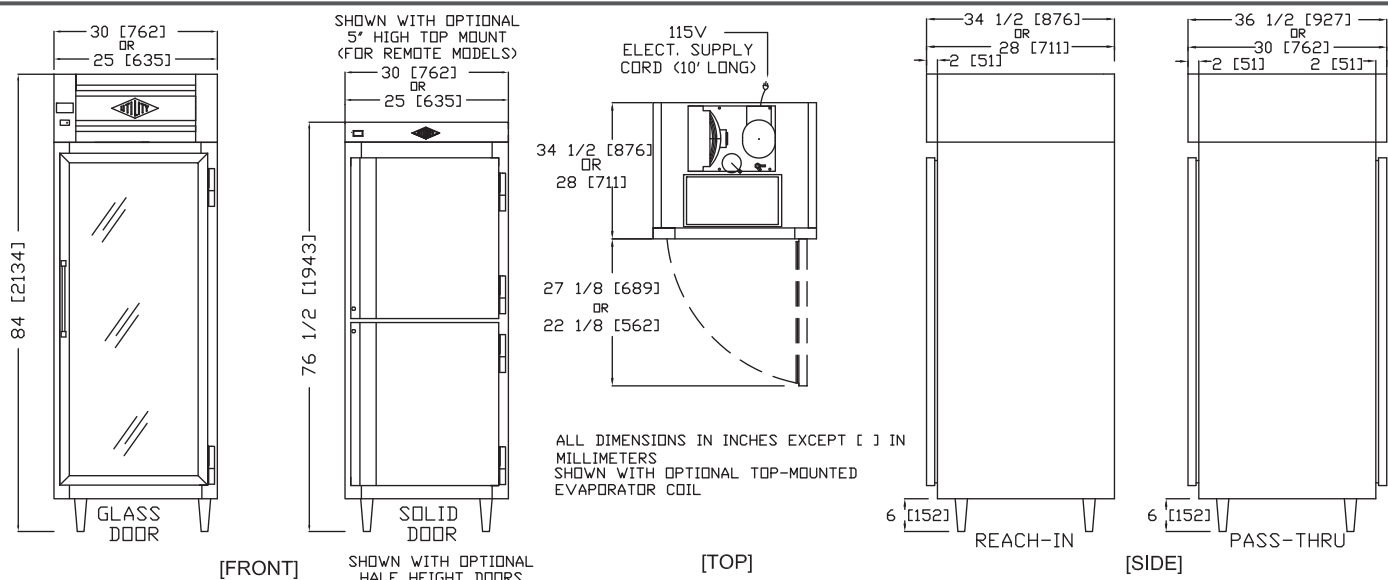
- Digital temperature control – easily adjust setpoint between 35-40°F
- Master power switch
- One 9 foot electrical cord
- Warranty: 5 year compressor, 5 year parts, 1 year labor

OPTIONS & ACCESSORIES:

- ☐ Stainless steel back ____ top ____ bottom ____ (specify all that apply)
- ☐ Drawers in lieu of lower half door (requires half-door option)
- ☐ Additional chrome wire shelves (specify quantity) _____
- ☐ Stainless steel wire shelves in lieu of chrome shelves
- ☐ Tray slides (specify quantity) _____
- "L" Type ____ Universal slides ____ "R" Type ____
- ☐ Digital temperature control & solenoid for remote models
- ☐ Refrigerant options for remote models-please specify refrigerant type
- ☐ Stainless steel curb base (specify 4" or 6" high)
- ☐ Temperature alarm
- ☐ 6" front locking casters in lieu of legs (no charge)
- ☐ 4" front locking casters in lieu of legs
- ☐ 6" seismic legs
- ☐ Correctional facilities package
- ☐ Top-mounted evaporator coil (std. depth units only)
- ☐ Water-cooled condensing unit
- ☐ 5" high top-mount (remote compressor models)



REACH-IN REFRIGERATOR - ONE SECTION



PRODUCT DATA	R-25 Series Standard Depth	R-25 Series Narrow Depth	R-30 Series Standard Depth	R-30 Series Narrow Depth
KEY DIMENSIONS				
Width (overall)	25.0"	25.0"	30.0"	30.0"
Depth (overall)	34.5"	28.0"	34.5"	28.0"
Depth Pass-Thru Models (overall)	36.5"	30.0"	36.5"	30.0"
Height (overall inc. legs)	84.0"	84.0"	84.0"	84.0"
Door Opening (net width)	18.25"	18.25"	23.25"	23.25"
Door Opening (net height)	57.25"	57.25"	57.25"	57.25"
Half Door Opening (net ht.)	26.75"	26.75"	26.75"	26.75"
CAPACITY				
Capacity (cu. ft.)	19	15	24	18
Number of Shelves	4	4	4	4
Shelf Area (sq. ft., including bottom)	16	12	20	15
ELECTRICAL				
Voltage (dedicated circuit required)	115	115	115	115
SOLID DOOR MODELS				
Amperage solid door models (self-contained)	7.3	7.3	7.3	7.3
Amperage solid door models (remote refrigeration)	6.0	6.0	6.0	6.0
BTU requirement*, remote (solid door models)	1440	1395	1575	1495
GLASS DOOR MODELS				
Amperage glass door models (self-contained)	7.3	7.3	9.5	7.3
Amperage glass door models (remote refrigeration)	6.0	6.0	6.8	6.0
BTU requirement*, remote (glass door models)	1942	1880	2553	2103
NEMA Plug Configuration	5-15 P	5-15 P	5-15 P	5-15 P
Horsepower (self-contained)	1/4	1/4	1/4	1/4
SHIPPING				
Ship Weight (lbs.)	500	410	600	495
Ship Volume, Standard Depth (cu. ft.)	75	66	87	76
Crated Dimensions (87"H)	31"W x 48"D	31"W x 42"D	36"W x 48"D	36"W x 42"D

*90°F ambient, 20°F evaporator, 20' max. line length

Data is for standard models: options may change specifications.

UTILITY REFRIGERATOR

12160 Sherman Way • North Hollywood, CA 91605

Telephone: (818) 764-6200 • Fax: (818) 764-6211

www.utilityrefrigerator.com

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WARNING - This product can expose you to chemicals including Di(2-ethylhexyl)phthalate (DEHP), which is [are] known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov

UR-R1 | MU



Project _____

Item No. _____

Model No. _____

Quantity _____

CSI No. 114000

ROLL-IN HOT FOOD CABINET "H" SERIES - FOR 72" HIGH CARTS



RIHC-30-SS-1S-H
30" Wide, Stainless Steel (shown
with optional 12" high top-mount)

MODEL GUIDE

Model Number	Description
<input type="checkbox"/> RIHC-30-SS-1S-H	30" Wide, One Narrow Door, S/S Exterior and Interior
<input type="checkbox"/> RIHC-37.5-SS-1S-H	37.5" Wide, One Door Extra Wide, S/S Exterior and Interior
<input type="checkbox"/> RIHC-60-SS-2S-H	60" Wide, Two Narrow Doors, S/S Exterior and Interior
<input type="checkbox"/> RIHC-68-SS-2S-H	68" Wide, Two Doors, S/S Exterior and Interior
<input type="checkbox"/> RIHC-75-SS-2S-H	75" Wide, Two Doors Extra Wide, S/S Exterior and Interior
<input type="checkbox"/> RIHC-90-SS-3S-H	90" Wide, Three Narrow Doors, S/S Exterior and Interior
<input type="checkbox"/> RIHC-100-SS-3S-H	100" Wide, Three Doors Extra Wide, S/S Exterior and Interior
Options	Model Number Modification
<input type="checkbox"/> Roll-Thru	Change "RI" to "RT"
<input type="checkbox"/> Glass Door	Change "S" to "G"

STANDARD FEATURES:

Construction/Cabinet

- Independent compartments and heating systems for each section allow multiple holding temperatures, prevent intermixing of food, flavors, or odors, and save energy (two and three section models only)
- Cabinet specially designed for holding hot food (not a modified refrigerator)
- 100% hi-temp fiberglass insulation for safety, durability and longevity
- Heat resistant, non-conductive phenolic thermal breaker
- Exterior front and sides – heavy gauge stainless steel
- Exterior back and bottom – heavy gauge galvanized
- Stainless steel top-mount housing
- Stainless steel front, door, and grille
- Heavy-duty removable stainless steel cart ramp
- Fully coved interior with welded radius corners for easy cleaning
- 5" high low-profile top-mount

Doors

- Self-closing, lift off door hinges with stay-open feature at 120°
- Standard right hinged door (other configurations available)
- Full-length, one-piece recessed Unigrip™ door handle (solid door models)
- Heavy-duty, built-in security cylinder door lock (solid door models)

Heating System

- Easy to set, top-mounted digital control
- Temperature setpoint memory (keeps setting when power is off)
- Main power switch
- Humidity controlling vent in top of cabinet

Control Systems & Warranty Coverage

- Digital temperature control – easily adjust setpoint between 165-175°F
- Master power switch
- One 9 foot electrical cord
- Warranty: 5 year compressor, 5 year parts, 1 year labor

OPTIONS & ACCESSORIES:

- ☐ Stainless steel back ___ top___ bottom___ (specify all that apply)
- ☐ Correctional facilities package
- ☐ 12" high top-mount
- ☐ Glass doors
- ☐ Double-deep configuration
- ☐ Shelving options
- ☐ Reach-in half doors on rear side of roll-thru model

AGENCY APPROVALS:



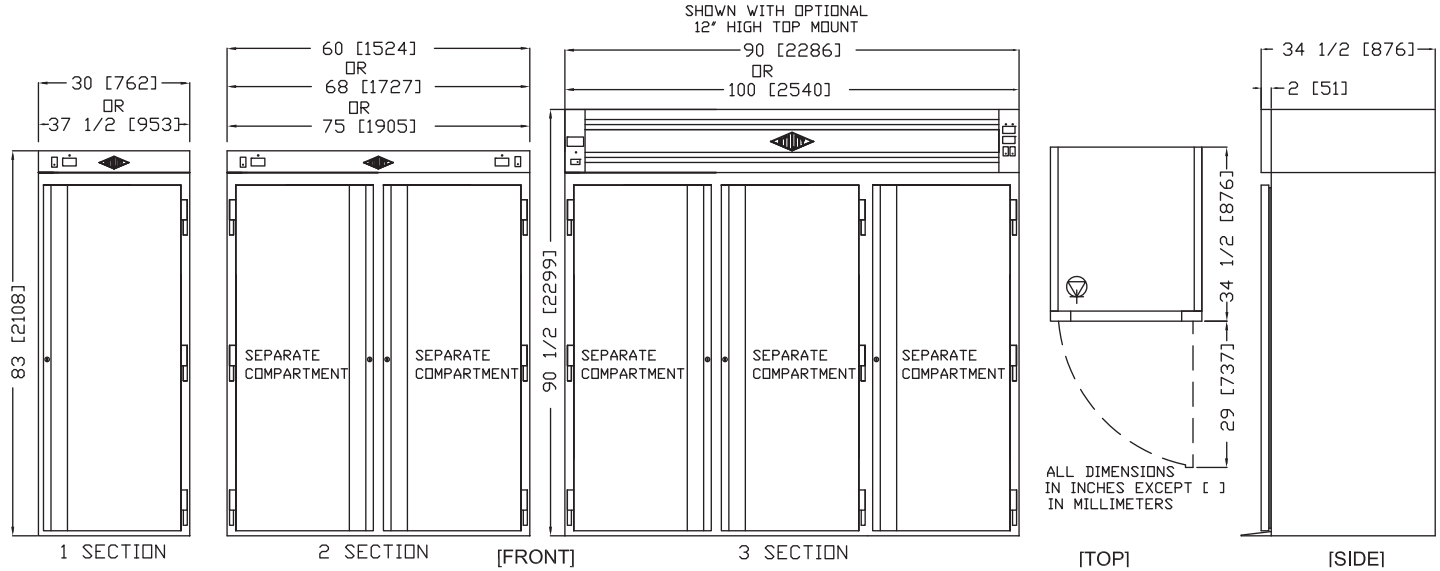
Intertek



Intertek



ROLL-IN HOT FOOD CABINET "H" SERIES - FOR 72" HIGH CARTS



PRODUCT DATA	RIHC-30	RIHC-375	RIHC-60	RIHC-68	RIHC-75	RIHC-90	RIHC-100
KEY DIMENSIONS							
Width (overall)	30.0"	37.5"	60.0"	68.0"	75.0"	90.0"	100.0"
Depth (overall)	34.5"	34.5"	34.5"	34.5"	34.5"	34.5"	34.5"
Depth Roll-Thru Models (overall)	36.5"	36.5"	36.5"	36.5"	36.5"	36.5"	36.5"
Height, with low profile top mount (overall)	83.0"	83.0"	83.0"	83.0"	83.0"	83.0"	83.0"
Height, with full height top mount (overall)	90.5"	90.5"	90.5"	90.5"	90.5"	90.5"	90.5"
Maximum Cart Height	72.0"	72.0"	72.0"	72.0"	72.0"	72.0"	72.0"
Maximum Cart Width	23.0"	30.5"	23.0"	27.0"	30.5"	23.0"	27.0"
Maximum Cart Depth	29.0"	29.0"	29.0"	29.0"	29.0"	29.0"	29.0"
CAPACITY							
Capacity (cu.ft.)	28	36	55	64	72	83	94
ELECTRICAL							
Voltage (dedicated circuit required)	115 or 208/230	115 or 208/230	208/230	208/230	208/230	208/230	208/230
Amperage, Roll-In/Roll-Thru Models (115V)	13.0 / 17.4	13.0 / 17.4	N/A	N/A	N/A	N/A	N/A
Amperage, Roll-In/Roll-Thru Models (208/230V)	7.2 / 9.6	7.2 / 9.6	14.4 / 19.2	14.4 / 19.2	14.4 / 19.2	21.6 / 28.8	21.6 / 28.8
NEMA Plug Configuration, Roll-In/Roll-Thru Models*	5-20P	5-20P	NO CORD/PLUG	NO CORD/PLUG	NO CORD/PLUG	NO CORD/PLUG	NO CORD/PLUG
Wattage, Roll-In/Roll-Thru Models	1500 / 2000	1500 / 2000	3000 / 4000	3000 / 4000	3000 / 4000	4500 / 6000	4500 / 6000
SHIPPING							
Ship Weight (lbs.)	635	705	820	890	1050	1250	1400
Ship Volume, Standard Depth (cu.ft.)	99	116	182	204	223	264	275
Crated Dimensions (99"H)	36" W x 48" D	42" W x 48" D	66" W x 48" D	74" W x 48" D	81" W x 48" D	96" W x 48" D	106" W x 48" D

*115V models only; 208/230V models hardwired

Data is for standard models: options may change specifications.

UTILITY REFRIGERATOR

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WARNING - This product can expose you to chemicals including Di(2-ethylhexyl)phthalate (DEHP), which is [are] known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov

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UTILITY REFRIGERATOR

ROLL - IN / ROLL-THRU REFRIGERATORS



MODEL RTR-75-SS-2G-2G
SHOWN WITH OPTIONAL GLASS DOORS

MODEL NO.	DESCRIPTION
<input type="checkbox"/> RIR-30-SS-1S-L	30" Wide, One Door
<input type="checkbox"/> RIR-375-SS-1S-L	37.5" Wide, One Extra Wide Door
<input type="checkbox"/> RIR-60-SS-2S-L	60" Wide, Two Doors
<input type="checkbox"/> RIR-68-SS-2S-L	68" Wide, Two Doors
<input type="checkbox"/> RIR-75-SS-2S-L	75" Wide, Two Extra Wide Doors
<input type="checkbox"/> RIR-90-SS-3S-L	90" Wide, Three Doors

OPTIONS	MODEL NO. MODIFICATION
<input type="checkbox"/> Glass Doors	Change "S" to "G"
<input type="checkbox"/> Roll-Thru	Change "RI" to "RT"

STANDARD FEATURES

- Stainless steel exterior
- Stainless steel interior
- Heavy-gauge, reinforced stainless steel floor
- Standard width models for end-loading racks
- Extra-wide models for side-loading racks and dollies
- Self-closing door hinges with stay-open feature at 120 degrees (standard door hinging: Single door units hinged on left; Two door units, left door hinged on left, right door hinged on right; Three door units, left door hinged on left, center and right doors hinged on right. Other configurations available)
- Full-length recessed Unigrip door handle with security heavy-duty built-in cylinder lock on solid doors
- Automatic interior light (solid doors only; switch concealed in door hinge)
- Stainless steel entrance ramps (removable)
- Stainless steel cart guides and bumpers
- Condensate heaters around door openings
- Three hinges per door
- Snap-in magnetic door gaskets
- Expansion valve refrigeration system
- Top-mounted compressor
- Digital thermometer
- R-404a refrigerant for superior temperature recovery and pulldown
- Condensate evaporator
- Impact-resistant PVC breaker strip
- 5 year compressor, 5 year parts, 1 year labor warranty

OPTIONS & ACCESSORIES

- ☐ Modifications to permit storage of racks up to 72" in height (Change "-L" suffix to "-H")
- ☐ Configuration for remote applications (Add "-X" suffix)
- ☐ Stainless steel back
- ☐ Stainless steel bottom
- ☐ Glass doors
- ☐ Heated glass doors
- ☐ Door locks for glass doors
- ☐ Correctional facilities package
- ☐ Water-cooled condensing unit



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1931

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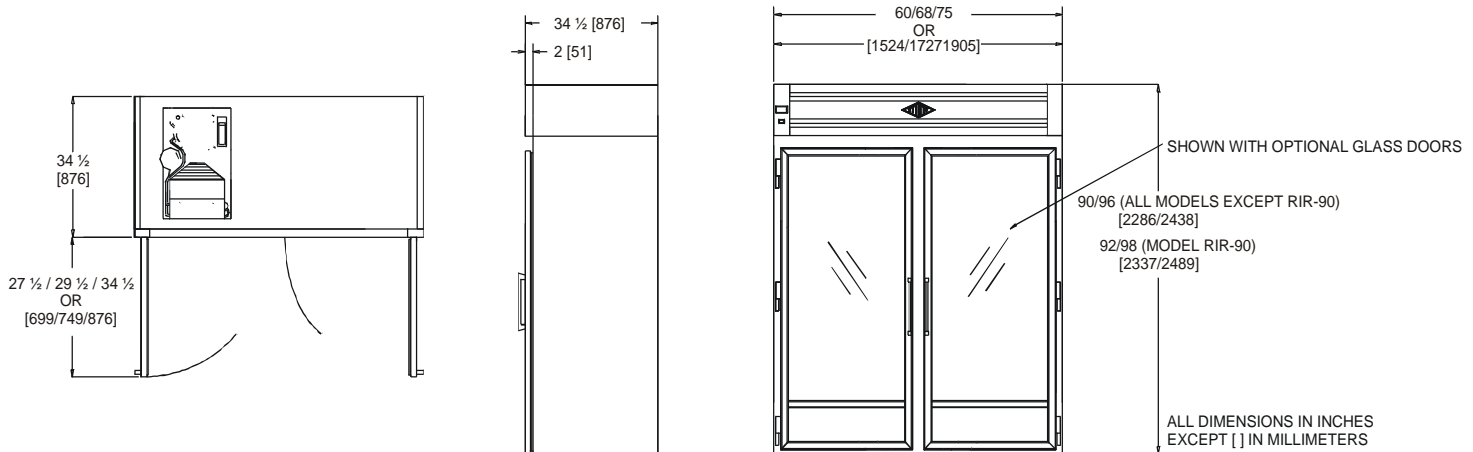
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ROLL - IN / ROLL-THRU REFRIGERATORS



PRODUCT DATA (DATA IS FOR STD. MODELS; OPTIONS MAY CHANGE SPECIFICATIONS)	RIR-30	RIR-375 Extra Wide Door	RIR-60	RIR-68	RIR-75 2 Extra Wide Doors	RIR-90
Width (overall)	30"	37.5"	60"	68"	75"	90"
Depth (overall)	34 1/2"	34 1/2"	34 1/2"	34 1/2"	34 1/2"	34 1/2"
Height	90"	90"	90"	90"	90"	92"
Height (with optional modification)	96"	96"	96"	96"	96"	98"
Depth (door open 90 deg.)	62"	69"	62"	66"	69"	62"
Door opening (net width)	23 1/4"	30 3/4"	23 1/4"	27 1/4"	30 3/4"	23 1/4"
Cart width, maximum	23"	30 1/2"	23"	27"	30 1/2"	23"
Cart height, maximum	66"	66"	66"	66"	66"	65"
Cart ht., max. (with optional modification)	72"	72"	72"	72"	72"	72"
Cart depth, maximum	29"	29"	29"	29"	29"	29"
Voltage (dedicated circuit required)	115	115	115	115	115	115
Amperage (with solid doors; consult factory for glass door amperages)	10.1	10.2	15.0	15.2	15.8	24.5
NEMA plug configuration	5-15P	5-15P	5-20P	5-20P	5-20P	No Cord
Ship weight (lbs.)	605	740	1010	1102	1184	1220
Ship volume (cu. ft.)	90	110	141	159	205	240
Crated dimensions (100"/106"H)	33 1/2"W x 38 1/2"D	41"W x 38 1/2"D	63 1/2"W x 38 1/2"D	71 1/2" W x 38 1/2" D	78 1/2"W x 38 1/2"D	93 1/2"W x 38 1/2"D

SPECIFICATIONS

Cabinet Exterior - Exterior sides are constructed of heavy gauge stainless steel. Exterior back and bottom are constructed of heavy gauge galvanized or optional stainless steel. Stainless steel top-mount housing. Exterior digital temperature control. Cabinet body is 100% CFC free, foamed-in-place polyurethane insulation.

Cabinet Interior - All heavy gauge stainless steel construction with radius corners. Stainless steel cart guides, bumpers, and entrance ramps. Automatic interior light with concealed actuator (solid doors only; manual on/off switch on glass door models). Door openings protected by impact-resistant PVC breaker strip. Optional cabinet modification allows storage of carts up to 72" high.

Doors - All stainless steel construction with magnetic snap-in gasket. Door perimeters have built-in energy saving condensate heaters. Doors are equipped with self-closing lift off cam hinges for easy door removal in order to prevent damage to door during installation. Doors stay open at 120 degrees for easy access to interior. Optional glass doors have two panes for maximum refrigeration efficiency. The optional heated glass prevents condensation in humid environments. Standard hinging is left door hinged left, center and right doors hinged right (other configurations available-please specify.)

Refrigeration - Top-mounted fully hermetic compressor with R-404a refrigerant. Thermostatic expansion valve for superior performance and efficiency, faster temperature recovery, shorter running time, and lower energy consumption. Integral condensate evaporator. Pressure control prevents compressor burnout in case of loss of refrigerant.

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



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Item # _____

We put space to work.

Job _____

MetroMax 4 Drying Racks combine the corrosion protection and strength of MetroMax 4 with the convenience of a drying rack unit that efficiently sorts and holds pots, pans and trays while they dry to prevent wet nesting.

Three Tier Tray Rack:

36" (914mm) and 48" (1219mm) lengths.

Each consists of (3) MetroMax 4 shelf frames, (4) 63" (1600mm) mobile posts, (4) corrosion resistant polymer horn casters (two swivel, two brake), (3) tray racks,

Four Tier Bulk Drying and Tray Rack:

36" (914mm) and 48" (1219mm) lengths.

Each consists of (3) MetroMax 4 shelf frames, (1) MetroMax 4 shelf, (4) 63" (1600mm) mobile posts, (4) corrosion resistant polymer horn casters (two swivel, two brake), (2) stainless steel drop-in racks, (1) tray rack.

Four Tier Tray and Steam Pan Rack:

36" (914mm) and 48" (1219mm) lengths.

Each consists of (4) MetroMax 4 shelf frames, (4) 63" (1600mm) mobile posts, (4) corrosion resistant polymer horn casters (two swivel, two brake), (2) tray racks, (2) steam pan racks.

Key Benefits

- **Promotes food safety** by preventing wet nesting, where two wet/damp items are nested together preventing proper airflow.
- **Superior air circulation:** Fast drying of trays, cutting boards, pans, lids, pots and all sink items.
- **"Hold strong" slots:** Tray and Pan Racks have tall slots to assure trays, cutting boards, steam pans, and other tall items don't tip over while being loaded/unloaded and during use.
- **Wobble Free, Worry Free mobility:** Sturdy carts are easy to maneuver with swivel polymer casters.
- **Easy to Clean:** Shelf mats, posts and epoxy coated drying racks have built-in Microban antimicrobial product protection. It keeps the product "cleaner between cleanings".
- **Superior Organization:** Optional hanging rails and grids help sort and dry utensils and other vessels with long handles.
- **NSF Listed**



MAX4-PR48VX2



MAX4-PR48VX3



MAX4-PR48VX4

NSF



Inhibits the growth of stain and odor causing bacteria. Microban® does not protect users from food borne illness. Normal cleaning practices should be maintained. Microban is a registered trademark of Microban Products Company.

All Metro Catalog Sheets are available on our website: www.metro.com



InterMetro Industries Corporation

North Washington Street, Wilkes-Barre, PA 18705

Product Information. U.S. and Canada: 1.800.992.1776
Outside U.S. and Canada: www.metro.com/contactus

LO2-231
Printed in U.S.A. 3/19

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MetroMax® 4 Drying Racks

9.32



MetroMax 4 Drying Racks

Specifications - Shelving Units, Drop-Ins, Tray Racks, Pan Racks

- **Longitudinal Beams & Posts:** Pultrusions - continuous glass fibers and thermo set resin composite with built-in Microban antimicrobial product protection. Exterior surfaces are high-impact thermoplastic resin.
- **End Beams, Adjustable Foot & Socket:** Injection molded polyester thermoplastic resin with glass reinforcement.
- **Drop In Rack** -Electro-Polished Type 304 Stainless Steel
- **Cutting Board/Tray Drying Rack:** Corrosion resistant taupe epoxy coated steel with built-in Microban product protection and rigid PVC (non phthalate) extrusions.
- **Shelf Mats:** Polypropylene. Mats contain Microban antimicrobial product protection.
- **Load Capacity:** 200 lbs. (91kg) per drop-in rack, tray rack, or pan rack.
- **Stationary Load Capacity:** 2000lbs. (907kg)
- **Mobile Load Capacity:** 750 lbs. (340kg) per unit
- **Polymer Casters:** 2 swivel, 2 swivel with brakes. Corrosion-resistant, polymer horn, stainless steel axle and hardware. 5" (127mm) diameter.

Dimensions

MetroMax 4 Mobile Drying Rack Units

Three Tray Racks (three tier unit)

Model No.	Nominal Width (in.) (mm)		Nominal Length (in.) (mm)		Nominal Height (in.) (mm)		Approx. Pkd. Wt. (lbs.) (kg)	
MAX4-PR36VX2	24	610	36	914	68	1702	72.7	33.0
MAX4-PR48VX2	24	610	48	1219	68	1702	86.9	39.4

Two SS Drop-ins, One Tray Rack, One Bulk Shelf (4-tier)

Model No.	Nominal Width (in.) (mm)		Nominal Length (in.) (mm)		Nominal Height (in.) (mm)		Approx. Pkd. Wt. (lbs.) (kg)	
MAX4-PR36VX3	24	610	36	914	68	1702	65.0	29.5
MAX4-PR48VX3	24	610	48	1219	68	1702	76.8	34.8

Two Tray Racks and Two Pan Racks (4-tier)

Model No.	Nominal Width (in.) (mm)		Nominal Length (in.) (mm)		Nominal Height (in.) (mm)		Approx. Pkd. Wt. (lbs.) (kg)	
MAX4-PR36VX4	24	610	36	914	68	1702	80.6	36.5
MAX4-PR48VX4	24	610	48	1219	68	1702	95.3	43.2

Note: For the actual dimensions for mobile units, add 2" (51mm) to the nominal dimension to account for the bumpers.



MAX4-PR36VX2



MAX4-PR36VX3



MAX4-PR36VX4



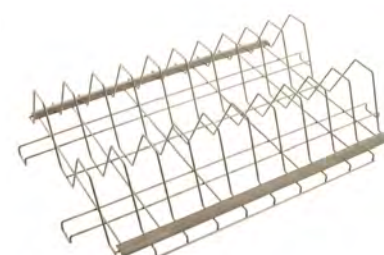
MetroMax 4 Drying Racks



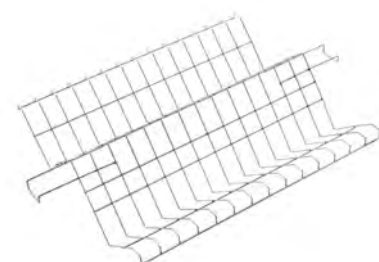
Tip: Convert a MetroMax 4 shelf to an open frame by removing the shelf mat sections.



XTR2436XE



XTR2436XEA



MAX4-DR36S

Cutting Board & Tray Drying Rack Accessories

- Mount to MetroMax 4 open shelf frames (no shelf mats), open grid and solid MetroMax i shelves, MetroMax i open shelf frames, MetroMax Q shelves, Super Erecta Pro, and Super Erecta.
- 1¹/₈" (28mm) or 3" (76mm) slot spacing available.
- Polymer glide strips provide an impact resistant surface for long life.

Model No.	Fits Shelf or Frame (in.) (mm)		Upright Spacing (in.) (mm)		Upright Height (in.) (mm)		Tray Capacity	Approx. Pkd. Wt. (lbs.) (kg)	
XTR2436XE	24x36	610x914	1 ¹ / ₈	28	6	150	24	14.7	6.7
XTR2448XE	24x48	610x1219	1 ¹ / ₈	28	6	150	34	19.8	9.0
XTR2460XE	24x60	610x1524	1 ¹ / ₈	28	6	150	43	25.4	11.5
XTR2436XEA	24x36	610x914	3	76	6	150	10	9.9	4.5
XTR2448XEA	24x48	610x1219	3	76	6	150	14	12.9	5.8
XTR2460XEA	24x60	610x1524	3	76	6	150	17	16.4	7.4

Type 304 Stainless Drop-In Racks (for MetroMax 4 only)

- Drop-ins (models "MAX4-") require a four-sided MetroMax 4 frame.
- A drop-in rack can be added to a standard MetroMax 4 shelf by removing the shelf mats and using the shelf frame.

Model No.	Fits Shelf (in.) (mm)		Height (in.) (mm)		Approx. Pkd. Wt. (lbs.) (kg)	
MAX4-DR36S	24x36	610x914	33 ⁷ / ₈	860		
MAX4-DR48S	24x48	610x1219	45 ⁷ / ₈	1165		

MetroMax 4 open shelf frames

- Open shelf frames accommodate the drop-ins, tray racks, and pan racks.
- Bag of 4 wedges included.
- A standard MetroMax 4 may be converted to a frame by removing all shelf mat sections.

Model No.	Fits Shelf or Frame (in.) (mm)		Approx. Pkd. Wt. (lbs.) (kg)	
MAX4-4F2436	24x36	610x914	6.9	3.1
MAX4-4F2448	24x48	610x1219	8.6	3.9

Drip Tray - for a MetroMax i frame or shelf.

- Patent pending water collection accessory is compatible with MetroMax i.
- Consult Spec Sheet 9.32b to learn how to integrate this accessory and its related MetroMax i shelf or shelf frame to a MetroMax 4 unit.



Drip Tray Mounted to a MetroMax i 24x36" (610x914mm) Frame. Steam Pan not included.

Job _____



We put space to work.

MetroMax 4 Drying Racks

Sorting Pegs and Hanging Accessories

X6PEG-8PK

6" Tall (152mm) Sorting Pegs

- Installs to any open grid polymer Metro shelf
- Pack of 8 Pegs
- Can be used to manage steam pans 4" (102mm) and deeper
- Material: Mineral reinforced polypropylene
- Model No. **X6PEG-8PK**

X8



Hanger Rail with Add-a-Collar Brackets and Accessory Hooks

- Add-a-collars and Hanger Rails combine to form a mounting rail for hooks.
- Easily retrofitable to any MetroMax shelving (2010 to present day).
- Unique design installs easily without tools. No disassembly required.
- 5" hooks manage larger utensils and are designed for use in exposed areas. Designed to mount on a hanger rail only.
- Material: Type 304 Stainless Steel
- Hanger rails are also compatible with SmartWall Hooks. (HK23C, HK25C, HK26C, chrome plated, see spec sheet 10.43)

Model No.	Description	Nominal Width (in.) (mm)		Nominal Length (in.) (mm)		Nominal Height (in.) (mm)		Approx. Pkd. Wt. (lbs.) (kg)	
XHR24S	24" Hanger Rail	24	610	-	-	1 1/8	29	1	0.45
XACS-2PK	Pack of 2 add-a-collars and wedges	2	51	2	51	2 1/4	57	0.5	0.2
X5HK-2PK	Hooks for hanger rail, 2-pack	1	25	5*	127	-	-	0.5	0.2

Note: Add-a-collars mount using MQ9985 wedges (included).

*Hooks extend from the hanger rail approx. 5 inches (127mm).



Grid Mounting Kit for MetroMax shelving

- Add-a-collars, grid spacer brackets, and Metro wire grids combine to form a hanging grid solution for MetroMax shelving.
- Grid kit consists of (4) Add-a-collars with wedges and (4) grid spacer brackets. Grids and grid accessories are sold separately. See spec sheet 10.43 for options.
- Material: Type 304 Stainless Steel

Model No.	Description	Approx. Pkd. Wt. (lbs.) (kg)	
XACS-GRID	Kit for mounting a grid to a MetroMax unit	1.2	0.5
WG2436K3	Grid, 24x36, Metroseal 3	12.0	5.4
WG2448K3	Grid, 24x48, Metroseal 3	15.5	7.0



XACS-GRID



XHR24S



XACS-2PK



X5HK-2PK

X2

an Ali Group Company



The Spirit of Excellence



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

2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400
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Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

Project Name: _____
Location: _____
Item #: _____ Qty: _____
Model #: _____

A/A #

S/S #

Model:

TMC-49-S-SS-HC**Milk Coolers:***Stainless Steel Exterior/Stainless Steel Interior with Hydrocarbon Refrigerant***TMC-49-S-SS-HC**

- ▶ 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, durable school milk cooler.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 global warming potential (GWP).
- ▶ High capacity, factory balanced, forced-air refrigeration system maintains milk temperatures of 33°F to 38°F (.5°C to 3.3°C). Colder holding temperatures provide better tasting milk, increased sales and less product waste.
- ▶ Exterior - all stainless steel exterior front, sides, back and top.
- ▶ All stainless steel self-service doors feature convenient drop front and "hold-open" flip-up top. Standard with door locks.
- ▶ Interior - Stainless steel walls and reinforced floor.
- ▶ Standard with heavy duty floor racks and convenient clean out drain.
- ▶ Designed to hold Twelve 13"L x 13"D x 11 1/8"H (331 mm x 331 mm x 296 mm) milk crates.
- ▶ Entire cabinet structure is foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

ROUGH-IN DATA

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

Model	Doors	Capacity	Crate Dimensions (inches) (mm)			Floor Racks	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
		Crates	W	D	H		W**	D†	H*						
TMC-49-S-SS-HC	2	12	13 331	13 331	11 1/8 296	3	49 1245	33 839	41 1/8 1058	1/8 N/A	115/60/1	2.7 N/A	5-15P	9 2.74	430 195

** Width does not include 1/8" (4 mm) each side for lid pins.

† Depth does not include 1" (26 mm) for front bumpers. Depth does not include 1" (26 mm) for rear bumpers.

* Height does not include 5 1/8" (130 mm) for castors.

**APPROVALS:****AVAILABLE AT:**

Model:

TMC-49-S-SS-HC**Milk Coolers:***Stainless Steel Exterior/Stainless Steel Interior
with Hydrocarbon Refrigerant***true**®**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, durable school milk cooler.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & 0.02 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) provide better tasting milk, increased sales and less product waste.
- 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.
- Condensing unit accessed from behind back grill, slides out for easy cleaning and maintenance.

CABINET CONSTRUCTION

- Exterior - all stainless steel front, sides, back and top.
- Interior - Stainless steel walls and reinforced floor. Standard with heavy duty floor racks.
- Insulation - entire cabinet structure is foamed-in-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 four (4) easy roll, 4" (102 mm) diameter swivel castors (front castors lock in place).
- Designed to hold Twelve 13"L x 13"D x 11 1/8"H (331 mm x 331 mm x 296 mm) milk crates.

DOORS

- All stainless steel self-service doors feature convenient drop front and "hold-open" flip-up top. Door support bumpers standard.
- Door locks standard.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

MODEL FEATURES

- Exterior digital temperature display.

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Convenient clean out drain with 1/2" (13 mm) NPT-PVC drain plug.
- Wide gaskets.
- This unit is Energy Star 4.0 Rated and meets Department of Energy 2017 standards.
- NSF/ANSI Standard 7 compliant for the storage and/or display of packaged or bottled product.

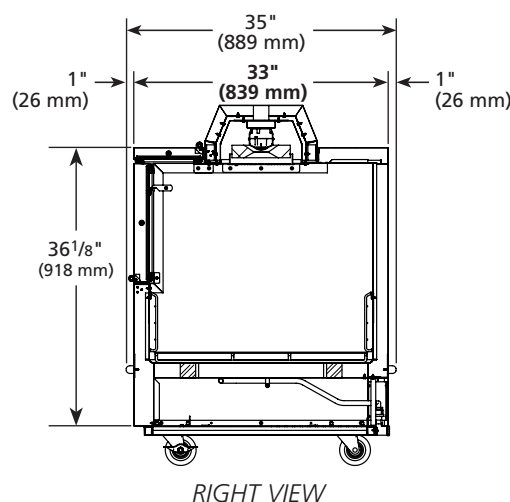
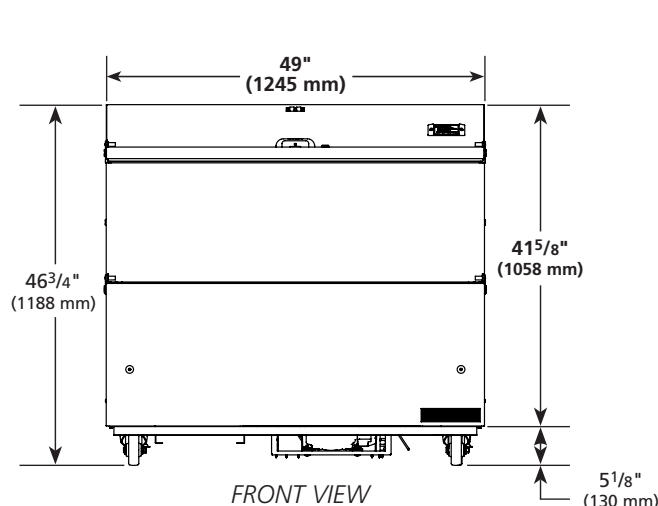
ELECTRICAL

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

115/60/1
NEMA-5-15R**OPTIONAL FEATURES/ACCESSORIES**

Upcharge and lead times may apply.

- ☐ 6" (153 mm) standard legs (mounting plates required).
- ☐ 6" (153 mm) seismic/flanged legs (mounting plates required).
- ☐ Corner bumpers.

PLAN VIEWMETRIC DIMENSIONS ROUNDED UP TO THE
NEAREST WHOLE MILLIMETERSPECIFICATIONS SUBJECT TO CHANGE
WITHOUT NOTICE

Model	Elevation	Right	Plan	3D	Back
TMC-49-S-SS-HC					

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SimplicitySeries

Hot Food Serving Counter Powered by Thermalwell™

Molded Fiberglass (MF) or Laminate Panel (LP) or Stainless Steel (SS)



SimplicitySeries utilizes in stock and ready-to-release components that have shorter lead times.

Project: _____

Item: _____

Quantity: _____

Date: _____

Models	Length	Capacity
<input type="checkbox"/> SIM-TW-2-36	36 ³ / ₈ "	2 wells
<input type="checkbox"/> SIM-TW-3-50	50 ³ / ₈ "	3 wells
<input type="checkbox"/> SIM-TW-4-60	60 ³ / ₈ "	4 wells
<input type="checkbox"/> SIM-TW-5-74	74 ³ / ₈ "	5 wells

Standard Features

- ✓ 30" wide 14 gauge stainless steel top
- ✓ 563 watt energy efficient hot food wells
- ✓ 5" Plate Mounted Swivel Casters
- ✓ Cam operated line up lock
- ✓ Open storage base
- ✓ 36" A.F.F.
- ✓ Shipped fully assembled

SIM-TW-5-74-MF, shown with options: (A) beaded stainless tray slide, (D) stainless cutting board, and (GA) sloped front adjustable protector.



U.L. Sanitation Classified to NSF Standards

- 563 watt heat source outperforms standard 1000 watt elements
- UL-approved to be used wet or dry
- Hot food wells can be used with 208V, 120V, or 240V power

Specifications

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

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

All switches and controls to be fully accessible. All wells are wired to a master switch. Furnished with CPVC drain manifold to ¼ turn hose bib valve located below body.

Body (MF) - Body to be seamless molded fiberglass (F.R.P.) with smooth exterior surfaces and rounded corners. To be constructed by a hand laid process with four layers of 1.5 oz continuous strand fiberglass mat, plus a 24 oz layer of woven roving on the bottom for added strength. Fiberglass to be flame retardant per specification ASTM E-162 having a flame spread of 25% or less. Body interior to be reinforced at each end with 4" wide, 12 gauge

galvanized channels welded to form integral U frame for maximum stress relief.

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

Body (SS) - Uni-body structure, fabricated from 18 gauge stainless steel, welded ground and polished. Interior reinforced with 12 gauge galvanized uprights to support shelving and a 20 gauge steel bottom.

Options

Above the Top

- ☐ CCCP - Crystal Clear Counter Protector
- ☐ CCSB - Crystal Clear Self-service single buffet shield
- ☐ CCDB - Crystal Clear Self-service double buffet shield
- ☐ (GA) Sloped Front Protector, Stainless Steel Top, Adjustable
- ☐ (GC) Sloped Front Protector, Stainless Steel Top, Fixed Glass
- ☐ (M) Buffet Shield Single Service Hinged
- ☐ (N) Buffet Shield Double Service Hinged
- ☐ (RR) LED Lights
- ☐ GRA - Heatlamp
- ☐ GRAL - Heatlamp with light

Tray Slide/Cutting Boards**

- ☐ (A) 10" Beaded, stainless steel tray slide
 - ☐ Single side
 - ☐ Dual side
- ☐ (B) 10" Flat Surface, stainless steel tray slide
 - ☐ Single side
 - ☐ Dual side
- ☐ (D) 6" wide Stainless Steel cutting board
 - ☐ Single side
 - ☐ Dual side
- ☐ (FF) 12" End Drop Shelf

**Mounted flush with top or 2" below top

Exterior Finishes

- ☐ Molded Fiberglass (MF)
- ☐ Stainless Steel (SS)
- ☐ Laminate over Galvanized (LP) (Standard laminate finishes - consult factory for questions)

Mount Option

- ☐ 6" stainless steel legs with stainless steel adjustable bullet foot

Base Option

- ☐ Elementary Height 33" A.F.F. (NOTE: No under storage available if option selected)
- ☐ Enclosed base, no storage

Hot Food Serving Counter Powered by Thermalwell™
Molded Fiberglass (MF) or Laminate Panel (LP) or Stainless Steel (SS)

A.I.A. File No. 00-0-00

SIS No. 00-0-00

REV 4/25/23 - Printed in the U.S.A.



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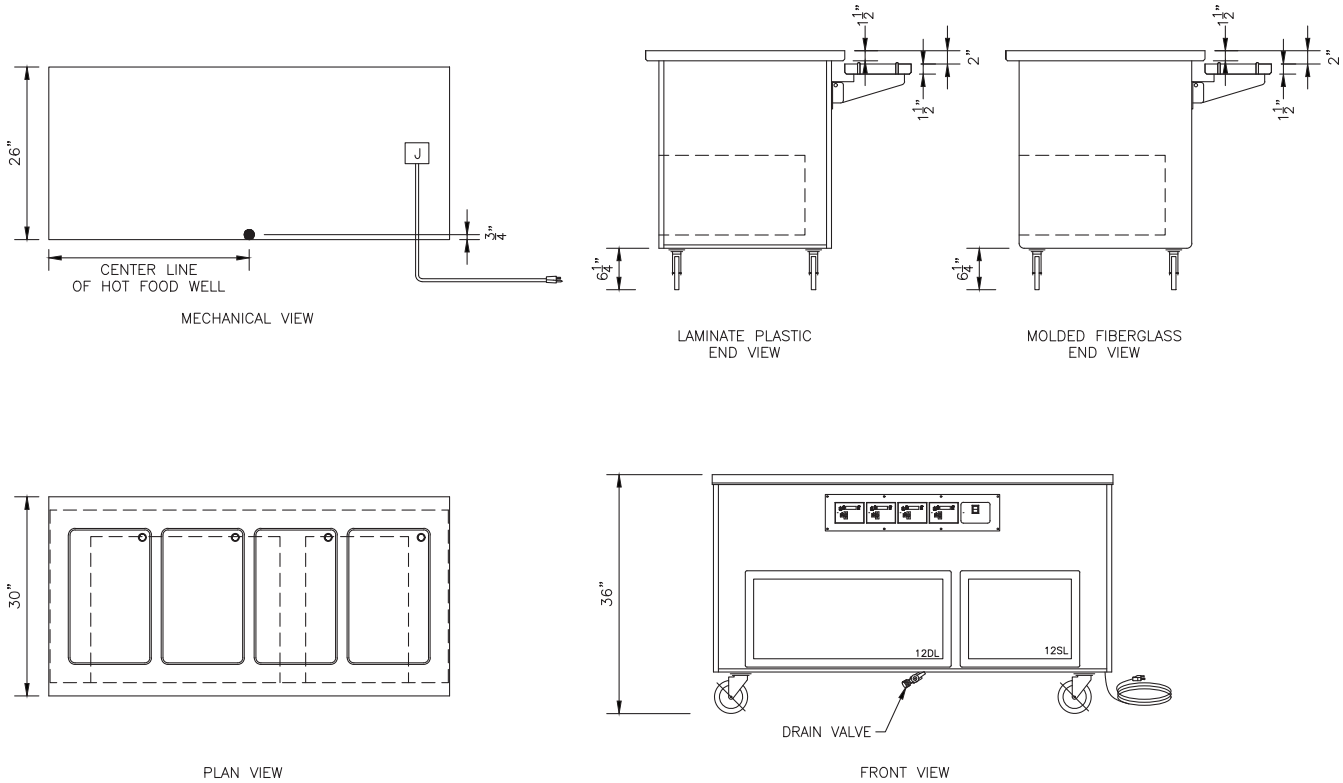
Approvals: _____

Hot Food Serving Counter Powered by Thermalwell™

Molded Fiberglass (MF) or Laminate Panel (LP) or Stainless Steel (SS)

Simplicity Series

Hot Food Serving Counter Powered by Thermalwell™
Molded Fiberglass (MF) or Laminate Panel (LP) or Stainless Steel (SS)



Model	Wells	Length	208V, 1 Phase			120V, 1 Phase			240V, 1 Phase			Approx. Ship Weight
			Amps	Watts	Nema	Amps	Watts	Nema	Amps	Watts	Nema	
SIM-TW-2-36	2	36 ^{3/8"}	5.4	1127	6-15P	12.5	1502	5-20P	6.3	1502	6-15P	400 lbs.
SIM-TW-3-50	3	50 ^{3/8"}	8.1	1690	6-15P	18.8	2253	5-30P	9.4	2253	6-15P	450 lbs.
SIM-TW-4-60	4	60 ^{3/8"}	10.8	2253	6-15P	25	3004	5-50P	12.5	3004	6-15P	580 lbs.
SIM-TW-5-74	5	74 ^{3/8"}	13.5	2816	6-20P	31.3	3755	5-50P	15.6	3755	6-20P	676 lbs.

Adding additional electrical components will change the total electric load.

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 replacement for previously purchased equipment.

All equipment to be built in accordance with the Underwriters Laboratories, Inc. and the National Sanitation Foundation, Inc. standards and shall bear the Underwriters Laboratories, Inc. listing label for safety and the Underwriters Laboratories classification label for sanitation.

MODEL: **TM2N-A**

CHOICE™



PROJECT NAME: _____

ITEM NUMBER: _____

QUANTITY: _____

LENGTH: _____

CHOICE™ SUPPORT:☐ 1" OD Stainless Steel

Contact factory for additional tubing options.

NSF LISTED FINISHES:

- | | |
|---|--|
| <input type="checkbox"/> Brushed (#4) | <input type="checkbox"/> Copper (049/63130) |
| <input type="checkbox"/> Polished (#8) | <input type="checkbox"/> Bronze (049/66220) |
| <input type="checkbox"/> No Smudge Silver (049/92790) | <input type="checkbox"/> Low Light Bronze (049/61120) |
| <input type="checkbox"/> Black Matte Fine (049/80830) | <input type="checkbox"/> Flat Black (049/80350) |
| <input type="checkbox"/> RAL# _____ | <input type="checkbox"/> Black Smoke Transparent (049/80375) |

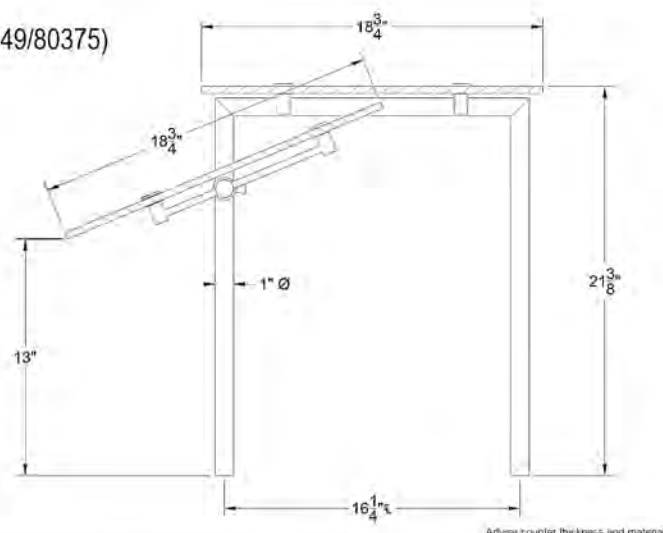
GLASS:☐ 1/4" Glass - 48" Max. Span☐ 3/8" Glass - 60" Max. Span

Contact factory for spans exceeding max.

END PANELS:

- | | |
|--------------------------------------|-------------------------------------|
| <input type="checkbox"/> Both (Std.) | <input type="checkbox"/> Right Only |
| <input type="checkbox"/> None | <input type="checkbox"/> Left Only |

As required by NSF/ANSI 2 standards, all food shields will be quoted with side end panels unless customer requests otherwise. Standards available upon request.



Advise counter thickness and material.

FULL SERVICE ADJUSTABLE

MOUNTING OPTIONS:

Some mounting options may not be available on some cantilevered/counter substrate combinations. Refer to mounting cut-sheet or contact factory for additional information.

- | | |
|---|---|
| <input type="checkbox"/> 641/1 Above counter Surface Mount | <input type="checkbox"/> 644B-3/1 Above Counter Surface Mount with Stainless Flange Cover |
| <input type="checkbox"/> 644/1 Narrow Above counter Surface Mount | |
| <input type="checkbox"/> 223 Through Counter Mount (standard when rear legs are not possible) | <input type="checkbox"/> Custom Mounting Options Available |

ELECTRICAL COMPONENTS:**LIGHTS ONLY**

- ☐ Ultra-Slim™ LED Display Light 4000k (Std.)
Ideal over refrigerated product areas

HEAT STRIP ONLY

- ☐ Hatco GRNM Narrow Max Watt Heat Lamp (Std.)
(Other Hatco heat strips available)

HEAT/LIGHT COMBO

- ☐ Hatco GRNM Narrow Max Watt Heat Lamp and Ultra-slim™ LED Lights 4000k(Std.)(with external driver)
(other Hatco heat/combo units available)

Please see electrical cut sheet for additional options and wiring diagram.

Specifications for reference only and may be changed without notice. All orders require approved shop drawings prior to release to production. Products are drawn and built to meet NSF Standard 2. It is the responsibility of the customer to ensure product meets local health board standards.

SimplicitySeries

Solid Top Serving Counter

Molded Fiberglass (MF) or Laminate Panel (LP) or Stainless Steel (SS)



SimplicitySeries utilizes in stock and ready-to-release components that have shorter lead times.

Project: _____

Item: _____

Quantity: _____

Date: _____

Models Length

<input type="checkbox"/> SIM-ST-28	28 3/8"
<input type="checkbox"/> SIM-ST-36	36 3/8"
<input type="checkbox"/> SIM-ST-50	50 3/8"
<input type="checkbox"/> SIM-ST-60	60 3/8"
<input type="checkbox"/> SIM-ST-74	74 3/8"

Standard Features

- ✓ 30" wide 14 gauge stainless steel top
- ✓ Storage Base Standard
- ✓ 5" Plate Mounted Swivel Casters
- ✓ Cam Operated Line-up Locks
- ✓ Open Storage Base
- ✓ 36" A.F.F.
- ✓ Shipped fully assembled

SIM-ST-60-LP shown with option: (A) Beaded, stainless steel tray slide.



U.L. Sanitation Classified to NSF Standards

■ Most versatile counters, add the options you need!

■ Easy to clean, low maintenance

Specifications

Top - Top to be 30" wide and fabricated from a minimum of 14 ga. stainless steel with square turndown on all sides and corners fully welded, ground and polished. Top to have #4 satin finish and with all edges having a #7 hi-lite finish.

Body (MF) - Body to be seamless molded fiberglass (F.R.P.) with smooth exterior surfaces and rounded corners. To be constructed by a hand laid process with four layers of 1.5 oz continuous

strand fiberglass mat, plus a 24 oz layer of woven roving on the bottom for added strength. Fiberglass to be flame retardant per specification ASTM E-162 having a flame spread of 25% or less. Body interior to be reinforced at each end with 4" wide, 12 gauge galvanized channels welded to form integral U frame for maximum stress relief.

Body (LP) - Standard grade laminate to cover all sides of an 18 gauge steel uni-body structure. Interior reinforced with 12 gauge galvanized

uprights to support shelving and a 20 gauge steel bottom. Corners and bottom edge provided with 1/2 stainless steel trim strips.

Body (SS) - Uni-body structure, fabricated from 18 gauge stainless steel, welded ground and polished. Interior reinforced with 12 gauge galvanized uprights to support shelving and a 20 gauge steel bottom.

Options

Above the Top

- ☐ CCCP - Crystal Clear Counter Protector
- ☐ CCSB - Crystal Clear Self-service single buffet shield
- ☐ CCDB - Crystal Clear Self-service double buffet shield
- ☐ (GA) Sloped Front Protector, Stainless Steel Top, Adjustable
- ☐ (GC) Sloped Front Protector, Stainless Steel Top, Fixed Glass
- ☐ (M) Buffet Shield Single Service Hinged
- ☐ (N) Buffet Shield Double Service Hinged
- ☐ (RR) LED Lights
- ☐ GRA - Heatlamp
- ☐ GRAL - Heatlamp with light

Tray Slide/Cutting Boards**

- ☐ (A) 10" Beaded, stainless steel tray slide
 - ☐ Single side
 - ☐ Dual side
- ☐ (B) 10" Flat Surface, stainless steel tray slide
 - ☐ Single side
 - ☐ Dual side
- ☐ (D) 6" wide Stainless Steel cutting board
 - ☐ Single side
 - ☐ Dual side
- ☐ (FF) 12" End Drop Shelf

**Mounted flush with top or 2" below top

Exterior Finishes

- ☐ Molded Fiberglass (MF)
- ☐ Stainless Steel (SS)
- ☐ Laminate over Galvanized (LP)(Standard laminate finishes - consult factory for questions)

Mount Option

- ☐ 6" stainless steel legs with stainless steel adjustable bullet foot

Base Option

- ☐ Elementary Height 32" A.F.F. (selecting this option converts to 12" high storage bases in lieu of standard)
- ☐ Enclosed base, no storage

Molded Fiberglass (MF) or Laminate Panel (LP) or Stainless Steel (SS)

A.I.A. File No. 00-0-00

SIS No. 00-0-00

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Approvals: _____

Solid Top Serving Counter

Molded Fiberglass (MF) or Laminate Panel (LP) or Stainless Steel (SS)

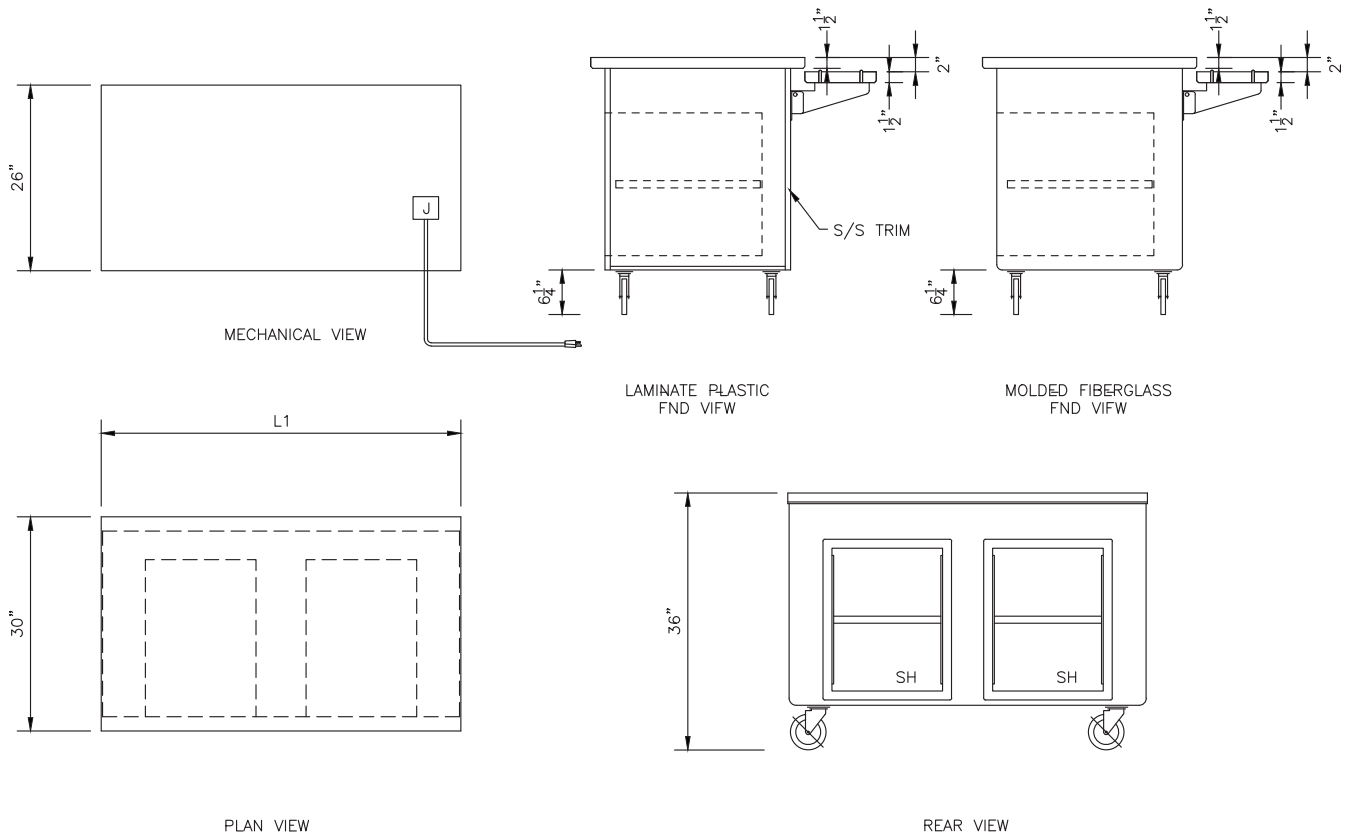
Simplicity Series

Solid Top Serving Counter

Molded Fiberglass (MF) or Laminate Panel (LP) or Stainless Steel (SS)

A.I.A. File No. 00-0-00

SIS No. 00-0-00



Model	L (Length)	Storage	Approx. Ship Weight
SIM-ST-28	28 ^{3/8"}	(1) 15"	205 lbs.
SIM-ST-36	36 ^{3/8"}	(1) 15"	220 lbs.
SIM-ST-50	50 ^{3/8"}	(2) 15"	260 lbs.
SIM-ST-60	60 ^{3/8"}	(2) 15"	300 lbs.
SIM-ST-74	74 ^{3/8"}	(3) 15"	340 lbs.

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 replacement for previously purchased equipment.

All equipment to be built in accordance with the Underwriters Laboratories, Inc. and the National Sanitation Foundation, Inc. standards and shall bear the Underwriters Laboratories, Inc. listing label for safety and the Underwriters Laboratories classification label for sanitation.

SimplicitySeries

Cold Food Serving Counter Powered by TempestAir™

Molded Fiberglass (MF) or Laminate Panel (LP) or Stainless Steel (SS)



SIM-TA-74-MF shown with options: (A) beaded tray slide and (M) single sided buffet shield.



U.L. Sanitation Classified to NSF Standards

- TempestAir™ cold pans exceed NSF7 with pans flush with top.
- Ideal for Deli Bar or Salad Bar service
- Easy to reach for self-serve

SimplicitySeries utilizes in stock and ready-to-release components that have shorter lead times.

Project: _____

Item: _____

Quantity: _____

Date: _____

Models	Length	Pans
<input type="checkbox"/> SIM-TA-36	36 3/8"	2
<input type="checkbox"/> SIM-TA-50	50 3/8"	3
<input type="checkbox"/> SIM-TA-60	60 3/8"	4
<input type="checkbox"/> SIM-TA-74	74 3/8"	5

Standard Features

- ✓ 30" wide 14 gauge stainless steel top
- ✓ Open Storage Base
- ✓ 5" Locking Swivel Casters
- ✓ Built in TempestAir cold pan
- ✓ Cam Operated Line-up Locks
- ✓ 36" A.F.F.
- ✓ Shipped fully assembled
- ✓ NEMA 5-15 Plug

Specifications

Top - Top to be 30" wide and fabricated from a minimum of 14 ga. stainless steel with square turndown on all sides and corners fully welded, ground and polished. Top to have #4 satin finish and with all edges having a #7 hilitite finish.

TempestAir™ Cold Pans - Cold pans to be 18 gauge stainless steel fully welded construction with 1/4" coved corners. The cold pan shall be pitched to a 1" drain, which is extended to a valve below the base. All cold pans shall be furnished with urethane insulation on bottom and all four sides of pan. The pan shall be fully separated from the counter top by a full perimeter breaker strip. Cold pans are to allow

for a full steam table pan 6" deep. TempestAir™ cold pan shall be 9" deep and include a patented forced air refrigeration system. Cold pan includes low velocity fans and an advanced cold wall design operating on R-449A refrigerant. Cold pan will meet or exceed NSF7 standards while allowing food pans to remain flush to the counter top.

Body (MF) - Body to be seamless molded fiberglass (F.R.P.) with smooth exterior surfaces and rounded corners. To be constructed by a hand laid process with four layers of 1.5 oz continuous strand fiberglass mat, plus a 24 oz layer of woven roving on the bottom for added strength. Fiberglass to be flame retardant per specification ASTM E-162

having a flame spread of 25% or less. Body interior to be reinforced at each end with 4" wide, 12 gauge galvanized channels welded to form integral U frame for maximum stress relief.

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

Body (SS) - Uni-body structure, fabricated from 18 gauge stainless steel, welded ground and polished. Interior reinforced with 12 gauge galvanized uprights to support shelving and a 20 gauge steel bottom.

Options

Above the Top

- ☐ CCCP - Crystal Clear Counter Protector
- ☐ CCSB - Crystal Clear Self-service single buffet shield
- ☐ CCDB - Crystal Clear Self-service double buffet shield
- ☐ (GA) Sloped Front Protector, Stainless Steel Top, Adjustable
- ☐ (GC) Sloped Front Protector, Stainless Steel Top, Fixed Glass
- ☐ (M) Buffet Shield Single Service Hinged
- ☐ (N) Buffet Shield Double Service Hinged
- ☐ (RR) LED Lights

Tray Slide/Cutting Boards**

- ☐ (A) 10" Beaded, stainless steel tray slide
 - ☐ Single side
 - ☐ Dual side
- ☐ (B) 10" Flat Surface, stainless steel tray slide
 - ☐ Single side
 - ☐ Dual side
- ☐ (D) 6" wide Stainless Steel cutting board
 - ☐ Single side
 - ☐ Dual side
- ☐ (FF) 12" End Drop Shelf

**Mounted flush with top or 2" below top

Exterior Finishes

- ☐ Molded Fiberglass (MF)
- ☐ Stainless Steel (SS)
- ☐ Laminate over Galvanized (LP) (Standard laminate finishes - consult factory for questions)

Mount Option

- ☐ 6" stainless steel legs with stainless steel adjustable bullet foot

Base Option

- ☐ Elementary Height 32" A.F.F. (NOTE: No under storage available if option selected)
- ☐ Enclosed base, no storage

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how food is served.™

LTI, Inc.

1947 Bill Casey Parkway
Jonesboro, GA 30236

(888) 584-2722
lowtempind.com

Approvals: _____

Cold Food Serving Counter Powered by TempestAir™
Molded Fiberglass (MF) or Laminate Panel (LP) or Stainless Steel (SS)

A.I.A. File No. 00-0-00

SIS No. 00-0-00

Cold Food Serving Counter

Powered by TempestAir™

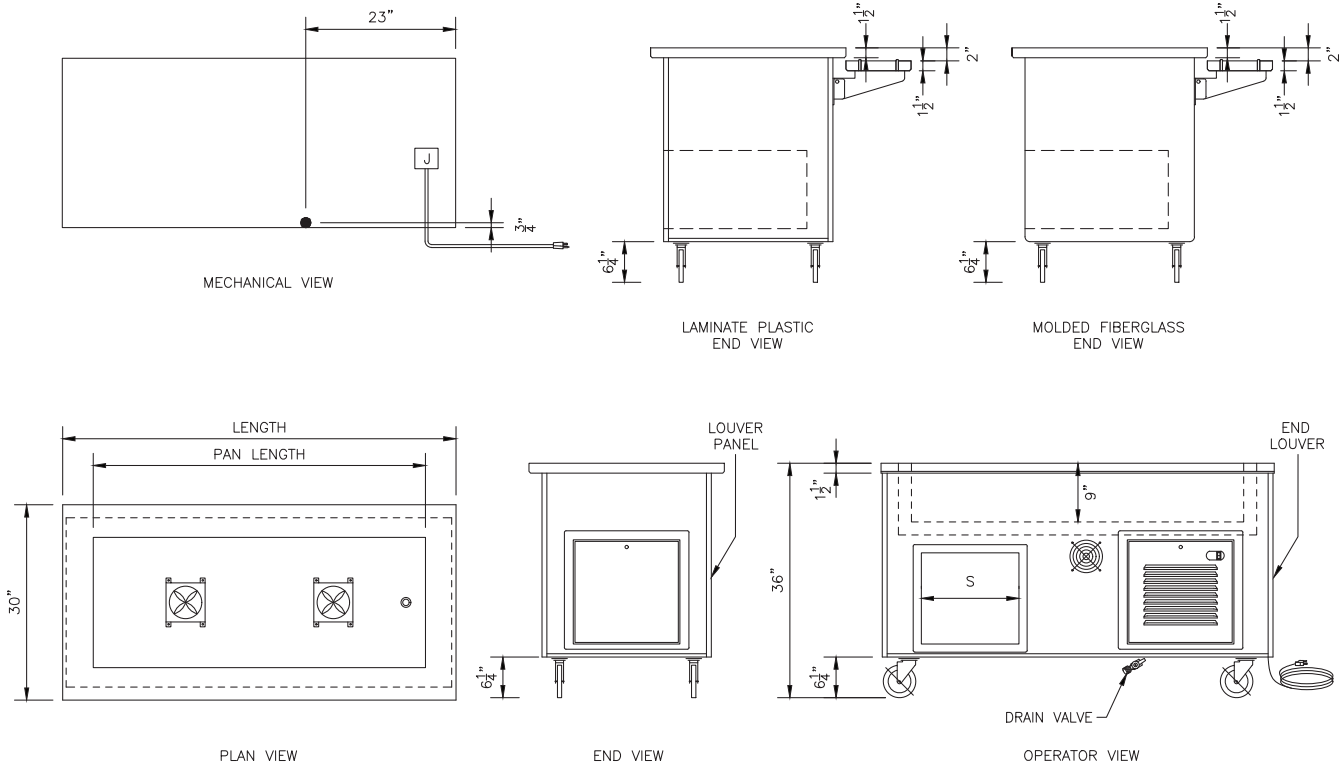
Molded Fiberglass (MF) or Laminate Panel (LP) or Stainless Steel (SS)

SimplicitySeries

Cold Food Serving Counter Powered by TempestAir™
Molded Fiberglass (MF) or Laminate Panel (LP) or Stainless Steel (SS)

A.I.A. File No. 00-0-00

SIS No. 00-0-00



16" wide louver on end and side.

Model	Pan Capacity	Unit Length (L)	Cold Pan Length (L)	Storage Length (S)	Comp.	No. Of Fans	120V, 1 phase		Approximate Ship Weight
							AMPS	NEMA	
SIM-TA-36	2	36 3/8"	25"	N/A	1/3	1	7	5-15P	400 lbs.
SIM-TA-50	3	50 3/8"	38"	N/A	1/3	1	7	5-15P	450 lbs.
SIM-TA-60	4	60 3/8"	51"	15"	1/3	2	7.1	5-15P	580 lbs.
SIM-TA-74	5	74 3/8"	64"	28"	1/3	2	7.1	5-15P	676 lbs.

Adding additional electrical components will change the total electric load.

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 replacement for previously purchased equipment.

All equipment to be built in accordance with the Underwriters Laboratories, Inc. and the National Sanitation Foundation, Inc. standards and shall bear the Underwriters Laboratories, Inc. listing label for safety and the Underwriters Laboratories classification label for sanitation.

MODEL: **TM2N-A**

CHOICE™



PROJECT NAME: _____

ITEM NUMBER: _____

QUANTITY: _____

LENGTH: _____

CHOICE™ SUPPORT:

- ☐ 1" OD Stainless Steel
Contact factory for additional tubing options.

NSF LISTED FINISHES:

- | | |
|---|--|
| <input type="checkbox"/> Brushed (#4) | <input type="checkbox"/> Copper (049/63130) |
| <input type="checkbox"/> Polished (#8) | <input type="checkbox"/> Bronze (049/66220) |
| <input type="checkbox"/> No Smudge Silver (049/92790) | <input type="checkbox"/> Low Light Bronze (049/61120) |
| <input type="checkbox"/> Black Matte Fine (049/80830) | <input type="checkbox"/> Flat Black (049/80350) |
| <input type="checkbox"/> RAL# _____ | <input type="checkbox"/> Black Smoke Transparent (049/80375) |

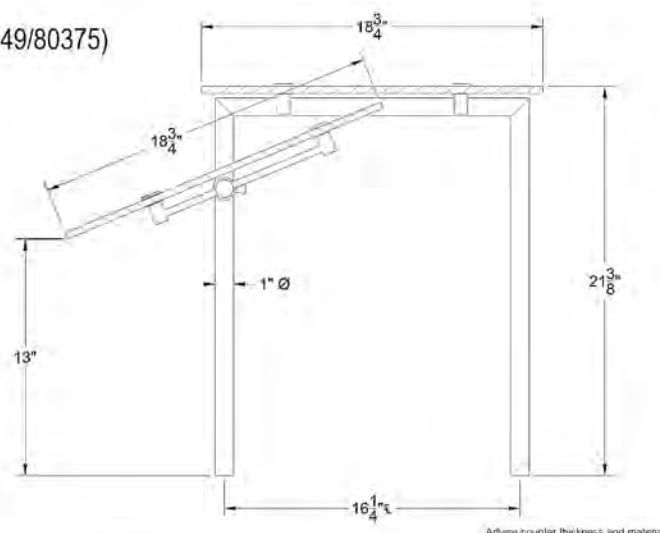
GLASS:

- ☐ 1/4" Glass - 48" Max. Span
☐ 3/8" Glass - 60" Max. Span
Contact factory for spans exceeding max.

END PANELS:

- ☐ Both (Std.) ☐ Right Only
☐ None ☐ Left Only

As required by NSF/ANSI 2 standards, all food shields will be quoted with side end panels unless customer requests otherwise. Standards available upon request.



Advise counter thickness and material.

FULL SERVICE ADJUSTABLE

MOUNTING OPTIONS:

Some mounting options may not be available on some cantilevered/counter substrate combinations. Refer to mounting cut-sheet or contact factory for additional information.

- | | |
|---|---|
| <input type="checkbox"/> 641/1 Above counter Surface Mount | <input type="checkbox"/> 644B-3/1 Above Counter Surface Mount with Stainless Flange Cover |
| <input type="checkbox"/> 644/1 Narrow Above counter Surface Mount | |
| <input type="checkbox"/> 223 Through Counter Mount (standard when rear legs are not possible) | <input type="checkbox"/> Custom Mounting Options Available |

ELECTRICAL COMPONENTS:**LIGHTS ONLY**

- ☐ Ultra-Slim™ LED Display Light 4000k (Std.)
Ideal over refrigerated product areas

HEAT STRIP ONLY

- ☐ Hatco GRNM Narrow Max Watt Heat Lamp (Std.)
(Other Hatco heat strips available)

HEAT/LIGHT COMBO

- ☐ Hatco GRNM Narrow Max Watt Heat Lamp and Ultra-slim™ LED Lights 4000k(Std.)(with external driver)
(other Hatco heat/combo units available)

Please see electrical cut sheet for additional options and wiring diagram.

Specifications for reference only and may be changed without notice. All orders require approved shop drawings prior to release to production. Products are drawn and built to meet NSF Standard 2. It is the responsibility of the customer to ensure product meets local health board standards.

SimplicitySeries

Solid Top Serving Counter

Molded Fiberglass (MF) or Laminate Panel (LP) or Stainless Steel (SS)



SimplicitySeries utilizes in stock and ready-to-release components that have shorter lead times.

Project: _____

Item: _____

Quantity: _____

Date: _____

Models Length

<input type="checkbox"/> SIM-ST-28	28 3/8"
<input type="checkbox"/> SIM-ST-36	36 3/8"
<input type="checkbox"/> SIM-ST-50	50 3/8"
<input type="checkbox"/> SIM-ST-60	60 3/8"
<input type="checkbox"/> SIM-ST-74	74 3/8"

Standard Features

- ✓ 30" wide 14 gauge stainless steel top
- ✓ Storage Base Standard
- ✓ 5" Plate Mounted Swivel Casters
- ✓ Cam Operated Line-up Locks
- ✓ Open Storage Base
- ✓ 36" A.F.F.
- ✓ Shipped fully assembled

SIM-ST-60-LP shown with option: (A) Beaded, stainless steel tray slide.



U.L. Sanitation Classified to NSF Standards

■ Most versatile counters, add the options you need!

■ Easy to clean, low maintenance

Specifications

Top - Top to be 30" wide and fabricated from a minimum of 14 ga. stainless steel with square turndown on all sides and corners fully welded, ground and polished. Top to have #4 satin finish and with all edges having a #7 hi-lite finish.

Body (MF) - Body to be seamless molded fiberglass (F.R.P.) with smooth exterior surfaces and rounded corners. To be constructed by a hand laid process with four layers of 1.5 oz continuous

strand fiberglass mat, plus a 24 oz layer of woven roving on the bottom for added strength. Fiberglass to be flame retardant per specification ASTM E-162 having a flame spread of 25% or less. Body interior to be reinforced at each end with 4" wide, 12 gauge galvanized channels welded to form integral U frame for maximum stress relief.

Body (LP) - Standard grade laminate to cover all sides of an 18 gauge steel uni-body structure. Interior reinforced with 12 gauge galvanized

uprights to support shelving and a 20 gauge steel bottom. Corners and bottom edge provided with 1/2 stainless steel trim strips.

Body (SS) - Uni-body structure, fabricated from 18 gauge stainless steel, welded ground and polished. Interior reinforced with 12 gauge galvanized uprights to support shelving and a 20 gauge steel bottom.

Options

Above the Top

- ☐ CCCP - Crystal Clear Counter Protector
- ☐ CCSB - Crystal Clear Self-service single buffet shield
- ☐ CCDB - Crystal Clear Self-service double buffet shield
- ☐ (GA) Sloped Front Protector, Stainless Steel Top, Adjustable
- ☐ (GC) Sloped Front Protector, Stainless Steel Top, Fixed Glass
- ☐ (M) Buffet Shield Single Service Hinged
- ☐ (N) Buffet Shield Double Service Hinged
- ☐ (RR) LED Lights
- ☐ GRA - Heatlamp
- ☐ GRAL - Heatlamp with light

Tray Slide/Cutting Boards**

- ☐ (A) 10" Beaded, stainless steel tray slide
 - ☐ Single side
 - ☐ Dual side
- ☐ (B) 10" Flat Surface, stainless steel tray slide
 - ☐ Single side
 - ☐ Dual side
- ☐ (D) 6" wide Stainless Steel cutting board
 - ☐ Single side
 - ☐ Dual side
- ☐ (FF) 12" End Drop Shelf

**Mounted flush with top or 2" below top

Exterior Finishes

- ☐ Molded Fiberglass (MF)
- ☐ Stainless Steel (SS)
- ☐ Laminate over Galvanized (LP)(Standard laminate finishes - consult factory for questions)

Mount Option

- ☐ 6" stainless steel legs with stainless steel adjustable bullet foot

Base Option

- ☐ Elementary Height 32" A.F.F. (selecting this option converts to 12" high storage bases in lieu of standard)
- ☐ Enclosed base, no storage

Solid Top Serving Counter
Molded Fiberglass (MF) or Laminate Panel (LP) or Stainless Steel (SS)

A.I.A. File No. 00-0-00

SIS No. 00-0-00

REV 4/25/23 - Printed in the U.S.A.



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how food is served.™

LTI, Inc.

1947 Bill Casey Parkway
Jonesboro, GA 30236

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Approvals: _____

Solid Top Serving Counter

Molded Fiberglass (MF) or Laminate Panel (LP) or Stainless Steel (SS)

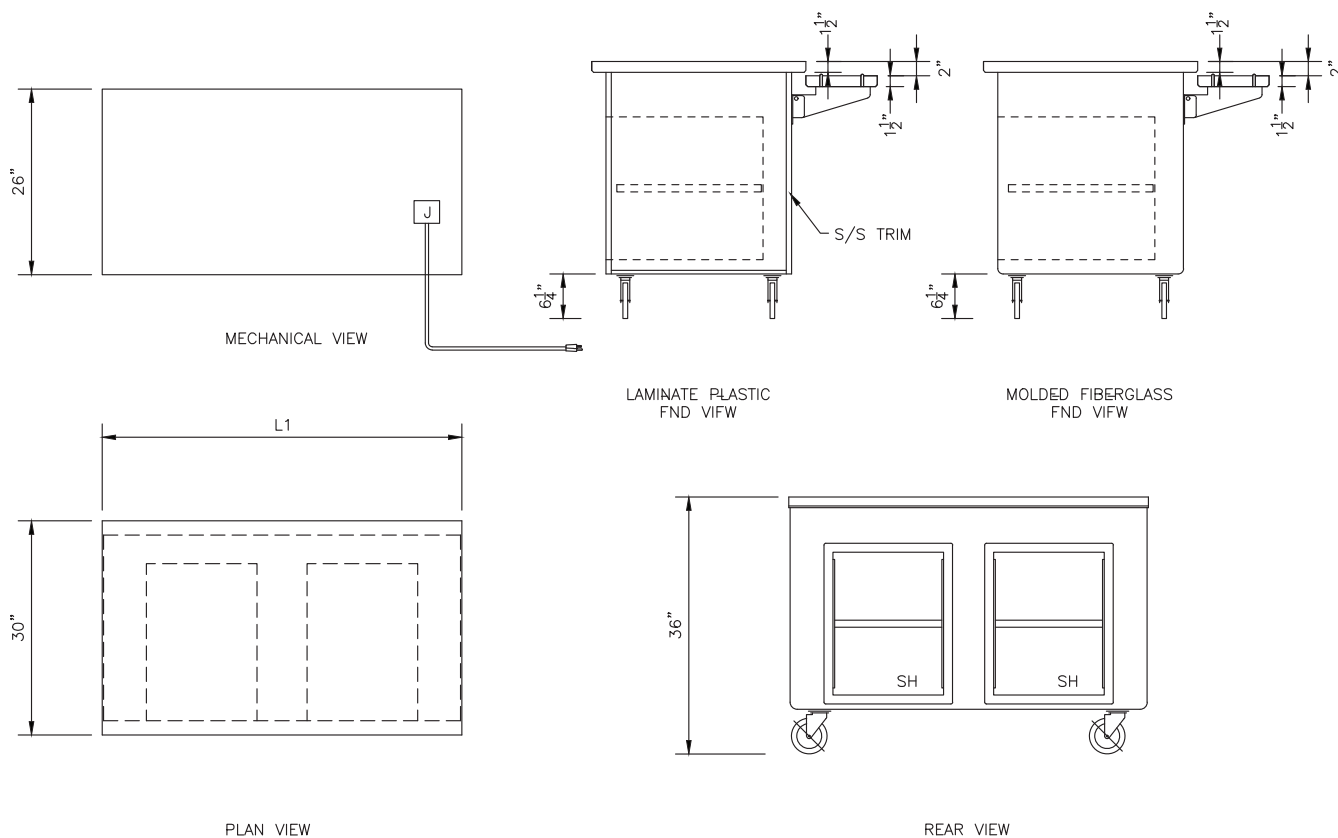
SimplicitySeries

Solid Top Serving Counter

Molded Fiberglass (MF) or Laminate Panel (LP) or Stainless Steel (SS)

A.I.A. File No. 00-0-00

SIS No. 00-0-00



Model	L (Length)	Storage	Approx. Ship Weight
SIM-ST-28	28 ^{3/8"}	(1) 15"	205 lbs.
SIM-ST-36	36 ^{3/8"}	(1) 15"	220 lbs.
SIM-ST-50	50 ^{3/8"}	(2) 15"	260 lbs.
SIM-ST-60	60 ^{3/8"}	(2) 15"	300 lbs.
SIM-ST-74	74 ^{3/8"}	(3) 15"	340 lbs.

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SimplicitySeries

Cashier Station

Molded Fiberglass (MF) or Laminate Panel (LP) or Stainless Steel (SS)



SimplicitySeries utilizes in stock and ready-to-release components that have shorter lead times.

Project: _____

Item: _____

Quantity: _____

Date: _____

Models

- ☐ SIM-CSE-28
- ☐ SIM-CSE-36

Standard Features

- ✓ 30" wide 14 gauge stainless steel top
- ✓ Tubular footrest
- ✓ 5" Locking Swivel Casters
- ✓ Cam locking Line-up Lock
- ✓ 36" A.F.F.
- ✓ Shipped fully assembled
- ✓ Convenience Outlet
- ✓ Blank J-box for Data
- ✓ Locking Cashier Drawer
- ✓ NEMA 5-15 Plug

SIM-CSE-36-LP shown with options: (A) beaded stainless steel tray slide, and (HH) locking cash drawer.



U.L. Sanitation Classified to NSF Standards

■ Versatile counters, add the options you need!

■ Easy to clean, low maintenance

Specifications

Top - Top to be 30" wide and fabricated from a minimum of 14 ga. stainless steel with square turndown on all sides and corners fully welded, ground and polished. Top to have #4 satin finish and with all edges having a #7 hi-lite finish.

Body (MF) - Body to be seamless molded fiberglass (F.R.P.) with smooth exterior surfaces and rounded corners. To be constructed by a hand laid process with four layers of 1.5 oz continuous strand fiberglass mat, plus a 24 oz layer of woven roving on the bottom for added strength.

Fiberglass to be flame retardant per specification ASTM E-162 having a flame spread of 25% or less. Body interior to be reinforced at each end with 4" wide, 12 gauge galvanized channels welded to form integral U frame for maximum stress relief.

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

Body (SS) - Uni-body structure, fabricated from 18 gauge stainless steel, welded ground and polished. Interior reinforced with 12 gauge galvanized uprights to support shelving and a 20 gauge steel bottom.

Options

Tray Slide/Cutting Boards**

- ☐ (A) 10" Beaded, stainless steel tray slide
 - ☐ Single side
 - ☐ Dual side
- ☐ (B) 10" Flat Surface, stainless steel tray slide
 - ☐ Single side
 - ☐ Dual side
- ☐ (D) 6" wide Stainless Steel cutting board
 - ☐ Single side
 - ☐ Dual side
- ☐ (FF) 12" End Drop Shelf

**Mounted flush with top or 2" below top

Exterior Finishes

- ☐ Molded Fiberglass (MF)
- ☐ Stainless Steel (SS)
- ☐ Laminate over Galvanized (LP)
(Standard laminate finishes - consult factory for questions)

Mount Option

- ☐ 6" stainless steel legs with stainless steel adjustable bullet foot

Molded Fiberglass (MF) or Laminate Panel (LP) or Stainless Steel (SS)

Cashier Station

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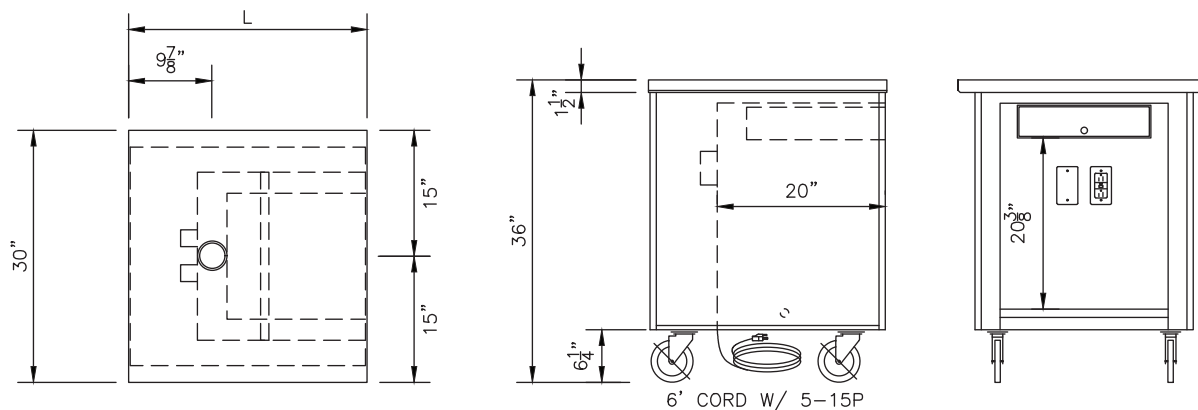
Cashier Station

Molded Fiberglass (MF) or Laminate Panel (LP) or Stainless Steel (SS)

SimplicitySeries

Cashier Station

Molded Fiberglass (MF) or Laminate Panel (LP) or Stainless Steel (SS)



CSE Models	L	APPROX. SHIP WEIGHT
SIM-CSE-28	28 ³ / ₈ "	205 lbs.
SIM-CSE-36	36 ³ / ₈ "	260 lbs.

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 replacement for previously purchased equipment.

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BEVERAGE-AIR

Project: _____	AIA#
Item: _____	
Location: _____	SIS#
Approved: _____	

NC NOVELTY CASES

NC43HC Novelty Freezers
Hydrocarbon Series

MODEL:
NC43HC-1-W

NC43HC NOVELTY FREEZER: SLANT TOP BUNKERS



5 Year Parts/Labor Warranty Available

7 Year Compressor Warranty

CABINET CONSTRUCTION

- Exterior is white coated steel
- Interior is white powder coated surface
- Low energy consumption
- LED lighting
- Adjustable thermostat
- Operating temperature of 0°F to -10°F
- Angle top design with LowE tempered glass lids
- Lids are easily removable with lid lock & keys standard
- Round exterior edges
- Integrated tag molding
- 2" Heavy duty casters
- Drain plug for easy cleaning
- Four (4) removable baskets

OPTIONS & ACCESSORIES

- 3 Year parts/labor standard, additional 2 year warranty available
- 2 Ring tub holder
- Custom graphics
- Dip well

REFRIGERATION SYSTEM

- Refrigeration system uses R290 refrigerant to comply with all environmental concerns
- The unit is best suited for an environment where temperatures remain below 75°F and humidity does not exceed 55%
- Areas with direct sunlight should also be avoided



Please verify qualifying units by visiting:
www.energystar.gov/cfs

3779 Champion Blvd., Winston-Salem, NC 27105
1-888-845-9800 Fax: 1-336-245-6453
Beverage-Air.com Sales@bevair.com



BEVERAGE-AIR®

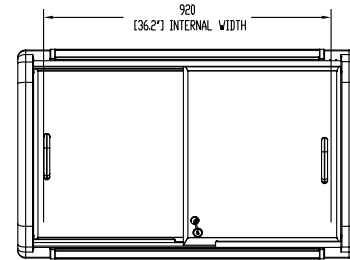
MODEL	NC43HC-1-W
EXTERNAL DIMENSIONAL DATA	
Width Overall	42 ½"
Depth Overall	26"
Height Overall (with casters)	34 ⅝"
Number of Lids	2
Number of Baskets	4
INTERNAL DIMENSIONAL DATA	
NET Capacity (cubic ft.)	7.63
Internal Width Overall (in)	36 ⅝"
Internal Depth Overall (in)	19 ⅞"
Internal Front Height Overall (in)	24"
Internal Rear Height Overall (in)	26 ⅝"
ELECTRICAL DATA	
Full Load Amperes 115/60/1	3.5
REFRIGERATION DATA	
Horsepower	1/4
Capacity (BTU/Hr)	1130
Heat Rejection (BTU/Hr)	1695
Charge (lbs/grams)	0.198/90
SHIPPING DATA	
Gross Weight - Crated	180 lbs
Height - Crated	40"
Width - Crated	46"
Depth - Crated	28"

Novelty Case Freezer

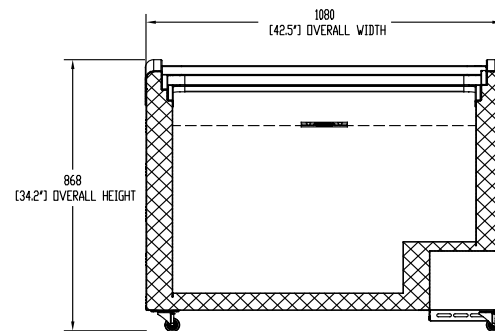
Model: NC43HC-1-W

Model Views

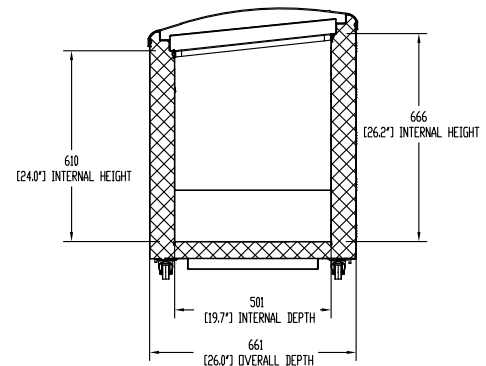
Requires 3" clearance on all sides



PLAN VIEW



ELEVATION VIEW



SIDE VIEW

ELECTRICAL CONNECTION



115/60/1
NEMA 5-15P

Units pre-wired at factory and include 8' long cord and plug set.





Changing
how food is served.



ENRICHING LIVES THROUGH LEADERSHIP IN FOOD SERVING SOLUTIONS

At LTI, we've been helping operators transform the way food is served for more than 70 years. Backed by our knowledgeable staff and family-driven leadership, we offer a broad range of customizable serving solutions. But it's not just our products that define us. We're here to work closely with every customer — listening, collaborating and growing together — because we're not satisfied until you are.





INNOVATIONS THAT GROW AND EVOLVE WITH YOUR CHANGING NEEDS.

LTI's solutions are designed to enhance the appearance of your food and beverage offerings — all while merchandising them more effectively.

Inside our state-of-the-art manufacturing plant, our team works every day to develop equipment — and the technology that drives it — to make your job easier. So whether it's the cutting-edge functionality of our products or the sleek, engaging designs that keep customers coming back for more, LTI has your operation covered.



WE'RE PUTTING THE LATEST TECHNOLOGY TO WORK FOR YOU.

Discover our complete lineup of serving technology, including unique configurations, accessories and add-ons that truly transform your space. Not only do we build beautiful serving counters, but we manufacture everything that goes in it and on it.



Transition between hot, cold and frozen wells in 60 minutes or less with QuickSwitch

Comprehensive millwork capabilities incorporating all finishes and materials



Create an upscale look with 2-Tier QuickSwitch Ceran Glass Display Shelves

Display menu items prominently with state-of-the-art heated black glass merchandisers

Achieve maximum visibility while maintaining precise temperatures with TempestAir technology

Give customers the best view with ClearView food shields available for both attendant-and self-service



QuickSwitch

**HOT, COLD, FREEZE
AT YOUR FINGERTIPS**

QUICKSWITCH patented serving technology is the first of its kind — providing the ultimate in menu flexibility and merchandising options.

With **QUICKSWITCH**, each countertop serving well is independently controlled to be hot, cold or frozen. So whether it's pasta, soup, made-to-order salad or anything your latest menu calls for, LTI makes all your offerings easily visible and accessible.

- Wells switch between hot, cold and frozen in 60 minutes or less
- Designed to remain flush with the countertop unlike recessed wells
- Easy to transition between different meals and dayparts
- Ideal for any serving area
- Exceeds NSF-7 standards
- Two-year parts and labor warranty



QuickSwitch *CERAN GLASS DISPLAY*

**HOT/COLD
DISPLAY SHELF**

This NSF-approved heated **CERAN GLASS** creates an upscale look by allowing food to be displayed directly on the surface without the use of serving pans. The **QUICKSWITCH** technology allows operators to convert from a heated shelf to frost top with the flip of a switch. Available in a 28" and 42" as a single shelf or two-tier display (as shown above).

- Ceramic glass converts from heated to frosted surface in one hour for changing menus
- Upper and lower shelves independently controlled
- First-of-its-kind speckled glass masks scratches
- New heat blanket technology ensures even heat across entire surface
- Displays can be used for packaged and unwrapped items



ThermalWell

SUPERIOR PERFORMANCE WITH 50% LESS ENERGY

Our energy-efficient **THERMALWELL** technology utilizes a silicone heat blanket that can be used with or **without water** inside the well. As operators continue to look for new ways to conserve water while also moving away from the hassles of water-based wells and expensive induction equipment, **THERMALWELL** technology provides reliable performance with just half the energy of traditional hot wells.

- 580-watt (208V) heat source, maintaining temperature equal to traditional calrod systems
- Six-well units offer twice the capacity versus the competition
- Wells operate wet or **dry** with individual settings
- Digital controller accurately dials in desired temperatures
- Wells are available without drains
- Two-year parts and labor warranty



TempestAir

TEMPERATURE CONTROL WITH COUNTERTOP-FLUSH DISPLAY

With LTI's patented **TEMPESTAIR** technology, operators can offer customers better visibility with countertop-level displays while ensuring the product does not dry out. Our standard units feature up to six pans, with custom sizes and configurations available to fit your specific needs. Optional sloped cold pans allow for even greater accessibility while still maintaining precise temperature control.

- Patented airflow below the cold pan prevents product from drying out
- Eliminates the need for recessed pans
- Optional sloped cold pans are ideal for greater access and enhanced merchandising
- Digital thermostat for precise temperature control
- Standard capacity accommodates up to six pans
- Exceeds NSF-7 standards
- Five-year compressor warranty included

DISCOVER OUR COMPLETE OFFERING OF FRONT SERVE LINES & SERVING COUNTERS.

We've made it easy for you to choose the serving counter solution that's perfect for your operation. From standard modular offerings to more personalized options with flexible materials and configurations, LTI is your single source from initial concept to installation.



SpecLine

Choose **SPECLINE** when you need a **modular, counter** solution that's factory-built and precisely assembled. **SPECLINE** is available in 10 standard sizes with other size options. Whether you desire a molded fiberglass cabinet body or counters with laminate or stainless steel exterior, **SPECLINE** has you covered. You get heavy-duty construction, quick installation and the superior quality and value you expect from LTI.

- 14-gauge standard countertops with reinforced, fully welded interior framework for a longer life
- Counters delivered fully assembled and tested at the factory for fast on-site installation
- Hundreds of decorative laminates, fiberglass colors and vinyl graphic options
- Integrate heating and cooling systems and accessories such as ClearView food shields
- Fiberglass units come with a 5-year warranty against cracking or splitting



FlexLine

Choose **FLEXLINE** when you need **a modular solution with a more high-end, seamless appeal**. Time-tested Corian® countertops further enhance the appearance and are less costly when compared to stone or Quartz. With a wide variety of decorative architectural and graphic front panels available, it's easy to choose the perfect look for your operation.

- Comes standard with Corian® countertops
- Counters are built around a heavy duty, welded steel frame
- Front and end panels removable for ease of service and installation
- Optional one-piece lineup with toe kicks and Corian waterfall edges
- Optional mounting methods for LTI's serving technologies with stone and solid surface tops
- Available with load centers or daisy chain connections
- Standard ClearView foodshields



SelectLine

Choose **SELECTLINE** if going modular does not meet your needs and you want to create a look-and-feel that truly reflects your brand and resonates with customers. Make a bold impression with a “built-in” look that **feels fully custom but designed for ease of installation**. **SELECTLINE** has no size constraints, so simply choose the length that's right for your facility — whether it's 10 feet or 100 feet.

- All types of materials and finishes available: solid surface, stone, stainless, Corian®, wood, laminate, acrylic and more
- LTI serving technologies are built into the counter, eliminating flanges, creating a smooth and level surface
- One point of electrical connection for easy installation
- Easy-to-switch front panels featuring decorative architectural and graphic designs
- Available with a wide variety of tempered glass food protectors



TRANSFORM YOUR SPACE WITH VISION.

LTI is proud to offer **an interior design service** to help transform dining areas into something truly memorable and unique. With **VISIONDESIGN**, our team utilizes photography, illustration, paint and dimensional art to create a more dynamic and engaging atmosphere.

VISIONDESIGN packages offer a full array of options to choose from, including wall treatments, food court structures, booth seating, signage and decorative counter fronts — all proven to increase customer engagement. **VISIONDESIGN** provides consultation, design creations and turnkey installations for architects, consultants and operators across the country. No matter the application, we have the solution that's right for you. Whether recreating your entire space or developing a custom seating layout, **VISIONDESIGN** is your turnkey design solution — available with **SPECLINE**, **FLEXLINE** and **SELECTLINE** serving counters, or separately.





STAINLESS STEEL FABRICATION

LTI is known for its premium quality fabrication capabilities. From custom chef's counters to utility distribution systems to specialty heated and refrigerated devices to a custom piece built just for your application, LTI is your number one source.

We have the experience that counts - stainless steel galley equipment for the U. S. Navy for over 40 years, major healthcare, corporate, correctional foodservice kitchens to refrigerated counters for major restaurant chains. Our engineering team is able to assist the operator with specialty fabrication items as well. Whether you need a one-off design or a run of thousands of units, LTI is your source for specialty fabrication.

SALAD BARS & HOT FOOD BARS

LTI specializes in modular and custom self-serve counters for use in corporate dining, higher education, healthcare dining, stadiums, QSRs, supermarkets and even C-Stores. No matter the application, we have the solution that's right for you.

CARTS & KIOSKS

Increase your sales with LTI's mobile carts and versatile kiosks. These flexible designs are ideal for courtyards, foyers, hallways and cafeterias. It's the perfect way to offer customers the latest snack and beverage trends wherever they are.



CUSTOM COUNTERS

LTI manufactures custom counters to the most stringent specifications and included in those counters are the industry's most innovative serving technologies. LTI not only builds and supplies everything your new servery needs, we are able to execute the installation expertly on time and on budget. Many consultants and operators have relied on us to handle their serving needs, including a few recent university installations:

- **University of Alabama**
- **University of Buffalo**
- **University of Georgia**
- **University of Maine**



LTI, INC.
 1947 Bill Casey Parkway
 Jonesboro, GA 30236
 888-584-2722
lowtempind.com



REV 3/8/19



BREWSTER CENTRAL SCHOOL DISTRICT
C.V. STARR INTERMEDIATE SCHOOL
CAFETORIUM ADDITION, INTERIOR RENOVATION & RELATED WORK
RFI FORM

SECTION 00 2115
RFI FORM

CONTRACTOR'S REQUEST FOR INTERPRETATION NO. 1

F&D RFI NO: 003

(F&D USE)

NAME OF PROJECT: CV Starr Cafetorium Addition, Interior Renovation & Related Work

NAME OF OWNER: Brewster Central School District

FACILITY: CV Starr Intermediate School

DATE: 12/24/24

A/E PROJECT NO: 23505.02

ARCHITECT: Architect

45 Knollwood Road, Elmsford, NY 10523

Tel: 914-592-4444; Fax: 914-592-1717

William Means, RA

WilliamM@fullerdangelo.com

Refer to Section 00 2113 Par 1.13 for additional requirements.

FROM (CO. NAME): Bertussi Contracting Inc

CONTACT NAME: Stephanie Weber

Tel: 845-538-4234 E-mail: sweber@bertussis.com

SUBJECT: Bid Form - Project Form

DISCIPLINE/TRADE:

DWG./SPEC. REFERENCE:

QUESTION:

The bid forms are to include "Project Forms" section 006000, there is no such form in the spec book. Please advise.

___ FIELD CONDITION

___ DRAWING/SPEC

___ DISCREPANCY

___ OWNER CHANGE

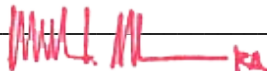
___ CLARIFICATION

___ CONTRACTOR'S SUGGESTION (IF APPLICABLE):

ANSWER

Title of Section 00 6000 is Bonds and Certificates and will be corrected in Addendum #2.

ARCHITECT'S SIGNATURE:



DATE: 1/2/2025

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BREWSTER CENTRAL SCHOOL DISTRICT
C.V. STARR INTERMEDIATE SCHOOL
CAFETORIUM ADDITION, INTERIOR RENOVATION & RELATED WORK
RFI FORM

SECTION 00 2115
RFI FORM

CONTRACTOR'S REQUEST FOR INTERPRETATION NO. 2

F&D RFI NO: 004

(F&D USE)

NAME OF PROJECT: CV Starr Cafetorium Addition, Interior Renovation & Related Work

NAME OF OWNER: Brewster Central School District

FACILITY: CV Starr Intermediate School

DATE: 12/24/24

A/E PROJECT NO: 23505.02

ARCHITECT: Architect

45 Knollwood Road, Elmsford, NY 10523

Tel: 914-592-4444; Fax: 914-592-1717

William Means, RA

WilliamM@fullerdangelo.com

Refer to Section 00 2113 Par 1.13 for additional requirements.

FROM (CO. NAME): Bertussi Contracting Inc

CONTACT NAME: Stephanie Weber

Tel: 845-538-4234

E-mail: sweber@bertussis.com

SUBJECT: Bid Form - Project Form

DISCIPLINE/TRADE:

DWG./SPEC. REFERENCE:

QUESTION:

Drawing C301 shows an alternate # 6 for the playground rubber tiles and play equipment. Please advise.

___ FIELD CONDITION

___ DRAWING/SPEC

___ DISCREPANCY

___ OWNER CHANGE

___ CLARIFICATION

___ CONTRACTOR'S SUGGESTION (IF APPLICABLE):

ANSWER

The aforementioned note will be deleted in Addendum #2

ARCHITECT'S SIGNATURE: 

DATE: 1/2/2025

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BREWSTER CENTRAL SCHOOL DISTRICT
C.V. STARR INTERMEDIATE SCHOOL
CAFETORIUM ADDITION, INTERIOR RENOVATION & RELATED WORK
RFI FORM

SECTION 00 2115
RFI FORM

CONTRACTOR'S REQUEST FOR INTERPRETATION NO. 1

F&D RFI NO: 005
(F&D USE)

NAME OF PROJECT: CV Starr Cafetorium Addition, Interior Renovation & Related Work

NAME OF OWNER: Brewster Central School District

FACILITY: CV Starr Intermediate School
DATE: 12/30/2024

A/E PROJECT NO: 23505.02

ARCHITECT: Architect

45 Knollwood Road, Elmsford, NY 10523

Tel: 914-592-4444; Fax: 914-592-1717

William Means, RA

WilliamM@fullerdangelo.com

Refer to Section 00 2113 Par 1.13 for additional requirements.

FROM (CO. NAME): Key Construction Services

CONTACT NAME: Tony Cimahosky

Tel: 570-228-1488

E-mail: tcimahosky@contactkcs.com

SUBJECT:

DISCIPLINE/TRADE: ACT Ceilings

DWG./SPEC. REFERENCE:

QUESTION: The specifications list Armstrong as the only acceptable manufacturer for the ACT ceilings, will equal products by other manufacturers be acceptable?

FIELD CONDITION

DRAWING/SPEC

DISCREPANCY

OWNER CHANGE

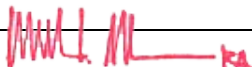
CLARIFICATION

CONTRACTOR'S SUGGESTION (IF APPLICABLE):

ANSWER

Armstrong is the Basis of Design and "equal" products will be entertained. See Specification Section 01 6000-2, 1.5 F.

ARCHITECT'S SIGNATURE:



DATE: 01/12/2025

Note: review and any responses to this request for information by the architect/engineer is strictly for design intent only and does not constitute acknowledgement or acceptance of any cost or schedule implications unless specifically presented by the contractor. By submission of this request for information, the contractor assumes all responsibility in the absence of an approved change order or work directive.

BREWSTER CENTRAL SCHOOL DISTRICT
C.V. STARR INTERMEDIATE SCHOOL
CAFETORIUM ADDITION, INTERIOR RENOVATION & RELATED WORK
RFI FORM

SECTION 00 2115
RFI FORM

CONTRACTOR'S REQUEST FOR INTERPRETATION NO. 1

F&D RFI NO: 006

(F&D USE)

NAME OF PROJECT: CV Starr Cafetorium Addition, Interior Renovation & Related Work

NAME OF OWNER: Brewster Central School District

FACILITY: CV Starr Intermediate School

DATE: 1/2/25

A/E PROJECT NO: 23505.02

ARCHITECT: Architect

45 Knollwood Road, Elmsford, NY 10523

Tel: 914-592-4444; Fax: 914-592-1717

William Means, RA

WilliamM@fullerdangelo.com

Refer to Section 00 2113 Par 1.13 for additional requirements.

FROM (CO. NAME): Joe Lombardo Plumbing & Heating of Rockland, Inc.

CONTACT NAME: Timothy Ghiold

Tel: 845-357-6537 E-mail: estimating@josephlombardo.com

SUBJECT: Budget

DISCIPLINE/TRADE: Plumbing & HVAC

DWG./SPEC. REFERENCE:

QUESTION: Could You provide a Budget for how much each contract is expected to cost so we can start getting a bid bond for this job.

 FIELD CONDITION

 DRAWING/SPEC

 DISCREPANCY

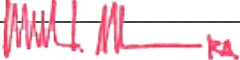
 OWNER CHANGE

 CLARIFICATION

☒ CONTRACTOR'S SUGGESTION (IF APPLICABLE):

ANSWER

Budgets will not be provided for this project.

ARCHITECT'S SIGNATURE:  DATE: 1/2/2025

Note: review and any responses to this request for information by the architect/engineer is strictly for design intent only and does not constitute acknowledgement or acceptance of any cost or schedule implications unless specifically presented by the contractor. By submission of this request for information, the contractor assumes all responsibility in the absence of an approved change order or work directive.

BREWSTER CENTRAL SCHOOL DISTRICT
C.V. STARR INTERMEDIATE SCHOOL
CAFETORIUM ADDITION, INTERIOR RENOVATION & RELATED WORK
RFI FORM

SECTION 00 2115
RFI FORM

CONTRACTOR'S REQUEST FOR INTERPRETATION NO. 8

F&D RFI NO: 007

(F&D USE)

NAME OF PROJECT: CV Starr Cafetorium Addition, Interior Renovation & Related Work

NAME OF OWNER: Brewster Central School District

FACILITY: CV Starr Intermediate School

DATE: 1/3/25

A/E PROJECT NO: 23505.02

ARCHITECT: Architect

45 Knollwood Road, Elmsford, NY 10523

Tel: 914-592-4444; Fax: 914-592-1717

William Means, RA

WilliamM@fullerdangelo.com

Refer to Section 00 2113 Par 1.13 for additional requirements.

FROM (CO. NAME): Joe Lombardo Plumbing & Heating of Rockland, Inc.

CONTACT NAME: Timothy Ghiold

Tel: 845-357-6537 E-mail: estimating@josephlombardo.com

SUBJECT: Revised FRI # 2

DISCIPLINE/TRADE: plumbing

DWG./SPEC. REFERENCE: _____

QUESTION: I'm looking for clarification on that section listed. 01-1000-11 Bullet point 11 and 12 contradict each other. And we were wondering who is responsible for opening the trench that is shown on the drawing P100A.

 FIELD CONDITION _____

 DRAWING/SPEC _____

 DISCREPANCY _____

 OWNER CHANGE _____

 X CLARIFICATION _____

 CONTRACTOR'S SUGGESTION (IF APPLICABLE): _____

ANSWER

1. Delete item #11.

2. See item #12.

ARCHITECT'S SIGNATURE: 

DATE: 1/3/2025

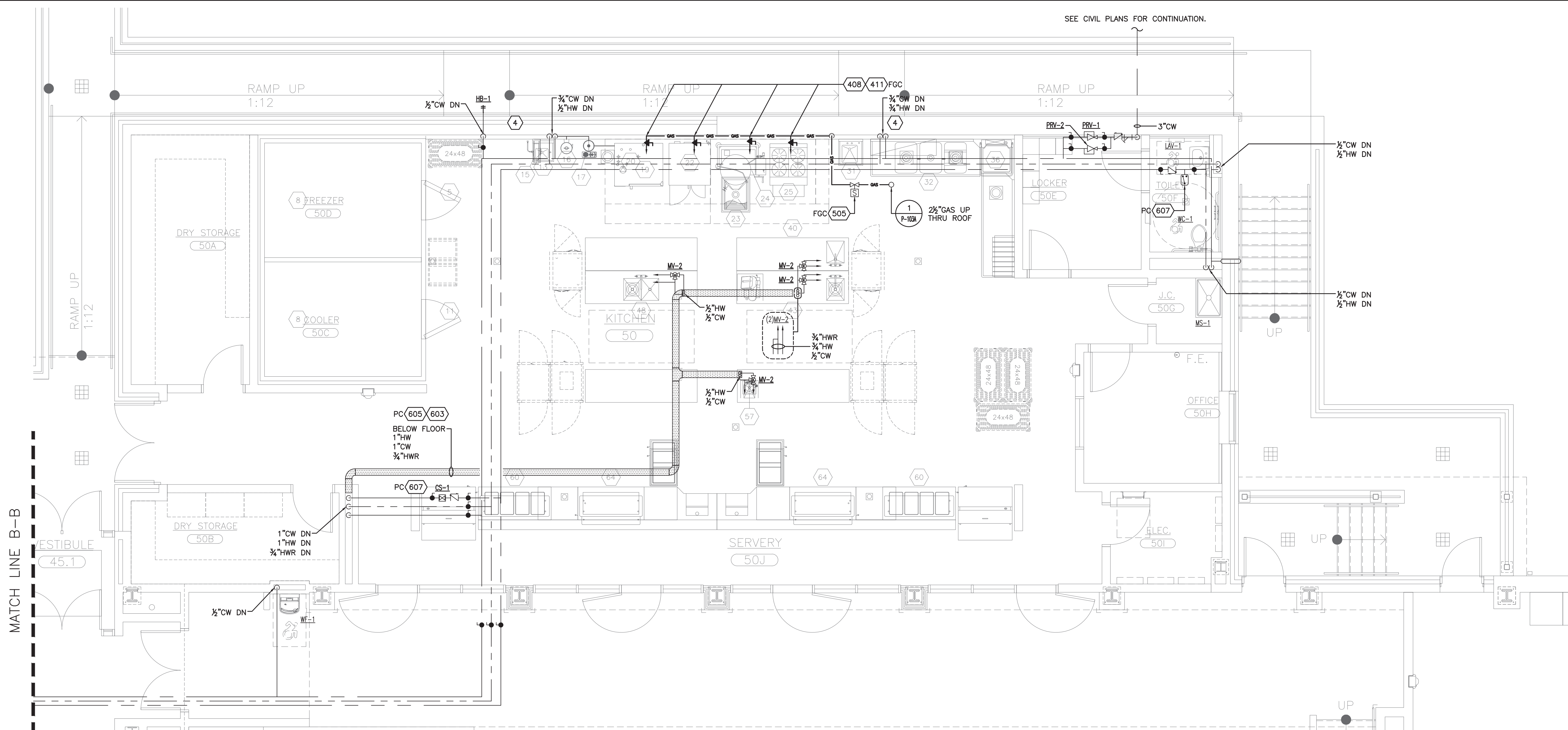
Note: review and any responses to this request for information by the architect/engineer is strictly for design intent only and does not constitute acknowledgement or acceptance of any cost or schedule implications unless specifically presented by the contractor. By submission of this request for information, the contractor assumes all responsibility in the absence of an approved change order or work directive.

BREWSTER CENTRAL SCHOOL DISTRICT
C.V. STARR INTERMEDIATE SCHOOL
CAFETORIUM ADDITION, INTERIOR RENOVATION & RELATED WORK
SUMMARY OF CONTRACTS

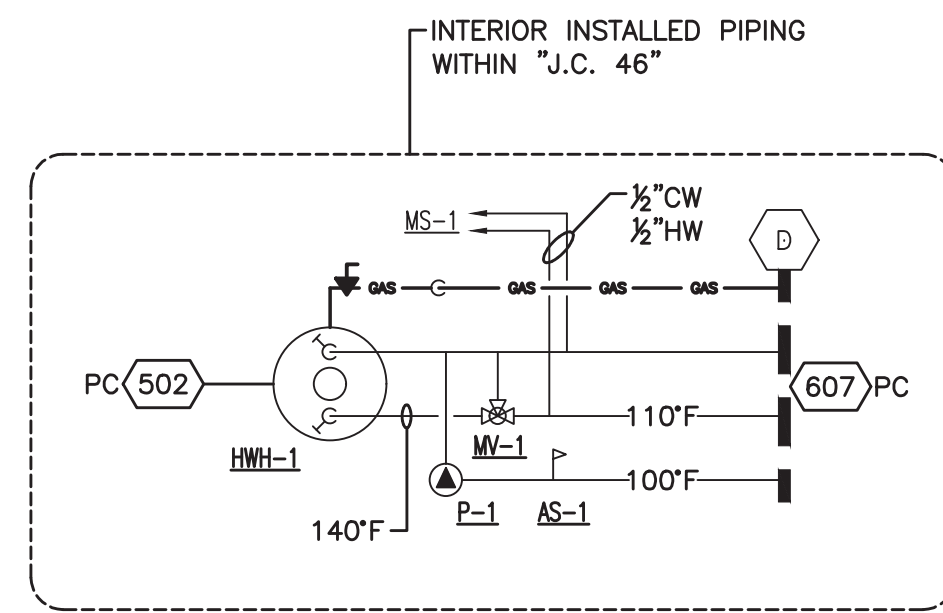
3. General Contractor and subcontractors will not be allowed to use existing or new plumbing fixtures to wash out mortar pans, grout, adhesives, etc.
4. All new roof curbs and pipe portals are supplied by Mechanical Contractor and installed by General Contractor. Cutting penetrations, steel support, and temporary weather protection by General Contractor. Curbs will be flashed / watertight in accordance with roofing section. Hole patching (structural, PVC, EPDM, etc.) for roof areas which result from Mechanical demolition of existing rooftop units will be by Contract for General Contractor.
5. General Contractor will restore / patch any finishes damaged by their abatement subcontractor's protections, tape, etc.
6. All staging area work as indicated on drawings (temporary sidewalk bridge, drives / walks, parking areas, for use by all trades, etc.) is by General Contractor, except temporary power.
7. General Contractor is responsible to provide negative air machines to ventilate all work areas during tasks involving odors, dust, fumes (epoxy floor, painting, etc.)
8. Exterior wall louvers for mechanical items shall be furnished and installed by General Contractor.
9. Excavation for concrete footings and bases for exterior lighting by General Contractor. New lighting and footings are provided and installed by the Electrical Contractor.
10. Outdoor equipment pads is by General Contractor.
- 11. Within the existing basement all cutting of all interior slabs, excavation, utility trenching, bedding, warning tape, backfill and finishing shall be performed by the each Contractor. General Contractor shall provide final floor finish.
- 12. All exterior and interior excavation, utility trenching, bedding, warning tape, backfill, concrete pipe cover. and finishing shall be performed by the General Construction Contractor. Each M/E/P contractor is responsible for cleaning/flushing/purging, capping of piping etc. for abandoned utility(s).
13. Protection of trenches is by General Contractor.
14. GC shall provide Shoring Drawings, designed, signed and sealed by a professional engineer licensed in the state of New York.
15. All phasing work as indicated on phasing drawings.
16. GC shall excavate and set Grease Interceptor provided by the P-Contractor.
17. GC shall install new Fire Water service Line from source up to 5 feet from the building line. PC shall connect and continue into building as indicated.

1.16 CONTRACT #2 - PLUMBING

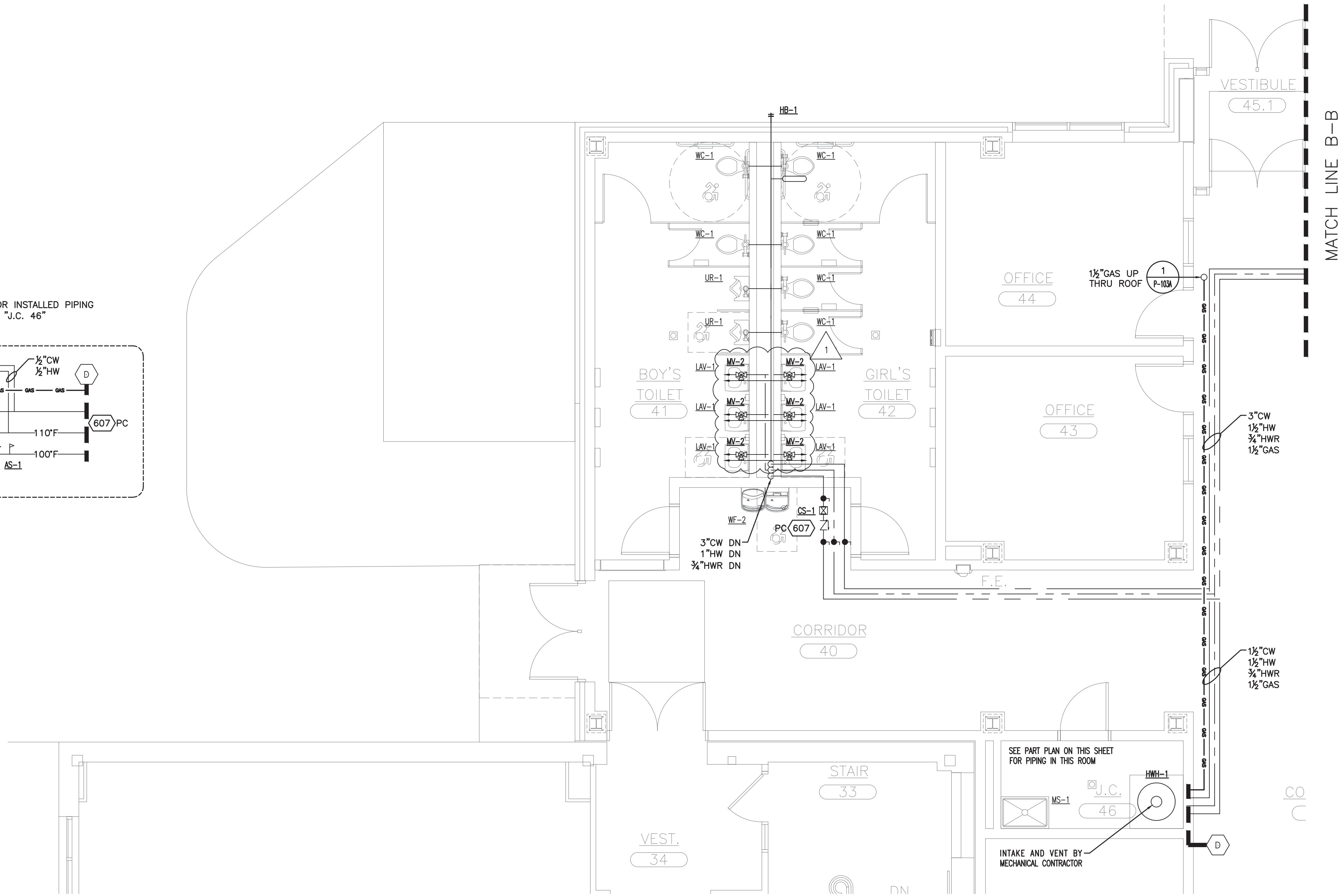
- A. Specification sections listed above as applicable to every contract.
- B. Work in the Plumbing Contractor Contract #2 includes, but is not limited to, the following:
 - DIVISION 03 - CONCRETE
 - 03 3000 CAST-IN-PLACE CONCRETE
 - DIVISION 06 - WOOD, PLASTICS, AND COMPOSITES
 - 06 1000 ROUGH CARPENTRY
 - DIVISION 07 - THERMAL AND MOISTURE PROTECTION
 - 07 8400 FIRESTOPPING
 - 07 9200 JOINT SEALANTS
 - DIVISION 22 – PLUMBING (All Div. 22 Sections)
- C. **Special Notes: Contract for - PLUMBING CONTRACTOR**
 1. Any wood blocking for Plumbing Contract, items by Plumbing Contractor.
 2. All existing ceiling removal / replacements necessary to install new PC work will be by PC Contractor unless otherwise noted, Includes temporary supports for light fixtures, smoke detectors, etc.



1 KITCHEN HOT AND COLD WATER PLUMBING PLAN
SCALE: 1/4" = 1'-0"



2 KITCHEN HOT AND COLD WATER PLUMBING PLAN
SCALE: 1/4" = 1'-0"



NOTES

- 1 PROVIDE AND INSTALL A GREASE INTERCEPTOR (GREASE TRAP) WITH VISIBLE SIGNAGE AND MEANS OF ACCESS AS PER PLUMBING CODE 1003, AND AHJ. SEE CIVIL SITE PLAN FOR EXACT LOCATION OF GREASE INTERCEPTOR (GI-1) AND COORDINATE ELEVATIONS WITH GENERAL CONTRACTOR.
- 2 SEE ISLAND SINK VENT DETAIL FOR FURTHER INFORMATION.
- 3 GREASE DRAIN TO NEAREST FLOOR SINK TIED UP TO TYPE 1 HOOD GREASE DISCHARGE OUTLET (OUTSIDE OF DUCTWORK). FINAL LOCATION TO BE DETERMINED IN FIELD WITH MECHANICAL CONTRACTOR.
- 4 FURRED OUT WALLS FOR VERTICAL PIPING DROPS.
- 5 BELOW GRADE VENT LINES SHALL BE PITCHED TO GREASE INTERCEPTOR AND SUMP PUMP.

GENERAL NOTE

REFER TO RISER DIAGRAM FOR PIPE SIZING AND FURTHER INFORMATION.

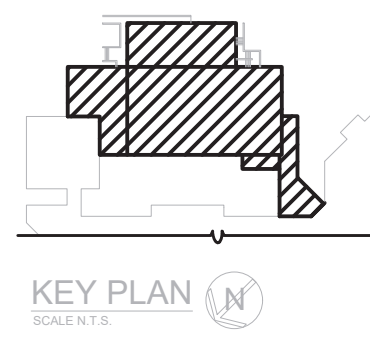
PLUMBING KEY NOTES

- PC(502) GAS FIRED WATER HEATER(S) SHALL NOT BE INSTALLED IN A SPACE CONTAINING AIR-HANDLING MACHINERY WHERE THE ROOM IS USED AS A PLENUM.
- PC(504) FURNISH ANTISIPHON, VACUUM RELIEF, GAS AND RELIEF VALVES SAFETY DEVICES FOR EACH HOT WATER HEATER AND INSTALL PER MANUFACTURERS RECOMMENDATIONS.
- PC(603) PROVIDE DOMESTIC WATER LINE ABOVE SANITARY WITH A MINIMUM 12" SEPARATION BETWEEN BOTTOM OF DOMESTIC WATER LINES TO TOP OF SANITARY LINE. WATER LINES INSTALLED HORIZONTALLY ON THE SAME PLANE AS THE SANITARY SHALL MAINTAIN A 5'-0" DISTANCE BETWEEN PIPING.
- PC(605) PRE-INSULATED CLASS A PEX PIPING BELOW SLAB WITH NO JOINTS.
- PC(607) HOT WATER RECIRCULATION AQUASTAT TEMPERATURE SET TO 105°F.
- PC(708) ALL FLOOR CLEANOUTS 6" OR LESS SHALL HAVE A MINIMUM 18" CLEARANCE FROM ANY NEIGHBORING PARTITIONS, OBSTRUCTIONS, ETC FOR FUTURE MAINTENANCE WITH MINIMUM LIVE LOAD OF 2 TON BRASS COVERS.
- PC(915) COMBINATION WASTE AND VENT SYSTEMS SHALL NOT RECEIVE DISCHARGE FROM FOOD WASTE DISPOSERS.

FUEL GAS KEY NOTES

- FGC(408) PROVIDE A SEDIMENT TRAP (DIRT LEG) AS PART OF THE APPLIANCE AS CLOSE TO THE APPLIANCE AS PRACTICAL.
- FGC(411) PROVIDE COMMERCIAL GAS HOSES BY DORMONT BLUE HOSE OR EQUAL. GAS CONNECTIONS TO APPLIANCES SHALL COMPLY WITH AN ANSI Z21.69/CSA 6.16 LISTING AND INSTALLED PER MANUFACTURER'S SPECIFICATION.
- FGC(505) FURNISH AND INSTALL A GAS SOLENOID VALVE TIED TO FIRE PROTECTION INTERLOCK SYSTEM. POWER BY ELECTRICAL CONTRACTOR.

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FULLER
D'ANGELO
P.C.
ARCHITECTS
PLANNERS

LFG
LANDMARK
FACILITIES
GROUP, INC.
252 East Avenue
SARASOTA, FL 34235
(941) 556-6200
(941) 556-6019 Fax

LICENSE EXP. DATE: 03-31-2026

S.E.D. CONTROL NUMBER:
48-06-01-06-0-001-026

PROJECT: BREWSTER CENTRAL SCHOOL DISTRICT
C.V. STARR INTERMEDIATE SCHOOL
RENOVATIONS & RELATED WORK
20 FARM TO MARKET ROAD BREWSTER, NY 10899
DRAWING TITLE: GROUND FLOOR HOT AND COLD WATER PLUMBING PLAN
DRAWING NO.: CVS P100A
FILE NO.: 23505.02

12-09-2024 BID
09-26-2024 ADDENDUM 1
03-05-2024 SED SUBMISSION
11-29-2023 D.D. SUBMISSION
08-31-2023 S.D. SUBMISSION
DATE ISSUED TO

SHEET SIZE: 30"x42"
SCALE: AS NOTED
DRAWN BY: LFG

BREWSTER CENTRAL SCHOOL DISTRICT
C.V. STARR INTERMEDIATE SCHOOL
CAFETORIUM ADDITION, INTERIOR RENOVATION & RELATED WORK
RFI FORM

SECTION 00 2115
RFI FORM

CONTRACTOR'S REQUEST FOR INTERPRETATION NO. 3

F&D RFI NO: 008
(F&D USE)

NAME OF PROJECT: CV Starr Cafetorium Addition, Interior Renovation & Related Work

NAME OF OWNER: Brewster Central School District

FACILITY: CV Starr Intermediate School

DATE: 1/2/25

A/E PROJECT NO: 23505.02

ARCHITECT: Architect

45 Knollwood Road, Elmsford, NY 10523

Tel: 914-592-4444; Fax: 914-592-1717

William Means, RA

WilliamM@fullerdangelo.com

Refer to Section 00 2113 Par 1.13 for additional requirements.

FROM (CO. NAME): Joe Lombardo Plumbing & Heating of Rockland, Inc.

CONTACT NAME: Timothy Ghiold

Tel: 845-357-6537 E-mail: estimating@josephlombardo.com

SUBJECT: Clarification on Drawing P100A about if there is joints being used

DISCIPLINE/TRADE: Plumbing

DWG./SPEC. REFERENCE: Drawing P100A

QUESTION: please clarify on page P100A Key notes 605 and compare with drawing
key note states no joints will be used but the drawing shows joints being used

 FIELD CONDITION

 DRAWING/SPEC

 DISCREPANCY

 OWNER CHANGE

X CLARIFICATION

 CONTRACTOR'S SUGGESTION (IF APPLICABLE):

ANSWER

ARCHITECT'S SIGNATURE: DATE:

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BREWSTER CENTRAL SCHOOL DISTRICT
C.V. STARR INTERMEDIATE SCHOOL
CAFETORIUM ADDITION, INTERIOR RENOVATION & RELATED WORK
RFI FORM

SECTION 00 2115
RFI FORM

CONTRACTOR'S REQUEST FOR INTERPRETATION NO. 1007

F&D RFI NO: 009
(F&D USE)

NAME OF PROJECT: CV Starr Cafetorium Addition, Interior Renovation & Related Work
NAME OF OWNER: Brewster Central School District
FACILITY: CV Starr Intermediate School
DATE: 12/20/24
A/E PROJECT NO: 23505.02
ARCHITECT: Architect
45 Knollwood Road, Elmsford, NY 10523
Tel: 914-592-4444; Fax: 914-592-1717
William Means, RA WilliamM@fullerdangelo.com

Refer to Section 00 2113 Par 1.13 for additional requirements.

FROM (CO. NAME): ISE LOGIK
CONTACT NAME: HARRY LUBITZ, CSI, RDT, ASTM, IIBEC, AIA AW160
Tel: 571-215-8276 E-mail: HJLUBITZ@ISELOGIK.COM
SUBJECT: MOISTURE VAPOR REDUCING ADMIXTURE (MVRA) SPECIFICATION
DISCIPLINE/TRADE: CONCRETE
DWG./SPEC. REFERENCE: SEL. 033000, PAGE 6/7, PARAGRAPH 2.4 O.
QUESTION: HYCRETE DOES NOT MANUFACTURE AN MVRA THAT
QUALIFIES UNDER THIS SPECIFICATION OR HAS A WARRANTY THAT
COMPLIES UNDER PARAGRAPH 1.6 L.
(I WILL SUBMIT A SUBSTITUTION FOR ISE LOGIK MVRA 900)
FIELD CONDITION _____
DRAWING/SPEC _____
DISCREPANCY _____
OWNER CHANGE _____
CLARIFICATION _____
CONTRACTOR'S SUGGESTION (IF APPLICABLE): SUBSTITUTE MVRA 900

ANSWER

Will be addressed in an upcoming addendum.

ARCHITECT'S SIGNATURE:  RA

DATE: 1/2/2025

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BREWSTER CENTRAL SCHOOL DISTRICT
C.V. STARR INTERMEDIATE SCHOOL
CAFETORIUM ADDITION, INTERIOR RENOVATION & RELATED WORK
RFI FORM

SECTION 00 2115
RFI FORM

CONTRACTOR'S REQUEST FOR INTERPRETATION NO. PC-02

F&D RFI NO: 010

(F&D USE)

NAME OF PROJECT: **CV Starr Cafetorium Addition, Interior Renovation & Related Work**

NAME OF OWNER: **Brewster Central School District**

FACILITY: **CV Starr Intermediate School**

DATE: 12/20/2024

A/E PROJECT NO: **23505.02**

ARCHITECT: **Architect**

45 Knollwood Road, Elmsford, NY 10523

Tel: 914-592-4444; Fax: 914-592-1717

William Means, RA

WilliamM@fullerdangelo.com

Refer to Section 00 2113 Par 1.13 for additional requirements.

FROM (CO. NAME): S&O Construction Services

CONTACT NAME: Eric DeRise

Tel: 845-635-2916

E-mail: ederise@soconserv.com

SUBJECT: FP100 Fire Sprinkler Heads

DISCIPLINE/TRADE: PC

DWG./SPEC. REFERENCE: FP100

QUESTION: Per fire sprinkler subcontractor, FP100 is showing the cloud ceilings but does not show sprinkler heads within the clouds. Shouldn't the clouds be treated as obstructions greater than 48"? Code would imply protection above and below is required.

FIELD CONDITION

DRAWING/SPEC

DISCREPANCY

OWNER CHANGE

X CLARIFICATION

CONTRACTOR'S SUGGESTION (IF APPLICABLE):

ANSWER

EACH CLOUD IS RELATIVELY A SMOOTH SURFACE WITH NO OBSTRUCTIONS IN BETWEEN.
EACH PENDANT SPRINKLER HEAD DEFLECTOR SHALL BE INSTALLED 3" BELOW EACH CLOUD
-AND INSTALLED WITH NO MORE THAN 12'-0" BETWEEN PENDANT HEADS. NO SPRINKLER
HEADS ARE REQUIRED ABOVE CLOUDS PER NPFA-13 SECTION 9.2.7.

ARCHITECT'S SIGNATURE: Richard M. Silio

DATE: 1-2-25

Note: review and any responses to this request for information by the architect/engineer is strictly for design intent only and does not constitute acknowledgement or acceptance of any cost or schedule implications unless specifically presented by the contractor. By submission of this request for information, the contractor assumes all responsibility in the absence of an approved change order or work directive.

BREWSTER CENTRAL SCHOOL DISTRICT
C.V. STARR INTERMEDIATE SCHOOL
CAFETORIUM ADDITION, INTERIOR RENOVATION & RELATED WORK
RFI FORM

SECTION 00 2115
RFI FORM

CONTRACTOR'S REQUEST FOR INTERPRETATION NO. 2

F&D RFI NO: 011
(F&D USE)

NAME OF PROJECT: CV Starr Cafetorium Addition, Interior Renovation & Related Work
NAME OF OWNER: Brewster Central School District
FACILITY: CV Starr Intermediate School
DATE: 1/2/25 Text
A/E PROJECT NO: 23505.02
ARCHITECT: Architect
45 Knollwood Road, Elmsford, NY 10523
Tel: 914-592-4444; Fax: 914-592-1717
William Means, RA WilliamM@fullerdangelo.com

Refer to Section 00 2113 Par 1.13 for additional requirements.

FROM (CO. NAME): Nurzia

CONTACT NAME: Jim Burns

Tel: 518-727-9335 E-mail: jim@nurziaconstruction.com

SUBJECT: 075323 EPDM Wrapped Ductwork

DISCIPLINE/TRADE: _____

DWG./SPEC. REFERENCE: _____

QUESTION: _____

Section 075323 EPDM Wrapped Ductwork is included in the project manual. This is HVAC scope of work. Please confirm section 075323 is not included in the general contract and is included in the HVAC contract.

___ FIELD CONDITION _____

___ DRAWING/SPEC _____

___ DISCREPANCY _____

___ OWNER CHANGE _____

___ CLARIFICATION _____

___ CONTRACTOR'S SUGGESTION (IF APPLICABLE): _____

ANSWER

EPDM Duct Wrapping is under the General Contract as per Specification Section 01 1000.

ARCHITECT'S SIGNATURE:  RA

DATE: 1/2/2025

Note: review and any responses to this request for information by the architect/engineer is strictly for design intent only and does not constitute acknowledgement or acceptance of any cost or schedule implications unless specifically presented by the contractor. By submission of this request for information, the contractor assumes all responsibility in the absence of an approved change order or work directive.

BREWSTER CENTRAL SCHOOL DISTRICT
C.V. STARR INTERMEDIATE SCHOOL
CAFETORIUM ADDITION, INTERIOR RENOVATION & RELATED WORK
RFI FORM

SECTION 00 2115
RFI FORM

CONTRACTOR'S REQUEST FOR INTERPRETATION NO. 1

F&D RFI NO: 012
(F&D USE)

NAME OF PROJECT: CV Starr Cafetorium Addition, Interior Renovation & Related Work
NAME OF OWNER: Brewster Central School District
FACILITY: CV Starr Intermediate School
DATE: 1/2/25 Text
A/E PROJECT NO: 23505.02
ARCHITECT: Architect
45 Knollwood Road, Elmsford, NY 10523
Tel: 914-592-4444; Fax: 914-592-1717
William Means, RA WilliamM@fullerdangelo.com

Refer to Section 00 2113 Par 1.13 for additional requirements.

FROM (CO. NAME): Nurzia

CONTACT NAME: Jim Burns

Tel: 518-727-9335 E-mail: jim@nurziaconstruction.com

SUBJECT: Roof

DISCIPLINE/TRADE: Roof

DWG./SPEC. REFERENCE: Roof Plans and Specifications

QUESTION: _____

See attached RFI from MCAS roofing.

___ FIELD CONDITION _____

___ DRAWING/SPEC _____

___ DISCREPANCY _____

___ OWNER CHANGE _____

___ CLARIFICATION _____


___ CONTRACTOR'S SUGGESTION (IF APPLICABLE): _____

ANSWER

2/CVS A400 is a cross-section not a detail. No typographical error. See detail 14/A626.
2/A450 is a wall section through the existing stair, nowhere near detail marks in red.

ARCHITECT'S SIGNATURE:  DATE: 1/2/2025

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From: William Means williamm@fullerdangelo.com 
Subject: RE: EXTERNAL:Brewster Cafetorium RFI
Date: January 2, 2025 at 10:18 AM
To: Jim Burns jim@nurziaconstruction.com

WM

Hi Jim,
Please resubmit on the proper RFI form.

Thanks,
Bill



WILLIAM J. MEANS, RA LEED AP
SENIOR ASSOCIATE ARCHITECT

FULLER AND D'ANGELO P.C.
ARCHITECTS AND PLANNERS
45 KNOLLWOOD ROAD ELMSFORD, NEW YORK 10523
TEL: 914.592.4444 FAX: 914.592.1717

williamm@fullerdangelo.com
www.fullerdangelo.com

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From: Jim Burns <jim@nurziaconstruction.com>
Sent: Friday, December 27, 2024 9:13 AM
To: William Means <williamm@fullerdangelo.com>
Subject: EXTERNAL:Brewster Cafetorium RFI

You don't often get email from jim@nurziaconstruction.com. [Learn why this is important](#)
Bill - Please see RFI from MCAS regarding roof details.

Thanks.

Jim Burns
Nurzia Construction Corporation
518-727-9335

Begin forwarded message:

From: Justine Casolaro <office@mcasroofing.com>
Subject: Fw: Brewster Cafetorium
Date: December 26, 2024 at 10:21:02 AM EST
To: Jim Burns <jim@nurziaconstruction.com>

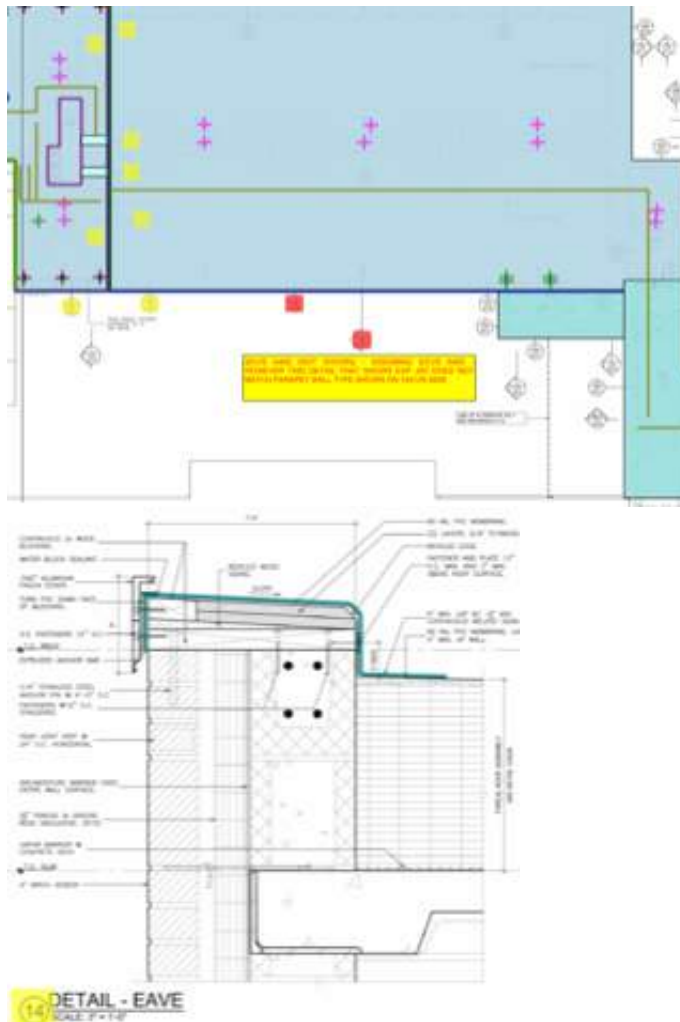
Cc: Dean Moore <Dean.Engineering@outlook.com>, Michael Casolaro <mike@mcasroofing.com>

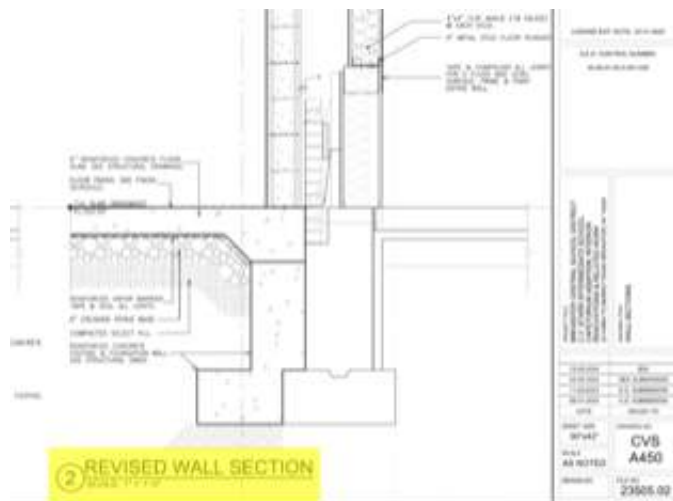
Hi Jim — We are working on pricing for the Brewster CSD project and there seems to be some discrepancy with the plans — would you please see below question from our estimator?

Thank you!

Below shows a detail in red (2 /CVS A-400) that does not exist, but I'm assuming this was just a typo however on the assumed detail page (2 / CVS A-450) it looks like there is an expansion joint and a step down with a door opening but, on this elevation, there is only a courtyard below (14 /CVS A-400)which does not match.

SHEET: CVS A103





BREWSTER CENTRAL SCHOOL DISTRICT
C.V. STARR INTERMEDIATE SCHOOL
CAFETORIUM ADDITION, INTERIOR RENOVATION & RELATED WORK
RFI FORM

SECTION 00 2115
RFI FORM

CONTRACTOR'S REQUEST FOR INTERPRETATION NO. 3

F&D RFI NO: 013
(F&D USE)

NAME OF PROJECT: CV Starr Cafetorium Addition, Interior Renovation & Related Work
NAME OF OWNER: Brewster Central School District
FACILITY: CV Starr Intermediate School
DATE: 1/2/25 Text
A/E PROJECT NO: 23505.02
ARCHITECT: Architect
45 Knollwood Road, Elmsford, NY 10523
Tel: 914-592-4444; Fax: 914-592-1717
William Means, RA WilliamM@fullerdangelo.com

Refer to Section 00 2113 Par 1.13 for additional requirements.

FROM (CO. NAME): Nurzia

CONTACT NAME: Jim Burns

Tel: 518-727-9335 E-mail: jim@nurziaconstruction.com

SUBJECT: 051200 Structural Steel Framing

DISCIPLINE/TRADE: _____

DWG./SPEC. REFERENCE: _____

QUESTION:

Section 051200, 1.5C indicates that the steel erector must be AISC certified. AISC certification is not common for steel fabricators and erectors. At this time there are no AISC erectors bidding the project. If we are lucky enough to find one, the price will be inflated due to limited availability. In order to allow for more steel bids and better competition for steel erection can AISC erector certification be eliminated? Additional field inspections can be provided in lieu of AISC.

___ FIELD CONDITION _____

___ DRAWING/SPEC _____

___ DISCREPANCY _____

___ OWNER CHANGE _____

___ CLARIFICATION _____

___ CONTRACTOR'S SUGGESTION (IF APPLICABLE): _____

ANSWER

Conform to the requirements of 05 1200, 1.5C as specified.

ARCHITECT'S SIGNATURE: 

DATE: 1/3/2025

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BREWSTER CENTRAL SCHOOL DISTRICT
C.V. STARR INTERMEDIATE SCHOOL
CAFETORIUM ADDITION, INTERIOR RENOVATION & RELATED WORK
RFI FORM

SECTION 00 2115
RFI FORM

CONTRACTOR'S REQUEST FOR INTERPRETATION NO. 5

F&D RFI NO: 014
(F&D USE)

NAME OF PROJECT: CV Starr Cafetorium Addition, Interior Renovation & Related Work

NAME OF OWNER: Brewster Central School District

FACILITY: CV Starr Intermediate School

DATE: 1/2/25 Text

A/E PROJECT NO: 23505.02

ARCHITECT: Architect

45 Knollwood Road, Elmsford, NY 10523

Tel: 914-592-4444; Fax: 914-592-1717

William Means, RA

WilliamM@fullerdangelo.com

Refer to Section 00 2113 Par 1.13 for additional requirements.

FROM (CO. NAME): Nurzia

CONTACT NAME: Jim Burns

Tel: 518-727-9335

E-mail: jim@nurziaconstruction.com

SUBJECT: 105100 Lockers

DISCIPLINE/TRADE: _____

DWG./SPEC. REFERENCE: _____

QUESTION: _____

The specified locker company, DeBourgh, will only provide a minimum of 20 lockers per order. Please provide acceptable alternate locker manufactures.

___ FIELD CONDITION _____

___ DRAWING/SPEC _____

___ DISCREPANCY _____

___ OWNER CHANGE _____

___ CLARIFICATION _____

___ CONTRACTOR'S SUGGESTION (IF APPLICABLE): _____

ANSWER

Lyon, Republic or approved equal.

ARCHITECT'S SIGNATURE: 

DATE: 1/2/2025

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BREWSTER CENTRAL SCHOOL DISTRICT
C.V. STARR INTERMEDIATE SCHOOL
CAFETORIUM ADDITION, INTERIOR RENOVATION & RELATED WORK
RFI FORM

SECTION 00 2115
RFI FORM

CONTRACTOR'S REQUEST FOR INTERPRETATION NO. 4

F&D RFI NO: 015
(F&D USE)

NAME OF PROJECT: CV Starr Cafetorium Addition, Interior Renovation & Related Work
NAME OF OWNER: Brewster Central School District
FACILITY: CV Starr Intermediate School
DATE: 1/2/25 Text
A/E PROJECT NO: 23505.02
ARCHITECT: Architect
45 Knollwood Road, Elmsford, NY 10523
Tel: 914-592-4444; Fax: 914-592-1717
William Means, RA WilliamM@fullerdangelo.com

Refer to Section 00 2113 Par 1.13 for additional requirements.

FROM (CO. NAME): Nurzia

CONTACT NAME: Jim Burns

Tel: 518-727-9335 E-mail: jim@nurziaconstruction.com

SUBJECT: A200 Ground Floor Reflected Ceiling Plan

DISCIPLINE/TRADE: _____

DWG./SPEC. REFERENCE: _____

QUESTION: _____

A200 Ceiling Legend indicates see finish schedule for acoustical cloud colors. Please provide required cloud colors.

___ FIELD CONDITION _____
___ DRAWING/SPEC _____
___ DISCREPANCY _____
___ OWNER CHANGE _____
___ CLARIFICATION _____
___ CONTRACTOR'S SUGGESTION (IF APPLICABLE): _____

ANSWER

ACT-4 is color #1, ACT-5 is color #2 and ACT-6 is color #3. ACT-3 will be deleted.

ARCHITECT'S SIGNATURE:  DATE: 1/3/2025

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BREWSTER CENTRAL SCHOOL DISTRICT
C.V. STARR INTERMEDIATE SCHOOL
CAFETORIUM ADDITION, INTERIOR RENOVATION & RELATED WORK
RFI FORM

SECTION 00 2115
RFI FORM

CONTRACTOR'S REQUEST FOR INTERPRETATION NO. 6

F&D RFI NO: 016
(F&D USE)

NAME OF PROJECT: CV Starr Cafetorium Addition, Interior Renovation & Related Work
NAME OF OWNER: Brewster Central School District
FACILITY: CV Starr Intermediate School
DATE: 1/2/25 Text
A/E PROJECT NO: 23505.02
ARCHITECT: Architect
45 Knollwood Road, Elmsford, NY 10523
Tel: 914-592-4444; Fax: 914-592-1717
William Means, RA WilliamM@fullerdangelo.com

Refer to Section 00 2113 Par 1.13 for additional requirements.

FROM (CO. NAME): Nurzia
CONTACT NAME: Jim Burns
Tel: 518-727-9335 E-mail: jim@nurziaconstruction.com
SUBJECT: Walk In Cooler and Freezer
DISCIPLINE/TRADE: _____
DWG./SPEC. REFERENCE: FS.7
QUESTION: _____

Please provide depth and width of walk in cooler and freezer indicated on FS.7

___ FIELD CONDITION _____
___ DRAWING/SPEC _____
___ DISCREPANCY _____
___ OWNER CHANGE _____
___ CLARIFICATION _____
___ CONTRACTOR'S SUGGESTION (IF APPLICABLE): _____

ANSWER

See drawing CVS A163

ARCHITECT'S SIGNATURE:  DATE: 1/3/2024

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CAFETORIUM ADDITION, INTERIOR RENOVATION & RELATED WORK
RFI FORM

SECTION 00 2115
RFI FORM

CONTRACTOR'S REQUEST FOR INTERPRETATION NO. 4

F&D RFI NO: 017

(F&D USE)

NAME OF PROJECT: CV Starr Cafetorium Addition, Interior Renovation & Related Work

NAME OF OWNER: Brewster Central School District

FACILITY: CV Starr Intermediate School

DATE: 1/2/2025

A/E PROJECT NO: 23505.02

ARCHITECT: Architect

45 Knollwood Road, Elmsford, NY 10523

Tel: 914-592-4444; Fax: 914-592-1717

William Means, RA

WilliamM@fullerdangelo.com

Refer to Section 00 2113 Par 1.13 for additional requirements.

FROM (CO. NAME): Joseph Lombardo P&H of Rockland, Inc.

CONTACT NAME: Joseph Furtado

Tel: 845-357-6537

E-mail: joe@josephlombardo.com

SUBJECT: Base Bid Equipment Schedule

DISCIPLINE/TRADE: HVAC

DWG./SPEC. REFERENCE: M300 Specification 01 2300

QUESTION: When you refer to drawing M300 equipment Schedule it list Equipment as tagged "ALT" which are part of alternates HC-1 & HC-2 in addition it list the same equipment as "original". Is the equipment noted as "original" to be included in the base bid also? Please advise.

FIELD CONDITION

DRAWING/SPEC

DISCREPANCY

OWNER CHANGE

CLARIFICATION

CONTRACTOR'S SUGGESTION (IF APPLICABLE):

ANSWER

Equipment labeled "Original" to be considered "Base Bid"

ARCHITECT'S SIGNATURE: 

DATE: 1/3/2025

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C.V. STARR INTERMEDIATE SCHOOL
CAFETORIUM ADDITION, INTERIOR RENOVATION & RELATED WORK
RFI FORM

SECTION 00 2115
RFI FORM

CONTRACTOR'S REQUEST FOR INTERPRETATION NO. 5

F&D RFI NO: 018

(F&D USE)

NAME OF PROJECT: CV Starr Cafetorium Addition, Interior Renovation & Related Work

NAME OF OWNER: Brewster Central School District

FACILITY: CV Starr Intermediate School

DATE: 1/2/2025

A/E PROJECT NO: 23505.02

ARCHITECT: Architect

45 Knollwood Road, Elmsford, NY 10523

Tel: 914-592-4444; Fax: 914-592-1717

William Means, RA

WilliamM@fullerdangelo.com

Refer to Section 00 2113 Par 1.13 for additional requirements.

FROM (CO. NAME): Joseph Lombardo P&H of Rockland, Inc.

CONTACT NAME: Joseph Furtado

Tel: 845-357-6537 E-mail: joe@josephlombardo.com

SUBJECT: Walk-in Freezer & Cooler Scope of Work

DISCIPLINE/TRADE: HVAC

DWG./SPEC. REFERENCE: FS-2, FS-5 M301 Specification 11 4000

QUESTION: Specification Section 11 4000 and Drawings FS-2 & FS-5 show the Walk-in Freezer, Walk-in Cooler, Evaporators and Condensing Units to be provided and installed by GC/Kitchen Equipment contractor, however when you refer to Mechanical Equipment Schedule on Drawing M301 it lists this equipment to be provided by Mechanical Contract. Please clarify the scope!

FIELD CONDITION

DRAWING/SPEC

DISCREPANCY

OWNER CHANGE

CLARIFICATION

CONTRACTOR'S SUGGESTION (IF APPLICABLE): Typically this equipment should be by Food Service

ANSWER

Condensing Units are by GC.

ARCHITECT'S SIGNATURE: 

DATE: 1/3/2025

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CAFETORIUM ADDITION, INTERIOR RENOVATION & RELATED WORK
RFI FORM

SECTION 00 2115
RFI FORM

CONTRACTOR'S REQUEST FOR INTERPRETATION NO. 7

F&D RFI NO: 019
(F&D USE)

NAME OF PROJECT: CV Starr Cafetorium Addition, Interior Renovation & Related Work

NAME OF OWNER: Brewster Central School District

FACILITY: CV Starr Intermediate School

DATE: 1/3/25

A/E PROJECT NO: 23505.02

ARCHITECT: Architect

45 Knollwood Road, Elmsford, NY 10523

Tel: 914-592-4444; Fax: 914-592-1717

William Means, RA

WilliamM@fullerdangelo.com

Refer to Section 00 2113 Par 1.13 for additional requirements.

FROM (CO. NAME): Joe Lombardo Plumbing & Heating of Rockland, Inc.

CONTACT NAME: Timothy Ghiold

Tel: 845-357-6537 E-mail: estimating@josephlombardo.com

SUBJECT: Clarification on P001 , Section 22

DISCIPLINE/TRADE: Plumbing

DWG./SPEC. REFERENCE: Drawing P100

QUESTION: on P100 why is the kitchen equipment listed as it is a FS Contract,

Also why is there a diagonal line drawn through the page and there also isnt a fixture spec in the
section 22

FIELD CONDITION

DRAWING/SPEC

DISCREPANCY

OWNER CHANGE

☒ CLARIFICATION

CONTRACTOR'S SUGGESTION (IF APPLICABLE):

ANSWER

Kitchen equipment is listed for reference only. That is why it is grayed-out. Diagonal line must be a printing error as it does not appear on record set.

See drawing CVS P001 for fixture information.

ARCHITECT'S SIGNATURE:  DATE: 1/3/2025

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