RESURGAM CITY OF PORTLAND, MAINE
Reviewed for Code Compliance
Inspections Division
Approved with Conditions
Date: 11/22/16

TJM CONSULTING INC.
Foodservice Consulting and Design

Thompson Point
Brick South

Portland, Maine

Foodservice Equipment
Catalog Cut Book

Date: July 20, 2016

Reviewed for Code Compliance
Inspections Division
Approved with Conditions
Date: 11/22/16

Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 1

Description Walk-In Cooler

Manufacturer Bally

Model Number Custom

Quantity 1 ***Unit*** ea

Electrical Data:

120-Volt, 1-Phase, 15.0-Amps, Direct Connection (Door Panel)

Plumbing Data:

None

Options and Accessories:

See drawings for additional information.

Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.

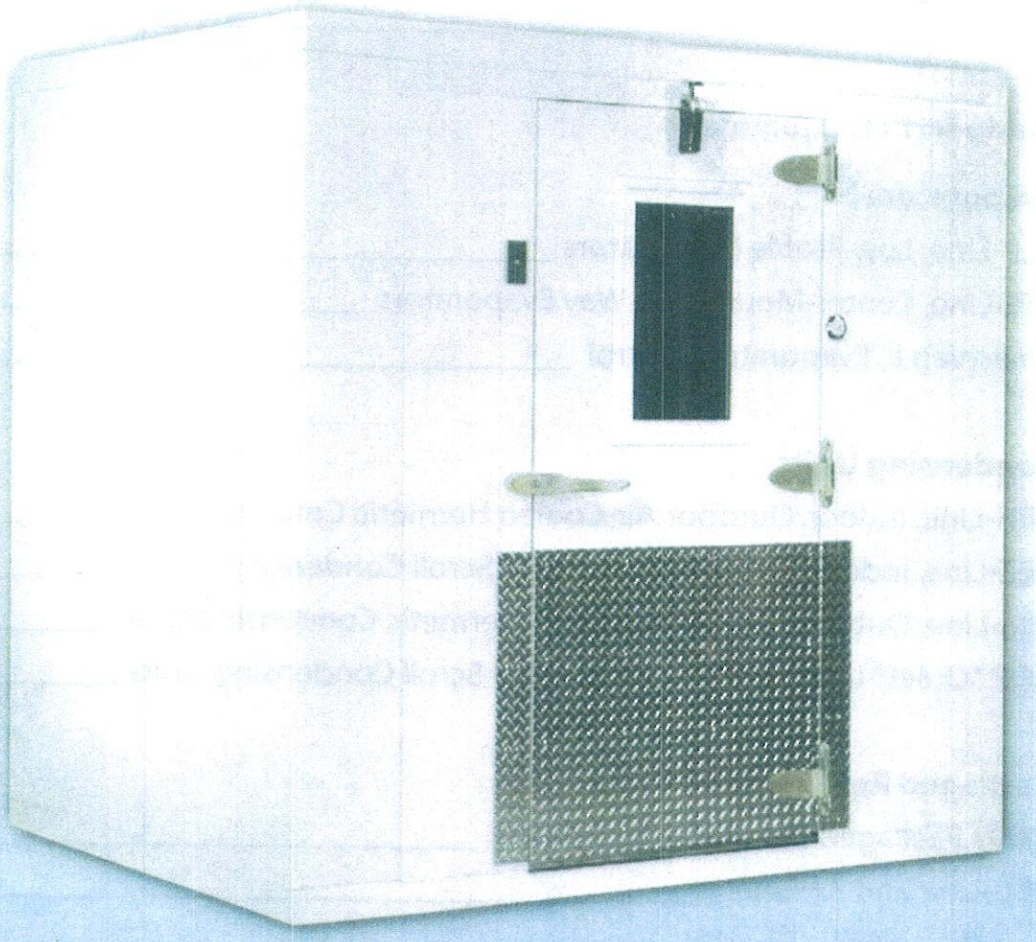
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Bally

Proven Dependable

Sectional Walk-In Coolers & Freezers

A guide to design specifications, options, & refrigeration equipment.



1-800-24BALLY

www.ballyrefboxes.com

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DESIGN SPECIFICATIONS

PANEL CONSTRUCTION: Panels shall consist of foamed-in-place urethane insulation, sandwiched between interior and exterior metal skins. Edges of panels shall be tongue and groove, with Speed-Lok fastening devices foamed-in-place at the time of fabrication. Insulation shall be of non-ozone depleting urethane, U.L. Class I system, with a flame spread rating of 25 or less, with a Factory Mutual panel assembly rating. A PVC gasket located on the tongue side of panels forms an air tight seal.

PANEL SIZES: Panels are available in 4", 5" and 6" thicknesses. Vertical panel sizes are 12" x 12" corners, 11½", 17¼", 23", 34½" and 46" widths. Ceiling and floor panels are available in 23½" end panels, 11½", 17¼", 34½" and 46" widths. Panel heights are 5'10" thru 10'10"; 11'4" thru 19'4"; and 19'8" thru 27'8" in one foot increments. The maximum length for ceiling and floor panels is 11'6" for multi-span and 17'4" for indoor single span ceilings.

PANEL FINISHES: Stucco-embossed Galvalume™ steel, Stainless steel, Stucco-embossed stainless steel, Stucco-embossed aluminum, Smooth white aluminum, Smooth white galvanized steel, Stucco-embossed white galvanized steel, Stucco-embossed sand-tan galvanized steel. FLOOR FINISHES: Rigidized Aluminum diamond tread, Aluminum diamond tread, Rigidized stainless steel diamond tread, Galvanized steel (if floor is to be covered with tile or concrete).

FLOOR CONSTRUCTION: Standard floors support 600 pounds per square foot of evenly distributed stationary loads. Floor construction options include 4" insulated floor panels on slab, floor panels recessed (with or without tile), built-in insulated floor (with or without floor screeds). Reinforced floor panels designed for cart or pallet truck usage are available.

Standard Exterior Dimensions

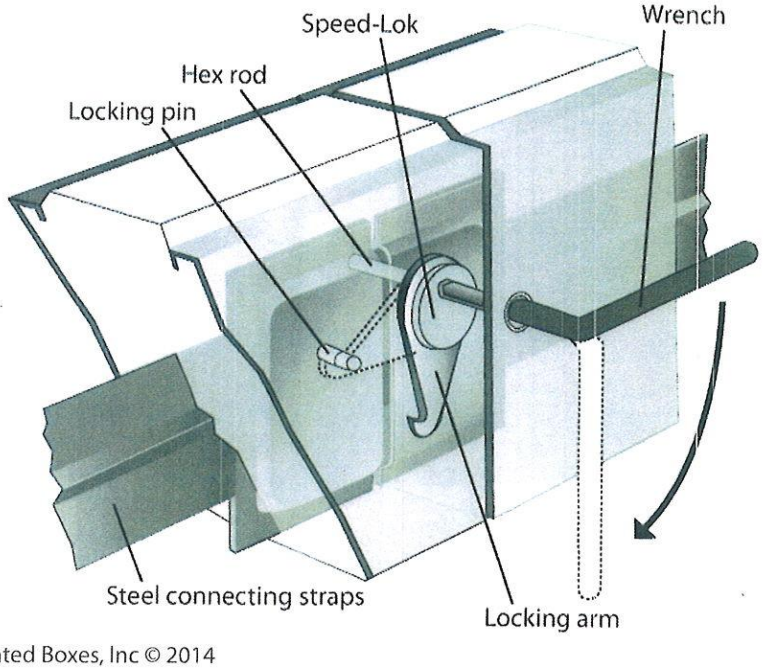
Nominal	Actual	Nominal	Actual	Nominal	Actual	Nominal	Actual	Nominal	Actual	Nominal	Actual
6'0"	5'10"	11'0"	10'7 1/2"	16'0"	15'5"	21'0"	20'2 1/2"	25'6"	24'6 1/4"	30'6"	29'3 3/4"
6'6"	6'3 3/4"	11'6"	11'1 1/4"	16'6"	15'10 3/4"	21'6"	20'8 1/4"	26'0"	25'0"	31'0"	29'9 1/2"
7'0"	6'9 1/2"	12'0"	11'7"	17'0"	16'4 1/2"	22'0"	21'2"	26'6"	25'5 3/4"	31'6"	30'3 1/4"
7'6"	7'3 1/4"	12'6"	12' 3/4"	17'6"	16'10 1/4"	22'6"	21'7 3/4"	27'0"	25'11 1/2"	32'0"	30'9"
8'0"	7'9"	13'0"	12'6 1/2"	18'0"	17'4"	23'0"	22'7 1/2"	27'6"	26' 5¼"	32'6"	31'2 3/4"
8'6"	8'2 3/4"	14'0"	13'6"	18'6"	17'10 1/4"	23'6"	22'7 1/4"	28'0"	26'11"	33'0"	31'8 1/2"
9'0"	8'8 1/2"	14'6"	13'113/4"	19'0"	18'3 1/2"	24'0"	23'1"	28'6"	27'4 3/4"	33'6"	32'2 1/4"
9'6"	9'2 1/4"	15'0"	14'5 1/2"	19'6"	18'9 1/4"	24'6"	23'6 3/4"	29'0"	27'10 1/2"	34'0"	32'8"
10'0"	9'8"	15'6"	14'11 1/4"	20'0"	19'3"	25'0"	24' 1/2"	29'6"	28'4 1/4"	34'6"	33'1 3/4"
10'6"	10'1 3/4"			20'6"	19'8 3/4"			30'0"	28'10"		

DIAPHRAGMATIC JOINING SYSTEM

The heart of a rugged, versatile Walk-In is its joining system. Bally's diaphragmatic system, based on our patented Speed-Lok is proven dependable.

A steel strap is welded to the pocket and foamed into the panel, forming a lock-to-lock connection for strength.

The Bally Speed-Lok, is operated by a hex wrench and consists of only two simple assemblies. First, the Locking pin. This steel rod is precisely positioned so the locking arm engages it tightly. Second, the Locking arm is cam-mounted with a hooked end. When the hex wrench turns the arm, the eccentric movement of the cam first enables the hook to engage the pin and draws the panels tightly together.



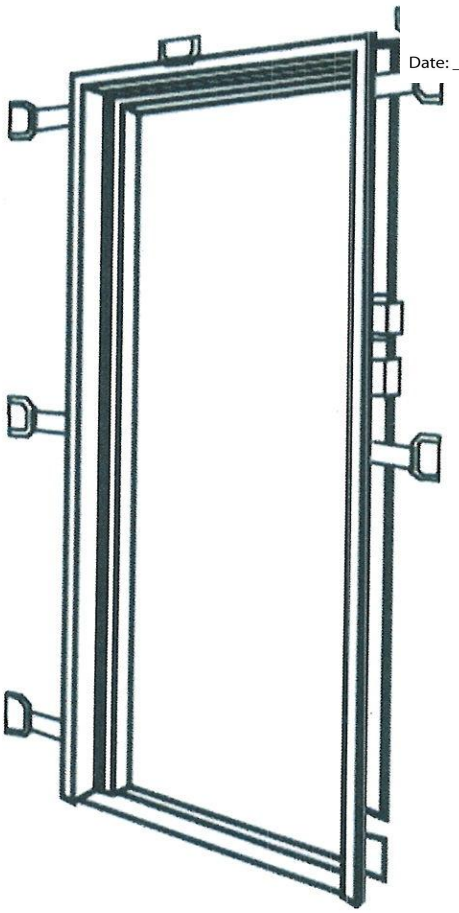
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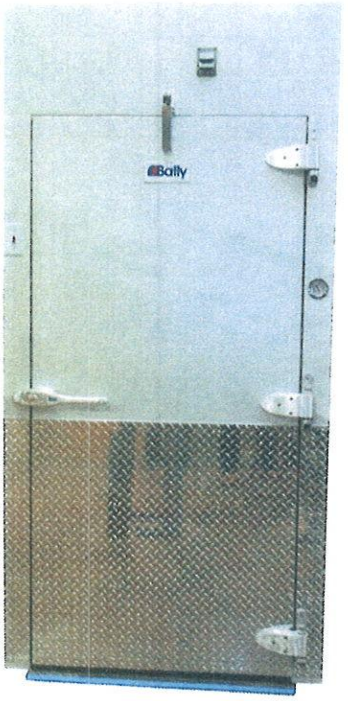
THE BALLY DOOR - *The best in the business*

Bally Walk-Ins can be equipped with a variety of door types and sizes to fill every user's requirements. Hinged doors are available in 24", 30", 36", 42", 48" and 60" widths and 66", 78" and 84" heights; with left or right hand swings. (Swing determined when facing outside). All doors furnished with:

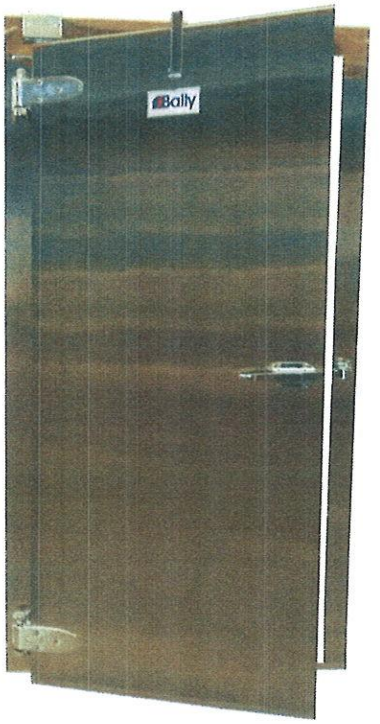
- Thermostatically controlled heater wires around frame to protect against condensation or frost formation on door edge. (Doorcap heaters are available on request)
- 2" dial thermometer (field-mounted on 60" doors)
- Glow in the dark inside safety release
- Self-closing hinges and door closers on doors up to 42" wide; Strap-hinges on 48" and 60" wide doors; Touch latch with cylinder lock on doors up to 42"; and a positive latch on 48" and 60" doors
- Removable magnetic gaskets
- Vapor-proof fluorescent light
- Freezer doors furnished with a pressure relief port



Every Bally entrance door has a unitized structural steel frame with thermal breaker, with additional 1/8" thick steel reinforcement plates welded to the frame for hardware support, and hinge and latch supports foamed into the door caps. For heavy-duty support choose the Bally Super door.



Super Door



Adapt-A-Door

SUPER DOORS - 1/8" thick aluminum diamond tread kickplates on the exterior door frame, and a third hinge added for support.

ADAPT-A-DOORS - Replacement hinged doors to retrofit any existing Walk-In cooler or freezer door. Available in widths from 30" to 60" and in heights from 66" to 84". Finishes are:

- Stainless steel
- Stucco embossed Galvalume™
- Stucco embossed white galvanized steel
- Stucco embossed aluminum

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DOOR OPTIONS AND ACCESSORIES

OBSERVATION WINDOWS -14" x 24" and 14" x 14" viewports with heated glass.

STRIP CURTAINS- Clear thermoplastic strip curtains to be installed behind the door.

STRIP DOORS- A two-piece hinged double-acting PVC curtain installed in the door opening.

ALARMS and THERMOMETERS- Solar thermometers, digital thermometers, TM166 digital alarm thermometer, Modularm 75 audio-visual alarms, and Weiss XWA audio-visual alarms.

LOCKING BARS- A two-piece stainless-steel locking bar provides added security.

DEADBOLT LOCK- A deadbolt handle latch using cylinder lock or padlock

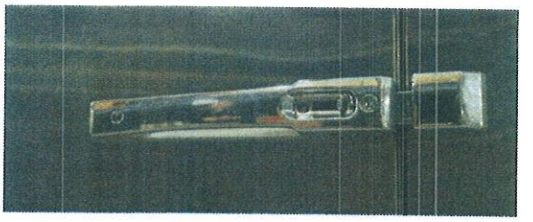
ENTRANCE DOOR RAMPS- When you need a Walk-In that can handle light duty, wheeling carts and it is impossible to recess the floor, interior or exterior ramps are available.
Interior Ramps- of reinforced stainless steel, cut into the threshold area of the door.
Exterior Ramps- Reinforced aluminum diamond tread ramps secured to a special flanged step-plate mounted on the threshold allows the door to swing freely.

GLASS DISPLAY DOORS- A wide selection of glass display doors is available in hinged or sliding doors. Doors are complete with shelving and lighting. Doors have built-in heaters to prevent condensation.

SLIDING DOORS- These doors are available in both single and bi-parting types. Sizes range from 36" to 120" wide and heights from 78" to 120" both manual and electric.



14" x 24" Observation Window



Deadbolt Lock



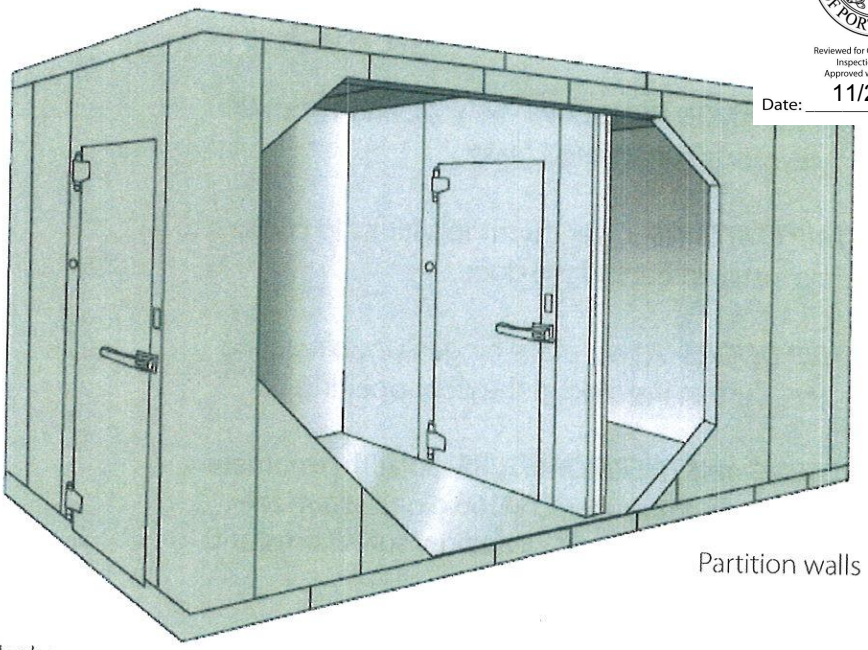
Hinged glass display doors

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OPTIONS AND ACCESSORIES

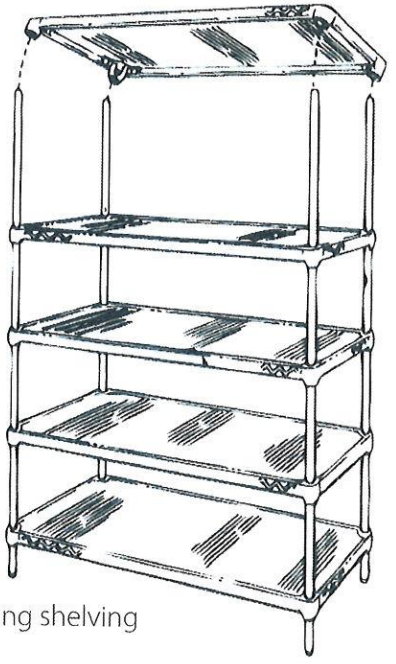
PARTITION WALLS- By installing partition walls inside your Walk-In, you can create multiple compartments. Door sections can also be installed in these walls. Floor, ceiling and wall panels contain breaker strips which minimize thermal conductivity from cooler to freezer compartments.



Partition walls

SHELVING- Bally offers a wide variety of shelving options, including our popular cantilever shelving. Cantilever shelving eliminates the need for front posts, allowing open floor space for cleaning and storage. Conventional free-standing shelving, both stationary and mobile is available. Finishes include coated wire and stainless-steel.

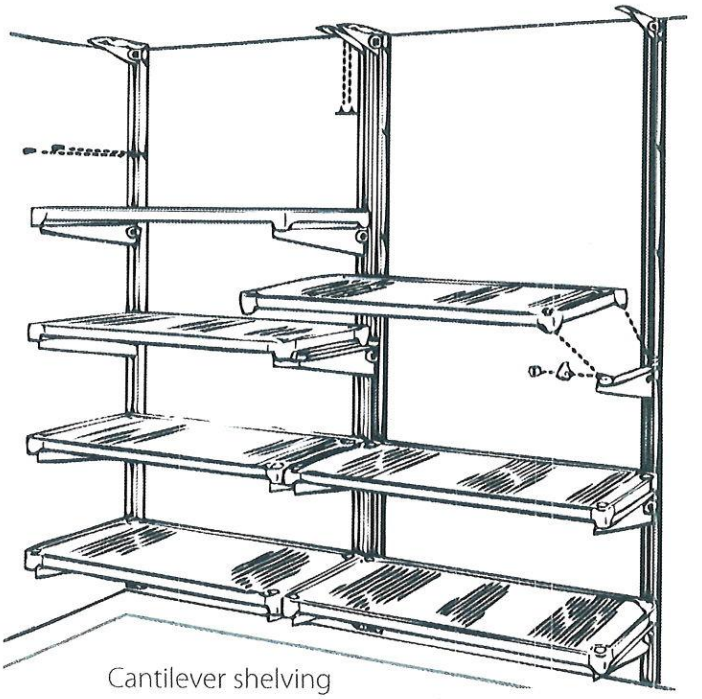
MEMBRANE ROOFS- Outdoor Walk-Ins require protection against the elements. Heavy duty vinyl membrane roofs provide a long-lasting roof covering. Door canopies are also provided for protection over the exterior entrance doors.



Freestanding shelving

WALL PROTECTORS -1½" wide extruded aluminum rails with vinyl inserts, and end caps secured with unexposed fasteners. Aluminum or stainless-steel hat-shaped bumpers provide a larger area of protection from carts.

LIGHT FIXTURES- 48" long fluorescent double bulb T5 light fixtures are available for field mounting. They are designed for use to -20°F. Bulbs are included. Vapor-proof light fixtures are also available. Energy saving LED fixtures help reduce operating costs.



Cantilever shelving

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GENERAL WALK-IN COOLER LOAD CALCULA



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Prepared By	Prepared For
PHIL BONNICI **DAVE SWAIN ASSOCIATES, INC.** **6 LYBERTY WAY** **SUITE 101** **WESTFORD, MA** **01886 USA** **Ph: 978.392.8401** **Fx: 978.392.8431** **Email: phil@swainrep.com**	

COOLING REQUIREMENTS

Application	**General Walk-in Cooler**			Location	**Indoor**		
Internal Temp	35 °F	Internal RH	84%	External Temp	85 °F	External RH	55%
Wall Load	883 BTUH	Infiltration	856 BTUH	Products	436 BTUH	Miscellaneous	955 BTUH
	28%		27%		14%		31%

WALL, FLOOR AND CEILING LOADS

Section	Construction	Thickness (in)	K Factor	R Value	Ext Temp (°F)	Dim 1 (ft)	Dim 2 (ft)	Area (ft²)	Load (BTUH)
Rear	Urethane, Standard panels	4.000	0.14	28.57	85.0	8.00	8.50	68	119
Right End	Urethane, Standard panels	4.000	0.14	28.57	85.0	10.00	8.50	85	149
Front	Urethane, Standard panels	4.000	0.14	28.57	85.0	8.00	8.50	68	119
Left End	Urethane, Standard panels	4.000	0.14	28.57	85.0	10.00	8.50	85	149
Floor	Bally Urethane Panels, Bally 4" Cooler. On Grade	4.000	0.14	29.20		8.00	10.00	80	208
Ceiling	Urethane, Standard panels	4.000	0.14	28.57	85.0	8.00	10.00	80	140
	VOLUME (ft³)	**680**			**TOTAL WALL, FLOOR AND CEILING LOAD**				**883**

INFILTRATION LOAD : ESTIMATED BY VOLUME AND USAGE

Box Usage	Internal Temp (°F)	Internal Rh (%)	External Temp (°F)	External Rh (%)	Ventilation (CFM)	Load (BTUH)
Regular	35	84	85	55		856

PRODUCT LOADS

Type	Weight (lb)	Enter Temp (°F)	Final Temp (°F)	Pull Down (hrs)	Load (BTUH)
General, Mixed Products, Approximation	1,360	45.0	35.0	24	436
TOTAL PRODUCT WEIGHT (lbs)	**1,360**			**TOTAL PRODUCT LOAD**	**436**

MISCELLANEOUS LOADS

Quantity	Description	Power	Units	Run Time (hrs)	Load (BTUH)
	LIGHTING	1	W/ft²	24	273
2	EVAPORATOR MOTORS	100	W	24	682
				TOTAL MISCELLANEOUS LOAD	**955**

SYSTEM DESIGN SUMMARY

Design Load (BTUH)	Safety Factor	Safety Load (BTUH)	Run Time (Hours)	Capacity Required (BTUH)	Refrigerant	Line Frequency (Hz)	Design TD (°F)	Line Loss (°F)	Condenser Ambient (°F)
3,131	10%	3,445	16	5,167	R404A	60	10.1	0.5	95

SYSTEM EQUIPMENT SELECTION

Equipment Type	Quantity	Model Number	Description	Voltage	Rating (BTUH)
Condensing Unit	1	BQHA006E6-HS2A	Quiet Line - Hermetic|Condensing Units-Air	208-230/1/60	6,388
Evaporator	1	BLP107MA-S2B_ECM	Low Profile|Evaporator	208-230/1/60	6,869

SYSTEM BALANCE

Fan Load (BTUH)	Suction Temp (°F)	Evaporator TD (°F)	System Capacity (BTUH)
	25	9.5	6,460

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Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 2

Description Evaporator Coil, Cooler

Manufacturer Bally

Model Number BLP107MA-S2B_ECM

Quantity 1 ***Unit*** ea

Electrical Data:

208-230-Volt, 1-Phase, 0.8-Amps, Direct Connection

Plumbing Data:

3/4"-Indirect Waste

Options and Accessories:

See drawings for additional information.

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NATIONAL REFRIGERATION AND AIR CONDITIONING CANADA CORP.
159 ROY BLVD, PO BOX 2020
BRANTFORD, ON
CANADA N3T 5Y6

BLP107MA-S2B_ECM

LOW PROFILE EVAPORATOR

PURCHASER :	SUBMITTED BY : **Phil Bonnici**
PROJECT : **Thompson Point - Combo - Item 1, 4 & 7**	DATE : **19 Jul 2016**
ORDER # : **-A00**	ITEM # : **0**
QUOTE # :	ID # :
PURCHASER'S PO # :	TAGGING :

MODEL FEATURES

- 3/8" Tubing coil construction (reduces refrigerant operating charge)
- Factory installed solenoid valve wire harness
- Heavy gauge textured aluminum cabinet construction resists scratches/corrosion
- Spacious piping end compartment allows for easy assembly
- Hinged drain pan with central universal drain connection (3/4" drain)
- Front access to spacious electrical and header compartments
- Schrader connection on suction header
- Attractive and durable high density polyethylene fan guards
- Ultra efficient Electronically Commutated Motor (ECM)
- ** ECM with SmartSpeed Technology
- High efficiency enhanced copper tube and aluminium fin coil design
- 6 FPI

MODEL OPTIONS (* = Shipped Loose)

PRE-ASSEMBLED EVAP
- [ ] Sporlan TXV, LLSV,T-stat
- [1] SmartVap AD with Sporlan TXV + Solvlv
- [ ] Danfoss TXV, LLSV, T-stat
- [ ] EEV Kit - Sporlan EEV + Kelvin II
- [ ] EEV Kit - Emerson EEV + EX48
- [ ] KE2 Demand Defrost w/Sporlan TXV
- [ ] KE2 Demand Defrost w/Sporlan EEV
- [ ] *KE2 Demand Defrost w/Sporlan TXV
- [ ] *KE2 Demand Defrost w/Sporlan EEV
- [ ] KE2 Demand Defrost w/KE2 EEV
- [ ] *KE2 Demand Defrost w/KE2 EEV
- [ ] **Aux Sideport Connector**

CABINET FINISH
- [ ] Painted White
- [ ] Painted Black
- [ ] Stainless Steel

SENSORS FOR CPC I|O BOARDS
- [ ] Coil Temp Sensor
- [ ] Return Air Temp Sensor
- [ ] Suction Pressure Transducer

DEMAND DEFROST ELECTRONIC CONTROLLER
- [ ] KE2 Therm Evaporator Efficiency
- [ ] *KE2 Therm Evaporator Efficiency
- [ ] **Dual Circuit**

ELECTRONIC CONTROLLER
- [1] SmartVap Air Defrost

EXPANSION VALVE
- [1] Sporlan TXV
- [ ] Emerson TXV
- [ ] Sporlan EEV
- [ ] Emerson EEV
- [ ] Danfoss TXV

SENSOR + TRANSDUCER FOR EEV
- [ ] for use with Emerson EEV
- [ ] Other Brand - Specify in Notes

ELECTRONIC SH CONTROLLER FOR EEV
- [ ] *Sporlan Kelvin II EEV Controller
- [ ] *Emerson EEV Controller
- [ ] *Other EEV Controller- Specify MFR Model in Notes
- [ ] **Evaporator Disconnect Switch**

EVAPORATOR PRISON PACKAGE
- [ ] Tamper Proof Screws
- [ ] **Export Crating**

COIL COATING
- [ ] Heresite Coating
- [ ] ElectroFin Coating

FIN AND MATERIAL
- [ ] Gold Coat Fins
- [ ] Copper Fins
- [ ] **Insulated Drain Pan**

KE2 THERM
- [ ] *SmartGate Router #20695
- [ ] *8 Port Switch #20166
- [ ] *CAT5e Shielded Cable - 50ft w/connectors
- [ ] 40' Leads on Sensors + Transducers
- [ ] ***Liquid / Suction Heat Exchanger**

LIQUID LINE SOLENOID VALVE
- [ ] Danfoss
- [1] Sporlan
- [ ] Emerson
- [ ] By Others Field Supplied
- [ ] **Dual Voltage Coil 120-230V Field Wired**
- [ ] **Nitrogen Charged and Sealed**

ROOM THERMOSTATS
- [ ] Mechanical
- [ ] *Mechanical
- [ ] *Johnson A19ABC
- [ ] *Johnson A419ABC-1C
- [ ] Ranco ETC-111000
- [ ] *Ranco ETC-111000
- [ ] **Wire Fan Guards**

INSTALLATION REQUIREMENTS
- [1] Minimum slope of 1" per foot on all drain lines
- [1] P-trap per evap required ouside of box

VOLTAGE	SYSTEM REFRIGERANT	AIR FLOW	EVAP. TEMP	BOX TEMP	CAPACITY
208-230/1/60	**R404A**	**900 CFM**	**25.5 °F**	**35 °F**	**6869 BTUH**

FANS			HEATERS				CIRCUIT TOTAL			
QTY	POWER	FLA/FAN	TYPE	QTY	AMPS		AMPS	WATTS	MCA†	MOP‡
1	**0.07HP**	**0.6**					**0.6**	**60**	**0.8**	**15**

DISTRIBUTOR	**1/2 in**	SOUND	**-**	REC CAPACITY			APPROVALS
SUCTION	**5/8 in**	WEIGHT	**48 lb**	REF CHARGE	**1 lb**		

NOTES:
† MCA.. Minimum Circuit Ampacity, ‡ MOP.. Maximum Overcurrent Protection

APPROVED BY : **DATE :**

Approval of this drawing signifies that the equipment is acceptable under the provision of the job specifications. Any change made hereon by any person whomsoever subject to acceptance by NATIONAL REFRIGERATION at its home office.

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BLP107MA-S2B_ECM

LOW PROFILE EVAPORATOR

PURCHASER :	SUBMITTED BY : **Phil Bonnici**
PROJECT : **Thompson Point - Combo - Item 1, 4 & 7**	DATE : **19 Jul 2016**
ORDER # : **-A00**	ITEM # : **0**
QUOTE # :	ID # :
PURCHASER'S PO # :	TAGGING :

SELECTED OPTION DESCRIPTIONS

Electronic Controller - SmartVap Air Defrost

Air Defrost Timer and Thermostat in one. Factory installed and wired.

Expansion Valve - Sporlan TXV

May be Type EBQ, S, SBF, O externally equalized thermostatic expansion valve. Valves are selected using the specified capacity and operating conditions of the refrigeration system as specified on the accompanying Certified Prints.

Installation Requirements - Minimum slope of 1" per foot on all drain lines

Bally recommends a minimum slope of 1" per foot on all drain lines.

Installation Requirements - P-trap per evap required ouside of box

All evaporators must be trapped individually outside of the box to prevent vapor migration back to coil surface.

Liquid Line Solenoid Valve - Sporlan

Sporlan solenoid coil voltage matches evaporator voltage except when evaporator is 460V, then 230V solenoid coil is used. Exceptions must be clearly explained in the Notes of the option.

Pre-assembled Evap - SmartVap AD with Sporlan TXV + Solvlv

Option Package consists of factory installed and wired Bally SmartVap Air Defrost electronic controller, Sporlan balance port TXV and Sporlan liquid line solenoid valve.

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159 ROY BLVD, PO BOX 2020
BRANTFORD, ON
CANADA N3T 5Y6

Order Item No: 0

BLP107MA-S2B_ECM

LOW PROFILE EVAPORATOR

NATIONAL REFRIGERATION will furnish equipment in accordance with this drawing and specifications, and subject to its published warranty. Approval of this drawing signifies that the equipment is acceptable under the provision of the job specifications. Any change made hereon by any person whomsoever subject to acceptance by NATIONAL REFRIGERATION at its home office.

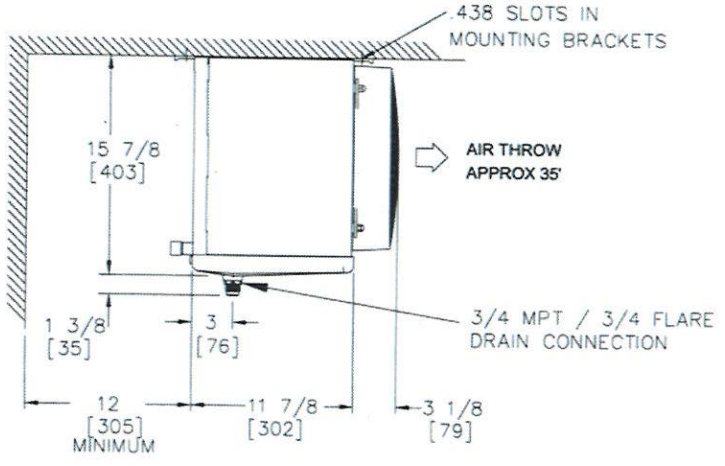
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PROJECT : **Thompson Point - Combo - Item 1, 4 & 7**
SUBMITTED BY : **Phil Bonnici**

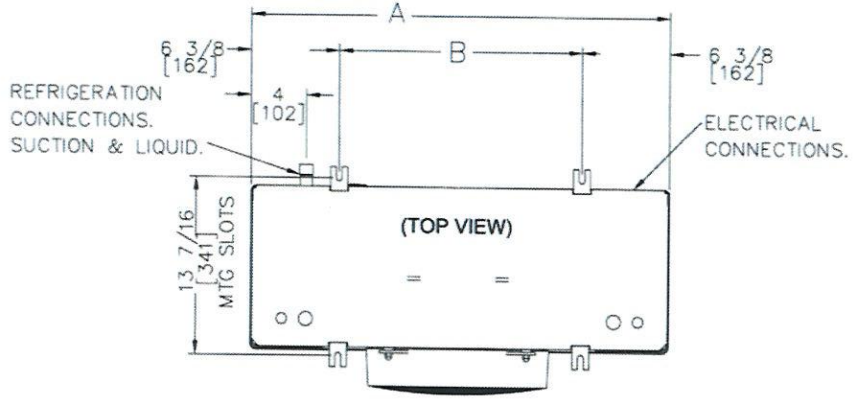
Dimensions shown are for standard unit less options.

DIMENSIONS	
DIMENSION A	30 1/4 in
DIMENSION B	17 1/4 in
DIMENSION C	
DIMENSION D	
DIMENSION E	
DIMENSION F	
DIMENSION G	0 in
DIMENSION H	

CONNECTIONS	
DISTRIBUTOR	1/2 in
SUCTION	5/8 in
DRAIN	3/4 in
WATER	
DISCHARGE	
PAN LOOP	
HOT GAS SIDE PORT	
HOT GAS INLET	
HOT GAS OUTLET	
OTHER	
SHIPPING WEIGHT	48 lb
REFRIGERANT CHARGE	1 lb
RECEIVER CAPACITY	

APPROVALS			
CE	c UL us	NSF	





NOTES:

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CITY OF PORTLAND MAINE

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Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 3

Description Compressor, Cooler

Manufacturer Bally

Model Number BQHA006E6-HS2A

Quantity 1 ***Unit*** ea

Electrical Data:

208-230-Volt, 1-Phase, 1/2-HP, 7.5-Amps, Direct Connection

Plumbing Data:

None

Options and Accessories:

See drawings for additional information.

Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.

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NATIONAL REFRIGERATION AND AIR CONDITIONING CANADA CORP.
159 ROY BLVD, PO BOX 2020
BRANTFORD, ON
CANADA N3T 5Y6

BQHA006E6-HS2A

QUIET LINE - HERMETIC CONDENSING UNITS-AIR

PURCHASER :	SUBMITTED BY : **Phil Bonnici**
PROJECT : **Thompson Point - Combo - Item 1, 4 & 7**	DATE : **19 Jul 2016**
ORDER # : **-A00**	ITEM # : **0**
QUOTE # :	ID # :
PURCHASER'S PO # :	TAGGING :

MODEL FEATURES

- Copper tubing secured with cushion clamps
- Fan motors are inherently protected with internal overloads
- Pre-formed piping
- Receiver with fusible plug and liquid shut off valve
- Suction and discharge service valves
- Weatherproof electrical control box with compressor contactor and fused control circuit
- THERMOSPAN coil design feature eliminates tube failure on tube sheets
- Ultra efficient Electronically Commutated Motor (ECM)
- Fixed high and low pressure control
- Unit shipped with Nitrogen Holding Charge
- Powder Coat Painted Cabinet
- Gold Coat Fins
- High efficiency enhanced copper tube and aluminium fin coil design
- EC Motor Speed Controller

MODEL OPTIONS (* = Shipped Loose)

PRE-ENGINEERED OPTION PACKAGE
- [ ] A - STD
- [ ] B
- [ ] C
- [1] D
- [ ] E
- [ ] F
- [ ] G
- [ ] H
- [ ] J
- [ ] K

- [ ] **115V Control Circuit**
- [ ] **Compressor Sound Insulation**
- [ ] **Discharge Line Check Valve**

DISCONNECT SWITCH
- [ ] Non-Fused
- [ ] **Export Crating**
- [ ] **Extended 4-Year Compressor Warranty**
- [ ] **Extended Leg Kit**

COIL COATING
- [ ] Heresite Coating
- [ ] ElectroFin Coating

FIN AND MATERIAL
- [ ] Copper Fins
- [1] **Heated and Insulated Receiver**

LIQUID LINE FILTER + SIGHT GLASS
- [1] Sealed
- [ ] **Oversized Receiver**
- [ ] **Pump Down Toggle Switch**

SUCTION ACCUMULATOR
- [ ] Without Heat Exchanger

SUCTION FILTER
- [ ] Sealed Type

TIME CLOCK
- [ ] Paragon 8145 Style
- [ ] *230V Paragon 8145 Style
- [ ] *115V Paragon 8145 Style
- [ ] **Two Valve Adj Flooded Head Pressure Control**
- [ ] **Wall Mount Kit**
- [1] **Wind Guard**
- [ ] **QuickVac Valves**

VOLTAGE	SYSTEM REFRIGERANT	RATING	SUCTION TEMP	AMBIENT TEMP	CAPACITY
208-230/1/60	**R404A**	**0.5Hp**	**25 °F**	**95 °F**	**6388 BTUH**

FANS			COMPRESSOR				CIRCUIT TOTAL			
QTY	POWER	FLA/FAN	TYPE	QTY	RLA	LRA	AMPS	WATTS	MCA†	MOP‡
1	**165W**	**1.7**	**RST45C1E-CAV-202**		**4.6**	**26.5**	**6.3**		**7.5**	**15**

LIQUID	**3/8 in**	SOUND	**-**	REC CAPACITY	**6 lb**		APPROVALS
SUCTION	**5/8 in**	WEIGHT	**305 lb**	REF CHARGE			

NOTES:
† MCA.. Minimum Circuit Ampacity, ‡ MOP.. Maximum Overcurrent Protection
MCA & MOP are for the condensing unit ONLY. Single point connections WILL show different on dataplate.

APPROVED BY : **DATE :**

Approval of this drawing signifies that the equipment is acceptable under the provision of the job specifications. Any change made hereon by any person whomsoever subject to acceptance by NATIONAL REFRIGERATION at its home office.

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NATIONAL REFRIGERATION AND AIR CONDITIONING CANADA CORP.
159 ROY BLVD, PO BOX 2020
BRANTFORD, ON
CANADA N3T 5Y6

BQHA006E6-HS2A

QUIET LINE - HERMETIC CONDENSING UNITS-AIR

PURCHASER :	SUBMITTED BY : **Phil Bonnici**
PROJECT : **Thompson Point - Combo - Item 1, 4 & 7**	DATE : **19 Jul 2016**
ORDER # : **-A00**	ITEM # : **0**
QUOTE # :	ID # :
PURCHASER'S PO # :	TAGGING :

SELECTED OPTION DESCRIPTIONS

Heated and Insulated Receiver

Self regulating 8W/ft heater wrapped in 1/2" Rubatex or equivalent insulation. Heater voltage matched control circuit. Receiver CRN and U-A1 form available upon request.

Liquid Line Filter + Sight Glass - Sealed

Sporlan C Series with ODF solder connections and Sporlan SA moisture indicator factory installed in liquid line.

Pre-Engineered Option Package - D

Liquid line filter drier and sightglass: Sporlan C Series filter-drier with ODF solder connections and Sporlan SA moisture indicator factory installed in liquid line.
Heated and Insulated Receiver: Self regulating 8W/ft heater wrapped in 1/2" Rubatex or equivalent insulation. Heater voltage matched control circuit. Receiver CRN and U-A1 form available upon request.

Wind Guard

For use with EC Motors. Prevents uncontrolled airflow through the condenser in ambients less than 10°F .

Approval of this drawing signifies that the equipment is acceptable under the provision of the job specifications. Any change made hereon by any person whomsoever subject to acceptance by NATIONAL REFRIGERATION at its home office.

NATIONAL REFRIGERATION AND AIR CONDITIONING CANADA CORP.
159 ROY BLVD, PO BOX 2020
BRANTFORD, ON
CANADA N3T 5Y6

Order Item No: 0

BQHA006E6-HS2A

QUIET LINE - HERMETIC CONDENSING UNITS-AIR

NATIONAL REFRIGERATION will furnish equipment in accordance with this drawing and specifications, and subject to its published warranty. Approval of this drawing signifies that the equipment is acceptable under the provision of the job specifications. Any change made hereon by any person whomsoever subject to acceptance by NATIONAL REFRIGERATION at its home office.

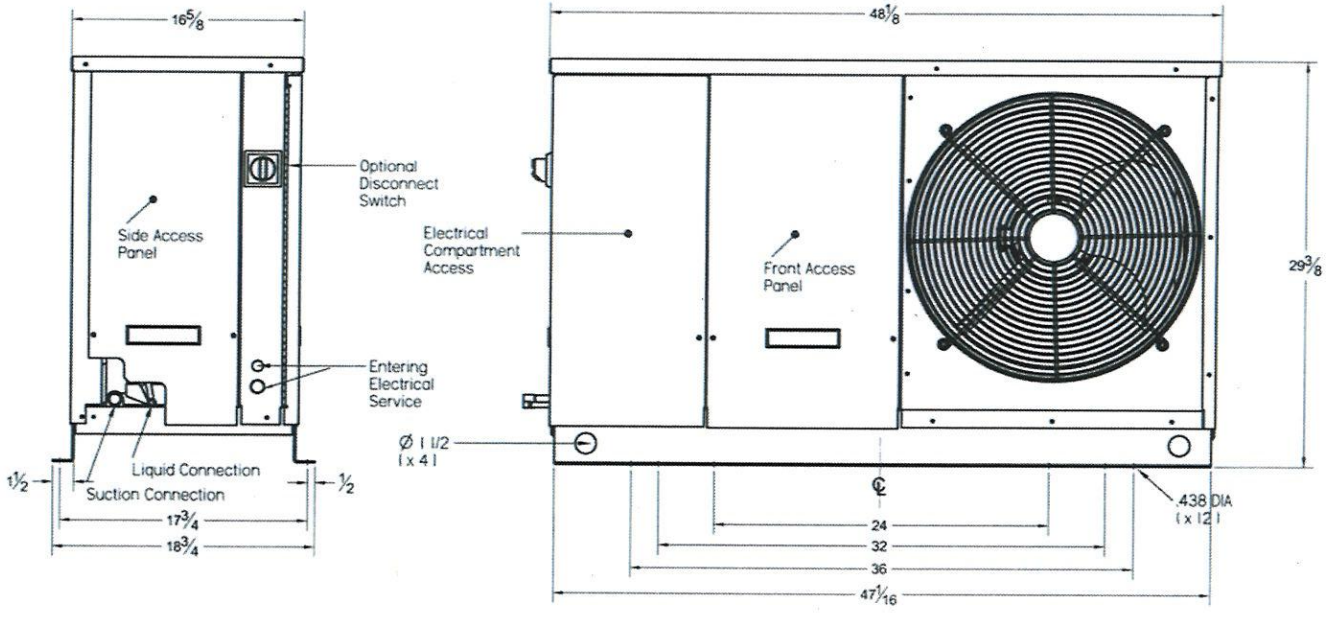
DATE : **19 Jul 2016**
PURCHASER :
PROJECT : **Thompson Point - Combo - Item 1, 4 & 7**
SUBMITTED BY : **Phil Bonnici**

Dimensions shown are for standard unit less options.

DIMENSIONS	
DIMENSION A	
DIMENSION B	
DIMENSION C	
DIMENSION D	
DIMENSION E	
DIMENSION F	
DIMENSION G	
DIMENSION H	

CONNECTIONS	
LIQUID	3/8 in
SUCTION	5/8 in
DRAIN	
WATER	
DISCHARGE	
PAN LOOP	
HOT GAS SIDE PORT	
HOT GAS INLET	
HOT GAS OUTLET	
OTHER	
SHIPPING WEIGHT	305 lb
REFRIGERANT CHARGE	
RECEIVER CAPACITY	6 lb

APPROVALS			
c UL us			



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Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 4

Description Walk-In Cooler

Manufacturer Bally

Model Number Custom

Quantity 1 ***Unit*** ea

Electrical Data:

120-Volt, 1-Phase, 15.0-Amps, Direct Connection (Door Panel)

Plumbing Data:

None

Options and Accessories:

See drawings for additional information.

Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.

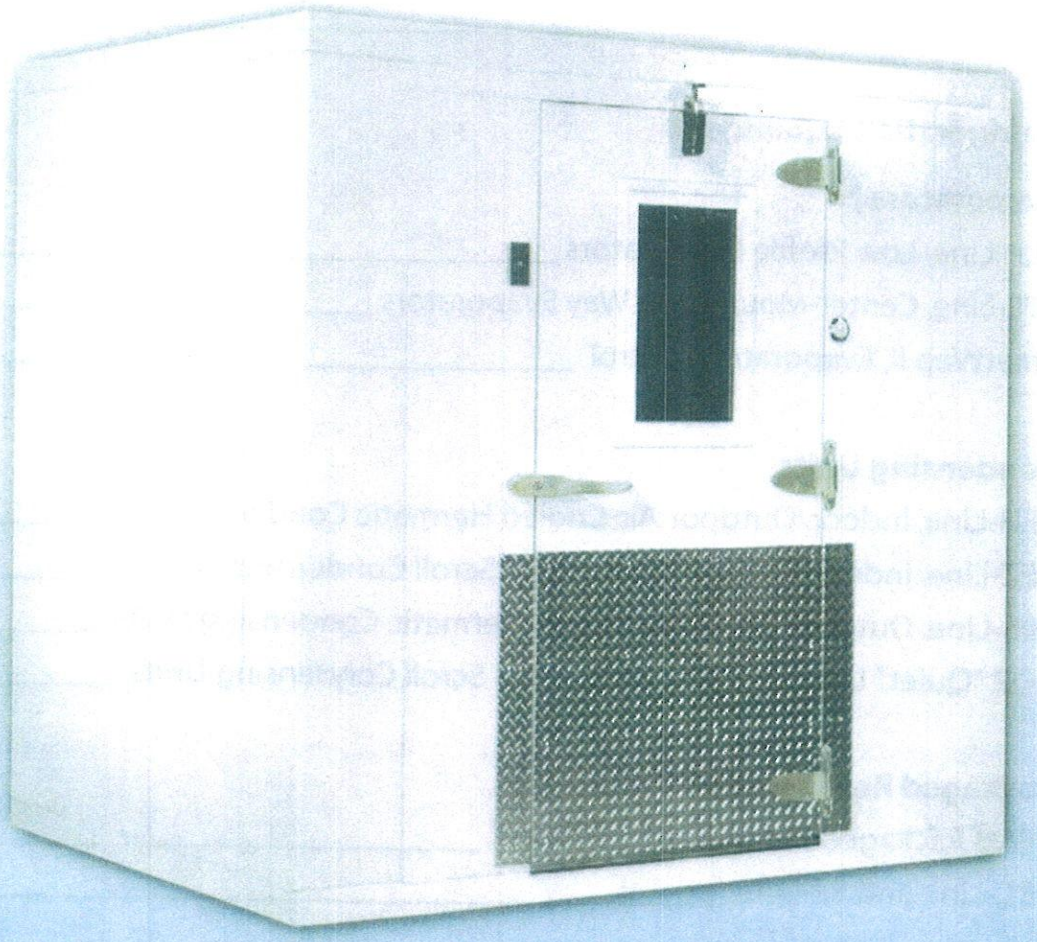
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Bally

Proven Dependable

Sectional Walk-In Coolers & Freezers

A guide to design specifications, options, & refrigeration equipment.



1-800-24BALLY

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DESIGN SPECIFICATIONS

PANEL CONSTRUCTION: Panels shall consist of foamed-in-place urethane insulation, sandwiched between interior and exterior metal skins. Edges of panels shall be tongue and groove, with Speed-Lok fastening devices foamed-in-place at the time of fabrication. Insulation shall be of non-ozone depleting urethane, U.L. Class I system, with a flame spread rating of 25 or less, with a Factory Mutual panel assembly rating. A PVC gasket located on the tongue side of panels forms an air tight seal.

PANEL SIZES: Panels are available in 4", 5" and 6" thicknesses. Vertical panel sizes are 12" x 12" corners, 11½", 17¼", 23", 34½" and 46" widths. Ceiling and floor panels are available in 23½" end panels, 11½", 17¼", 34½" and 46" widths. Panel heights are 5'10" thru 10'10"; 11'4" thru 19'4"; and 19'8" thru 27'8" in one foot increments. The maximum length for ceiling and floor panels is 11'6" for multi-span and 17'4" for indoor single span ceilings.

PANEL FINISHES: Stucco-embossed Galvalume™ steel, Stainless steel, Stucco-embossed stainless steel, Stucco-embossed aluminum, Smooth white aluminum, Smooth white galvanized steel, Stucco-embossed white galvanized steel, Stucco-embossed sand-tan galvanized steel. FLOOR FINISHES: Rigidized Aluminum diamond tread, Aluminum diamond tread, Rigidized stainless steel diamond tread, Galvanized steel (if floor is to be covered with tile or concrete).

FLOOR CONSTRUCTION: Standard floors support 600 pounds per square foot of evenly distributed stationary loads. Floor construction options include 4" insulated floor panels on slab, floor panels recessed (with or without tile), built-in insulated floor (with or without floor screeds). Reinforced floor panels designed for cart or pallet truck usage are available.

Standard Exterior Dimensions

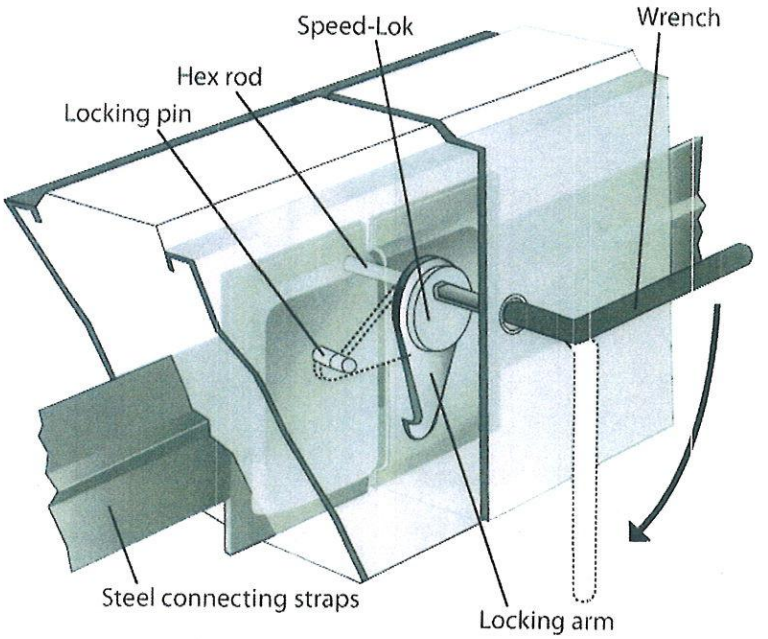
Nominal	Actual	Nominal	Actual	Nominal	Actual	Nominal	Actual	Nominal	Actual	Nominal	Actual
6'0"	5'10"	11'0"	10'7 1/2"	16'0"	15'5"	21'0"	20'2 1/2"	25'6"	24'6 1/4"	30'6"	29'3 3/4"
6'6"	6'3 3/4"	11'6"	11'1 1/4"	16'6"	15'10 3/4"	21'6"	20'8 1/4"	26'0"	25'0"	31'0"	29'9 1/2"
7'0"	6'9 1/2"	12'0"	11'7"	17'0"	16'4 1/2"	22'0"	21'2"	26'6"	25'5 3/4"	31'6"	30'3 1/4"
7'6"	7'3 1/4"	12'6"	12'3/4"	17'6"	16'10 1/4"	22'6"	21'7 3/4"	27'0"	25'11 1/2"	32'0"	30'9"
8'0"	7'9"	13'0"	12'6 1/2"	18'0"	17'4"	23'0"	22'7 1/2"	27'6"	26' 5¼"	32'6"	31'2 3/4"
8'6"	8'2 3/4"	14'0"	13'6"	18'6"	17'10 1/4"	23'6"	22'7 1/4"	28'0"	26'11"	33'0"	31'8 1/2"
9'0"	8'8 1/2"	14'6"	13'113/4"	19'0"	18'3 1/2"	24'0"	23'1"	28'6"	27'4 3/4"	33'6"	32'2 1/4"
9'6"	9'2 1/4"	15'0"	14'5 1/2"	19'6"	18'9 1/4"	24'6"	23'6 3/4"	29'0"	27'10 1/2"	34'0"	32'8"
10'0"	9'8"	15'6"	14'11 1/4"	20'0"	19'3"	25'0"	24' 1/2"	29'6"	28'4 1/4"	34'6"	33'1 3/4"
10'6"	10'1 3/4"			20'6"	19'8 3/4"			30'0"	28'10"		

DIAPHRAGMATIC JOINING SYSTEM

The heart of a rugged, versatile Walk-In is its joining system. Bally's diaphragmatic system, based on our patented Speed-Lok is proven dependable.

A steel strap is welded to the pocket and foamed into the panel, forming a lock-to-lock connection for strength.

The Bally Speed-Lok, is operated by a hex wrench and consists of only two simple assemblies. First, the Locking pin. This steel rod is precisely positioned so the locking arm engages it tightly. Second, the Locking arm is cam-mounted with a hooked end. When the hex wrench turns the arm, the eccentric movement of the cam first enables the hook to engage the pin and draws the panels tightly together.



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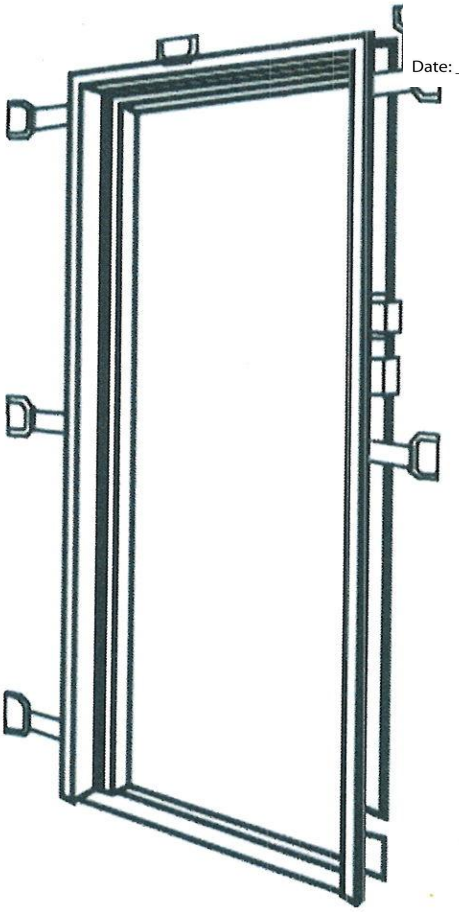
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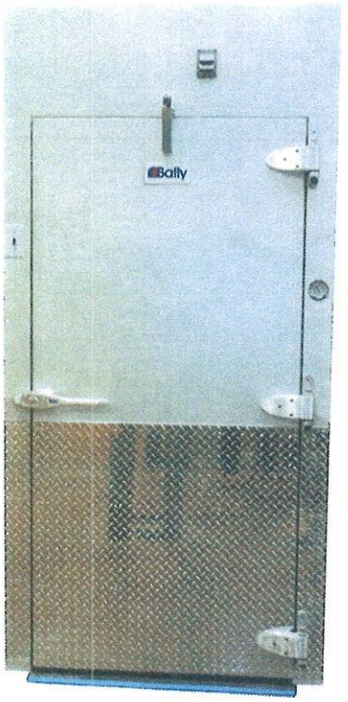
THE BALLY DOOR - *The best in the business*

Bally Walk-Ins can be equipped with a variety of door types and sizes to fill every user's requirements. Hinged doors are available in 24", 30", 36", 42", 48" and 60" widths and 66", 78" and 84" heights; with left or right hand swings. (Swing determined when facing outside). All doors furnished with:

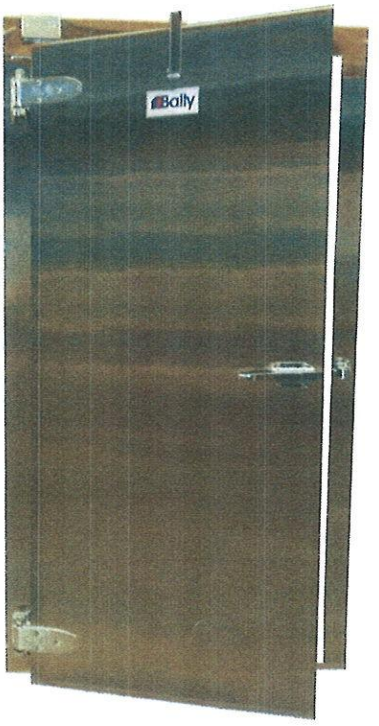
- Thermostatically controlled heater wires around frame to protect against condensation or frost formation on door edge. (Doorcap heaters are available on request)
- 2" dial thermometer (field-mounted on 60" doors)
- Glow in the dark inside safety release
- Self-closing hinges and door closers on doors up to 42" wide; Strap-hinges on 48" and 60" wide doors; Touch latch with cylinder lock on doors up to 42"; and a positive latch on 48" and 60" doors
- Removable magnetic gaskets
- Vapor-proof fluorescent light
- Freezer doors furnished with a pressure relief port

Every Bally entrance door has a unitized structural steel frame with thermal breaker, with additional 1/8" thick steel reinforcement plates welded to the frame for hardware support, and hinge and latch supports foamed into the door caps. For heavy-duty support choose the Bally Super door.





Super Door



Adapt-A-Door

SUPER DOORS - 1/8" thick aluminum diamond tread kickplates on the exterior door frame, and a third hinge added for support.

ADAPT-A-DOORS - Replacement hinged doors to retrofit any existing Walk-In cooler or freezer door. Available in widths from 30" to 60" and in heights from 66" to 84". Finishes are:

- Stainless steel
- Stucco embossed Galvalume™
- Stucco embossed white galvanized steel
- Stucco embossed aluminum

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DOOR OPTIONS AND ACCESSORIES

OBSERVATION WINDOWS -14" x 24" and 14" x 14" viewports with heated glass.

STRIP CURTAINS- Clear thermoplastic strip curtains to be installed behind the door.

STRIP DOORS- A two-piece hinged double-acting PVC curtain installed in the door opening.

ALARMS and THERMOMETERS- Solar thermometers, digital thermometers, TM166 digital alarm thermometer, Modularm 75 audio-visual alarms, and Weiss XWA audio-visual alarms.

LOCKING BARS- A two-piece stainless-steel locking bar provides added security.

DEADBOLT LOCK- A deadbolt handle latch using cylinder lock or padlock

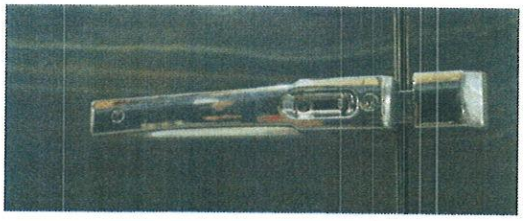
ENTRANCE DOOR RAMPS- When you need a Walk-In that can handle light duty, wheeling carts and it is impossible to recess the floor, interior or exterior ramps are available.
Interior Ramps- of reinforced stainless steel, cut into the threshold area of the door.
Exterior Ramps- Reinforced aluminum diamond tread ramps secured to a special flanged step-plate mounted on the threshold allows the door to swing freely.

GLASS DISPLAY DOORS- A wide selection of glass display doors is available in hinged or sliding doors. Doors are complete with shelving and lighting. Doors have built-in heaters to prevent condensation.

SLIDING DOORS- These doors are available in both single and bi-parting types. Sizes range from 36" to 120" wide and heights from 78" to 120" both manual and electric.



14" x 24" Observation Window



Deadbolt Lock



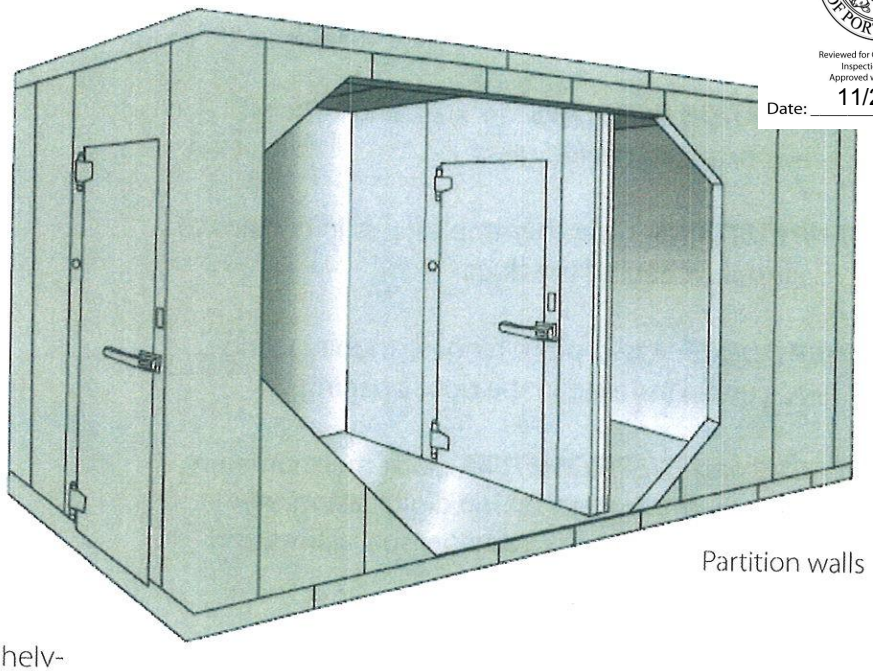
Hinged glass display doors

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OPTIONS AND ACCESSORIES

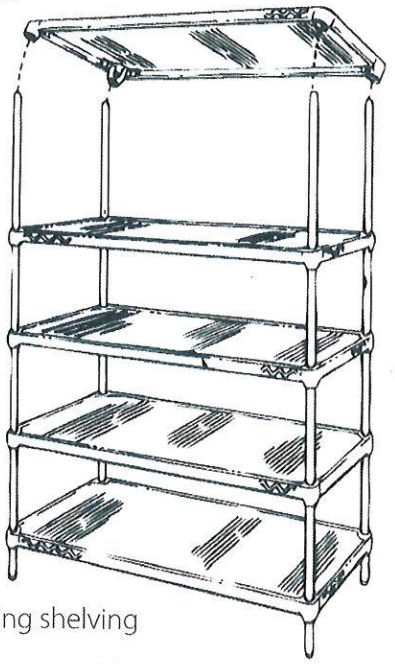
PARTITION WALLS- By installing partition walls inside your Walk-In, you can create multiple compartments. Door sections can also be installed in these walls. Floor, ceiling and wall panels contain breaker strips which minimize thermal conductivity from cooler to freezer compartments.



Partition walls

SHELVING- Bally offers a wide variety of shelving options, including our popular cantilever shelving. Cantilever shelving eliminates the need for front posts, allowing open floor space for cleaning and storage. Conventional free-standing shelving, both stationary and mobile is available. Finishes include coated wire and stainless-steel.

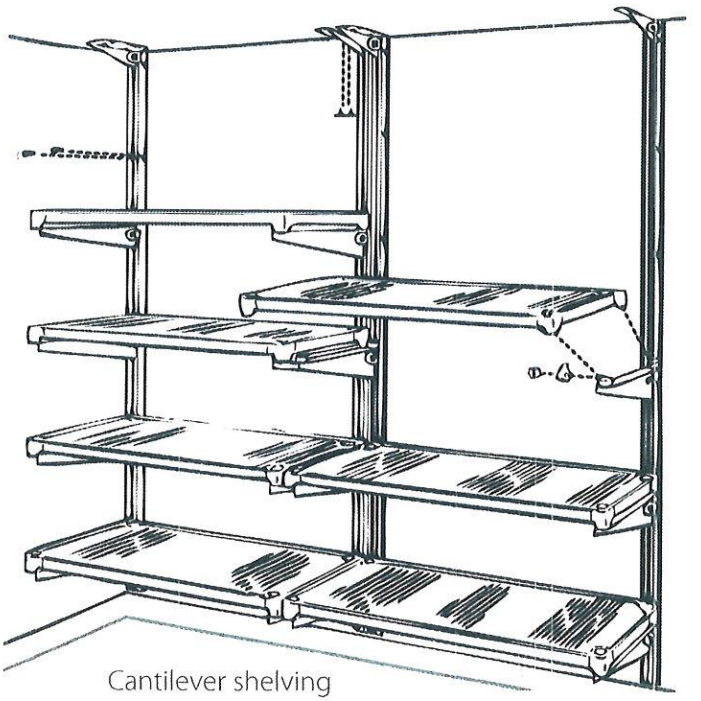
MEMBRANE ROOFS- Outdoor Walk-Ins require protection against the elements. Heavy duty vinyl membrane roofs provide a long-lasting roof covering. Door canopies are also provided for protection over the exterior entrance doors.



Freestanding shelving

WALL PROTECTORS -1½" wide extruded aluminum rails with vinyl inserts, and end caps secured with unexposed fasteners. Aluminum or stainless-steel hat-shaped bumpers provide a larger area of protection from carts.

LIGHT FIXTURES- 48" long fluorescent double bulb T5 light fixtures are available for field mounting. They are designed for use to -20°F. Bulbs are included. Vapor-proof light fixtures are also available. Energy saving LED fixtures help reduce operating costs.



Cantilever shelving

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GENERAL WALK-IN COOLER LOAD CALCULA



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Date: 11/22/16

Prepared By	Prepared For
PHIL BONNICI **DAVE SWAIN ASSOCIATES, INC.** **6 LYBERTY WAY** **SUITE 101** **WESTFORD, MA** **01886 USA** **Ph: 978.392.8401** **Fx: 978.392.8431** **Email: phil@swainrep.com**	

COOLING REQUIREMENTS

Application	**General Walk-in Cooler**			Location	**Indoor**		
Internal Temp	35 °F	Internal RH	84%	External Temp	85 °F	External RH	55%
Wall Load	883 BTUH	Infiltration	856 BTUH	Products	436 BTUH	Miscellaneous	955 BTUH
	28%		27%		14%		31%

WALL, FLOOR AND CEILING LOADS

Section	Construction	Thickness (in)	K Factor	R Value	Ext Temp (°F)	Dim 1 (ft)	Dim 2 (ft)	Area (ft²)	Load (BTUH)
Rear	Urethane, Standard panels	4.000	0.14	28.57	85.0	8.00	8.50	68	119
Right End	Urethane, Standard panels	4.000	0.14	28.57	85.0	10.00	8.50	85	149
Front	Urethane, Standard panels	4.000	0.14	28.57	85.0	8.00	8.50	68	119
Left End	Urethane, Standard panels	4.000	0.14	28.57	85.0	10.00	8.50	85	149
Floor	Bally Urethane Panels, Bally 4" Cooler. On Grade	4.000	0.14	29.20		8.00	10.00	80	208
Ceiling	Urethane, Standard panels	4.000	0.14	28.57	85.0	8.00	10.00	80	140
	VOLUME (ft³)	**680**			**TOTAL WALL, FLOOR AND CEILING LOAD**				**883**

INFILTRATION LOAD : ESTIMATED BY VOLUME AND USAGE

Box Usage	Internal Temp (°F)	Internal Rh (%)	External Temp (°F)	External Rh (%)	Ventilation (CFM)	Load (BTUH)
Regular	35	84	85	55		856

PRODUCT LOADS

Type	Weight (lb)	Enter Temp (°F)	Final Temp (°F)	Pull Down (hrs)	Load (BTUH)
General, Mixed Products, Approximation	1,360	45.0	35.0	24	436
TOTAL PRODUCT WEIGHT (lbs)	**1,360**			**TOTAL PRODUCT LOAD**	**436**

MISCELLANEOUS LOADS

Quantity	Description	Power	Units	Run Time (hrs)	Load (BTUH)
	LIGHTING	1	W/ft²	24	273
2	EVAPORATOR MOTORS	100	W	24	682
				TOTAL MISCELLANEOUS LOAD	**955**

SYSTEM DESIGN SUMMARY

Design Load (BTUH)	Safety Factor	Safety Load (BTUH)	Run Time (Hours)	Capacity Required (BTUH)	Refrigerant	Line Frequency (Hz)	Design TD (°F)	Line Loss (°F)	Condenser Ambient (°F)
3,131	10%	3,445	16	5,167	R404A	60	10.1	0.5	95

SYSTEM EQUIPMENT SELECTION

Equipment Type	Quantity	Model Number	Description	Voltage	Rating (BTUH)
Condensing Unit	1	BQHA006E6-HS2A	Quiet Line - Hermetic|Condensing Units-Air	208-230/1/60	6,388
Evaporator	1	BLP107MA-S2B_ECM	Low Profile|Evaporator	208-230/1/60	6,869

SYSTEM BALANCE

Fan Load (BTUH)	Suction Temp (°F)	Evaporator TD (°F)	System Capacity (BTUH)
	25	9.5	6,460

Reviewed for Code Compliance
Inspections Division
Approved with Conditions
Date: 11/22/16

Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 5

Description Evaporator Coil, Cooler

Manufacturer Bally

Model Number BLP107MA-S2B_ECM

Quantity 1 ***Unit*** ea

Electrical Data:

208-230-Volt, 1-Phase, 0.8-Amps, Direct Connection

Plumbing Data:

3/4"-Indirect Waste

Options and Accessories:

See drawings for additional information.

Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.

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Reviewed for Code Compliance
Inspections Division
Approved with Conditions
Date: 11/22/16

NATIONAL REFRIGERATION AND AIR CONDITIONING CANADA CORP.
159 ROY BLVD, PO BOX 2020
BRANTFORD, ON
CANADA N3T 5Y6

BLP107MA-S2B_ECM

LOW PROFILE EVAPORATOR

PURCHASER :	SUBMITTED BY : **Phil Bonnici**
PROJECT : **Thompson Point - Combo - Item 1, 4 & 7**	DATE : **19 Jul 2016**
ORDER # : **-A00**	ITEM # : **0**
QUOTE # :	ID # :
PURCHASER'S PO # :	TAGGING :

MODEL FEATURES

- 3/8" Tubing coil construction (reduces refrigerant operating charge)
- Factory installed solenoid valve wire harness
- Heavy gauge textured aluminum cabinet construction resists scratches/corrosion
- Spacious piping end compartment allows for easy assembly
- Hinged drain pan with central universal drain connection (3/4" drain)
- Front access to spacious electrical and header compartments
- Schrader connection on suction header
- Attractive and durable high density polyethylene fan guards
- Ultra efficient Electronically Commutated Motor (ECM)
- ** ECM with SmartSpeed Technology
- High efficiency enhanced copper tube and aluminium fin coil design
- 6 FPI

MODEL OPTIONS (* = Shipped Loose)

PRE-ASSEMBLED EVAP
- [ ] Sporlan TXV, LLSV,T-stat
- [1] SmartVap AD with Sporlan TXV + Solvlv
- [ ] Danfoss TXV, LLSV, T-stat
- [ ] EEV Kit - Sporlan EEV + Kelvin II
- [ ] EEV Kit - Emerson EEV + EX48
- [ ] KE2 Demand Defrost w/Sporlan TXV
- [ ] KE2 Demand Defrost w/Sporlan EEV
- [ ] *KE2 Demand Defrost w/Sporlan TXV
- [ ] *KE2 Demand Defrost w/Sporlan EEV
- [ ] KE2 Demand Defrost w/KE2 EEV
- [ ] *KE2 Demand Defrost w/KE2 EEV
- [ ] **Aux Sideport Connector**

CABINET FINISH
- [ ] Painted White
- [ ] Painted Black
- [ ] Stainless Steel

SENSORS FOR CPC I|O BOARDS
- [ ] Coil Temp Sensor
- [ ] Return Air Temp Sensor
- [ ] Suction Pressure Transducer

DEMAND DEFROST ELECTRONIC CONTROLLER
- [ ] KE2 Therm Evaporator Efficiency
- [ ] *KE2 Therm Evaporator Efficiency
- [ ] **Dual Circuit**

ELECTRONIC CONTROLLER
- [1] SmartVap Air Defrost

EXPANSION VALVE
- [1] Sporlan TXV
- [ ] Emerson TXV
- [ ] Sporlan EEV
- [ ] Emerson EEV
- [ ] Danfoss TXV

SENSOR + TRANSDUCER FOR EEV
- [ ] for use with Emerson EEV
- [ ] Other Brand - Specify in Notes

ELECTRONIC SH CONTROLLER FOR EEV
- [ ] *Sporlan Kelvin II EEV Controller
- [ ] *Emerson EEV Controller
- [ ] *Other EEV Controller- Specify MFR Model in Notes
- [ ] **Evaporator Disconnect Switch**

EVAPORATOR PRISON PACKAGE
- [ ] Tamper Proof Screws
- [ ] **Export Crating**

COIL COATING
- [ ] Heresite Coating
- [ ] ElectroFin Coating

FIN AND MATERIAL
- [ ] Gold Coat Fins
- [ ] Copper Fins
- [ ] **Insulated Drain Pan**

KE2 THERM
- [ ] *SmartGate Router #20695
- [ ] *8 Port Switch #20166
- [ ] *CAT5e Shielded Cable - 50ft w/connectors
- [ ] 40' Leads on Sensors + Transducers
- [ ] ***Liquid / Suction Heat Exchanger**

LIQUID LINE SOLENOID VALVE
- [ ] Danfoss
- [1] Sporlan
- [ ] Emerson
- [ ] By Others Field Supplied
- [ ] **Dual Voltage Coil 120-230V Field Wired**
- [ ] **Nitrogen Charged and Sealed**

ROOM THERMOSTATS
- [ ] Mechanical
- [ ] *Mechanical
- [ ] *Johnson A19ABC
- [ ] *Johnson A419ABC-1C
- [ ] Ranco ETC-111000
- [ ] *Ranco ETC-111000
- [ ] **Wire Fan Guards**

INSTALLATION REQUIREMENTS
- [1] Minimum slope of 1" per foot on all drain lines
- [1] P-trap per evap required ouside of box

VOLTAGE	SYSTEM REFRIGERANT	AIR FLOW	EVAP. TEMP	BOX TEMP	CAPACITY
208-230/1/60	**R404A**	**900 CFM**	**25.5 °F**	**35 °F**	**6869 BTUH**

FANS			HEATERS				CIRCUIT TOTAL			
QTY	POWER	FLA/FAN	TYPE	QTY	AMPS		AMPS	WATTS	MCA†	MOP‡
1	**0.07HP**	**0.6**					**0.6**	**60**	**0.8**	**15**

DISTRIBUTOR	**1/2 in**	SOUND	**-**	REC CAPACITY			APPROVALS
SUCTION	**5/8 in**	WEIGHT	**48 lb**	REF CHARGE	**1 lb**		

NOTES:
† MCA.. Minimum Circuit Ampacity, ‡ MOP.. Maximum Overcurrent Protection

APPROVED BY : **DATE :**

Approval of this drawing signifies that the equipment is acceptable under the provision of the job specifications. Any change made hereon by any person whomsoever subject to acceptance by NATIONAL REFRIGERATION at its home office.

RESURGAM CITY OF PORTLAND, MAINE
Reviewed for Code Compliance
Inspections Division
Approved with Conditions
Date: 11/22/16

NATIONAL REFRIGERATION AND AIR CONDITIONING CANADA CORP.
159 ROY BLVD, PO BOX 2020
BRANTFORD, ON
CANADA N3T 5Y6

BLP107MA-S2B_ECM

LOW PROFILE EVAPORATOR

PURCHASER :		SUBMITTED BY :	**Phil Bonnici**
PROJECT :	**Thompson Point - Combo - Item 1, 4 & 7**	DATE :	**19 Jul 2016**
ORDER # :	**-A00**	ITEM # :	**0**
QUOTE # :		ID # :	
PURCHASER'S PO # :		TAGGING :	

SELECTED OPTION DESCRIPTIONS

Electronic Controller - SmartVap Air Defrost

Air Defrost Timer and Thermostat in one. Factory installed and wired.

Expansion Valve - Sporlan TXV

May be Type EBQ, S, SBF, O externally equalized thermostatic expansion valve. Valves are selected using the specified capacity and operating conditions of the refrigeration system as specified on the accompanying Certified Prints.

Installation Requirements - Minimum slope of 1" per foot on all drain lines

Bally recommends a minimum slope of 1" per foot on all drain lines.

Installation Requirements - P-trap per evap required ouside of box

All evaporators must be trapped individually outside of the box to prevent vapor migration back to coil surface.

Liquid Line Solenoid Valve - Sporlan

Sporlan solenoid coil voltage matches evaporator voltage except when evaporator is 460V, then 230V solenoid coil is used. Exceptions must be clearly explained in the Notes of the option.

Pre-assembled Evap - SmartVap AD with Sporlan TXV + Solvlv

Option Package consists of factory installed and wired Bally SmartVap Air Defrost electronic controller, Sporlan balance port TXV and Sporlan liquid line solenoid valve.

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NATIONAL REFRIGERATION AND AIR CONDITIONING CANADA CORP.
159 ROY BLVD, PO BOX 2020
BRANTFORD, ON
CANADA N3T 5Y6

Order Item No: 0

BLP107MA-S2B_ECM

LOW PROFILE EVAPORATOR

NATIONAL REFRIGERATION will furnish equipment in accordance with this drawing and specifications, and subject to its published warranty. Approval of this drawing signifies that the equipment is acceptable under the provision of the job specifications. Any change made hereon by any person whomsoever subject to acceptance by NATIONAL REFRIGERATION at its home office.

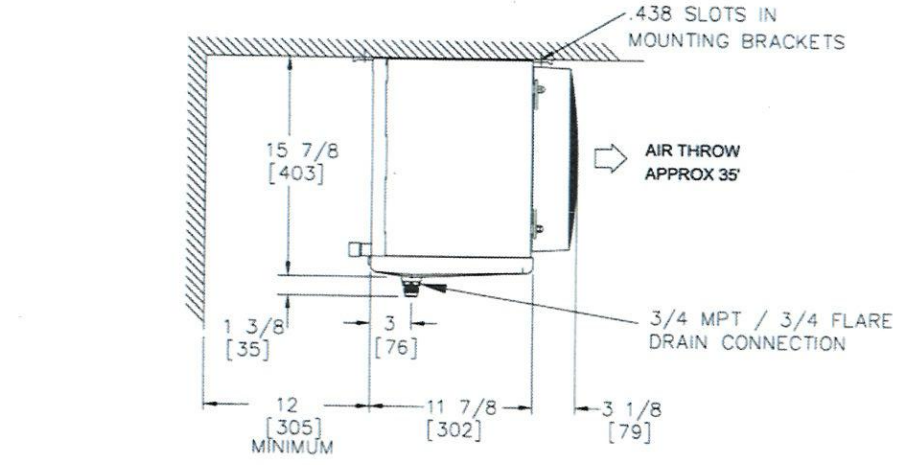
DATE : **19 Jul 2016**
PURCHASER :
PROJECT : **Thompson Point - Combo - Item 1, 4 & 7**
SUBMITTED BY : **Phil Bonnici**

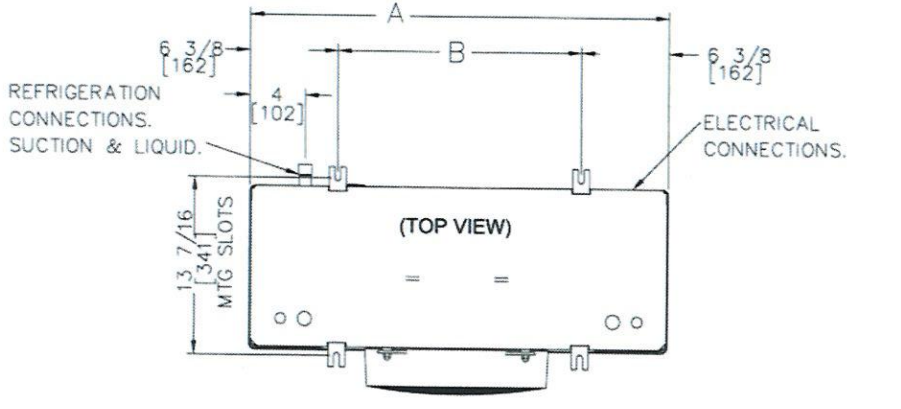
Dimensions shown are for standard unit less options.

DIMENSIONS	
DIMENSION A	30 1/4 in
DIMENSION B	17 1/4 in
DIMENSION C	
DIMENSION D	
DIMENSION E	
DIMENSION F	
DIMENSION G	0 in
DIMENSION H	

CONNECTIONS	
DISTRIBUTOR	1/2 in
SUCTION	5/8 in
DRAIN	3/4 in
WATER	
DISCHARGE	
PAN LOOP	
HOT GAS SIDE PORT	
HOT GAS INLET	
HOT GAS OUTLET	
OTHER	
SHIPPING WEIGHT	48 lb
REFRIGERANT CHARGE	1 lb
RECEIVER CAPACITY	

APPROVALS			
CE	c UL us	NSF	





NOTES:

Date: 11/22/16
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Reviewed for Code Compliance
Inspections Division
Approved with Conditions
Date: 11/22/16

Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 6

Description Compressor, Cooler

Manufacturer Bally

Model Number BQHA006E6-HS2A

Quantity 1 ***Unit*** ea

Electrical Data:

208-230-Volt, 1-Phase, 1/2-HP, 7.5-Amps, Direct Connection

Plumbing Data:

None

Options and Accessories:

See drawings for additional information.

Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.

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Date: 11/22/16

NATIONAL REFRIGERATION AND AIR CONDITIONING CANADA CORP.
159 ROY BLVD, PO BOX 2020
BRANTFORD, ON
CANADA N3T 5Y6

BQHA006E6-HS2A

QUIET LINE - HERMETIC CONDENSING UNITS-AIR

PURCHASER :	SUBMITTED BY : **Phil Bonnici**
PROJECT : **Thompson Point - Combo - Item 1, 4 & 7**	DATE : **19 Jul 2016**
ORDER # : **-A00**	ITEM # : **0**
QUOTE # :	ID # :
PURCHASER'S PO # :	TAGGING :

MODEL FEATURES

- Copper tubing secured with cushion clamps
- Fan motors are inherently protected with internal overloads
- Pre-formed piping
- Receiver with fusible plug and liquid shut off valve
- Suction and discharge service valves
- Weatherproof electrical control box with compressor contactor and fused control circuit
- THERMOSPAN coil design feature eliminates tube failure on tube sheets
- Ultra efficient Electronically Commutated Motor (ECM)
- Fixed high and low pressure control
- Unit shipped with Nitrogen Holding Charge
- Powder Coat Painted Cabinet
- Gold Coat Fins
- High efficiency enhanced copper tube and aluminium fin coil design
- EC Motor Speed Controller

MODEL OPTIONS (* = Shipped Loose)

PRE-ENGINEERED OPTION PACKAGE
- [ ] A - STD
- [ ] B
- [ ] C
- [1] D
- [ ] E
- [ ] F
- [ ] G
- [ ] H
- [ ] J
- [ ] K

- [ ] **115V Control Circuit**
- [ ] **Compressor Sound Insulation**
- [ ] **Discharge Line Check Valve**

DISCONNECT SWITCH
- [ ] Non-Fused
- [ ] **Export Crating**
- [ ] **Extended 4-Year Compressor Warranty**
- [ ] **Extended Leg Kit**

COIL COATING
- [ ] Heresite Coating
- [ ] ElectroFin Coating

FIN AND MATERIAL
- [ ] Copper Fins
- [1] **Heated and Insulated Receiver**

LIQUID LINE FILTER + SIGHT GLASS
- [1] Sealed
- [ ] **Oversized Receiver**
- [ ] **Pump Down Toggle Switch**

SUCTION ACCUMULATOR
- [ ] Without Heat Exchanger

SUCTION FILTER
- [ ] Sealed Type

TIME CLOCK
- [ ] Paragon 8145 Style
- [ ] *230V Paragon 8145 Style
- [ ] *115V Paragon 8145 Style

- [ ] **Two Valve Adj Flooded Head Pressure Control**
- [ ] **Wall Mount Kit**
- [1] **Wind Guard**
- [ ] **QuickVac Valves**

VOLTAGE	SYSTEM REFRIGERANT	RATING	SUCTION TEMP	AMBIENT TEMP	CAPACITY
208-230/1/60	**R404A**	**0.5Hp**	**25 °F**	**95 °F**	**6388 BTUH**

FANS			COMPRESSOR				CIRCUIT TOTAL			
QTY	POWER	FLA/FAN	TYPE	QTY	RLA	LRA	AMPS	WATTS	MCA†	MOP‡
1	**165W**	**1.7**	**RST45C1E-CAV-202**		**4.6**	**26.5**	**6.3**		**7.5**	**15**

LIQUID	**3/8 in**	SOUND	**-**	REC CAPACITY	**6 lb**		APPROVALS
SUCTION	**5/8 in**	WEIGHT	**305 lb**	REF CHARGE			

NOTES:
† MCA.. Minimum Circuit Ampacity, ‡ MOP.. Maximum Overcurrent Protection
MCA & MOP are for the condensing unit ONLY. Single point connections WILL show different on dataplate.

APPROVED BY : **DATE :**

Approval of this drawing signifies that the equipment is acceptable under the provision of the job specifications. Any change made hereon by any person whomsoever subject to acceptance by NATIONAL REFRIGERATION at its home office.

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Inspections Division
Approved with Conditions
Date: 11/22/16

NATIONAL REFRIGERATION AND AIR CONDITIONING CANADA CORP.
159 ROY BLVD, PO BOX 2020
BRANTFORD, ON
CANADA N3T 5Y6

BQHA006E6-HS2A

QUIET LINE - HERMETIC CONDENSING UNITS-AIR

PURCHASER :	SUBMITTED BY : **Phil Bonnici**
PROJECT : **Thompson Point - Combo - Item 1, 4 & 7**	DATE : **19 Jul 2016**
ORDER # : **-A00**	ITEM # : **0**
QUOTE # :	ID # :
PURCHASER'S PO # :	TAGGING :

SELECTED OPTION DESCRIPTIONS

Heated and Insulated Receiver

Self regulating 8W/ft heater wrapped in 1/2" Rubatex or equivalent insulation. Heater voltage matched control circuit. Receiver CRN and U-A1 form available upon request.

Liquid Line Filter + Sight Glass - Sealed

Sporlan C Series with ODF solder connections and Sporlan SA moisture indicator factory installed in liquid line.

Pre-Engineered Option Package - D

Liquid line filter drier and sightglass: Sporlan C Series filter-drier with ODF solder connections and Sporlan SA moisture indicator factory installed in liquid line.
Heated and Insulated Receiver: Self regulating 8W/ft heater wrapped in 1/2" Rubatex or equivalent insulation. Heater voltage matched control circuit. Receiver CRN and U-A1 form available upon request.

Wind Guard

For use with EC Motors. Prevents uncontrolled airflow through the condenser in ambients less than 10°F .

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159 ROY BLVD, PO BOX 2020
BRANTFORD, ON
CANADA N3T 5Y6

Order Item No: 0

BQHA006E6-HS2A

QUIET LINE - HERMETIC CONDENSING UNITS-AIR

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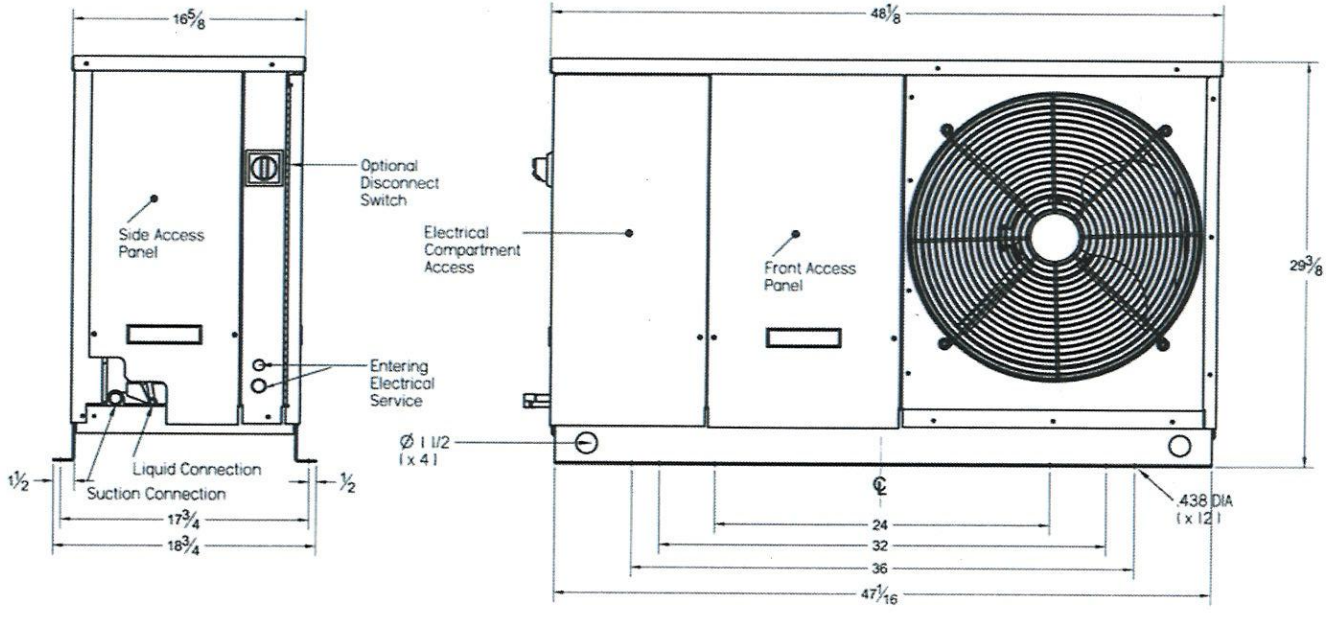
DATE : **19 Jul 2016**
PURCHASER :
PROJECT : **Thompson Point - Combo - Item 1, 4 & 7**
SUBMITTED BY : **Phil Bonnici**

Dimensions shown are for standard unit less options.

DIMENSIONS	
DIMENSION A	
DIMENSION B	
DIMENSION C	
DIMENSION D	
DIMENSION E	
DIMENSION F	
DIMENSION G	
DIMENSION H	

CONNECTIONS	
LIQUID	3/8 in
SUCTION	5/8 in
DRAIN	
WATER	
DISCHARGE	
PAN LOOP	
HOT GAS SIDE PORT	
HOT GAS INLET	
HOT GAS OUTLET	
OTHER	
SHIPPING WEIGHT	305 lb
REFRIGERANT CHARGE	
RECEIVER CAPACITY	6 lb

APPROVALS			
c UL us			



NOTES:

Date: 11/22/16
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Inspections Division
Approved with Conditions
Date: 11/22/16

Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 7

Description Walk-In Cooler

Manufacturer Bally

Model Number Custom

Quantity 1 ***Unit*** ea

Electrical Data:

120-Volt, 1-Phase, 15.0-Amps, Direct Connection (Door Panel)

Plumbing Data:

None

Options and Accessories:

See drawings for additional information.

Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.

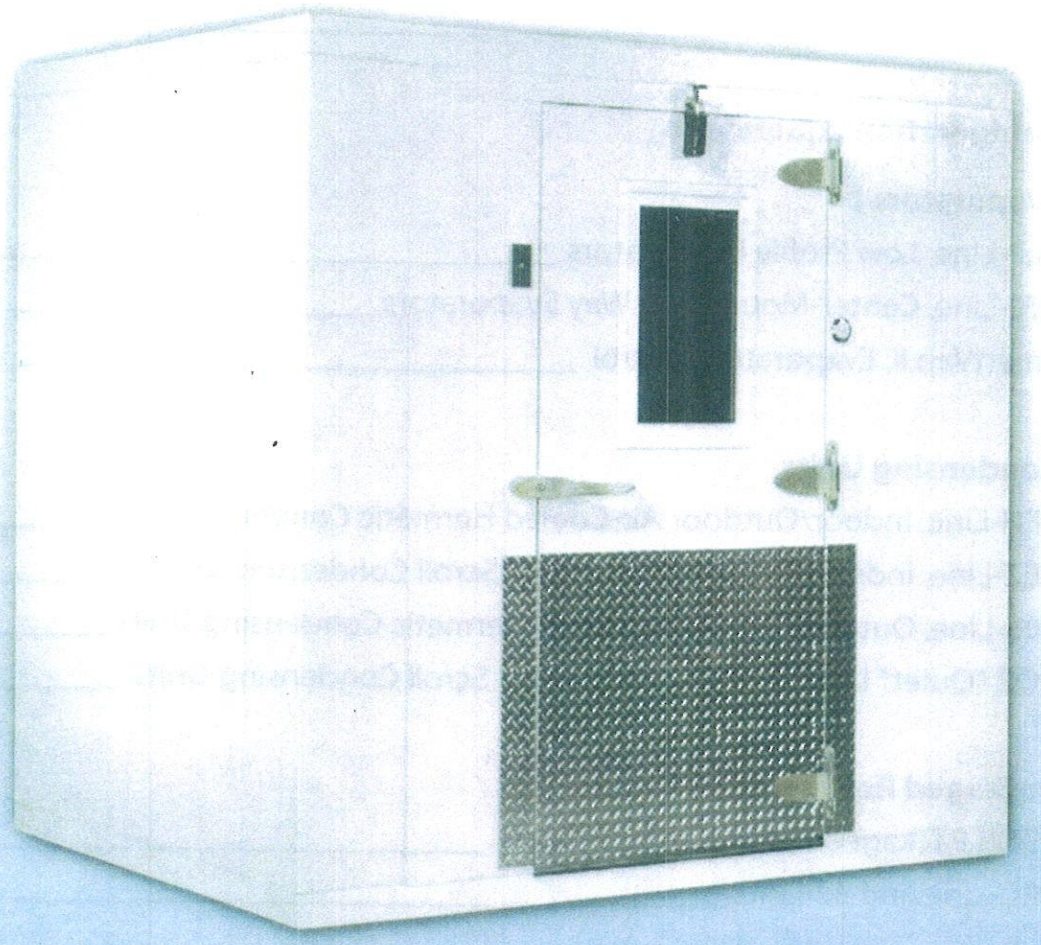
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Date: 11/22/16

Bally

Proven Dependable

Sectional Walk-In Coolers & Freezers

A guide to design specifications, options, & refrigeration equipment.



1-800-24BALLY

www.ballyrefboxes.com

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DESIGN SPECIFICATIONS

PANEL CONSTRUCTION: Panels shall consist of foamed-in-place urethane insulation, sandwiched between interior and exterior metal skins. Edges of panels shall be tongue and groove, with Speed-Lok fastening devices foamed-in-place at the time of fabrication. Insulation shall be of non-ozone depleting urethane, U.L. Class I system, with a flame spread rating of 25 or less, with a Factory Mutual panel assembly rating. A PVC gasket located on the tongue side of panels forms an air tight seal.

PANEL SIZES: Panels are available in 4", 5" and 6" thicknesses. Vertical panel sizes are 12" x 12" corners, 11½", 17¼", 23", 34½" and 46" widths. Ceiling and floor panels are available in 23½" end panels, 11½", 17¼", 34½" and 46" widths. Panel heights are 5'10" thru 10'10"; 11'4" thru 19'4"; and 19'8" thru 27'8" in one foot increments. The maximum length for ceiling and floor panels is 11'6" for multi-span and 17'4" for indoor single span ceilings.

PANEL FINISHES: Stucco-embossed Galvalume™ steel, Stainless steel, Stucco-embossed stainless steel, Stucco-embossed aluminum, Smooth white aluminum, Smooth white galvanized steel, Stucco-embossed white galvanized steel, Stucco-embossed sand-tan galvanized steel. FLOOR FINISHES: Rigidized Aluminum diamond tread, Aluminum diamond tread, Rigidized stainless steel diamond tread, Galvanized steel (if floor is to be covered with tile or concrete).

FLOOR CONSTRUCTION: Standard floors support 600 pounds per square foot of evenly distributed stationary loads. Floor construction options include 4" insulated floor panels on slab, floor panels recessed (with or without tile), built-in insulated floor (with or without floor screeds). Reinforced floor panels designed for cart or pallet truck usage are available.

Standard Exterior Dimensions

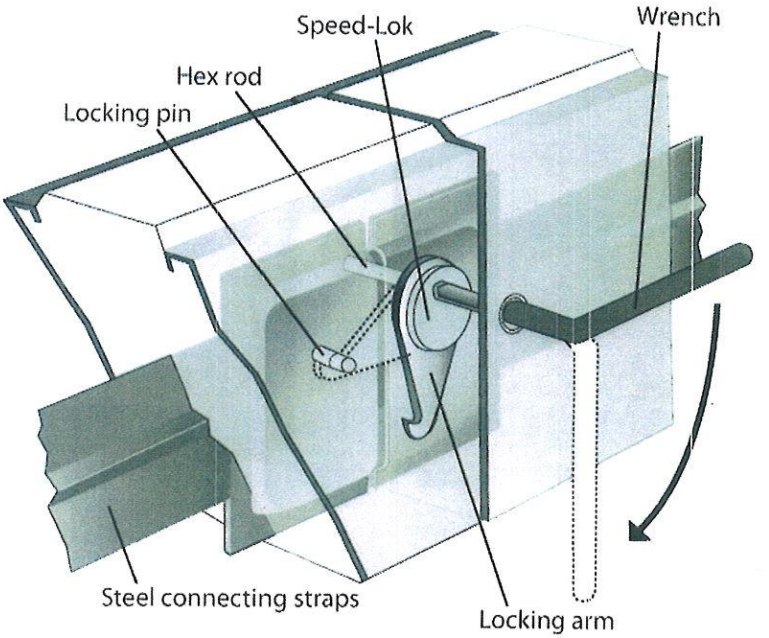
Nominal	Actual	Nominal	Actual	Nominal	Actual	Nominal	Actual	Nominal	Actual	Nominal	Actual
6'0"	5'10"	11'0"	10'7 1/2"	16'0"	15'5"	21'0"	20'2 1/2"	25'6"	24'6 1/4"	30'6"	29'3 3/4"
6'6"	6'3 3/4"	11'6"	11'1 1/4"	16'6"	15'10 3/4"	21'6"	20'8 1/4"	26'0"	25'0"	31'0"	29'9 1/2"
7'0"	6'9 1/2"	12'0"	11'7"	17'0"	16'4 1/2"	22'0"	21'2"	26'6"	25'5 3/4"	31'6"	30'3 1/4"
7'6"	7'3 1/4"	12'6"	12'3/4"	17'6"	16'10 1/4"	22'6"	21'7 3/4"	27'0"	25'11 1/2"	32'0"	30'9"
8'0"	7'9"	13'0"	12'6 1/2"	18'0"	17'4"	23'0"	22'7 1/2"	27'6"	26'5¼"	32'6"	31'2 3/4"
8'6"	8'2 3/4"	14'0"	13'6"	18'6"	17'10 1/4"	23'6"	22'7 1/4"	28'0"	26'11"	33'0"	31'8 1/2"
9'0"	8'8 1/2"	14'6"	13'113/4"	19'0"	18'3 1/2"	24'0"	23'1"	28'6"	27'4 3/4"	33'6"	32'2 1/4"
9'6"	9'2 1/4"	15'0"	14'5 1/2"	19'6"	18'9 1/4"	24'6"	23'6 3/4"	29'0"	27'10 1/2"	34'0"	32'8"
10'0"	9'8"	15'6"	14'11 1/4"	20'0"	19'3"	25'0"	24' 1/2"	29'6"	28'4 1/4"	34'6"	33'1 3/4"
10'6"	10'1 3/4"			20'6"	19'8 3/4"			30'0"	28'10"		

DIAPHRAGMATIC JOINING SYSTEM

The heart of a rugged, versatile Walk-In is its joining system. Bally's diaphragmatic system, based on our patented Speed-Lok is proven dependable.

A steel strap is welded to the pocket and foamed into the panel, forming a lock-to-lock connection for strength.

The Bally Speed-Lok, is operated by a hex wrench and consists of only two simple assemblies. First, the Locking pin. This steel rod is precisely positioned so the locking arm engages it tightly. Second, the Locking arm is cam-mounted with a hooked end. When the hex wrench turns the arm, the eccentric movement of the cam first enables the hook to engage the pin and draws the panels tightly together.



Bally Refrigerated Boxes, Inc © 2014

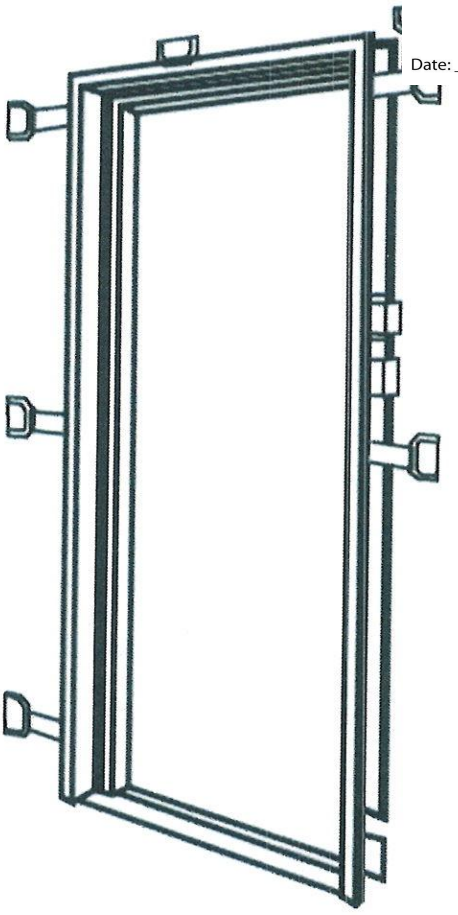
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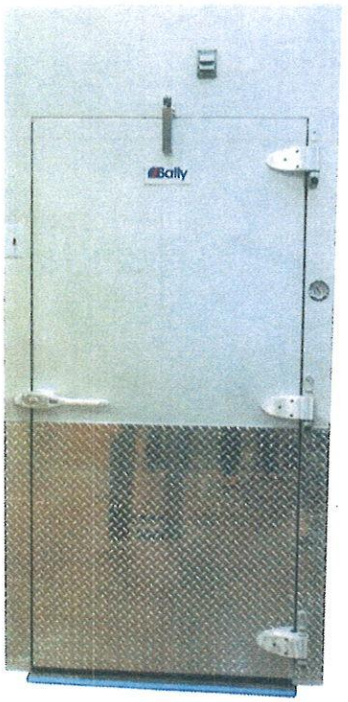
THE BALLY DOOR - *The best in the business*

Bally Walk-Ins can be equipped with a variety of door types and sizes to fill every user's requirements. Hinged doors are available in 24", 30", 36", 42", 48" and 60" widths and 66", 78" and 84" heights; with left or right hand swings. (Swing determined when facing outside). All doors furnished with:

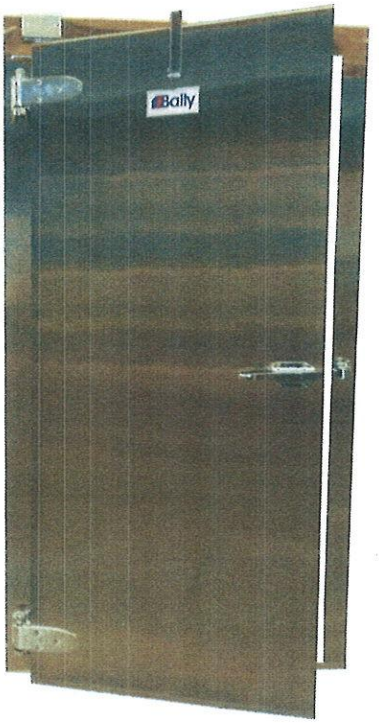
- Thermostatically controlled heater wires around frame to protect against condensation or frost formation on door edge. (Doorcap heaters are available on request)
- 2" dial thermometer (field-mounted on 60" doors)
- Glow in the dark inside safety release
- Self-closing hinges and door closers on doors up to 42" wide; Strap-hinges on 48" and 60" wide doors; Touch latch with cylinder lock on doors up to 42"; and a positive latch on 48" and 60" doors
- Removable magnetic gaskets
- Vapor-proof fluorescent light
- Freezer doors furnished with a pressure relief port

Every Bally entrance door has a unitized structural steel frame with thermal breaker, with additional 1/8" thick steel reinforcement plates welded to the frame for hardware support, and hinge and latch supports foamed into the door caps. For heavy-duty support choose the Bally Super door.





Super Door



Adapt-A-Door

SUPER DOORS - 1/8" thick aluminum diamond tread kickplates on the exterior door frame, and a third hinge added for support.

ADAPT-A-DOORS - Replacement hinged doors to retrofit any existing Walk-In cooler or freezer door. Available in widths from 30" to 60" and in heights from 66" to 84". Finishes are:

- Stainless steel
- Stucco embossed Galvalume™
- Stucco embossed white galvanized steel
- Stucco embossed aluminum

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Inspections Division
Approved with Conditions
Date: 11/22/16

DOOR OPTIONS AND ACCESSORIES

OBSERVATION WINDOWS -14" x 24" and 14" x 14" viewports with heated glass.

STRIP CURTAINS- Clear thermoplastic strip curtains to be installed behind the door.

STRIP DOORS- A two-piece hinged double-acting PVC curtain installed in the door opening.

ALARMS and THERMOMETERS- Solar thermometers, digital thermometers, TM166 digital alarm thermometer, Modularm 75 audio-visual alarms, and Weiss XWA audio-visual alarms.

LOCKING BARS- A two-piece stainless-steel locking bar provides added security.

DEADBOLT LOCK- A deadbolt handle latch using cylinder lock or padlock

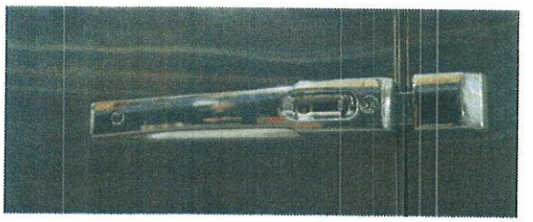
ENTRANCE DOOR RAMPS- When you need a Walk-In that can handle light duty, wheeling carts and it is impossible to recess the floor, interior or exterior ramps are available.
Interior Ramps- of reinforced stainless steel, cut into the threshold area of the door.
Exterior Ramps- Reinforced aluminum diamond tread ramps secured to a special flanged step-plate mounted on the threshold allows the door to swing freely.

GLASS DISPLAY DOORS- A wide selection of glass display doors is available in hinged or sliding doors. Doors are complete with shelving and lighting. Doors have built-in heaters to prevent condensation.

SLIDING DOORS- These doors are available in both single and bi-parting types. Sizes range from 36" to 120" wide and heights from 78" to 120" both manual and electric.



14" x 24" Observation Window



Deadbolt Lock



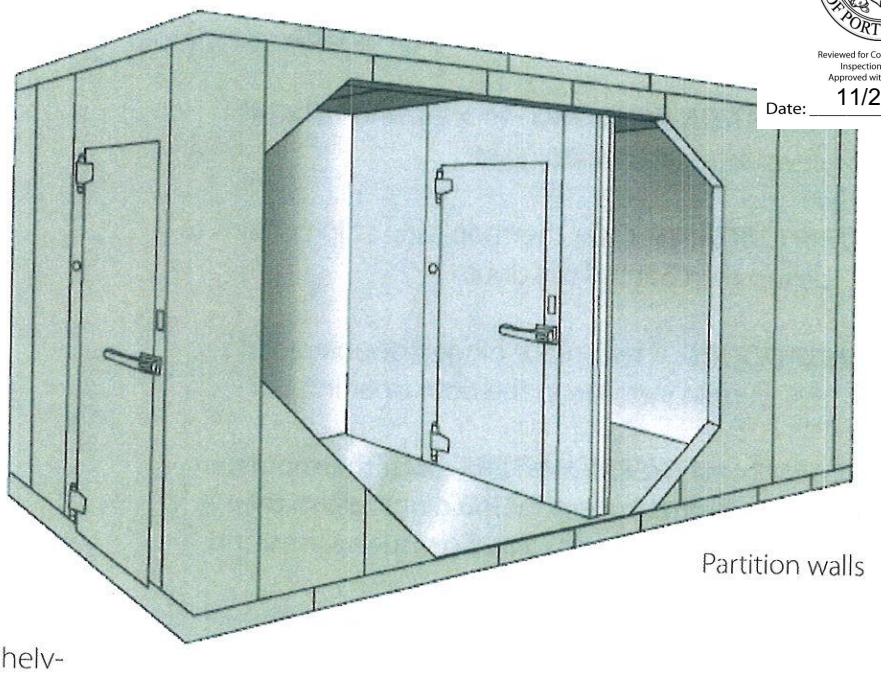
Hinged glass display doors

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OPTIONS AND ACCESSORIES

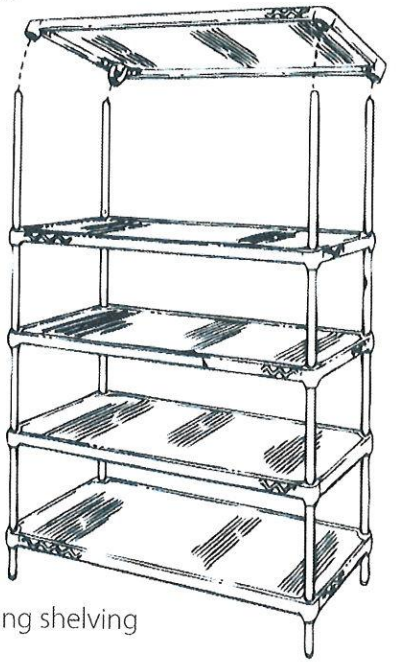
PARTITION WALLS- By installing partition walls inside your Walk-In, you can create multiple compartments. Door sections can also be installed in these walls. Floor, ceiling and wall panels contain breaker strips which minimize thermal conductivity from cooler to freezer compartments.



Partition walls

SHELVING- Bally offers a wide variety of shelving options, including our popular cantilever shelving. Cantilever shelving eliminates the need for front posts, allowing open floor space for cleaning and storage. Conventional freestanding shelving, both stationary and mobile is available. Finishes include coated wire and stainless-steel.

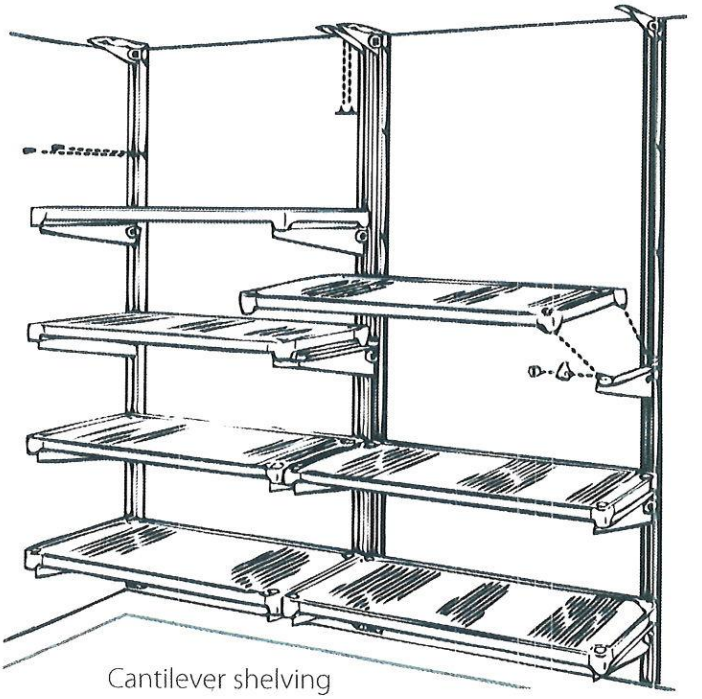
MEMBRANE ROOFS- Outdoor Walk-Ins require protection against the elements. Heavy duty vinyl membrane roofs provide a long-lasting roof covering. Door canopies are also provided for protection over the exterior entrance doors.



Freestanding shelving

WALL PROTECTORS -1½" wide extruded aluminum rails with vinyl inserts, and end caps secured with unexposed fasteners. Aluminum or stainless-steel hat-shaped bumpers provide a larger area of protection from carts.

LIGHT FIXTURES- 48" long fluorescent double bulb T5 light fixtures are available for field mounting. They are designed for use to -20°F. Bulbs are included. Vapor-proof light fixtures are also available. Energy saving LED fixtures help reduce operating costs.



Cantilever shelving

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GENERAL WALK-IN COOLER LOAD CALCULA



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Reviewed for Code Compliance
Inspections Division
Approved with Conditions
Date: 11/22/16

Prepared By	Prepared For
PHIL BONNICI **DAVE SWAIN ASSOCIATES, INC.** **6 LYBERTY WAY** **SUITE 101** **WESTFORD, MA** **01886 USA** **Ph: 978.392.8401** **Fx: 978.392.8431** **Email: phil@swainrep.com**	

COOLING REQUIREMENTS

Application	**General Walk-in Cooler**			Location	**Indoor**		
Internal Temp	35 °F	Internal RH	84%	External Temp	85 °F	External RH	55%
Wall Load	883 BTUH	Infiltration	856 BTUH	Products	436 BTUH	Miscellaneous	955 BTUH
	28%		27%		14%		31%

WALL, FLOOR AND CEILING LOADS

Section	Construction	Thickness (in)	K Factor	R Value	Ext Temp (°F)	Dim 1 (ft)	Dim 2 (ft)	Area (ft²)	Load (BTUH)
Rear	Urethane, Standard panels	4.000	0.14	28.57	85.0	8.00	8.50	68	119
Right End	Urethane, Standard panels	4.000	0.14	28.57	85.0	10.00	8.50	85	149
Front	Urethane, Standard panels	4.000	0.14	28.57	85.0	8.00	8.50	68	119
Left End	Urethane, Standard panels	4.000	0.14	28.57	85.0	10.00	8.50	85	149
Floor	Bally Urethane Panels, Bally 4" Cooler. On Grade	4.000	0.14	29.20		8.00	10.00	80	208
Ceiling	Urethane, Standard panels	4.000	0.14	28.57	85.0	8.00	10.00	80	140
	VOLUME (ft³)	**680**			**TOTAL WALL, FLOOR AND CEILING LOAD**				**883**

INFILTRATION LOAD : ESTIMATED BY VOLUME AND USAGE

Box Usage	Internal Temp (°F)	Internal Rh (%)	External Temp (°F)	External Rh (%)	Ventilation (CFM)	Load (BTUH)
Regular	35	84	85	55		856

PRODUCT LOADS

Type	Weight (lb)	Enter Temp (°F)	Final Temp (°F)	Pull Down (hrs)	Load (BTUH)
General, Mixed Products, Approximation	1,360	45.0	35.0	24	436
TOTAL PRODUCT WEIGHT (lbs)	**1,360**	**TOTAL PRODUCT LOAD**			**436**

MISCELLANEOUS LOADS

Quantity	Description	Power	Units	Run Time (hrs)	Load (BTUH)
	LIGHTING	1	W/ft²	24	273
2	EVAPORATOR MOTORS	100	W	24	682
			TOTAL MISCELLANEOUS LOAD		**955**

SYSTEM DESIGN SUMMARY

Design Load (BTUH)	Safety Factor	Safety Load (BTUH)	Run Time (Hours)	Capacity Required (BTUH)	Refrigerant	Line Frequency (Hz)	Design TD (°F)	Line Loss (°F)	Condenser Ambient (°F)
3,131	10%	3,445	16	5,167	R404A	60	10.1	0.5	95

SYSTEM EQUIPMENT SELECTION

Equipment Type	Quantity	Model Number	Description	Voltage	Rating (BTUH)
Condensing Unit	1	BQHA006E6-HS2A	Quiet Line - Hermetic|Condensing Units-Air	208-230/1/60	6,388
Evaporator	1	BLP107MA-S2B_ECM	Low Profile|Evaporator	208-230/1/60	6,869

SYSTEM BALANCE

Fan Load (BTUH)	Suction Temp (°F)	Evaporator TD (°F)	System Capacity (BTUH)
	25	9.5	6,460

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Inspections Division
Approved with Conditions
Date: 11/22/16

Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 8

Description Evaporator Coil, Cooler

Manufacturer Bally

Model Number BLP107MA-S2B_ECM

Quantity 1 ***Unit*** ea

Electrical Data:

208-230-Volt, 1-Phase, 0.8-Amps, Direct Connection

Plumbing Data:

3/4"-Indirect Waste

Options and Accessories:

See drawings for additional information.

Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.

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Date: 11/22/16

NATIONAL REFRIGERATION AND AIR CONDITIONING CANADA CORP.
159 ROY BLVD, PO BOX 2020
BRANTFORD, ON
CANADA N3T 5Y6

BLP107MA-S2B_ECM

LOW PROFILE EVAPORATOR

PURCHASER :	SUBMITTED BY : **Phil Bonnici**
PROJECT : **Thompson Point - Combo - Item 1, 4 & 7**	DATE : **19 Jul 2016**
ORDER # : **-A00**	ITEM # : **0**
QUOTE # :	ID # :
PURCHASER'S PO # :	TAGGING :

MODEL FEATURES

- 3/8" Tubing coil construction (reduces refrigerant operating charge)
- Factory installed solenoid valve wire harness
- Heavy gauge textured aluminum cabinet construction resists scratches/corrosion
- Spacious piping end compartment allows for easy assembly
- Hinged drain pan with central universal drain connection (3/4" drain)
- Front access to spacious electrical and header compartments
- Schrader connection on suction header
- Attractive and durable high density polyethylene fan guards
- Ultra efficient Electronically Commutated Motor (ECM)
- ** ECM with SmartSpeed Technology
- High efficiency enhanced copper tube and aluminium fin coil design
- 6 FPI

MODEL OPTIONS (* = Shipped Loose)

PRE-ASSEMBLED EVAP
- [ ] Sporlan TXV, LLSV,T-stat
- [1] SmartVap AD with Sporlan TXV + Solvlv
- [ ] Danfoss TXV, LLSV, T-stat
- [ ] EEV Kit - Sporlan EEV + Kelvin II
- [ ] EEV Kit - Emerson EEV + EX48
- [ ] KE2 Demand Defrost w/Sporlan TXV
- [ ] KE2 Demand Defrost w/Sporlan EEV
- [ ] *KE2 Demand Defrost w/Sporlan TXV
- [ ] *KE2 Demand Defrost w/Sporlan EEV
- [ ] KE2 Demand Defrost w/KE2 EEV
- [ ] *KE2 Demand Defrost w/KE2 EEV
- [ ] **Aux Sideport Connector**

CABINET FINISH
- [ ] Painted White
- [ ] Painted Black
- [ ] Stainless Steel

SENSORS FOR CPC I|O BOARDS
- [ ] Coil Temp Sensor
- [ ] Return Air Temp Sensor
- [ ] Suction Pressure Transducer

DEMAND DEFROST ELECTRONIC CONTROLLER
- [ ] KE2 Therm Evaporator Efficiency
- [ ] *KE2 Therm Evaporator Efficiency
- [ ] **Dual Circuit**

ELECTRONIC CONTROLLER
- [1] SmartVap Air Defrost

EXPANSION VALVE
- [1] Sporlan TXV
- [ ] Emerson TXV
- [ ] Sporlan EEV
- [ ] Emerson EEV
- [ ] Danfoss TXV

SENSOR + TRANSDUCER FOR EEV
- [ ] for use with Emerson EEV
- [ ] Other Brand - Specify in Notes

ELECTRONIC SH CONTROLLER FOR EEV
- [ ] *Sporlan Kelvin II EEV Controller
- [ ] *Emerson EEV Controller
- [ ] *Other EEV Controller- Specify MFR Model in Notes
- [ ] **Evaporator Disconnect Switch**

EVAPORATOR PRISON PACKAGE
- [ ] Tamper Proof Screws
- [ ] **Export Crating**

COIL COATING
- [ ] Heresite Coating
- [ ] ElectroFin Coating

FIN AND MATERIAL
- [ ] Gold Coat Fins
- [ ] Copper Fins
- [ ] **Insulated Drain Pan**

KE2 THERM
- [ ] *SmartGate Router #20695
- [ ] *8 Port Switch #20166
- [ ] *CAT5e Shielded Cable - 50ft w/connectors
- [ ] 40' Leads on Sensors + Transducers
- [ ] ***Liquid / Suction Heat Exchanger**

LIQUID LINE SOLENOID VALVE
- [ ] Danfoss
- [1] Sporlan
- [ ] Emerson
- [ ] By Others Field Supplied
- [ ] **Dual Voltage Coil 120-230V Field Wired**
- [ ] **Nitrogen Charged and Sealed**

ROOM THERMOSTATS
- [ ] Mechanical
- [ ] *Mechanical
- [ ] *Johnson A19ABC
- [ ] *Johnson A419ABC-1C
- [ ] Ranco ETC-111000
- [ ] *Ranco ETC-111000
- [ ] **Wire Fan Guards**

INSTALLATION REQUIREMENTS
- [1] Minimum slope of 1" per foot on all drain lines
- [1] P-trap per evap required ouside of box

VOLTAGE	SYSTEM REFRIGERANT	AIR FLOW	EVAP. TEMP	BOX TEMP	CAPACITY
208-230/1/60	**R404A**	**900 CFM**	**25.5 °F**	**35 °F**	**6869 BTUH**

FANS			HEATERS				CIRCUIT TOTAL			
QTY	POWER	FLA/FAN	TYPE	QTY	AMPS		AMPS	WATTS	MCA†	MOP‡
1	**0.07HP**	**0.6**					**0.6**	**60**	**0.8**	**15**

DISTRIBUTOR	**1/2 in**	SOUND	**-**	REC CAPACITY			APPROVALS
SUCTION	**5/8 in**	WEIGHT	**48 lb**	REF CHARGE	**1 lb**		CE, cULus, NSF

NOTES:
† MCA.. Minimum Circuit Ampacity, ‡ MOP.. Maximum Overcurrent Protection

APPROVED BY : **DATE :**

Approval of this drawing signifies that the equipment is acceptable under the provision of the job specifications. Any change made hereon by any person whomsoever subject to acceptance by NATIONAL REFRIGERATION at its home office.

RESURGAM CITY OF PORTLAND, MAINE
Reviewed for Code Compliance
Inspections Division
Approved with Conditions
Date: 11/22/16

NATIONAL REFRIGERATION AND AIR CONDITIONING CANADA CORP.
159 ROY BLVD, PO BOX 2020
BRANTFORD, ON
CANADA N3T 5Y6

BLP107MA-S2B_ECM

LOW PROFILE EVAPORATOR

PURCHASER :	SUBMITTED BY : **Phil Bonnici**
PROJECT : **Thompson Point - Combo - Item 1, 4 & 7**	DATE : **19 Jul 2016**
ORDER # : **-A00**	ITEM # : **0**
QUOTE # :	ID # :
PURCHASER'S PO # :	TAGGING :

SELECTED OPTION DESCRIPTIONS

Electronic Controller - SmartVap Air Defrost

Air Defrost Timer and Thermostat in one. Factory installed and wired.

Expansion Valve - Sporlan TXV

May be Type EBQ, S, SBF, O externally equalized thermostatic expansion valve. Valves are selected using the specified capacity and operating conditions of the refrigeration system as specified on the accompanying Certified Prints.

Installation Requirements - Minimum slope of 1" per foot on all drain lines

Bally recommends a minimum slope of 1" per foot on all drain lines.

Installation Requirements - P-trap per evap required ouside of box

All evaporators must be trapped individually outside of the box to prevent vapor migration back to coil surface.

Liquid Line Solenoid Valve - Sporlan

Sporlan solenoid coil voltage matches evaporator voltage except when evaporator is 460V, then 230V solenoid coil is used. Exceptions must be clearly explained in the Notes of the option.

Pre-assembled Evap - SmartVap AD with Sporlan TXV + Solvlv

Option Package consists of factory installed and wired Bally SmartVap Air Defrost electronic controller, Sporlan balance port TXV and Sporlan liquid line solenoid valve.

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159 ROY BLVD, PO BOX 2020
BRANTFORD, ON
CANADA N3T 5Y6

Order Item No: 0

BLP107MA-S2B_ECM

LOW PROFILE EVAPORATOR

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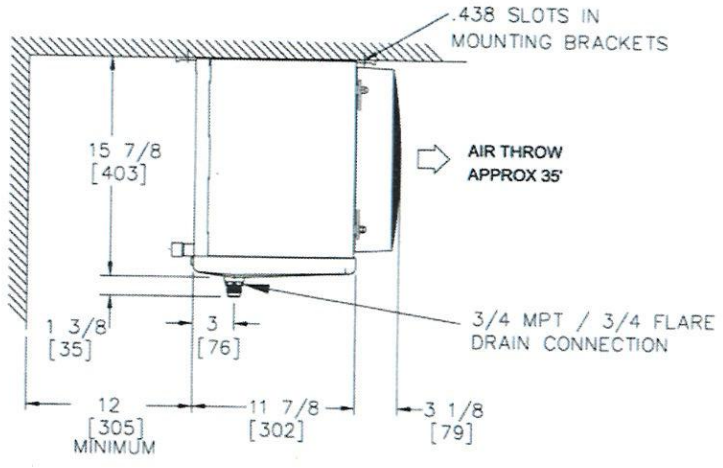
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PURCHASER :
PROJECT : **Thompson Point - Combo - Item 1, 4 & 7**
SUBMITTED BY : **Phil Bonnici**

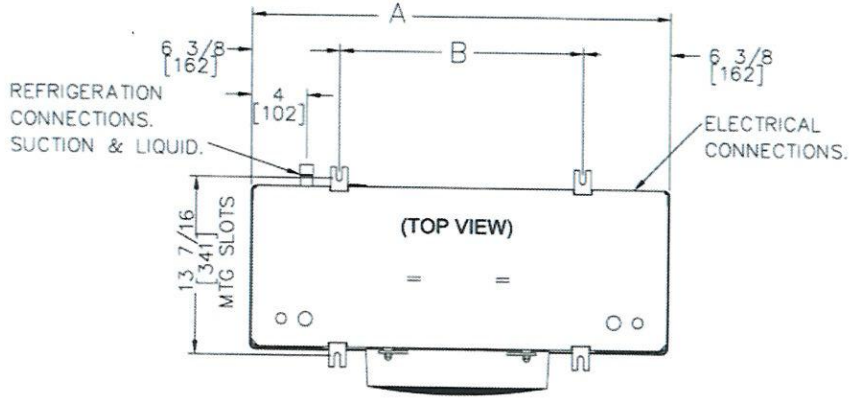
Dimensions shown are for standard unit less options.

DIMENSIONS	
DIMENSION A	30 1/4 in
DIMENSION B	17 1/4 in
DIMENSION C	
DIMENSION D	
DIMENSION E	
DIMENSION F	
DIMENSION G	0 in
DIMENSION H	

CONNECTIONS	
DISTRIBUTOR	1/2 in
SUCTION	5/8 in
DRAIN	3/4 in
WATER	
DISCHARGE	
PAN LOOP	
HOT GAS SIDE PORT	
HOT GAS INLET	
HOT GAS OUTLET	
OTHER	
SHIPPING WEIGHT	48 lb
REFRIGERANT CHARGE	1 lb
RECEIVER CAPACITY	

APPROVALS			
CE	c UL us	NSF	





NOTES:

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CITY OF PORTLAND MAINE

Reviewed for Code Compliance
Inspections Division
Approved with Conditions
Date: 11/22/16

Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 9

Description Compressor, Cooler

Manufacturer Bally

Model Number BQHA006E6-HS2A

Quantity 1 ***Unit*** ea

Electrical Data:

208-230-Volt, 1-Phase, 1/2-HP, 7.5-Amps, Direct Connection

Plumbing Data:

None

Options and Accessories:

See drawings for additional information.

Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.

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NATIONAL REFRIGERATION AND AIR CONDITIONING CANADA CORP.
159 ROY BLVD, PO BOX 2020
BRANTFORD, ON
CANADA N3T 5Y6

BQHA006E6-HS2A

QUIET LINE - HERMETIC CONDENSING UNITS-AIR

PURCHASER :	SUBMITTED BY : **Phil Bonnici**
PROJECT : **Thompson Point - Combo - Item 1, 4 & 7**	DATE : **19 Jul 2016**
ORDER # : **-A00**	ITEM # : **0**
QUOTE # :	ID # :
PURCHASER'S PO # :	TAGGING :

MODEL FEATURES

- Copper tubing secured with cushion clamps
- Fan motors are inherently protected with internal overloads
- Pre-formed piping
- Receiver with fusible plug and liquid shut off valve
- Suction and discharge service valves
- Weatherproof electrical control box with compressor contactor and fused control circuit
- THERMOSPAN coil design feature eliminates tube failure on tube sheets
- Ultra efficient Electronically Commutated Motor (ECM)
- Fixed high and low pressure control
- Unit shipped with Nitrogen Holding Charge
- Powder Coat Painted Cabinet
- Gold Coat Fins
- High efficiency enhanced copper tube and aluminium fin coil design
- EC Motor Speed Controller

MODEL OPTIONS (* = Shipped Loose)

PRE-ENGINEERED OPTION PACKAGE

- [ ] A - STD
- [ ] B
- [ ] C
- [1] D
- [ ] E
- [ ] F
- [ ] G
- [ ] H
- [ ] J
- [ ] K

- [ ] **115V Control Circuit**
- [ ] **Compressor Sound Insulation**
- [ ] **Discharge Line Check Valve**

DISCONNECT SWITCH

- [ ] Non-Fused

- [ ] **Export Crating**
- [ ] **Extended 4-Year Compressor Warranty**
- [ ] **Extended Leg Kit**

COIL COATING

- [ ] Heresite Coating
- [ ] ElectroFin Coating

FIN AND MATERIAL

- [ ] Copper Fins

- [1] **Heated and Insulated Receiver**

LIQUID LINE FILTER + SIGHT GLASS

- [1] Sealed

- [ ] **Oversized Receiver**
- [ ] **Pump Down Toggle Switch**

SUCTION ACCUMULATOR

- [ ] Without Heat Exchanger

SUCTION FILTER

- [ ] Sealed Type

TIME CLOCK

- [ ] Paragon 8145 Style
- [ ] *230V Paragon 8145 Style
- [ ] *115V Paragon 8145 Style

- [ ] **Two Valve Adj Flooded Head Pressure Control**
- [ ] **Wall Mount Kit**
- [1] **Wind Guard**
- [ ] **QuickVac Valves**

VOLTAGE	SYSTEM REFRIGERANT	RATING	SUCTION TEMP	AMBIENT TEMP	CAPACITY
208-230/1/60	**R404A**	**0.5Hp**	**25 °F**	**95 °F**	**6388 BTUH**

FANS			COMPRESSOR				CIRCUIT TOTAL			
QTY	POWER	FLA/FAN	TYPE	QTY	RLA	LRA	AMPS	WATTS	MCA†	MOP‡
1	**165W**	**1.7**	**RST45C1E-CAV-202**		**4.6**	**26.5**	**6.3**		**7.5**	**15**

LIQUID	**3/8 in**	SOUND	**-**	REC CAPACITY	**6 lb**		APPROVALS
SUCTION	**5/8 in**	WEIGHT	**305 lb**	REF CHARGE			

NOTES:
† MCA.. Minimum Circuit Ampacity, ‡ MOP.. Maximum Overcurrent Protection
MCA & MOP are for the condensing unit ONLY. Single point connections WILL show different on dataplate.

APPROVED BY : **DATE :**

Approval of this drawing signifies that the equipment is acceptable under the provision of the job specifications. Any change made hereon by any person whomsoever subject to acceptance by NATIONAL REFRIGERATION at its home office.

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NATIONAL REFRIGERATION AND AIR CONDITIONING CANADA CORP.
159 ROY BLVD, PO BOX 2020
BRANTFORD, ON
CANADA N3T 5Y6

BQHA006E6-HS2A

QUIET LINE - HERMETIC CONDENSING UNITS-AIR

PURCHASER :	SUBMITTED BY : **Phil Bonnici**
PROJECT : **Thompson Point - Combo - Item 1, 4 & 7**	DATE : **19 Jul 2016**
ORDER # : **-A00**	ITEM # : **0**
QUOTE # :	ID # :
PURCHASER'S PO # :	TAGGING :

SELECTED OPTION DESCRIPTIONS

Heated and Insulated Receiver

Self regulating 8W/ft heater wrapped in 1/2" Rubatex or equivalent insulation. Heater voltage matched control circuit. Receiver CRN and U-A1 form available upon request.

Liquid Line Filter + Sight Glass - Sealed

Sporlan C Series with ODF solder connections and Sporlan SA moisture indicator factory installed in liquid line.

Pre-Engineered Option Package - D

Liquid line filter drier and sightglass: Sporlan C Series filter-drier with ODF solder connections and Sporlan SA moisture indicator factory installed in liquid line.
Heated and Insulated Receiver: Self regulating 8W/ft heater wrapped in 1/2" Rubatex or equivalent insulation. Heater voltage matched control circuit. Receiver CRN and U-A1 form available upon request.

Wind Guard

For use with EC Motors. Prevents uncontrolled airflow through the condenser in ambients less than 10°F .

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NATIONAL REFRIGERATION AND AIR CONDITIONING CANADA CORP.
159 ROY BLVD, PO BOX 2020
BRANTFORD, ON
CANADA N3T 5Y6

Order Item No: 0

BQHA006E6-HS2A

QUIET LINE - HERMETIC CONDENSING UNITS-AIR

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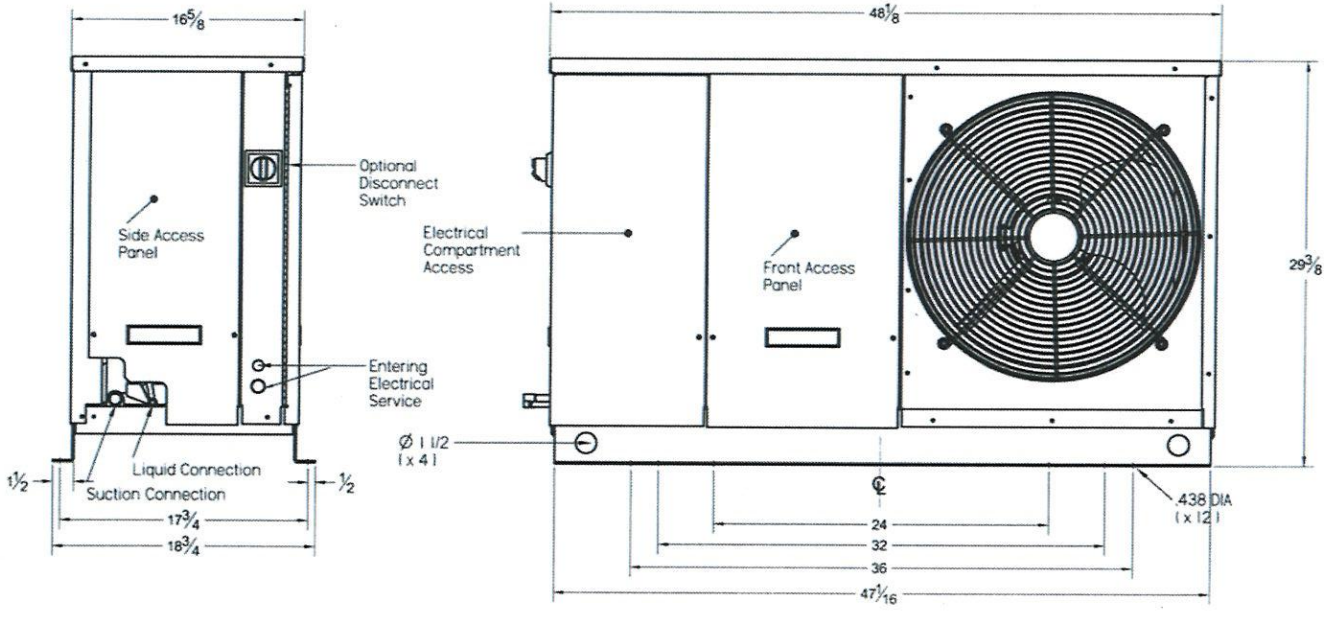
DATE : **19 Jul 2016**
PURCHASER :
PROJECT : **Thompson Point - Combo - Item 1, 4 & 7**
SUBMITTED BY : **Phil Bonnici**

Dimensions shown are for standard unit less options.

DIMENSIONS	
DIMENSION A	
DIMENSION B	
DIMENSION C	
DIMENSION D	
DIMENSION E	
DIMENSION F	
DIMENSION G	
DIMENSION H	

CONNECTIONS	
LIQUID	3/8 in
SUCTION	5/8 in
DRAIN	
WATER	
DISCHARGE	
PAN LOOP	
HOT GAS SIDE PORT	
HOT GAS INLET	
HOT GAS OUTLET	
OTHER	
SHIPPING WEIGHT	305 lb
REFRIGERANT CHARGE	
RECEIVER CAPACITY	6 lb

APPROVALS			
c UL us			



NOTES:

Date: 11/22/16
Reviewed for Code Compliance
Inspections Division
Approved with Conditions
CITY OF PORTLAND MAINE RESURGAM

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Inspections Division
Approved with Conditions
Date: 11/22/16

Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 10

Description Walk-In Freezer

Manufacturer Bally

Model Number Custom

Quantity 1 ***Unit*** ea

Electrical Data:

120-Volt, 1-Phase, 15.0-Amps, Direct Connection (Door Panel)

Plumbing Data:

None

Options and Accessories:

See drawings for additional information.

Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.

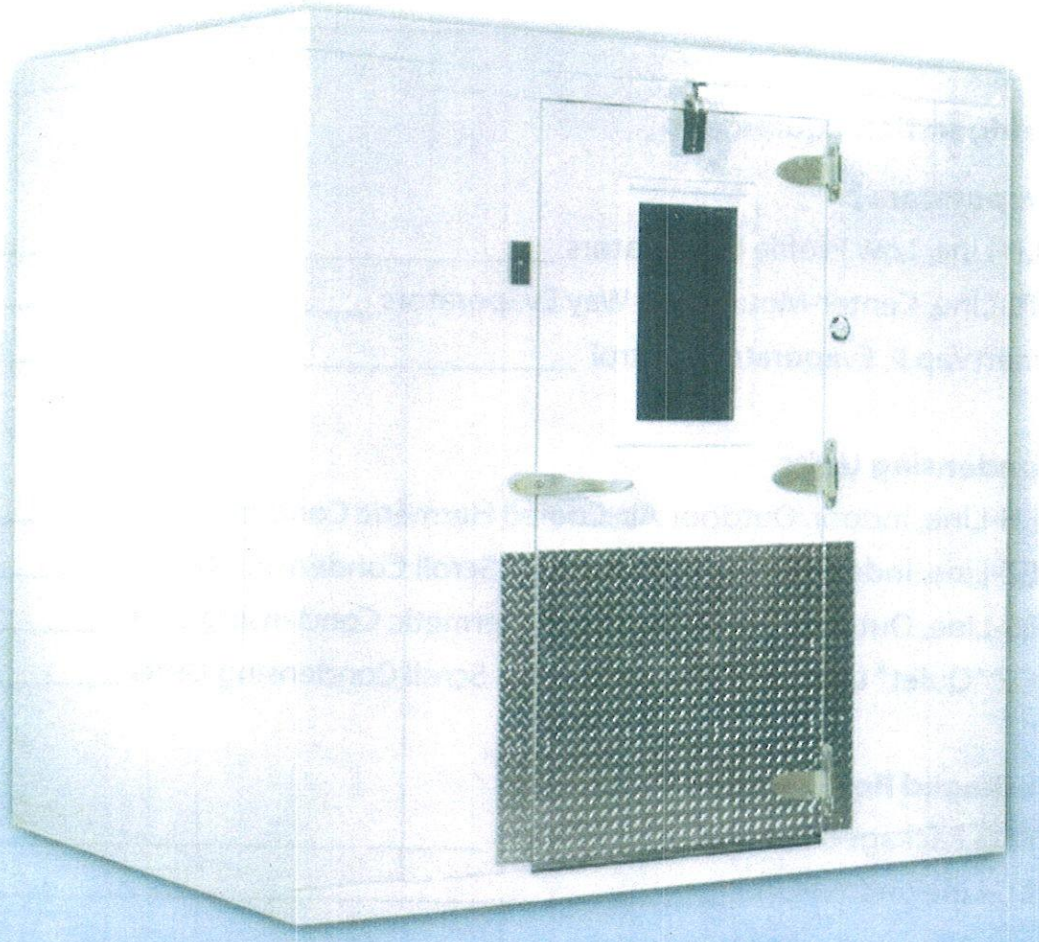
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Bally

Proven Dependable

Sectional Walk-In Coolers & Freezers

A guide to design specifications, options, & refrigeration equipment.



1-800-24BALLY

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DESIGN SPECIFICATIONS

PANEL CONSTRUCTION: Panels shall consist of foamed-in-place urethane insulation, sandwiched between interior and exterior metal skins. Edges of panels shall be tongue and groove, with Speed-Lok fastening devices foamed-in-place at the time of fabrication. Insulation shall be of non-ozone depleting urethane, U.L. Class I system, with a flame spread rating of 25 or less, with a Factory Mutual panel assembly rating. A PVC gasket located on the tongue side of panels forms an air tight seal.

PANEL SIZES: Panels are available in 4", 5" and 6" thicknesses. Vertical panel sizes are 12" x 12" corners, 11½", 17¼", 23", 34½" and 46" widths. Ceiling and floor panels are available in 23½" end panels, 11½", 17¼", 34½" and 46" widths. Panel heights are 5'10" thru 10'10"; 11'4" thru 19'4"; and 19'8" thru 27'8" in one foot increments. The maximum length for ceiling and floor panels is 11'6" for multi-span and 17'4" for indoor single span ceilings.

PANEL FINISHES: Stucco-embossed Galvalume™ steel, Stainless steel, Stucco-embossed stainless steel, Stucco-embossed aluminum, Smooth white aluminum, Smooth white galvanized steel, Stucco-embossed white galvanized steel, Stucco-embossed sand-tan galvanized steel. FLOOR FINISHES: Rigidized Aluminum diamond tread, Aluminum diamond tread, Rigidized stainless steel diamond tread, Galvanized steel (if floor is to be covered with tile or concrete).

FLOOR CONSTRUCTION: Standard floors support 600 pounds per square foot of evenly distributed stationary loads. Floor construction options include 4" insulated floor panels on slab, floor panels recessed (with or without tile), built-in insulated floor (with or without floor screeds). Reinforced floor panels designed for cart or pallet truck usage are available.

Standard Exterior Dimensions

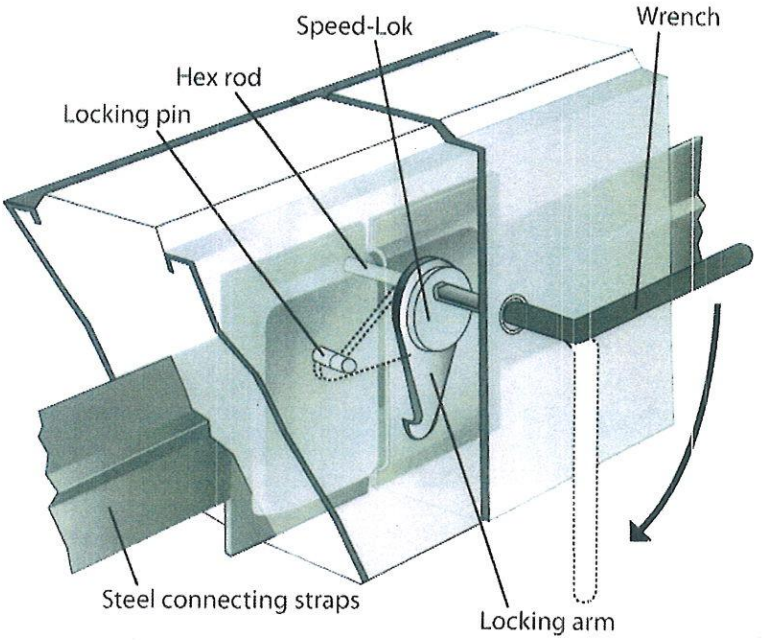
Nominal	Actual	Nominal	Actual	Nominal	Actual	Nominal	Actual	Nominal	Actual	Nominal	Actual
6'0"	5'10"	11'0"	10'7 1/2"	16'0"	15'5"	21'0"	20'2 1/2"	25'6"	24'6 1/4"	30'6"	29'3 3/4"
6'6"	6'3 3/4"	11'6"	11'1 1/4"	16'6"	15'10 3/4"	21'6"	20'8 1/4"	26'0"	25'0"	31'0"	29'9 1/2"
7'0"	6'9 1/2"	12'0"	11'7"	17'0"	16'4 1/2"	22'0"	21'2"	26'6"	25'5 3/4"	31'6"	30'3 1/4"
7'6"	7'3 1/4"	12'6"	12'3/4"	17'6"	16'10 1/4"	22'6"	21'7 3/4"	27'0"	25'11 1/2"	32'0"	30'9"
8'0"	7'9"	13'0"	12'6 1/2"	18'0"	17'4"	23'0"	22'7 1/2"	27'6"	26' 5¼"	32'6"	31'2 3/4"
8'6"	8'2 3/4"	14'0"	13'6"	18'6"	17'10 1/4"	23'6"	22'7 1/4"	28'0"	26'11"	33'0"	31'8 1/2"
9'0"	8'8 1/2"	14'6"	13'113/4"	19'0"	18'3 1/2"	24'0"	23'1"	28'6"	27'4 3/4"	33'6"	32'2 1/4"
9'6"	9'2 1/4"	15'0"	14'5 1/2"	19'6"	18'9 1/4"	24'6"	23'6 3/4"	29'0"	27'10 1/2"	34'0"	32'8"
10'0"	9'8"	15'6"	14'11 1/4"	20'0"	19'3"	25'0"	24' 1/2"	29'6"	28'4 1/4"	34'6"	33'1 3/4"
10'6"	10'1 3/4"			20'6"	19'8 3/4"			30'0"	28'10"		

DIAPHRAGMATIC JOINING SYSTEM

The heart of a rugged, versatile Walk-In is its joining system. Bally's diaphragmatic system, based on our patented Speed-Lok is proven dependable.

A steel strap is welded to the pocket and foamed into the panel, forming a lock-to-lock connection for strength.

The Bally Speed-Lok, is operated by a hex wrench and consists of only two simple assemblies. First, the Locking pin. This steel rod is precisely positioned so the locking arm engages it tightly. Second, the Locking arm is cam-mounted with a hooked end. When the hex wrench turns the arm, the eccentric movement of the cam first enables the hook to engage the pin and draws the panels tightly together.



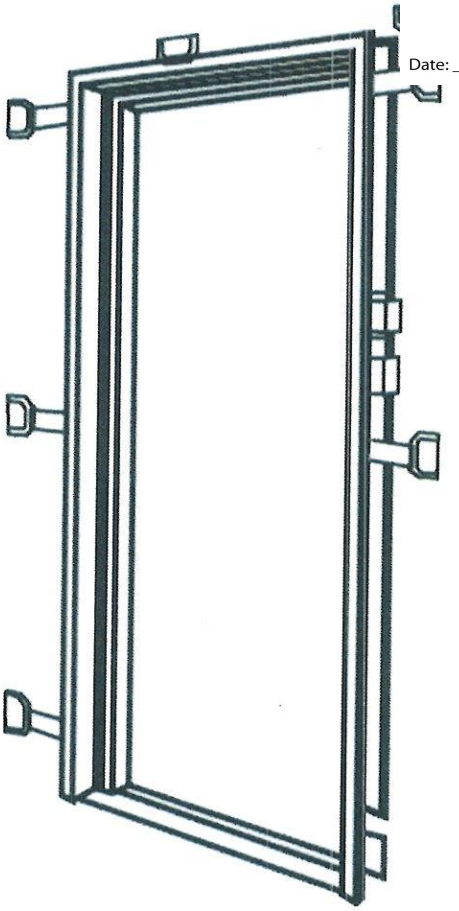
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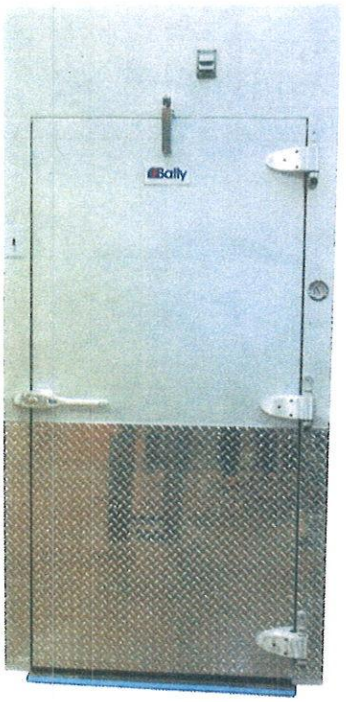
THE BALLY DOOR - *The best in the business*

Bally Walk-Ins can be equipped with a variety of door types and sizes to fill every user's requirements. Hinged doors are available in 24", 30", 36", 42", 48" and 60" widths and 66", 78" and 84" heights; with left or right hand swings. (Swing determined when facing outside). All doors furnished with:

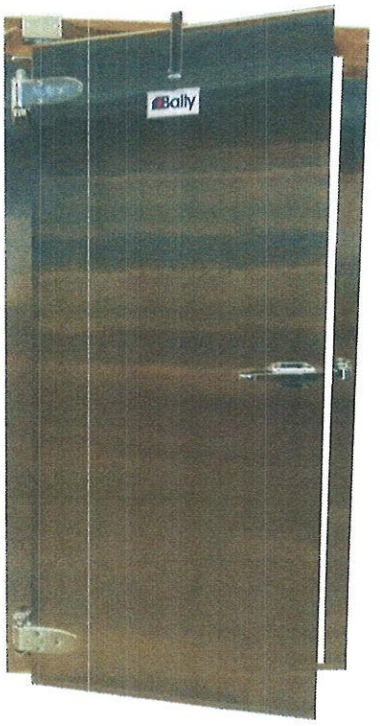
- Thermostatically controlled heater wires around frame to protect against condensation or frost formation on door edge. (Doorcap heaters are available on request)
- 2" dial thermometer (field-mounted on 60" doors)
- Glow in the dark inside safety release
- Self-closing hinges and door closers on doors up to 42" wide; Strap-hinges on 48" and 60" wide doors; Touch latch with cylinder lock on doors up to 42"; and a positive latch on 48" and 60" doors
- Removable magnetic gaskets
- Vapor-proof fluorescent light
- Freezer doors furnished with a pressure relief port



Every Bally entrance door has a unitized structural steel frame with thermal breaker, with additional 1/8" thick steel reinforcement plates welded to the frame for hardware support, and hinge and latch supports foamed into the door caps. For heavy-duty support choose the Bally Super door.



Super Door



Adapt-A-Door

SUPER DOORS - 1/8" thick aluminum diamond tread kickplates on the exterior door frame, and a third hinge added for support.

ADAPT-A-DOORS - Replacement hinged doors to retrofit any existing Walk-In cooler or freezer door. Available in widths from 30" to 60" and in heights from 66" to 84". Finishes are:

- Stainless steel
- Stucco embossed Galvalume™
- Stucco embossed white galvanized steel
- Stucco embossed aluminum

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DOOR OPTIONS AND ACCESSORIES

OBSERVATION WINDOWS -14" x 24" and 14" x 14" viewports with heated glass.

STRIP CURTAINS- Clear thermoplastic strip curtains to be installed behind the door.

STRIP DOORS- A two-piece hinged double-acting PVC curtain installed in the door opening.

ALARMS and THERMOMETERS- Solar thermometers, digital thermometers, TM166 digital alarm thermometer, Modularm 75 audio-visual alarms, and Weiss XWA audio-visual alarms.

LOCKING BARS- A two-piece stainless-steel locking bar provides added security.

DEADBOLT LOCK- A deadbolt handle latch using cylinder lock or padlock

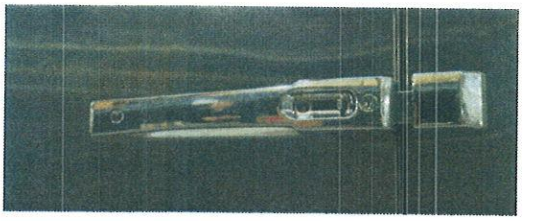
ENTRANCE DOOR RAMPS- When you need a Walk-In that can handle light duty, wheeling carts and it is impossible to recess the floor, interior or exterior ramps are available.
Interior Ramps- of reinforced stainless steel, cut into the threshold area of the door.
Exterior Ramps- Reinforced aluminum diamond tread ramps secured to a special flanged step-plate mounted on the threshold allows the door to swing freely.

GLASS DISPLAY DOORS- A wide selection of glass display doors is available in hinged or sliding doors. Doors are complete with shelving and lighting. Doors have built-in heaters to prevent condensation.

SLIDING DOORS- These doors are available in both single and bi-parting types. Sizes range from 36" to 120" wide and heights from 78" to 120" both manual and electric.



14" x 24" Observation Window



Deadbolt Lock



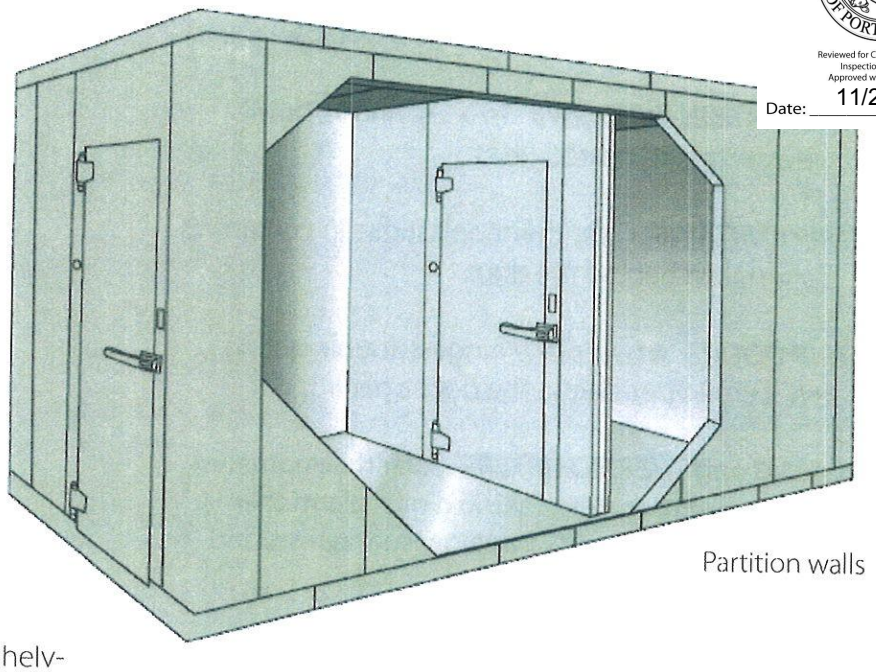
Hinged glass display doors

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OPTIONS AND ACCESSORIES

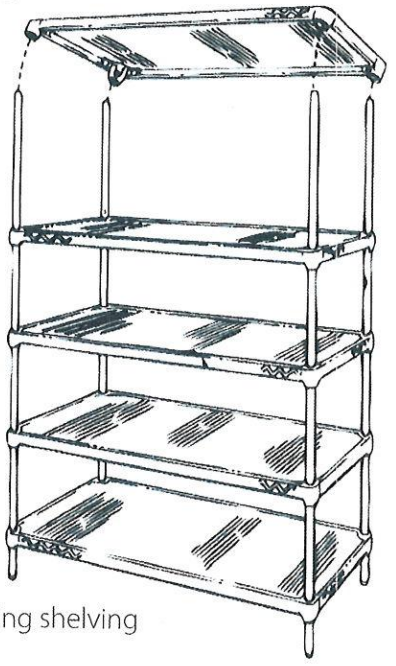
PARTITION WALLS- By installing partition walls inside your Walk-In, you can create multiple compartments. Door sections can also be installed in these walls. Floor, ceiling and wall panels contain breaker strips which minimize thermal conductivity from cooler to freezer compartments.



Partition walls

SHELVING- Bally offers a wide variety of shelving options, including our popular cantilever shelving. Cantilever shelving eliminates the need for front posts, allowing open floor space for cleaning and storage. Conventional freestanding shelving, both stationary and mobile is available. Finishes include coated wire and stainless-steel.

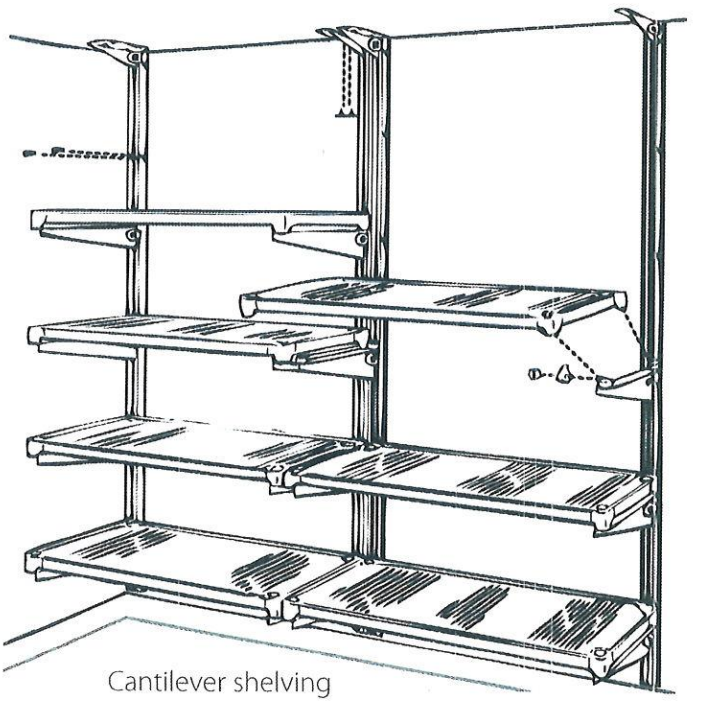
MEMBRANE ROOFS- Outdoor Walk-Ins require protection against the elements. Heavy duty vinyl membrane roofs provide a long-lasting roof covering. Door canopies are also provided for protection over the exterior entrance doors.



Freestanding shelving

WALL PROTECTORS -1½" wide extruded aluminum rails with vinyl inserts, and end caps secured with unexposed fasteners. Aluminum or stainless-steel hat-shaped bumpers provide a larger area of protection from carts.

LIGHT FIXTURES- 48" long fluorescent double bulb T5 light fixtures are available for field mounting. They are designed for use to -20°F. Bulbs are included. Vapor-proof light fixtures are also available. Energy saving LED fixtures help reduce operating costs.



Cantilever shelving

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GENERAL WALK-IN FREEZER LOAD CALCULA



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Approved with Conditions
Date: 11/22/16

Prepared By	Prepared For
PHIL BONNICI **DAVE SWAIN ASSOCIATES, INC.** **6 LYBERTY WAY** **SUITE 101** **WESTFORD, MA** **01886 USA** **Ph: 978.392.8401** **Fx: 978.392.8431** **Email: phil@swainrep.com**	

COOLING REQUIREMENTS

Application	**General Walk-in Freezer**			Location	**Indoor**		
Internal Temp	-10 °F	Internal RH	95%	External Temp	85 °F	External RH	55%
Wall Load	1,636 BTUH	Infiltration	1,762 BTUH	Products	122 BTUH	Miscellaneous	899 BTUH
	37%		40%		3%		20%

WALL, FLOOR AND CEILING LOADS

Section	Construction	Thickness (in)	K Factor	R Value	Ext Temp (°F)	Dim 1 (ft)	Dim 2 (ft)	Area (ft²)	Load (BTUH)
Rear	Urethane, Standard panels	4.000	0.14	28.57	85.0	8.00	8.50	68	226
Right End	Urethane, Standard panels	4.000	0.14	28.57	85.0	10.00	8.50	85	283
Front	Urethane, Standard panels	4.000	0.14	28.57	85.0	8.00	8.50	68	226
Left End	Urethane, Standard panels	4.000	0.14	28.57	85.0	10.00	8.50	85	283
Floor	Bally Urethane Panels, Bally 4" Freezer. On Grade	4.000	0.12	32.60		8.00	10.00	80	353
Ceiling	Urethane, Standard panels	4.000	0.14	28.57	85.0	8.00	10.00	80	266
	VOLUME (ft³)	**680**			**TOTAL WALL, FLOOR AND CEILING LOAD**				**1,636**

INFILTRATION LOAD : ESTIMATED BY VOLUME AND USAGE

Box Usage	Internal Temp (°F)	Internal Rh (%)	External Temp (°F)	External Rh (%)	Ventilation (CFM)	Load (BTUH)
Regular	-10	95	85	55		1,762

PRODUCT LOADS

Type	Weight (lb)	Enter Temp (°F)	Final Temp (°F)	Pull Down (hrs)	Load (BTUH)
General, Mixed Products, Approximation	680	0.0	-10.0	24	122
TOTAL PRODUCT WEIGHT (lbs)	**680**			**TOTAL PRODUCT LOAD**	**122**

MISCELLANEOUS LOADS

Quantity	Description	Power	Units	Run Time (hrs)	Load (BTUH)
	LIGHTING	1	W/ft²	24	273
2	EVAPORATOR MOTORS	100	W	22	626
				TOTAL MISCELLANEOUS LOAD	**899**

SYSTEM DESIGN SUMMARY

Design Load (BTUH)	Safety Factor	Safety Load (BTUH)	Run Time (Hours)	Capacity Required (BTUH)	Refrigerant	Line Frequency (Hz)	Design TD (°F)	Line Loss (°F)	Condenser Ambient (°F)
4,418	10%	4,860	18	6,480	R404A	60	10	0.5	95

SYSTEM EQUIPMENT SELECTION

Equipment Type	Quantity	Model Number	Description	Voltage	Rating (BTUH)
Condensing Unit	1	BQHA025L6-HT3A	Quiet Line - Hermetic|Condensing Units-Air	208-230/3/60	8,859
Evaporator	1	BLP209LE-S2B_ECM	Low Profile|Evaporator	208-230/1/60	9,000

SYSTEM BALANCE

Fan Load (BTUH)	Suction Temp (°F)	Evaporator TD (°F)	System Capacity (BTUH)
	-20.4	9.9	8,894

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Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 11

Description Evaporator Coil, Freezer

Manufacturer Bally

Model Number BLP209LE-S2B_ECM

Quantity 1 ***Unit*** ea

Electrical Data:

208-230-Volt, 1-Phase, 11.7-Amps, Direct Connection

115-Volt, 1-Phase, 0.5-Kw., 4.3-Amps, Cord and Plug (Drain Line Heat Tape)

Plumbing Data:

3/4"-Indirect Waste

Options and Accessories:

See drawings for additional information.

Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.

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NATIONAL REFRIGERATION AND AIR CONDITIONING CANADA CORP.
159 ROY BLVD, PO BOX 2020
BRANTFORD, ON
CANADA N3T 5Y6

BLP209LE-S2B_ECM

LOW PROFILE EVAPORATOR

PURCHASER :	SUBMITTED BY : **Phil Bonnici**
PROJECT : **Thompson Point - Combo - Item 10**	DATE : **19 Jul 2016**
ORDER # : **-A00**	ITEM # : **0**
QUOTE # :	ID # :
PURCHASER'S PO # :	TAGGING :

MODEL FEATURES

- 3/8" Tubing coil construction (reduces refrigerant operating charge)
- Factory installed solenoid valve wire harness
- Heavy gauge textured aluminum cabinet construction resists scratches/corrosion
- Spacious piping end compartment allows for easy assembly
- Hinged drain pan with central universal drain connection (3/4" drain)
- Front access to spacious electrical and header compartments
- Schrader connection on suction header
- Attractive and durable high density polyethylene fan guards
- Ultra efficient Electronically Commutated Motor (ECM)
- ** ECM with SmartSpeed Technology
- High efficiency enhanced copper tube and aluminium fin coil design
- 6 FPI

MODEL OPTIONS (* = Shipped Loose)

PRE-ASSEMBLED EVAP
- [ ] Sporlan TXV, LLSV,T-stat
- [1] SmartVap ED with Sporlan TXV + SolvIv
- [ ] Danfoss TXV, LLSV, T-stat
- [ ] EEV Kit - Sporlan EEV + Kelvin II
- [ ] EEV Kit - Emerson EEV + EX48
- [ ] KE2 Demand Defrost w/Sporlan TXV
- [ ] KE2 Demand Defrost w/Sporlan EEV
- [ ] *KE2 Demand Defrost w/Sporlan TXV
- [ ] *KE2 Demand Defrost w/Sporlan EEV
- [ ] KE2 Demand Defrost w/KE2 EEV
- [ ] *KE2 Demand Defrost w/KE2 EEV

DEFROST THERMOSTATS
- [ ] Johnson A19 for Fan Delay
- [ ] Ranco F25 - Adj DT, Fixed FD

Aux Sideport Connector

CABINET FINISH
- [ ] Painted White
- [ ] Painted Black
- [ ] Stainless Steel

SENSORS FOR CPC I|O BOARDS
- [ ] Coil Temp Sensor
- [ ] Return Air Temp Sensor
- [ ] Suction Pressure Transducer

DEMAND DEFROST ELECTRONIC CONTROLLER
- [ ] KE2 Therm Evaporator Efficiency
- [ ] *KE2 Therm Evaporator Efficiency

Dual Circuit

ELECTRONIC CONTROLLER
- [1] SmartVap Electric Defrost

EXPANSION VALVE
- [1] Sporlan TXV
- [ ] Emerson TXV
- [ ] Sporlan EEV
- [ ] Emerson EEV
- [ ] Danfoss TXV

SENSOR + TRANSDUCER FOR EEV
- [ ] for use with Emerson EEV
- [ ] Other Brand - Specify in Notes

ELECTRONIC SH CONTROLLER FOR EEV
- [ ] *Sporlan Kelvin II EEV Controller
- [ ] *Emerson EEV Controller
- [ ] *Other EEV Controller- Specify MFR Model in Notes

EVAPORATOR PRISON PACKAGE
- [ ] Tamper Proof Screws

Export Crating

COIL COATING
- [ ] Heresite Coating
- [ ] ElectroFin Coating

FIN AND MATERIAL
- [ ] Gold Coat Fins
- [ ] Copper Fins

Insulated Drain Pan

KE2 THERM
- [ ] *SmartGate Router #20695
- [ ] *8 Port Switch #20166
- [ ] *CAT5e Shielded Cable - 50ft w/connectors
- [ ] *Contactor Kit - 50A 120V ctrl #20217
- [ ] 40' Leads on Sensors + Transducers

***Liquid / Suction Heat Exchanger**

LIQUID LINE SOLENOID VALVE
- [ ] Danfoss
- [1] Sporlan
- [ ] Emerson
- [ ] By Others Field Supplied

Dual Voltage Coil 120-230V Field Wired

Nitrogen Charged and Sealed

ROOM THERMOSTATS
- [ ] Mechanical
- [ ] *Mechanical
- [ ] *Johnson A19ABC
- [ ] *Johnson A419ABC-1C
- [ ] Ranco ETC-111000
- [ ] *Ranco ETC-111000

Wire Fan Guards

INSTALLATION REQUIREMENTS
- [1] Minimum slope of 1" per foot on all drain lines
- [1] P-trap per evap required ouside of box
- [1] Insulated drain line requires heat - 20W/ft

VOLTAGE	SYSTEM REFRIGERANT	AIR FLOW	EVAP. TEMP	BOX TEMP	CAPACITY
208-230/1/60	**R404A**	**1910 CFM**	**-19.9 °F**	**-10 °F**	**9000 BTUH**

FANS			HEATERS				CIRCUIT TOTAL			
QTY	POWER	FLA/FAN	TYPE	QTY	AMPS		AMPS	WATTS	MCA†	MOP‡
2	**0.07HP**	**0.6**					**1.2**	**120**	**1.4**	**15**
			DEFROST HTRS		**8.2**			**1890**	**10.3**	**15**

DISTRIBUTOR	**1/2 in**	SOUND	**-**	REC CAPACITY			APPROVALS
SUCTION	**7/8 in**	WEIGHT	**80 lb**	REF CHARGE	**2 lb**		

NOTES:
† MCA.. Minimum Circuit Ampacity, ‡ MOP.. Maximum Overcurrent Protection

APPROVED BY : **DATE :**

Approval of this drawing signifies that the equipment is acceptable under the provision of the job specifications. Any change made hereon by any person whomsoever subject to acceptance by NATIONAL REFRIGERATION at its home office.

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Inspections Division
Approved with Conditions
Date: 11/22/16

NATIONAL REFRIGERATION AND AIR CONDITIONING CANADA CORP.
159 ROY BLVD, PO BOX 2020
BRANTFORD, ON
CANADA N3T 5Y6

BLP209LE-S2B_ECM

LOW PROFILE EVAPORATOR

PURCHASER :	SUBMITTED BY : **Phil Bonnici**
PROJECT : **Thompson Point - Combo - Item 10**	DATE : **19 Jul 2016**
ORDER # : **-A00**	ITEM # : **0**
QUOTE # :	ID # :
PURCHASER'S PO # :	TAGGING :

SELECTED OPTION DESCRIPTIONS

Electronic Controller - SmartVap Electric Defrost

Electric Defrost Timer and Thermostat in one. Factory installed and wired.

Expansion Valve - Sporlan TXV

May be Type EBQ, S, SBF, O externally equalized thermostatic expansion valve. Valves are selected using the specified capacity and operating conditions of the refrigeration system as specified on the accompanying Certified Prints.

Installation Requirements - Insulated drain line requires heat - 20W/ft

Freezer condensate drain lines must be insulated and heated with a minimum of 20 watts per foot.

Installation Requirements - Minimum slope of 1" per foot on all drain lines

Bally recommends a minimum slope of 1" per foot on all drain lines.

Installation Requirements - P-trap per evap required ouside of box

All evaporators must be trapped individually outside of the box to prevent vapor migration back to coil surface.

Liquid Line Solenoid Valve - Sporlan

Sporlan solenoid coil voltage matches evaporator voltage except when evaporator is 460V, then 230V solenoid coil is used. Exceptions must be clearly explained in the Notes of the option.

Pre-assembled Evap - SmartVap ED with Sporlan TXV + Solvlv

Option Package consists of factory installed and wired Bally SmartVap Electric Defrost electronic defrost controller, Sporlan balance port TXV and Sporlan liquid line solenoid valve.

Approval of this drawing signifies that the equipment is acceptable under the provision of the job specifications. Any change made hereon by any person whomsoever subject to acceptance by NATIONAL REFRIGERATION at its home office.

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BRANTFORD, ON
CANADA N3T 5Y6

Order Item No: 0

BLP209LE-S2B_ECM

LOW PROFILE EVAPORATOR

NATIONAL REFRIGERATION will furnish equipment in accordance with this drawing and specifications, and subject to its published warranty. Approval of this drawing signifies that the equipment is acceptable under the provision of the job specifications. Any change made hereon by any person whomsoever subject to acceptance by NATIONAL REFRIGERATION at its home office.

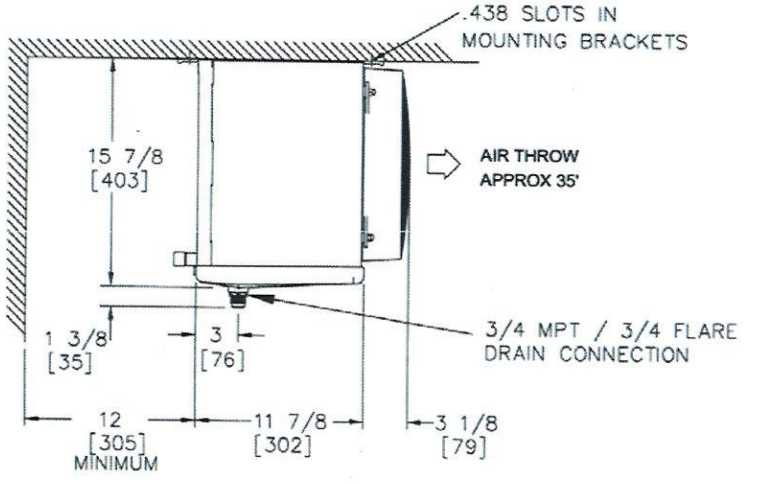
DATE : **19 Jul 2016**
PURCHASER :
PROJECT : **Thompson Point - Combo - Item 10**
SUBMITTED BY : **Phil Bonnici**

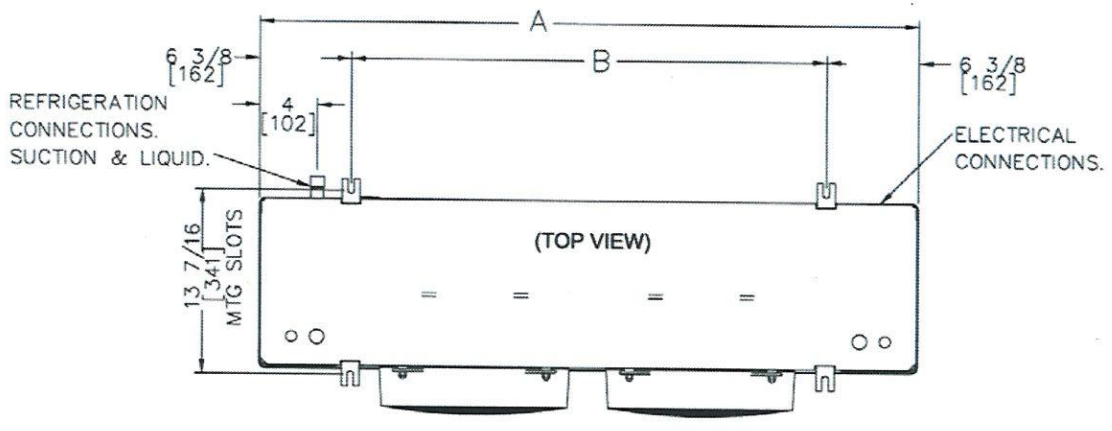
Dimensions shown are for standard unit less options.

DIMENSIONS	
DIMENSION A	46 1/4 in
DIMENSION B	33 1/4 in
DIMENSION C	
DIMENSION D	
DIMENSION E	
DIMENSION F	
DIMENSION G	0 in
DIMENSION H	

CONNECTIONS	
DISTRIBUTOR	1/2 in
SUCTION	7/8 in
DRAIN	3/4 in
WATER	
DISCHARGE	
PAN LOOP	
HOT GAS SIDE PORT	
HOT GAS INLET	
HOT GAS OUTLET	
OTHER	
SHIPPING WEIGHT	80 lb
REFRIGERANT CHARGE	2 lb
RECEIVER CAPACITY	

APPROVALS			
CE	c UL us	NSF	





NOTES:

Date: 11/22/16
Reviewed for Code Compliance
Inspections Division
Approved with Conditions
CITY OF PORTLAND MAINE

Reviewed for Code Compliance
Inspections Division
Approved with Conditions
Date: 11/22/16

Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 12

Description Compressor, Freezer

Manufacturer Bally

Model Number BQHA025L6-HT3A

Quantity 1 ***Unit*** ea

Electrical Data:

208-230-Volt, 3-Phase, 2.5-HP, 13.2-Amps, Direct Connection

Plumbing Data:

None

Options and Accessories:

See drawings for additional information.

Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.

‡

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NATIONAL REFRIGERATION AND AIR CONDITIONING CANADA CORP.
159 ROY BLVD, PO BOX 2020
BRANTFORD, ON
CANADA N3T 5Y6

BQHA025L6-HT3A

QUIET LINE - HERMETIC CONDENSING UNITS-AIR

PURCHASER :	SUBMITTED BY : **Phil Bonnici**
PROJECT : **Thompson Point - Combo - Item 10**	DATE : **19 Jul 2016**
ORDER # : **-A00**	ITEM # : **0**
QUOTE # :	ID # :
PURCHASER'S PO # :	TAGGING :

MODEL FEATURES

- Copper tubing secured with cushion clamps
- Fan motors are inherently protected with internal overloads
- Pre-formed piping
- Receiver with fusible plug and liquid shut off valve
- Suction and discharge service valves
- Weatherproof electrical control box with compressor contactor and fused control circuit
- THERMOSPAN coil design feature eliminates tube failure on tube sheets
- Ultra efficient Electronically Commutated Motor (ECM)
- Fixed high and low pressure control
- Unit shipped with Nitrogen Holding Charge
- Powder Coat Painted Cabinet
- Gold Coat Fins
- High efficiency enhanced copper tube and aluminium fin coil design
- EC Motor Speed Controller

MODEL OPTIONS (* = Shipped Loose)

PRE-ENGINEERED OPTION PACKAGE

- [ ] A - STD
- [ ] B
- [ ] C
- [ ] D
- [ ] E
- [ ] F
- [1] G
- [ ] H
- [ ] J
- [ ] K

- [ ] **115V Control Circuit**
- [ ] **Compressor Sound Insulation**
- [ ] **Discharge Line Check Valve**

DISCONNECT SWITCH

- [ ] Non-Fused

- [ ] **Export Crating**
- [ ] **Extended 4-Year Compressor Warranty**
- [ ] **Extended Leg Kit**

COIL COATING

- [ ] Heresite Coating
- [ ] ElectroFin Coating

FIN AND MATERIAL

- [ ] Copper Fins
- [1] **Heated and Insulated Receiver**

LIQUID LINE FILTER + SIGHT GLASS

- [1] Sealed
- [ ] **Oversized Receiver**
- [ ] **Pump Down Toggle Switch**

SUCTION ACCUMULATOR

- [ ] Without Heat Exchanger

SUCTION FILTER

- [ ] Sealed Type

TIME CLOCK

- [1] Paragon 8145 Style
- [ ] *230V Paragon 8145 Style
- [ ] *115V Paragon 8145 Style

- [ ] **Two Valve Adj Flooded Head Pressure Control**
- [ ] **Wall Mount Kit**
- [1] **Wind Guard**
- [ ] **QuickVac Valves**

VOLTAGE	SYSTEM REFRIGERANT	RATING	SUCTION TEMP	AMBIENT TEMP	CAPACITY
208-230/3/60	**R404A**	**2.5Hp**	**-20.4 °F**	**95 °F**	**8859 BTUH**

FANS			COMPRESSOR				CIRCUIT TOTAL			
QTY	POWER	FLA/FAN	TYPE	QTY	RLA	LRA	AMPS	WATTS	MCA†	MOP‡
1	**165W**	**1.7**	**CF09K6E-TF5-247**		**9.2**	**72.2**	**10.9**		**13.2**	**20**

LIQUID	**1/2 in**	SOUND	**-**	REC CAPACITY	**14 lb**	APPROVALS
SUCTION	**7/8 in**	WEIGHT	**330 lb**	REF CHARGE		

NOTES:
† MCA.. Minimum Circuit Ampacity, ‡ MOP.. Maximum Overcurrent Protection
MCA & MOP are for the condensing unit ONLY. Single point connections WILL show different on dataplate.

APPROVED BY : **DATE :**

Approval of this drawing signifies that the equipment is acceptable under the provision of the job specifications. Any change made hereon by any person whomsoever subject to acceptance by NATIONAL REFRIGERATION at its home office.

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CANADA N3T 5Y6

BQHA025L6-HT3A

QUIET LINE - HERMETIC CONDENSING UNITS-AIR

PURCHASER :	SUBMITTED BY : **Phil Bonnici**
PROJECT : **Thompson Point - Combo - Item 10**	DATE : **19 Jul 2016**
ORDER # : **-A00**	ITEM # : **0**
QUOTE # :	ID # :
PURCHASER'S PO # :	TAGGING :

SELECTED OPTION DESCRIPTIONS

Heated and Insulated Receiver

Self regulating 8W/ft heater wrapped in 1/2" Rubatex or equivalent insulation. Heater voltage matched control circuit. Receiver CRN and U-A1 form available upon request.

Liquid Line Filter + Sight Glass - Sealed

Sporlan C Series with ODF solder connections and Sporlan SA moisture indicator factory installed in liquid line.

Time Clock - Paragon 8145 Style

Defrost timer is time initiated, temperature or pressure terminated with a timed failsafe, factory installed and wired in the condensing unit electrical panel.

Wind Guard

For use with EC Motors. Prevents uncontrolled airflow through the condenser in ambients less than 10°F .

Approval of this drawing signifies that the equipment is acceptable under the provision of the job specifications. Any change made hereon by any person whomsoever subject to acceptance by NATIONAL REFRIGERATION at its home office.

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159 ROY BLVD, PO BOX 2020
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CANADA N3T 5Y6

Order Item No: 0

BQHA025L6-HT3A

QUIET LINE - HERMETIC CONDENSING UNITS-AIR

NATIONAL REFRIGERATION will furnish equipment in accordance with this drawing and specifications, and subject to its published warranty. Approval of this drawing signifies that the equipment is acceptable under the provision of the job specifications. Any change made hereon by any person whomsoever subject to acceptance by NATIONAL REFRIGERATION at its home office.

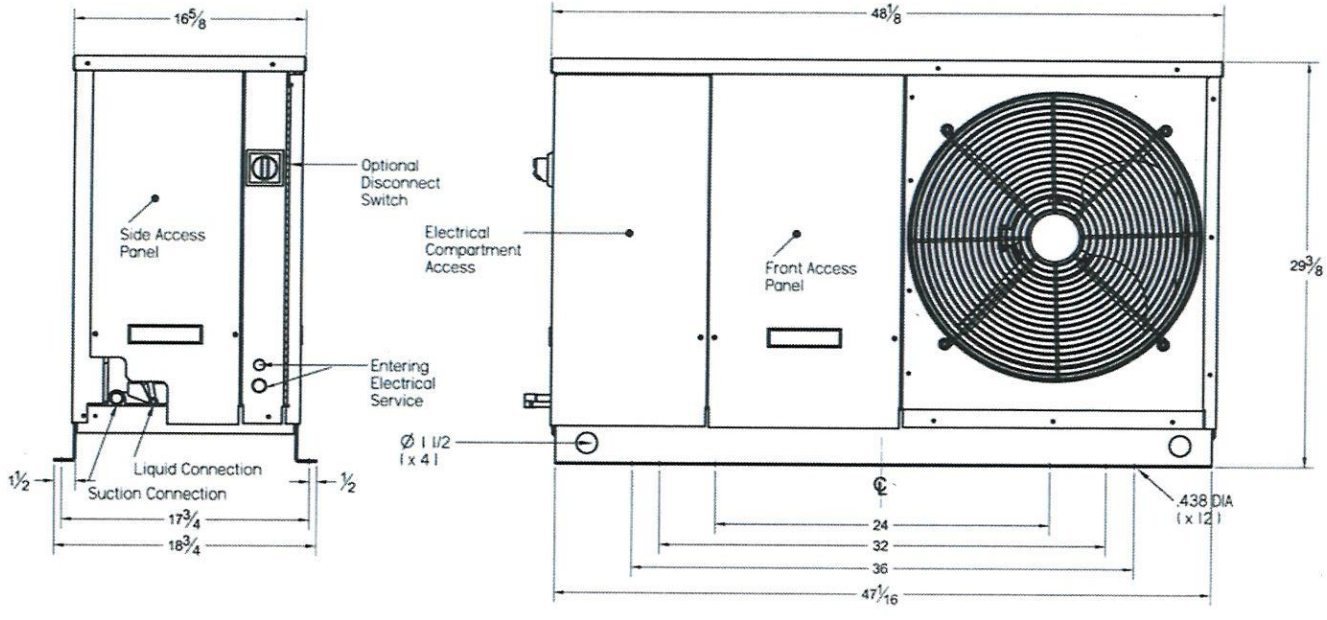
DATE : **19 Jul 2016**
PURCHASER :
PROJECT : **Thompson Point - Combo - Item 10**
SUBMITTED BY : **Phil Bonnici**

Dimensions shown are for standard unit less options.

DIMENSIONS	
DIMENSION A	
DIMENSION B	
DIMENSION C	
DIMENSION D	
DIMENSION E	
DIMENSION F	
DIMENSION G	
DIMENSION H	

CONNECTIONS	
LIQUID	1/2 in
SUCTION	7/8 in
DRAIN	
WATER	
DISCHARGE	
PAN LOOP	
HOT GAS SIDE PORT	
HOT GAS INLET	
HOT GAS OUTLET	
OTHER	
SHIPPING WEIGHT	330 lb
REFRIGERANT CHARGE	
RECEIVER CAPACITY	14 lb

APPROVALS			
c UL us			



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Date: 11/22/16

Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 13

Description Cooler/Freezer Shelving

Manufacturer Cambro

Model Number Element Series

Quantity 20 ***Unit*** ea

Electrical Data:

None

Plumbing Data:

None

Options and Accessories:

(4) Four units at 21" x 36" x 72" high. Model ESU213672V4.
(8) Eight units at 21" x 48" x 72" high. Model ESU214872V4.
(8) Eight units at 21" x 54" x 72" high. Model ESU215472V4.

Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.

CAMBRO

Camshelving® Elements Series

4-Shelf Starter Units for Stationary Units

Shelf Plates only with Camguard® Antimicrobial

3 Post Heights

64" (1630 mm), 72" (1830 mm), 84" (2140 mm)

3 Shelf Widths

18" (460 mm), 21" (540 mm), 24" (610 mm)

5 Shelf Lengths

36" (910 mm), 42" (1070 mm), 48" (1220 mm), 54" (1380 mm), 60" (1530 mm)

StoreSafe

CAMGUARD ANTIMICROBIAL SHELF PLATES

- **Starter Unit includes:**

  4 stationary posts with leveling feet installed pre-assembled with post connectors and wedges, 1 bag of 32 stationary traverse dovetails (16 ea. A and B), Vented shelf plates (for 4 shelves), 8 stationary traverses and instructions.

Item No. 13

Specifier Identification No. _____

Model No. _____

Quantity 20

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Date: 11/22/16



Four Shelf Unit with Vented Shelf Plates.

Features & Benefits

Strong Technology

Posts and Traverses are built using advanced manufacturing technology and the use of a non-corrosive composite material. The robust design along with unique composite material gives Elements an unprecedented longevity, durability and weight-bearing capacity in the industry. Shelves up 48" (1220 mm) long hold up to 800 lbs. (363 kg) evenly distributed static weight. Shelves 54" – 78" (1380 mm – 1980 mm) long hold up to 600 lbs. (272 kg) each. Shelves connected by Corner Connectors hold up to 400 lbs. (182 kg) on a 36" (910 mm) to 48" (1220 mm) traverse.

Hygienic Design

Camshelving Shelf Plates contain Camguard® antimicrobial, a silver-ion technology that inhibits the growth of mold, fungus and bacteria that may cause odors, stains and product degradation. Camguard is incorporated throughout the shelf plate material so that it will never wash off or wear out. The shelf plates remove easily and can be placed in an open end Camrack® (OETR314) for washing.

Shelving for Life

Non-corrosive design will endure all areas of operation – dry-storage, coolers, warewashing, freezer and heavy condensation and humidity settings – without risk of rusting, peeling, denting, cracking or warping. Functions in temperatures down to -36°F (-30°C) or warm environments up to 190°F (88°C).

Fits in Any Space

Innovative design helps maximize valuable space and provides strength and stability. Straight line components are attached by sharing posts of existing units with no loss of weight-bearing capacity. Corner Connectors bring units together in 90° angle to create corner & U-shaped units. Reduces costs by sharing posts of existing unit without the use of add-on clips or "S" hooks.

Requires minimal assembly

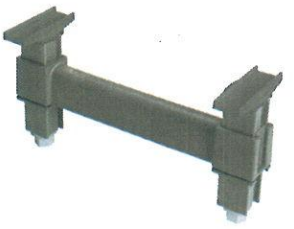
Can be put together with the use of a rubber mallet. Two-piece dovetails secure Traverses so they can be set easily into place.

Flexible Design

Shelves can be easily adjusted at 4" (102 mm) increments. Add a shelf to an existing unit by simply ordering the appropriate Shelf Kit. Adjustable foot on bottom of each stationary Post adjusts easily for floor irregularities so shelf contents are securely stored and leveled.

Optional Accessories

Wall Fastener and Seismic Foot. Each are packed 4 per case. Identification Tags clip easily onto traverses.



Dunnage Stand Recommended for Units 54" (1380 mm) or longer.



Set of Left and Right Corner Connectors (1 set required per shelf).

Approvals

NSF Components

* Does not include Wall Fastener and Seismic Foot.

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Telephone 714 848 1555 Toll Free 800 854 7631 Customer Service Department 800 833 3003

Camshelving® Elements Series

4-Shelf Starter Units for Stationary Units

Shelf Plates only with Camguard® Antimicrobial

Item No. 13

Specifier Identification No. _____

Model No. _____

Quantity 20

RESURGAM CITY OF PORTLAND, MAINE
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Date: 11/22/16

Four shelf Starter Unit

CODE	TRAVERSE IN. MM	CASE LBS. (CUBE)	CASE KG. (CUBE M³)	
64" (1630 mm) Height 18" (460 mm) Width				
ESU183664	36" 910 mm	49.99 (5.92)	22,68 (0,17)	
ESU184264	42" 1070 mm	54.53 (5.92)	24,74 (0,17)	
ESU184864	48" 1220 mm	58.94 (5.92)	26,74 (0,17)	
ESU185464	54" 1380 mm	63.64 (5.92)	28,87 (0,17)	
ESU186064	60" 1530 mm	68.26 (5.92)	30,96 (0,17)	
64" (1630 mm) Height 21" (540 mm) Width				
ESU213664	36" 910 mm	54.94 (7.39)	24,92 (0,21)	(4)
ESU214264	42" 1070 mm	60.23 (7.39)	27,32 (0,21)	
ESU214864	48" 1220 mm	65.28 (7.39)	29,61 (0,21)	(8)
ESU215464	54" 1380 mm	70.74 (7.39)	32,09 (0,21)	(8)
ESU216064	60" 1530 mm	76.11 (7.39)	34,52 (0,21)	
64" (1630 mm) Height 24" (610 mm) Width				
ESU243664	36" 910 mm	59.50 (8.49)	26,99 (0,24)	
ESU244264	42" 1070 mm	61.66 (8.49)	27,97 (0,24)	
ESU244864	48" 1220 mm	71.72 (8.49)	32,53 (0,24)	
ESU285464	54" 1380 mm	77.70 (8.49)	35,24 (0,24)	
ESU246064	60" 1530 mm	83.59 (8.49)	37,92 (0,24)	
84" (2140 mm) Height 24" (610 mm) Width				
ESU243684PKG	36" 910 mm	61.46 (14.30)	27,88 (0,14)	
ESU244284PKG	42" 1070 mm	67.27 (15.57)	30,51 (0,17)	
ESU244884PKG	48" 1220 mm	73.68 (12.57)	33,42 (0,16)	
ESU245484PKG	54" 1380 mm	80.66 (14.59)	36,58 (0,20)	
ESU246084PKG	60" 1530 mm	86.55 (15.14)	39,26 (0,20)	

Due to the size of the 84" (2140 mm) shelving, starter units will be shipped in 3 cartons.

CODE	TRAVERSE IN. MM	CASE LBS. (CUBE)	CASE KG. (CUBE M³)
72" (1830 mm) Height 18" (460 mm) Width			
ESU183672	36" 910 mm	51.27 (5.92)	23,26 (0,17)
ESU184272	42" 1070 mm	55.81 (5.92)	25,32 (0,17)
ESU184872	48" 1220 mm	60.22 (5.92)	27,32 (0,17)
ESU185472	54" 1380 mm	64.92 (5.92)	29,45 (0,17)
ESU186072	60" 1530 mm	69.54 (5.92)	31,54 (0,17)
72" (1830 mm) Height 21" (540 mm) Width			
ESU213672	36" 910 mm	56.22 (7.39)	25,50 (0,21)
ESU214272	42" 1070 mm	61.51 (7.39)	27,90 (0,21)
ESU214872	48" 1220 mm	66.57 (7.39)	30,20 (0,21)
ESU215472	54" 1380 mm	72.02 (7.39)	32,67 (0,21)
ESU216072	60" 1530 mm	77.39 (7.39)	35,10 (0,21)
72" (1830 mm) Height 24" (610 mm) Width			
ESU243672	36" 910 mm	60.78 (8.49)	27,57 (0,24)
ESU244272	42" 1070 mm	66.59 (8.49)	30,21 (0,24)
ESU244872	48" 1220 mm	72.99 (8.49)	33,11 (0,24)
ESU245472	54" 1380 mm	79.98 (8.49)	35,82 (0,24)
ESU246072	60" 1530 mm	84.87 (8.49)	38,50 (0,24)

Corner Connector Set

CODE	DESCRIPTION	CASE LBS. (CUBE)	CASE KG. (CUBE M³)
ECC	Right and Left	0.70 (0.04)	0,32 (0,001)

Case Pack: 1 set

Dunnage Stands

6 ½" (165 mm) Height

CODE	WIDTH IN. MM	CASE LBS. (CUBE)	CASE KG. (CUBE M³)
EDS14	14" 360 mm	1.94 (0.18)	0,88 (0,001)
EDS18	18" 460 mm	2.06 (0.22)	0,93 (0,006)
EDS21	21" 540 mm	2.14 (0.26)	0,97 (0,007)
EDS24	24" 610 mm	2.23 (0.30)	1,01 (0,008)

Case Pack: 1

Architect Specs

Posts:	Proprietary non-corrosive composite material.
Post Connectors:	Glass Filled Polypropylene.
Traverses:	Proprietary non-corrosive composite material.
Vented/Solid Shelf Plates:	Reinforced polypropylene with Camguard® antimicrobial.
Corner Connectors:	Glass Filled Polypropylene.
Adjustable Foot:	Glass Filled Nylon.
Seismic Foot:	Stainless Steel post and wide foot plate, 3 holes for bolts. (Bolts not provided)
Divider Bars:	Glass Filled Nylon.
Wall Fastener:	Stainless Steel.
Dovetails:	Resin Nylon.
Wedges:	Resin Polypropylene.

Optional Accessories

Seismic Foot (Bolts not provided)	❑ CSEQ3	**Color:** Silver	**Case pack:** 4 each
Wall Fastener	❑ CSWF	**Color:** Silver	**Case pack:** 4 each
E Corner Connector	❑ ECC	**Color:** Brushed Graphite	**Case pack:** 2 each
Identification Tag 6"	❑ CSID	**Color:** White/Clear	**Case pack:** 12 each
Identification Tag 3"	❑ CSID3	**Color:** White/Clear	**Case pack:** 12 each

Standard Colors

❑ Brushed Graphite (580)

Approvals

NSF Components

* Does not include Wall Fastener and Seismic Foot.

CAMBRO

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Telephone 714 848 1555 **Toll Free** 800 854 7631 **Customer Service Department** 800 833 3003

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Approved with Conditions
Date: 11/22/16

Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 14

Description Spare Number

Manufacturer None

Model Number None

Quantity 0 ***Unit*** ea

Electrical Data:

None

Plumbing Data:

None

Options and Accessories:

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Date: 11/22/16

Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 15

Description Dry Storage Shelving

Manufacturer Cambro

Model Number ESU216072V4

Quantity 6 ***Unit*** ea

Electrical Data:

None

Plumbing Data:

None

Options and Accessories:

(6) Six units at 21" x 60" x 72" high. Model ESU216072V4.

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CAMBRO

Camshelving® Elements Series

4-Shelf Starter Units for Stationary Units

Shelf Plates only with Camguard® Antimicrobial

3 Post Heights

64" (1630 mm), 72" (1830 mm), 84" (2140 mm)

3 Shelf Widths

18" (460 mm), 21" (540 mm), 24" (610 mm)

5 Shelf Lengths

36" (910 mm), 42" (1070 mm), 48" (1220 mm), 54" (1380 mm), 60" (1530 mm)

StoreSafe

CAMGUARD ANTIMICROBIAL SHELF PLATES

- **Starter Unit includes:**

  4 stationary posts with leveling feet installed pre-assembled with post connectors and wedges, 1 bag of 32 stationary traverse dovetails (16 ea. A and B), Vented shelf plates (for 4 shelves), 8 stationary traverses and instructions.

Item No. 15

Specifier Identification No. _____

Model No. ESU2160727V4

Quantity 6

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Date: 11/22/16



Four Shelf Unit with Vented Shelf Plates.

Features & Benefits

Strong Technology

Posts and Traverses are built using advanced manufacturing technology and the use of a non-corrosive composite material. The robust design along with unique composite material gives Elements an unprecedented longevity, durability and weight-bearing capacity in the industry. Shelves up 48" (1220 mm) long hold up to 800 lbs. (363 kg) evenly distributed static weight. Shelves 54" – 78" (1380 mm – 1980 mm) long hold up to 600 lbs. (272 kg) each. Shelves connected by Corner Connectors hold up to 400 lbs. (182 kg) on a 36" (910 mm) to 48" (1220 mm) traverse.

Hygienic Design

Camshelving Shelf Plates contain Camguard® antimicrobial, a silver-ion technology that inhibits the growth of mold, fungus and bacteria that may cause odors, stains and product degradation. Camguard is incorporated throughout the shelf plate material so that it will never wash off or wear out. The shelf plates remove easily and can be placed in an open end Camrack® (OETR314) for washing.

Shelving for Life

Non-corrosive design will endure all areas of operation – dry-storage, coolers, warewashing, freezer and heavy condensation and humidity settings – without risk of rusting, peeling, denting, cracking or warping. Functions in temperatures down to -36°F (-30°C) or warm environments up to 190°F (88°C).

Fits in Any Space

Innovative design helps maximize valuable space and provides strength and stability. Straight line components are attached by sharing posts of existing units with no loss of weight-bearing capacity. Corner Connectors bring units together in 90° angle to create corner & U-shaped units. Reduces costs by sharing posts of existing unit without the use of add-on clips or "S" hooks.

Requires minimal assembly

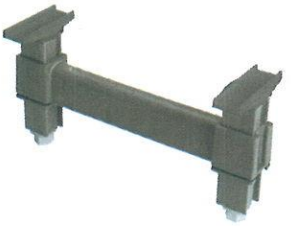
Can be put together with the use of a rubber mallet. Two-piece dovetails secure Traverses so they can be set easily into place.

Flexible Design

Shelves can be easily adjusted at 4" (102 mm) increments. Add a shelf to an existing unit by simply ordering the appropriate Shelf Kit. Adjustable foot on bottom of each stationary Post adjusts easily for floor irregularities so shelf contents are securely stored and leveled.

Optional Accessories

Wall Fastener and Seismic Foot. Each are packed 4 per case. Identification Tags clip easily onto traverses.



Dunnage Stand Recommended for Units 54" (1380 mm) or longer.



Set of Left and Right Corner Connectors (1 set required per shelf).

Approvals

NSF Components

* Does not include Wall Fastener and Seismic Foot.

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Camshelving® Elements Series

4-Shelf Starter Units for Stationary Units

Shelf Plates only with Camguard® Antimicrobial

Item No. 15

Specifier Identification No. _____

Model No. ESU216072V4

Quantity 6

Date: 11/22/16

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Four shelf Starter Unit

CODE	TRAVERSE IN. MM	CASE LBS. (CUBE)	CASE KG. (CUBE M³)
64" (1630 mm) Height 18" (460 mm) Width			
ESU183664	36" 910 mm	49.99 (5.92)	22,68 (0,17)
ESU184264	42" 1070 mm	54.53 (5.92)	24,74 (0,17)
ESU184864	48" 1220 mm	58.94 (5.92)	26,74 (0,17)
ESU185464	54" 1380 mm	63.64 (5.92)	28,87 (0,17)
ESU186064	60" 1530 mm	68.26 (5.92)	30,96 (0,17)
64" (1630 mm) Height 21" (540 mm) Width			
ESU213664	36" 910 mm	54.94 (7.39)	24,92 (0,21)
ESU214264	42" 1070 mm	60.23 (7.39)	27,32 (0,21)
ESU214864	48" 1220 mm	65.28 (7.39)	29,61 (0,21)
ESU215464	54" 1380 mm	70.74 (7.39)	32,09 (0,21)
ESU216064	60" 1530 mm	76.11 (7.39)	34,52 (0,21)
64" (1630 mm) Height 24" (610 mm) Width			
ESU243664	36" 910 mm	59.50 (8.49)	26,99 (0,24)
ESU244264	42" 1070 mm	61.66 (8.49)	27,97 (0,24)
ESU244864	48" 1220 mm	71.72 (8.49)	32,53 (0,24)
ESU285464	54" 1380 mm	77.70 (8.49)	35,24 (0,24)
ESU246064	60" 1530 mm	83.59 (8.49)	37,92 (0,24)
84" (2140 mm) Height 24" (610 mm) Width			
ESU243684PKG	36" 910 mm	61.46 (14.30)	27,88 (0,14)
ESU244284PKG	42" 1070 mm	67.27 (15.57)	30,51 (0,17)
ESU244884PKG	48" 1220 mm	73.68 (12.57)	33,42 (0,16)
ESU245484PKG	54" 1380 mm	80.66 (14.59)	36,58 (0,20)
ESU246084PKG	60" 1530 mm	86.55 (15.14)	39,26 (0,20)

Due to the size of the 84" (2140 mm) shelving, starter units will be shipped in 3 cartons.

CODE	TRAVERSE IN. MM	CASE LBS. (CUBE)	CASE KG. (CUBE M³)
72" (1830 mm) Height 18" (460 mm) Width			
ESU183672	36" 910 mm	51.27 (5.92)	23,26 (0,17)
ESU184272	42" 1070 mm	55.81 (5.92)	25,32 (0,17)
ESU184872	48" 1220 mm	60.22 (5.92)	27,32 (0,17)
ESU185472	54" 1380 mm	64.92 (5.92)	29,45 (0,17)
ESU186072	60" 1530 mm	69.54 (5.92)	31,54 (0,17)
72" (1830 mm) Height 21" (540 mm) Width			
ESU213672	36" 910 mm	56.22 (7.39)	25,50 (0,21)
ESU214272	42" 1070 mm	61.51 (7.39)	27,90 (0,21)
ESU214872	48" 1220 mm	66.57 (7.39)	30,20 (0,21)
ESU215472	54" 1380 mm	72.02 (7.39)	32,67 (0,21)
ESU216072	60" 1530 mm	77.39 (7.39)	35,10 (0,21)
72" (1830 mm) Height 24" (610 mm) Width			
ESU243672	36" 910 mm	60.78 (8.49)	27,57 (0,24)
ESU244272	42" 1070 mm	66.59 (8.49)	30,21 (0,24)
ESU244872	48" 1220 mm	72.99 (8.49)	33,11 (0,24)
ESU245472	54" 1380 mm	79.98 (8.49)	35,82 (0,24)
ESU246072	60" 1530 mm	84.87 (8.49)	38,50 (0,24)

Corner Connector Set

CODE	DESCRIPTION	CASE LBS. (CUBE)	CASE KG. (CUBE M³)
ECC	Right and Left	0.70 (0.04)	0,32 (0,001)

Case Pack: 1 set

Dunnage Stands

6 ½" (165 mm) Height

CODE	WIDTH IN. MM	CASE LBS. (CUBE)	CASE KG. (CUBE M³)
EDS14	14" 360 mm	1.94 (0.18)	0,88 (0,001)
EDS18	18" 460 mm	2.06 (0.22)	0,93 (0,006)
EDS21	21" 540 mm	2.14 (0.26)	0,97 (0,007)
EDS24	24" 610 mm	2.23 (0.30)	1,01 (0,008)

Case Pack: 1

Architect Specs

Posts: Proprietary non-corrosive composite material.
Post Connectors: Glass Filled Polypropylene.
Traverses: Proprietary non-corrosive composite material.
Vented/Solid Shelf Plates: Reinforced polypropylene with Camguard® antimicrobial.
Corner Connectors: Glass Filled Polypropylene.
Adjustable Foot: Glass Filled Nylon.
Seismic Foot: Stainless Steel post and wide foot plate, 3 holes for bolts. (Bolts not provided)
Divider Bars: Glass Filled Nylon.
Wall Fastener: Stainless Steel.
Dovetails: Resin Nylon.
Wedges: Resin Polypropylene.

Optional Accessories

Seismic Foot (Bolts not provided)	❑ CSEQ3	**Color:** Silver	**Case pack:** 4 each
Wall Fastener	❑ CSWF	**Color:** Silver	**Case pack:** 4 each
E Corner Connector	❑ ECC	**Color:** Brushed Graphite	**Case pack:** 2 each
Identification Tag 6"	❑ CSID	**Color:** White/Clear	**Case pack:** 12 each
Identification Tag 3"	❑ CSID3	**Color:** White/Clear	**Case pack:** 12 each

Standard Colors

❑ Brushed Graphite (580)

Approvals

NSF Components

* Does not include Wall Fastener and Seismic Foot.

D061105 Elements Stationary Series CS

CAMBRO

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Telephone 714 848 1555 Toll Free 800 854 7631 Customer Service Department 800 833 3003

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Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 16

Description Sheet Pan Rack

Manufacturer Advance Tabco

Model Number PR18-3W

Quantity 5 ***Unit*** ea

Electrical Data:

None

Plumbing Data:

None

Options and Accessories:

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ADVANCE TABCO
SMART FABRICATION™

ALUMINUM

PAN RACKS NSF

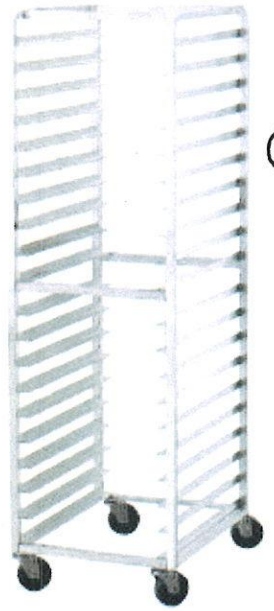
All Welded Curved Top

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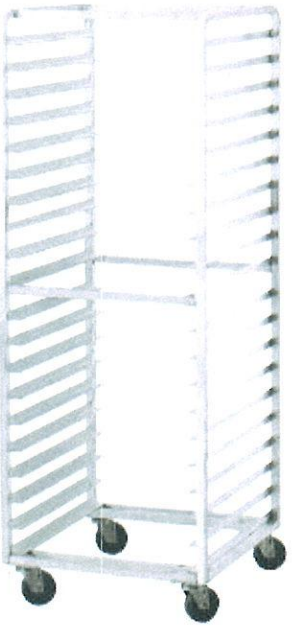
Item #: 16 *Qty #:* 5

Model #: PR18-3W

Project #:



Front Load



Side Load

FEATURES:

Curved top design.

Heavy duty welded construction with 6 cross supports.

1" x 1 1/2" ribbed angles.

Heavy duty 5" stem bolted swivel casters.

500 lb. capacity.

CONSTRUCTION:

Fully welded 1" square tubing ladder assembly.

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

MATERIAL:

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

MODEL #	Description	Pan Capacity	A Shelf Spacing	Overall Size L x W x H	Weight
PR10-3W	Front Load	10 Full Size	3"	20 1/4" x 26" x 38 1/2"	13 lbs.
PR10-6W	Front Load	10 Full Size	6"	20 1/4" x 26" x 69 1/4"	19 lbs.
PR12-5W	Front Load	12 Full Size	5"	20 1/4" x 26" x 69 1/4"	25 lbs.
PR15-4W	Front Load	15 Full Size	4"	20 1/4" x 26" x 69 1/4"	27 lbs.
PR18-3W	Front Load	18 Full Size	3"	20 1/4" x 26" x 63 1/4"	27 lbs.
PR20-3W	Front Load	20 Full or 40 Half Size	3"	20 1/4" x 26" x 69 1/4"	29 lbs.
PR30-2W	Front Load	30 Full Size	2"	20 1/4" x 26" x 69 1/4"	36 lbs.
PR10-6WS	Side Load	10 Full Size	6"	28 1/4" x 18" x 69 1/4"	24 lbs.
PR12-5WS	Side Load	12 Full Size	5"	28 1/4" x 18" x 69 1/4"	27 lbs.
PR15-4WS	Side Load	15 Full Size	4"	28 1/4" x 18" x 69 1/4"	25 lbs.
PR18-3WS	Side Load	18 Full Size	3"	28 1/4" x 18" x 63 1/4"	27 lbs.
PR20-3WS	Side Load	20 Full Size	3"	28 1/4" x 18" x 69 1/4"	27 lbs.

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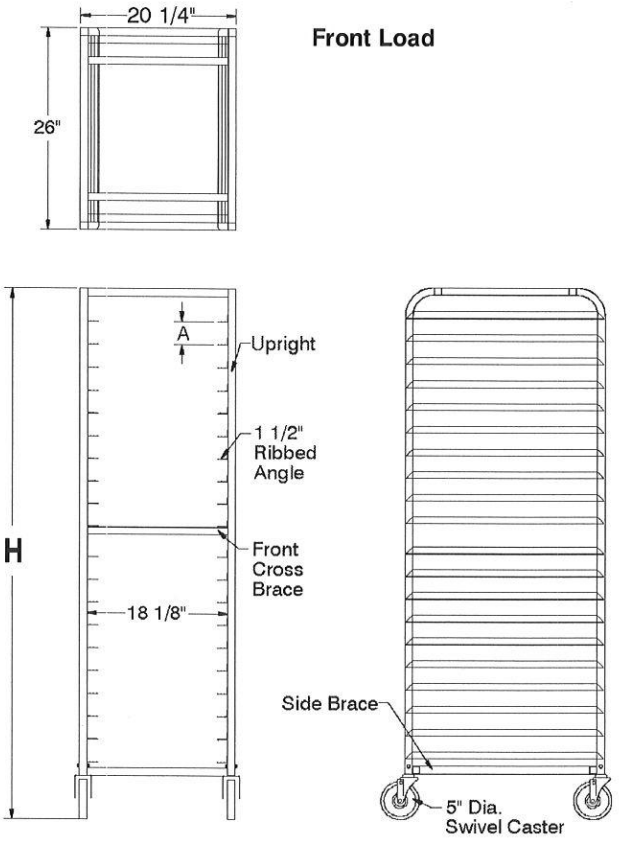
DIMENSIONS and SPECIFICATIONS

TOL ± .500"

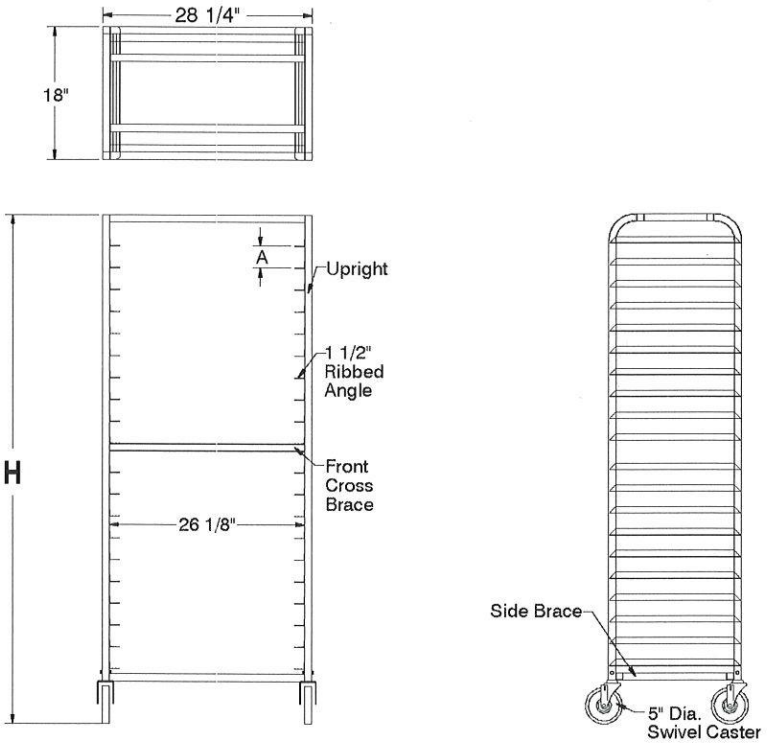
ALL DIMENSIONS ARE

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Front Load



Side Load



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

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Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 17

Description Ice Storage Bins

Manufacturer Ice-O-Matic

Model Number B100PS

Quantity 3 ***Unit*** ea

Electrical Data:

None

Plumbing Data:

3/4"-Indirect Waste

Options and Accessories:

Each unit to be complete with model KBT 5 Ice Bin Top Kit.

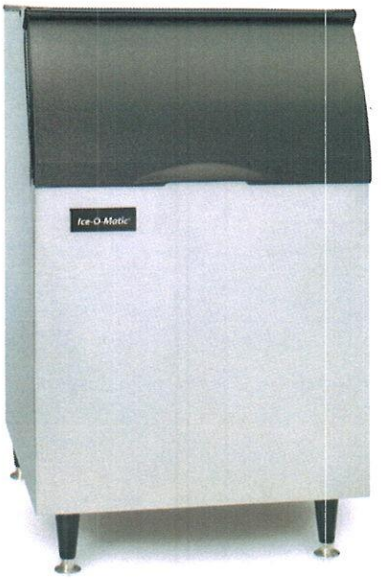
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#1

Ice-O-M

Ice. Pure a

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B55

Features

- Application storage capacity from 242 lbs (110 kg) to 854 lbs (388 kg).
- Multiple bin tops provide an easy solution for mounting ice makers on different sized bins.
- Polyethylene bin liner is insulated with foam for maximum ice preservation – 1.5" to 3" (38 mm to 76 mm).
- 31" deep for use where space is at a premium.
- Easy access to ice.
- Built-in ice scoop holders on certain models.
- Sturdy leg design – 6" (152 mm) adjustable NSF approved legs – standard.
- Durable stainless finish.

Bin Accessories

Ice-O-Matic Part Number	Description
1011517-22	Plastic ice shovel
1011517-23	Hanging bracket for ice shovel
1011517-24	46.5" Plastic paddle
1051517-29	Hanging bracket for ice paddle
9051127-01	82 Ounce ice scoop

Ordering and Specification Information – Required Bin Top

Bin Model No.	Application Bin Storage lbs (kgs)	Approximate Shipping Weight lbs (kgs)	ICE Series™ Cube Ice Makers			Nugget Ice Makers	Flake Ice Makers	
			22" (559 mm) wide	30" (762 mm) wide	48" (1,219 mm) wide	21" (533 mm) wide	21" (533 mm) wide	42" (1,067 mm) wide
B25PP*	242 (110)	74 (34)	KBT19	■■	N/A	KBT19	KBT19	N/A
B40PS	344 (156)	103 (47)	KBT19	■■	N/A	KBT19	KBT19	N/A
B42PS	351 (160)	99 (45)	■■	N/A	N/A	KBT24	KBT24	N/A
B55PS	510 (232)	125 (57)	KBT19	■■	N/A	KBT19	KBT19	N/A
B100PS	854 (388)	163 (74)	N/A	KBT5	■■	KBT23	KBT23	KBT26

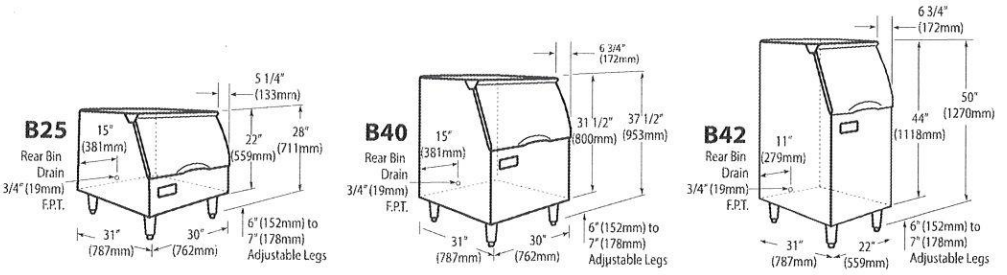
■■ Kit not required. Hold down securement recommended.
Bin Height includes 6" (423 mm) legs. All bins have polyethylene liners.
*Rotocast finish

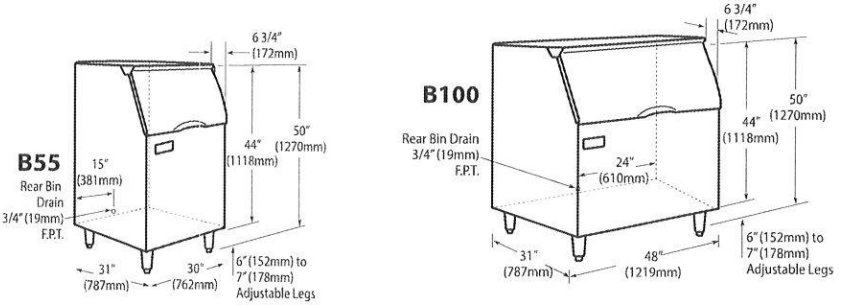
Ice-O-M

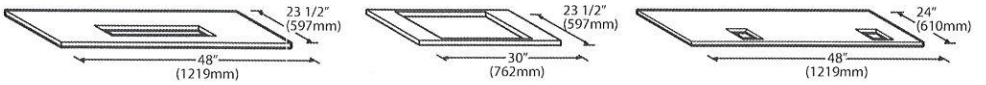
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Dimensions



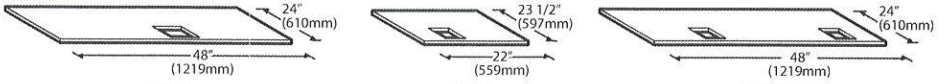




KBT5
Bin Top for 48" (1219mm) bins with (1) 30" (762mm) wide ICE Series Cube Ice Maker

KBT19
Bin Top for 30" (762mm) bins with 22" (559mm) ICE Series Cube Ice Makers GEM Series Ice Makers & MFI Series Ice Makers

KBT22
Bin Top for 48" (1219mm) bins with (2) 21" (533mm) wide GEM Series Ice Makers & MFI Series Ice Makers



KBT23
Bin Top for 48" (1219mm) bins with (1) 21" (533mm) wide GEM Series Ice Makers & MFI Series Ice Makers

KBT24
Bin Top for 22" (559mm) bins with (1) 21" (533mm) wide GEM Series Ice Maker

KBT26
Bin Top for 48" (1219mm) bins with (1) 42" (1067mm) wide MFI2406 Ice Maker

NOTES:
Approx. Shipping Weight lbs (kg): B100 191 (87 kg) • B55 170 (77 kb) • B25 95 (43 kg) • B40 135 (61 kg) • B42 135 (61 kg)

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Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 18

Description Ice Maker

Manufacturer Ice-O-Matic

Model Number ICE1006A

Quantity 3 ***Unit*** ea

Electrical Data:

208-230-Volt, 1-Phase, 14.2-Amps, Direct Connection

Plumbing Data:

3/8"-Cold Water

3/4"-Indirect Waste

Options and Accessories:

Each unit to be complete with (1) One Aqua-Pure model ICE160-S water filtration system.

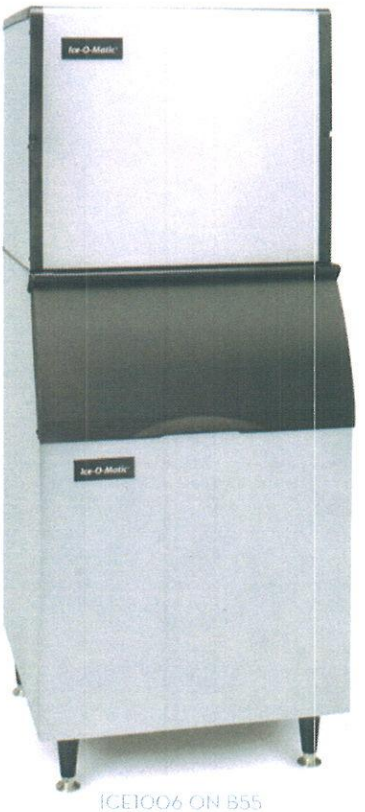
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ICE1006/1005/1007 - CUBE ICE MAKER

Ice-O-M

Ice. Pure

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ICE1006 ON B55

Features

- Only 30" (762 mm) wide.
- Produces up to 997 lbs (453 kg) of ice per day.
- *Harvest Assist* provides consistent ice production for the life of the ice maker while reducing energy consumption and increasing capacity.
- *Pure Ice®* exclusively by Ice-O-Matic. Built-in antimicrobial protection for the life of the ice maker inhibits bacteria growth on ice maker surfaces. Ice-O-Matic's optional water filtration system provides protection against unpleasant tastes, odors and scale formation.
- Durable, electroless nickel plating on all evaporator plates ensures reliability.
- *Longest warranty in the industry.* Purchase an Ice-O-Matic water filter with your cube ice maker, replace the filter every six months, and the evaporator warranty is extended to 7 years parts and labor *(available in the U.S. and Canada only).*
- Constructed from corrosion-resistant stainless steel and fingerprint-proof plastic.

Options & Accessories

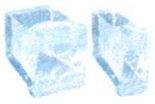
WATER FILTERS			
Ice Machine Model	Manifold		Inline
	System	Replacement	System
ICE1006	IFQ2	IOMQ (2)	N/A
ICE1005			
ICE1007			

Ice Maker Warranty

Every Ice-O-Matic ice maker is backed by a warranty that provides both parts and labor coverage.

- Three years **Parts** and **Labor**.
- Five years **Parts** coverage on the evaporator and compressor.
- Seven years **Parts** and **Labor** on the evaporator when you purchase an Ice-O-Matic water filter with your cube ice maker and replace the filter every six months *(available in the U.S. and Canada only).*

Ice Form



CUBE

FULL CUBE DIMENSIONS	
W x D x H (in.)	7/8 x 7/8 x 7/8
W x D x H (mm)	22 x 22 x 22
HALF CUBE DIMENSIONS	
W x D x H (in.)	3/8 x 7/8 x 7/8
W x D x H (mm)	10 x 22 x 22

Bin Chart *Kits for Combining Wider Bins with Smaller Models*

	ICE STORAGE BINS										
	Model No. / Capacity Width	B25 242 lbs (110 kg) 30 in (762 mm)	B40 344 lbs (156 kg) 30 in (762 mm)	B42 351 lbs (160 kg) 22 in (559 mm)	B55 510 lbs (232 kg) 30 in (762 mm)	B700 680 lbs (308 kg) 30 in (762 mm)	B1000 1000 lbs (454 kg) 30 in (762 mm)	B100 854 lbs (388 kg) 48 in (1219 mm)	B1300 1320 lbs (599 kg) 48 in (1219 mm)	B1325 1325 lbs (601 kg) 60 in (1524 mm)	B1600 1660 lbs (753 kg) 60 in (1524 mm)
Kits	ICE1006	Kit Not Required		N/A	Kit Not Required			KBT 5	Filler Kit Included		
	ICE1005										
	ICE1007										

*See Ice-O-Matic Price List for Adapter Kits to combine ice makers with most available ice/beverage dispensers.

ICE1006/1005/1007 CUBE ICE MAKER

ICE1006/1005/1007 - CUBE ICE MAKER

Ice-O-M

Ice. Pure.

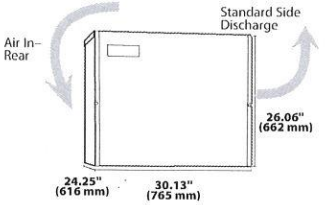
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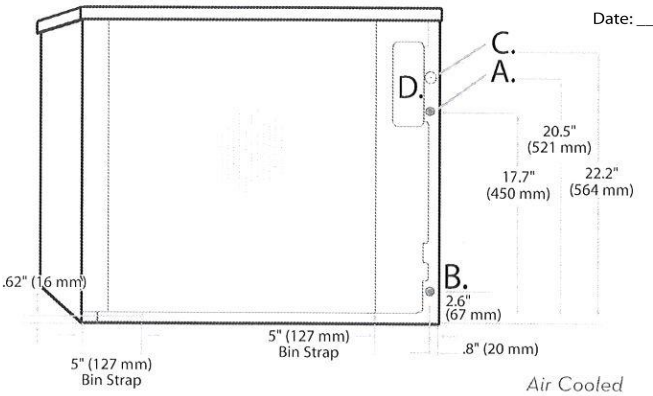
ICE1006/1005/1007 (CUBE ICE MAKER

Air Cooled

Please note: air-cooled units require 6" (152 mm) clearance for air intake and exhaust.

A. Ice maker potable water in, 3/8" FPT.
B. Ice maker water out, 3/4" FPT.
C. Hole for electrical connections, 7/8".
D. Electrical connection junction box.

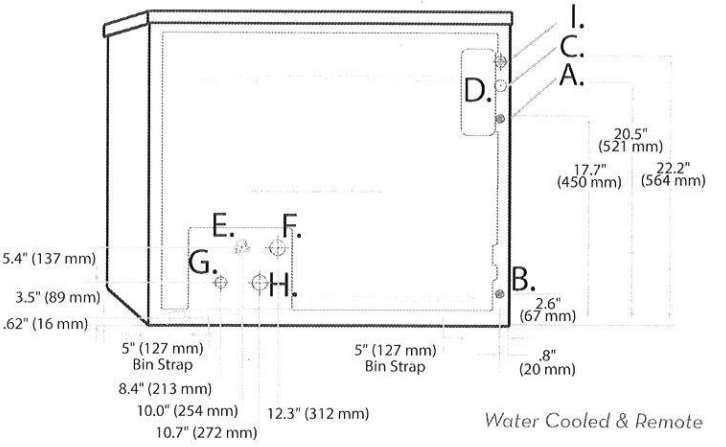




Air Cooled

Water Cooled/Remote

A. Ice maker potable water in, 3/8" FPT.
B. Ice maker water out, 3/4" FPT.
C. Hole for electrical connections, 7/8".
D. Electrical connection junction box.
E. Condenser water in, 3/8" FPT (water only).
F. Condenser water out, 1/2" FPT (water only).
G. Liquid line, 3/8" male quick connect coupling for precharged line set (remote only).
H. Discharge line, 1/2" male quick connect coupling for precharged line set (remote only).
I. Hole for remote electrical connections, 7/8" (remote only).



Water Cooled & Remote

Operating Requirements

	MINIMUM	MAXIMUM	
		60 Hz	50 Hz
Ambient Temp. Range Air	50°F (10°C)	100°F (38°C)	110°F (43°C)
Water Temp.	40°F (4.4°C)		
Water Pressure	20 PSIG (1.4 BAR)	60 PSIG (4.1 BAR)	

Dimensions

ALL MODELS	
W x D x H (in.)	30.13 x 24.25 x 26.06
W x D x H (mm)	765 x 616 x 662

Specifications

Model Number	Cond. Unit	Ice Production per 24hrs		Water Usage gallons per 100 lbs of Ice		kWH Used per 100 lbs of ice @ 90°F air/ 70°F water	Voltage Characteristics	Min. Circuit Ampacity	Fuse Size	Approx. BTUs per hour
		70°F air/ 50°F water lbs (kg)	90°F air/ 70°F water lbs (kg)	Potable	Condenser					
ICE1006A★	Air	1,000 (454)	760 (345)	19.0		5.20	208-230/60/1	14.2	20	16,024
ICE1006R★	Remote*	982 (446)	843 (383)	20.0		5.04		13.8		17,161
ICE1006W	Water	960 (436)	856 (389)	23.4	113	4.30		12.8		15,355
ICE1005A	Air	964 (438)	766 (348)	22.6		5.60	220-240/50/1	12 .6	16	15,594
ICE1005R	Remote*	926 (421)	778 (354)	21.8				15.2		15,838
ICE1005W	Water	985 (448)	871 (396)	22.5	118	4.30		12.0		15,624
ICE1007A	Air	1,000 (454)	800 (363)	23		5.20	208-230/60/3	12.2	15	15,490
ICE1007R	Remote*	910 (413)	781 (354)	21.9		5.20		10.8		15,317
ICE1007W	Water	935 (425)	836 (380)	22.3	113	4.30		7.1		14,996

**Requires VRC 2061 Remote Condenser.*

NOTES:
Number of Wires: ICE1005/1006: 3 (including ground) • ICE1007: 4 (including ground)
Approx. Shipping Weight lbs (kg): ICE1006A 230 (105) • ICE1006R 235 (107) • ICE1006W 225 (102) • ICE1005A 230 (105) • ICE1005R 235 (107) • ICE1005W 225 (102) ICE1007A 230 (105) • ICE1007R 235 (107) • ICE1007W 225 (102)
Refrigerant Type: R404A

★ENERGY STAR qualified machine. Please see our website www.iceomatic.com for the latest list of ENERGY STAR qualified machines and available rebates

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Rev: 01/15
Part: 1011

Reviewed for Code Compliance
Inspections Division
Approved with Conditions
Date: 11/22/16

Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 19

Description Hand Sink

Manufacturer Advance Tabco

Model Number 7-PS-50

Quantity 5 ***Unit*** ea

Electrical Data:

None

Plumbing Data:

1/2"-Hot Water 1/2"-Cold Water

1-1/2"-Waste

Options and Accessories:

Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.

ADVANCE TABCO®
SMART FABRICATION™

STAINLESS STEEL
HAND SINKS NSF CSA
STANDARD

RESURGAM CITY OF PORTLAND, MAINE
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Inspections Division
Approved with Conditions
Date: 11/22/16

Item #: 19 Qty #: 5
Model #: 7-PS-50
Project #:

SPLASH MOUNTED FAUCETS


7-PS-60



7-PS-68


7-PS-50


7-PS-54

DECK MOUNTED FAUCET


7-PS-67

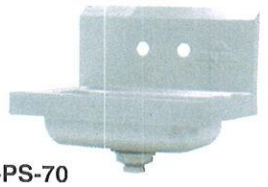

7-PS-20


7-PS-20-NF
Faucet omitted

SINGLE HOLE PUNCH
Faucet omitted


7-PS-71

DOUBLE HOLE PUNCH
Faucet omitted


7-PS-70

LARGE SIZE SINK BOWLS

Features Large Size Sink Bowl 16" x 20" x 8"


7-PS-45

Features Large Size Sink Bowl 16" x 14" x 8"


7-PS-49

Keyhole Bracket for easier installation and greater stability.



FEATURES:

One piece **Deep Drawn** sink bowl design.
Sink bowl is 10" x 14" x 5".
7-PS-45 sink bowl size is 16" x 20" x 8".
7-PS-49 sink bowl size is 16" x 14" x 8".
All sink bowls have a large liberal radii with a minimum dimension of 2" and are rectangular in design for increased capacity.
Keyhole wall mount bracket.
Stainless steel basket drain 1-1/2" IPS.

Additional Features:

7-PS-20 4" O.C. deck mounted centerset faucet.
7-PS-20-NF Deck mounted faucet omitted. 4" O.C. hole punch.
7-PS-45 Same as above plus 2 Support Brackets (Hardware Included).
7-PS-49 4" O.C. splash mounted gooseneck faucet.
7-PS-50 Lever operated drain and built-in overflow with plastic overflow tube and spring clamps. 1-1/2" P-Trap. 4" O.C. splash mounted gooseneck faucet.
7-PS-54 4" O.C. splash mounted gooseneck faucet. Features 1-1/2" P-Trap.
7-PS-60 4" O.C. splash mounted gooseneck faucet.
7-PS-67 Features lever operated drain.
7-PS-68 4" O.C. splash mounted gooseneck faucet with Wrist Handles.
7-PS-70 Splash mounted faucet omitted. 4" O.C. hole punch.
7-PS-71 Splash mounted faucet omitted. Single center hole.

CONSTRUCTION:

All TIG welded.
Welded areas blended to match adjacent surfaces and to a satin finish.
Die formed Countertop Edge with a No-Drip offset.
One sheet of stainless steel - No Seams.

MATERIAL:

Heavy gauge type 304 series stainless steel.
Wall mounting bracket is Galvanized and of offset design.
All fittings are brass / chrome plated unless otherwise indicated.

MECHANICAL:

Faucet supply is 1/2" IPS male thread hot and cold.

Standard Faucet conforms to NSF 61 Standard 9.
Faucets Are AB1953 Lead Free Compliant.

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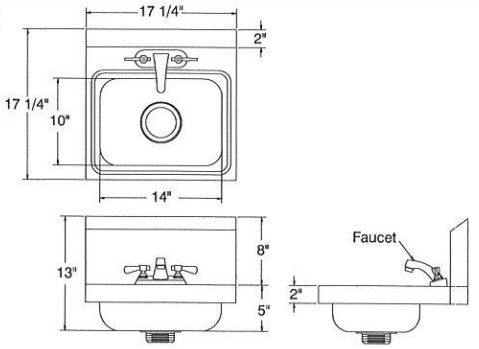
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DIMENSIONS and SPECIFICATIONS

TOL Overall: ± .500" Interior: ± .250" FITTINGS SUPPLIED AS SHOWN ALL DIMENSIONS ARE T

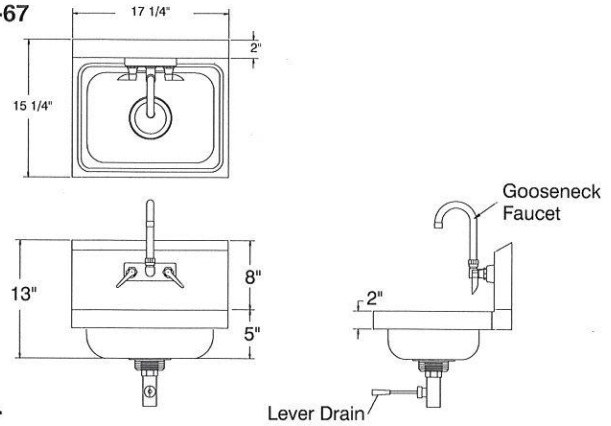
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7-PS-20



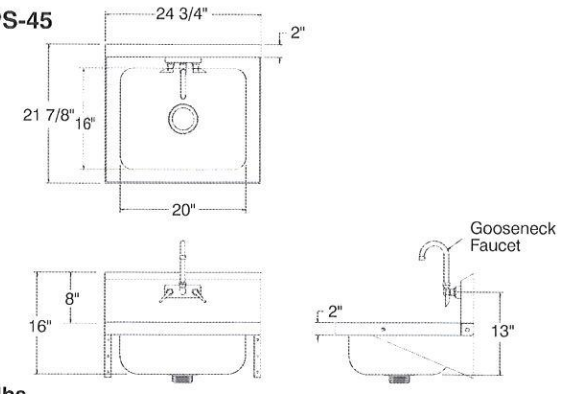
15 lbs.

7-PS-67



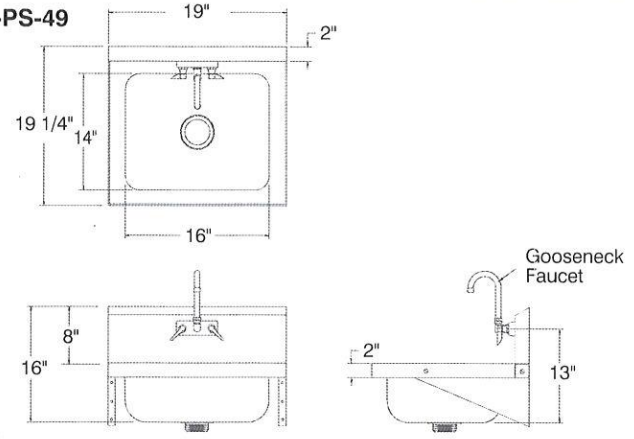
15 lbs.

7-PS-45



31 lbs.

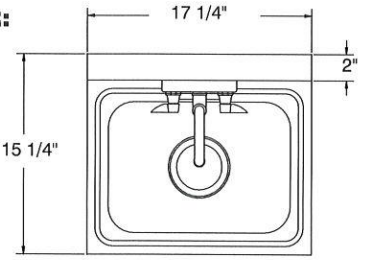
7-PS-49



1 lbs.

TOP VIEW FOR:

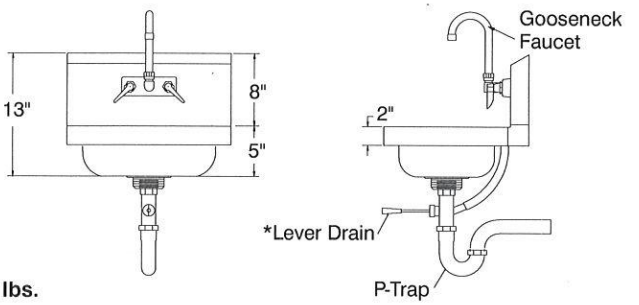
- **7-PS-50**
- **7-PS-54**
- **7-PS-60**
- **7-PS-68**
- **7-PS-70**



Sink Bowl 10" x 14" x 5"

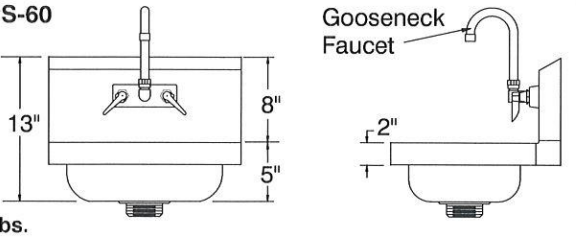
7-PS-50 & 7-PS-54*

NOTE: *7-PS-54 Hand Sink Excludes Lever Drain and Overflow



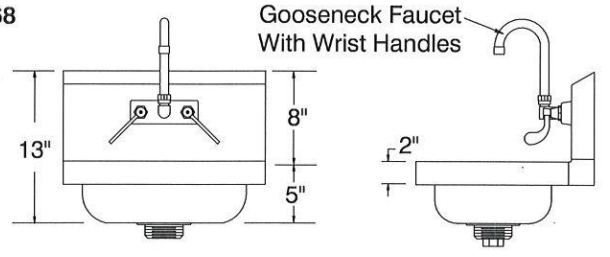
15 lbs.

7-PS-60



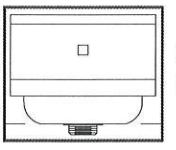
13 lbs.

7-PS-68

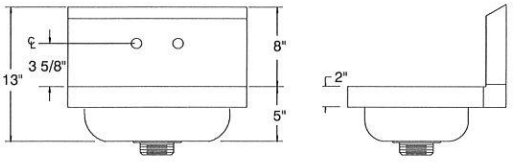


13 lbs.

7-PS-70



7-PS-71 Same as 7-PS-70 with Single Hole Cutout



12 lbs.

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Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 20

Description Exhaust Hood

Manufacturer Captive Aire

Model Number

Quantity 1 ***Unit*** ea

Electrical Data:

120-Volt, 1-Phase, 15-Amps, Direct Connection (Controls and Lights)

Plumbing Data:

None

Options and Accessories:

See drawings for additional information.

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Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 21

Description Stone Deck Oven W/ Proofer

Manufacturer Doyon

Model Number 3T2/ES3T

Quantity 1 ***Unit*** ea

Electrical Data:

208-Volt, 3-Phase, 16.6-Kw., 46.0-Amps, Direct Connection

208-Volt, 1-Phase, 2.9-Kw., 14.0-Amps, Direct Connection

Plumbing Data:

1/2"-Cold Water

3/4"-Indirect Waste

Options and Accessories:

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ARTISAN STONE DECK OVENS

For the artisan baker, Doyon offers the best choice for baking Old-World artisan-style crusty breads offering thick, crispy crusts with a soft yet hearty inside.

- perfect heat distribution
- outstanding steam injection system gives you complete control over your oven chamber
- perfect choice for a variety of breads, pastries, cookies, pies, cakes, pizzas and much more
- mix & match deck heights for versatility

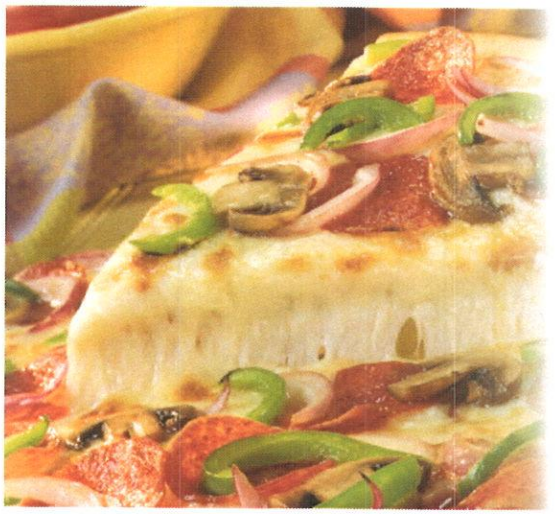
Baking Possibilities!



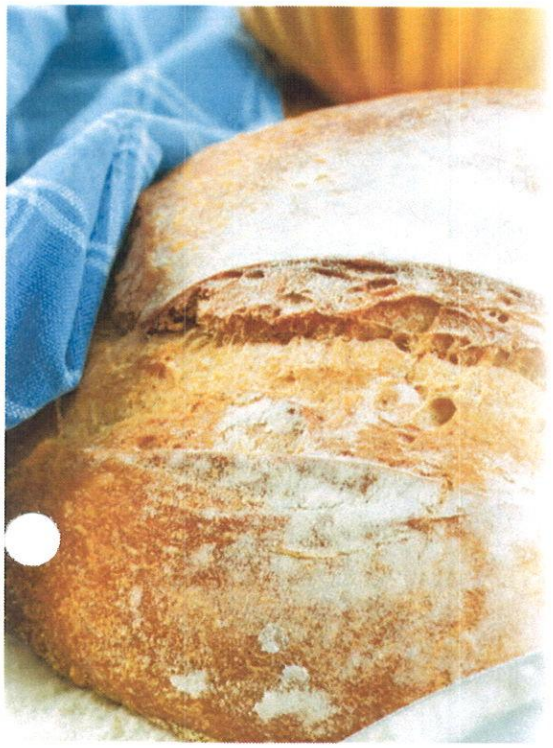


ARTISAN STONE DECK OVENS

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FEATURES & BENEFITS

- Built in one piece with up to 4 oven chambers
- Oven may have 4 different baking chamber heights: 6" (152 mm) or high 8" (203 mm), 10" (254 mm) or 12" (305 mm)
- Chambers capacity of 1, 2, 3 or 4 pans
- 1" (25 mm) thick refractory stone decks
- As many as 16 each - 18" X 26" (457 mm X 660 mm) pans or up to 32 each - 1 lb (454 g) hearth breads
- Individual self-contained steam injection system included
- Digital electronic control board independent for each chamber:
  - Baking temperature and time
  - Independent temperature regulation for bottom, top and front heat ratio
  - Manual steam injection, independent for each chamber
- Low amperage operation
- High quality thermal insulation to avoid heat dispersion from each chamber
- Includes properly sized legs with casters
- Optional Proofer available for 1–3 chambers
- Virtually maintenance-free, extremely elegant and durable
- Brightly lit
- ETL, NSF and CE listed
- Two year parts and one year labor warranty

OPTIONAL

- 6 pan (ES1T), 12 pan (ES2T), 18 pan (ES3T)European style proofer, 18 pan (ES4T)
- Low profiles proofer for 3 chamber, 3 pan (ES1TP), 6 pan (ES2TP), 9 pan (ES3TP), 9 pan (ES4TP)
- 240V 1Ph
- 480V 3 Ph
- Shipped disassembled
- 50-1530 scale treatment filtering

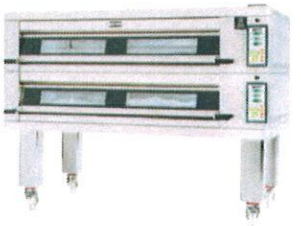
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1T (1 pan wide)



2T (2 pans wide)



3T (3 pans wide)



4T (4 pans - 2 deep, 2 wide)
(Shown with optional Proofer)

Note: A water softener system with a minimum flow rate of 3 gpm is needed.

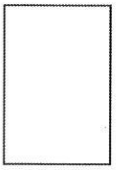
ARTISAN OVEN BAKING CHART

CONTROL SETTINGS	Small Pastry, Bagel, Pie, Pizza and Sheet Cake	Small to Medium Bread more/less 14 oz/400gr, Bagel, Croissant, Pizza	Medium to Large loaf of Bread 18oz/500gr to 35oz/1kg	Large Loaf of Bread more then 35oz/1kg
Recommended chamber Height	6"	8"	10"	12"
Water inlet connection and pressure	1/2" NPT 44 to 50 psi	1/2" NPT 44 to 50 psi	1/2" NPT 44 to 50 psi	1/2" NPT 44 to 50 psi

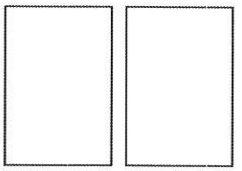
RECOMMENDED TEMPERATURE RANGE FOR PRODUCT

LOW TEMPERATURE RANGE 250 to 350°F 120 to 175°C	MEDIUM TEMPERATURE RANGE 350 to 425°F 175 to 250°C	HIGH TEMPERATURE RANGE 425 to 575°F 250 to 300°C
Pastry, Croissant, Danish, Muffin, Cookie, Cinnamon Roll, Biscuit, Brownie	French baguette, Bread loaf, Dinner Roll, Sub Roll, Bagel, Pie	Pizza, Pita bread, High water absorption ratio Bread

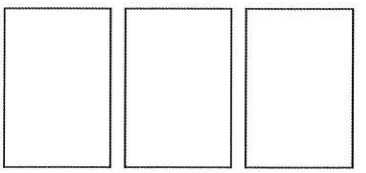
PAN LAYOUT



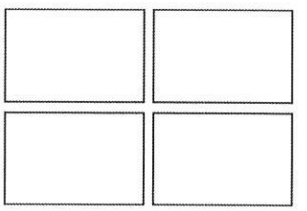
1T - End Loaded



2T - End Loaded



3T - End Loaded



4T - Side Loaded

ARTISAN STONE DECK OVENS

MODEL	PANS	TYPE	EXTERIOR DIMENSIONS			INTERIOR DIMENSIONS			ELECTRICAL STANDARD				
			HEIGHT(B)	WIDTH(A)	DEPTH	HEIGHT	WIDTH	DEPTH	208V	240V	480V	Hz	Ph
		COVER	2 1/2" (64 mm)	–	–	–	–	–					
1T	1	BAKING CHAMBER	15 5/8" (397 mm)	35 3/4" (908 mm)	46 1/2" (1181 mm)	8" (203 mm)	18 1/2" (470 mm)	30" (762 mm)	5 kw/14 A	5 kw/12 A	5 kw/6 A	50/60	3
ES1T	6	PROOFER	34 1/8" (867 mm)	35 3/4" (908 mm)	37 1/2" (953 mm)	—	—	—	2.9 kw/14 A	3.8 kw/16 A	3.5 kw/7 A	50/60	1
ES1TP	3	LOW PROOFER	24 5/8" (651 mm)	35 3/4" (908 mm)	37 1/2" (953 mm)	—	—	—	2.9 kw/14 A	3.8 kw/16 A	3.5 kw/7 A	50/60	1

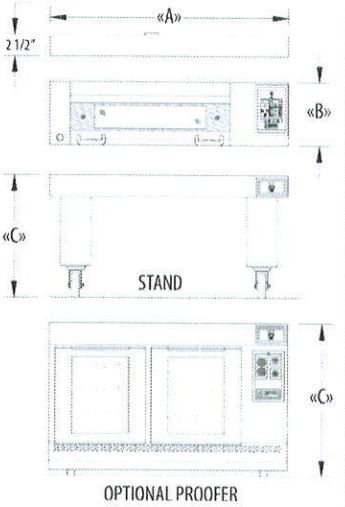
MODEL	PANS	TYPE	EXTERIOR DIMENSIONS			INTERIOR DIMENSIONS			ELECTRICAL STANDARD				
			HEIGHT(B)	WIDTH(A)	DEPTH	HEIGHT	WIDTH	DEPTH	208V	240V	480V	Hz	Ph
		COVER	2 1/2" (64 mm)	–	–	–	–	–					
2T	2	BAKING CHAMBER	15 5/8" (397 mm)	54 1/2" (1384 mm)	46 1/2" (1181 mm)	8" (203 mm)	37 1/2" (953 mm)	30" (762 mm)	6.5 kw/18 A	6.5 kw/16 A	6.5 kw/8 A	50/60	3
ES2T	12	PROOFER	34 1/8" (867 mm)	54 1/2" (1384 mm)	37 1/2" (953 mm)	—	—	—	2.9 kw/14 A	3.8 kw/16 A	3.5 kw/7 A	50/60	1
ES2TP	6	LOW PROOFER	24 5/8" (651 mm)	54 1/2" (1384 mm)	37 1/2" (953 mm)	—	—	—	2.9 kw/14 A	3.8 kw/16 A	3.5 kw/7 A	50/60	1

MODEL	PANS	TYPE	EXTERIOR DIMENSIONS			INTERIOR DIMENSIONS			ELECTRICAL STANDARD				
			HEIGHT(B)	WIDTH(A)	DEPTH	HEIGHT	WIDTH	DEPTH	208V	240V	480V	Hz	Ph
		COVER	2 1/2" (64 mm)	–	–	–	–	–					
3T	3	BAKING CHAMBER	15 5/8" (397 mm)	73" (1854 mm)	46 1/2" (1181 mm)	8" (203 mm)	56" (1420 mm)	30" (762 mm)	8.3 kw/23 A	8.3 kw/20 A	8.3 kw/10 A	50/60	3
ES3T	18	PROOFER	34 1/8" (867 mm)	73" (1854 mm)	37 1/2" (953 mm)	—	—	—	2.9 kw/14 A	3.8 kw/16 A	3.5 kw/7 A	50/60	1
ES3TP	9	LOW PROOFER	24 5/8" (651 mm)	73" (1854 mm)	37 1/2" (953 mm)	—	—	—	2.9 kw/14 A	3.8 kw/16 A	3.5 kw/7 A	50/60	1

MODEL	PANS	TYPE	EXTERIOR DIMENSIONS			INTERIOR DIMENSIONS			ELECTRICAL STANDARD				
			HEIGHT(B)	WIDTH(A)	DEPTH	HEIGHT	WIDTH	DEPTH	208V	240V	480V	Hz	Ph
		COVER	2 1/2" (64 mm)	–	–	–	–	–					
4T	4	BAKING CHAMBER	15 5/8" (397 mm)	73" (1854 mm)	52 1/4" (1327 mm)	8" (203 mm)	56" (1420 mm)	37" (939 mm)	9.3 kw/26 A	9.3 kw/24 A	9.3 kw/12 A	50/60	3
ES4T	18	PROOFER	34 1/8" (867 mm)	73" (1854 mm)	44 1/2" (1130 mm)	—	—	—	2.9 kw/14 A	3.8 kw/16 A	3.5 kw/7 A	50/60	1
ES4TP	9	LOW PROOFER	24 5/8" (651 mm)	73" (1854 mm)	44 1/2" (1130 mm)	—	—	—	2.9 kw/14 A	3.8 kw/16 A	3.5 kw/7 A	50/60	1

A = Unit Width
B = Chamber Height
C = Stand or Proofer Height

To calculate the height of your oven, take the height of the appropriate stand (C), add the height of the chambers (B), plus 2 1/2" for the cover.



OPTIONAL PROOFER

Approximate Crated Weight (Per oven chamber)	
1T	580 lb (263 kg)
2T	700 lb (318 kg)
3T	900 lb (408 kg)
4T	950 lb (431 kg)

Stand Dimensions					
Height (mm)		Model			
		1T	2T	3T	4T
Number of Stacked Chambers	1	35 1/2" (902)	35 1/2" (902)	35 1/2" (902)	35 1/2" (902)
	2	26 1/2" (673)	26 1/2" (673)	26 1/2" (673)	26 1/2" (673)
	3	23 1/2" (597)	23 1/2" (597)	23 1/2" (597)	23 1/2" (597)
	4	11 1/2" (292)	11 1/2" (292)	11 1/2" (292)	11 1/2" (292)
WIDTH		35 3/4" (908)	54 1/2" (1384)	73" (1854)	73" (1854)
DEPTH		37 1/2" (952)	37 1/2" (952)	37 1/2" (952)	44 1/4" (1124)

Low temperature of proofer is 90° F.
Electrical specifications are for each chamber.
Specifications and design subject to change without notice.

Revised: 3/2014

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Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 22

Description Mixer, 80-Quart

Manufacturer Hobart

Model Number HL800

Quantity 1 ***Unit*** ea

Electrical Data:

200-240-Volt, 3-Phase, 3-HP, 12.0-Amps, Direct Connection

Plumbing Data:

None

Options and Accessories:

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Item # 22
Quantity 1
C.S

Reviewed for Code Compliance
Inspections Division
Approved with Conditions
Date: 11/22/16

HOBART
701 S Ridge Avenue, Troy, OH 45374
1-888-4HOBART • www.hobartcorp.com

LEGACY HL800 MIXER

STANDARD FEATURES

- Heavy-Duty 3 H.P. Motor
- Gear Transmission
- Four Fixed Speeds Plus Stir Speed
- Shift-on-the-Fly™ Controls
- Patented soft start Agitation Technology
- 50-Minute SmartTimer™
- Automatic Time Recall
- Large, Easy-To-Reach Controls
- Single Point Bowl Installation
- Ergonomic Swing-Out Bowl
- Power Bowl Lift
- Open Base
- Stainless Steel Bowl Guard
- Metallic Gray Hybrid Powder Coat Finish

ACCESSORY PACKAGE - featuring Hobart Quick Release™ Agitators

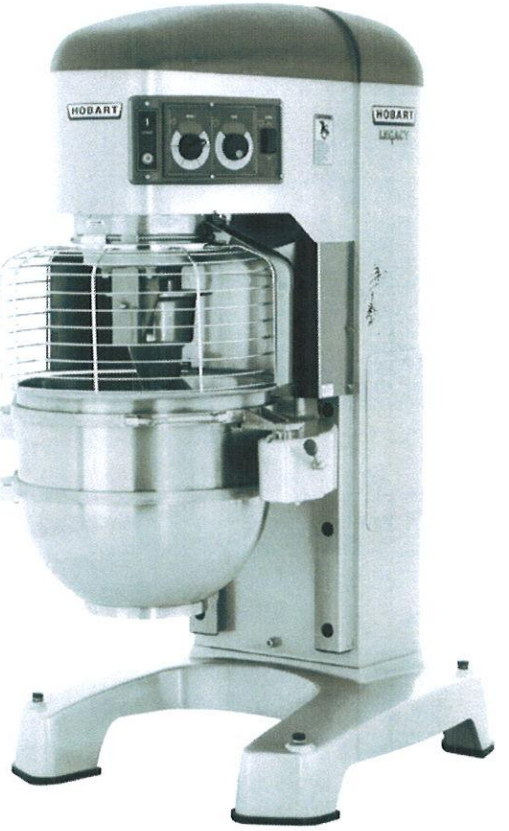
☑ ***Standard Accessory Package Includes:***

- 80 Quart Stainless Steel Bowl
- 80 Quart "B" Beater
- 80 Quart "ED" Dough Hook
- 80 Quart Bowl Truck

MODELS

☑ HL800 – 80-Quart All Purpose Mixer
☐ HL800C – 80-Quart All Purpose Mixer with Maximum Security Correctional Package

Specifications, Details and Dimensions on Inside and Back.



LEGACY® HL800 MIXER

HOBART
701 S Ridge Avenue, Troy, OH 45374
1-888-4HOBART • www.hobartcorp.com

RESURGAM CITY OF PORTLAND, MAINE
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Inspections Division
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SOLUTIONS/BENEFITS

3 H.P. Motor
Durability
- Heavy-duty to meet the most demanding operations

Gear Transmission
Durability, Reliability
- Ensures consistent performance and minimum downtime under heavy loads

Four Fixed Speeds plus Stir Speed
Flexibility, Reliability, Consistency
- For incorporating, blending, mixing ingredients
- Supports consistent results and thorough mixing

Shift-on-the-Fly™ Controls
Flexibility
- Allows operator to change speeds while mixer is running

Patented soft start Agitation Technology
Sanitation
- Each speed has a soft transition into a higher speed to reduce the chances of product splash-out

50-Minute SmartTimer™
Convenience, Ease of Use, Consistency
- Supports recipe mixing times
- Provides accurate results and eliminates overmixing

Automatic Time Recall
Productivity, Consistency
- Remembers the last time set for each speed
- Great for multiple batches

Ergonomic Swing-Out Bowl
Ease of Use, Convenience
- Easy loading and unloading of products
- Single Point Bowl Installation allows for simple mounting and removal of bowl
- Bowl Lock ensures mixer bowl is properly in place for mixer to operate

Stainless Steel Bowl Guard
Protection
- Interlock prevents operation when front portion of guard is out of position

Hobart Accessories
Durability, Flexibility, Simplicity
- Hobart Quick Release™ agitators allow for simple installation and removal from agitator shaft
- Hobart accessories are designed for long-term usage under heavy-duty conditions
- Large array of accessories provide multiple uses for recipe and product processing

HL800 MIXER CAPACITY CHART

Recommended Maximum Capacities - dough capacities based on 70°F. water and 12% flour moisture.

PRODUCT	AGITATORS SUITABLE FOR OPERATION	HL800
CAPACITY OF BOWL (QTS. LIQUID)		80
Egg Whites	D	2 qts.
Mashed Potatoes	B & C	60 lbs.
Mayonnaise (Qts. of Oil)	B or C or D	30 qts.
Meringue (Qts. of Water)	D	3 qts.
Waffle or Hot Cake Batter	B	32 qts.
Whipped Cream	D or C	16 qts.
Cake, Angel Food (8-10 oz. cake)	C or I	60
Cake, Box or Slab	B or C	100 lbs.
Cake, Cup	B or C	90 lbs.
Cake, Layer	B or C	90 lbs.
Cake, Pound	B	100 lbs.
Cake, Short (Sponge)	C or I	80 lbs.
Cake, Sponge	C or I	65 lbs.
Cookies, Sugar	B	60 lbs.
Dough, Bread or Roll (Lt.-Med.) 60% AR §	ED	170 lbs.*
Dough, Heavy Bread 55% AR §	ED	140 lbs.*
Dough Pie	B & P	75 lbs.
Dough, Thin Pizza 40% AR (max. mix time 5 min.) §‡	ED	85 lbs.□
Dough, Med. Pizza 50% AR §‡	ED	155 lbs.□
Dough, Thick Pizza 60% AR §‡	ED	155 lbs.*
Dough, Raised Donut 65% AR	ED	60 lbs.†
Dough, Whole Wheat 70% AR	ED	150 lbs.*
Eggs & Sugar for Sponge Cake	B & C or I	40 lbs.
Icing, Fondant	B	65 lbs.
Icing, Marshmallow	C or I	10 lbs.
Shortening & Sugar, Creamed	B	65 lbs.
Pasta, Basic Egg Noodle (max. mix time 5 min.)	ED	65 lbs.*□

NOTE: % AR (% Absorption Ratio) - Water weight divided by flour weight. Capacity depends on moisture content of dough. Above capacities based on 12% flour moisture at 70°F water temperature.

□ 1st Speed

* 2nd Speed

† 3rd Speed

§ If high gluten flour is used, reduce above dough batch size by 10%.

‡ 2nd Speed should never be used on 50% AR or lower products.

USE OF ICE REQUIRES A 10% REDUCTION IN BATCH SIZE.

1 gallon of water weighs 8.33 lbs.

RESURGAM CITY OF PORTLAND, MAINE
Reviewed for Code Compliance
Inspections Division
Approved with Conditions
Date: 11/22/16

SPECIFICATIONS

MOTOR:
3 H.P. high torque motor.

200-240/50/60/3	12.0 Amps
380-460/50/60/3	6.0 Amps

ELECTRICAL:
200-240/50/60/3 and 380-460/50/60/3 – UL Listed.

CONTROLS:
Magnetic contactor with thermal overload protection. Internally sealed "Start-Stop" and Power Bowl Lift push buttons. Reduced voltage pilot circuit transformer is supplied for 380-460/50/60/3 machines. A 50-minute SmartTimer™ is standard. SmartTimer™ includes **Automatic Time Recall**, which remembers the last time set for each speed.

TRANSMISSION:
A rated 10 H.P. poly-V belt transfers power from motor to the input shaft then geared down to desired reduction with a constant gear mesh. Gears and shafts are heat-treated hardened alloy steel along with anti-friction ball bearings. Circulating oil and grease lubricants furnished to all gears and shafts.

SPEEDS:

	Agitator (RPM)
Stir	27
First	55
Second	96
Third	183
Fourth	322

BOWL GUARD:
Heavy-duty stainless steel wire front and solid stainless steel rear portion. Front portion of guard rotates easily to add ingredients and install or remove agitator. It detaches in seconds for cleaning in dishwasher or sink. Rear portion of guard can be quickly cleaned in position. Guard must be in closed position before mixer will operate. Bowl support interlock provides further protection.

POWER BOWL LIFT:
Powered by an electric motor, the bowl may be raised or lowered by fingertip control through the conveniently located switch. Bowl will remain in position until switch is activated. **Stir-on-Lift Feature:** Allows the agitator to run in Stir Speed while the mixer bowl is being raised. Once the bowl is in the raised position, the mixer automatically shifts into the preselected speed.

FINISH:
Metallic Gray Hybrid Powder Coat finish.

FOOTPADS:
Neoprene footpads are standard.

ATTACHMENTS AND ACCESSORIES:
The following are available at extra cost:

Stainless Steel Bowl
"B" Flat Beater
"C" Wing Whip
"D" Wire Whip
"ED" Dough Hook
"P" Pastry Knife
"I" Heavy Duty Wire Whip
Bowl Extension Ring
Bowl Splash Cover
Bowl Scraper
Bowl Truck
40 & 60 Quart Accessories
Ingredient Chute



Hobart Bowl Scraper



Hobart Ingredient Chute

LISTED BY: Underwriters Laboratories Inc. and NSF International.

LEGACY®
HL800 MIXER

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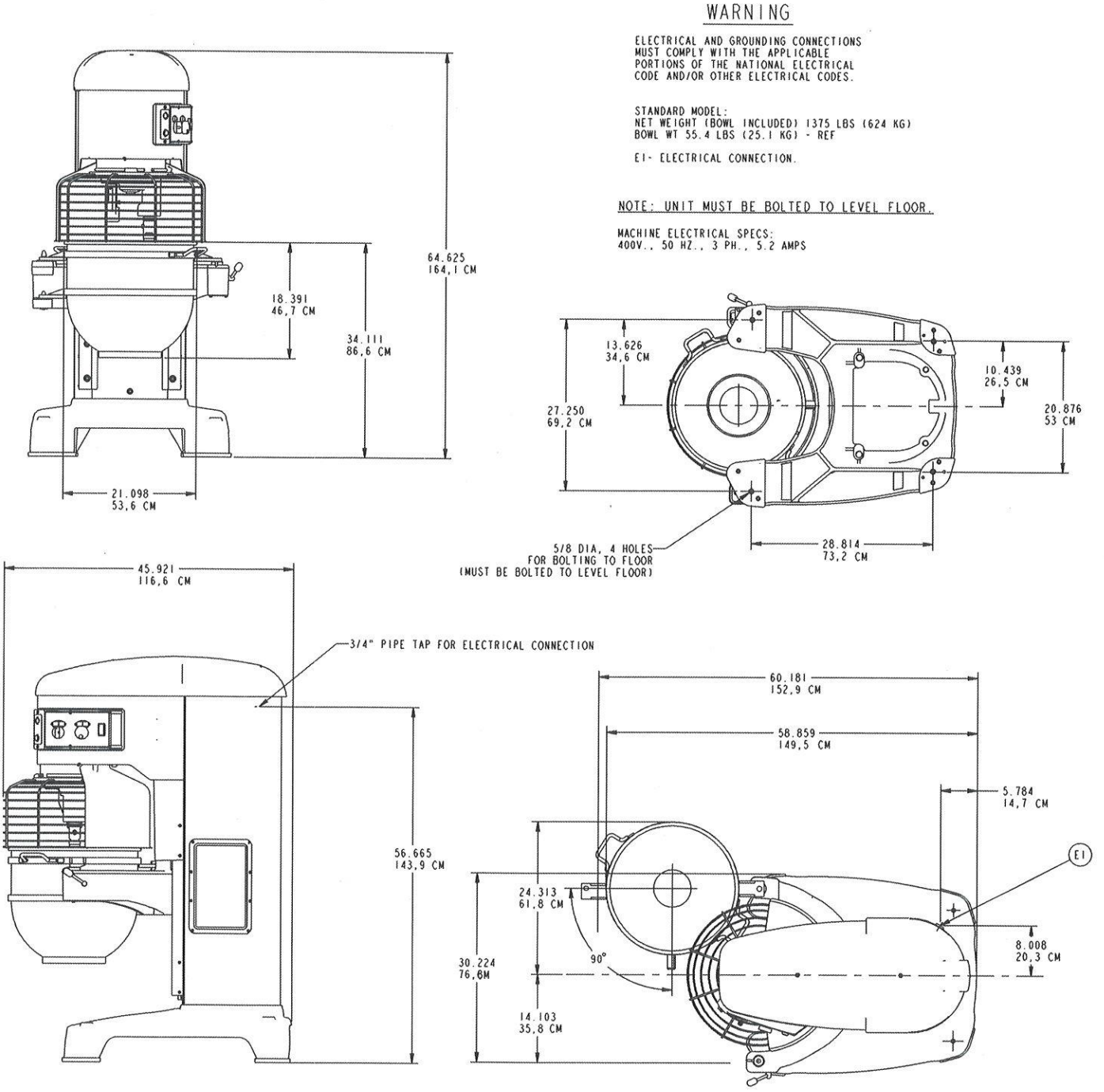
SPECIFICATIONS

ELECTRICAL SPECIFICATIONS: 200-240/50/60/3, 380-460/50/60/3 – UL Listed.

WEIGHT: 1,320 lbs. net; 1,352 lbs. domestic shipping.

WARRANTY: Unit has full one-year warranty on parts, labor and mileage against manufacturer's defects. Service contracts are available.

DETAILS AND DIMENSIONS



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

RESURGAM CITY OF PORTLAND MAINE
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Inspections Division
Approved with Conditions
Date: 11/22/16

Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 23

Description Baker's Table

Manufacturer Advance Tabco

Model Number TH2S-368

Quantity 1 ***Unit*** ea

Electrical Data:

None

Plumbing Data:

None

Options and Accessories:

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ADVANCE TABCO
SMART FABRICATION™

STAINLESS STEEL
WOOD TOP TABLES

RESURGAM CITY OF PORTLAND, MAINE
Reviewed for Code Compliance
Inspections Division
Approved with Conditions
Date: 11/22/16

Item #: 23 Qty #: 1
Model #: TH2S-368
Project #:



H2S-H2G Series
with Undershelf



TH2S-TH2G Series
with Open Base

1 3/4" WOOD TOP with UNDERSHELF

	Stainless Steel Base			Galvanized Base		
Length	24"	30"	36"	24"	30"	36"
36"	H2S-243	H2S-303	H2S-363	H2G-243	H2G-303	H2G-363
48"	H2S-244	H2S-304	H2S-364	H2G-244	H2G-304	H2G-364
60"	H2S-245	H2S-305	H2S-365	H2G-245	H2G-305	H2G-365
72"	H2S-246	H2S-306	H2S-366	H2G-246	H2G-306	H2G-366
84"	H2S-247	H2S-307	H2S-367	H2G-247	H2G-307	H2G-367
96"	H2S-248	H2S-308	H2S-368	H2G-248	H2G-308	H2G-368

Shipping weight approximately 25 lbs. per lineal foot.

1 3/4" WOOD TOP with OPEN BASE

	Stainless Steel Base			Galvanized Base		
Length	24"	30"	36"	24"	30"	36"
48"	TH2S-244	TH2S-304	TH2S-364	TH2G-244	TH2G-304	TH2G-364
60"	TH2S-245	TH2S-305	TH2S-365	TH2G-245	TH2G-305	TH2G-365
72"	TH2S-246	TH2S-306	TH2S-366	TH2G-246	TH2G-306	TH2G-366
84"	TH2S-247	TH2S-307	TH2S-367	TH2G-247	TH2G-307	TH2G-367
96"	TH2S-248	TH2S-308	TH2S-368	TH2G-248	TH2G-308	TH2G-368

Shipping weight approximately 20 lbs. per lineal foot.

FEATURES & CONSTRUCTION:

Hard Wood Top.

Gussets welded to support channels.

H2S & H2G Series

Aluminum die cast "leg-to-shelf" clamp secures shelf to leg eliminating unsightly nuts and bolts. Undershelf is adjustable.

TH2S & TH2G

Front to back Stretchers are welded to legs. Left to right Stretcher bolted to legs and requires assembly.

H2S & TH2S Series

MATERIAL:

TOP: Laminated 1-3/4" Thick HARD MAPLE.

SHELF: 18 gauge stainless steel.

LEGS: 1 5/8" diameter tubular stainless steel.

Stainless steel gussets.

1" adjustable stainless steel bullet feet.

H2G & TH2G Series

MATERIAL:

TOP: Laminated 1-3/4" Thick HARD MAPLE.

SHELF: Galvanized steel.

LEGS: 1 5/8" diameter tubular galvanized steel.

Galvanized steel gussets.

1" adjustable plastic bullet feet.

ADVANCE TABCO
SMART FABRICATION™
www.advancetabco.com

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

For Orders & Customer Service:
Email: customer@advancetabco.com or **Fax:** 631-242-6900

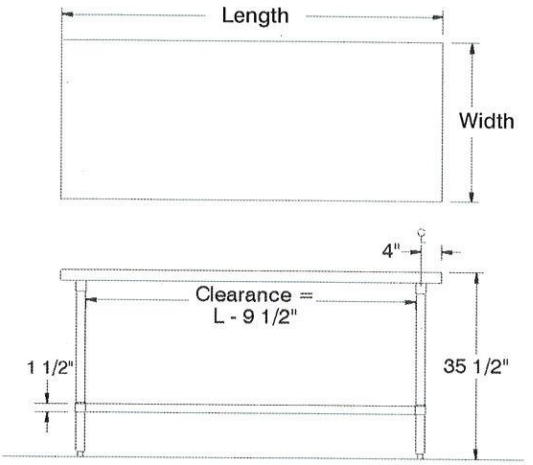
For Smart Fabrication™ Quotes:
Email: smartfab@advancetabco.com or **Fax:** 631-586-2933

DETAILS and SPECIFICATIONS

TOL ± .500"

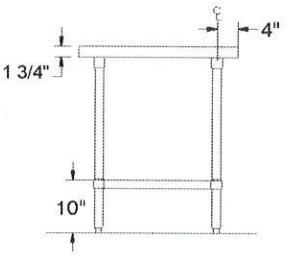
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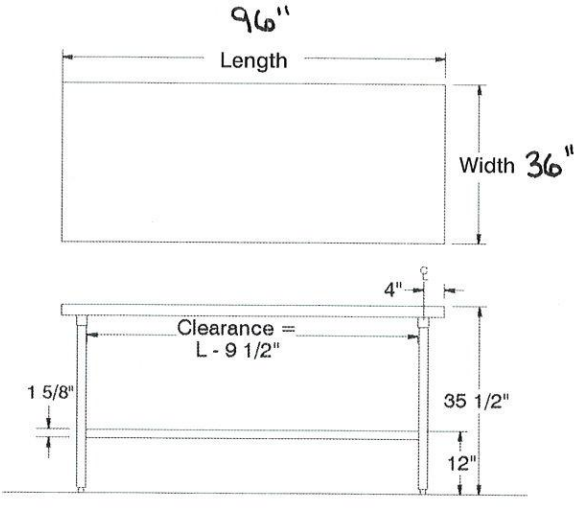
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H2S & H2G Series
Undershelf Style

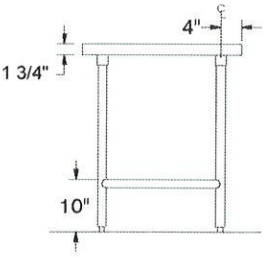
Finished size of undershelf = Length minus 5 3/4", Width minus 5 3/4"





TH2S & TH2G Series
Open Base Style

Units 8 ft. and larger are furnished with six (6) legs



ADVANCE TABCO
SMART FABRICATION

200 Heartland Boulevard, Edgewood, NY 11717-8380

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

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RESURGAM CITY OF PORTLAND MAINE
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Inspections Division
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Date: 11/22/16

Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 24

Description Ingredient Bin

Manufacturer Cambro

Model Number IBS27

Quantity 4 ***Unit*** ea

Electrical Data:

None

Plumbing Data:

None

Options and Accessories:

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CAMBRO

Item No. #24

Specifier Identification No. _____

Model No. IBS27

Quantity 4

RESURGAM CITY OF PORTLAND, MAINE
Reviewed for Code Compliance
Inspections Division
Approved with Conditions
Date: 11/22/16

Ingredient Bins

Slant Top

Models IBS20 - 21 gallon (81 L)
IBS27 - 27 gallon (102 L)
IBS37 - 37 gallon (140 L)

Features & Benefits

StoreSafe

- Stores and transports a wide variety of dry ingredients such as flour, sugar, rice or grains. Perfect for restaurants, food manufacturers or commissaries.
- Available in 21, 27, and 37 gallon (81, 102, 140 L) capacity to meet standard industry requirements for storage and transportation of bulk foods.
- One-piece, seamless single-wall polyethylene bin construction is extremely durable. Won't rust or corrode. Liquids and dry foods will not stick or seep between seams.
- FDA accepted material. Meets all food contact requirements and eliminates need for liners.
- Smooth interior and exterior are easy to clean.
- Injection molded Camwear® polycarbonate lids are transparent, break resistant and offer quick and easy identification of contents. Slide-back feature means easy access.
- Special design of lid allows for easy drainage and quick drying while completely protecting contents. Spilled fluids drain off back lid.
- Slant Top models include an S-Hook on the front of the bin for conveniently hanging ingredient scoops.
- Working height permits storage under standard work tables.
- Heavy-duty 3" (7,6 cm) casters, 2 front swivel, 2 fixed.
- No assembly required.
- Available in White (148) only with Clear (135) cover.



IBS20



IBS27



IBS37

Scoops not included.

Approvals

NSF

CAMBRO MANUFACTURING COMPANY
http://www.cambro.com

© 2004 Cambro Manufacturing Company 5801 Skylab Road, Huntington Beach, California 92647-2056-U.S.A.
Telephone (714) 848 1555 **Toll Free** (800) 854 7631 **Customer Service Hot Line** (800) 833 3003
LIT FCST-0904

Ingredient Bins

Slant Top

Models IBS20 - 21 gallon (81 L)
IBS27 - 27 gallon (102 L)
IBS37 - 37 gallon (140 L)

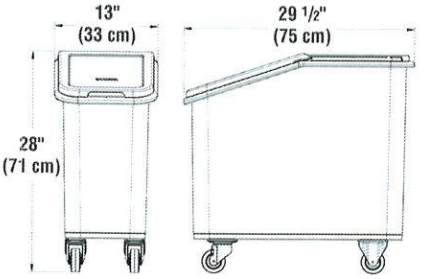
Item No. 24

Specifier Identification No. _____

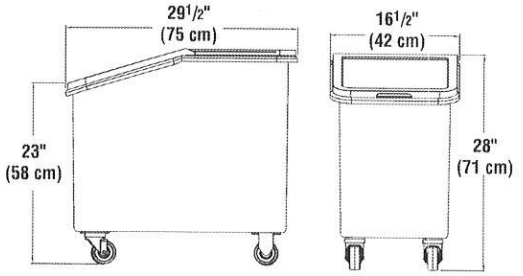
Model No. IBS 27

Quantity 4

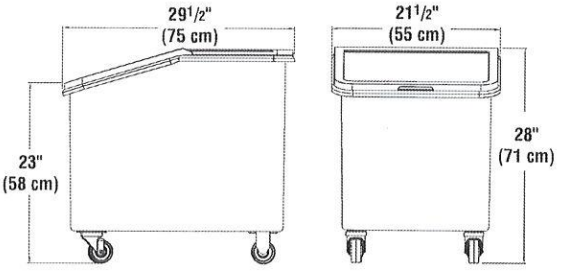
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IBS20



IBS27



IBS37

Specifications

Dimension Tolerance: +/- 1/4" (0,64 cm)

Code	Description	Volume Capacity	Load Capacity		Exterior Dimensions W x D x H	Case lbs./cube Kg/m³
Slant Top Ingredient Bin						
IBS20	21 gal. Slant Top Ingredient Bin (81 L)	2.87 Cubic feet (0,081) Cubic meters	170 lbs. (77 kg.)	140 lbs. (63 kg.)	13" x 29 1/2" x 28" (33 x 75 x 71 cm)	28 (6.57) 13 (0,19)
IBS27	27 gal. Slant Top Ingredient Bin (102 L)	3.98 Cubic feet (0,113) Cubic meters	226 lbs. (103 kg.)	150 lbs. (68 kg.)	16 1/2" x 29 1/2" x 28" (42 x 75 x 71 cm)	24 (7.75) 11 (0,22)
IBS37	37 gal. Slant Top Ingredient Bin (140 L)	5.55 Cubic feet (0,157) Cubic meters	314 lbs. (142 kg.)	225 lbs. (102 kg.)	21 1/2" x 29 1/2" x 28" (55 x 75 x 71 cm)	28 (10.10) 13 (0,29)

Architect Specs

The Ingredient Bins shall be Cambro Model..., manufactured by Cambro Mfg. Co., Huntington Beach, CA 92648 U.S.A. Each unit shall be one piece, seamless, single-wall molded construction made of FDA Approved white polyethylene. Unit capacity shall range from 21 - 37 gallons (81 - 140 L) and/or 2.87 - 5.55 cu. ft. (0,081 - 0,157 cubic meters). It shall have four each 3" (7,6 cm) casters with 1 1/4" (3,2 cm) wide tread, 2 front swivel and 2 fixed. It shall have an injection molded, transparent, slide-back polycarbonate lid. It shall not exceed 29" (73,6 cm) in height so that it can store under standard work tables. It shall be available in white only with a clear cover.

Approvals

NSF

CAMBRO MANUFACTURING COMPANY
http://www.cambro.com

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Telephone (714) 848 1555 **Toll Free** (800) 854 7631 **Customer Service Hot Line** (800) 833 3003
Printed in USA

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Date: 11/22/16

Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 25

Description Refrigerator, 1-Section

Manufacturer Continental Refigerator

Model Number DL1R-HD

Quantity 1 ***Unit*** ea

Electrical Data:

115-Volt, 1-Phase, 1/4-HP, 5.5-Amps, Cord and Plug

Plumbing Data:

None

Options and Accessories:

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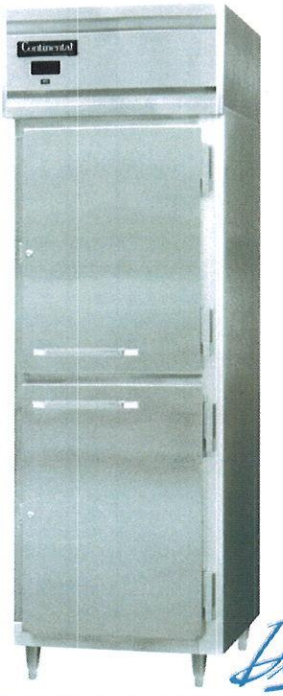
#25

DESIGNER LINE REFRIGERATOR

Model: DL1R-HD

1-Section Reach-In Refrigerator with Half Doors

DL1R-HD - Stainless steel front, aluminum end panels and interior
DL1R-SA-HD - Stainless steel exterior, aluminum interior
DL1R-SS-HD - Stainless steel exterior and interior
Designed to maintain NSF-7 temperatures in 100°F ambient.



Project Name:

Model Specified: DL1R-HD **Date:** 11/22/16

Location:

Item No: 25 **Quantity:** 1

AIA #: **SIS #:**

RESURGAM CITY OF PORTLAND, MAINE
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Inspections Division
Approved with Conditions
11/22/16

Options and Accessories

(upcharge and lead times may apply)

Stainless steel case back	Full door
Additional epoxy-coated steel shelves	Pass-Thru
Chrome or stainless steel shelves	Shallow depth
Pan slide assemblies	Hinged glass door
Rehinging of doors (consult factory)	Increased refrigeration systems
Expansion valve system	Special electrical req. (consult factory)
Wine display	**Correctional Facility Options**
Casters	• One way security screws
Dial thermometer	• Locking hasp (lock not included)
Remote models	• Stainless steel mesh cover
Custom laminates	• Coverless hinges

Consult factory for other model configurations, options and accessories.

Standard Model Features

REFRIGERATION SYSTEM

- Environmentally-safe R-134a refrigerant
- Self contained, performance-rated "plug" refrigeration system
- Refrigeration system is readily accessible on top of cabinet, separate from the "food zone"
- Automatic, hot gas condensate evaporator

CABINET ARCHITECTURE

- 3" non-CFC polyurethane foam insulation
- Chrome-plated flow line handles
- Cam action, lift off hinges
- Self-closing doors
- Magnetic snap-in door gaskets
- Cylinder lock in door
- Heavy-duty, epoxy-coated steel shelves
- Adjustable 6" stainless steel legs

MODEL FEATURES

- LED interior lighting
- External digital thermometer
- Energy saving switch for door heaters
- Top and side air distribution ducts
- Cabinet upper side panels and refrigeration "plug" system can be removed and reinstalled at job site

APPROVAL:

Continental Refrigerator

Toll-Free: 800-523-7138
Phone: 215-244-1400
Fax: 215-244-9579

539 Dunksferry Road
Bensalem, PA 19020
www.continentalrefrigerator.com

Model Specifications

DIMENSIONAL DATA

et Capacity (cu. ft.)	21 (595 cu l)
Width, Overall (in.)	26 (660 mm)
Depth, Overall (incl. handles) (in.)	35 3/8 (899 mm)
Depth [less doors] (in.)	32 (813 mm)
Depth [doors open 90°] (in.)	55 1/2 (1410 mm)
Clear Door Width (in.)	19 3/8 (492 mm)
Clear Half Door Height (in.)	27 1/2 (699 mm)
Height, Overall (incl. 6" legs) (in.)	83 1/4 (2115 mm)
No. of Half Doors	2
No. of Shelves	3
Shelf Area (sq. ft.)	20.4 (1.9 sq m)
Tray Slide Capacity (per half sect.)	11 ea.

REFRIGERANT DATA

Condensing Unit Size (H.P.)	1/4
Capacity (BTU/Hr)*	1940

ELECTRICAL DATA

Voltage (int'l)	115/60/1 (220/50/1)
Feed Wires (incl. ground)	3
Total Amps (int'l)	5.5 (3.5)
10 ft. Cord/Plug [attached] (int'l)	Yes (No)

SHIPPING DATA

eight - Crated (in.)	85 1/2 (2172 mm)
Width - Crated (in.)	31 5/8 (803 mm)
Depth - Crated (in.)	42 (1067 mm)
Volume - Crated (cu. ft.)	65 (1841 cu l)
Weight Std - Crated (lbs.)	320 (145 kg)
Weight SS - Crated (lbs.)	380 (172 kg)
Weight Std - Uncrated (lbs.)	220 (100 kg)
Weight SS - Uncrated (lbs.)	280 (127 kg)

** Rating @ +25°F evaporator, 90°F ambient*

Figures in parentheses reflect metric equivalents rounded to the nearest whole unit.



Equipped with one NEMA-5-15P Plug
(varies by country)

Continental Refrigerator

Toll-Free: 800-523-7138
Phone: 215-244-1400
Fax: 215-244-9579

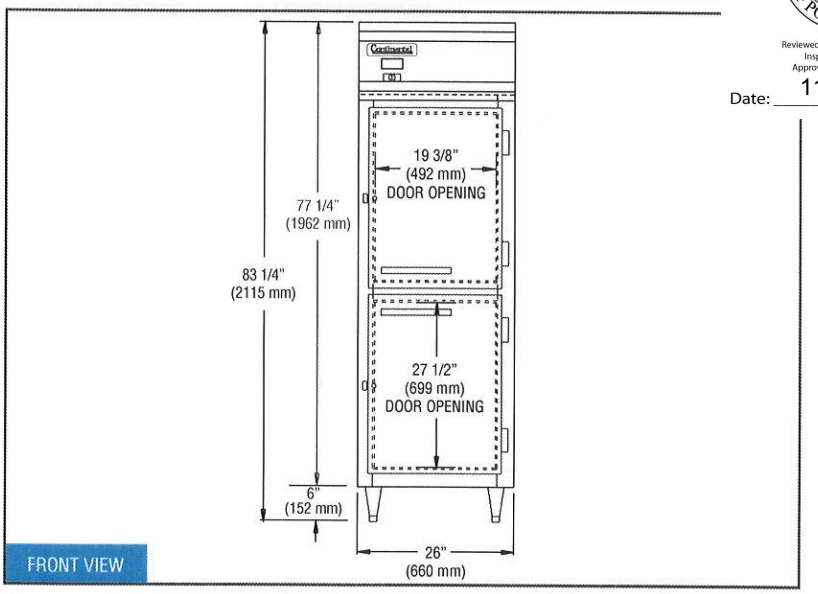
539 Dunksferry Road
Bensalem, PA 19020
www.continentalrefrigerator.com

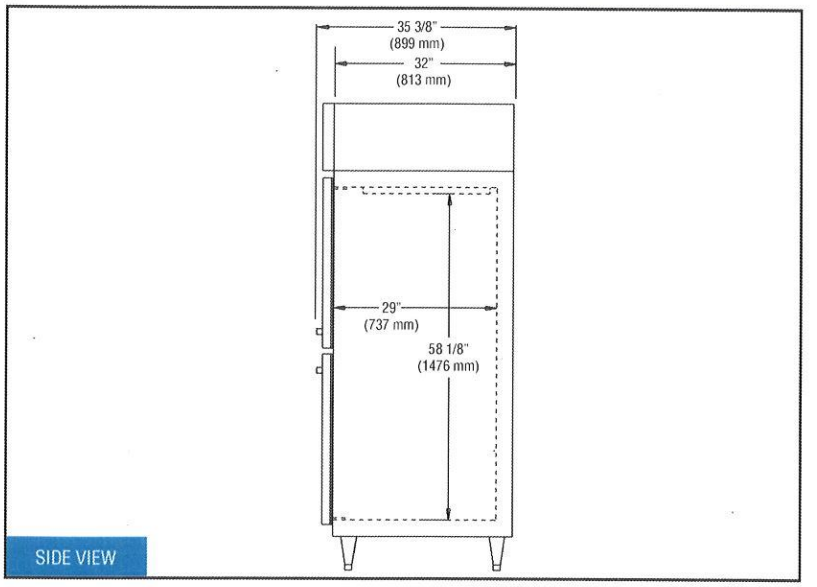
Due to our continued efforts in developing innovative products, specifications subject to change without notice.

MADE IN THE U.S.A.

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A Division of National Refrigeration & Air Conditioning Products, Inc.

Model Plan Views





IMPORTANT NOTE: If the cabinet is located directly against a wall and/or under a low ceiling, a minimum clearance of 12" is required.

REFRIGERATION SYSTEM

A "performance rated", air-cooled, hermetically sealed, capillary-type refrigeration system is installed on the top of each refrigerator. Plasticized fin coil and air circulation fans are contained within a concealed "plug"-type insulated housing, readily accessible on top of the cabinet and separate from the food zone to increase food storage capacity. The entire "plug" system is fully charged with environmentally safe R-134a refrigerant and mounted on a sturdy steel, rail-type base which can be easily removed if freezer conversion is desired. Refrigerators are designed to maintain 38°F-40°F (3°-5° Centigrade) while operating with an unrestricted air supply in a maximum ambient temperature of 100°F. All condensate water is evaporated by an automatic, non-electric, corrosion-resistant condensate evaporator. A strict quality-assurance team inspects all materials and components to certify that each model conforms to the most exacting standards. All models are factory performance-tested for a minimum of 16 hours prior to crating.

INSULATION

All cabinet walls, top and bottom have high density, foamed-in-place, non-CFC polyurethane insulation.

SHELVING

Shelves are designed for heavy-duty use with .306" diameter frame and brace members and .140" diameter fill wires spaced 3/4" apart. Shelves are welded steel and epoxy-coated for a durable, long, rust-free service life. Adjustments are in 1 inch increments and a wide door opening allows the use of a variety of optional pan and tray slide types.

CABINET CONSTRUCTION

All materials are of top quality, assembled to conform with strict quality-assurance requirements. The cabinet front is constructed of heavy-gauge polished stainless steel for durability. All cabinet joints and seams are sealed vapor-tight. Case is of all metal, welded construction and internally supported and braced for a rigid unit construction. Cabinet design eliminated overlapping panels with raw edges. Cabinet body is insulated with non-CFC, foamed-in-place polyurethane foam with an average thickness of 3 inches to ensure increased energy efficiency. Full-length louvered air grille located above the doors allows equal air circulation to the condensing unit. Easily removable, low-wattage, anti-sweat door heaters concealed by a non-metallic, non-conductive, high-impact thermal breaker strip eliminate condensate build-up on the cabinet front. Automatic interior lighting is activated by an easily accessible interior switch. Cabinets are equipped with 6 inch adjustable stainless steel legs.

DOOR CONSTRUCTION

Solid hinged door shells are constructed of heavy-gauge stainless steel and are internally braced and urethane-foam-insulated for rigidity. Door corners are welded construction and polished. Replaceable snap-in door gaskets are self-adjusting, heavy-duty, magnetic type. Door handles and hinges are chrome-plated and non-corrosive. Doors are provided with built-in cylinder locks which are keyed alike. Hinges are cam action, lift-off type featuring positive safety stop at 120 degrees.

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Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 26

Description Mixer Stand

Manufacturer Advance Tabco

Model Number MX-SS-302

Quantity 1 ***Unit*** ea

Electrical Data:

None

Plumbing Data:

None

Options and Accessories:

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#26

ADVANCE TABCO
SMART FABRICATION™

STAINLESS STEEL

MIXER TABLES

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MX-SS-242 Shown
Mixer Not Included



MT-SS-242
Shown



AG-MT-242
Shown

Item #: 26 Qty #: 1
Model #: MX-SS-302
Project #:

UTENSIL RACK & UNDERSHELF

O.A. Size Wx L	S/S Base Model	Galv. Base Model	Approx. Wt.	Approx. Cu. Ft.
24" x 24"	MX-SS-242	MX-GL-242	53 lbs.	3
30" x 24"	MX-SS-302	MX-GL-302	63 lbs.	3
30" x 30"	MX-SS-300	MX-GL-300	70 lbs.	4
30" x 36"	MX-SS-303	MX-GL-303	77 lbs.	4
36" x 36"	MX-SS-363	MX-GL-363	81 lbs.	5

WITH UNDERSHELF

O.A. Size Wx L	S/S Base Model	Galv. Base Model	Approx. Wt.	Approx. Cu. Ft.
24" x 24"	MT-SS-242	MT-GL-242	45 lbs.	3
30" x 24"	MT-SS-302	MT-GL-302	50 lbs.	3
30" x 30"	MT-SS-300	MT-GL-300	55 lbs.	4
30" x 36"	MT-SS-303	MT-GL-303	68 lbs.	4
36" x 36"	MT-SS-363	MT-GL-363	71 lbs.	5

BUDGET SERIES WITH UNDERSHELF

O.A. Size Wx L	S/S Base Model	Galv. Base Model	Approx. Wt.	Approx. Cu. Ft.
24" x 24"	SAG-MT-242	AG-MT-242	38 lbs.	3
30" x 24"	SAG-MT-302	AG-MT-302	41 lbs.	3
30" x 30"	SAG-MT-300	AG-MT-300	52 lbs.	4
30" x 36"	SAG-MT-303	AG-MT-303	58 lbs.	4
36" x 36"	SAG-MT-363	AG-MT-363	64 lbs.	5

FEATURES:

TOP is furnished with a 2" x 1" square die embossed NO-DRIP countertop offset edge with a 1/2" return on 4 sides.

Aluminum die cast "leg-to-shelf" clamp secures shelf to leg eliminating unsightly nuts and bolts. Undershelf is adjustable.

MATERIAL:

MX-SS & MT-SS SERIES - Stainless Steel Base

TOP is 14 gauge stainless steel type "304" series with galvanized understructure.

UNDERSHELF is 18 gauge stainless steel.

LEGS are 1 5/8" diameter tubular stainless steel with stainless steel bullet feet & gussets.

UTENSIL RACK on MX-SS Series is 1 5/8" dia. stainless steel tubing with stainless steel hooks.

MX-GL & MT-GL Series - Galvanized Steel Base

TOP is 14 gauge stainless steel type "304" series with galvanized understructure.

UNDERSHELF is galvanized steel.

LEGS are 1 5/8" diameter, tubular galvanized steel. Gussets are galvanized steel with 1" adjustable plastic bullet feet.

UTENSIL RACK on MX-SS Series is 1 5/8" diameter galvanized steel tubing with stainless steel hooks.

SAG-MT & AG-MT Budget Series

TOP is heavy gauge stainless steel type "430" series with galvanized understructure.

SAG-MT Series UNDERSHELF is 18 gauge stainless steel.
AG-MT Series UNDERSHELF is galvanized steel.

SAG-MT Series LEGS are 1 5/8" diameter, tubular stainless steel. Gussets are stainless steel. 1" adjustable stainless steel bullet feet.

AG-MT Series LEGS are 1 5/8" diameter, tubular galvanized steel. Gussets are galvanized steel. 1" adjustable plastic bullet feet.

CONSTRUCTION:

All TIG welded. Exposed weld areas polished to match adjacent surface.

Entire Top is mechanically polished to a satin finish and is sound deadened. Countertop edge polished to a MIRROR FINISH.

Roll formed embossed galvanized hat channels are secured to top by means of structural adhesive and weld studs.

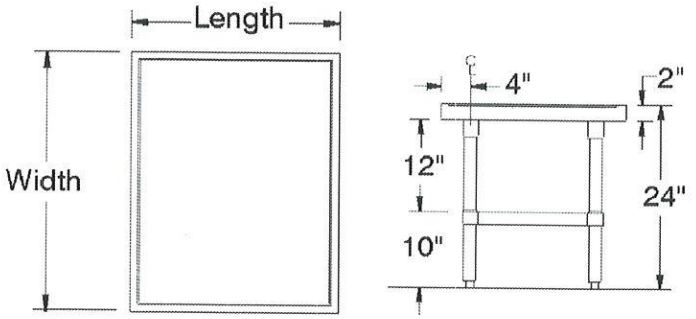
Gussets welded to support hat channels.

DETAILS and SPECIFICATIONS

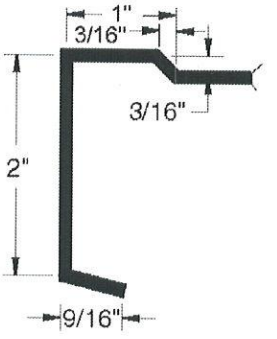
TOL ± .500"

ALL DIMENSIONS ARE

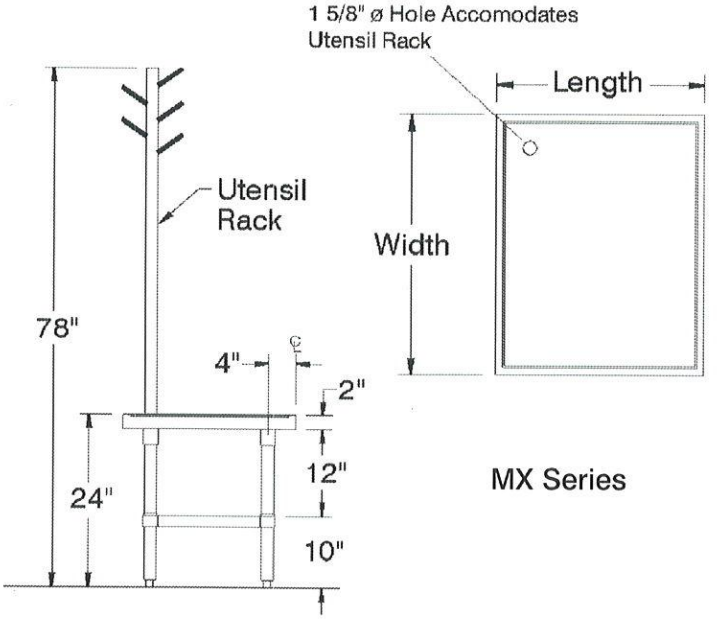
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MT, SAG & AG Series



Countertop Edge Detail



MX Series

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

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Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 27

Description Mixer, 20-Quart

Manufacturer Hobart

Model Number HL200

Quantity 1 ***Unit*** ea

Electrical Data:

100-120-Volt, 1-Phase, 1/2-HP, 8.0-Amps, Cord and Plug

Plumbing Data:

None

Options and Accessories:

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Item # #27

Quantity

C.S

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HOBART
701 S Ridge Avenue, Troy, OH 45374
1-888-4HOBART • www.hobartcorp.com

LEGACY HL200 MIXER

STANDARD FEATURES

- Heavy-Duty ½ H.P. Motor
- Gear Transmission
- Three Fixed Speeds Plus Stir Speed
- Shift-on-the-Fly™ Controls
- Patented soft start Agitation Technology
- 15-Minute SmartTimer™
- Automatic Time Recall
- Large, Easy-To-Reach Controls
- Single Point Bowl Installation
- Ergonomic Swing-Out Bowl
- #12 Taper Attachment Hub
- Open Base
- Stainless Steel Bowl Guard
- Metallic Gray Hybrid Powder Coat Finish

ACCESSORY PACKAGE - featuring Hobart Quick Release™ Agitators

☑ ***Standard Accessory Package Includes:***

- 20 Quart Stainless Steel Bowl
- 20 Quart "B" Beater
- 20 Quart "D" Wire Whip

MODELS

☒ HL200 – 20-Quart All Purpose Mixer
☐ HL200C – 20-Quart All Purpose Mixer with Maximum Security Correctional Package

Specifications, Details and Dimensions on Inside and Back.

c UL us NSF



HOBART

LEGACY® HL200 MIXER

LEGACY®
HL200 MIXER

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SOLUTIONS/BENEFITS

½ H.P. Motor
Durability
- Heavy-duty to meet the most demanding operations

Gear Transmission
Durability, Reliability
- Ensures consistent performance and minimum downtime under heavy loads

Three Fixed Speeds plus Stir Speed
Flexibility, Reliability, Consistency
- For incorporating, blending, mixing ingredients
- Supports consistent results and thorough mixing

Shift-on-the-Fly™ Controls
Flexibility
- Allows operator to change speeds while mixer is running

Patented soft start Agitation Technology
Sanitation
- Each speed has a soft transition into a higher speed to reduce the chances of product splash-out

15-Minute SmartTimer™
Convenience, Ease of Use, Consistency
- Supports recipe mixing times
- Provides accurate results and eliminates overmixing

Automatic Time Recall
Productivity, Consistency
- Remembers the last time set for each speed
- Great for multiple batches

Ergonomic Swing-Out Bowl
Ease of Use, Convenience
- Easy loading and unloading of products
- Single Point Bowl Installation allows for simple mounting and removal of bowl
- Bowl Interlock ensures mixer bowl is properly in place for mixer to operate

Stainless Steel Bowl Guard
Protection
- Safety interlock prevents operation when front portion of guard is out of position

Hobart Accessories
Durability, Flexibility, Simplicity
- Hobart Quick Release™ agitators allow for simple installation and removal from agitator shaft
- Hobart accessories are designed for long-term usage under heavy-duty conditions
- Large array of accessories provide multiple uses for recipe and product processing

HL200 MIXER CAPACITY CHART

Recommended Maximum Capacities - dough capacities based on 70°F. water and 12% flour moisture.

PRODUCT	AGITATORS SUITABLE FOR OPERATION	HL200
CAPACITY OF BOWL (QTS. LIQUID)		20
Egg Whites	D	1 qt.
Mashed Potatoes	B & C	15 lbs.
Mayonnaise (Qts. of Oil)	B or C or D	10 qts.
Meringue (Qts. of Water)	D	1½ pts.
Waffle or Hot Cake Batter	B	8 qts.
Whipped Cream	D or C	4 qts.
Cake, Angel Food (8-10 oz. cake)	C or I	15
Cake, Box or Slab	B or C	20 lbs.
Cake, Cup	B or C	20 lbs.
Cake, Layer	B or C	20 lbs.
Cake, Pound	B	21 lbs.
Cake, Short (Sponge)	C or I	15 lbs.
Cake, Sponge	C or I	12 lbs.
Cookies, Sugar	B	15 lbs.
Dough, Bread or Roll (Lt.-Med.) 60% AR §	ED	25 lbs.□
Dough, Heavy Bread 55% AR §	ED	15 lbs.□
Dough Pie	B & P	18 lbs.
Dough, Thin Pizza 40% AR (max. mix time 5 min.) §‡	ED	9 lbs.□
Dough, Med. Pizza 50% AR §‡	ED	10 lbs.□
Dough, Thick Pizza 60% AR §‡	ED	20 lbs.□
Dough, Raised Donut 65% AR	ED	9 lbs.*
Dough, Whole Wheat 70% AR	ED	20 lbs.□
Eggs & Sugar for Sponge Cake	B & C or I	8 lbs.
Icing, Fondant	B	12 lbs.
Icing, Marshmallow	C or I	2 lbs.
Shortening & Sugar, Creamed	B	16 lbs.
Pasta, Basic Egg Noodle (max. mix time 5 min.)	ED	5 lbs.

NOTE: % AR (% Absorption Ratio) - Water weight divided by flour weight. Capacity depends on moisture content of dough. Above capacities based on 12% flour moisture at 70°F water temperature.

□ 1st Speed

* 2nd Speed

† 3rd Speed

§ If high gluten flour is used, reduce above dough batch size by 10%.

‡ 2nd Speed should never be used on 50% AR or lower products.

USE OF ICE REQUIRES A 10% REDUCTION IN BATCH SIZE.

1 gallon of water weighs 8.33 lbs.

NOTE: Attachment hub should not be used while mixing.

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SPECIFICATIONS

MOTOR:
½ H.P. high torque motor.

100-120/50/60/1	8.0 Amps
200-240/50/60/1	5.0 Amps

ELECTRICAL:
100-120/50/60/1, 200-240/50/60/1 – UL Listed.

CONTROLS:
Magnetic contactor with thermal overload protection. Internally sealed "Start-Stop" push buttons. A 15-minute SmartTimer™ is standard. SmartTimer™ includes **Automatic Time Recall**, which remembers the last time set for each speed.

TRANSMISSION:
Gear-driven. Gears are constant mesh heat-treated hardened alloy steel along with anti-friction ball bearings. Grease lubricants furnished to all gears and shafts.

SPEEDS:

	Agitator (RPM)	Attachment (RPM)
Stir	59	33
First (Low)	107	61
Second (Intermediate)	198	113
Third (High)	365	207

BOWL GUARD:
Heavy-duty stainless steel wire front and solid rear portion. Front portion of guard rotates easily to add ingredients and install or remove agitator. It detaches in seconds for cleaning in dishwasher or sink. Rear portion of guard can be quickly cleaned in position. Guard must be in closed position before mixer will operate. Bowl support interlock provides further protection.

BOWL LIFT:
Ergonomic style, hand crank operated, self-locking in top and bottom position.

FINISH:
Metallic Gray Hybrid Powder Coat finish.

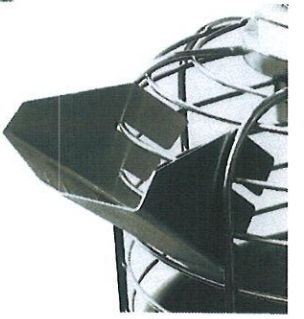
ATTACHMENT HUB:
Comes with front-mounted Hobart standard #12 taper attachment hub for use with Hobart #12 size attachments.

ATTACHMENTS AND ACCESSORIES:
The following are available at extra cost:

Stainless Steel Bowl
"B" Flat Beater
"C" Wing Whip
"D" Wire Whip
"E" Dough Hook
"ED" Dough Hook
"P" Pastry Knife
Bowl Splash Cover
Bowl Scraper
Ingredient Chute
12 Quart Accessories
9" Vegetable Slicer
Meat Chopper Attachment
Rubber Foot Pads
Attachment Tray Support



Hobart Bowl Scraper



Hobart Ingredient Chute

Listed by Underwriters Laboratories Inc. and certified by NSF International.

LEGACY®
HL200 MIXER

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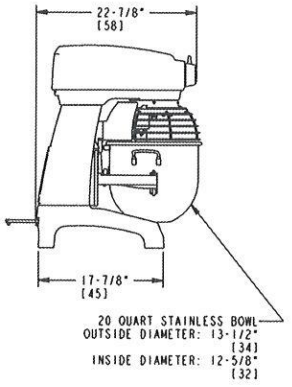
SPECIFICATIONS

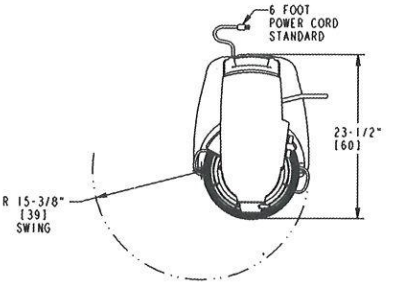
ELECTRICAL SPECIFICATIONS: 100-120/50/60/1, 200-240/50/60/1 – UL Listed.

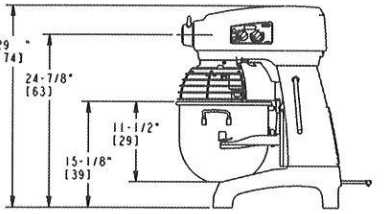
WEIGHT: 189 lbs. net; 204 lbs. domestic shipping.

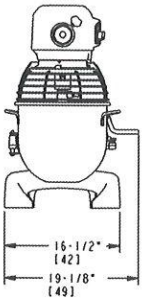
WARRANTY: Unit has full one-year warranty on parts, labor and mileage against manufacturer's defects. Service contracts are available.

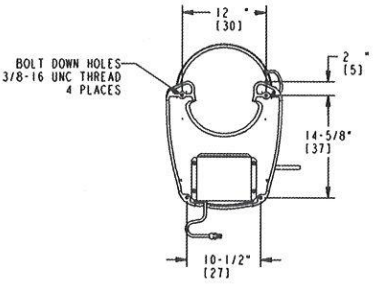
DETAILS AND DIMENSIONS









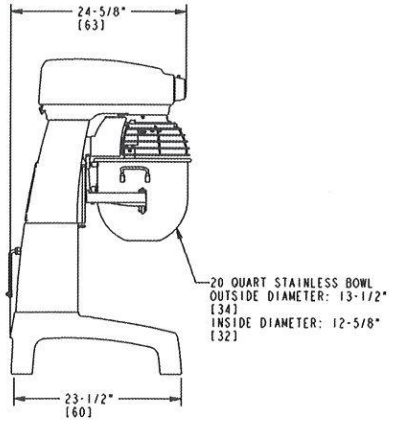


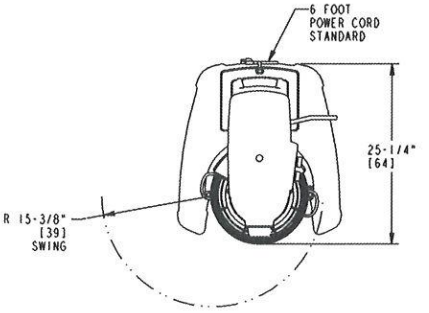
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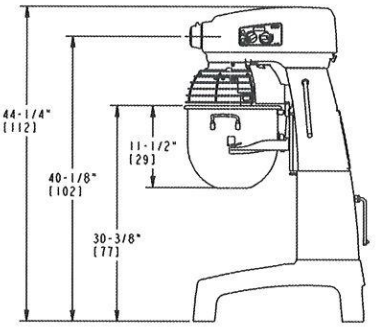
ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH THE APPLICABLE PORTIONS OF THE NATIONAL ELECTRICAL CODE AND/OR OTHER CODES IN FORCE

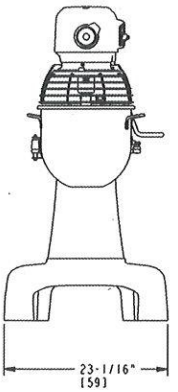
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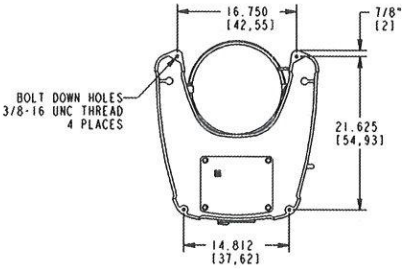
MACHINE WEIGHT (LESS BOWL)	189 LBS
SHIPPING WEIGHT	204 LBS
BOWL WEIGHT	9 LBS











WARNING

ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH THE APPLICABLE PORTIONS OF THE NATIONAL ELECTRICAL CODE AND/OR OTHER CODES IN FORCE

NOTE

MACHINE WEIGHT (LESS BOWL)	265 LBS
SHIPPING WEIGHT	280 LBS
BOWL WEIGHT	9 LBS

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

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Inspections Division
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Date: 11/22/16

Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 28

Description Dough Divider/Rounder

Manufacturer Doyon

Model Number DSA315

Quantity 1 ***Unit*** ea

Electrical Data:

208-240-Volt, 1-Phase, 4.0-Amps, Cord and Plug (NEMA 6-16P)

Plumbing Data:

None

Options and Accessories:

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DOYON INC.

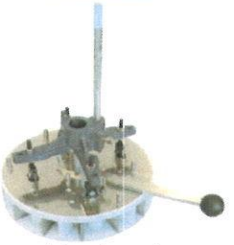
BAKING EQUIPMENT SPECIALISTS

SINCE 1950

DSA Series Dividers-Rounders

DSA315

"Superior quality product at an affordable price !"



Interchangeable dough press head



DSA315 - DSA322
DSA330 - DSA336



DSA315I - DSA322I
DSA330I - DSA336I

Semi Automatic Dough Divider/Rounder

Doyon is your best choice for a superior quality divider/rounder that frees you from the task of dividing and rounding your dough by hand while making it faster, easier and simpler. Better yet, you will be assured of uniformity in dough weight and shape everytime.

Semi Automatic Dough Divider/Rounder

FEATURING DSA Series

- Interchangeable dough press head
- Dough capacity of 2 lb to 6.6 lb (900g to 3000g)
- Models 15, 22, 30 or 36 pieces
- 3 sanitary rounding plates included
- Perfectly scales and rounds pieces
- No oil in or above product zone
- Cutting knives are stainless steel for sanitary purpose:
- Easy snap on and off head cover for easy cleaning
- Head can be tilted to the left side for easy cleaning
- Rounding mechanism runs in grease bath for smooth, quiet and long lasting operation
- Manual motor start with built-in thermal overload protection
- Wheel mounted for easy mobility
- On/Off switch for motor on left side base panel
- Hourly production of up to 3 500 pieces (depending o operator and workflow)
- Virtually maintenance free and extremely durable
- Weight accuracy depends on dough consistency
- Divides dough having an absoption ratio greater than 55 %
- ETL & ETL Sanitation listed
- One year parts and labor limited warranty

Optional

- Stainless steel construction (DSA315I, DSA322I, DSA330I & DSA336I)
- Extra 15, 22, 30 or 36 portions dough press heads

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OVERALL DIMENSIONS
23" W X 20" D X 54" H
(584mm X 508 mm X 1370 mm)

ELECTRICAL SYSTEM
~~120V - 1PH - 8A - 60 Hz NEMA 5-15P~~
208-240V - 1PH - 4A - 60 Hz NEMA 6-15P
~~220V - 1PH - 4A - 50 Hz~~

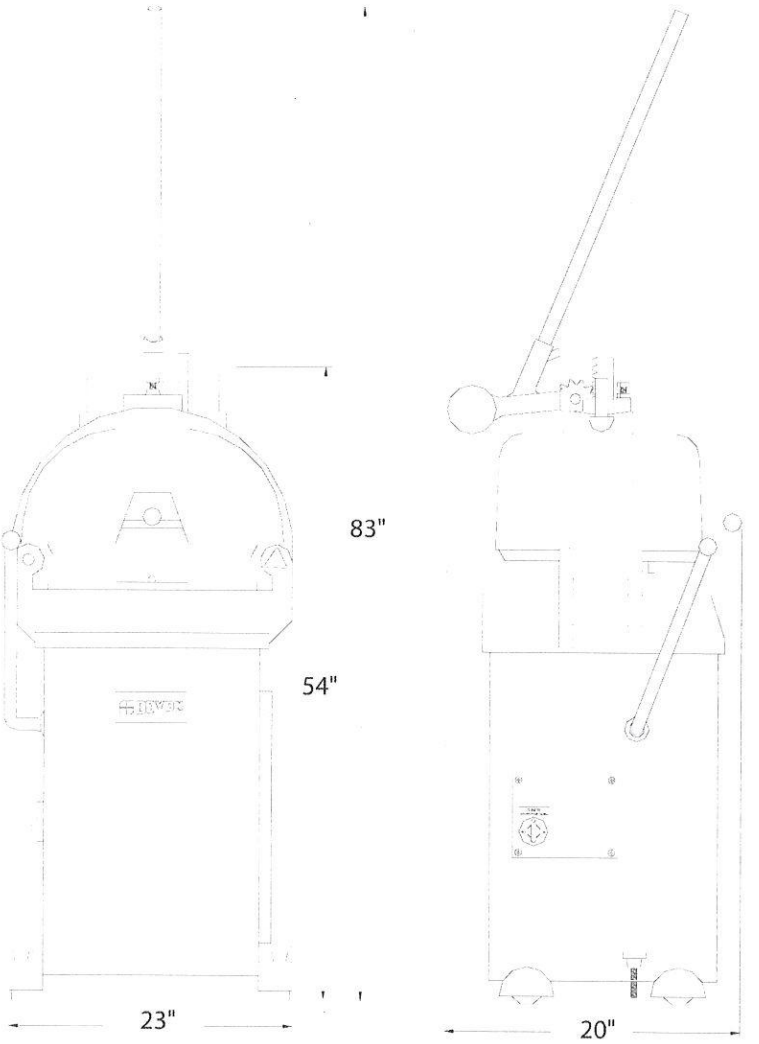
CAPACITY
DSA315 15 portions
DSA322 22 portions
DSA330 30 portions
DSA336 36 portions

WEIGHT BY PORTION (depending on dough consistency)

Model	Min	Max
DSA315	2.1 oz (60 g)	7 oz (200 g)
DSA322	1.4 oz (40 g)	4.8 oz (136 g)
DSA330	1 oz (30 g)	3.5 oz (100 g)
DSA336	0.8 oz (25 g)	2.9 oz (83 g)

SHIPPING WEIGHT
800 lb (363 kg) approximately

Specifications and design subject to change without notice.



DOYON INC.
BAKING EQUIPMENT SPECIALISTS
SINCE 1950

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Linière, Beauce, Québec, Canada G0M 1J0

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E-Mail : doyon@doyon.qc.ca Internet: http://www.doyon.qc.ca

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Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 29

Description Mobile Equipment Stand

Manufacturer Advance Tabco

Model Number SS-366

Quantity 1 ***Unit*** ea

Electrical Data:

None

Plumbing Data:

None

Options and Accessories:

Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.

ADVANCE TABCO
SMART FABRICATION™

STAINLESS STEEL

WORK TABLES

PREMIUM Series - Flat Top - UNDERSHELF Style

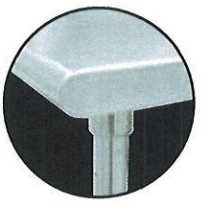
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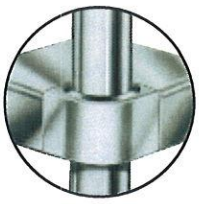
Item #: 29 *Qty #:* 1

Model #: SS-3660

Project #:



NEW
Rolled Rim Edges on Front & Back and Square Side Edges



Featuring as Standard:
"THE PROVEN"
ORIGINAL ADVANCE TABCO
Adjustable Undershelf with Die Cast Leg Clamp

FEATURES:

Top is furnished with 1-5/8" sanitary rolled rim edges on front & back and square side edges.

To reinforce and maintain a level working surface, 24" wide tables are supplied with TWO hat channels and 30" and 36" wide tables are supplied with THREE hat channels.

Pre-engineered welded angle adapters insure ease of future drawer installation.

Aluminum die cast "leg-to-shelf" clamp secures shelf to leg eliminating unsightly nuts & bolts. Undershelf is adjustable.

CONSTRUCTION:

All TIG welded. Exposed weld areas polished to match adjacent surfaces.

Entire top mechanically polished to a satin finish.

Top is sound deadened.

Roll formed embossed galvanized hat channels are secured to top by means of structural adhesive and weld studs.

Gussets welded to support hat sections.

MATERIAL:

SS-SERIES: Stainless Steel Legs & Undershelf

TOP: 14 gauge stainless steel type "304" series.
SHELF: 18 gauge stainless steel.
LEGS: 1 5/8" diameter tubular stainless steel. 1" adjustable **stainless steel** bullet feet. Stainless steel gussets.

GLG-SERIES: Galvanized Legs & Undershelf

TOP: 14 gauge stainless steel type "304" series.
SHELF: 18 gauge galvanized steel.
LEGS: 1 5/8" diameter tubular galvanized steel. 1" adjustable plastic bullet feet. Galvanized steel gussets.

SS-Series:
Stainless Steel Legs & Undershelf

L	24" Wide	30" Wide	36" Wide
30"	SS-240	SS-300	
24"	SS-242	SS-302	
36"	SS-243	SS-303	SS-363
48"	SS-244	SS-304	SS-364
60"	SS-245	SS-305	SS-365
72"	SS-246	SS-306	SS-366
84"	SS-247	SS-307	SS-367
96"	SS-248	SS-308	SS-368
108"	SS-249	SS-309	SS-369
120"	SS-2410	SS-3010	SS-3610
132"	SS-2411	SS-3011	SS-3611
144"	SS-2412	SS-3012	SS-3612

NSF

GLG-Series:
Galvanized Steel Legs & Undershelf

L	24" Wide	30" Wide	36" Wide
30"	GLG-240	GLG-300	
24"	GLG-242	GLG-302	
36"	GLG-243	GLG-303	GLG-363
48"	GLG-244	GLG-304	GLG-364
60"	GLG-245	GLG-305	GLG-365
72"	GLG-246	GLG-306	GLG-366
84"	GLG-247	GLG-307	GLG-367
96"	GLG-248	GLG-308	GLG-368
108"	GLG-249	GLG-309	GLG-369
120"	GLG-2410	GLG-3010	GLG-3610
132"	GLG-2411	GLG-3011	GLG-3611
144"	GLG-2412	GLG-3012	GLG-3612

Create Your Own Efficient Workstation with the Available Standard Accessories (Visit Section K)

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SMART FABRICATION™
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DIMENSIONS and SPECIFICATIONS

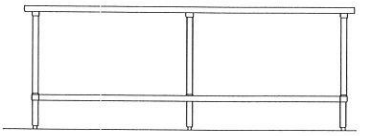
ALL DIMENSIONS ARE TYPICAL TOL ± .500"

All Units Shipped Unassembled (KD) for Reduced Shippi

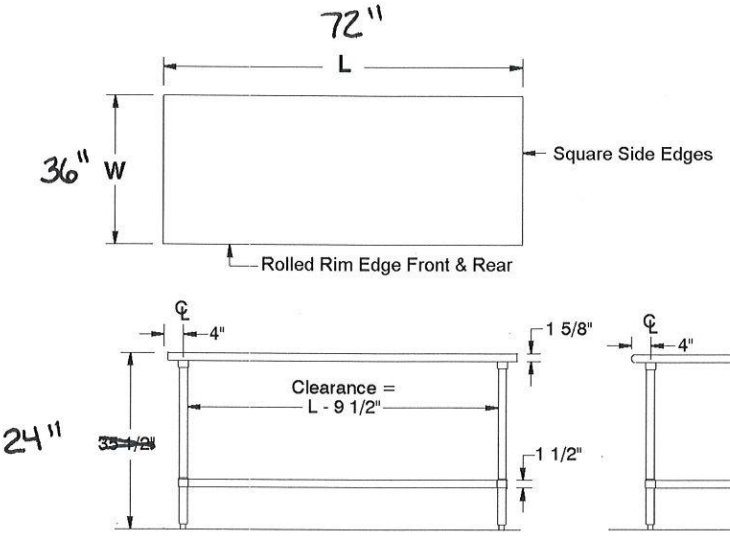
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SS & GLG Series
Undershelf Style
FLAT TOP

Finished size of undershelf = Length minus 5 3/4"
Width minus 5 3/4"



Units 8 ft. and larger are furnished with six (6) legs



SS-Series: Stainless Steel Legs & Undershelf

L	24" Wide	Wt.	30" Wide	Wt.	36" Wide	Wt.
30"	SS-240	49 lbs.	SS-300	65 lbs.		
24"	SS-242	31 lbs.	SS-302	55 lbs.		
36"	SS-243	64 lbs.	SS-303	72 lbs.	SS-363	88 lbs.
48"	SS-244	79 lbs.	SS-304	89 lbs.	SS-364	98 lbs.
60"	SS-245	92 lbs.	SS-305	107 lbs.	SS-365	118 lbs.
72"	SS-246	109 lbs.	SS-306	125 lbs.	SS-366	138 lbs.
84"	SS-247	130 lbs.	SS-307	148 lbs.	SS-367	164 lbs.
96"	SS-248	145 lbs.	SS-308	166 lbs.	SS-368	184 lbs.
108"	SS-249	161 lbs.	SS-309	176 lbs.	SS-369	190 lbs.
120"	SS-2410	261 lbs.	SS-3010	287 lbs.	SS-3610	308 lbs.
132"	SS-2411	293 lbs.	SS-3011	324 lbs.	SS-3611	358 lbs.
144"	SS-2412	308 lbs.	SS-3012	339 lbs.	SS-3612	373 lbs.

GLG-Series: Galvanized Steel Legs & Undershelf

L	24" Wide	Wt.	30" Wide	Wt.	36" Wide	Wt.
30"	GLG-240	49 lbs.	GLG-300	65 lbs.		
24"	GLG-242	31 lbs.	GLG-302	55 lbs.		
36"	GLG-243	64 lbs.	GLG-303	72 lbs.	GLG-363	88 lbs.
48"	GLG-244	79 lbs.	GLG-304	89 lbs.	GLG-364	98 lbs.
60"	GLG-245	92 lbs.	GLG-305	107 lbs.	GLG-365	118 lbs.
72"	GLG-246	109 lbs.	GLG-306	125 lbs.	GLG-366	138 lbs.
84"	GLG-247	130 lbs.	GLG-307	148 lbs.	GLG-367	164 lbs.
96"	GLG-248	145 lbs.	GLG-308	166 lbs.	GLG-368	184 lbs.
108"	GLG-249	161 lbs.	GLG-309	176 lbs.	GLG-369	190 lbs.
120"	GLG-2410	261 lbs.	GLG-3010	287 lbs.	GLG-3610	308 lbs.
132"	GLG-2411	293 lbs.	GLG-3011	324 lbs.	GLG-3611	358 lbs.
144"	GLG-2412	308 lbs.	GLG-3012	339 lbs.	GLG-3612	373 lbs.

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

TABLE MODIFICATIONS & ACCESSOI

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LEG MODIFICATIONS

QTY.			QTY.		
____	TA-16	Galvanized Leg with Plastic Bullet Foot (34 1/2" Total Length)	____	TA-21	Stainless Steel Bullet Foot
____	TA-19	Flanged Stainless Steel Bullet Feet (34 1/2" Total Length)	____	TA-72	Leg to Wall Brace (Set per table)
____	TA-20	Stainless Steel Leg with S/S Bullet Foot (34 1/2" Total Length)	____	TA-95	Upgrade 16 Ga. 304 S/S Legs Only

WORK TABLE CASTERS



STANDARD CASTER FEATURES:

Maintains the standard 35-1/2" working height.
300 lbs. load capacity per caster

OPTIONAL:

TA-25B - Brakes on all casters
TA-25C - Upgrade caster with heavy duty urethane wheel.

	Model#	Description
When Used w/ Stainless Steel Legs	TA-25S-4	Set of 4 (2 w/ Brakes)
	TA-25S-6	Set of 6 (2 w/ Brakes)
When Used w/ Galvanized Legs	TA-25G-4	Set of 4 (2 w/ Brakes)
	TA-25G-6	Set of 6 (2 w/ Brakes)

REPLACEMENT CASTERS:



TA-25 series
TA-25A series
200 lbs. load capacity per caster



TA-255 series
TA-255AP series
300 lbs. load capacity per caster

	Model#	Description
For Work Tables	TA-25	Set of 4 (2 w/ Brakes)
	TA-25A	Set of 6 (2 w/ Brakes)
For Enclosed Base Tables	TA-255P	Set of 4 (2 w/ Brakes)
	TA-255AP	Set of 6 (2 w/ Brakes)

EQUIPMENT STAND CASTERS



STANDARD CASTER FEATURES:

Maintains the standard 24" working height.
5" rubber tires.
200 lbs. load capacity per caster

	Model#	Description
When Used w/ Stainless Steel Legs	TA-25ES	Set of 4 (2 w/ Brakes)
When Used w/ Galvanized Legs	TA-25EG	Set of 4 (2 w/ Brakes)

HEAVY DUTY CASTER FEATURES:

5" urethane wheels.
400 lbs. load capacity per caster



Model#	Description
TA-255	Set of 4 (2 w/ Brakes)
TA-256	Set of 6 (2 w/ Brakes)

Contact Our SMART FABRICATION™ Department for more information at 800-645-3166
or email in your specifications to smartfab@advancetabco.com

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

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Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 30

Description Sheeter Countertop

Manufacturer Doyon

Model Number LSA516

Quantity 1 ***Unit*** ea

Electrical Data:

120-Volt, 1-Phase, 4.0-Amps, Cord and Plug (NEMA 5-15P)

Plumbing Data:

None

Options and Accessories:

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DOYON INC.
BAKING EQUIPMENT SPECIALISTS
SINCE 1950

LSA & LMA



LSA516



LMA624



LMA630I

"Superior quality product at an affordable price !"

Revesible sheeters

Standard Features

- Exceptional fold free reversible sheeting action
- Unique 20 digital variable speed control for the speed you really want
- Handy adjustable roller gap : from 1/32" to 1 1/2" (1-40 mm) thickness
- LMA : capacity of up to 30 pounds (14 kg) of dough
- LSA: capacity of up to 22 pounds (10 kg) of dough
- Forward reverse action is controlled by foot switch (LMA) as well as hand controls
- Polyurethane belt
- 1 HP motor with V belt transmission
- Stainless steel protective guard on each side of rollers
- LMA series : fold-up conveyors for compact storage and easy cleaning
- Stainless steel rollers help prevent sticking
- Fast roller adjustments
- Both tables have perfectly synchronized drives. The exit conveyor is faster than entry to avoid possible dough obstruction and automatically prevents tearing of delicate dough
- 2 catch pans, one on each end
- High resistance lead-free enamel coating
- Easily removable and replaceable high efficiency dough scrapers
- Virtually maintenance free, extremely durable
- Flour reservoir above rollers
- CE & ETL listed
- One year parts and labor limited warranty

OPTIONAL

- Croissant cutter for LMA630 sheeter
- Stainless steel construction sheeters (LSA516I, LSA520I, LMA620I, LMA624I, LMA630I)
- Stainless steel table for LSA series sheeters

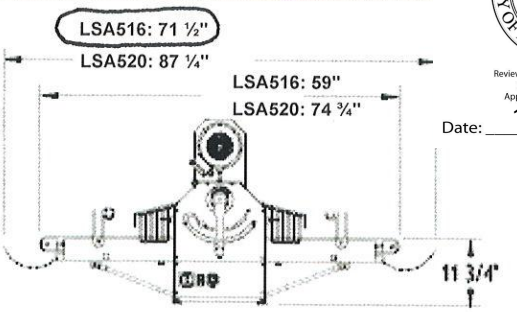
Reversible sheeters

Doyon reversible dough sheeters are designed for hotels, restaurants, pastry shops and small to high production bakeries. These sheeters are suitable for sheeting and stretching any kind of dough: yeast, croissants, puffed pastries, danish, flaky pastries, savory dough, soft pastry dough as well as stiff pizza or other kinds of dough to the required thickness. These sheeters are designed to ensure the highest degree of performance and efficiency you expect from Doyon.

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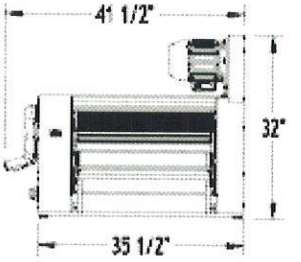
DIMENSIONS

LSA516	71 1/2"W	X 41 1/2"D	X 32"H
	(1816 mm	X 1055 mm	X 813 mm)
LSA520	87 1/4"W	X 41 1/2"D	X 32"H
	(2216 mm	X 1055 mm	X 813 mm)
LMA620	91 1/4"W	X 39 1/2"D	X 45 3/4"H
	(2320 mm	X 1005 mm	X 1160 mm)
LMA624	107"W	X 39 1/2"D	X 45 3/4"H
	(2720 mm	X 1005 mm	X 1160 mm)
LMA630	130 3/4"W	X 39 1/2"D	X 45 3/4"H
	(3320 mm	X 1005 mm	X 1160 mm)



CONVEYOR DIMENSIONS

LSA516	23"W	X 59"L
	(584 mm	X 1499 mm)
LSA520	23"W	X 74 3/4"L
	(584 mm	X 1899 mm)
LMA620	23"W	X 78 3/4"L
	(584 mm	X 2000 mm)
LMA624	23"W	X 94 1/2"L
	(584 mm	X 2400 mm)
LMA630	23"W	X 118 1/8"L
	(584 mm	X 3000 mm)



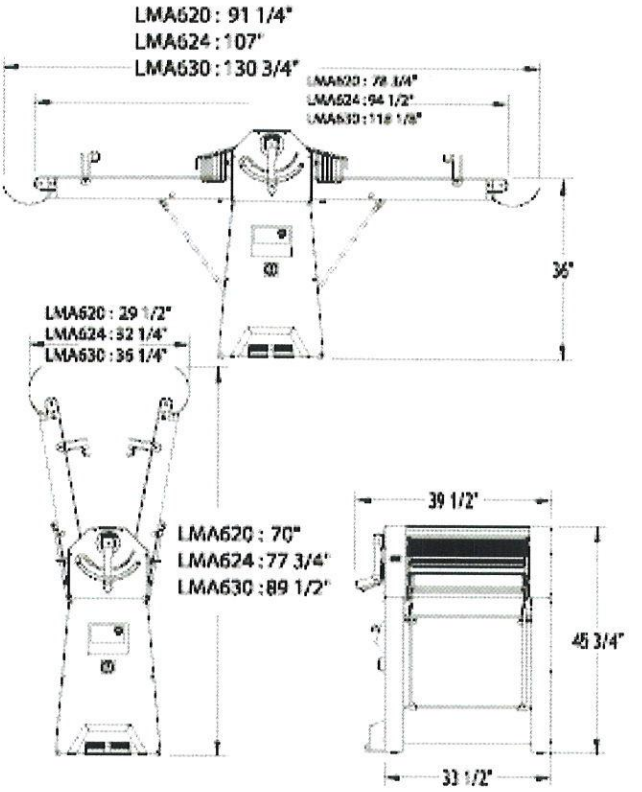
ELECTRICAL SYSTEM

LSA516 :	120V	4A	1PH NEMA 5-15P
LSA520 :	120V	4A	1PH NEMA 5-15P
LMA620 :	120V	4A	1PH NEMA 5-15P
LMA624 :	120V	4A	1PH NEMA 5-15P
LMA630 :	120V	4A	1PH NEMA 5-15P

SHIPPING WEIGHT

LSA516 525 lb (238 kg) approximately
LSA520 525 lb (238 kg) approximately
LMA620 750 lb (341 kg) approximately
LMA624 750 lb (341 kg) approximately
LMA630 750 lb (341 kg) approximately

Specifications and design subject to change without notice.



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Certified to CSA C22.2 no.195 ANSI/NSF8

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Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 31

Description Spare Number

Manufacturer None

Model Number None

Quantity 0 ***Unit*** ea

Electrical Data:

None

Plumbing Data:

None

Options and Accessories:

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Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 32

Description Dunnage Rack

Manufacturer Cambro

Model Number DRS-Series

Quantity 3 ***Unit*** ea

Electrical Data:

None

Plumbing Data:

None

Options and Accessories:

(1) One unit at 21" x 48" x 12" High. Model DRS480.
(2) Two units at 21" x 60" x 12" High. Model DRS600.

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Dunnage Racks

#32

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S-Series Dunnage Racks

- Keep frozen, cold or dry inventory 12" (30,5 cm) safely off the floor.
- One piece construction and sturdy legs provide strength and stability.
- Heavy duty polypropylene is safe to -36°F (-38°C), and will not rust, corrode or bend.
- Choose slotted tops for maximum air circulation around perishable products.
- Solid tops catch spills for easy clean up.

Colors: Dark Brown (131), Speckled Gray (480).



CODE	EXTERIOR DIMENSIONS H x D x L	LOAD CAPACITY
Solid Top		
DRS30	12" x 21" x 30"	1500 lbs.
DRS36	12" x 21" x 36"	1500 lbs.
DRS48	12" x 21" x 48"	3000 lbs.
DRS60	12" x 21" x 60"	3000 lbs.
Slotted Top		
DRS300	12" x 21" x 30"	1500 lbs.
DRS360	12" x 21" x 36"	1500 lbs.
DRS480 (1)	12" x 21" x 48"	3000 lbs.
DRS600 (2)	12" x 21" x 60"	3000 lbs.

Case Pack: 1 **InStock Color:** Speckled Gray (480).

Camlink®

Camlink connectors securely lock dunnage racks together for greater stability.

CODE	CASE PACK
DRLNK	6



Color: Black (110).

Camlink fits all sizes and styles. One free Camlink supplied with every Dunnage Rack.

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Inspections Division
Approved with Conditions
Date: 11/22/16

Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 33

Description Security Cage, Mobile

Manufacturer Cambro

Model Number CSSUM244867PKG

Quantity 4 ***Unit*** ea

Electrical Data:

None

Plumbing Data:

None

Options and Accessories:

Unit to be complete with (2) two extra model CS2448VK Vented Shelf Kits.

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CAMSHELVING® FULL-WRAP SECURITY CAGE

Security All The Way Around



New!

CSSUM244867PKG with optional intermediate shelf.

- Ideal for securing valuable food product or items on an entire shelving unit from loss or pilferage.
- Stored items are visible at all times, making it easier to manage inventory.
- Shelving positions are easily adjustable in 4" (100 mm) increments (except bottom shelf) without having to disassemble the shelving or security cage unit.

CAMBRO
TRUSTED FOR GENERATIONS™

www.cambro.com

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Camshelving® Full-Wrap Security Cage



Secure what comes in and out of your kitchen, including your profits. Having the ability to limit unauthorized access to high-cost foodservice products is just one of the benefits of the Camshelving Full-wrap Security Cage. Knowing you can help protect your profits and your business against theft is a benefit you can't put a price tag on. This heavy duty rust free security cage provides safe storage from loss of pilferage for valuables such as steaks, seafood, wine, exotic fruits/ vegetables, champagne and spirits.

- Ideal for freezers, coolers, dry-storage and supplies.
- Solid Stainless steel top serves as additional storage space on Stationary Units.
- Rust free Security Cage is constructed of heavy-duty 300 series stainless steel.
- Joining panels can be installed on a new or existing Camshelving Stationary or Mobile Shelving unit.
- The front panels are hinged at the side for easy opening and are secured by top and bottom interlocking rods.
- Security cage is designed for use with a padlock or combination lock. (Lock not included.)
- Doors open 270° and can be secured on sides of the unit while contents are accessed.
- Additional intermediate vented or solid shelf kits can be ordered separately.
- Easy to assemble. Security cage and shelving units ship disassembled to save on freight costs.

CODE	DESCRIPTIONS	EXTERNAL DIMENSIONS L x W x H	CASE LBS (CUBE) CASE KG (M^3).	LIST PRICE EACH
CSSUM244867PKG	Camshelving Mobile Security Unit. **Package Includes:** 2 mobile post kits, 1 vented shelf Kit, 4 standard swivel casters (2 with brake) and 1 Security Cage. **Case Pack:** 1, 6 cartons. **Weight bearing capacity:** 750 lbs (340 kg) per unit.	26.75" x 50.25" x 67.75" (680 x 1276 x 1721 mm)	193 (18.57) 87,54 (0,53)	
CSSU244864PKG	Camshelving Stationary Security Unit. **Package Includes:** 2 stationary post kits, 1 vented shelf kit, and 1 Security Cage. **Case Pack:** 1, 4 cartons. **Weight bearing capacity:** 800 lbs (363 kg) per shelf	26.75" x 50.25" x 64.5" (680 x 1276 x 1638 mm)	185 (18.57) 83,91 (0,53)	
CSSU2448	Full-wrap Security Unit Only, no shelving case. **Package includes:** Camshelving Wrap-Around Security Cage designed to fit only 24" x 48" x 64" Stationary Camshelving or 24" x 48" x 67" Mobile Camshelving. **Case Pack:** 1	26.75" x 50.25" x 61.5" (680 x 1276 x 1562 mm)	136 (12.75) 61,7 (0,36)	

StoreSafe NSF COMPONENT Camshelving Only

Full-wrap Security Cage is not NSF Listed.

Complementary Products



CS2448VK Vented Shelf Kits

NSF



CS2448SK Solid Shelf Kits

NSF

For more information about Cambro products visit www.cambro.com or contact your Distributor, Cambro Sales Representative or the Cambro Customer Service Department.

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D081316

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Reviewed for Code Compliance
Inspections Division
Approved with Conditions
Date: 11/22/16

Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 34

Description Floor Waste Receptacle

Manufacturer IMC/Teddy

Model Number FWR-96

Quantity 10 ***Unit*** ea

Electrical Data:

None

Plumbing Data:

3"-Waste

Options and Accessories:

Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.

Project_____Consultant_____Model Number FWR-96 Item Number 3

RESURGAM CITY OF PORTLAND, MAINE
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Inspections Division
Approved with Conditions
Date: 11/22/16

FWR Floor Water Receptacle
Standard Design

SPECIFICATION:

FWR Model Floor Water Receptacles are 16-gauge type 304 stainless steel one-piece construction. Horizontal corners are coved and the trough is integrally pitched toward a waste outlet with a stainless steel beehive strainer and a 4" OD tailpiece.

Recessed flange and 1" deep ledge for IMC grating are integral with the unit. Unit is 7 1/2" wide and 4" deep.

Joints are TIG welded and leakproof. Exposed surfaces finished brush satin.

PRODUCT GUIDE:

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

Unit is generally used underneath Ice Machines or in front of walk-ins or large water discharge areas, in tight spaces.

Flexible design such as custom depths make this a versatile drain trough.

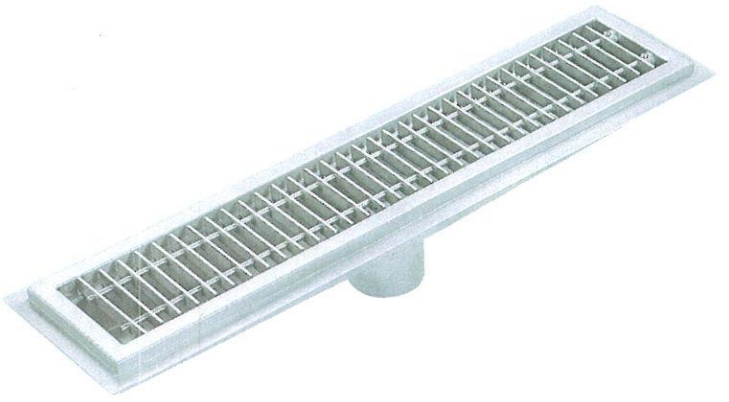
Recessed flange supports floor tile and provides a grout pocket.

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:

- ☐ 12 or 14-gauge stainless steel
- ☐ Use with most IMC trough grating
- ☐ Custom designs, sizes and waste location. Shallow 2" deep available
- ☐ Optional waste locations
- ☐ Seepage flange and "weep" holes
- ☐ See Price Book for other options
- ☐ Standard and stock sizes fit most applications
- ☐ Anti-Splash Design



NSF

*Price page 49

Specifications subject to change without notice.

IMC/TEDDY
FOOD SERVICE EQUIPMENT

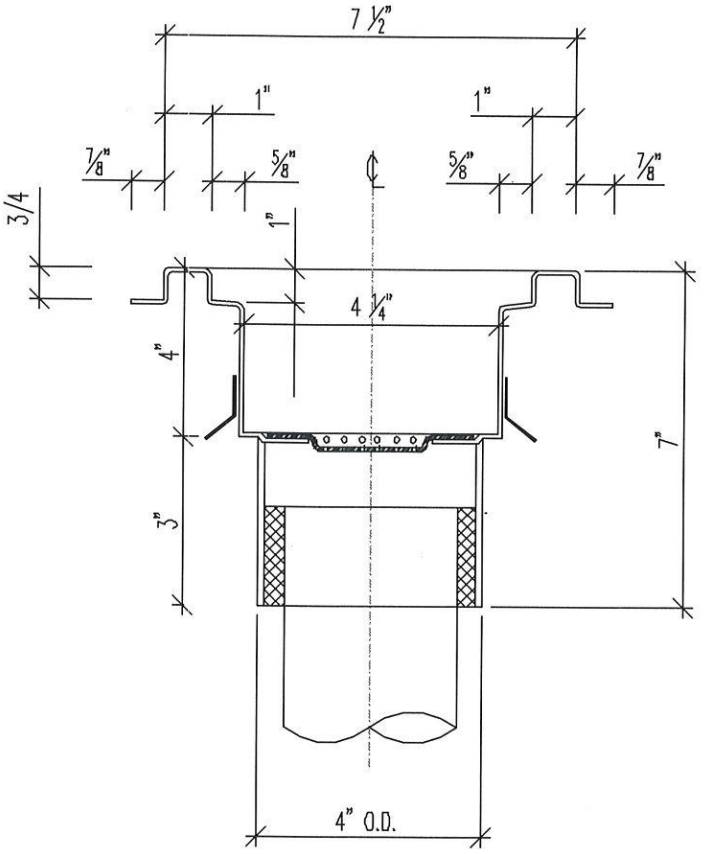
P.O. Box 206
Copiague, NY 11726-0206

800-221-5644/631-789-8881
Fax: 631-789-3633

www.imcteddy.com

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FWR Floor Water Receptacle
Standard Design



FLOOR WATER RECEPTACLES, STANDARD DESIGN - 4" Deep

MODEL	SIZE (W x L)	METRIC	WEIGHT
FWR-24	7 1/2" x 24"	191 x 610	20
FWR-30	7 1/2" x 30"	191 x 762	25
FWR-36	7 1/2" x 36"	191 x 914	30
FWR-42	7 1/2" x 42"	191 x 1067	35
FWR-48	7 1/2" x 48"	191 x 1219	40
FWR-54	7 1/2" x 54"	191 x 1372	45
FWR-60	7 1/2" x 60"	191 x 1524	50
FWR-72	7 1/2" x 72"	191 x 1829	60
FWR-84	7 1/2" x 84"	191 x 2134	70
FWR-96	7 1/2" x 96"	191 x 2438	80
FWR-108	7 1/2" x 108"	191 x 2743	90
FWR-120	7 1/2" x 120"	191 x 3048	100

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

*See Price book page 49 & 59-60 for additional sizes and options.

Specifications subject to change without notice.

IMC/TEDDY
FOOD SERVICE EQUIPMENT

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800-221-5644/631-789-8881
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Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 35

Description Mop Sink

Manufacturer Advance Tabco

Model Number 9-OP-20

Quantity 1 ***Unit*** ea

Electrical Data:

None

Plumbing Data:

1/2"-Hot Water 1/2"-Cold Water

2"-Waste

Options and Accessories:

Unit to be included with the following options and accessories:
(1) One model K-240 Service Faucet. (1) One model K-242 23" wide mop hanger. (1) One model K-244 Hose and hanger. (1) One model K-288L 16" high side and back splash.

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ADVANCE TABCO
SMART FABRICATION™

STAINLESS STEEL

FABRICATED FLOOR MOP SINK

RESURGAM CITY OF PORTLAND, MAINE
Reviewed for Code Compliance
Inspections Division
Approved with Conditions
Date: 11/22/16

Item #: 35 Qty #: 1
Model #: 9-OP-20
Project #:



Standard Mop Sink
9-OP-20 Shown



Drop Front Mop Sink
9-OP-40DF Shown

FEATURES:

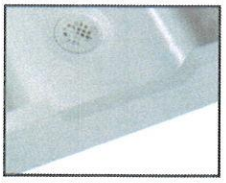
Floor mounted unit eliminates the need of lifting heavy containers.
Tile edge furnished on the rear.
Bowls rectangular in design for increased capacity.
K-16 Free Flow Drain is included with each mop sink.
-DF models feature a notched out front which allows for ease of emptying mop bucket)

CONSTRUCTION:

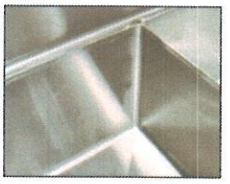
All TIG welded.
Welded areas blended to match adjacent surfaces and to a satin finish.

MATERIAL:

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



Notched Out Front Allows Ease of Emptying Mop Bucket



Fabricated Bowls are Welded Together at the Seams

	Model #	Bowl Size (A x B x C)	O.A. Dimension (W x L x H)	Dist. To Drain (E)	Approx. Wt.	Approx. Cu.
STANDARD	9-OP-20	16" x 20" x 6"	21" x 25" x 10"	10-1/2"	26 lbs.	5
	9-OP-28	20" x 28" x 6"	25" x 33" x 10"	12-1/2"	35 lbs.	5
	9-OP-40	16" x 20" x 12"	21" x 25" x 16"	10-1/2"	45 lbs.	7
	9-OP-48	20" x 28" x 12"	25" x 33" x 16"	12-1/2"	63 lbs.	9
LARGE BOWL	9-OP-44	24" x 24" x 12"	29" x 29" x 16"	14-1/2"	70 lbs.	9
DROP FRONT	9-OP-40DF	16" x 20" x 12"	21" x 25" x 16"	10-1/2"	45 lbs.	7
	9-OP-48DF	20" x 28" x 12"	25" x 33" x 16"	12-1/2"9-OP	63 lbs.	9

MOP SINK ACCESSORIES

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

K-16 Replacement drain for floor mop sinks
K-240 Service Faucet*
K-242 23" wide mop hanger
K-243 Stainless steel mop drainage tray
K-244 Hose and hanger
K-245 8" x 24" utility shelf
K-246 8" x 36" utility shelf



K-243



K-240



K-242



K-245



K-244



K-16



16" HIGH SIDE & BACK SPLASHES FOR 9-OP SERIES MOP SINKS

16 Gauge, 300 Series Stainless Steel
Available with Back & Left Side, Back & Right Side or Back & Both Sides
(Mounting Hardware Included)

MODEL	Fits Units:	Height Above Finished Floor (A.F.F.)
K-288LorR	9-OP-20	26"
	9-OP-40	32"
K-290LorR	9-OP-28	26"
	9-OP-48	32"
Splashes Available on All 3 Sides		
K-298	9-OP-20	26"
	9-OP-40	32"
K-299	9-OP-28	26"
	9-OP-48	32"

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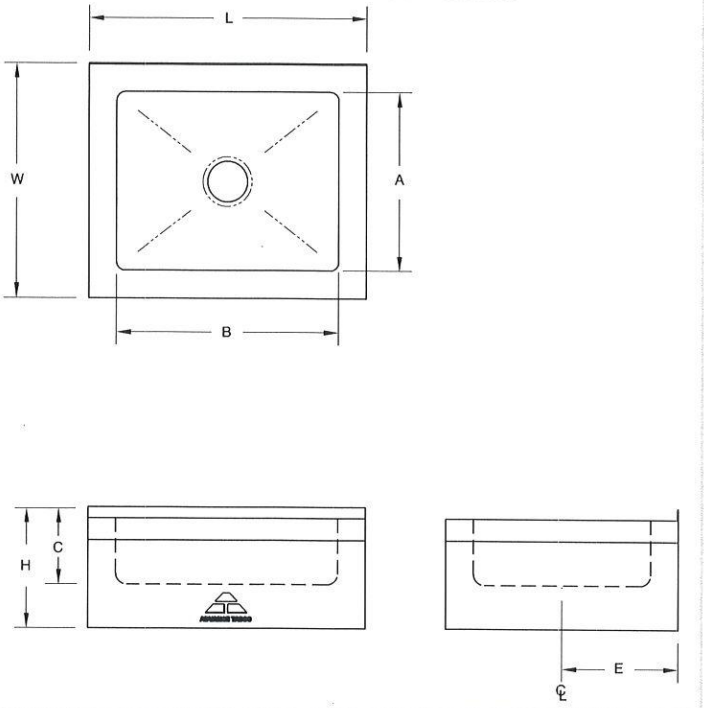
DIMENSIONS and SPECIFICATIONS

TOL Overall: ± .500"
Interior: ± .250"

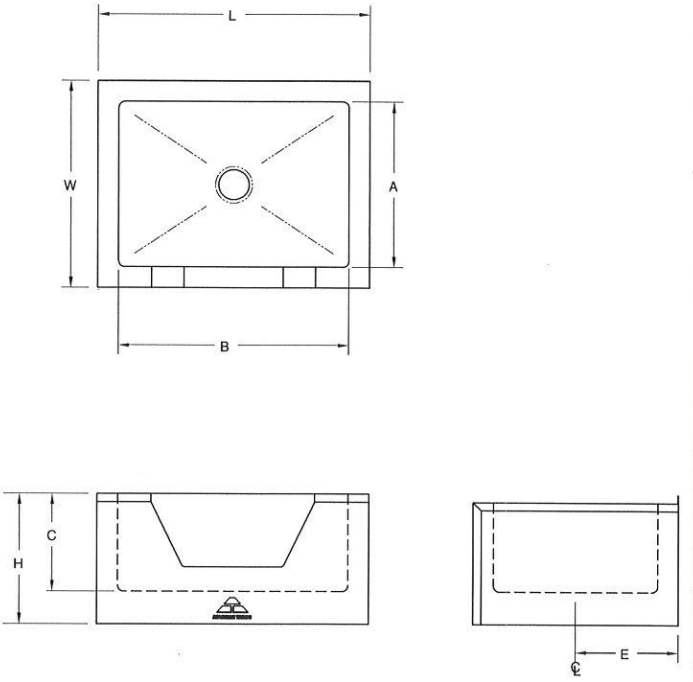
ALL DIMENSIONS ARE

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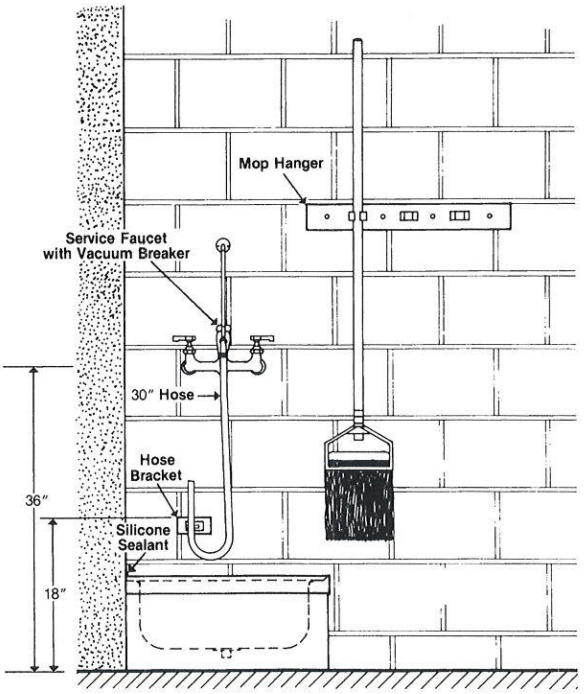
STANDARD MOP SINK



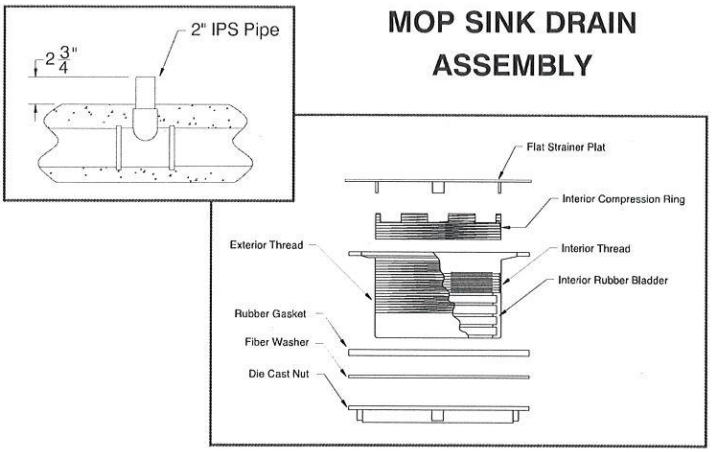
DROP FRONT MOP SINK

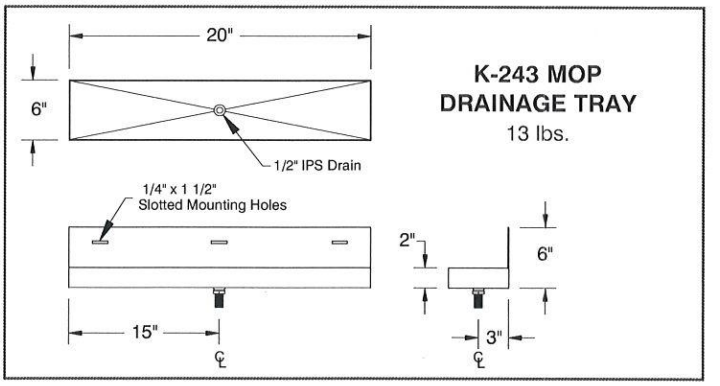


SUGGESTED INSTALLATION



MOP SINK DRAIN ASSEMBLY





K-243 MOP DRAINAGE TRAY

13 lbs.

ADVANCE TABCO
SMART FABRICATION

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Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 36

Description Chemical Storage Shelving

Manufacturer Cambro

Model Number ESU213672V4

Quantity 2 ***Unit*** ea

Electrical Data:

None

Plumbing Data:

None

Options and Accessories:

(2) Two units at 21" x 36" x 72" high. Model ESU213672V4.

Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.

CAMBRO

Camshelving® Elements Series

4-Shelf Starter Units for Stationary Units

Shelf Plates only with Camguard® Antimicrobial

3 Post Heights

64" (1630 mm), 72" (1830 mm), 84" (2140 mm)

3 Shelf Widths

18" (460 mm), 21" (540 mm), 24" (610 mm)

5 Shelf Lengths

36" (910 mm), 42" (1070 mm), 48" (1220 mm), 54" (1380 mm), 60" (1530 mm)

StoreSafe

CAMGUARD ANTIMICROBIAL SHELF PLATES

- **Starter Unit includes:**

  4 stationary posts with leveling feet installed pre-assembled with post connectors and wedges, 1 bag of 32 stationary traverse dovetails (16 ea. A and B), Vented shelf plates (for 4 shelves), 8 stationary traverses and instructions.

Item No. 36

Specifier Identification No. _____

Model No. ESU2136727V4

Quantity 2

RESURGAM CITY OF PORTLAND, MAINE

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Date: 11/22/16



Four Shelf Unit with Vented Shelf Plates.

Features & Benefits

Strong Technology

Posts and Traverses are built using advanced manufacturing technology and the use of a non-corrosive composite material. The robust design along with unique composite material gives Elements an unprecedented longevity, durability and weight-bearing capacity in the industry. Shelves up 48" (1220 mm) long hold up to 800 lbs. (363 kg) evenly distributed static weight. Shelves 54" – 78" (1380 mm – 1980 mm) long hold up to 600 lbs. (272 kg) each. Shelves connected by Corner Connectors hold up to 400 lbs. (182 kg) on a 36" (910 mm) to 48" (1220 mm) traverse.

Hygienic Design

Camshelving Shelf Plates contain Camguard® antimicrobial, a silver-ion technology that inhibits the growth of mold, fungus and bacteria that may cause odors, stains and product degradation. Camguard is incorporated throughout the shelf plate material so that it will never wash off or wear out. The shelf plates remove easily and can be placed in an open end Camrack® (OETR314) for washing.

Shelving for Life

Non-corrosive design will endure all areas of operation – dry-storage, coolers, warewashing, freezer and heavy condensation and humidity settings – without risk of rusting, peeling, denting, cracking or warping. Functions in temperatures down to -36°F (-30°C) or warm environments up to 190°F (88°C).

Fits in Any Space

Innovative design helps maximize valuable space and provides strength and stability. Straight line components are attached by sharing posts of existing units with no loss of weight-bearing capacity. Corner Connectors bring units together in 90° angle to create corner & U-shaped units. Reduces costs by sharing posts of existing unit without the use of add-on clips or "S" hooks.

Requires minimal assembly

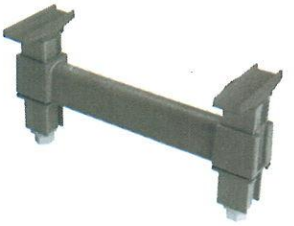
Can be put together with the use of a rubber mallet. Two-piece dovetails secure Traverses so they can be set easily into place.

Flexible Design

Shelves can be easily adjusted at 4" (102 mm) increments. Add a shelf to an existing unit by simply ordering the appropriate Shelf Kit. Adjustable foot on bottom of each stationary Post adjusts easily for floor irregularities so shelf contents are securely stored and leveled.

Optional Accessories

Wall Fastener and Seismic Foot. Each are packed 4 per case. Identification Tags clip easily onto traverses.



Dunnage Stand Recommended for Units 54" (1380 mm) or longer.



Set of Left and Right Corner Connectors (1 set required per shelf).

Approvals

NSF Components

* Does not include Wall Fastener and Seismic Foot.

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Telephone 714 848 1555 Toll Free 800 854 7631 Customer Service Department 800 833 3003

Camshelving® Elements Series

4-Shelf Starter Units for Stationary Units

Shelf Plates only with Camguard® Antimicrobial

Item No. 36

Specifier Identification No. _____

Model No. ESU213672Y4

Quantity 2

RESURGAM CITY OF PORTLAND, MAINE
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Four shelf Starter Unit

CODE	TRAVERSE IN. MM	CASE LBS. (CUBE)	CASE KG. (CUBE M³)
64" (1630 mm) Height 18" (460 mm) Width			
ESU183664	36" 910 mm	49.99 (5.92)	22,68 (0,17)
ESU184264	42" 1070 mm	54.53 (5.92)	24,74 (0,17)
ESU184864	48" 1220 mm	58.94 (5.92)	26,74 (0,17)
ESU185464	54" 1380 mm	63.64 (5.92)	28,87 (0,17)
ESU186064	60" 1530 mm	68.26 (5.92)	30,96 (0,17)
64" (1630 mm) Height 21" (540 mm) Width			
ESU213664	36" 910 mm	54.94 (7.39)	24,92 (0,21) (2)
ESU214264	42" 1070 mm	60.23 (7.39)	27,32 (0,21)
ESU214864	48" 1220 mm	65.28 (7.39)	29,61 (0,21)
ESU215464	54" 1380 mm	70.74 (7.39)	32,09 (0,21)
ESU216064	60" 1530 mm	76.11 (7.39)	34,52 (0,21)
64" (1630 mm) Height 24" (610 mm) Width			
ESU243664	36" 910 mm	59.50 (8.49)	26,99 (0,24)
ESU244264	42" 1070 mm	61.66 (8.49)	27,97 (0,24)
ESU244864	48" 1220 mm	71.72 (8.49)	32,53 (0,24)
ESU285464	54" 1380 mm	77.70 (8.49)	35,24 (0,24)
ESU246064	60" 1530 mm	83.59 (8.49)	37,92 (0,24)
84" (2140 mm) Height 24" (610 mm) Width			
ESU243684PKG	36" 910 mm	61.46 (14.30)	27,88 (0,14)
ESU244284PKG	42" 1070 mm	67.27 (15.57)	30,51 (0,17)
ESU244884PKG	48" 1220 mm	73.68 (12.57)	33,42 (0,16)
ESU245484PKG	54" 1380 mm	80.66 (14.59)	36,58 (0,20)
ESU246084PKG	60" 1530 mm	86.55 (15.14)	39,26 (0,20)

Due to the size of the 84" (2140 mm) shelving, starter units will be shipped in 3 cartons.

CODE	TRAVERSE IN. MM	CASE LBS. (CUBE)	CASE KG. (CUBE M³)
72" (1830 mm) Height 18" (460 mm) Width			
ESU183672	36" 910 mm	51.27 (5.92)	23,26 (0,17)
ESU184272	42" 1070 mm	55.81 (5.92)	25,32 (0,17)
ESU184872	48" 1220 mm	60.22 (5.92)	27,32 (0,17)
ESU185472	54" 1380 mm	64.92 (5.92)	29,45 (0,17)
ESU186072	60" 1530 mm	69.54 (5.92)	31,54 (0,17)
72" (1830 mm) Height 21" (540 mm) Width			
ESU213672	36" 910 mm	56.22 (7.39)	25,50 (0,21)
ESU214272	42" 1070 mm	61.51 (7.39)	27,90 (0,21)
ESU214872	48" 1220 mm	66.57 (7.39)	30,20 (0,21)
ESU215472	54" 1380 mm	72.02 (7.39)	32,67 (0,21)
ESU216072	60" 1530 mm	77.39 (7.39)	35,10 (0,21)
72" (1830 mm) Height 24" (610 mm) Width			
ESU243672	36" 910 mm	60.78 (8.49)	27,57 (0,24)
ESU244272	42" 1070 mm	66.59 (8.49)	30,21 (0,24)
ESU244872	48" 1220 mm	72.99 (8.49)	33,11 (0,24)
ESU245472	54" 1380 mm	79.98 (8.49)	35,82 (0,24)
ESU246072	60" 1530 mm	84.87 (8.49)	38,50 (0,24)

Corner Connector Set

CODE	DESCRIPTION	CASE LBS. (CUBE)	CASE KG. (CUBE M³)
ECC	Right and Left	0.70 (0.04)	0,32 (0,001)

Case Pack: 1 set

Dunnage Stands

6 ½" (165 mm) Height

CODE	WIDTH IN. MM	CASE LBS. (CUBE)	CASE KG. (CUBE M³)
EDS14	14" 360 mm	1.94 (0.18)	0,88 (0,001)
EDS18	18" 460 mm	2.06 (0.22)	0,93 (0,006)
EDS21	21" 540 mm	2.14 (0.26)	0,97 (0,007)
EDS24	24" 610 mm	2.23 (0.30)	1,01 (0,008)

Case Pack: 1

Architect Specs

Posts:	Proprietary non-corrosive composite material.
Post Connectors:	Glass Filled Polypropylene.
Traverses:	Proprietary non-corrosive composite material.
Vented/Solid Shelf Plates:	Reinforced polypropylene with Camguard® antimicrobial.
Corner Connectors:	Glass Filled Polypropylene.
Adjustable Foot:	Glass Filled Nylon.
Seismic Foot:	Stainless Steel post and wide foot plate, 3 holes for bolts. (Bolts not provided)
Divider Bars:	Glass Filled Nylon.
Wall Fastener:	Stainless Steel.
Dovetails:	Resin Nylon.
Wedges:	Resin Polypropylene.

Optional Accessories

Seismic Foot (Bolts not provided)	❑ CSEQ3	**Color:** Silver	**Case pack:** 4 each
Wall Fastener	❑ CSWF	**Color:** Silver	**Case pack:** 4 each
E Corner Connector	❑ ECC	**Color:** Brushed Graphite	**Case pack:** 2 each
Identification Tag 6"	❑ CSID	**Color:** White/Clear	**Case pack:** 12 each
Identification Tag 3"	❑ CSID3	**Color:** White/Clear	**Case pack:** 12 each

Standard Colors

❑ Brushed Graphite (580)

Approvals

NSF Components

* Does not include Wall Fastener and Seismic Foot.

CAMBRO

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Inspections Division
Approved with Conditions
Date: 11/22/16

Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 37

Description Work Table With Sinks

Manufacturer Advance Tabco

Model Number VKS-3010

Quantity 1 ***Unit*** ea

Electrical Data:

None

Plumbing Data:

1/2"-Hot Water 1/2"-Cold Water

2 @ 2"-Indirect Waste

Options and Accessories:

See drawings for additional information.

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ADVANCE TABCO
SMART FABRICATION™

STAINLESS STEEL

WORK TABLES

SPEC-LINE Series - 10" Backsplash - Undershelf Styl

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Approved with Conditions
Date: 11/22/16



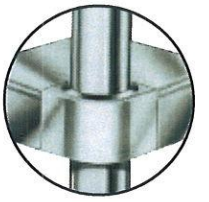
Item #: 37 *Qty #:* 1

Model #: VKS-3010

Project #:



No-Drip DIE FORMED EDGE offers the Ultimate in Design & Function.



Featuring as Standard:
"THE PROVEN"
ORIGINAL ADVANCE TABCO
Adjustable Undershelf with Die Cast Leg Clamp

FEATURES:

Top is furnished with a 2" x 1" square die embossed NO-DRIP countertop edge with a 1/2" return on 3 sides and a 10" splash of with a 2" return on the rear side.

24" wide tables supplied with TWO hat channels stud welded to reinforce and maintain a level working surface. 30" and 36" wide tables supplied with THREE hat channels.

Pre-engineered welded angle adapters insure ease of future drawer installation.

Aluminum die cast "leg-to-shelf" clamp secures shelf to leg eliminating unsightly nuts and bolts. Undershelf is adjustable.

CONSTRUCTION:

All TIG welded. Exposed weld areas polished to match adjacent surfaces.

Entire top mechanically polished to a satin finish. Countertop edge polished to a MIRROR finish.

Top is sound deadened.

Roll formed embossed galvanized hat channels are secured to top by means of structural adhesive and weld studs.

Gussets welded to support hat sections.

MATERIAL:

VKS-SERIES: Stainless Steel Legs & Undershelf

TOP: 14 gauge stainless steel type "304" series.
SHELF: 18 gauge stainless steel.
LEGS: 1 5/8" diameter tubular stainless steel type "304" series.
1" adjustable **stainless steel** bullet feet.
Stainless steel gussets.

VKG-SERIES: Galvanized Legs & Undershelf

TOP: 14 gauge stainless steel type "304" series.
SHELF: 18 gauge galvanized steel.
LEGS: 1 5/8" diameter tubular galvanized steel.
1" adjustable plastic bullet feet.
Galvanized steel gussets.

VKS-Series:
Stainless Steel Legs & Undershelf

L	24" Wide	30" Wide	36" Wide
30"	VKS-240	VKS-300	
24"	VKS-242	VKS-302	
36"	VKS-243	VKS-303	VKS-363
48"	VKS-244	VKS-304	VKS-364
60"	VKS-245	VKS-305	VKS-365
72"	VKS-246	VKS-306	VKS-366
84"	VKS-247	VKS-307	VKS-367
96"	VKS-248	VKS-308	VKS-368
108"	VKS-249	VKS-309	VKS-369
120"	VKS-2410	VKS-3010	VKS-3610
132"	VKS-2411	VKS-3011	VKS-3611
144"	VKS-2412	VKS-3012	VKS-3612

NSF

VKG-Series:
Galvanized Steel Legs & Undershelf

L	24" Wide	30" Wide	36" Wide
30"	VKG-240	VKG-300	
24"	VKG-242	VKG-302	
36"	VKG-243	VKG-303	VKG-363
48"	VKG-244	VKG-304	VKG-364
60"	VKG-245	VKG-305	VKG-365
72"	VKG-246	VKG-306	VKG-366
84"	VKG-247	VKG-307	VKG-367
96"	VKG-248	VKG-308	VKG-368
108"	VKG-249	VKG-309	VKG-369
120"	VKG-2410	VKG-3010	VKG-3610
132"	VKG-2411	VKG-3011	VKG-3611
144"	VKG-2412	VKG-3012	VKG-3612

Create Your Own Efficient Workstation with the Available Standard Accessories (Visit Section K)

DETAILS and SPECIFICATIONS

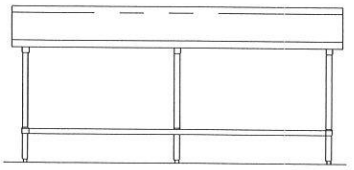
ALL DIMENSIONS ARE TYPICAL TOL ± .500"

All Units Shipped Unassembled (KD) for Reduced Shippi

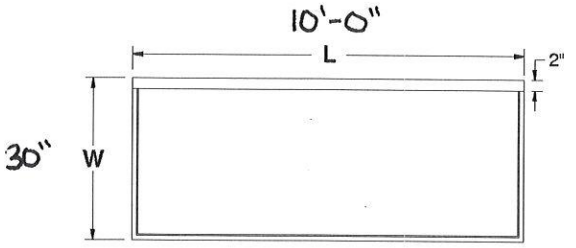
RESURGAM CITY OF PORTLAND, MAINE
Reviewed for Code Compliance
Inspections Division
Approved with Conditions
Date: 11/22/16

VKS & VKG Series
Undershelf Style
10" Backsplash

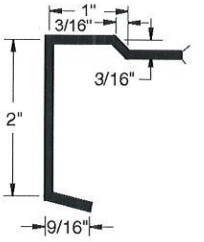
Finished size of undershelf = Length minus 5 3/4"
Width minus 5 3/4"

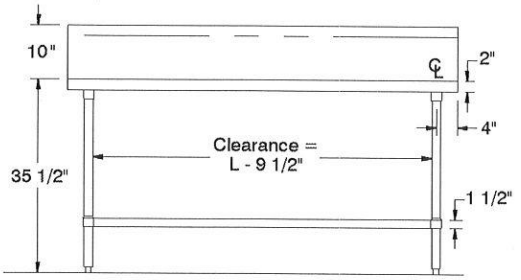


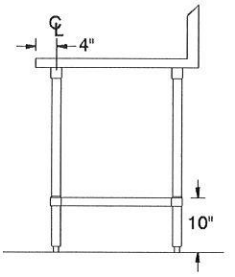
Units 8ft. and larger are furnished with six (6) legs



COUNTERTOP EDGE DETAIL







VKS-Series: Stainless Steel Legs & Undershelf

L	24" Wide	Wt.	30" Wide	Wt.	36" Wide	Wt.
30"	VKS-240	55 lbs.	VKS-300	70 lbs.		
24"	VKS-242	50 lbs.	VKS-302	56 lbs.		
36"	VKS-243	66 lbs.	VKS-303	77 lbs.	VKS-363	92 lbs.
48"	VKS-244	81 lbs.	VKS-304	92 lbs.	VKS-364	101 lbs.
60"	VKS-245	95 lbs.	VKS-305	111 lbs.	VKS-365	121 lbs.
72"	VKS-246	113 lbs.	VKS-306	129 lbs.	VKS-366	142 lbs.
84"	VKS-247	135 lbs.	VKS-307	153 lbs.	VKS-367	169 lbs.
96"	VKS-248	150 lbs.	VKS-308	171 lbs.	VKS-368	189 lbs.
108"	VKS-249	165 lbs.	VKS-309	289 lbs.	VKS-369	260 lbs.
120"	VKS-2410	268 lbs.	VKS-3010	294 lbs.	VKS-3610	315 lbs.
132"	VKS-2411	301 lbs.	VKS-3011	331 lbs.	VKS-3611	358 lbs.
144"	VKS-2412	316 lbs.	VKS-3012	346 lbs.	VKS-3612	373 lbs.

VKG-Series: Galvanized Steel Legs & Undershelf

L	24" Wide	Wt.	30" Wide	Wt.	36" Wide	Wt.
30"	VKG-240	55 lbs.	VKG-300	70 lbs.		
24"	VKG-242	50 lbs.	VKG-302	56 lbs.		
36"	VKG-243	66 lbs.	VKG-303	77 lbs.	VKG-363	92 lbs.
48"	VKG-244	81 lbs.	VKG-304	92 lbs.	VKG-364	101 lbs.
60"	VKG-245	95 lbs.	VKG-305	111 lbs.	VKG-365	121 lbs.
72"	VKG-246	113 lbs.	VKG-306	129 lbs.	VKG-366	142 lbs.
84"	VKG-247	135 lbs.	VKG-307	153 lbs.	VKG-367	169 lbs.
96"	VKG-248	150 lbs.	VKG-308	171 lbs.	VKG-368	189 lbs.
108"	VKG-249	165 lbs.	VKG-309	195 lbs.	VKG-369	260 lbs.
120"	VKG-2410	268 lbs.	VKG-3010	294 lbs.	VKG-3610	315 lbs.
132"	VKG-2411	301 lbs.	VKG-3011	331 lbs.	VKG-3611	358 lbs.
144"	VKG-2412	316 lbs.	VKG-3012	346 lbs.	VKG-3612	373 lbs.

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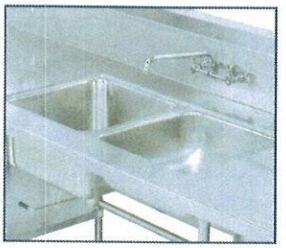
Welded Sinks Into Table Top
Deep Drawn & Fabricated Sink Bowls

RESURGAM CITY OF PORTLAND, MAINE
Reviewed for Code Compliance
Inspections Division
Approved with Conditions
Date: 11/22/16

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



Flat Top w/ K-50 Deck Mount Faucet Shown



10" Backsplash w/ K-1 Splash Mount Faucet Shown

Single Bowl Model#	Double Bowl Model#	Size A B
DEEP DRAWN SINK BOWLS		
TA-11A**	TA-11A-2**	16" x 20" x 8"
TA-11B**	TA-11B-2**	16" x 20" x 12"
TA-11C	TA-11C-2	20" x 20" x 8"
TA-11D*	TA-11D-2*	20" x 20" x 12"
TA-11E*	TA-11E-2*	24" x 24" x 12"
TA-11F	TA-11F-2†	10" x 14" x 10"
TA-11G*	TA-11G-2*	28" x 20" x 12"
TA-11J	TA-11J-2	14" x 16" x 12"
TA-11L	TA-11L-2	18" x 24" x 12"
FABRICATED SINK BOWLS		
TA-11N	TA-11N-2	18" x 18" x 14"
TA-11P	TA-11P-2	20" x 24" x 14"

* Only Installed In Tables 30" Wide or Wider
** Bowls Are Turned In 24" Wide Tables (20" X 16" X 8")
† K-50 Swing Spout Faucet (Double Bowl)

FEATURES:

Sinks welded into table top.
Includes K-6 basket drain(s)
All faucets included meet federal lead free standards.

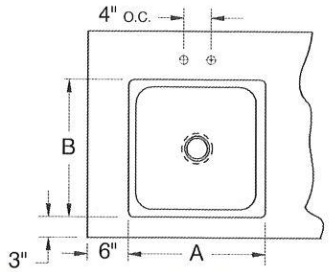
Flat Top, 1", 1-1/2" & 5 backsplash tables include deck mounted faucet.
- Single Sink Bowls provided with K-50 swing spout faucet
- Double Sink Bowls provided with K-53 swing spout faucet

10" backsplash tables include splash mounted faucet
- Single and double sink bowls provided with K-1 swing spout faucet

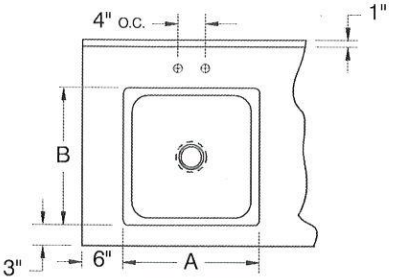
OPTIONS:

TA-11Z - Allow 5" backsplash accommodate splash mounted faucet

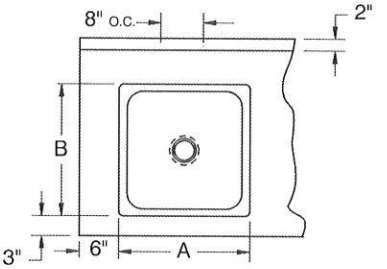
FLAT TOP, 1" or 1-1/2" REAR SPLASH
(Deep Drawn Sink Bowl Shown)



5" REAR SPLASH with 1" RETURN
(Deep Drawn Sink Bowl Shown)



10" REAR SPLASH with 2" RETURN
(Deep Drawn Sink Bowl Shown)



MODIFICATIONS & ACCESSORIES

K-2A	Poly-Vance Sink Cover 10"x14"
K-2B	Poly-Vance Sink Cover 14"x16"
K-2C	Poly-Vance Sink Cover 16"x20"
K-2D	Poly-Vance Sink Cover 18"x24"
K-2E	Poly-Vance Sink Cover 20"x20"
K-2F	Poly-Vance Sink Cover 24"x24"
K-4	Lever Drain Bracket
K-5	Lever Drain
K-12	Deck Mounted Soap Dispenser
K-15	Lever Drain with Overflow (2)
K-50	Deck Mounted 4" O.C. 8" Swing Spout Faucet
K-50OMIT	Omit Swing Spout Faucet
K-52	Deck Mounted 4" O.C. 3-1/2" Gooseneck Faucet
K-52OMIT	Omit Swing Spout Faucet
K-53	Deck Mounted 4" O.C. 12" Gooseneck Faucet
K-54	8-1/4" High Water Filler Faucet
K-54A	12" High Water Filler Faucet
K-55	8 1/2" Spout 4" O.C. Deck Mt. Gooseneck Faucet
K-56	5" NSF Partition
K-60	4" O.C. Splash Mounted Gooseneck Faucet
K-62	X.H.D. 4" O.C. Deck Mounted Gooseneck Faucet
K-105	14" Splash Mounted 8" O.C. Faucet
K-112	Extra Heavy Duty 12" Splash Mounted Faucet
K-316-LU	Wrist Handles for 4" O.C. Faucets
K-452	6"x9" Control Bracket
K-453	14"x16" Control Bracket
K-455A	Stainless Steel Sink Cover 10"x14"
K-455B	Stainless Steel Sink Cover 14"x16"
K-455C	Stainless Steel Sink Cover 16"x20"
K-455D	Stainless Steel Sink Cover 18"x24"
K-455E	Stainless Steel Sink Cover 20"x20"
K-455F	Stainless Steel Sink Cover 24"x24"
K-455G	Stainless Steel Sink Cover 20"x28"
K-460	Installation of Disposal Cone with 6"x9" Control Bracket
K-461	Installation of Collar with 6"x9" Control Bracket
K-470	14" deep Bowls
K-472	Faucet Hole Revision
TA-11Z	Return Only (5" Splash Tables Require 2" Return For Splash Mounted Faucet
TA-31	5" Side Splash
TA-32	10" Side Splash
TA-34	Top Cut-Out

For More Faucet Options & Faucet Specs, See Faucet Specifications in Section G

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SPLASH MOUNTED FAUCETS

All Faucets Meet Federal Lead Free Standards
(*Excludes K-240 Service Faucets)

Reviewed for Code Compliance
Inspections Division
Approved with Conditions
Date: 11/22/16

Splash Mount Swivel Gooseneck

Single Hole



K-121

AC/DC powered Hands-Free Gooseneck

AC & Battery Operated!



K-175 Single Hole

Replacement Control Module

K-09



Infra-Red Sensor & Wire

K-14



6" Swing Spout



4" O.C.

K-125

10" Swing Spout



4" O.C.

K-126

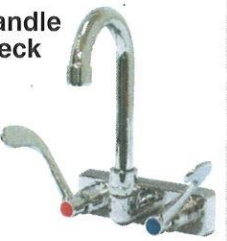
3-1/2" Gooseneck

4" O.C.



K-59

Wrist Handle Gooseneck



K-316

6" Extended Spout

4" O.C.



K-123

6" Extended Spout with Wrist Handles

4" O.C.



K-206

12" Swing Spout

8" O.C.



K-1

14" Swing Spout

8" O.C.



K-11

8" Swing Spout

8" O.C.



K-101

HEAVY DUTY 14" Swing Spout

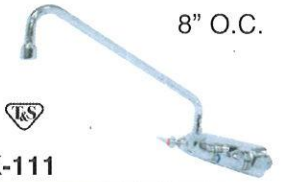
8" O.C.



K-105

HEAVY DUTY 14" Swing Spout (T&S)

8" O.C.



K-111

HEAVY DUTY 12" Swing Spout (T&S)

8" O.C.



K-112

16" Swing Spout

8" O.C.



K-119

3-1/2" Gooseneck Spout

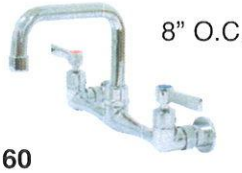
8" O.C.



K-159

6" D-Style Extended Spout

8" O.C.



K-160

HEAVY DUTY Extra Long Faucet



K-211

HEAVY DUTY Pre-Rinse Faucet

DTA-53



K-114
Replacement Spray Head & Handle

HEAVY DUTY Pre-Rinse Faucet (T&S)

K-116



K-114
Replacement Spray Head & Handle

12" Swing Spout Add-A-Faucet



K-117

Service Faucet

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



K-240

HEAVY DUTY Gooseneck



4" O.C.

K-69

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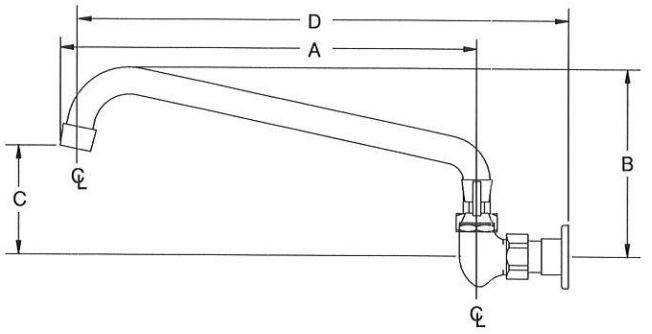
DIMENSIONS and SPECIFICATIONS

TOL ± .125"

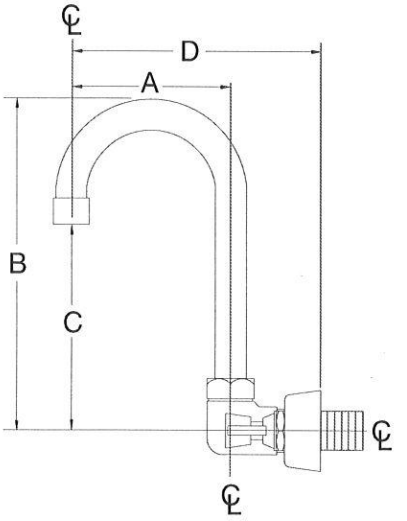
ALL DIMENSIONS ARE

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Date: 11/22/16

Swing Spout Faucet



Gooseneck Faucet



All Faucets That Meet 2014 Federal Lead Free Standards (*Excludes K-240 Service Faucets)

ALL FAUCET AERATORS CONFORM TO ASTM.A112.18.1M • 1.0 GPM/3.78 LPM (NOTE: K-1, K-11 & K-101 Faucets are 1.5 GPM/5.67 LPM) THREAD: 55/64 - 27 FEMALE

MODEL #	Description	A LENGTH	B HEIGHT	C	D	On Center Dimensions
K-00HB†	Repair Kit For K-1, K-11, K-101, K-119 & 211	N/A	N/A	N/A	N/A	N/A
K-06	Faucet Mt. Kit for K-1, K-11, K-101, K-119 & K-211	N/A	N/A	N/A	N/A	N/A
K-1	12" Swing Spout Faucet	12"	5"	2 1/2"	14"	8" O.C.
K-11	14" Swing Spout Faucet	14"	5 1/2"	3"	16"	8" O.C.
K-59	3 1/2" Gooseneck Faucet	3 1/2"	8"	5"	6"	4" O.C.
K-60	3 1/2" Gooseneck Faucet	3 1/2"	8 1/4"	5 1/2"	4 1/2"	4" O.C.
K-69	Heavy Duty Gooseneck Faucet	3"	5"	2 3/4"	5 1/2"	4" O.C.
K-101	8" Swing Spout Faucet	8"	4 1/4"	2 1/4"	10"	8" O.C.
K-105	Heavy Duty 14" Swing Spout Faucet	14"	5"	3"	16"	8" O.C.
K-111	Heavy Duty 14" Swing Spout (T&S) Faucet	14"	8 1/4"	5 1/2"	16 1/2"	8" O.C.
K-112	Heavy Duty 12" Swing Spout Faucet	12"	5"	3"	14"	8" O.C.
K-116	Heavy Duty Pre-Rinse (T&S) Faucet	13"	34 1/2"	13 1/2"	15 3/8"	8" O.C.
K-117	Add-A-Faucet with 12" Spout Faucet	12"	N/A	N/A	N/A	N/A
K-119	16" Swing Spout Faucet	16"	6"	4"	18 1/2"	8" O.C.
K-121	Splash Mount Swivel Gooseneck Faucet	3 1/2"	8"	5 1/2"	5 3/4"	Single Hole
K-123	6" Extended Spout Faucet	6"	5"	2 1/2"	8"	4" O.C.
K-125	6" Swing Spout	6"	4"	1 1/2"	8"	4" O.C.
K-126	10" Swing Spout	10"	5 1/2"	2 3/4"	12"	4" O.C.
K-159	3 1/2" Spout Faucet	3 1/2"	8"	5"	6"	8" O.C.
K-160	6" Extended Spout Faucet	6"	5"	4"	8"	8" O.C.
K-170	Eye Wash Attachment (See Above Detail)	N/A	N/A	N/A	N/A	N/A
K-175	Hands Free AC/DC Operated Faucet 6' Cord. INPUT: 100-240VAC 47-6Hz. < 1 Amp Draw. UL LISTED	4 1/2"	7"	3 3/4"	5 1/2"	Single Hole
K-206	6" Extended Spout Faucet with Wrist Handles	6"	5"	2 1/2"	8"	4" O.C.
K-211	Heavy Duty Extra Long Spout Faucet	18"	7 3/4"	5"	21"	8" O.C.
K-240*	Service Faucet	7"	2 1/2"	1 3/8"	9"	8" O.C.
K-316	Wrist Handle Gooseneck Faucet	3 1/2"	8"	5"	6"	4" O.C.
K-400	Hands Free Wand	N/A	N/A	N/A	N/A	N/A
DTA-53	Heavy Duty Pre-Rinse Faucet	15"	34"	5"	15"	8" O.C.

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

N/A = Not Applicable To Faucet

† Can Only Be Used On Faucets Purchased After January 2016. For Older Faucets, Consult Customer Service.

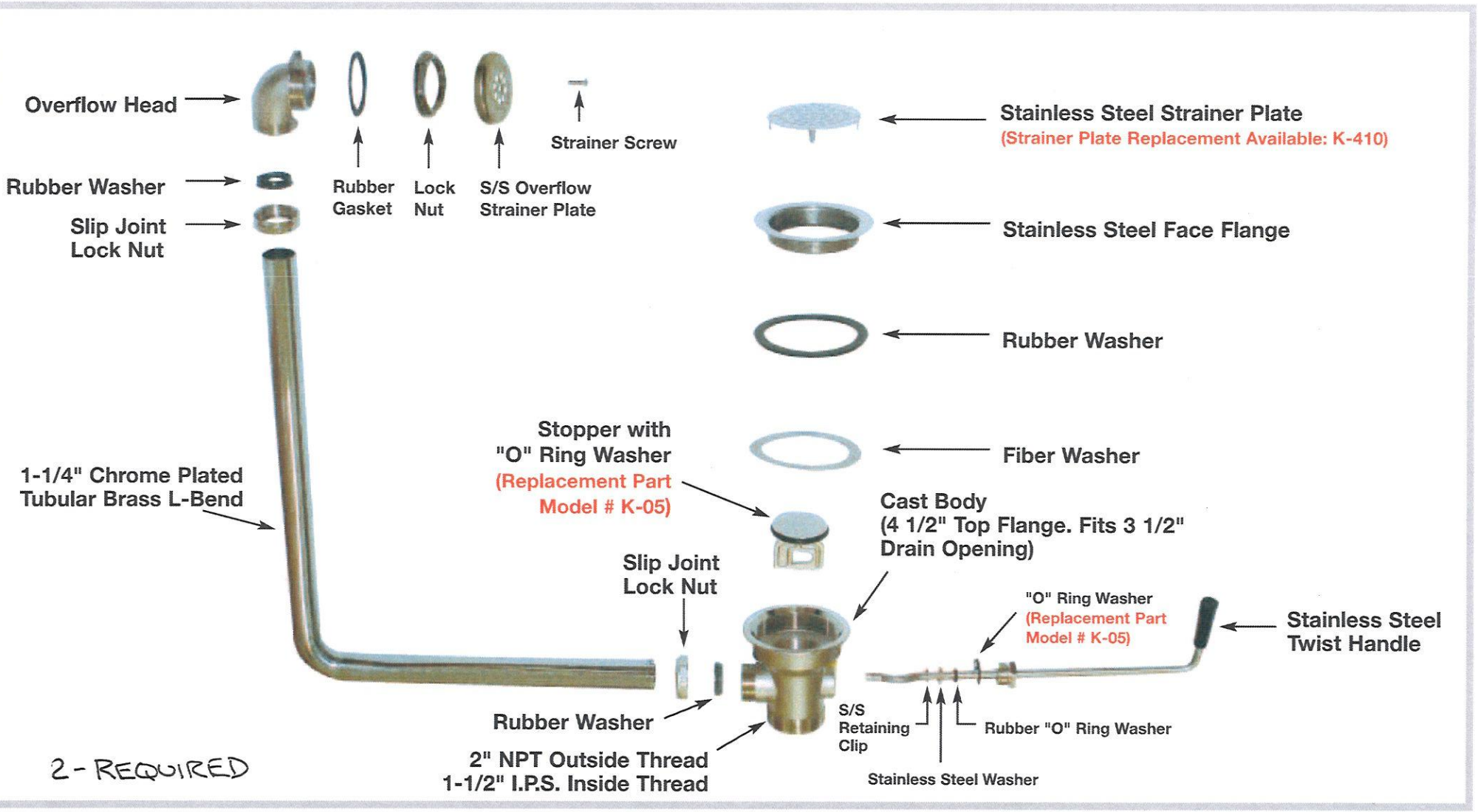
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TWIST HANDLE OPERATED DRAIN WITH OVERFLOW - EXPLODED VIEW
Model: K-15



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Date: 11/22/16
Reviewed for Code Compliance
Inspections Division
Approved with Conditions
CITY OF PORTLAND MAINE

Reviewed for Code Compliance
Inspections Division
Approved with Conditions
Date: 11/22/16

Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 38

Description Wall Shelf

Manufacturer Advance Tabco

Model Number WS-12-120-16

Quantity 2 ***Unit*** ea

Electrical Data:

None

Plumbing Data:

None

Options and Accessories:

Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.

ADVANCE TABCO
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STAINLESS STEEL & ALUMINUM

WALL SHELVES NSF

RESURGAM CITY OF PORTLAND, MAINE
Reviewed for Code Compliance
Inspections Division
Approved with Conditions
Date: 11/22/16

Item #: 38 Qty #: 2
Model #: WS-12-120-16
Project #:

KD Wall Shelf



FEATURES:

Furnished with a 1-5/8" Bullnose edge with a 1-1/4" turn-up edge on sides and rear.

Unit is easily assembled employing the slip-fit TAB-LOK design.

CONSTRUCTION:

Shelf and brackets are die stamped and die formed.

MATERIAL:

WS-KD Series - 18 gauge stainless steel polished to a satin finish.

AWS-KD Series - Heavy gauge aluminum.

S/S	ALUMINUM	length
WS-KD-24	AWS-KD-24	24"
WS-KD-36	AWS-KD-36	36"
WS-KD-48	AWS-KD-48	48"
WS-KD-60	AWS-KD-60	60"

Standard Wall Shelf

FEATURES:

Brackets can be positioned to accomodate wall studs.

Furnished with a 1-5/8" Bullnose edge with a 1-1/2" turn-up edge at rear. Ends are turned down square.



CONSTRUCTION:

Secured to wall by means of bolts through support brackets.

Units 7 ft. and larger are furnished with 3 brackets.

MATERIAL:

16 Gauge Series - 304 stainless steel polished to a satin finish.

18 Gauge Series - 430 stainless steel polished to a satin finish.

10" Wide		12" Wide		15" Wide		18" Wide		Approx.	Approx.
16 Ga.	18 Ga.	16 Ga.	18 Ga.	16 Ga.	18 Ga.	16 Ga.	18 Ga.	Wt.	Cubes
WS-10-24-16	WS-10-24	WS-12-24-16	WS-12-24	WS-15-24-16	WS-15-24	WS-18-24-16	WS-18-24	10 lbs.	3
WS-10-36-16	WS-10-36	WS-12-36-16	WS-12-36	WS-15-36-16	WS-15-36	WS-18-36-16	WS-18-36	12 lbs.	4
WS-10-48-16	WS-10-48	WS-12-48-16	WS-12-48	WS-15-48-16	WS-15-48	WS-18-48-16	WS-18-48	14 lbs.	5
WS-10-60-16	WS-10-60	WS-12-60-16	WS-12-60	WS-15-60-16	WS-15-60	WS-18-60-16	WS-18-60	17 lbs.	6
WS-10-72-16	WS-10-72	WS-12-72-16	WS-12-72	WS-15-72-16	WS-15-72	WS-18-72-16	WS-18-72	19 lbs.	7
WS-10-84-16	WS-10-84	WS-12-84-16	WS-12-84	WS-15-84-16	WS-15-84	WS-18-84-16	WS-18-84	22 lbs.	8
WS-10-96-16	WS-10-96	WS-12-96-16	WS-12-96	WS-15-96-16	WS-15-96	WS-18-96-16	WS-18-96	26 lbs.	10
WS-10-108-16	WS-10-108	WS-12-108-16	WS-12-108	WS-15-108-16	WS-15-108	WS-18-108-16	WS-18-108	28 lbs.	11
WS-10-120-16	WS-10-120	WS-12-120-16	WS-12-120	WS-15-120-16	WS-15-120	WS-18-120-16	WS-18-120	31 lbs.	12
WS-10-132-16	WS-10-132	WS-12-132-16	WS-12-132	WS-15-132-16	WS-15-132	WS-18-132-16	WS-18-132	35 lbs.	13
WS-10-144-16	WS-10-144	WS-12-144-16	WS-12-144	WS-15-144-16	WS-15-144	WS-18-144-16	WS-18-144	38 lbs.	14

Length = 24" to 144" in 12" increments.

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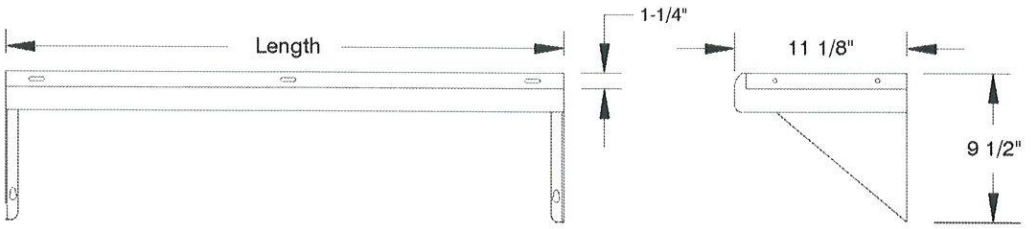
DETAILS and SPECIFICATIONS

TOL ± .500"

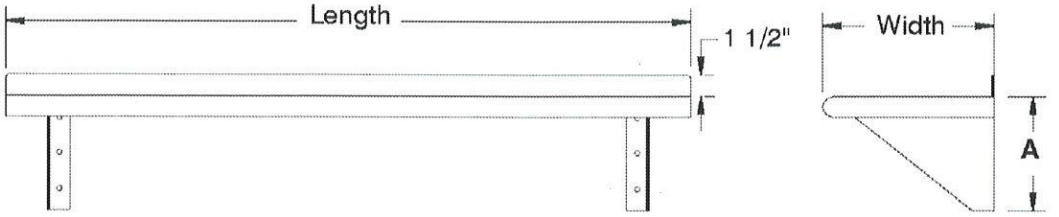
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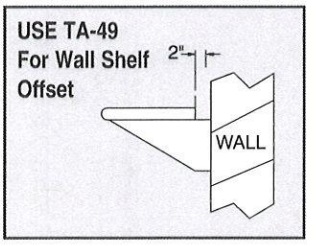
KD WALL SHELF



STANDARD WALL SHELF



Width	A
10"	8 1/2"
12"	10 1/2"
15"	13 1/2"
18"	16 1/2"



Requirements for NSF Installations

1. Install at least 60" above floor.
2. Limit to dry storage.
3. Avoid contact with liquids.
4. For "Ganging-Up" installation, allow at least 2" between units or mount units side by side and seal joints with an approved sealant.

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Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 39

Description Spare Number

Manufacturer None

Model Number None

Quantity 0 ***Unit*** ea

Electrical Data:

None

Plumbing Data:

None

Options and Accessories:

Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.

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Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 40

Description Exhaust Hood

Manufacturer Captive Aire

Model Number

Quantity 1 ***Unit*** ea

Electrical Data:

120-Volt, 1-Phase, 15-Amps, Direct Connection (Controls and Lights)

Plumbing Data:

None

Options and Accessories:

See drawings for additional information.

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Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 41

Description Combi-Oven, Roll-In

Manufacturer Blodgett

Model Number BLCT-202E

Quantity 1 ***Unit*** ea

Electrical Data:

208-Volt, 3-Phase, 167-Amps, Direct Connection

Plumbing Data:

3/4"-Cold Water

2"-Indirect Waste

Options and Accessories:

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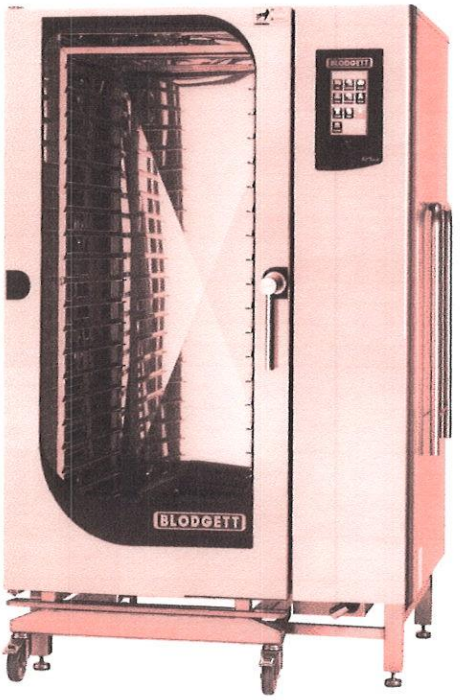
Item No. 41

Quantity 1

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BLCT-202E

Roll In Electric Boilerless Combination-Oven/Steamer with Touchscreen Control



- ❑ Standard transport cart with 3.35" (85mm) spacing holds fifteen full size sheet pans or thirty 12" x 20" x 2-1/2" deep North American hotel pans
- ❑ Optional transport cart with 2.64" (67mm) spacing holds twenty full size sheet pans or forty 12" x 20" x 2-1/2" deep North American hotel pans

Refer to operator manual specification chart for listed model names.

CONSTRUCTION

- 304 stainless steel exterior and interior
- Dual pane tempered viewing window with hinged inner glass for easy cleaning
- 2" (50mm) fixed drain in the bottom center of cavity
- Door mounted drip tray reduces the risk of wet, slippery floors
- Automatic door stops in positions of 110° and 180°
- Left hinge door
- Two step safety door latch. The first step stops the fan.

OPERATION

- Injection steam system - water is injected onto the heating elements, the resulting steam is distributed in the oven chamber by the fan wheel.
- Easy to use touchscreen control
- Multiple cooking modes include hot air, CombiSmart, CombiOptima, retherm, steaming, low-temperature steaming, forced steaming, proofing, preheating
- Stores up to 500 recipes with up to 15 steps each
- Manual or automatic cooling
- Automatic humidity pulsing
- External core temperature probe
- Rack timing allows for setting individual timers for each rack
- Reversible 9 speed fan for optimum baking and roasting results
- USB port for data and recipe transfer
- HACCP recording and documentation
- Automated CombiWash, closed circuit cleaning system features very low water and detergent consumption and no contact with chemicals. No proprietary chemicals required, see owner's manual for detergent guidelines.

STANDARD FEATURES

- Rack support platform
- External core temperature probe with multiple measuring points.
- Bright halogen lights for superior visibility
- Built in hand shower
- Removeable cleaning chemical bottle shelf
- Adjustable feet
- Transport cart with 3.35" (85mm) spacing
- 10 wire shelves
- Start-up inspection service by factory authorized service agent
- One year parts and labor oven warranty*

** For all international markets, contact your local distributor.*

Intertek

OPTIONS AND ACCESSORIES
(AT ADDITIONAL CHARGE)

- **Banquetting Accessories**
  - ❑ Transport cart with 2.64" (67mm) spacing
  - ❑ Transport cart with 3.35" (85mm) spacing
  - ❑ Transport cart with plate rack and 2.64" (67mm) spacing holds 117 plates
  - ❑ Transport cart with plate rack and 3.35" (85mm) spacing holds 99 plates
  - ❑ Insulated thermal blanket with vent
- ❑ Additional core probe
- ❑ Heat shield
- ❑ Additional transport cart
- ❑ Wire oven rack
- ❑ Backflow preventer
- ❑ Extra year warranty

OPTIONS AND ACCESSORIES
(AT NO CHARGE)

- ❑ Optional transport cart with 2.64" (67mm) spacing

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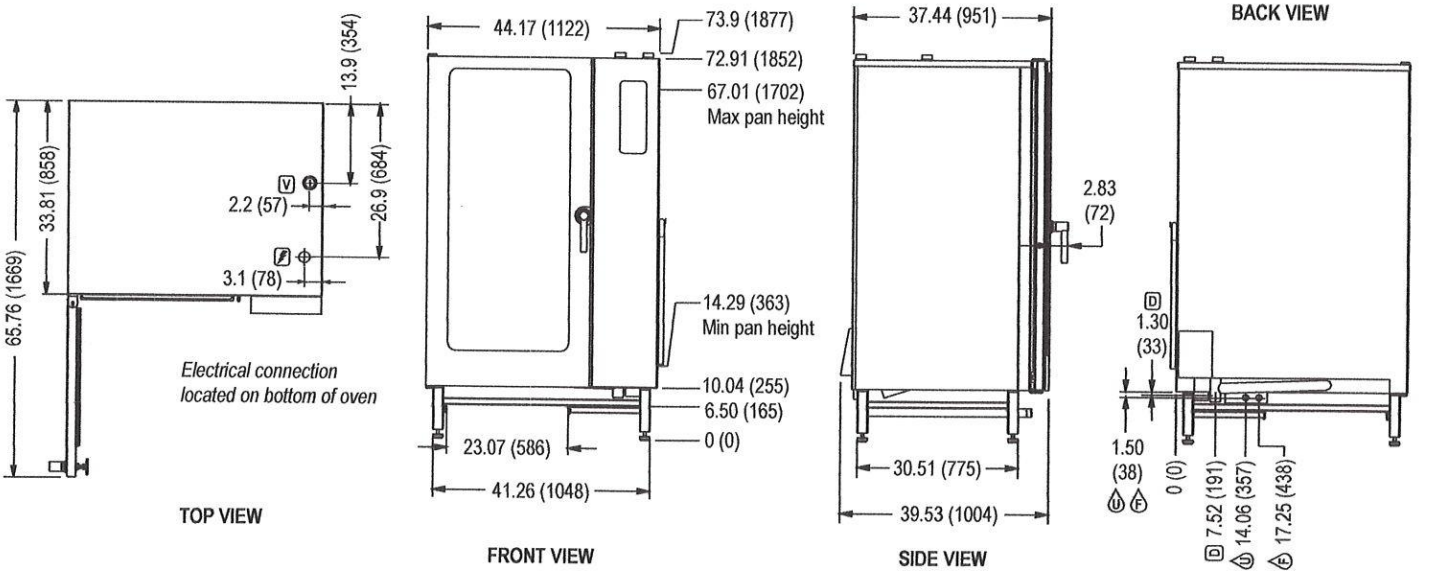
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BLCT-202E

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Approved with Conditions
Date: 11/22/16

APPROVAL/STAMP

DIMENSIONS ARE IN INCHES (MM)



SHORT FORM SPECIFICATIONS: Provide Blodgett Combi model BLCT-202E boilerless combination-oven/steamer. The BLCT-202E has a transport cart with 3.35" (85mm) vertical spacing that holds fifteen full size sheet pans or thirty 12" x 20" x 2-1/2" deep North American hotel pans. The optional transport cart with 2.64" (67mm) vertical spacing holds twenty full size sheet pans or forty 12" x 20" x 2-1/2" deep North American hotel pans. Unit shall have 304 stainless steel exterior and interior. Oven door shall have dual pane tempered viewing window with hinged inner glass for easy cleaning. Unit shall have the ability to cook with pressureless steam, hot air, or combination of steam and hot air. Unit shall have steam injection system. Multiple modes include hot air, combi with CombiOptima, retherming, steaming, low-temperature steaming, forced steaming, proofing, cooling, and preheating. Unit shall have bright halogen lights for superior visibility. Touchscreen control stores 500 recipes with 15 stages each, in addition to pre-programmed recipes. External core temperature probe, rack timing allows for setting individual timers for each rack, HACCP quality control, USB connectivity, automatic service diagnosis. The reversible 9 speed fan provides optimum baking and roasting results. Automated CombiWash, closed circuit cleaning system features very low water and detergent consumption and no contact with chemicals. One-year parts and labor warranty. Provide start-up inspection service by a factory authorized service agent. Provide options and accessories as indicated.

DIMENSIONS:

Floor space:	44.17" x 37.44" (1122 x 951mm)
Unit height:	73.9" (1877mm)

OVEN CLEARANCES:

From combustible and non-combustible construction

Right	2.75" (70mm)
Left	2.75" (70mm)
Back	2" (50mm)

Blodgett recommends 12" clearance from any heat source on the control panel side of the oven, an optional heat shield should be considered.

MINIMUM ENTRY CLEARANCE:

Uncrated	37.47" (951mm)
Crated	38" (965mm)

SHIPPING INFORMATION:

Approx. weight:	796 lbs. (361 kg)
Crate size:	81" H x 49" W x 41" D (2057 x 1245 x 1041 mm)

POWER SUPPLY:

Voltage	KW	Phase	Amperage
208 VAC	60	3	167
240 VAC	60	3	145
480 VAC	60	3	73

Other voltages available - contact factory

WATER SUPPLY & DRAIN:

Good quality water feed is the responsibility of the owner. Water quality must be within the following general guidelines.

TDS: 40-125 ppm	Hardness: 35-100 ppm	pH: 7.0 - 8.5
Silica: <13 ppm	Chlorides: <25 ppm	Chlorine: <0.2 ppm

Chloramine: <0.2 ppm

The best defense against poor water quality is a water treatment system designed to meet your water quality conditions. Blodgett offers optional systems from Optipure.

Pressure:	40(min)-50(max) PSI
Connections:	2" drain connection - max. drain temperature 140°F (60°C)
	3/4" garden hose cold water

Appliance is to be installed with backflow protection in accordance with federal, state or local codes.

NOTE: *The company reserves the right to make substitutions of components without prior notice*

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Date: 11/22/16

Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 42

Description Range, 6-Burner

Manufacturer Vulcan

Model Number V6B36S

Quantity 1 ***Unit*** ea

Electrical Data:

None

Plumbing Data:

1-1/4"-Gas @ 248-MBTU's

Options and Accessories:

Unit to be complete with the following options and accessories:
(1) One Cap and cover left front manifold. (1) One Less legs for dolly mounting. (1) One 1-1/4" gas pressure regulator. (1) One 22" single deck flo-thru high shelf riser. (1) One Dolly frame common with item # 43. (1) One Flexible gase hose - quick disconnect and restraining device.

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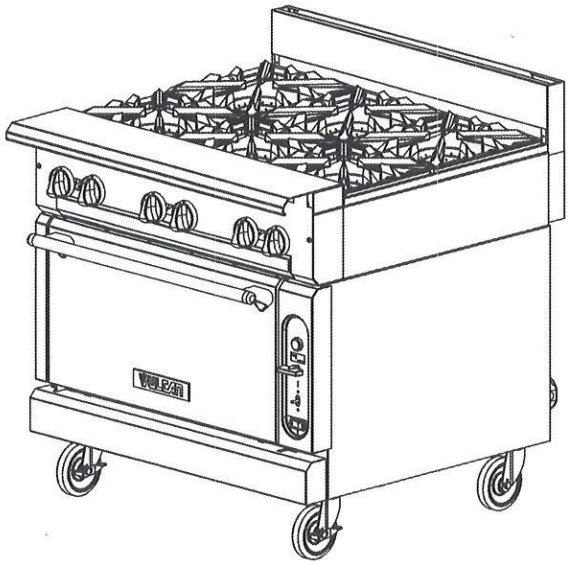
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HEAVY DUTY COOKING

Reviewed for Code Compliance
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Date: 11/22/16

VULCAN

HEAVY DUTY GAS RANGE
6-BURNER / 36" WIDE GAS RANGE



Model V6B36C
shown on a convection oven base

- ☐ **V6B36** 6-Burners / Modular
- ☐ **V6B36B** 6-Burners / Cabinet Base
- ☑ **V6B36S** 6-Burners / Standard Oven
- ☐ **V6B36C** 6-Burners / Convection Oven

STANDARD FEATURES

- Stainless steel front, front top ledge, burner box, sides, base, and stub back
- 1¼" diameter front gas manifold with 1¼" rear gas connection (capped)
- 33,000 BTU/hr. open top burners with lift off heads
- 50,000 BTU/hr. standard oven burner
- 32,000 BTU/hr. convection oven burner
- Porcelain oven cavity
- Individual pilots and controls for each burner
- Heavy-duty cast grates
- 4" stainless steel stub riser
- 6" adjustable stainless steel legs for "S", "C", and "B" models (no legs for modular model)
- Stainless steel cabinet base door
- Universal rack guides, one removable shelf (cabinet base)
- One year limited parts and labor warranty

OPTIONAL FEATURES (Factory Installed)

- ☑ Cap and cover front manifold
- ☐ Stainless steel oven cavity
- ☐ 650°F oven thermostat and steel hearth ("S" models)
- ☐ Fan cooling package ("C" models)
- ☐ 4" adjustable flanged feet for modular models
- ☑ Less legs for dolly mounting for "S", "C", and "B" models
- ☐ 3" high toe base for curb mounting
- ☐ Common condiment type, telescoping plate rails

ACCESSORIES (Packaged & Sold Separately)

- ☑ 1", or 1 ¼" gas pressure regulator (specify gas type – pack loose)
- ☐ Set of 4 casters, 6" high (two locking)
- ☐ 6" adjustable flanged feet for "S", "C", and "B" models
- ☐ Extra removable shelves for use with Universal rack guides (for cabinet base)
- ☐ "S" Grates
- ☐ Banking strip
- ☐ Common condiment type, telescoping plate rails (starting at 24" length)
- ☐ 10", 22", or 34" high back risers (no shelf)
- ☑ 22" single deck ~~solid or~~ flo-thru high shelf risers
- ☐ 34" double deck solid or flo-thru high shelf risers
- ☑ Dolly frames
- ☑ Flexible gas hose – quick disconnect & restraining device

SPECIFICATIONS

36" wide heavy duty gas range, Vulcan Model No. V6B36 (modular) and V6B36B (cabinet base) or V6B36S (standard oven base) and V6B36C (convection oven base). Modular construction for ease of installation. Stainless steel front, plate ledge, front top ledge with pull-out condiment rails, sides, base, stub back, and 6" adjustable legs on all "B", "S", & "C" models. Stainless steel extra deep crumb tray. Six 33,000 BTU/hr. cast burners with lift-off burner heads. Individual pilots and controls for each burner. Heavy duty cast burner grates, easy lift-off 11" x 12" in front, 14" x 12" in rear. Grates are separate from aeration bowl for ease of cleaning. **Standard Oven:** 50,000 BTU/hr. with porcelain oven bottom, sides and indoor panel. **Convection Oven:** 32,000 BTU/hr. with porcelain oven bottom, sides and interior door panel (115v-1 phase blower motor, 4 amps, 6' cord and plug). Oven measures 27"w x 27"d x 13"h. Standard oven thermostat adjusts from 150° – 550°F. Convection oven adjusts from 175° – 550°F and the optional finishing oven for standard ovens adjusts from 300° – 650°F. Standard oven supplied with one rack, convection oven with two racks. Both ovens allow for three rack positions. Oven door is heavy duty with counter weight door hinges. 1¼" diameter front gas manifold and 1¼" rear gas connection, capped. Total input 198,000 BTU/hr.

Exterior Dimensions:
36¾"d x 36"w x 36"h on 6" adjustable legs

VULCAN
a division of ITW Food Equipment Group LLC
P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602

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VULCAN

HEAVY DUTY GAS RANGE
6-BURNER / 36" WIDE GAS RANGE

INSTALLATION INSTRUCTIONS

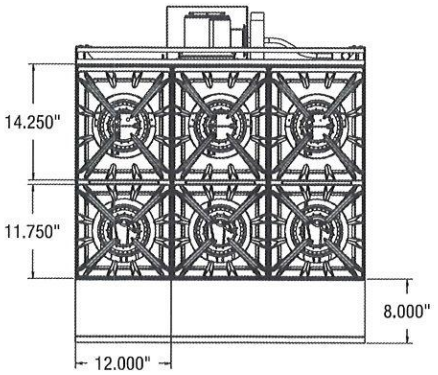
1. A properly sized gas pressure regulator suitable for battery or single unit application must be furnished and installed. Natural gas 6.0" W.C., propane gas 10.0" W.C.
2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.
3. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.
4. **Clearances**

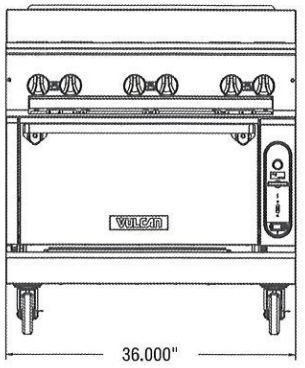
	Rear	Sides
Combustible	10"	10"
Non-combustible	0"	0"

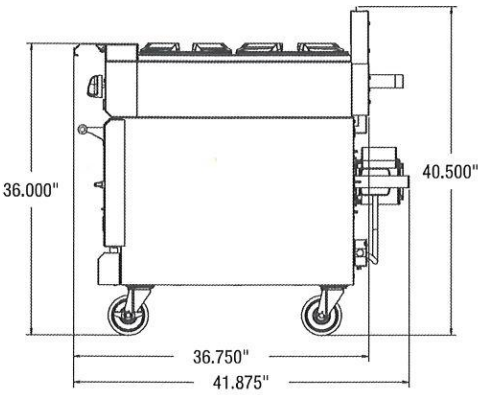
5. For proper combustion, install equipment on adjustable legs or casters. On curb or platform, allow 3½" front overhang. Toe base with leveling bolts are required for curb installation. Specify when ordering.
6. Cannot be batteried with GH series equipment.
7. This appliance is manufactured for commercial installation only and is not intended for home use.

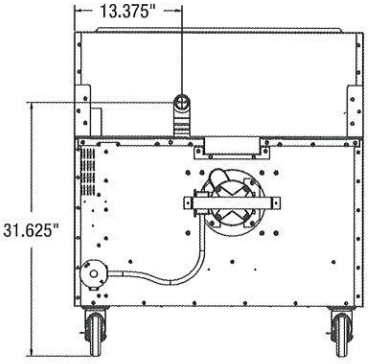
NOTE: In line with its policy to continually improve its product, Vulcan reserves the right to change materials and specifications without notice.

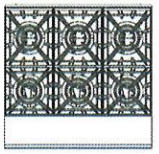
Specify type of gas when ordering.
Specify altitude when above 2,000 feet.









TOP CONFIGURATION	MODEL NUMBER	DESCRIPTION	TOTAL INPUT BTU / HR	SHIPPING WEIGHT LBS / KG
	V6B36	6-Burners / Modular	198,000	400 / 180
	V6B36B	6-Burners / Cabinet Base	198,000	435 / 196
	V6B36S	6-Burners / Standard Oven Base	248,000	690 / 311
	V6B36C	6-Burners / Convection Oven Base	230,000	730 / 329

This appliance is manufactured for commercial use only and is not intended for home use.

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Date: 11/22/16

Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 43

Description Range, French Top

Manufacturer Vulcan

Model Number V1FT36S

Quantity 1 ***Unit*** ea

Electrical Data:

None

Plumbing Data:

1-1/4"-Gas @ 95-MBTU's

Options and Accessories:

Unit to be complete with the following options and accessories:
(1) One Cap and cover right front manifold. (1) One Less legs for dolly mounting. (1) One 22" single deck flo-thru high shelf riser. (1) One Dolly frame common with item # 42.

Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.

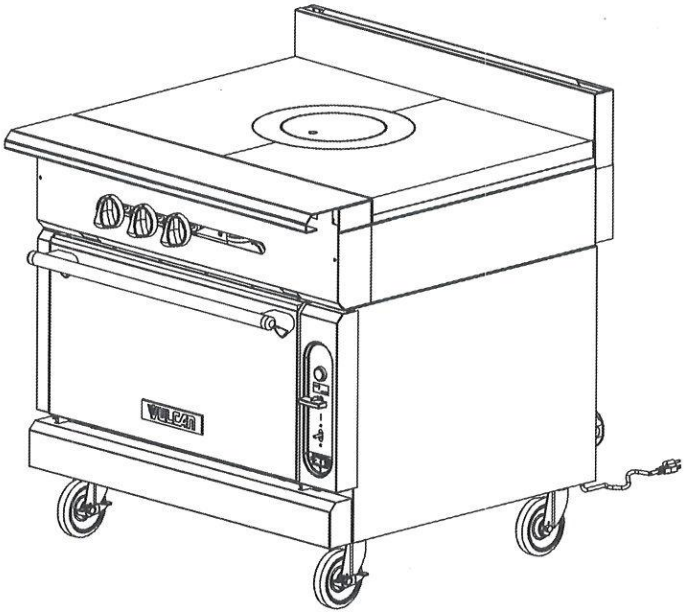
Item # 43 C.S.I.

HEAVY DUTY COOKING

RESURGAM CITY OF PORTLAND, MAINE
Reviewed for Code Compliance
Inspections Division
Approved with Conditions
Date: 11/22/16

VULCAN

HEAVY DUTY GAS RANGE
RADIAL FIN FRENCH TOP / 36" WIDE GAS RANGE



Model V1FT36S
shown on a standard oven base

- ☐ **V1FT36** Radial Fin French Top / Modular
- ☐ **V1FT36B** Radial Fin French Top / Cabinet Base
- ☑ **V1FT36S** Radial Fin French Top / Standard Oven
- ☐ **V1FT36C** Radial Fin French Top / Convection Oven

STANDARD FEATURES

- Stainless steel front, front top ledge, burner box, sides, base and stub back
- 1¼" diameter front gas manifold with 1¼" rear gas connection (capped)
- 45,000 BTU/hr. burners (3 ring burner)
- 50,000 BTU/hr. standard oven burner
- 32,000 BTU/hr. convection oven burner
- Porcelain oven cavity
- Individual pilots and controls for each burner
- Polished cast iron French Top
- 4" stainless steel stub riser
- 6" adjustable stainless steel legs for "S", "C", & "B" models (no legs for modular model)
- Stainless steel cabinet base doors
- One year limited parts and labor warranty

OPTIONAL FEATURES (Factory Installed)

- ☑ Cap and cover front manifold
- ☐ Stainless steel oven cavity
- ☐ 650°F oven thermostat and steel hearth. ("S" models)
- ☐ Fan cooling package ("C" models)
- ☐ 4" adjustable flanged feet for modular models
- ☑ Less legs for dolly mounting of "S", "C", & "B" models
- ☐ 3" high toe base for curb mounting

ACCESSORIES (Packaged & Sold Separately)

- ☐ ¾", 1", or 1¼" gas pressure regulator (specify gas type – pack loose)
- ☐ Set of 4 casters, 6" high (two locking)
- ☐ 6" adjustable flanged feet for "S", "C", & "B" models
- ☐ Extra removable shelves for use with Universal rack guides (cabinet base)
- ☐ Banking strip
- ☐ Common condiment type, telescoping plate rails (starting at 24" length)
- ☐ 10", 22", or 34" high back risers (no shelf)
- ☑ 22" single deck ~~solid or~~ flo-thru high shelf risers
- ☐ 34" double deck solid or flo-thru high shelf risers
- ☑ Dolly frames
- ☐ Flexible gas hose with quick disconnect & restraining device

SPECIFICATIONS

36" wide heavy duty gas range, Vulcan model No. V1FT36 (modular), V1FT36B (cabinet base), V1FT36S (standard oven base) or V1FT36C (convection oven base). Modular construction for ease of installation. Stainless steel front, plate ledge, front top ledge with pull-out condiment rails, sides, base, stub back and 6" adjustable legs on all "B", "S", & "C" models. Stainless steel extra deep crumb tray. Three cast ring burners totaling 45,000 BTU/hr. Individual pilots and controls for each burner. Heavy polished cast iron French plate. **Standard Oven:** 50,000 BTU/hr. with porcelain oven bottom, sides, and interior door panel. **Convection Oven:** 32,000 BTU/hr. with porcelain oven bottom, sides, and interior door panel (115v-1 phase blower motor, 4 amps, 6' cord & plug). Ovens measure 27"w x 27"d x 13"h. Standard oven thermostats adjust from 150° – 550°F. Convection oven adjusts from 175° – 550°F and the optional finishing oven for standard ovens adjusts from 300° – 650°F. Standard oven supplied with one rack, convection oven with two. Both ovens allow for three rack positions. Oven door is heavy duty with counter weight door hinges. 1¼" diameter front manifold and 1¼" rear gas connection, capped. Total input 45,000 BTU/hr.

Exterior Dimensions:

36¾"d x 36"w x 36"h on 6" adjustable legs

VULCAN
a division of ITW Food Equipment Group LLC
P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602

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VULCAN

HEAVY DUTY GAS RANGE
RADIAL FIN FRENCH TOP / 36" WIDE GAS RANGE

INSTALLATION INSTRUCTIONS

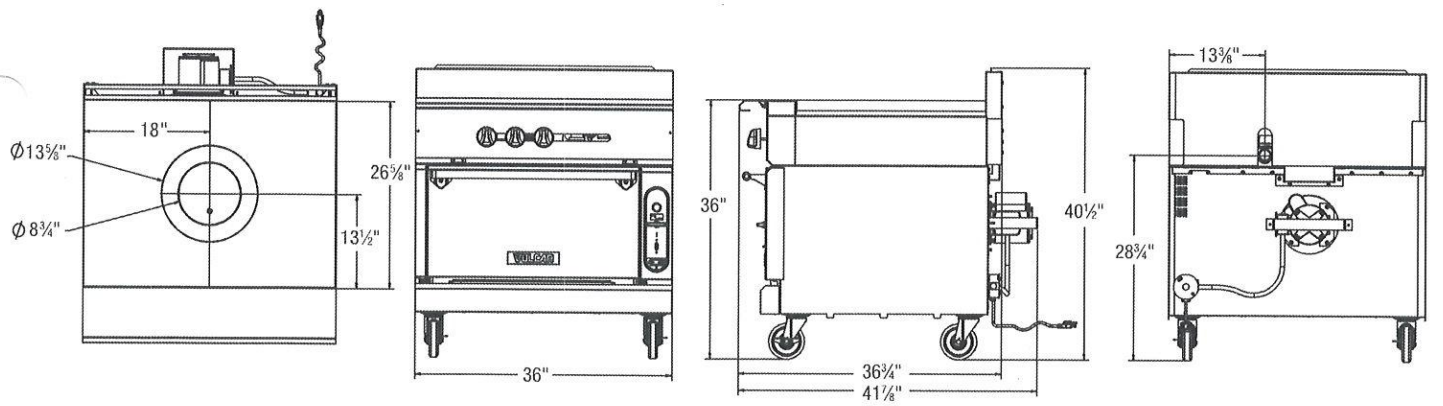
1. A properly sized gas pressure regulator suitable for battery or single unit application must be furnished and installed. Natural gas 6.0" W.C., propane gas 10.0" W.C.
2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.
3. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.
4. **Clearances**

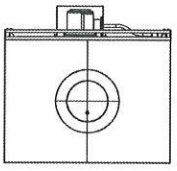
	Rear	Sides
Combustible	10"	10"
Non-combustible	0"	0"

5. For proper combustion, install equipment on adjustable legs or casters. On curb or platform, allow 3½" front overhang. Toe base with leveling bolts are required for curb installation. Specify when ordering.
6. Cannot be batteried with GH series equipment.
7. This appliance is manufactured for commercial installation only and is not intended for home use.

NOTE: In line with its policy to continually improve its product, Vulcan reserves the right to change materials and specifications without notice.

Specify type of gas when ordering.
Specify altitude when above 2,000 feet.



TOP CONFIGURATION	MODEL NUMBER	DESCRIPTION	TOTAL INPUT BTU / HR	SHIPPING WEIGHT LBS / KG
	V1FT36	Radial Fin French Top / Modular	45,000	404 / 183
	V1FT36B	Radial Fin French Top / Cabinet Base	45,000	504 / 229
	V1FT36S	Radial Fin French Top / Standard Oven Base	95,000	685 / 311
	V1FT36C	Radial Fin French Top / Convection Oven Base	77,000	763 / 346

This appliance is manufactured for commercial use only and is not intended for home use.

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

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Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 44

Description Combi-Oven, Double

Manufacturer Blodgett

Model Number BLCT-62-62E

Quantity 1 ***Unit*** ea

Electrical Data:

208-Volt, 3-Phase, 21-Kw., 59.0-Amps, Direct Connection

208-Volt, 3-Phase, 21-Kw., 59.0-Amps, Direct Connection

Plumbing Data:

2 @ 3/4"-Cold Water

2 @ 2"-Indirect Waste

Options and Accessories:

Unit to be complete with (1) One Aqua-Pure model SF165 water filtration system.

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BLODGETT®

Project _____

Item No. 44

Quantity 1

BLCT-62-62E

Full Size Double Electric Boilerless Combination-Oven/Steamer with Touchscreen Control



- ❑ Standard rack with 3.35" (85mm) spacing holds ten full size sheet pans or twenty 12" x 20" x 2-1/2" deep North American hotel pans
- ❑ Optional rack with 2.56" (65mm) spacing holds twelve full size sheet pans or twenty-four 12" x 20" x 2" deep Gastronorm pans

Refer to operator manual specification chart for listed model names.

CONSTRUCTION

- 304 stainless steel exterior and interior
- Dual pane tempered viewing window with hinged inner glass for easy cleaning
- 2" (50mm) fixed drain in the bottom center of cavity
- Door mounted drip tray reduces the risk of wet, slippery floors
- Automatic door stops in positions 110° and 180° for ease of loading and unloading and improved safety.
- Left hinge door is field convertible to the right side (with the purchase of conversion kit)
- Two step safety door latch. The first step stops the fan.

OPERATION

- Injection steam system - water is injected onto the heating elements, the resulting steam is distributed in the oven chamber by the fan wheel.
- Easy to use touchscreen control
- Multiple cooking modes include hot air, CombiSmart, CombiOptima, retherm, steaming, low-temperature steaming, forced steaming, proofing, preheating
- Stores up to 500 recipes with up to 15 steps each
- Manual or automatic cooling
- Automatic humidity pulsing
- External core temperature probe
- Rack timing allows for setting individual timers for each rack
- Reversible 9 speed fan for optimum baking and roasting results
- USB port for data and recipe transfer
- HACCP recording and documentation
- Automated CombiWash, closed circuit cleaning system features very low water and detergent consumption and no contact with chemicals. No proprietary chemicals required, see owner's manual for detergent guidelines.

STANDARD FEATURES

- External core temperature probe with multiple measuring points. User-friendly location reduces strain on the probe
- 11-1/4" (285 mm) tall stand with casters
- Bright halogen lights for superior visibility
- Built in hand shower
- Removeable cleaning chemical bottle shelf
- 5 wire shelves per section
- Start-up inspection service by factory authorized service agent
- One year parts and labor oven warranty*

** For all international markets, contact your local distributor.*

OPTIONS AND ACCESSORIES
(AT ADDITIONAL CHARGE)

- ❑ Side heat shield
- ❑ Wire oven rack
- ❑ Right hinge door
- ❑ Backflow preventer
- ❑ Extra year warranty

OPTIONS AND ACCESSORIES
(AT NO CHARGE)

- ❑ Optional rack with 2.56" (65mm) spacing
- ❑ Legs in lieu of casters

C ETL LISTED US Intertek ETL SANITATION LISTED CE

BLODGETT OVEN COMPANY
www.blodgett.com • 44 Lakeside Avenue, Burlington, VT 05401 • Phone: (802) 658-6600 • Fax: (802) 864-0183

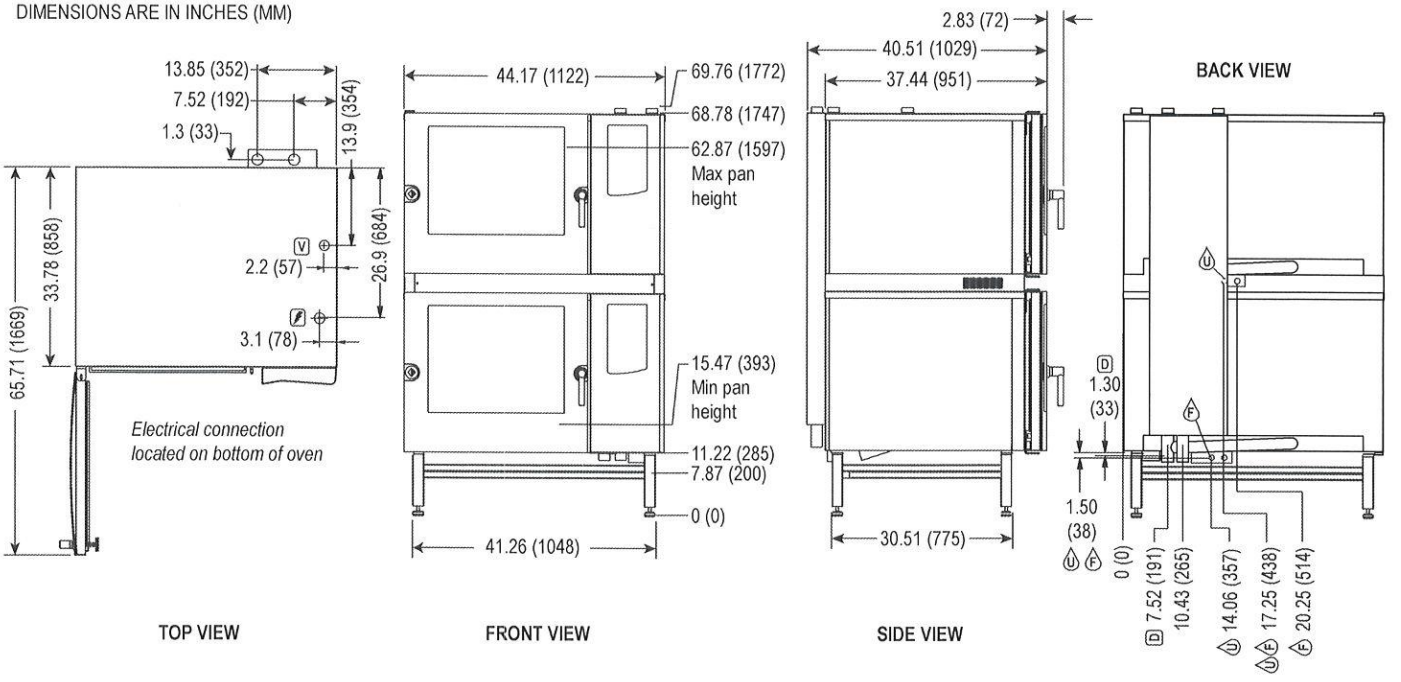
BLODGETT®

BLCT-62-62E

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Date: 11/22/16

APPROVAL/STAMP

DIMENSIONS ARE IN INCHES (MM)



SHORT FORM SPECIFICATIONS: Provide Blodgett Combi model BLCT-62-62E combination-oven/steamer. The BLCT-62-62E has a rack with 3.35" (85mm) spacing that holds ten full size sheet pans or twenty 12" x 20" x 2-1/2" deep North American hotel pans. The optional rack with 2.5" (65mm) spacing holds twelve full size sheet pans or twenty-four 12" x 20" x 2" deep Gastronorm pans. Unit shall have 304 stainless steel exterior and interior. Oven door shall have dual pane tempered viewing window with hinged inner glass for easy cleaning. Unit shall have the ability to cook with pressureless steam, hot air, or combination of steam and hot air. Unit shall have steam injection system. Multiple modes include hot air, combi with CombiOptima, retherming, steaming, low-temperature steaming, forced steaming, proofing, cooling, and preheating. Unit shall have bright halogen lights for superior visibility. Touchscreen control stores 500 recipes with 15 stages each, in addition to pre-programmed recipes. External core temperature probe, rack timing allows for setting individual timers for each rack, HACCP quality control, USB connectivity, automatic service diagnosis. The reversible 9 speed fan provides optimum baking and roasting results. Automated CombiWash, closed circuit cleaning system features very low water and detergent consumption and no contact with chemicals. Semi automatic deliming system. One-year parts and labor warranty. Provide start-up inspection service by a factory authorized service agent. Provide options and accessories as indicated.

DIMENSIONS:

Floor space: 44.17" x 37.44" (1122 x 951mm)
Unit height: 69.76" (1772mm)

OVEN CLEARANCES:

From combustible and non-combustible construction

Right	4" (102mm)
Left	0" (0mm)
Back	2" (50mm)

Blodgett recommends and 12" (305mm) be maintained on the control side for servicing.

MINIMUM ENTRY CLEARANCE:

Uncrated	33.78" (858mm)
Crated	38" (965mm)

POWER SUPPLY *(per section)*:

Voltage	KW	Phase	Amperage
208 VAC	21	3	59
240 VAC	21	3	51
480 VAC	21	3	26

Other voltages available, contact factory

WATER SUPPLY & DRAIN:

Good quality water feed is the responsibility of the owner. Water quality must be within the following general guidelines.

TDS: 40-125 ppm	Hardness: 35-100 ppm	pH: 7.0 - 8.5
Silica: <13 ppm	Chlorides: <25 ppm	Chlorine: <0.2 ppm
Chloramine: <0.2 ppm		

The best defense against poor water quality is a water treatment system designed to meet your water quality conditions. Blodgett offers optional systems from Optipure.

Pressure:	40(min)-50(max) PSI
Connections:	2" drain connection - max. drain temperature 140°F (60°C)
	3/4" garden hose cold water

Appliance is to be installed with backflow protection in accordance with federal, state or local codes.

SHIPPING INFORMATION *(per section)*:

Approx. weight: 945 lbs. (429 kg)

NOTE: *The company reserves the right to make substitutions of components without prior notice*

BLODGETT OVEN COMPANY
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PLATINUM CARE INSTALLATION PROGRAM

Universal Combi - Double Ovens

QTY	FITTING	PART #	DESCRIPTION
2	A	R7835	Fernco connector, rubber
3	B	R3071	2" Street Elbow
1	C	R6884	2" Tee
3	D	58058	2" Elbow
2	E	58230	Pipe Support kit
3		58057	2" Copper pipe, 4ft
2		58063	2" Coupling
2		R0469	Water supply hose
2		58229	Water manifold kit
GAS	**OVENS**	**ONLY**	
1		21573	Gas supply hose kit
1		58382	Gas manifold kit



FIGURE 1

To begin the plumbing installation, verify that the ovens are securely fastened together and fastened to the stand securely. The ovens should be leveled prior to starting the plumbing installation.

Position the oven within 3 feet of the utilities, water, power, and floor drain.

NOTE: <u>NEVER</u> position the oven with the floor drain underneath the appliance!

NOTE: Ovens are shown with the floor drain on the right-hand side and is only an example. The floor drain could be located on the left-hand side, requiring that the plumbing will be run in the opposite direction. You may have to develop a totally different plumbing plan to suit the needs of your installation.

1. Install a rubber FERNCO connector (Fitting A) on the drain outlet of each oven as shown in FIGURE 2. Make sure the Fernco fitting is pushed on the pipe at least halfway. A light film of soapy water will assist to slide it on.

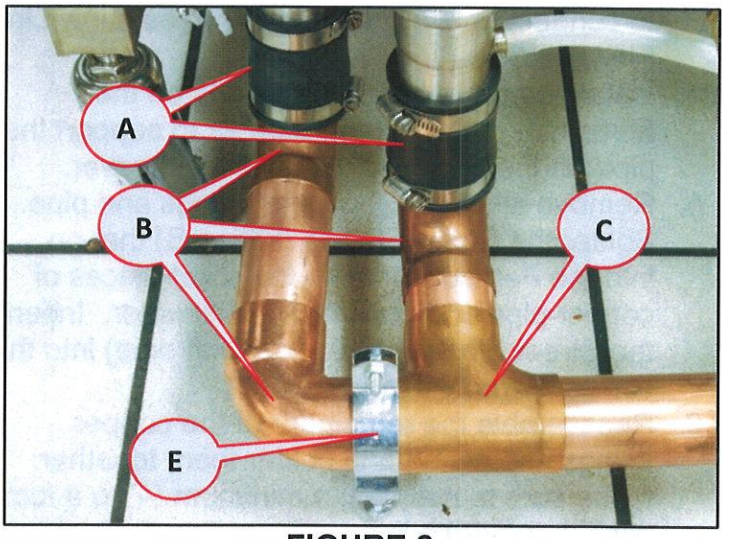


FIGURE 2

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FIGURE 6

4. Connect the other end of the water connector hose to the top oven inlet fittings. Be careful to not cross the hoses.



FIGURE 7

5. For the steam water connection, treated water may be available. Connect a water supply line to the utility on the wall. Run the water down the drain or in a bucket, long enough to flush the line of any debris. Connect the hose to the water inlet fitting with the "FOR STEAM" sticker on the oven as shown in FIGURE 6.
6. Connect the other water supply line to the utility on the wall. The quench water should be untreated tap water and **MUST BE** cold. Run the water down the drain or in a bucket, long enough to flush the line of any debris, and to confirm it is cold water. Connect the other end of the supply hose to the fitting on the oven identified as "FOR QUENCH" in FIGURE 6.

Gas Connections:

Note: If the ovens are electric and not gas, see the wiring installation instructions in the electrical installation kit.

1. The next step is to install the gas manifold kit between the two ovens. See FIGURE 8. You will use some of the ¾" iron pipe fittings in the gas supply hose kit to connect both ovens together and the gas supply hose to the ovens.



FIGURE 8

2. Start with installing the ¾" BI coupling, a short nipple, and a ¾"Tee. Apply thread sealant to the male threads prior to assembly. Tighten all the fittings up with the side outlet of the Tee facing toward the right as shown in FIGURE 6 when done.
3. Install a ¾" BI street elbow in the end of the Tee as shown in FIGURE 6.
4. On the top oven gas connection, install a ¾" BI elbow, then a ¾" street elbow, and then the interconnecting gas hose as shown in FIGURE 7.
5. Install the blue gas supply hose into the street elbow on the bottom oven as shown in FIGURE 6.
6. Install the female end of the gas quick-disconnect at the wall utility as shown in FIGURE 7.

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Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 45

Description Equipment Stand

Manufacturer Advance Tabco

Model Number VSS-369-Modified

Quantity 1 ***Unit*** ea

Electrical Data:

None

Plumbing Data:

None

Options and Accessories:

Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.

ADVANCE TABCO
SMART FABRICATION™

STAINLESS STEEL

WORK TABLES

SPEC-LINE Series - Flat Top - UNDERSHELF Style

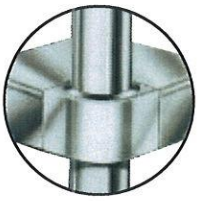
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Item #: 45 *Qty #:* 1
Model #: VSS-369-MODIFIED
Project #:



No-Drip DIE FORMED EDGE offers the Ultimate in Design & Function.



Featuring as Standard:
"THE PROVEN"
ORIGINAL ADVANCE TABCO
Adjustable Undershelf with Die Cast Leg Clamp

FEATURES:

Top is furnished with a 2" x 1" square die embossed NO-DRIP countertop edge with a 1/2" return on 4 sides.

To reinforce and maintain a level working surface, 24" wide tables are supplied with TWO hat channels and 30" and 36" wide tables are supplied with THREE hat channels.

Pre-engineered welded angle adapters insure ease of future drawer installation.

Aluminum die cast "leg-to-shelf" clamp secures shelf to leg eliminating unsightly nuts & bolts. Undershelf is adjustable.

CONSTRUCTION:

All TIG welded. Exposed weld areas polished to match adjacent surfaces.

Entire top mechanically polished to a satin finish. Countertop edge polished to a MIRROR finish.

Top is sound deadened.

Roll formed embossed galvanized hat channels are secured to top by means of structural adhesive and weld studs.

Gussets welded to support hat sections.

MATERIAL:

VSS-SERIES: Stainless Steel Legs & Undershelf

TOP: 14 gauge stainless steel type "304" series.
SHELF: 18 gauge stainless steel.
LEGS: 1 5/8" diameter tubular, 16 gauge stainless steel type "304" series.
1" adjustable **stainless steel** bullet feet.
Stainless steel gussets.

VLG-SERIES: Galvanized Legs & Undershelf

TOP: 14 gauge stainless steel type "304" series.
SHELF: 18 gauge galvanized steel.
LEGS: 1 5/8" diameter tubular galvanized steel.
1" adjustable plastic bullet feet.
Galvanized steel gussets.

VSS-Series: Stainless Steel Legs & Undershelf

L	24" Wide	30" Wide	36" Wide
30"	VSS-240	VSS-300	
24"	VSS-242	VSS-302	
36"	VSS-243	VSS-303	VSS-363
48"	VSS-244	VSS-304	VSS-364
60"	VSS-245	VSS-305	VSS-365
72"	VSS-246	VSS-306	VSS-366
84"	VSS-247	VSS-307	VSS-367
96"	VSS-248	VSS-308	VSS-368
108"	VSS-249	VSS-309	VSS-369
120"	VSS-2410	VSS-3010	VSS-3610
132"	VSS-2411	VSS-3011	VSS-3611
144"	VSS-2412	VSS-3012	VSS-3612

NSF

VLG-Series: Galvanized Steel Legs & Undershelf

L	24" Wide	30" Wide	36" Wide
30"	VLG-240	VLG-300	
24"	VLG-242	VLG-302	
36"	VLG-243	VLG-303	VLG-363
48"	VLG-244	VLG-304	VLG-364
60"	VLG-245	VLG-305	VLG-365
72"	VLG-246	VLG-306	VLG-366
84"	VLG-247	VLG-307	VLG-367
96"	VLG-248	VLG-308	VLG-368
108"	VLG-249	VLG-309	VLG-369
120"	VLG-2410	VLG-3010	VLG-3610
132"	VLG-2411	VLG-3011	VLG-3611
144"	VLG-2412	VLG-3012	VLG-3612

Create Your Own Efficient Workstation with the Available Standard Accessories (Visit Section K)

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TEXAS Fax: (972) 932-4795
NEVADA Fax: (775) 972-1578

DIMENSIONS and SPECIFICATIONS

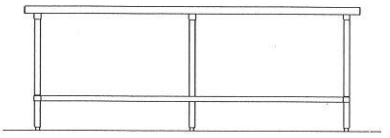
ALL DIMENSIONS ARE TYPICAL TOL ± .500"

All Units Shipped Unassembled (KD) for Reduced Shippi

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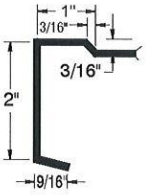
VSS & VLG Series
UNDERSHELF Style
FLAT TOP

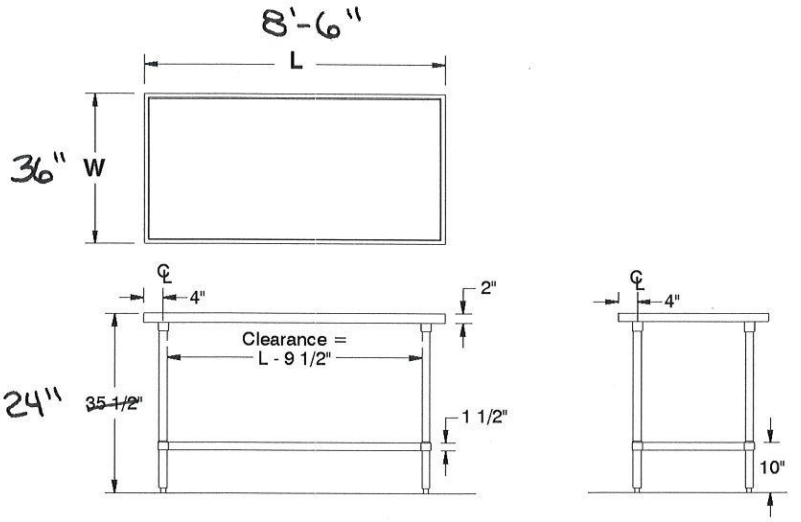
Finished size of undershelf = Length minus 5 3/4"
Width minus 5 3/4"



Units 8 ft. and larger are furnished with six (6) legs

COUNTERTOP EDGE DETAIL





VSS-Series: Stainless Steel Legs & Undershelf

L	24" Wide	Wt.	30" Wide	Wt.	36" Wide	Wt.
30"	VSS-240	49 lbs.	VSS-300	65 lbs.		
24"	VSS-242	31 lbs.	VSS-302	55 lbs.		
36"	VSS-243	64 lbs.	VSS-303	72 lbs.	VSS-363	88 lbs.
48"	VSS-244	79 lbs.	VSS-304	89 lbs.	VSS-364	98 lbs.
60"	VSS-245	92 lbs.	VSS-305	107 lbs.	VSS-365	118 lbs.
72"	VSS-246	109 lbs.	VSS-306	125 lbs.	VSS-366	138 lbs.
84"	VSS-247	130 lbs.	VSS-307	148 lbs.	VSS-367	164 lbs.
96"	VSS-248	145 lbs.	VSS-308	166 lbs.	VSS-368	184 lbs.
108"	VSS-249	161 lbs.	VSS-309	176 lbs.	VSS-369	190 lbs.
120"	VSS-2410	261 lbs.	VSS-3010	287 lbs.	VSS-3610	308 lbs.
132"	VSS-2411	293 lbs.	VSS-3011	324 lbs.	VSS-3611	358 lbs.
144"	VSS-2412	308 lbs.	VSS-3012	339 lbs.	VSS-3612	373 lbs.

VLG-Series: Galvanized Steel Legs & Undershelf

L	24" Wide	Wt.	30" Wide	Wt.	36" Wide	Wt.
30"	VLG-240	49 lbs.	VLG-300	65 lbs.		
24"	VLG-242	31 lbs.	VLG-302	55 lbs.		
36"	VLG-243	64 lbs.	VLG-303	72 lbs.	VLG-363	88 lbs.
48"	VLG-244	79 lbs.	VLG-304	89 lbs.	VLG-364	98 lbs.
60"	VLG-245	92 lbs.	VLG-305	107 lbs.	VLG-365	118 lbs.
72"	VLG-246	109 lbs.	VLG-306	125 lbs.	VLG-366	138 lbs.
84"	VLG-247	130 lbs.	VLG-307	148 lbs.	VLG-367	164 lbs.
96"	VLG-248	145 lbs.	VLG-308	166 lbs.	VLG-368	184 lbs.
108"	VLG-249	161 lbs.	VLG-309	176 lbs.	VLG-369	190 lbs.
120"	VLG-2410	261 lbs.	VLG-3010	287 lbs.	VLG-3610	308 lbs.
132"	VLG-2411	293 lbs.	VLG-3011	324 lbs.	VLG-3611	358 lbs.
144"	VLG-2412	308 lbs.	VLG-3012	339 lbs.	VLG-3612	373 lbs.

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

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Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 46

Description Charbroiler

Manufacturer Vulcan

Model Number VACB47

Quantity 1 ***Unit*** ea

Electrical Data:

None

Plumbing Data:

3/4"-Gas @ 136-MBTU's

Options and Accessories:

Unit to be complete with (1) One Flexible gase hose - quick disconnect and restraining device.

Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.

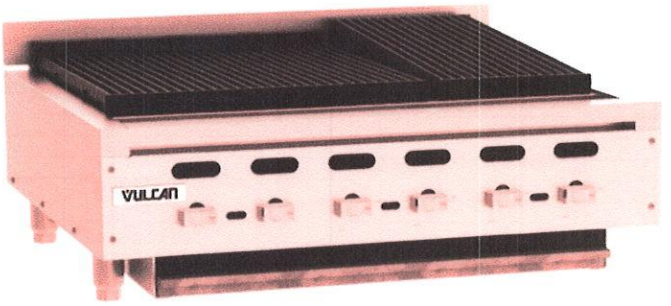
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GRIDDLES & BROILERS

RESURGAM CITY OF PORTLAND, MAINE
Reviewed for Code Compliance
Inspections Division
Approved with Conditions
Date: 11/22/16

VULCAN

VACB SERIES
HEAVY DUTY COUNTER MODEL GAS CHARBROILER



Model VACB36

- ☐ **VACB25** 25⅛" wide
- ☐ **VACB36** 36" wide
- ☑ **VACB47** 46⅞" wide
- ☐ **VACB60** 62⅛" wide
- ☐ **VACB72** 72½" wide

STANDARD FEATURES

- All welded chassis with stainless steel sides, control panel, top trim, backsplash and grease trough
- Heavy duty cast iron char-radiants
- 5¼" wide cast iron diamond grates
- One 17,000 BTU/hr burner for each broiler grate
- Easy lighting standing pilot ignition system
- One high range infinite heat control valve for each burner. Valve adjustment marks engraved into front panel for easy set-up.
- Heat deflector tray system reflects heat upwards creating a "Cool Zone" in the grease drawer and facilitates easier cleaning.
- 4" adjustable legs
- ¾" rear gas connection and gas pressure regulator
- Supercharger burner dividers minimize heat transfer to enhance multi-zone cooking capability
- One year limited parts and labor warranty

SPECIFICATIONS

Low profile, high volume gas charbroiler, Vulcan-Hart Model No. _____. All welded chassis with stainless steel front, sides, top trim and grease trough. Heavy cast iron char-radiants. 5¼" wide cast iron diamond grates. Supercharger burner dividers. One 17,000 BTU/hr. burner for each broiling grate. Underburner deflector system reflects heat upwards. Standing pilot ignition system. One high range infinite heat control valve for each burner. 4" adjustable legs. ¾" rear gas connection and gas pressure regulator.

Exterior dimensions:
_____" wide x 31" deep x 12" working height

CSA design certified. NSF Certified.

SPECIFY TYPE OF GAS WHEN ORDERING.
SPECIFY ALTITUDE WHEN ABOVE 3,999 FT.

ACCESSORIES

- ☐ 6" legs
- ☐ Cutting board
- ☐ Deep plate rail
- ☐ Condiment rail
- ☑ Back and side splash kit
- ☐ Griddle plate
- ☐ Welded steel diamond and round rod grates.
- ☐ 10½" wide griddle plate inserts
- ☐ Stainless steel stand with undershelf and casters
- ☐ Fajita pan rack
- ☐ Upper warming shelf

VULCAN
a division of ITW Food Equipment Group LLC
P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602

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VULCAN

VACB SERIES
HEAVY DUTY COUNTER MODEL GAS CHARBROILER

INSTALLATION REQUIREMENTS:

1. A gas pressure regulator supplied with the unit must be installed:
   Natural Gas 5.0" (127 mm) W.C.
   Propane Gas 10.0" (254 mm) W.C.
2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269. When writing refer to NFPA No. 96.
3. These units are manufactured for installation in accordance with National Fuel Gas Code, ANSI-Z223.1/NFPA #54 (latest edition). Copies may be obtained from The American Gas Association, Accredited Standards Committee Z223 @ 400 N. Capital St. NW, Washington, DC 20001, or the Secretary Standards Council, NFPA, 1 Batterymarch Park, Quincy, MA 02169-7471.

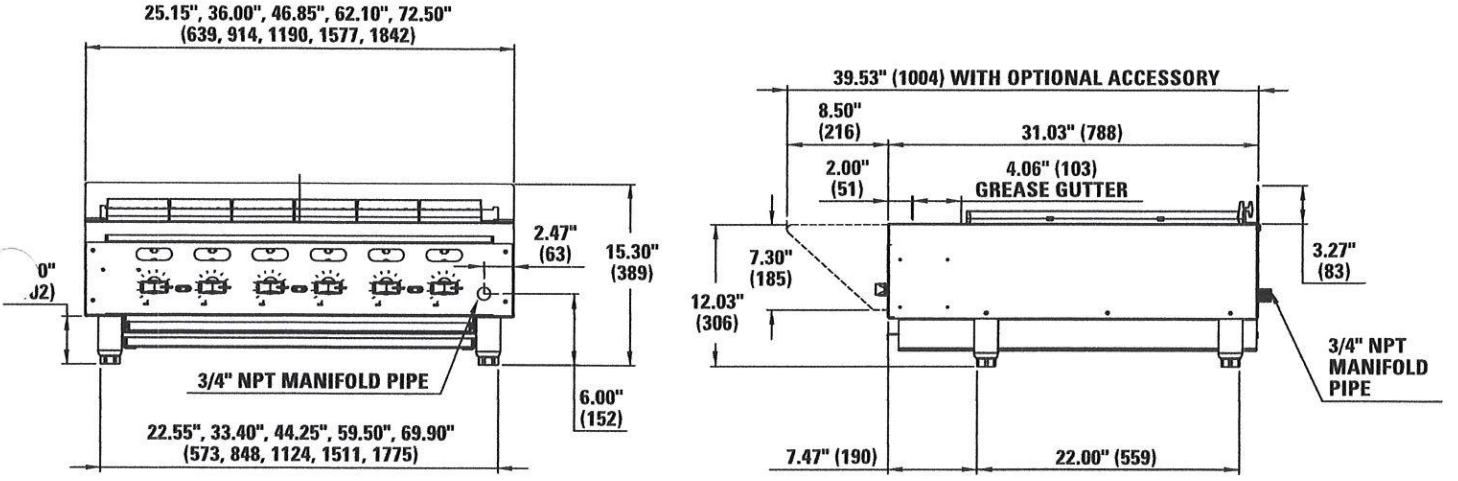
NOTE: In The Commonwealth of Massachusetts
All gas appliances vented through a ventilation hood or exhaust system equipped with a damper or with a power means of exhaust shall comply with 248 CMR.

4. CLEARANCES

	Non-Combustible
Rear	3"
Sides	0"

All models require a 4" bottom clearance from a non-combustible counter and must be installed with minimum 4" legs.

5. This appliance is manufactured for commercial installation only and is not intended for home use.



MODEL	WIDTH	DEPTH	OVERALL HEIGHT	WORKING HEIGHT*	BROILING AREA
VACB25	25.15" (639)	31" (788)	15.30" (389)	12" (306)	21.50" (546) x 22.31" (567)
VACB36	36.00" (914)				32.25" (819) x 22.31" (567)
VACB47	46.85" (1190)				43.00" (1092) x 22.31" (567)
VACB60	62.10" (1577)				57.00" (1448) x 22.31" (567)
VACB72	72.50" (1842)				68.75" (1746) x 22.31" (567)

*These are nominal dimensions and can vary by +1.75" with adjustable legs. Dimensions in "( )" are in millimeters.

MODEL	# BURNERS	# DRIP TRAYS	TOTAL BTU/HR NATURAL GAS	TOTAL BTU/HR LP GAS	APPROX SHIP WT (LB/KG)
VACB25	4	1	68,000	64,000	290/131
VACB36	6	1	102,000	96,000	370/167
VACB47	8	2	136,000	128,000	450/203
VACB60	11	2	187,000	176,000	500/225
VACB72	13	2	221,000	208,000	580/263

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

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Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 47

Description Griddle

Manufacturer Vulcan

Model Number MSA48

Quantity 1 ***Unit*** ea

Electrical Data:

None

Plumbing Data:

3/4"-Gas @ 108-MBTU's

Options and Accessories:

Unit to be complete with (1) One Flexible gase hose - quick disconnect and restraining device.

Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.

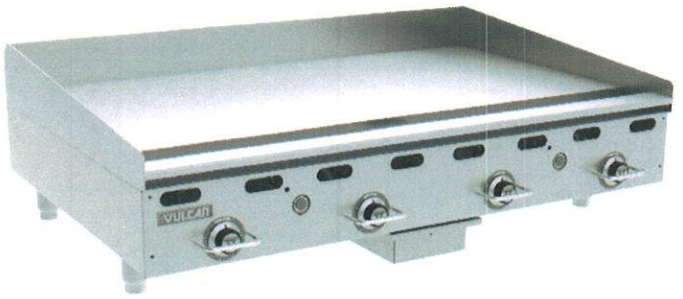
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GRIDDLES & BROILERS

VULCAN

MSA SERIES
HEAVY DUTY GAS GRIDDLES



Model MSA48

- ☐ **MSA24** 24" w x 24" d griddle plate
- ☐ **MSA36** 36" w x 24" d griddle plate
- ☑ **MSA48** 48" w x 24" d griddle plate
- ☐ **MSA60** 60" w x 24" d griddle plate
- ☐ **MSA72** 72" w x 24" d griddle plate

STANDARD FEATURES

- Stainless steel front, sides and front top ledge with "Cool Bullnose" design.
- Fully welded stainless and aluminized steel chassis frame.
- 11" low profile cooking height on 4" adjustable legs.
- 1" thick polished steel griddle plate with 12 gage, 4" stainless steel back and tapered side splashes.
- Spatula wide 3½" grease gutter and chute is fully welded for easier cleaning and to stop grease migration.
- One 27,000 BTU/hr. "U" shaped aluminized steel burner for every 12" of griddle width.
- One embedded snap action thermostat per burner with temperature adjust from 200°F to 550°F.
- Large 6 quart stainless steel grease drawer (2 drawers on 60" and 72" models).
- Heavy duty chromed thermostat knob guards.
- One pilot safety valve for every two burners. Safety will completely shut off gas to pilot and burners if pilot extinguishes.
- Manual ignition.
- Bottom heat shields.
- ¾" rear gas connection and gas pressure regulator.
- One year limited parts and labor warranty.

OPTIONAL FEATURES

- ☐ Hexavalent chrome plated cooking surface.
- ☐ 30" deep plate.
- ☐ Stainless steel stand with marine edges and casters.
- ☐ Cutting board, condiment rail, plate rail and banking strip accessories.
- ☐ Full or partially grooved griddle plate.

SPECIFICATIONS

Low profile heavy duty gas griddle, Vulcan Model No._____. Stainless steel front, sides and front top ledge. Fully welded stainless and aluminized steel body frame. 11" low profile cooking height on 4" legs. 1" thick polished steel griddle plate with 12 gage, 4" stainless steel back and tapered side splashes. Grease chute is fully welded to stop grease migration. One 27,000 BTU/hr. "U" shaped aluminized steel burner and mechanical snap action thermostat for each 12" of griddle width. Chrome thermostat knob guards. Temperature adjusts from 200° to 550° F. One pilot safety for every two burners. 3½" wide stainless steel grease trough. ¾" rear gas connection and gas pressure regulator.

Exterior Dimensions:
_____"w x 33" d x 15½" h on 4" legs.

CSA design certified. NSF listed.

SPECIFY TYPE OF GAS WHEN ORDERING.
SPECIFY ALTITUDE WHEN ABOVE 3,999 FT.

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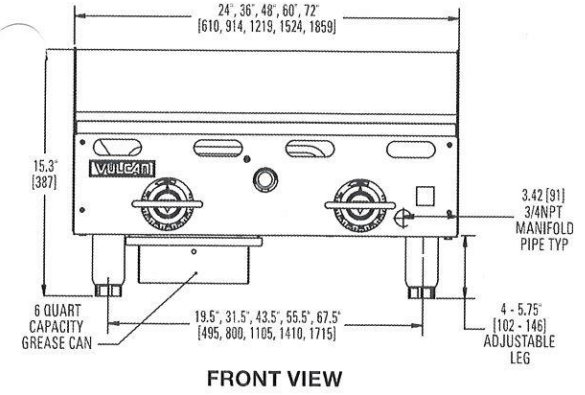
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VULCAN

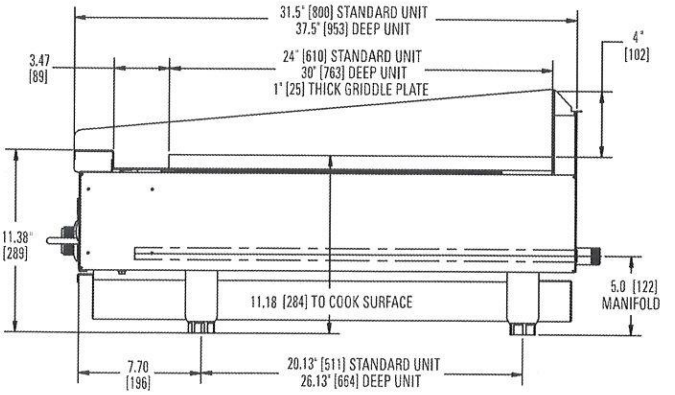
MSA SERIES
HEAVY DUTY GAS GRIDDLES

INSTALLATION INSTRUCTIONS

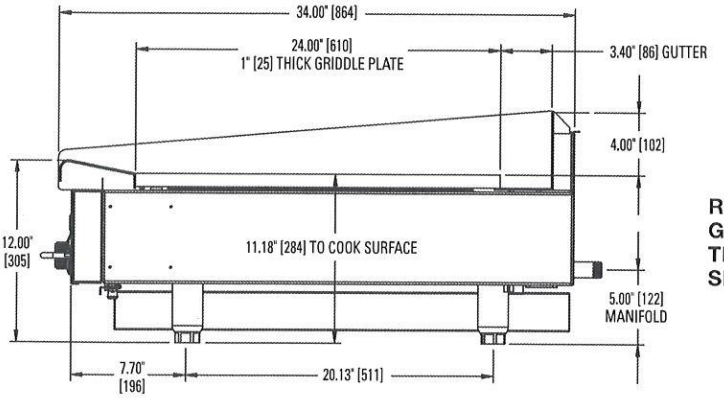
1. A gas pressure regulator supplied with the unit must be installed;
   Natural Gas 4.0" (102 mm) W.C.
   Propane Gas 10.0" (254 mm) W.C.
2. All models require a 6" (152 mm) clearance at both sides and rear adjacent to combustible and 0" from non-combustible constructions. All models require a 4" (102mm) bottom clearance and must be installed with minimum 4" legs.
3. These units are manufactured for installation in accordance with ANSI/NFPA-70, National Electrical code.
   An adequate ventilation system is required for Commercial Cooking Equipment (NFPA No. 96). Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02169.
4. These units are manufactured for installation in accordance with National Fuel Gas Code, ANSI-Z223.1/NFPA #54 (latest edition). Copies may be obtained from The American Gas Association, Accredited Standards Committee Z223 @ 400 N. Capital St. NW, Washington, DC 20001, or the Secretary Standards Council, NFPA, 1 Batterymarch Park, Quincy, MA 02169-7471.
   NOTE: In The Commonwealth of Massachusetts
   All gas appliances vented through ventilation hood or exhaust system equipped with a damper or with a power means of exhaust shall comply with 248 CMR.
5. This appliance is manufactured for commercial installation only and is not intended for home use.



FRONT VIEW



FRONT GREASE TROUGH - SIDE VIEW



REAR GREASE TROUGH - SIDE VIEW

MODEL	WIDTH	DEPTH	OVERALL HEIGHT*	WORKING HEIGHT*	NO. OF BURNERS	TOTAL BTU/HR.	NO. OF DRAWERS	APPROX. SHIP. WT.
MSA24	24"	31½"	15¼"	11⅛"	2	54,000	1	285 lbs./129 kg.
MSA36	36"	31½"	15¼"	11⅛"	3	81,000	1	400 lbs./181 kg.
MSA48	48"	31½"	15¼"	11⅛"	4	108,000	1	480 lbs./218 kg.
MSA60	60"	31½"	15¼"	11⅛"	5	135,000	2	650 lbs./295 kg.
MSA72	72"	31½"	15¼"	11⅛"	6	162,000	2	790 lbs./358 kg.

hese are nominal dimensions and can vary by +1.75" with adjustable legs.

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

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Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 48

Description Fryer Battery W/Filter Drawer

Manufacturer Pitco

Model Number SG14S-3FD

Quantity 1 ***Unit*** ea

Electrical Data:

115-Volt, 1-Phase, 1/3-HP, 7.0-Amps, Cord and Plug

Plumbing Data:

1"-Gas @ 330-MBTU's

Options and Accessories:

Unit to be complete with the following options and accessories:
(3) Three tank covers. (1) One Flush hose. (1) One Fryer brush. (1) One Filter paper envelope 18-1/2" x 20-1/2" 100 sheets per package. (1) One Filter scoop. (1) One Filter powder. (1) One Flexible gase hose - quick disconnect and restraining device.

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Project _____

Item No. 48

Quantity 1

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[redacted]

SG14S-3FD

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



APPLICATION

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

MODELS AVAILABLE

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

STANDARD FRYER FEATURES & ACCESSORIES

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

ACCESSORIES (AT ADDITIONAL COST)

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

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

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

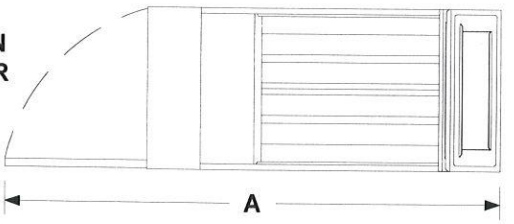
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SOLSTICE GAS (SG) Series Single Standalone SG14, 14R, 14T, 18 Fryer

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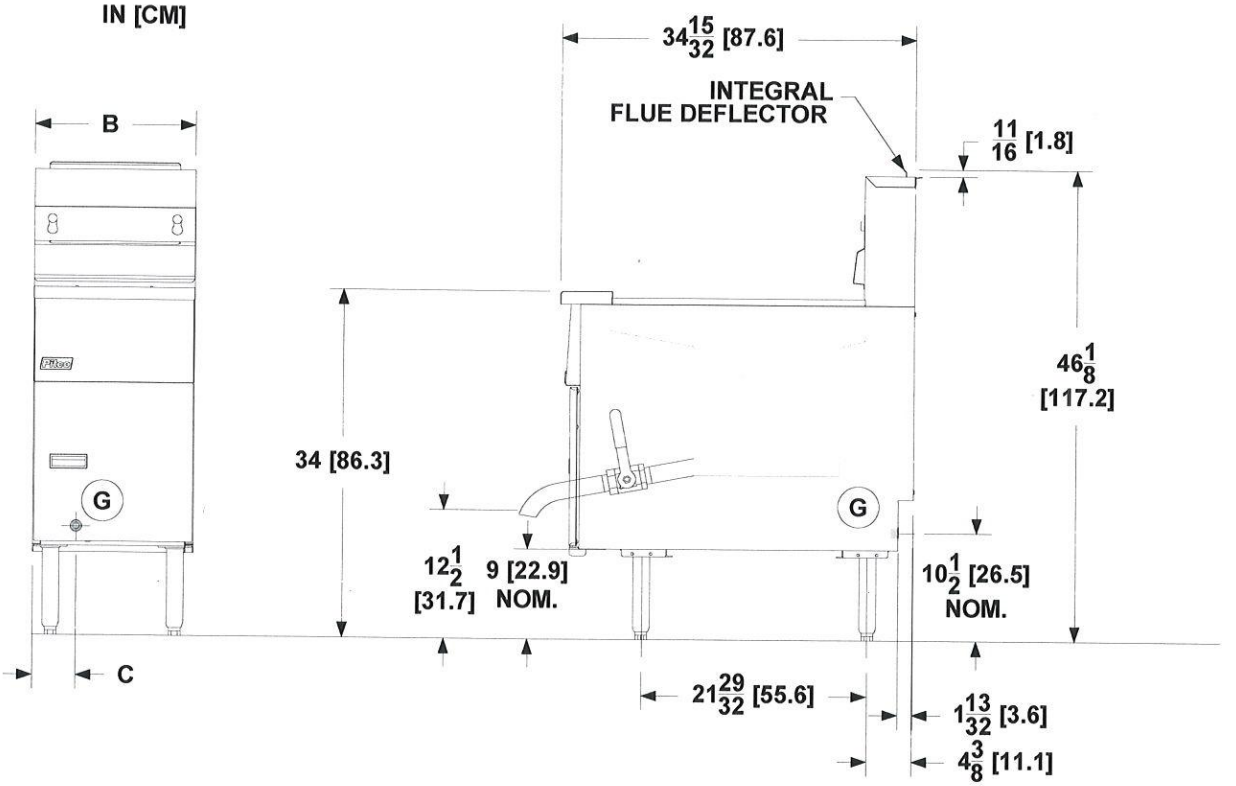
SOLSTICE GAS (SG) Series Single Standalone SG14, 14R, 14T, 18 Fryer

(G) 3/4 INCH GAS CONNECTION (CE 3/4 INCH BSP ADAPTOR ADDS 1 1/2 [3.8] TO CONNECTION)



	SG14 (R) SG14T	SG18
A	48 5/16 [122.8]	52 5/16 [132.9]
B	15 5/8 [39.7]	19 5/8 [49.8]
C	4 1/4 [10.8]	6 1/4 [15.9]

IN [CM]



INDIVIDUAL FRYER SPECIFICATIONS

Model	Frying Area	Cook Depth	Oil Capacity
SG14 & 14R	14 x 14 in (35.6 x 35.6 cm)	3-1/4 - 5 in (8.3 -12.7 cm)	40 - 50 Lbs (18 - 23 kg)
SG14T per side	7 x 14 in (17.7 x 35.6 cm)	3-1/4 - 5 in (8.3 -12.7 cm)	20 - 25 Lbs (9 -11 kg)
SG18	18 x 18 in (45.7 x 45.7 cm)	3-1/4 - 5 in (8.3 -12.7 cm)	75 Lbs (34 kg)

FRYER SHIPPING INFORMATION (Approximate)

Model	Shipping Weight	Shipping Crate Size H x W x L	Shipping Cube
SG14 & 14R	208 Lbs (95 kg)	59 x 23 x 44 in (149.8 x 58.4 x 111.7 cm)	34.6 ft^3. (1.0m^3)
SG14T per side	230 Lbs (104 kg)	59 x 23 x 44 in (149.8 x 58.4 x 111.7 cm)	34.6 ft^3. (1.0m^3)
SG18	226 Lbs (103 kg)	59 x 23 x 44 in (149.8 x 58.4 x 111.7 cm)	34.6 ft^3. (1.0m^3)

INSTALLATION INFORMATION

GAS SYSTEM REQUIREMENTS

Gas Type	Store Supply Pressure *	Burner Manifold Pressure	* Check plumbing / gas codes for proper gas supply line sizing to sustain burner pressure when all gas appliances are full on.
Natural	7 - 10" w.c.(17.4 mbars/ 1.7 kPa)	4" w.c. (10 mbars / 1 kPa)	
Propane	11 - 13" w.c.(27.4 mbars/ 2.7 kPa)	10" w.c. (25mbars/2.4 kPa)	

CLEARANCES (Do Not Curb Mount)

Front min.	Floor min.	Combustible material		Non-Combustible material		Fryer Flue Area
		Sides min.	Rear min.	Sides min.	Rear min.	
30" (76.2 cm)	6" (15.25 cm)	6" (15.2cm)	6" (15.2cm)	0"	0"	Do not block / restrict flue gases from flowing into hood or install vent hood drains over the flue.

SHORT FORM SPECIFICATION

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

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PITCO®

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Item No. _____

Quantity _____

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Filter Drawer (FD) and System Solstice Models



STANDARD ACCESSORIES

- Filter powder and fryer cleaner sample packets
- Filter paper envelope 18-1/2" x 20-1/2" (47 cm x 57 cm) sample starter packet
- Cleaning brush
- Fryer scoop
- Filter scoop

STANDARD COMBINATIONS

Any combination of models SG14, SG14R, SG14T, SG18 and BNB are available. Refer to fryer specification sheets for options and other technical information. Additional filters may be needed for larger systems.

NOTE: Up to 6 models per filter. Standard filter location is on the left. Many other combinations are available. Call your dealer/distributor for more details.

OPTIONS & ACCESSORIES AT ADDITIONAL COST

- ☑ Flush hose
- ☑ Fryer brush
- ☑ Filter paper envelope 18-1/2" x 20-1/2" (47 cm x 57 cm); 100 sheets per package
- ☐ Paperless stainless steel mesh filter
- ☐ Filter heater for solid shortneing
- ☑ Filter scoop
- ☑ Filter powder

STANDARD SPECIFICATIONS

CONSTRUCTION

- Filter pan guide assembly are construction of polished stainless steel.
- Welded heavy-duty stainless steel filter pan mounted on two rigid casters for easy pan alignment and removal.
- 1/3 HP heavy duty motor and pump assembly.
- Large filter media area for filtering heavily breaded products.
- Special design pan stabilizer legs allow for ease of movement over rubber mats.

OPERATIONS

- Simple two-step operation:
  1. Blue handle valve is opened to drain oil into filter pan.
  2. Red handle valve is opened to return oil from filter to fryer.
- Self-aligning filter piping makes it easy to assemble and disassemble.
- Larger 3" (7.6 cm) drain line allows for faster draining without clogging.
- Light-weight, removable filter pickup assembly, with built-in handle, for fast media cleaning under busy conditions.
- High flow pump and large return lines produce faster oil refill times.
- Large filter media collects more debris, which extends time between changes.
- Filter pan lid attaches to cabinet for ease of use.
- Filter system can handle longer oil polishing duty cycles.
- All filter assembly parts are self-integrated. There are no loose parts to be misplaced.
- Large curved down spout drain virtually eliminates splashing and swivels for oil disposal.

APPROVALS

- CSA Certified (AGA, CGA)
- NSF Listed
- MEA Approved
- CE Certified
- Australian Gas Assoc. Certified (AuGA)

Patent Pending

The Australian Gas Association

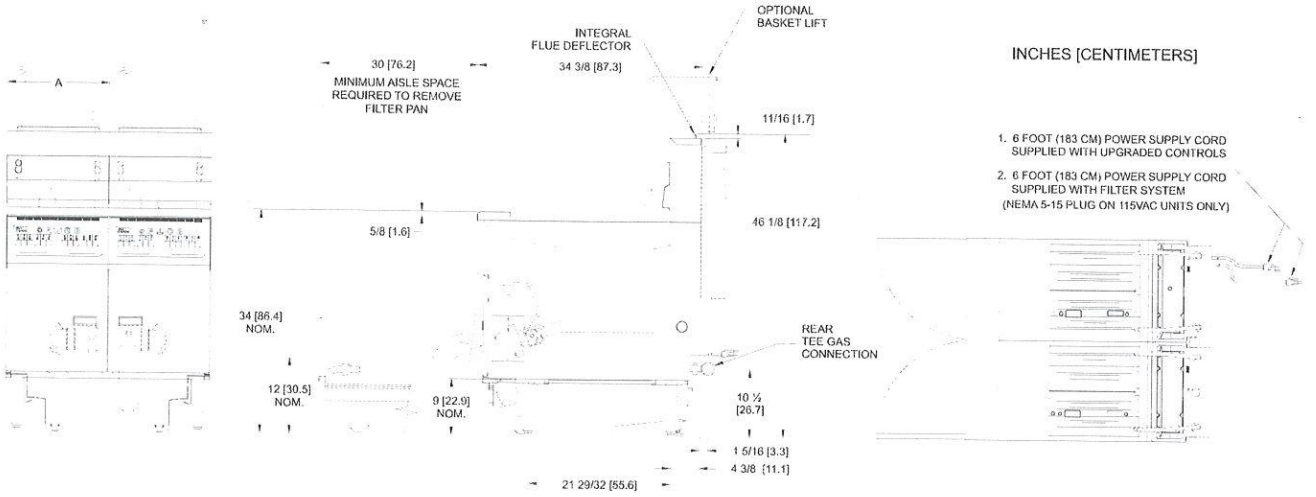
) Solstice Filter Drawer

Pitco Frialator, Inc., P.O. Box 501, Concord, NH 03302-0501 • 509 Route 3A, Bow NH 03304, USA
(603) 225-6684 • Fax (603) 225-8472 • *www.pitco.com*
L10-134 Rev 5 (11/09)

Filter Drawer (FD) and System Solstice Models

Model FD Solstice Filter Drawer

RESURGAM CITY OF PORTLAND, MAINE
Reviewed for Code Compliance
Inspections Division
Approved with Conditions
Date: 11/22/16



Gas Rear Tee Manifold	Maximum Number of Fryer Positions Per Manifold	Rear Tee Gas Connection Location	Gas Connection Size
SG14S, SG14RS, SG14TS, SG18S, SGBNB14, SGBNB18	4 fryer positions allowed; include BNB unit in position count.	Default location is to the left. Connection is field reversible to the right.	1-¼" NPT (1-¼" BSP CE, AuGA) for 367 KBTU / 108 kW / 387 mJ to 560 KBTU / 164 kW / 591 mJ. 1" NPT (1" BSP CE, AuGA) up to 366 KBTU / 107 kW / 386 mJ. ¾" NPT (¾" BSP CE, AuGA) for single units.
Gas Type	**Store Manifold Pressure***	**Burner Manifold**	***Recommended Minimum**
Natural Gas	7" W.C. / 17.4 mbars / 1.75 kPa	4" W.C. / 10 mbars / 1 kPa	Check plumbing/gas codes for proper gas supply line sizing.
L.P. Gas	13" W.C. / 32.4 mbars / 3.25 kPa	10" W.C. / 25 mbars / 2.5 kPa	
Clearance Information	**Fryer Front**	**Fryer Sides, Rear, Bottom to any combustible material**	**Fryer Flue Area**
All Models	30" (76.2 cm) minimum	6" (15.2 cm) Do not Curb Mount	Do not block or restrict flue gasses from flowing into ventilation system.

Options		Voltage / Phase / Frequency	Amps	Additional Amps for Filter Heater	Number of Power cords	Power Cord Locations
Filter	8.0 GPM (30.3 LPM) 1/3 HP	115 / 1 / 60	7	3	1	At filter location
	6.7 GPM (25.4LPM) 1/3 HP	220-230-240 / 1 / 50	3.6	1.5		
Fryer	Millivolt controls	Not Required	0	N/A	0	No power cord
	Upgrade Controls: Solid state, Digital, Computer, Basket Lift	115 / 1 / 60	1.7	N/A	1 cord per 4 fryers	Default is left
		220-230-240 / 1 / 50	0.9	N/A		

Models	"A" Dim	Cook Area	Oil Capacity	Gas Input / Hour	Shipping Weight / Unit	Shipping Cube	Shipping Dimensions H x W x L
SG14	15-5/8 in 39.7 cm	14 x 14 x 4 in 35.6 x 35.6 x 10.2 cm	40-50 lbs 18-23 kg	110,000 BTU 33 kW (CE) / 119 mJ (AuGA)	200 lbs 91kg	33 ft³ .93 m³	58 x 22½ x 43½ in 147.3 x 57.2 x 110.5 cm
SG14R	15-5/8 in 39.7 cm	14 x 14 x 4 in 35.6 x 35.6 x 10.2 cm	40-50 lbs 18-23 kg	122,000 BTU 36 kW (CE) / 129 mJ (AuGA)	208 lbs 94kg	33 ft³ .93 m³	58 x 22½ x 43½ in 147.3 x 57.2 x 110.5 cm
SG14T	15-5/8 in 39.7 cm	7 x 14 x 4 in/tank 17.8 x 35.6 x 10.2 cm/tank	20-25 lbs/tank 9-11.5 kg/tank	50,000 BTU/tank 15 kW (CE) / 50 mJ (AuGA)/tank	230 lbs 104 kg	33 ft³ .93 m³	58 x 22½ x 43½ in 147.3 x 57.2 x 110.5 cm
SG18	19-5/8 in 49.8 cm	18 x 18 x 4 ~ 4 ¾ in 45.7 x 45.7 x 10.2 ~12.1 cm	70-90 lbs 32-41 kg	140,000 BTU 40 kW (CE) / 145 mJ (AuGA)	226 lbs 103 kg	33 ft³ .93 m³	58 x 22½ x 43½ in 147.3 x 57.2 x 110.5 cm
SGBNB14	15-5/8 in 39.7 cm	14 ½ x 24 ½ x 4-5/8 in 36.8 x 62.2 x 11.9 cm	N/A	N/A	130 lbs 59 kg	33 ft³ .93 m³	58 x 22½ x 43½ in 147.3 x 57.2 x 110.5 cm
SGBNB18	19-5/8 in 49.8 cm	18 ½ x 24 ½ x 4-5/8 in 47 x 62.2 x 11.9 cm	N/A	N/A	150 lbs 68 kg	33 ft³ .93 m³	58 x 22½ x 43½ in 147.3 x 57.2 x 110.5 cm
Filter	N/A	N/A	95 lbs 43 kg	N/A	125 lbs / 57 kg Add 20 lbs (9 kg) per fryer position	N/A Ships with fryer	N/A

Provide Pitco FD (Filter Drawer) Solstice filter system. Drain line shall be 3" (7.6 cm) diameter with a swivel drain spout for oil disposal. Filter pickup assembly shall have handles and utilize envelope type filter paper with 500 square inches (3,226 sq. cm.) of filter area. Filter pump shall pump 8 GPM, 60 Hz (25.4 LPM, 50 Hz). Filter piping to be self-aligning for easy assembly. Filter lid shall be attached to the cabinet for ease of use. Filter pan shall have front stabilizer legs and rear rigid casters for portability. Provide accessories as follows.

Space saving filter capable of filtering heavy to light breaded products fast and conveniently.

PITCO

Pitco Frialator, Inc., P.O. Box 501, Concord, NH 03302-0501 • 509 Route 3A, Bow NH 03304, USA
(603) 225-6684 • Fax (603) 225-8472 • *www.pitco.com*

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Inspections Division
Approved with Conditions
Date: 11/22/16

Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 49

Description Work Table

Manufacturer Advance Tabco

Model Number TFMS-183

Quantity 1 ***Unit*** ea

Electrical Data:

None

Plumbing Data:

None

Options and Accessories:

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SMART FABRICATION™

STAINLESS STEEL

EQUIPMENT FILLER TABLE

RESURGAM CITY OF PORTLAND, MAINE
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Inspections Division
Approved with Conditions
Date: 11/22/16

Item #: 49 Qty #: 1
Model #: TFMS-183
Project #:



TFMS Series
w/ Open Base



TFMSU Series
w/ Adjustable Undershelf

FEATURES:

TOP is furnished with 1 5/8" sanitary rolled rim edge in front. Square edges on sides and 1/1/2" splash of single metal thickness on rear.

Hat channels stud welded to top which reinforces and maintains a level working surface.

Welded Front to Back Leg Assembly.

Rear (Left to Right) Stretcher bolts to side leg assemblies.

Aluminum die cast "leg-to-shelf" clamp secures shelf to leg eliminating unsightly nuts and bolts. Undershelf is fully adjustable.

CONSTRUCTION:

All TIG welded. Exposed weld areas polished to match adjacent surfaces.

Entire top mechanically polished to a satin finish.

Top is sound deadened.

Roll formed embossed galvanized hat channels are secured to top by means of structural adhesive and weld studs.

Gussets welded to support hat sections.

MATERIAL:

TOP: 16 gauge stainless steel type "304" series.
SHELF: 16 gauge stainless steel type "304" series.
STRETCHERS: 1 5/8" diameter tubular stainless steel.
LEGS: 1 5/8" diameter tubular stainless steel.
Stainless steel gussets.
1" stainless steel bullet feet.

OPEN BASE

Model	W	L	Wt.	Cu. Ft.
TFMS-182	18"	24"	23 lbs.	2
TFMS-180		30"	25 lbs.	3
TFMS-183		36"	32 lbs.	3
TFMS-152	15"	24"	22 lbs.	2
TFMS-150		30"	24 lbs.	3
TFMS-153		36"	31 lbs.	3
TFMS-122	12"	24"	21 lbs.	2
TFMS-120		30"	22 lbs.	3
TFMS-123		36"	29 lbs.	3

W/ ADJ. UNDERSHELF

Model	W	L	Wt.	Cu. Ft.
TFMSU-182	18"	24"	29 lbs.	2
TFMSU-180		30"	33 lbs.	2
TFMSU-152	15"	24"	24 lbs.	2
TFMSU-150		30"	29 lbs.	2

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SMART FABRICATION™
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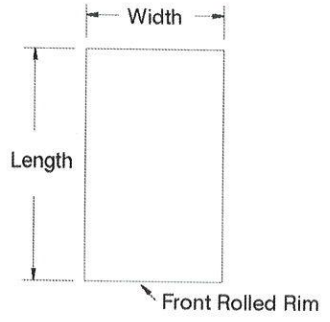
DIMENSIONS and SPECIFICATIONS

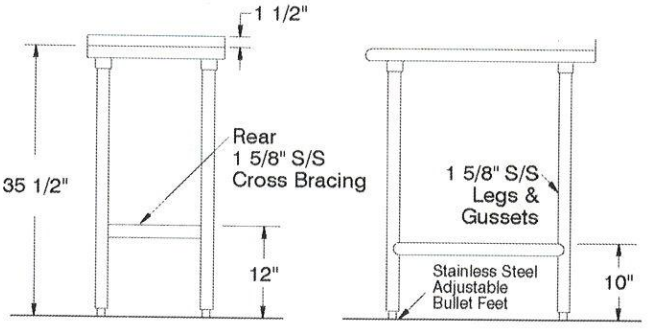
TOL ± .500"

ALL DIMENSIONS ARE

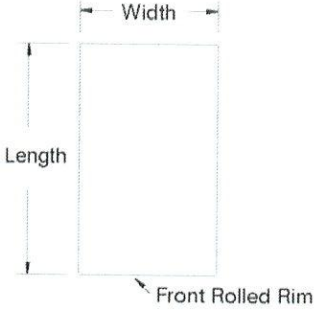
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Date: 11/22/16

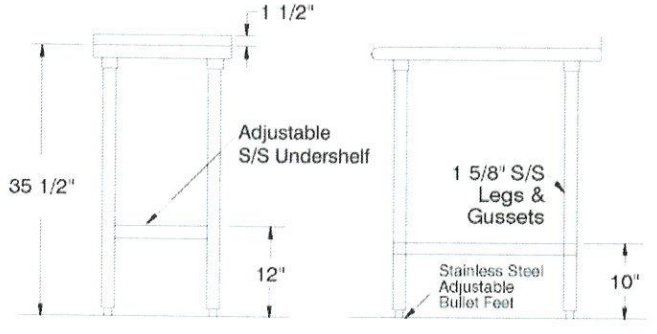
TFMS Series
w/ Open Base





TFMSU Series
w/ Adjustable Undershelf





ADVANCE TABCO
SMART FABRICATION

200 Heartland Boulevard, Edgewood, NY 11717-8380

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Inspections Division
Approved with Conditions
Date: 11/22/16

Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 50

Description Work Table

Manufacturer Advance Tabco

Model Number SS-367

Quantity 4 ***Unit*** ea

Electrical Data:

None

Plumbing Data:

None

Options and Accessories:

Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.

ADVANCE TABCO
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STAINLESS STEEL

WORK TABLES

PREMIUM Series - Flat Top - UNDERSHELF Style

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Reviewed for Code Compliance
Inspections Division
Approved with Conditions
Date: 11/22/16



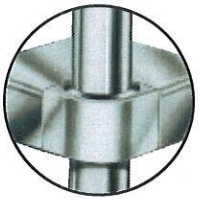
Item #: 50 *Qty #:* 4

Model #: SS-367

Project #:



NEW
Rolled Rim Edges on Front & Back and Square Side Edges



Featuring as Standard:
"THE PROVEN"
ORIGINAL ADVANCE TABCO
Adjustable Undershelf with Die Cast Leg Clamp

FEATURES:

Top is furnished with 1-5/8" sanitary rolled rim edges on front & back and square side edges.

To reinforce and maintain a level working surface, 24" wide tables are supplied with TWO hat channels and 30" and 36" wide tables are supplied with THREE hat channels.

Pre-engineered welded angle adapters insure ease of future drawer installation.

Aluminum die cast "leg-to-shelf" clamp secures shelf to leg eliminating unsightly nuts & bolts. Undershelf is adjustable.

CONSTRUCTION:

All TIG welded. Exposed weld areas polished to match adjacent surfaces.

Entire top mechanically polished to a satin finish.

Top is sound deadened.

Roll formed embossed galvanized hat channels are secured to top by means of structural adhesive and weld studs.

Gussets welded to support hat sections.

MATERIAL:

SS-SERIES: Stainless Steel Legs & Undershelf

TOP: 14 gauge stainless steel type "304" series.
SHELF: 18 gauge stainless steel.
LEGS: 1 5/8" diameter tubular stainless steel. 1" adjustable **stainless steel** bullet feet. Stainless steel gussets.

GLG-SERIES: Galvanized Legs & Undershelf

TOP: 14 gauge stainless steel type "304" series.
SHELF: 18 gauge galvanized steel.
LEGS: 1 5/8" diameter tubular galvanized steel. 1" adjustable plastic bullet feet. Galvanized steel gussets.

SS-Series:
Stainless Steel Legs & Undershelf

L	24" Wide	30" Wide	36" Wide
30"	SS-240	SS-300	
24"	SS-242	SS-302	
36"	SS-243	SS-303	SS-363
48"	SS-244	SS-304	SS-364
60"	SS-245	SS-305	SS-365
72"	SS-246	SS-306	SS-366
84"	SS-247	SS-307	SS-367
96"	SS-248	SS-308	SS-368
108"	SS-249	SS-309	SS-369
120"	SS-2410	SS-3010	SS-3610
132"	SS-2411	SS-3011	SS-3611
144"	SS-2412	SS-3012	SS-3612

NSF

GLG-Series:
Galvanized Steel Legs & Undershelf

L	24" Wide	30" Wide	36" Wide
30"	GLG-240	GLG-300	
24"	GLG-242	GLG-302	
36"	GLG-243	GLG-303	GLG-363
48"	GLG-244	GLG-304	GLG-364
60"	GLG-245	GLG-305	GLG-365
72"	GLG-246	GLG-306	GLG-366
84"	GLG-247	GLG-307	GLG-367
96"	GLG-248	GLG-308	GLG-368
108"	GLG-249	GLG-309	GLG-369
120"	GLG-2410	GLG-3010	GLG-3610
132"	GLG-2411	GLG-3011	GLG-3611
144"	GLG-2412	GLG-3012	GLG-3612

Create Your Own Efficient Workstation with the Available Standard Accessories (Visit Section K)

DIMENSIONS and SPECIFICATIONS

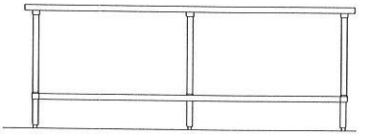
ALL DIMENSIONS ARE TYPICAL TOL ± .500"

All Units Shipped Unassembled (KD) for Reduced Shippi

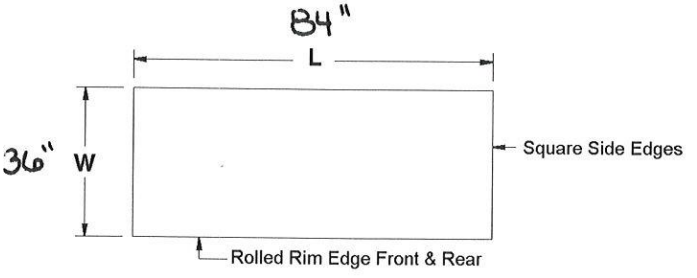
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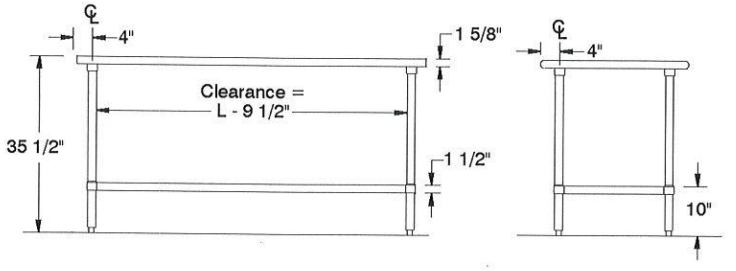
SS & GLG Series
Undershelf Style
FLAT TOP

Finished size of undershelf = Length minus 5 3/4"
Width minus 5 3/4"



Units 8 ft. and larger are furnished with six (6) legs





SS-Series: Stainless Steel Legs & Undershelf

L	24" Wide	Wt.	30" Wide	Wt.	36" Wide	Wt.
30"	SS-240	49 lbs.	SS-300	65 lbs.		
24"	SS-242	31 lbs.	SS-302	55 lbs.		
36"	SS-243	64 lbs.	SS-303	72 lbs.	SS-363	88 lbs.
48"	SS-244	79 lbs.	SS-304	89 lbs.	SS-364	98 lbs.
60"	SS-245	92 lbs.	SS-305	107 lbs.	SS-365	118 lbs.
72"	SS-246	109 lbs.	SS-306	125 lbs.	SS-366	138 lbs.
84"	SS-247	130 lbs.	SS-307	148 lbs.	SS-367	164 lbs.
96"	SS-248	145 lbs.	SS-308	166 lbs.	SS-368	184 lbs.
108"	SS-249	161 lbs.	SS-309	176 lbs.	SS-369	190 lbs.
120"	SS-2410	261 lbs.	SS-3010	287 lbs.	SS-3610	308 lbs.
132"	SS-2411	293 lbs.	SS-3011	324 lbs.	SS-3611	358 lbs.
144"	SS-2412	308 lbs.	SS-3012	339 lbs.	SS-3612	373 lbs.

GLG-Series: Galvanized Steel Legs & Undershelf

L	24" Wide	Wt.	30" Wide	Wt.	36" Wide	Wt.
30"	GLG-240	49 lbs.	GLG-300	65 lbs.		
24"	GLG-242	31 lbs.	GLG-302	55 lbs.		
36"	GLG-243	64 lbs.	GLG-303	72 lbs.	GLG-363	88 lbs.
48"	GLG-244	79 lbs.	GLG-304	89 lbs.	GLG-364	98 lbs.
60"	GLG-245	92 lbs.	GLG-305	107 lbs.	GLG-365	118 lbs.
72"	GLG-246	109 lbs.	GLG-306	125 lbs.	GLG-366	138 lbs.
84"	GLG-247	130 lbs.	GLG-307	148 lbs.	GLG-367	164 lbs.
96"	GLG-248	145 lbs.	GLG-308	166 lbs.	GLG-368	184 lbs.
108"	GLG-249	161 lbs.	GLG-309	176 lbs.	GLG-369	190 lbs.
120"	GLG-2410	261 lbs.	GLG-3010	287 lbs.	GLG-3610	308 lbs.
132"	GLG-2411	293 lbs.	GLG-3011	324 lbs.	GLG-3611	358 lbs.
144"	GLG-2412	308 lbs.	GLG-3012	339 lbs.	GLG-3612	373 lbs.

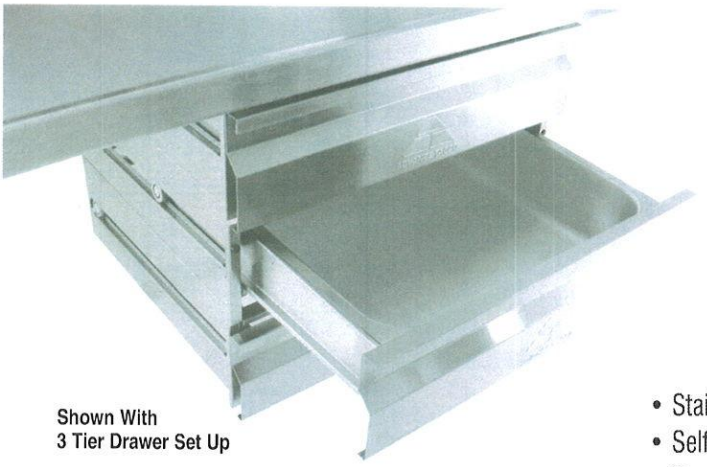
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PATENT PENDING

Item #: ..... Qty #: 4
Model #: SHD-2020
Project #: ..... Date: 11/22/16

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Inspections Division
Approved with Conditions



Shown With
3 Tier Drawer Set Up

NEW!

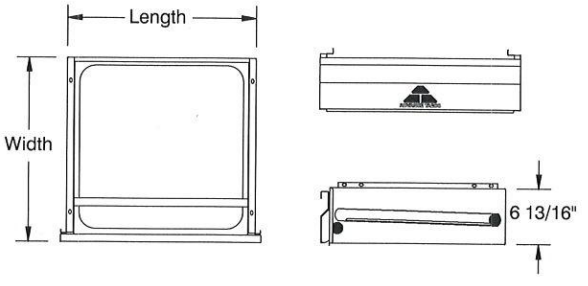
Revolutionary New SHD Series Drawer with Integral Drawer Slides

- Stainless Steel Front & Sides
- Self Closing Drawer with Noise Control
- Drawer "Safety Stop" Tab
- Removable Stainless Steel Insert
- Units Can Be Stacked to Create Multiple Tier Drawers
- Hardware Included
- NSF Approved



NSF

MODEL #	Length	Width	Insert
SHD-2015	23 1/8"	17 1/2"	20" x 15" x 5"
SHD-2020	23 1/8"	23 1/8"	20" x 20" x 5"
SHD-1520	17 1/2"	23 1/8"	15" x 20" x 5"



Drawers Stack with Ease to Create Tier Drawers!

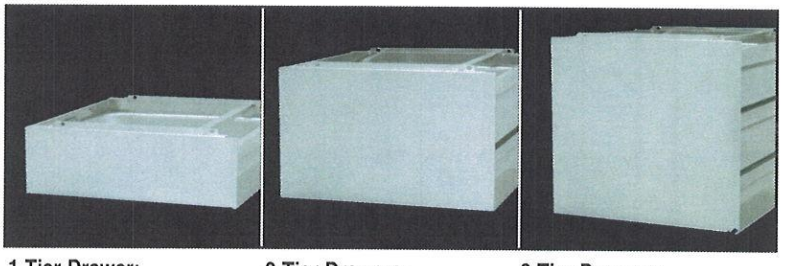
Easily installs in field



Features a "Safety Stop" Tab

Optional Concealed Side Panels For 20"x20" Drawers

(1 for needed each side)



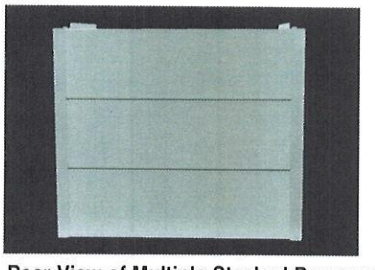
1 Tier Drawer: TA-SHD-1 each side

2 Tier Drawers: TA-SHD-2 each side

3 Tier Drawers: TA-SHD-3 each side



TA-97SHD Polyboard Storage Bracket
(Installs in field. Hardware Included)



Rear View of Multiple Stacked Drawers
Drawer Seam Exposed

SHD Series Modifications & Accessories

Concealed Side Panel for 20"x15" Drawer ..... TA-2 ea.

Drawer Lock TA-14SHD

Pad Lock Hasp TA-13

Poly Board Storage Brackets
For SHD Drawers TA-97SHD

5/8" Thick Poly Board Cutting Boards
For SHD Drawers ..... TA-41SHD ea.

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Inspections Division
Approved with Conditions
Date: 11/22/16

Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 51

Description Spare Number

Manufacturer None

Model Number None

Quantity 0 ***Unit*** ea

Electrical Data:

None

Plumbing Data:

None

Options and Accessories:

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Date: 11/22/16

Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 52

Description Shelving Unit

Manufacturer Cambro

Model Number ESU216072V4

Quantity 1 ***Unit*** ea

Electrical Data:

None

Plumbing Data:

None

Options and Accessories:

(1) One unit at 21" x 60" x 72" high. Model ESU216072V4.

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CAMBRO

Camshelving® Elements Series

4-Shelf Starter Units for Stationary Units

Shelf Plates only with Camguard® Antimicrobial

3 Post Heights
64" (1630 mm), 72" (1830 mm), 84" (2140 mm)

3 Shelf Widths
18" (460 mm), 21" (540 mm), 24" (610 mm)

5 Shelf Lengths
36" (910 mm), 42" (1070 mm), 48" (1220 mm), 54" (1380 mm), 60" (1530 mm)

StoreSafe

CAMGUARD ANTIMICROBIAL SHELF PLATES

- **Starter Unit includes:**
  4 stationary posts with leveling feet installed pre-assembled with post connectors and wedges, 1 bag of 32 stationary traverse dovetails (16 ea. A and B), Vented shelf plates (for 4 shelves), 8 stationary traverses and instructions.

Item No. 52

Specifier Identification No. _____

Model No. ESU21607Z4

Quantity 1

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Reviewed for Code Compliance
Inspections Division
Approved with Conditions
Date: 11/22/16



Four Shelf Unit with Vented Shelf Plates.

Features & Benefits

Strong Technology
Posts and Traverses are built using advanced manufacturing technology and the use of a non-corrosive composite material. The robust design along with unique composite material gives Elements an unprecedented longevity, durability and weight-bearing capacity in the industry. Shelves up 48" (1220 mm) long hold up to 800 lbs. (363 kg) evenly distributed static weight. Shelves 54" – 78" (1380 mm – 1980 mm) long hold up to 600 lbs. (272 kg) each. Shelves connected by Corner Connectors hold up to 400 lbs. (182 kg) on a 36" (910 mm) to 48" (1220 mm) traverse.

Hygienic Design
Camshelving Shelf Plates contain Camguard® antimicrobial, a silver-ion technology that inhibits the growth of mold, fungus and bacteria that may cause odors, stains and product degradation. Camguard is incorporated throughout the shelf plate material so that it will never wash off or wear out. The shelf plates remove easily and can be placed in an open end Camrack® (OETR314) for washing.

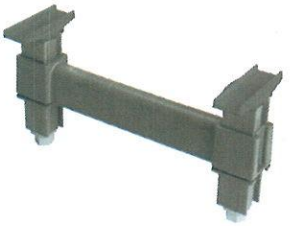
Shelving for Life
Non-corrosive design will endure all areas of operation – dry-storage, coolers, warewashing, freezer and heavy condensation and humidity settings – without risk of rusting, peeling, denting, cracking or warping. Functions in temperatures down to -36°F (-30°C) or warm environments up to 190°F (88°C).

Fits in Any Space
Innovative design helps maximize valuable space and provides strength and stability. Straight line components are attached by sharing posts of existing units with no loss of weight-bearing capacity. Corner Connectors bring units together in 90° angle to create corner & U-shaped units. Reduces costs by sharing posts of existing unit without the use of add-on clips or "S" hooks.

Requires minimal assembly
Can be put together with the use of a rubber mallet. Two-piece dovetails secure Traverses so they can be set easily into place.

Flexible Design
Shelves can be easily adjusted at 4" (102 mm) increments. Add a shelf to an existing unit by simply ordering the appropriate Shelf Kit. Adjustable foot on bottom of each stationary Post adjusts easily for floor irregularities so shelf contents are securely stored and leveled.

Optional Accessories
Wall Fastener and Seismic Foot. Each are packed 4 per case. Identification Tags clip easily onto traverses.



Dunnage Stand Recommended for Units 54" (1380 mm) or longer.



Set of Left and Right Corner Connectors (1 set required per shelf).

Approvals

NSF Components

* Does not include Wall Fastener and Seismic Foot.

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Telephone 714 848 1555 Toll Free 800 854 7631 Customer Service Department 800 833 3003

Camshelving® Elements Series

4-Shelf Starter Units for Stationary Units

Shelf Plates only with Camguard® Antimicrobial

Item No. 52

Specifier Identification No. _____

Model No. ESU216072V4

Quantity 1

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Inspections Division
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Date: 11/22/16

Four shelf Starter Unit

CODE	TRAVERSE IN. MM	CASE LBS. (CUBE)	CASE KG. (CUBE M³)
64" (1630 mm) Height 18" (460 mm) Width			
ESU183664	36" 910 mm	49.99 (5.92)	22,68 (0,17)
ESU184264	42" 1070 mm	54.53 (5.92)	24,74 (0,17)
ESU184864	48" 1220 mm	58.94 (5.92)	26,74 (0,17)
ESU185464	54" 1380 mm	63.64 (5.92)	28,87 (0,17)
ESU186064	60" 1530 mm	68.26 (5.92)	30,96 (0,17)
64" (1630 mm) Height 21" (540 mm) Width			
ESU213664	36" 910 mm	54.94 (7.39)	24,92 (0,21)
ESU214264	42" 1070 mm	60.23 (7.39)	27,32 (0,21)
ESU214864	48" 1220 mm	65.28 (7.39)	29,61 (0,21)
ESU215464	54" 1380 mm	70.74 (7.39)	32,09 (0,21)
ESU216064	60" 1530 mm	76.11 (7.39)	34,52 (0,21)
64" (1630 mm) Height 24" (610 mm) Width			
ESU243664	36" 910 mm	59.50 (8.49)	26,99 (0,24)
ESU244264	42" 1070 mm	61.66 (8.49)	27,97 (0,24)
ESU244864	48" 1220 mm	71.72 (8.49)	32,53 (0,24)
ESU285464	54" 1380 mm	77.70 (8.49)	35,24 (0,24)
ESU246064	60" 1530 mm	83.59 (8.49)	37,92 (0,24)
84" (2140 mm) Height 24" (610 mm) Width			
ESU243684PKG	36" 910 mm	61.46 (14.30)	27,88 (0,14)
ESU244284PKG	42" 1070 mm	67.27 (15.57)	30,51 (0,17)
ESU244884PKG	48" 1220 mm	73.68 (12.57)	33,42 (0,16)
ESU245484PKG	54" 1380 mm	80.66 (14.59)	36,58 (0,20)
ESU246084PKG	60" 1530 mm	86.55 (15.14)	39,26 (0,20)

Due to the size of the 84" (2140 mm) shelving, starter units will be shipped in 3 cartons.

CODE	TRAVERSE IN. MM	CASE LBS. (CUBE)	CASE KG. (CUBE M³)
72" (1830 mm) Height 18" (460 mm) Width			
ESU183672	36" 910 mm	51.27 (5.92)	23,26 (0,17)
ESU184272	42" 1070 mm	55.81 (5.92)	25,32 (0,17)
ESU184872	48" 1220 mm	60.22 (5.92)	27,32 (0,17)
ESU185472	54" 1380 mm	64.92 (5.92)	29,45 (0,17)
ESU186072	60" 1530 mm	69.54 (5.92)	31,54 (0,17)
72" (1830 mm) Height 21" (540 mm) Width			
ESU213672	36" 910 mm	56.22 (7.39)	25,50 (0,21)
ESU214272	42" 1070 mm	61.51 (7.39)	27,90 (0,21)
ESU214872	48" 1220 mm	66.57 (7.39)	30,20 (0,21)
ESU215472	54" 1380 mm	72.02 (7.39)	32,67 (0,21)
ESU216072	60" 1530 mm	77.39 (7.39)	35,10 (0,21)
72" (1830 mm) Height 24" (610 mm) Width			
ESU243672	36" 910 mm	60.78 (8.49)	27,57 (0,24)
ESU244272	42" 1070 mm	66.59 (8.49)	30,21 (0,24)
ESU244872	48" 1220 mm	72.99 (8.49)	33,11 (0,24)
ESU245472	54" 1380 mm	79.98 (8.49)	35,82 (0,24)
ESU246072	60" 1530 mm	84.87 (8.49)	38,50 (0,24)

Corner Connector Set

CODE	DESCRIPTION	CASE LBS. (CUBE)	CASE KG. (CUBE M³)
ECC	Right and Left	0.70 (0.04)	0,32 (0,001)

Case Pack: 1 set

Dunnage Stands

6 ½" (165 mm) Height

CODE	WIDTH IN. MM	CASE LBS. (CUBE)	CASE KG. (CUBE M³)
EDS14	14" 360 mm	1.94 (0.18)	0,88 (0,001)
EDS18	18" 460 mm	2.06 (0.22)	0,93 (0,006)
EDS21	21" 540 mm	2.14 (0.26)	0,97 (0,007)
EDS24	24" 610 mm	2.23 (0.30)	1,01 (0,008)

Case Pack: 1

Architect Specs

Posts: Proprietary non-corrosive composite material.
Post Connectors: Glass Filled Polypropylene.
Traverses: Proprietary non-corrosive composite material.
Vented/Solid Shelf Plates: Reinforced polypropylene with Camguard® antimicrobial.
Corner Connectors: Glass Filled Polypropylene.
Adjustable Foot: Glass Filled Nylon.
Seismic Foot: Stainless Steel post and wide foot plate, 3 holes for bolts. (Bolts not provided)
Divider Bars: Glass Filled Nylon.
Wall Fastener: Stainless Steel.
Dovetails: Resin Nylon.
Wedges: Resin Polypropylene.

Optional Accessories

Seismic Foot (Bolts not provided)	❑ CSEQ3	**Color:** Silver	**Case pack:** 4 each
Wall Fastener	❑ CSWF	**Color:** Silver	**Case pack:** 4 each
E Corner Connector	❑ ECC	**Color:** Brushed Graphite	**Case pack:** 2 each
Identification Tag 6"	❑ CSID	**Color:** White/Clear	**Case pack:** 12 each
Identification Tag 3"	❑ CSID3	**Color:** White/Clear	**Case pack:** 12 each

Standard Colors

❑ Brushed Graphite (580)

Approvals

NSF Components * Does not include Wall Fastener and Seismic Foot.

CAMBRO

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Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 53

Description Dishtable, Soiled

Manufacturer Fabricated

Model Number Custom

Quantity 1 ***Unit*** ea

Electrical Data:

None

Plumbing Data:

1/2"-Hot Water

1/2"-Cold Water

Options and Accessories:

See drawings for additional information.

Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.

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Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 54

Description Disposer

Manufacturer Insinkerator

Model Number SS-200-7-CC-101

Quantity 1 ***Unit*** ea

Electrical Data:

208-Volt, 3-Phase, 2-HP, 3.3-Amps, Direct Connection

Plumbing Data:

1/2"-Cold Water

2"-Waste

Options and Accessories:

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PROJECT: _____ ITEM NO.: _____

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MEDIUM CAPACITY DISPOSER

COMMERCIAL DISPOSERS FOR HEAVY DUTY FOODSERVICE USE

PRODUCT FEATURES & SPECIFICATIONS

IDEAL FOR HEAVY DUTY APPLICATIONS

- Restaurants
- Schools & universities
- Healthcare & hospitals
- Travel & leisure

PRODUCT OVERVIEW

- Corrosion resistant stainless steel grind chamber
- 3/4" (19.1 mm) rubber mounting above grinding chamber, enclosed in chrome plated covers for sanitation and appearance
- 1-1/2 to 2 H.P. induction motor with built-in thermal overload protection, 1725 RPM, totally enclosed to provide protection against outside moisture with controlled power air flow to cool motor—provides better efficiency, longer life
- Cast nickel chrome alloy stationary and rotating shredding elements for long life and corrosion resistance, designed for reverse action grinding
- Double-tapered Timken roller bearings provide a shock absorbing cushion
- Triple lip seal protects motor from water damage and secondary spring-loaded oil seal provides double protection against water and loss of grease
- Stainless steel and chrome plated finish—paint-free for lasting sanitation

WHAT'S INCLUDED

- Base disposer: 1 mounting gasket, support legs
- Disposer packages: 1 mounting/bowl assembly, 1 electrical control, 1 syphon breaker, 1 solenoid valve, and 1 flow control valve (the standard flow control valve will be sent with the unit unless the optional valve is specified)



1 YEAR ON-SITE PARTS & LABOR WARRANTY

MODEL & HORSEPOWER/ELECTRICAL REQUIREMENTS

☐ **SS-150**
1-1/2 H.P.

- ☐ 115/208-230V, 60 Hz, 1 Ph, 12.2/5.7/6.1 amps, **CUL**
- ☐ 208-230/460V, 60 Hz, 3 Ph, 3.2/4.6/2.3 amps, **CUL**
- ☐ 115/208-230V, 60 Hz, 1 Ph, 12.2/5.7/6.1 amps, **CUL**, **short body**
- ☐ 208-230/460V, 60 Hz, 3 Ph, 3.2/4.6/2.3 amps, **CUL**, **short body**
- ☐ 115/230V, 50 Hz, 1 Ph, 10.3/5.6 amps
- ☐ 230/460V, 50 Hz, 3 Ph, 3.0/1.5 amps
- ☐ 380V, 50 Hz, 3 Ph, 1.7 amps

☑ **SS-200**
2 H.P.

- ☐ 115/208-230V, 60 Hz, 1 Ph, 17.4/7.7/8.7 amps, **CUL**
- ☑ 208-230/460V, 60 Hz, 3 Ph, 3.3/5.0/2.5 amps, **CUL**
- ☐ 115/208-230V, 60 Hz, 1 Ph, 17.4/7.7/8.7 amps, **CUL**, **short body**
- ☐ 208-230/460V, 60 Hz, 3 Ph, 3.3/5.0/2.5 amps, **CUL**, **short body**
- ☐ 208-240/460V, 60 Hz, 3 Ph, 3.3/5.0/2.5 amps, **NOM**

ELECTRICAL CONTROLS

☐ **AS-101 Control Center**
AquaSaver®
(Auto-Reversing)



Industry Exclusive!
Automatically regulates water flow to grind load

☑ **CC-101 Control Center**
(Auto-Reversing)



☐ **CC-202 Control Center**
(Auto-Reversing)



☐ **Manual Reverse Switch**
(Dual Direction)



☐ **Manual Switch**
(Single Direction)



A complete collection of our product drawings is available for download at the **InSinkErator Revit/CAD** Library, which can be found at www.insinkerator.com/foodservice. Product information is also accessible on ***The KCL CADalog***. More information is available from KCL at www.kclcad.com.

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RACINE, WI 53406
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FAX: 262 554-3620
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EMERSON

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DISPOSER MOUNTING ASSEMBLIES (choose one)

Bowl Mounts



☐ Type A Sink Bowl Assembly: Includes bowl, water nozzle(s), bowl cover, splash baffle



☐ Type B Sink Bowl Assembly: Includes bowl, water nozzle(s), silver guard, splash baffle



☐ Type C Sink Bowl Assembly: Includes bowl, water nozzle(s), splash baffle

Sink Bowl Assembly Size

☐ 12" (304.8 mm) with one adjustable water nozzle
☐ 15" (381.0 mm) with one adjustable water nozzle
☐ 18" (457.2 mm) with two adjustable water nozzles

Collar Mounts



☐ #5 Sink Flange Mounting Assemblies for 3-1/2" – 4" (88.9 mm – 101.6 mm) sink openi (support legs are recommended)



☐ #6 Collar Adaptor for welding into trough, provides 6-5/8" (168.3 mm) opening, includes splash baffle

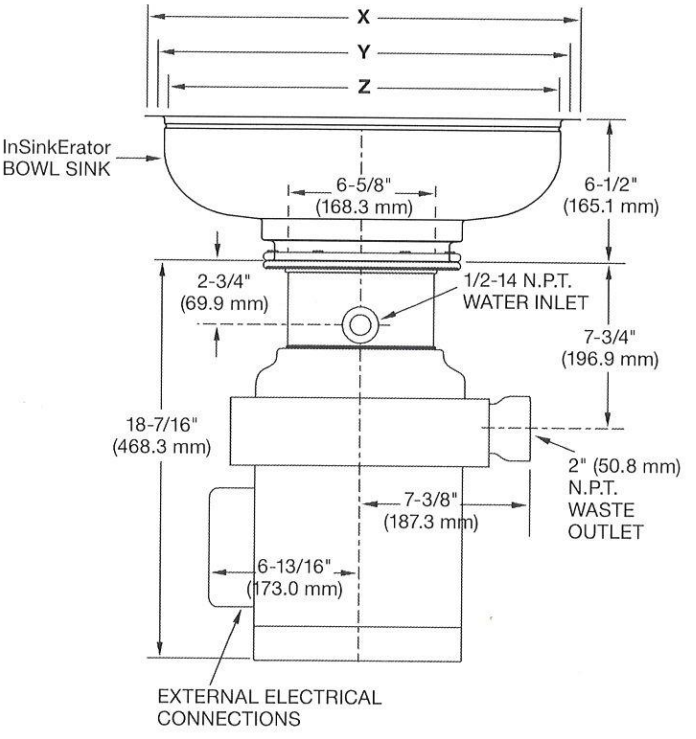


☑ #7 Collar Adaptor for welding into sink, provides 6-5/8" (168.3 mm) opening, includes splash baffle and stopper

DIMENSIONS

IMPORTANT: Use dimension chart below for adaptor height in place of InSinkErator bowl sink height when mounting directly to a sink.

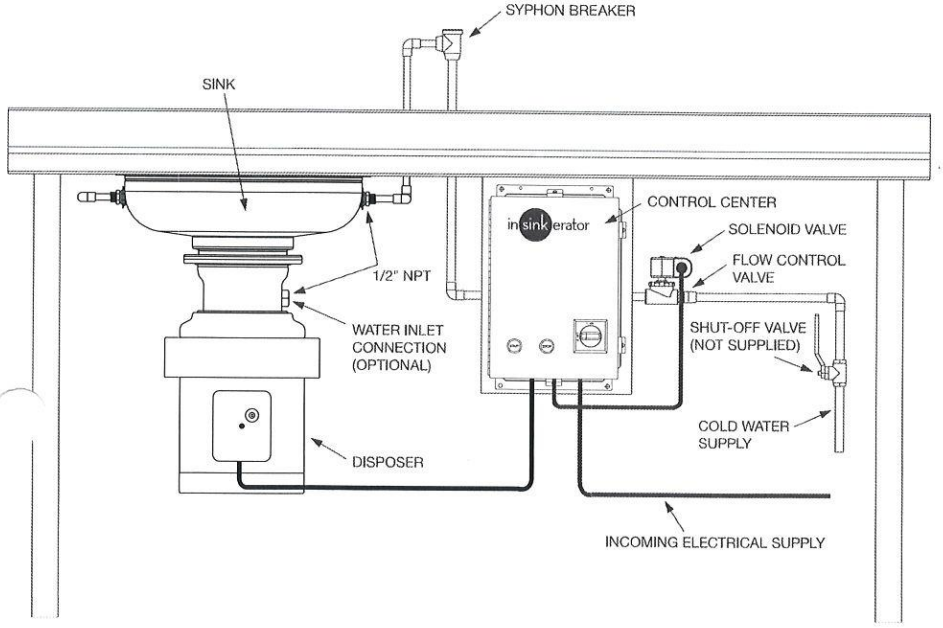
Bowl Sinks	Flange O.D. X	Work Table Hole Y	Flange I.D. Z	Height
12" (304.8 mm)	13-1/2" (342.9 mm)	12-1/4" (311.2 mm)	12" (304.8 mm)	6-1/2" (165.1 mm)
15" (381 mm)	16-1/2" (419.1 mm)	15-1/4" (387.4 mm)	15" (381.0 mm)	6-1/2" (165.1 mm)
18" (457.2 mm)	19-1/2" (495.3 mm)	18-1/4" (463.6 mm)	18" (457.2 mm)	6-1/2" (165.1 mm)
Adaptors	**X**	**Y**	**Z**	**Height**
No. 5	Fits Standard Sink Opening: 3-1/2" – 4" (88.9 mm – 101.6 mm)			2-3/4" (69.9 mm)
No. 6	7-13/16" (198.4 mm)	6-7/8" (174.6 mm)	6-5/8" (168.3 mm)	1-3/16" (30.7 mm)
No. 7	9-1/8" (231.8 mm)	7-7/8" (200.0 mm)	7-5/8" (193.7 mm)	2-1/16" (52.4 mm)



NOTE:

- Adaptors are available upon request for all competitor sink bowls or cones.
- Please have sink bowl/cone type with the necessary dimensions when ordering adaptors.
- Also available as a **short body** model. Reduces overall height of disposer by 1" (25.4 mm).

RECOMMENDED INSTALLATION



RECOMMENDED WATER USAGE

	Standard	Optional
SS-150	7 GPM (26.5 LPM)	5 GPM (18.9 LPM)
SS-200	7 GPM (26.5 LPM)	5 GPM (18.9 LPM)

For additional information, see Foodservice Product Information Binder.

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Inspections Division
Approved with Conditions
Date: 11/22/16

Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 55

Description Dishwasher, Conveyor-Type

Manufacturer Jackson

Model Number Crew 44

Quantity 1 ***Unit*** ea

Electrical Data:

208-Volt, 3-Phase, 18.0-Kw., 59.7-Amps, Direct Connection

Plumbing Data:

1/2"-Hot Water (From Booster Heater) 1-1/2"-Waste

Options and Accessories:

See cut sheet for options and accessories.

Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.

Jackson
Warewashing Systems

CREW® 44

Project
Item 55
Quantity 1
CSI Section 11400
Approval
Date

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Reviewed for Code Compliance
Inspections Division
Approved with Conditions
Date: 11/22/16

CREW® 44

Models

CREW® 44



*Product image shown with optional Door Accent Panels

Standard Features

- 19-3/4" (502 mm) clearance
- WISR® Cleaning System
- Double-wall insulated door retains heat, keeping wash water hot & generating less heat in the dish room
- Self-cleaning wash arms
- Fully automatic, including auto-fill
- Digital temperature readout
- Adjustable vent cowl collars
- 24V DC control circuit
- Exclusive EnergyGuard™ controls
- Self-draining SS wash pump
- Vent fan control
- Internally-operated drain lever
- PLC controls
- Large front access for ease of maintenance
- Conveyor drive motor comes standard on the output end of machine; must be specified at time of order for input end placement
- Rainbow Rinse™ with arched rinse arm *(patent pending)*
- Stainless steel strainer pans
- Splash shields
- Stainless steel frame and legs
- Exhaust vent fan control
- 15kW wash tank heater
- Front dress panel
- Adjustable bullet feet

Mandatory Specs

Specify:
- [x] Electric
- [ ] Steam

Specify Voltage_____

Specify Sanitizing Method:
- [x] High Temperature
- [ ] Chemical Sanitizing

Specify Direction of Operation:
- [x] Left to Right
- [ ] Right to Left

Options

- [ ] Onboard Booster
  - [ ] 40° F (22.2° C) Rise
  - [ ] 70° F (38.9° C) Rise
- [ ] Single Point Connection with Onboard Booster *(3 phase only)*
- [ ] Steam Booster Heater
- [ ] 23" (584 mm) Unhooded Side Loader
- [ ] 30" (762 mm) Unhooded Side Loader
- [x] Strike Plate Table Limit Switch
- [x] 1/2" Pressure Regulator
- [ ] Flanged Feet
- [x] Door Accent Panels *(must be specified at time of order)*
- [ ] Prison Package

Accessories

- [ ] 36-Compartment Rack
  - [ ] 4-1/8" tall (104 mm)
  - [ ] 5 - 5/8" tall (143 mm)
  - [ ] 7" tall (178 mm)
- [ ] Combination Rack
- [ ] Peg Rack
- [ ] Sheet Pan Rack
- [x] Drain Quench System
- [x] Scaltrol
- [ ] Water Hammer Arrestor

Specifications

Uses 0.35 gallons of water (1.32 liters) per rack

Cleans 223 racks per hour

18" (457 mm) wash section with a 14" (356 mm) separation between wash and rinse

Durable stainless steel construction

NSF

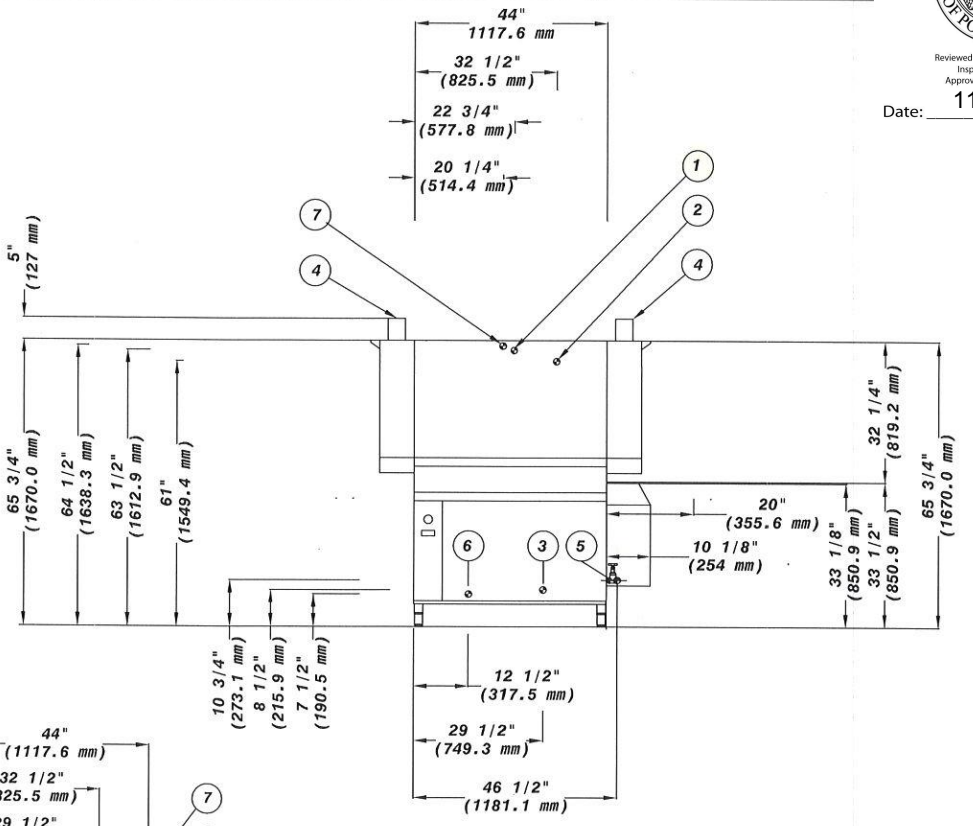
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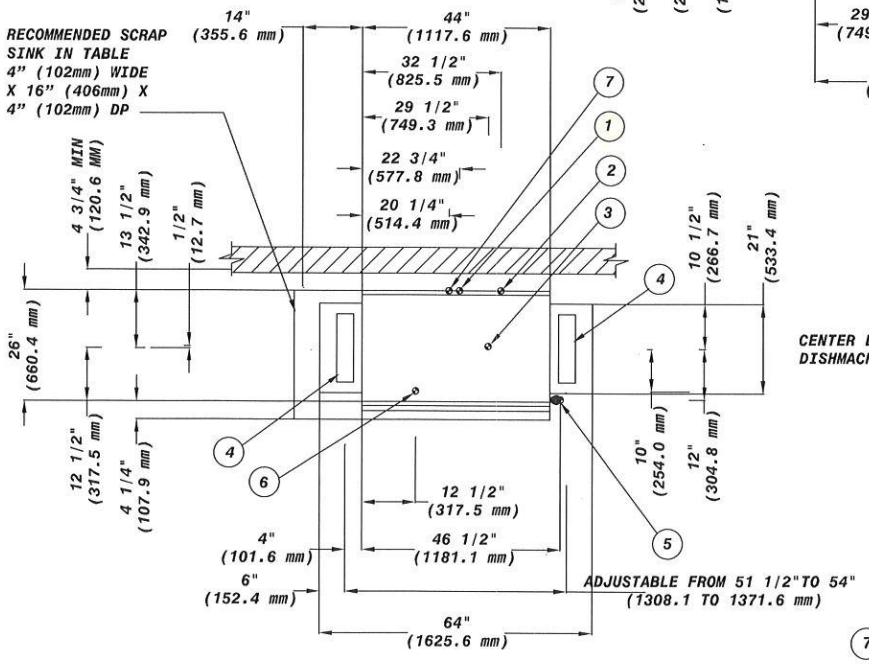
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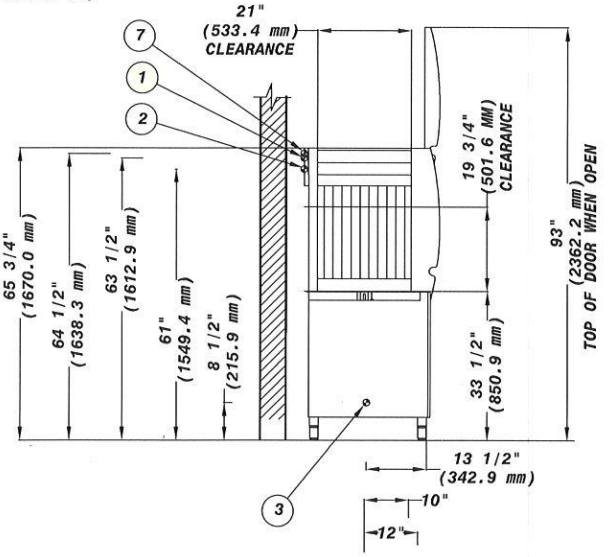
CREW® 44

Left to Right

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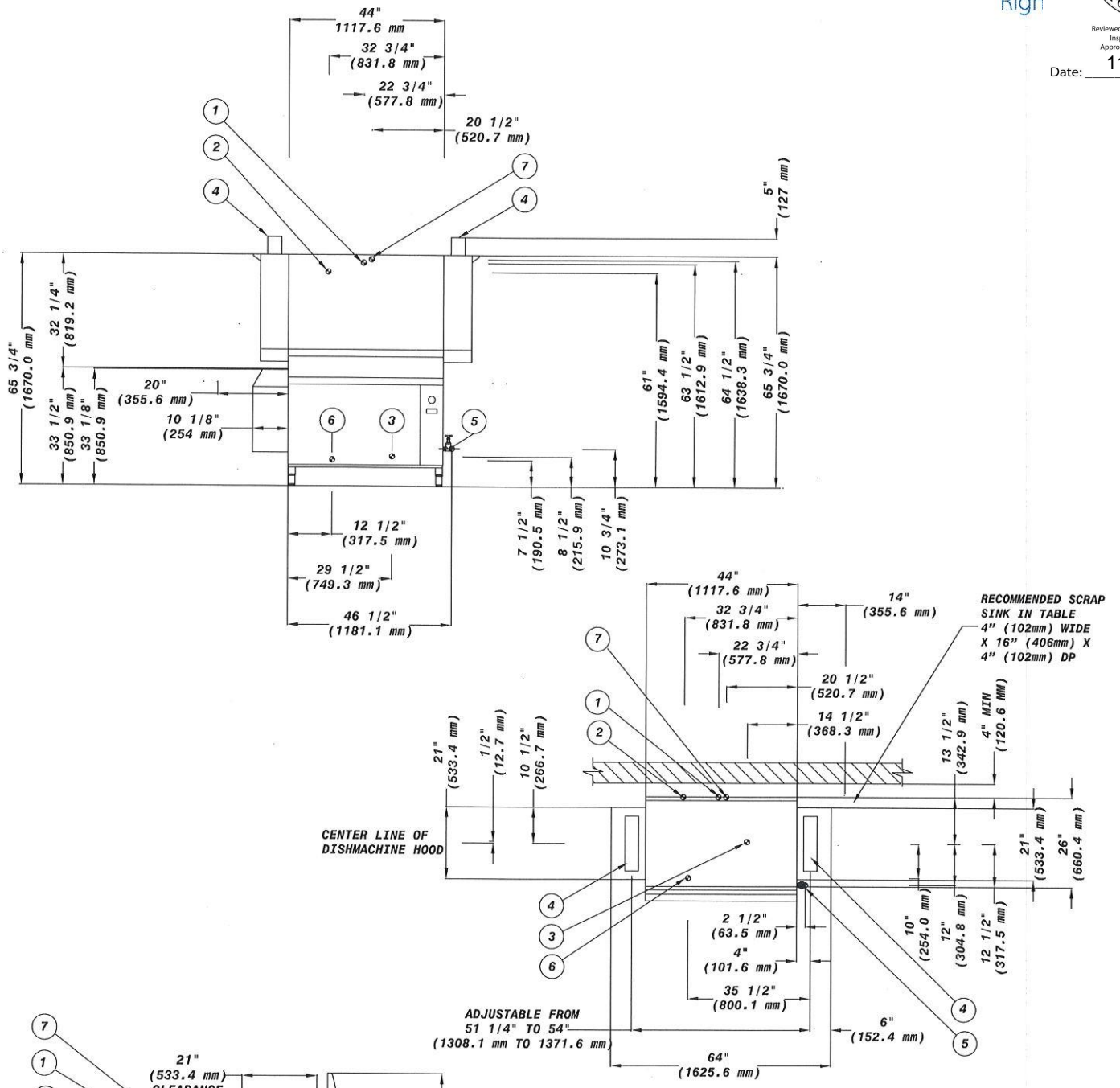




1. ELECTRICAL CONNECTION
2. 1/2" NPT 180° F WATER INLET FOR WASH AND FINAL RINSE
3. 1-1/2" NPT DRAIN CONNECTION
4. VENT CONNECTION - INCLUDES DAMPER. 2 PLACES 4"I.D. X 16"I.D.
5. 3/4" NPT STEAM CONNECTION
6. 3/4" NPT CONDENSATE RETURN LINE
7. OPTIONAL TOP MOUNTED BOOSTER HEATER ELECTRICAL CONNECTION (FOR OPTIONAL SINGLE POINT CONNECTION SEE #1)

CREW
Righ

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1. ELECTRICAL CONNECTION
2. 1/2" NPT 180° F WATER INLET FOR WASH AND FINAL RINSE
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7. OPTIONAL TOP MOUNTED BOOSTER HEATER ELECTRICAL CONNECTION (FOR OPTIONAL SINGLE POINT CONNECTION SEE #1)

Jackson
Warewashing Systems

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CREW®44

RECOMMENDED TABLE FABRICATION

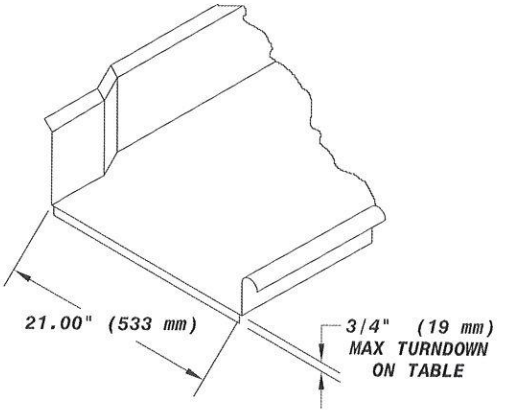
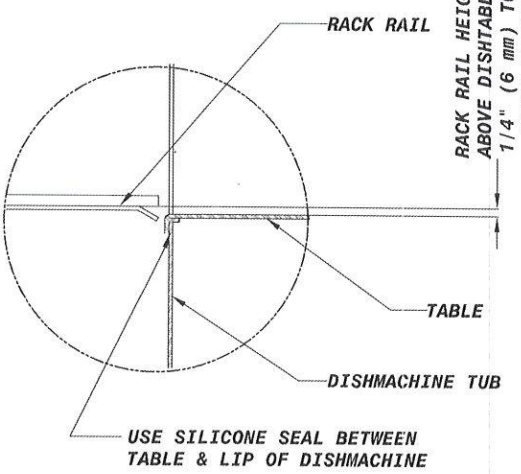


TABLE CONNECTION



MODEL NO.	MACHINE DIMENSIONS				DRAIN HEIGHT	SHIPPING INFORMATION					
	HEIGHT	HEIGHT WITH DOOR OPEN	LENGTH BETWEEN DISHTABLES	DEPTH		WEIGHT	CLASS	CUBE	HEIGHT	WIDTH	DEPTH
CREW® 44	65-3/4" (1670 mm)	93" (2362 mm)	44" (1118 mm)	30" (762 mm)	6-1/2" (165 mm)	821 lbs (372 kg)	92.5	147.07 cu. ft.	89" (2261 mm)	77" (1956 mm)	41" (1041 mm)

OPERATING CAPACITY

	High-Temperature	Chemical Sanitizing
Racks per Hour	223	223
Dishes per Hour	5,575	5,575
Glasses per Hour	8,028	8,028

OPERATING TEMPERATURES

	High-Temperature	Chemical Sanitizing
Wash (minimum)	160° F (71° C)	120° F (49° C)
Rinse (minimum)	180° F (82° C)	120° F (49° C)

ELECTRICAL REQUIREMENTS

	Approximate Total Load AMPS		
	15kW Tank Heat	18kW Tank Heat	Steam
208V/60HZ/3PH	51.3	59.7	9.7
208V/60HZ/1PH	83.9	98.3	11.8
230V/60HZ/3PH	44.1	54.7	9.5
230V/60HZ/1PH	71.7	90.1	11.8
460V/60HZ/3PH	22.1	25.2	4.8

BOOSTER HEATER OPTIONS

	40° F (22.2° C) Minimum Rise		70° F (38.9° C) Minimum Rise	
	kW	AMPS	kW	AMPS
208V/60HZ/3PH	12	33.3	17.2	47.7
208V/60HZ/1PH	12	57.7	17.2	82.7
230V/60HZ/3PH	12	27.7	18	41.5
230V/60HZ/1PH	12	47.9	18	71.9
460V/60HZ/3PH	12	13.8	18	20.7

*Total amp draw for a single point connection with onboard booster heater (3 phase only) is calculated by adding the amp load for the booster heater to the amp laod for the machine.

WATER REQUIREMENTS

Inlet Temperature (minimum)	
With 40° F (22.2° C) Rise Booster Heater	140° F (60° C)
With 70° F (38.9° C) Rise Booster Heater	110° F (43° C)
Gallons per Hour	78 gal (295 L)
Gallons per Rack	0.35 gal (1.3 L)
Waterline Size IPS (minimum)	1/2"
Drainline Size IPS (minimum)	1-1/2"
Flow Pressure (PSI)	15
Flow Rate GPM (minimum)	1.3 (4.9 LPM)
Wash Tank Capacity	35.60 gal (135 L)

WASH PUMP

Wash Pump Motor	3 hp
Wash Pump Capacity	270 GPM (1022 LPM)

CONVEYOR

Conveyor Motor	1/4 hp
Conveyor Speed (feet per minute)	6.07 FPM (1.85 MPM)

VENTING REQUIREMENTS

Input End	200 CFM
Output End	200 CFM
Total CFM	400 CFM

STEAM COIL TANK HEAT (STEAM MODELS ONLY)

Steam Connection IPS	3/4"
Steam Flow Pressure (PSIG)	10-20
Consumption @ 15 PSIG (lbs/hr)	60

HOW TO SPECIFY: CREW® 44

Jackson WWS, Inc.
Shipping Address: 6209 North U.S. Highway 25E, Gray, KY 40734
Mailing Address: P.O. Box 1060, Barbourville, KY 40906
Telephone: 888-800-5672 • Fax: 606-523-1799
Email: info@jacksonwws.com
07610-003-75-83 [12/17/15]

www.jacksonwws.com

We reserve the right to change specifications in this bulletin without incurring any obligation for equipment previously or subsequently sold.

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Reviewed for Code Compliance
Inspections Division
Approved with Conditions
Date: 11/22/16

Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 56

Description Condensate Hood

Manufacturer Captive Aire

Model Number

Quantity 1 ***Unit*** ea

Electrical Data:

None

Plumbing Data:

None

Options and Accessories:

See drawings for additional information.

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Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 57

Description Dishtable, Clean

Manufacturer Fabricated

Model Number Custom

Quantity 1 ***Unit*** ea

Electrical Data:

None

Plumbing Data:

None

Options and Accessories:

See drawings for additional information.

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Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 58

Description Sink, 3-Compartment

Manufacturer Fabricated

Model Number Custom

Quantity 1 ***Unit*** ea

Electrical Data:

None

Plumbing Data:

2 @ 1/2"-Hot Water

2 @ 1/2"-Cold Water

3 @ 2"-Waste

Options and Accessories:

See drawings for additional information.

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Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 59

Description Catering Storage Shelving

Manufacturer Cambro

Model Number Element Series

Quantity 8 ***Unit*** ea

Electrical Data:

None

Plumbing Data:

None

Options and Accessories:

(4) Four units at 21" x 54" x 72" high. Model ESU215472V4.
(4) Four units at 21" x 60" x 72" high. Model ESU216072V4.

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CAMBRO

Camshelving® Elements Series

4-Shelf Starter Units for Stationary Units

Shelf Plates only with Camguard® Antimicrobial

3 Post Heights
64" (1630 mm), 72" (1830 mm), 84" (2140 mm)

3 Shelf Widths
18" (460 mm), 21" (540 mm), 24" (610 mm)

5 Shelf Lengths
36" (910 mm), 42" (1070 mm), 48" (1220 mm), 54" (1380 mm), 60" (1530 mm)

StoreSafe

CAMGUARD ANTIMICROBIAL SHELF PLATES

- **Starter Unit includes:**
  4 stationary posts with leveling feet installed pre-assembled with post connectors and wedges, 1 bag of 32 stationary traverse dovetails (16 ea. A and B), Vented shelf plates (for 4 shelves), 8 stationary traverses and instructions.

Item No. 59

Specifier Identification No. _____

Model No. _____

Quantity 8

RESURGAM CITY OF PORTLAND, MAINE
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Date: 11/22/16



Four Shelf Unit with Vented Shelf Plates.

Features & Benefits

Strong Technology
Posts and Traverses are built using advanced manufacturing technology and the use of a non-corrosive composite material. The robust design along with unique composite material gives Elements an unprecedented longevity, durability and weight-bearing capacity in the industry. Shelves up 48" (1220 mm) long hold up to 800 lbs. (363 kg) evenly distributed static weight. Shelves 54" – 78" (1380 mm – 1980 mm) long hold up to 600 lbs. (272 kg) each. Shelves connected by Corner Connectors hold up to 400 lbs. (182 kg) on a 36" (910 mm) to 48" (1220 mm) traverse.

Hygienic Design
Camshelving Shelf Plates contain Camguard® antimicrobial, a silver-ion technology that inhibits the growth of mold, fungus and bacteria that may cause odors, stains and product degradation. Camguard is incorporated throughout the shelf plate material so that it will never wash off or wear out. The shelf plates remove easily and can be placed in an open end Camrack® (OETR314) for washing.

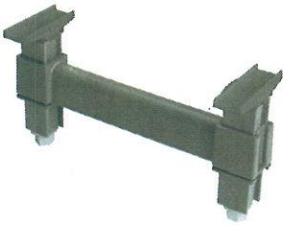
Shelving for Life
Non-corrosive design will endure all areas of operation – dry-storage, coolers, warewashing, freezer and heavy condensation and humidity settings – without risk of rusting, peeling, denting, cracking or warping. Functions in temperatures down to -36°F (-30°C) or warm environments up to 190°F (88°C).

Fits in Any Space
Innovative design helps maximize valuable space and provides strength and stability. Straight line components are attached by sharing posts of existing units with no loss of weight-bearing capacity. Corner Connectors bring units together in 90° angle to create corner & U-shaped units. Reduces costs by sharing posts of existing unit without the use of add-on clips or "S" hooks.

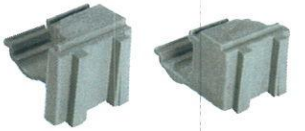
Requires minimal assembly
Can be put together with the use of a rubber mallet. Two-piece dovetails secure Traverses so they can be set easily into place.

Flexible Design
Shelves can be easily adjusted at 4" (102 mm) increments. Add a shelf to an existing unit by simply ordering the appropriate Shelf Kit. Adjustable foot on bottom of each stationary Post adjusts easily for floor irregularities so shelf contents are securely stored and leveled.

Optional Accessories
Wall Fastener and Seismic Foot. Each are packed 4 per case. Identification Tags clip easily onto traverses.



Dunnage Stand Recommended for Units 54" (1380 mm) or longer.



Set of Left and Right Corner Connectors (1 set required per shelf).

Approvals

NSF Components

* Does not include Wall Fastener and Seismic Foot.

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Camshelving® Elements Series

4-Shelf Starter Units for Stationary Units

Shelf Plates only with Camguard® Antimicrobial

Item No. 59

Specifier Identification No. _____

Model No. _____

Quantity 8

RESURGAM CITY OF PORTLAND, MAINE
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Date: 11/22/16

Four shelf Starter Unit

CODE	TRAVERSE IN. MM	CASE LBS. (CUBE)	CASE KG. (CUBE M³)
64" (1630 mm) Height 18" (460 mm) Width			
ESU183664	36" 910 mm	49.99 (5.92)	22,68 (0,17)
ESU184264	42" 1070 mm	54.53 (5.92)	24,74 (0,17)
ESU184864	48" 1220 mm	58.94 (5.92)	26,74 (0,17)
ESU185464	54" 1380 mm	63.64 (5.92)	28,87 (0,17)
ESU186064	60" 1530 mm	68.26 (5.92)	30,96 (0,17)
64" (1630 mm) Height 21" (540 mm) Width			
ESU213664	36" 910 mm	54.94 (7.39)	24,92 (0,21)
ESU214264	42" 1070 mm	60.23 (7.39)	27,32 (0,21)
ESU214864	48" 1220 mm	65.28 (7.39)	29,61 (0,21)
ESU215464	54" 1380 mm	70.74 (7.39)	32,09 (0,21) (4)
ESU216064	60" 1530 mm	76.11 (7.39)	34,52 (0,21) (4)
64" (1630 mm) Height 24" (610 mm) Width			
ESU243664	36" 910 mm	59.50 (8.49)	26,99 (0,24)
ESU244264	42" 1070 mm	61.66 (8.49)	27,97 (0,24)
ESU244864	48" 1220 mm	71.72 (8.49)	32,53 (0,24)
ESU285464	54" 1380 mm	77.70 (8.49)	35,24 (0,24)
ESU246064	60" 1530 mm	83.59 (8.49)	37,92 (0,24)
84" (2140 mm) Height 24" (610 mm) Width			
ESU243684PKG	36" 910 mm	61.46 (14.30)	27,88 (0,14)
ESU244284PKG	42" 1070 mm	67.27 (15.57)	30,51 (0,17)
ESU244884PKG	48" 1220 mm	73.68 (12.57)	33,42 (0,16)
ESU245484PKG	54" 1380 mm	80.66 (14.59)	36,58 (0,20)
ESU246084PKG	60" 1530 mm	86.55 (15.14)	39,26 (0,20)

Due to the size of the 84" (2140 mm) shelving, starter units will be shipped in 3 cartons.

CODE	TRAVERSE IN. MM	CASE LBS. (CUBE)	CASE KG. (CUBE M³)
72" (1830 mm) Height 18" (460 mm) Width			
ESU183672	36" 910 mm	51.27 (5.92)	23,26 (0,17)
ESU184272	42" 1070 mm	55.81 (5.92)	25,32 (0,17)
ESU184872	48" 1220 mm	60.22 (5.92)	27,32 (0,17)
ESU185472	54" 1380 mm	64.92 (5.92)	29,45 (0,17)
ESU186072	60" 1530 mm	69.54 (5.92)	31,54 (0,17)
72" (1830 mm) Height 21" (540 mm) Width			
ESU213672	36" 910 mm	56.22 (7.39)	25,50 (0,21)
ESU214272	42" 1070 mm	61.51 (7.39)	27,90 (0,21)
ESU214872	48" 1220 mm	66.57 (7.39)	30,20 (0,21)
ESU215472	54" 1380 mm	72.02 (7.39)	32,67 (0,21)
ESU216072	60" 1530 mm	77.39 (7.39)	35,10 (0,21)
72" (1830 mm) Height 24" (610 mm) Width			
ESU243672	36" 910 mm	60.78 (8.49)	27,57 (0,24)
ESU244272	42" 1070 mm	66.59 (8.49)	30,21 (0,24)
ESU244872	48" 1220 mm	72.99 (8.49)	33,11 (0,24)
ESU245472	54" 1380 mm	79.98 (8.49)	35,82 (0,24)
ESU246072	60" 1530 mm	84.87 (8.49)	38,50 (0,24)

Dunnage Stands

6 ½" (165 mm) Height

CODE	WIDTH IN. MM	CASE LBS. (CUBE)	CASE KG. (CUBE M³)
EDS14	14" 360 mm	1.94 (0.18)	0,88 (0,001)
EDS18	18" 460 mm	2.06 (0.22)	0,93 (0,006)
EDS21	21" 540 mm	2.14 (0.26)	0,97 (0,007)
EDS24	24" 610 mm	2.23 (0.30)	1,01 (0,008)

Case Pack: 1

Corner Connector Set

CODE	DESCRIPTION	CASE LBS. (CUBE)	CASE KG. (CUBE M³)
ECC	Right and Left	0.70 (0.04)	0,32 (0,001)

Case Pack: 1 set

Architect Specs

Posts: Proprietary non-corrosive composite material.
Post Connectors: Glass Filled Polypropylene.
Traverses: Proprietary non-corrosive composite material.
Vented/Solid Shelf Plates: Reinforced polypropylene with Camguard® antimicrobial.
Corner Connectors: Glass Filled Polypropylene.
Adjustable Foot: Glass Filled Nylon.
Seismic Foot: Stainless Steel post and wide foot plate, 3 holes for bolts. (Bolts not provided)
Divider Bars: Glass Filled Nylon.
Wall Fastener: Stainless Steel.
Dovetails: Resin Nylon.
Wedges: Resin Polypropylene.

Optional Accessories

Seismic Foot (Bolts not provided)	❑ CSEQ3	**Color:** Silver	**Case pack:** 4 each
Wall Fastener	❑ CSWF	**Color:** Silver	**Case pack:** 4 each
E Corner Connector	❑ ECC	**Color:** Brushed Graphite	**Case pack:** 2 each
Identification Tag 6"	❑ CSID	**Color:** White/Clear	**Case pack:** 12 each
Identification Tag 3"	❑ CSID3	**Color:** White/Clear	**Case pack:** 12 each

Standard Colors

❑ Brushed Graphite (580)

Approvals

NSF Components

* Does not include Wall Fastener and Seismic Foot.

CAMBRO

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Inspections Division
Approved with Conditions
Date: 11/22/16

Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 60

Description Glass Rack Dolly

Manufacturer Cambro

Model Number CD2020HB

Quantity 12 ***Unit*** ea

Electrical Data:

None

Plumbing Data:

None

Options and Accessories:

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CAMBRO

Item No. 60

Specifier Identification No. _____

Model No. CD 2020 HB

Quantity 12

RESURGAM CITY OF PORTLAND, MAINE
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Inspections Division
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Date: 11/22/16

Camdollies®

For Dish Racks

Without Handle
Model CD2020, CDR2020
With Handle
Models CD2020H, CD2020HB, CDR2020H

StoreSafe

Features & Benefits

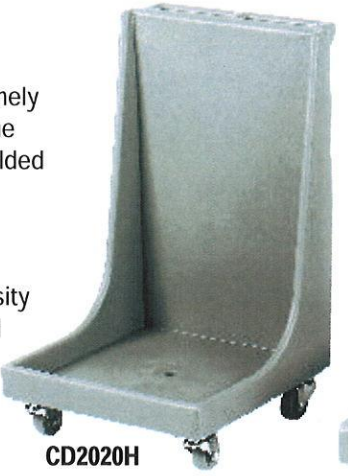
- Make any job easier by smoothly transporting stacks of full size 20" x 20" (50 cm x 50 cm) dish racks with these rugged and reliable Camdollies. The CDR2020 and CDR2020H models will transport side by side stacks of half size dish racks also.
- Load capacity:
  Model CD2020 - 300 lbs. (136 Kg.)
  Model CDR2020 - 350 lbs. (159 Kg.)
  Models CD2020H, CDR2020H, CD2020HB - 350 lbs. (159 Kg.)
- Material design:
  Models CD2020, CD2020H, CD2020HB - One piece seamless, double-wall, high-density polyethylene construction is extremely durable. Won't rust or corrode. Foamed-in-place polyurethane core adds greater structural strength and reduces noise. Molded in handle on Model CD2020H and CD2020HB is extra sturdy and will not break or bend. Provides controlled handling and maneuvering over the roughest terrain.
  Models CDR2020 and CDR2020H - Injection molded high-density polypropylene offers exceptional performance with improved affordability. Will handle the demands of any foodservice operation. Won't rust or corrode. Weighs 40% less than the CD2020 for improved ease of handling and carrying when empty. A chrome handle on the CDR2020H offers easy maneuvering.
- Simple to clean - all can be wiped down or steam cleaned.
- Casters:
  Models CD2020, CD2020H - Four each 3" (7,6 cm) heavy-duty, swivel casters, no brake. Bolted into molded-in steel plates.
  Model CD2020HB - Two each rear 10" (25,4 cm) Easy Wheels and 2 each 5" (12,7 cm) swivel casters, 1 w/ brake. Bolted into molded-in steel plates.
  Models CDR2020, CDR2020H - Four each 4" (10 cm) swivel casters, no brake.
- No assembly required for models CD2020, CD2020H and CD2020HB. Minimal assembly required for CDR2020 and CDR2020H.
- Colors:
  Models CD2020, CD2020H and CD2020HB available in 7 colors.
  Models CDR2020 andCDR2020H available in Soft Gray (151) only.



For Camracks™



CD2020



CD2020H



CD2020HB

10" (25,4 cm) Easy Wheels



CDR2020H



CDR2020

Approvals

NSF CD2020, CD2020H, CD2020HB only.

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LIT FCST-0102-06

Camdollies®

For Dish Racks

Without Handle
Model CD2020, CDR2020
With Handle
Models CD2020H, (CD2020HB), CDR2020H

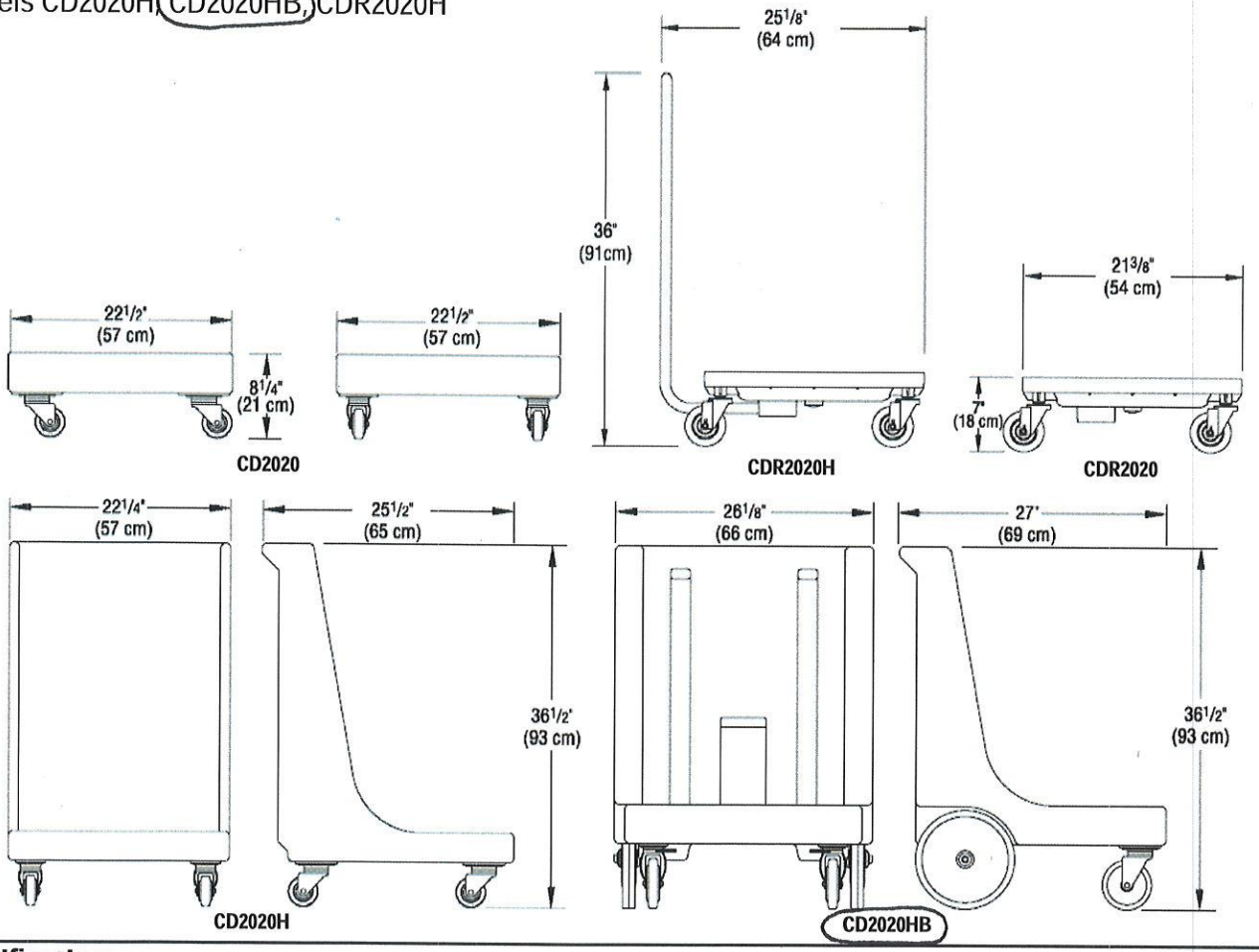
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Specifier Identification No. _____

Model No. CD 2020 HB

Quantity 12

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Specifications

Dimension Tolerance: +/- 1/4" (0,64 cm)

Code	Description	Load Capacity	Interior Dimensions W x L	Exterior Dimensions L x W x H	Case lbs./cube Kg/m³
Without Handle					
CD2020	Camdolly	300 lbs (136 Kg)	20 1/16" x 20 1/16" (51 x 51 cm)	22 1/2" x 22 1/2" x 8 1/4" (57 x 57 x 21 cm)	19 (2.14) 9 (0,06)
CDR2020	Camdolly	350 lbs (159 Kg)	20 7/8" x 20 7/8" (53 x 53 cm)	21 3/8" x 21 3/8" x 7" (54 x 54 x 18 cm)	11 3/4 (1.14) 5,3 (0,03)
With Handle					
CD2020H	Camdolly	350 lbs (159 Kg)	20 1/4" x 20 1/4" (52 x 52 cm)	25 1/2" x 22 1/4" x 36 1/2" (65 x 57 x 93 cm)	32 1/4 (11.45) 15 (0,32)
CDR2020H	Camdolly	350 lbs (159 Kg)	20 7/8" x 20 7/8" (53 x 53 cm)	25 1/8" x 21 3/8" x 36" (64 x 54 x 91 cm)	21 1/2 (3.25) 9,7 (0,1)
(CD2020HB)	Camdolly	350 lbs (159 Kg)	20 1/2" x 20 5/8" (52 x 52 cm)	27" x 26 1/8" x 36 1/2" (69 x 66 x 93 cm)	46 (15.89) 21 (0,44)

Architect Specs

The dish rack transport cart shall be a Camdolly, Cambro Model.....manufactured by Cambro Mfg. Co., Huntington Beach, CA 92648 U.S.A. Models CD2020, CD2020H and CD2020HB shall be constructed of single-molded, seamless, double wall, high-density polyethylene and thick foam injected polyurethane. Models CDR2020 and CDR2020H shall be constructed of injection molded polypropylene. It shall be available with a load capacity of either 300 or 350 lbs. (136 or 159 Kg). It shall be available with a molded-in handle or a chrome handle. Models CD2020, CD2020H and CD2020HB shall be available with 4 each 5" (12,7 cm) swivel casters, no brake, or with 2 each 10" (25,4 cm) Easy Wheels and 2 each 5" (12,7 cm) swivel casters, 1 w/ brake. Casters shall be bolted into molded-in metal plates. Models CDR2020 and CDR2020H shall be available with 4 each 4" (10 cm) swivel casters, no brake. Models CDR2020 and CDR2020H shall be available in 1 color and shall require minimal assembly. Models CD2020, CD2020H and CD2020HB shall be available in 7 colors and require no assembly.

Standard Colors (CD2020, CD2020H, CD2020HB)

❑ Coffee Beige (157) ❑ Dark Brown (131) ❑ Black (110)
❑ Slate Blue (401) ❑ Gray (180) ❑ Brick Red (402) ❑ Green (519)

Standard Colors (CDR2020, CDR2020H)

❑ Soft Gray (151)

Approvals

NSF **CD2020, CD2020H, CD2020HB only.**

CAMBRO MANUFACTURING COMPANY
http://www.cambro.com

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Printed in USA

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Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 61

Description Plate Dolly

Manufacturer Cambro

Model Number ADCS

Quantity 6 ***Unit*** ea

Electrical Data:

None

Plumbing Data:

None

Options and Accessories:

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S-Series Adjustable Dish Caddy

#61

RESURGAM CITY OF PORTLAND, MAINE
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Approved with Conditions
Date: 11/22/16

- Store one size dish or a combination of different sizes in a single caddy.
- Features easy-to-adjust column towers.

ADCS Colors: Black (110), Slate Blue (401), Speckled Gray (480), Dark Brown (131).

Casters: 5", 2 swivel with brakes and two 10" Easy wheels.

Vinyl cover included. Not NSF listed.

For square and rectangular plates, please contact Cambro for suggested use.

NSF

Holds plates and bowls from 4⅝" to 13"

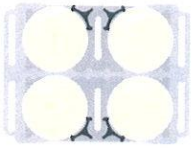


Plate sizes: 9¼" to 13" diam.
4 Columns (60 each)
Total Capacity: 240

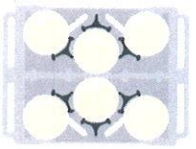


Plate sizes: 7¼" to 9" diam.
6 Columns (60 each)
Total Capacity: 360

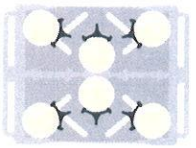
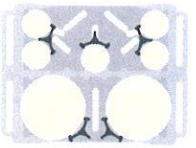
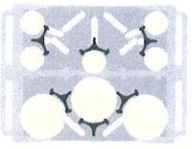


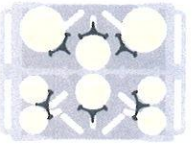
Plate sizes: 5¾" to 7" diam.
6 Columns (45 each)
Total Capacity: 270



2 Columns: 9¼" to 13" diam. (60 each)
5 Columns: 4¾" (45 each)
Total Capacity: 345



3 Columns: 7¼" to 9" diam. (60 each)
5 Columns: 4⅝" (45 each)
Total Capacity: 405



2 Columns: 7¼" to 9" diam. (60 each)
2 Columns: 5¾" to 7" (45 each)
4 Columns: 4¾" (45 each)
Total Capacity: 390

STABLE & SECURE
½" (1,27 cm) rod from top to bottom of divider.



ADCS OVERALL DIMENSIONS
W 28⅝" x **L** 37⅛" x **H** 31⅛" (73 x 96 x 81 cm).

EASY TO MANEUVER
Ergonomic molded-in handles on both ends.

HOLDING CAPACITY
Six 19½" (49,5 cm) storage columns hold 45-60 plates per stack.

EXTREMELY DURABLE
Heavy-duty polyethylene construction protects china from chipping. Won't chip, crack or rust.

REAR WHEELS
10" (25,4 cm) non-marking Easy Wheels.

FRONT CASTERS
5" (12,7 cm) swivel with brake.



A ¾" (2 cm) plated steel rear axle allows for 500 lbs. (227 kg) load capacity.



Vinyl cover included with every dolly for sanitary storage.

CODE	ADCS
NUMBER OF DIVIDERS	6
PLATES PER COLUMN	Approximately 45-60
OVERALL DIMENSIONS W x L x H	28⅝" x 37⅛" x 31⅛"
Case Pack: 1 **Colors:** Black (110), Speckled Gray (480).	Plate & Bowl size range from 4⅝" to 13".

Reviewed for Code Compliance
Inspections Division
Approved with Conditions
Date: 11/22/16

Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 62

Description Booster Heater

Manufacturer Hatco

Model Number C-24

Quantity 1 ***Unit*** ea

Electrical Data:

208-Volt, 3-Phase, 24.0-Kw., 66.7-Amps, Direct Connection

Plumbing Data:

3/4"-Hot Water

Options and Accessories:

Unit to be complete with Slide Brackets.

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ITEM# 62

RESURGAM CITY OF PORTLAND, MAINE
Reviewed for Code Compliance
Inspections Division
Approved with Conditions
Date: 11/22/16

COMPACT ELECTRIC BOOSTER WATER HEATERS

Models C-4, -5, -6, -7, -9, -12, -13, -15, -17, -18, -24, -27, -30, -36, -39, -45, -54, -57

The Hatco Compact Electric Booster Water Heater provides all the 180°F (82°C) final rinse water required to sanitize and flash-dry dishes and flatware.

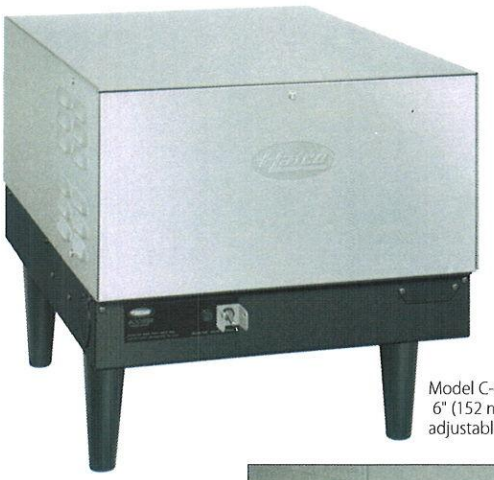
FLEXIBILITY

The space saving Compact is easy to install next to the dishwasher with slide brackets or on 6" (152 mm) legs. The storage capacity is 6 gallons (23 liters).

QUALITY

The following features assure the finest performance for years to come:

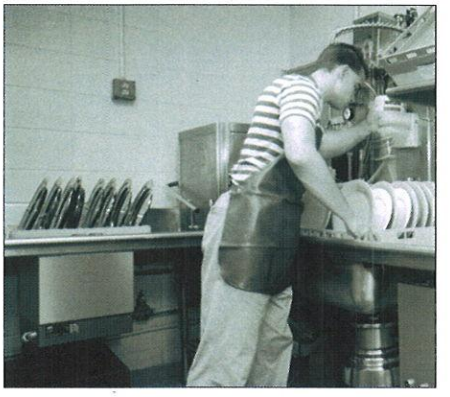
- All models include a Castone® lined tank with a 10-year limited warranty.
- Features include a temperature/pressure relief valve, a pressure reducing valve, two temperature/pressure gauges, a high-temperature limit control, pilot indicator light, on-off switch, and a low-water cut-off to prevent element burnout due to a low water condition.
- Available with slide brackets for mounting under a dishtable.
- Each booster has fiberglass insulation to minimize heat loss.
- Hatco electric booster heaters are factory pre-plumbed and pre-wired with calibrated immersion thermostat and high-temperature limit switch.
- A stainless steel front panel and powder-coated silver-gray hammertone body is standard on all Compact models.
- Swing-away front panels with low-water cut-off, control fuses and transformer allow quick access to probes and elements for easier serviceability.



Model C-45 with 6" (152 mm) adjustable legs



Model C-18 with optional 6" (152 mm) stainless steel adjustable legs



Water Temperature Recovery Table

Compact Model	40°F (22°C) Rise	70°F (39°C) Rise
C-4	40 gph (151 lph)	23 gph (87 lph)
C-5	50 gph (189 lph)	29 gph (110 lph)
C-6	60 gph (227 lph)	34 gph (129 lph)
C-7	70 gph (265 lph)	40 gph (151 lph)
C-9	90 gph (341 lph)	52 gph (197 lph)
C-12	120 gph (454 lph)	69 gph (261 lph)
C-13	135 gph (511 lph)	77 gph (292 lph)
C-15	151 gph (572 lph)	86 gph (326 lph)
C-17	173 gph (655 lph)	99 gph (375 lph)
C-18	181 gph (685 lph)	103 gph (390 lph)
C-24	241 gph (912 lph)	138 gph (522 lph)
C-27	271 gph (1026 lph)	155 gph (587 lph)
C-30	301 gph (1139 lph)	172 gph (651 lph)
C-36	361 gph (1367 lph)	206 gph (780 lph)
C-39	391 gph (1480 lph)	224 gph (848 lph)
C-45	452 gph (1711 lph)	258 gph (977 lph)
C-54	542 gph (2052 lph)	310 gph (1174 lph)
C-57	573 gph (2169 lph)	326 gph (1234 lph)

WATER QUALITY REQUIREMENTS

Incoming water in excess of 3.0 grains of hardness per gallon (GPG) (.75 grains of hardness per liter) must be treated and softened before being supplied to booster heater(s). Water containing over 3.0 GPG (.75 GPL) will decrease the efficiency and reduce the operating life of the unit.

Note: Product failure caused by liming or sediment buildup is not covered under warranty.

HATCO CORPORATION P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A.
(800) 558-0607 • (414) 671-6350 • Fax (800) 543-7521 • Int'l. Fax (414) 671-3976
www.hatcocorp.com • E-mail: equipsales@hatcocorp.com

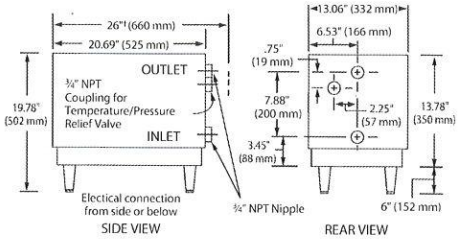
Form No. C Spec Sheet
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December 2012

ITEM#

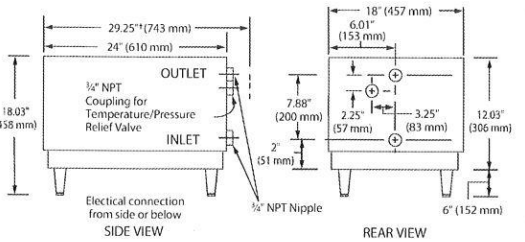
COMPACT ELECTRIC BOOSTER WATER HEATERS

Models C-4, -5, -6, -7, -9, -12, -13, -15, -17, -18, -24, -27, -30, -36, -39, -45, -54, -57

RESURGAM CITY OF PORTLAND, MAINE
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Date: 11/22/16



Models 4-18 kW



Models 24-57 kW

DIMENSIONS

4kW to 18kW: 13.06"W x 20.69"D (26"†) x 13.78"H without legs (332 x 525 (660 mm†) x 350 mm).

24kW to 57kW: 18"W x 24"D (29.25"†) x 12.03"H without legs (457 x 610 (743 mm†) x 306 mm).

† Includes Temperature/Pressure Relief Valve.

VOLTAGE

208, 240 and 480 volts available. Export voltages available.

SPECIFICATIONS

			1-Phase		3-Phase		
Model	kW	Volts	Amps	Breaker/ Fuse Size	Amps	Breaker/ Fuse Size	Shipping Weight
C-4▼	4	208	19.3	30	–	–	105 lbs. (48 kg)
		240	16.7	30	–	–	
		480	8.4	15	–	–	
C-5▼	5	208	24.1	30	–	–	105 lbs. (48 kg)
		240	20.9	30	–	–	
		480	10.5	15	–	–	
C-6*	6	208	28.9	40	25*	40	118 lbs. (54 kg)
		240	25	40	21.6*	30	
		480	12.5	20	10.8*	15	
C-7*	7	208	33.7	50	29.1*	40	118 lbs. (54 kg)
		240	29.2	40	25.2*	40	
		480	14.6	20	12.6*	20	
C-9*	9	208	43.3	60	37.5*	50	118 lbs. (54 kg)
		240	37.5	50	32.4*	50	
		480	18.8	30	16.2*	20	
C-12	12	208	57.7	90	33.4	50	120 lbs. (54 kg)
		240	50	70	28.9	40	
		480	25	40	14.5	20	
C-13	13.5	208	65	90	37.5	50	120 lbs. (54 kg)
		240	56.3	90	32.5	50	
		480	28.2	40	16.3	30	
C-15	15	208	72.2	90	41.7	60	120 lbs. (54 kg)
		240	62.5	90	36.1	50	
		480	31.3	40	18.1	30	
C-17‡	17.2	208	–	–	47.9	60	120 lbs. (54 kg)
C-18§	18	208	86.6	125	–	–	120 lbs. (54 kg)
		240	75	100	43.4	60	
		480	37.5	50	21.7	30	

▼ Contact factory if Balanced 3 Ph is required

			1-Phase		3-Phase		
Model	kW	Volts	Amps	Breaker/ Fuse Size	Amps	Breaker/ Fuse Size	Shipping Weight
C-24	24	208	115.4	150	66.7	90	142 lbs. (64 kg)
		240	100	125	57.8	90	
		480	–	–	28.9	40	
C-27	27	208	129.9	175	75	100	142 lbs. (64 kg)
		240	112.5	150	65	90	
		480	–	–	32.5	50	
C-30	30	208	144.3	200	83.3	125	142 lbs. (64 kg)
		240	125	175	72.2	100	
		480	–	–	36.1	50	
C-36	36	208	173.1	225	100	125	142 lbs. (64 kg)
		240	150	200	86.7	125	
		480	–	–	43.4	60	
C-39	39	208	187.5	250	108.3	150	142 lbs. (64 kg)
		240	162.5	225	93.9	125	
		480	–	–	47	60	
C-45·	45	208	–	–	125	175	142 lbs. (64 kg)
		240	187.5	250	108.3	150	
		480	–	–	54.2	70	
C-54··	54	208	–	–	149.9	200	142 lbs. (64 kg)
		240	–	–	130	175	
		480	–	–	65	90	
C-57··	57	208	–	–	158.3	200	142 lbs. (64 kg)
		240	–	–	137.2	175	
		480	–	–	68.6	90	

* Only 6, 7, & 9kW Models, 208 and 240 volts only, can be field converted to single phase (units are shipped 3-phase open delta). Larger branch circuit required than for balanced 3-phase of equal kW. (Balanced 3-phase available, consult factory.)

‡ 17.2kW models available in 208V 3-phase only.

§ 18kW models not available in 208V 3-phase.

· Not available in 208V single phase.

·· Not available in 208V or 240V single phase.

OPTIONS (NOT FOR RETROFIT)

- ❑ All Stainless Steel Body and Base
- ❑ Security Package
- ❑ Stainless Steel Floor Mounting Leg Assembly
- ❑ Blended Phosphate Injection System (not for potable water)
- ❑ Shock Absorber – To Reduce Water Hammer
- ❑ Back Pressure Relief Valve
- ❑ Brass Pressure Reducing Valve with Bypass
- ❑ Adjustable Stainless Steel Legs 6" to 7" (152 to 178 mm)

ACCESSORIES

- ☑ Slide Brackets

PRODUCT SPECS

Electric Booster Water Heater

The Electric Booster Water Heater to supply the final 180°F (82°C) rinse for the dishwasher shall be a Compact Model ... as manufactured for commercial use by the Hatco Corporation, Milwaukee, WI 53234 U.S.A.

With 24/7 service (U.S. and Canada only), the booster shall have the capacity to heat ... gph (lph) from 120°F to 180°F (49°C to 82°C) and it shall be rated at ... kW, ... volts, ... phase. The tank shall be designed for a working pressure of 150 psi (1034 kPa) and hydrostatically tested at 300 psi (2069 kPa) with a Hatco Castone® lining.

The heater shall be complete with all internal plumbing, including ¾" NPT pipe and fittings for inlet and outlet. All controls shall be built-in, including contactors and prewired in accordance with UL #1453 and 422.11 NEL 2002. Proper surface mounting circuit breaker or fused disconnect switch shall be provided by electrical contractor.

Electric heating elements shall be metal sheathed, controlled by an ambient compensating immersion thermostat. The booster shall be protected with high-temperature limit switch (ECO) and low-water cut-off.

The heater shall consist of stainless steel front and silver-gray hammertone body with standard 6" (152 mm) legs (or stainless steel body, base, and stainless steel adjustable legs).

The heater shall include a temperature/pressure relief valve, high-temperature pressure reducing valve with bypass, and two indicating temperature/pressure gauges.

HATCO CORPORATION P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A. • (800) 558-0607 • (414) 671-6350
Fax (800) 543-7521 • Int'l. Fax (414) 671-3976 • www.hatcocorp.com • E-mail: equipsales@hatcocorp.com

Form No. C Spec Sheet

Printed in U.S.A.
December 2012

Reviewed for Code Compliance
Inspections Division
Approved with Conditions
Date: 11/22/16

Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 63

Description Spare Number

Manufacturer None

Model Number None

Quantity 0 ***Unit*** ea

Electrical Data:

None

Plumbing Data:

None

Options and Accessories:

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Inspections Division
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Date: 11/22/16

Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 64

Description Spare Number

Manufacturer None

Model Number None

Quantity 0 ***Unit*** ea

Electrical Data:

None

Plumbing Data:

None

Options and Accessories:

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Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 65

Description Walk-In Beer Cooler

Manufacturer Bally

Model Number Custom

Quantity 1 ***Unit*** ea

Electrical Data:

120-Volt, 1-Phase, 15.0-Amps, Direct Connection (Door Panel)

Plumbing Data:

None

Options and Accessories:

See drawings for additional information.

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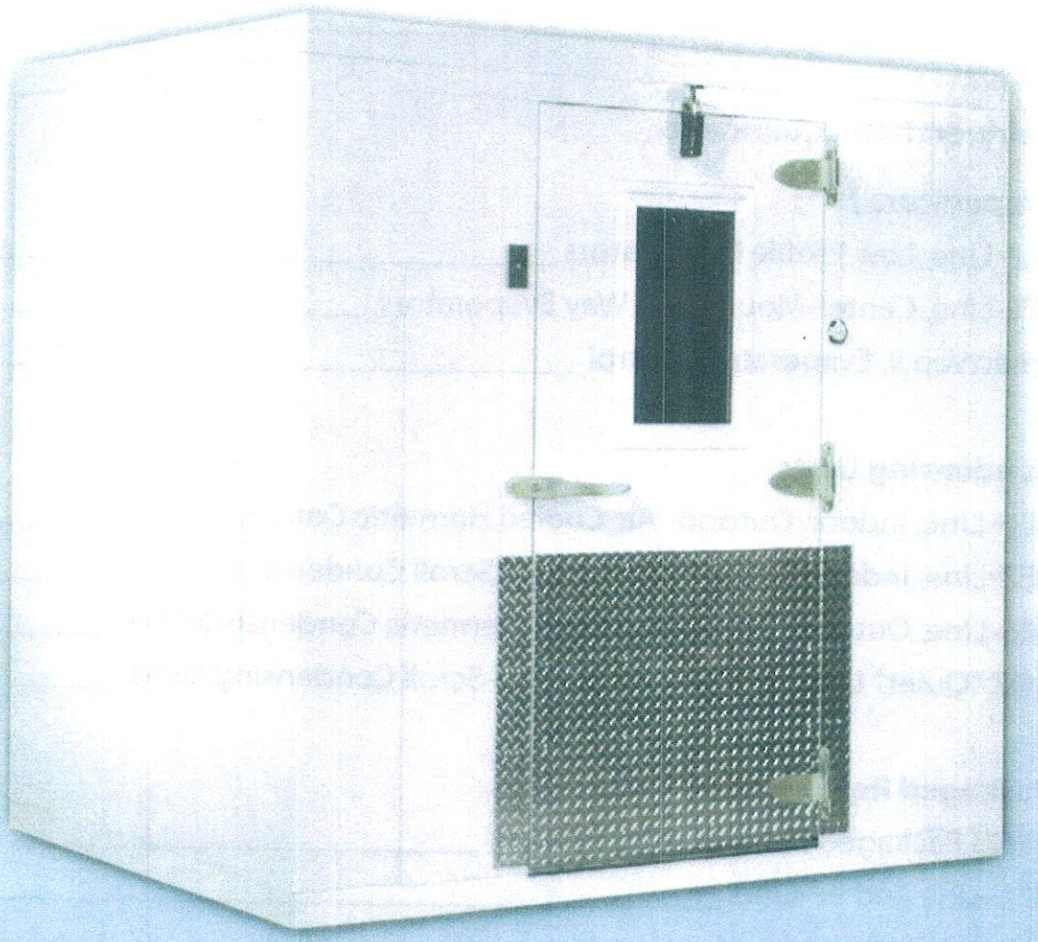
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Date: 11/22/16

Bally

Proven Dependable

Sectional Walk-In Coolers & Freezers

A guide to design specifications, options, & refrigeration equipment.



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www.ballyrefboxes.com

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DESIGN SPECIFICATIONS

PANEL CONSTRUCTION: Panels shall consist of foamed-in-place urethane insulation, sandwiched between interior and exterior metal skins. Edges of panels shall be tongue and groove, with Speed-Lok fastening devices foamed-in-place at the time of fabrication. Insulation shall be of non-ozone depleting urethane, U.L. Class I system, with a flame spread rating of 25 or less, with a Factory Mutual panel assembly rating. A PVC gasket located on the tongue side of panels forms an air tight seal.

PANEL SIZES: Panels are available in 4", 5" and 6" thicknesses. Vertical panel sizes are 12" x 12" corners, 11½", 17¼", 23", 34½" and 46" widths. Ceiling and floor panels are available in 23½" end panels, 11½", 17¼", 34½" and 46" widths. Panel heights are 5'10" thru 10'10"; 11'4" thru 19'4"; and 19'8" thru 27'8" in one foot increments. The maximum length for ceiling and floor panels is 11'6" for multi-span and 17'4" for indoor single span ceilings.

PANEL FINISHES: Stucco-embossed Galvalume™ steel, Stainless steel, Stucco-embossed stainless steel, Stucco-embossed aluminum, Smooth white aluminum, Smooth white galvanized steel, Stucco-embossed white galvanized steel, Stucco-embossed sand-tan galvanized steel. FLOOR FINISHES: Rigidized Aluminum diamond tread, Aluminum diamond tread, Rigidized stainless steel diamond tread, Galvanized steel (if floor is to be covered with tile or concrete).

FLOOR CONSTRUCTION: Standard floors support 600 pounds per square foot of evenly distributed stationary loads. Floor construction options include 4" insulated floor panels on slab, floor panels recessed (with or without tile), built-in insulated floor (with or without floor screeds). Reinforced floor panels designed for cart or pallet truck usage are available.

Standard Exterior Dimensions

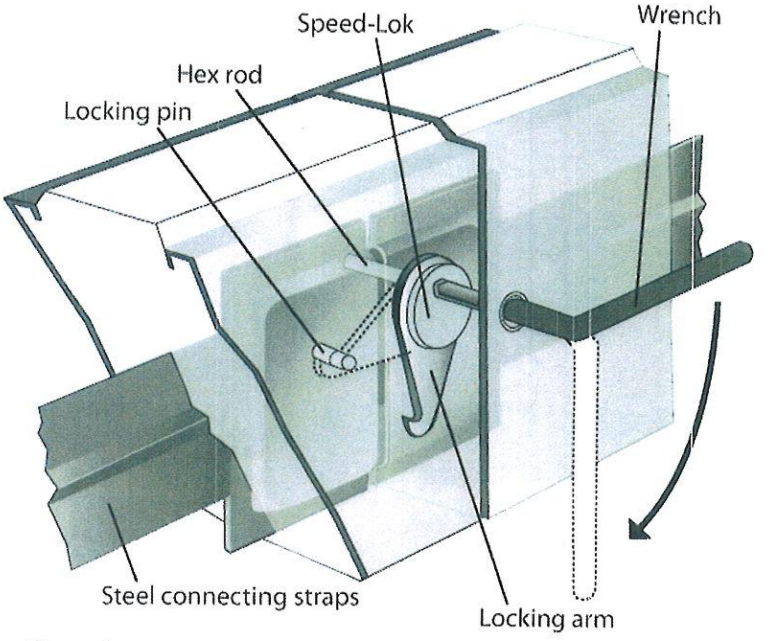
Nominal	Actual	Nominal	Actual	Nominal	Actual	Nominal	Actual	Nominal	Actual	Nominal	Actual
6'0"	5'10"	11'0"	10'7 1/2"	16'0"	15'5"	21'0"	20'2 1/2"	25'6"	24'6 1/4"	30'6"	29'3 3/4"
6'6"	6'3 3/4"	11'6"	11'1 1/4"	16'6"	15'10 3/4"	21'6"	20'8 1/4"	26'0"	25'0"	31'0"	29'9 1/2"
7'0"	6'9 1/2"	12'0"	11'7"	17'0"	16'4 1/2"	22'0"	21'2"	26'6"	25'5 3/4"	31'6"	30'3 1/4"
7'6"	7'3 1/4"	12'6"	12'3/4"	17'6"	16'10 1/4"	22'6"	21'7 3/4"	27'0"	25'11 1/2"	32'0"	30'9"
8'0"	7'9"	13'0"	12'6 1/2"	18'0"	17'4"	23'0"	22'7 1/2"	27'6"	26'5¼"	32'6"	31'2 3/4"
8'6"	8'2 3/4"	14'0"	13'6"	18'6"	17'10 1/4"	23'6"	22'7 1/4"	28'0"	26'11"	33'0"	31'8 1/2"
9'0"	8'8 1/2"	14'6"	13'113/4"	19'0"	18'3 1/2"	24'0"	23'1"	28'6"	27'4 3/4"	33'6"	32'2 1/4"
9'6"	9'2 1/4"	15'0"	14'5 1/2"	19'6"	18'9 1/4"	24'6"	23'6 3/4"	29'0"	27'10 1/2"	34'0"	32'8"
10'0"	9'8"	15'6"	14'11 1/4"	20'0"	19'3"	25'0"	24' 1/2"	29'6"	28'4 1/4"	34'6"	33'1 3/4"
10'6"	10'1 3/4"			20'6"	19'8 3/4"			30'0"	28'10"		

DIAPHRAGMATIC JOINING SYSTEM

The heart of a rugged, versatile Walk-In is its joining system. Bally's diaphragmatic system, based on our patented Speed-Lok is proven dependable.

A steel strap is welded to the pocket and foamed into the panel, forming a lock-to-lock connection for strength.

The Bally Speed-Lok, is operated by a hex wrench and consists of only two simple assemblies. First, the Locking pin. This steel rod is precisely positioned so the locking arm engages it tightly. Second, the Locking arm is cam-mounted with a hooked end. When the hex wrench turns the arm, the eccentric movement of the cam first enables the hook to engage the pin and draws the panels tightly together.



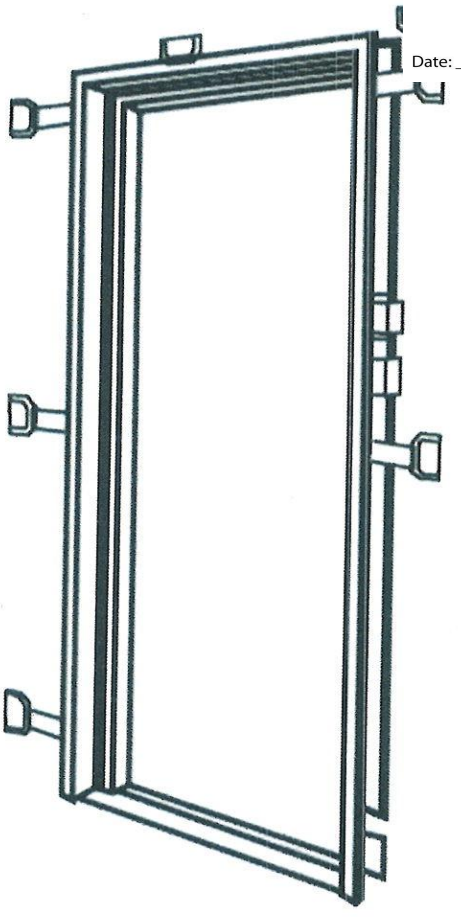
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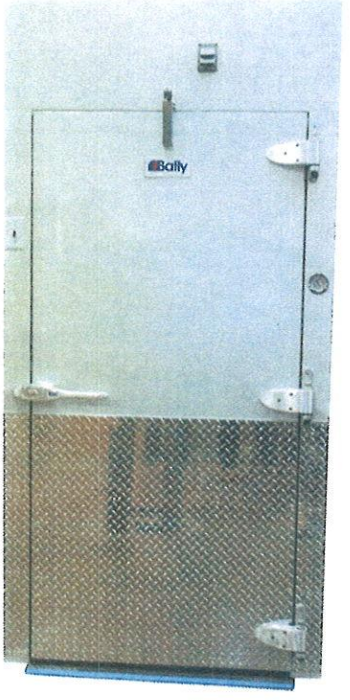
THE BALLY DOOR - *The best in the business*

Bally Walk-Ins can be equipped with a variety of door types and sizes to fill every user's requirements. Hinged doors are available in 24", 30", 36", 42", 48" and 60" widths and 66", 78" and 84" heights; with left or right hand swings. (Swing determined when facing outside). All doors furnished with:

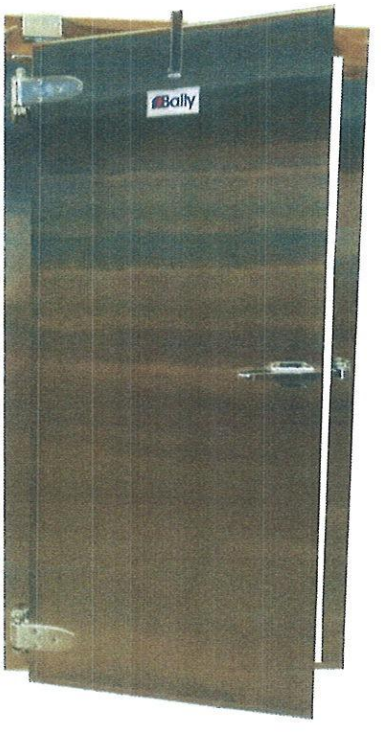
- Thermostatically controlled heater wires around frame to protect against condensation or frost formation on door edge. (Doorcap heaters are available on request)
- 2" dial thermometer (field-mounted on 60" doors)
- Glow in the dark inside safety release
- Self-closing hinges and door closers on doors up to 42" wide; Strap-hinges on 48" and 60" wide doors; Touch latch with cylinder lock on doors up to 42"; and a positive latch on 48" and 60" doors
- Removable magnetic gaskets
- Vapor-proof fluorescent light
- Freezer doors furnished with a pressure relief port



Every Bally entrance door has a unitized structural steel frame with thermal breaker, with additional 1/8" thick steel reinforcement plates welded to the frame for hardware support, and hinge and latch supports foamed into the door caps. For heavy-duty support choose the Bally Super door.



Super Door



Adapt-A-Door

SUPER DOORS - 1/8" thick aluminum diamond tread kickplates on the exterior door frame, and a third hinge added for support.

ADAPT-A-DOORS - Replacement hinged doors to retrofit any existing Walk-In cooler or freezer door. Available in widths from 30" to 60" and in heights from 66" to 84". Finishes are:

- Stainless steel
- Stucco embossed Galvalume™
- Stucco embossed white galvanized steel
- Stucco embossed aluminum

Bally Refrigerated Boxes, Inc © 2014

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Inspections Division
Approved with Conditions
Date: 11/22/16

DOOR OPTIONS AND ACCESSORIES

OBSERVATION WINDOWS -14" x 24" and 14" x 14" viewports with heated glass.

STRIP CURTAINS- Clear thermoplastic strip curtains to be installed behind the door.

STRIP DOORS- A two-piece hinged double-acting PVC curtain installed in the door opening.

ALARMS and THERMOMETERS- Solar thermometers, digital thermometers, TM166 digital alarm thermometer, Modularm 75 audio-visual alarms, and Weiss XWA audio-visual alarms.

LOCKING BARS- A two-piece stainless-steel locking bar provides added security.

DEADBOLT LOCK- A deadbolt handle latch using cylinder lock or padlock

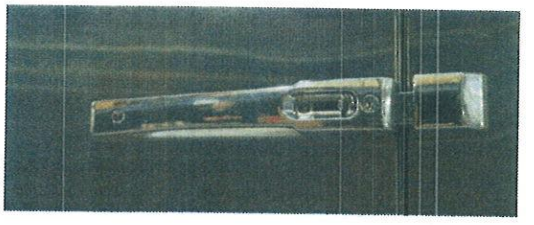
ENTRANCE DOOR RAMPS- When you need a Walk-In that can handle light duty, wheeling carts and it is impossible to recess the floor, interior or exterior ramps are available.
Interior Ramps- of reinforced stainless steel, cut into the threshold area of the door.
Exterior Ramps- Reinforced aluminum diamond tread ramps secured to a special flanged step-plate mounted on the threshold allows the door to swing freely.

GLASS DISPLAY DOORS- A wide selection of glass display doors is available in hinged or sliding doors. Doors are complete with shelving and lighting. Doors have built-in heaters to prevent condensation.

SLIDING DOORS- These doors are available in both single and bi-parting types. Sizes range from 36" to 120" wide and heights from 78" to 120" both manual and electric.



14" x 24" Observation Window



Deadbolt Lock



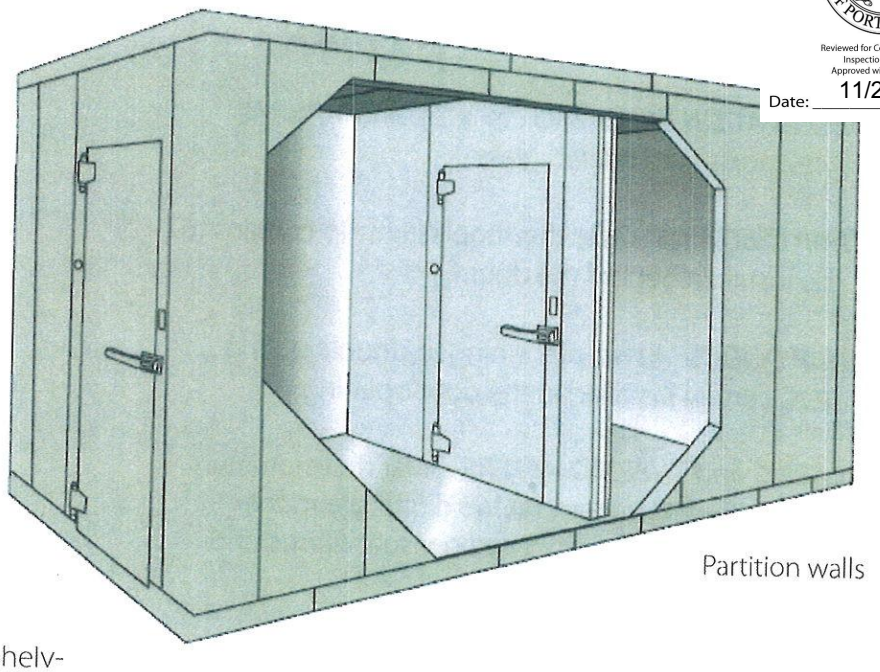
Hinged glass display doors

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OPTIONS AND ACCESSORIES

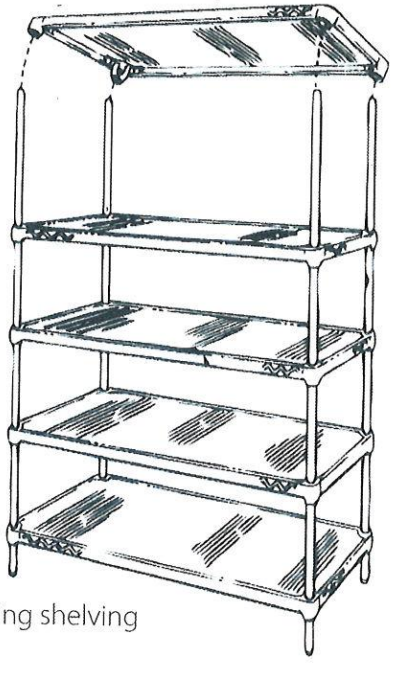
PARTITION WALLS- By installing partition walls inside your Walk-In, you can create multiple compartments. Door sections can also be installed in these walls. Floor, ceiling and wall panels contain breaker strips which minimize thermal conductivity from cooler to freezer compartments.



Partition walls

SHELVING- Bally offers a wide variety of shelving options, including our popular cantilever shelving. Cantilever shelving eliminates the need for front posts, allowing open floor space for cleaning and storage. Conventional freestanding shelving, both stationary and mobile is available. Finishes include coated wire and stainless-steel.

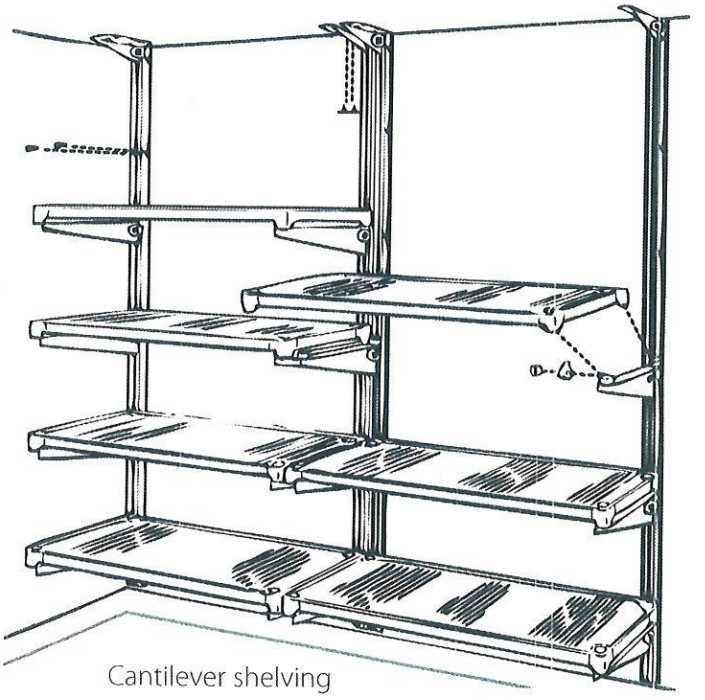
MEMBRANE ROOFS- Outdoor Walk-Ins require protection against the elements. Heavy duty vinyl membrane roofs provide a long-lasting roof covering. Door canopies are also provided for protection over the exterior entrance doors.



Freestanding shelving

WALL PROTECTORS -1½" wide extruded aluminum rails with vinyl inserts, and end caps secured with unexposed fasteners. Aluminum or stainless-steel hat-shaped bumpers provide a larger area of protection from carts.

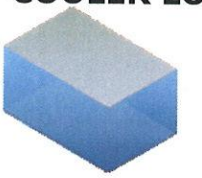
LIGHT FIXTURES- 48" long fluorescent double bulb T5 light fixtures are available for field mounting. They are designed for use to -20°F. Bulbs are included. Vapor-proof light fixtures are also available. Energy saving LED fixtures help reduce operating costs.



Cantilever shelving

Bally Refrigerated Boxes, Inc © 2014

GENERAL WALK-IN COOLER LOAD CALCULA



RESURGAM CITY OF PORTLAND, MAINE
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Inspections Division
Approved with Conditions
Date: 11/22/16

Prepared By	Prepared For
PHIL BONNICI **DAVE SWAIN ASSOCIATES, INC.** **6 LYBERTY WAY** **SUITE 101** **WESTFORD, MA** **01886 USA** **Ph: 978.392.8401** **Fx: 978.392.8431** **Email: phil@swainrep.com**	

COOLING REQUIREMENTS

Application	**General Walk-in Cooler**			Location	**Indoor**		
Internal Temp	35 °F	Internal RH	84%	External Temp	85 °F	External RH	55%
Wall Load	1,211 BTUH	Infiltration	1,048 BTUH	Products	687 BTUH	Miscellaneous	1,112 BTUH
	30%		26%		17%		27%

WALL, FLOOR AND CEILING LOADS

Section	Construction	Thickness (in)	K Factor	R Value	Ext Temp (°F)	Dim 1 (ft)	Dim 2 (ft)	Area (ft²)	Load (BTUH)
Rear	Urethane, Standard panels	4.000	0.14	28.57	85.0	9.00	8.50	77	134
Right End	Urethane, Standard panels	4.000	0.14	28.57	85.0	14.00	8.50	119	208
Front	Urethane, Standard panels	4.000	0.14	28.57	85.0	9.00	8.50	77	134
Left End	Urethane, Standard panels	4.000	0.14	28.57	85.0	14.00	8.50	119	208
Floor	Bally Urethane Panels, Bally 4" Cooler. On Grade	4.000	0.14	29.20		9.00	14.00	126	306
Ceiling	Urethane, Standard panels	4.000	0.14	28.57	85.0	9.00	14.00	126	221
	VOLUME (ft³)	**1,071**			**TOTAL WALL, FLOOR AND CEILING LOAD**				**1,211**

INFILTRATION LOAD : ESTIMATED BY VOLUME AND USAGE

Box Usage	Internal Temp (°F)	Internal Rh (%)	External Temp (°F)	External Rh (%)	Ventilation (CFM)	Load (BTUH)
Regular	35	84	85	55		1,048

PRODUCT LOADS

Type	Weight (lb)	Enter Temp (°F)	Final Temp (°F)	Pull Down (hrs)	Load (BTUH)
General, Mixed Products, Approximation	2,142	45.0	35.0	24	687
TOTAL PRODUCT WEIGHT (lbs)	**2,142**			**TOTAL PRODUCT LOAD**	**687**

MISCELLANEOUS LOADS

Quantity	Description	Power	Units	Run Time (hrs)	Load (BTUH)
	LIGHTING	1	W/ft²	24	430
2	EVAPORATOR MOTORS	100	W	24	682
				TOTAL MISCELLANEOUS LOAD	**1,112**

SYSTEM DESIGN SUMMARY

Design Load (BTUH)	Safety Factor	Safety Load (BTUH)	Run Time (Hours)	Capacity Required (BTUH)	Refrigerant	Line Frequency (Hz)	Design TD (°F)	Line Loss (°F)	Condenser Ambient (°F)
4,059	10%	4,464	16	6,697	R404A	60	10.1	0.5	95

SYSTEM EQUIPMENT SELECTION

Equipment Type	Quantity	Model Number	Description	Voltage	Rating (BTUH)
Condensing Unit	1	BQHA008E6-HS2A	Quiet Line - Hermetic|Condensing Units-Air	208-230/1/60	7,645
Evaporator	1	BLP209MA-S2B_ECM	Low Profile|Evaporator	208-230/1/60	8,687

SYSTEM BALANCE

Fan Load (BTUH)	Suction Temp (°F)	Evaporator TD (°F)	System Capacity (BTUH)
	25.4	9.1	7,795

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Date: 11/22/16

Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 66

Description Evaporator Coil, Cooler

Manufacturer Bally

Model Number BLP209MA-S2B_ECM

Quantity 1 ***Unit*** ea

Electrical Data:

208-230-Volt, 1-Phase, 1.4-Amps, Direct Connection

Plumbing Data:

3/4"-Indirect Waste

Options and Accessories:

See drawings for additional information.

Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.

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Date: 11/22/16

NATIONAL REFRIGERATION AND AIR CONDITIONING CANADA CORP.
159 ROY BLVD, PO BOX 2020
BRANTFORD, ON
CANADA N3T 5Y6

BLP209MA-S2B_ECM

LOW PROFILE EVAPORATOR

PURCHASER :	SUBMITTED BY : **Phil Bonnici**
PROJECT : **Thompson Point - Beer Cooler - Item 65**	DATE : **19 Jul 2016**
ORDER # : **-A00**	ITEM # : **0**
QUOTE # :	ID # :
PURCHASER'S PO # :	TAGGING :

MODEL FEATURES

- 3/8" Tubing coil construction (reduces refrigerant operating charge)
- Factory installed solenoid valve wire harness
- Heavy gauge textured aluminum cabinet construction resists scratches/corrosion
- Spacious piping end compartment allows for easy assembly
- Hinged drain pan with central universal drain connection (3/4" drain)
- Front access to spacious electrical and header compartments
- Schrader connection on suction header
- Attractive and durable high density polyethylene fan guards
- Ultra efficient Electronically Commutated Motor (ECM)
- ** ECM with SmartSpeed Technology
- High efficiency enhanced copper tube and aluminium fin coil design
- 6 FPI

MODEL OPTIONS (* = Shipped Loose)

PRE-ASSEMBLED EVAP
- [ ] Sporlan TXV, LLSV,T-stat
- [1] SmartVap AD with Sporlan TXV + Solvlv
- [ ] Danfoss TXV, LLSV, T-stat
- [ ] EEV Kit - Sporlan EEV + Kelvin II
- [ ] EEV Kit - Emerson EEV + EX48
- [ ] KE2 Demand Defrost w/Sporlan TXV
- [ ] KE2 Demand Defrost w/Sporlan EEV
- [ ] *KE2 Demand Defrost w/Sporlan TXV
- [ ] *KE2 Demand Defrost w/Sporlan EEV
- [ ] KE2 Demand Defrost w/KE2 EEV
- [ ] *KE2 Demand Defrost w/KE2 EEV
- [ ] **Aux Sideport Connector**

CABINET FINISH
- [ ] Painted White
- [ ] Painted Black
- [ ] Stainless Steel

SENSORS FOR CPC I|O BOARDS
- [ ] Coil Temp Sensor
- [ ] Return Air Temp Sensor
- [ ] Suction Pressure Transducer

DEMAND DEFROST ELECTRONIC CONTROLLER
- [ ] KE2 Therm Evaporator Efficiency
- [ ] *KE2 Therm Evaporator Efficiency
- [ ] **Dual Circuit**

ELECTRONIC CONTROLLER
- [1] SmartVap Air Defrost

EXPANSION VALVE
- [1] Sporlan TXV
- [ ] Emerson TXV
- [ ] Sporlan EEV
- [ ] Emerson EEV
- [ ] Danfoss TXV

SENSOR + TRANSDUCER FOR EEV
- [ ] for use with Emerson EEV
- [ ] Other Brand - Specify in Notes

ELECTRONIC SH CONTROLLER FOR EEV
- [ ] *Sporlan Kelvin II EEV Controller
- [ ] *Emerson EEV Controller
- [ ] *Other EEV Controller- Specify MFR Model in Notes
- [ ] **Evaporator Disconnect Switch**

EVAPORATOR PRISON PACKAGE
- [ ] Tamper Proof Screws
- [ ] **Export Crating**

COIL COATING
- [ ] Heresite Coating
- [ ] ElectroFin Coating

FIN AND MATERIAL
- [ ] Gold Coat Fins
- [ ] Copper Fins
- [ ] **Insulated Drain Pan**

KE2 THERM
- [ ] *SmartGate Router #20695
- [ ] *8 Port Switch #20166
- [ ] *CAT5e Shielded Cable - 50ft w/connectors
- [ ] 40' Leads on Sensors + Transducers
- [ ] ***Liquid / Suction Heat Exchanger**

LIQUID LINE SOLENOID VALVE
- [ ] Danfoss
- [1] Sporlan
- [ ] Emerson
- [ ] By Others Field Supplied
- [ ] **Dual Voltage Coil 120-230V Field Wired**
- [ ] **Nitrogen Charged and Sealed**

ROOM THERMOSTATS
- [ ] Mechanical
- [ ] *Mechanical
- [ ] *Johnson A19ABC
- [ ] *Johnson A419ABC-1C
- [ ] Ranco ETC-111000
- [ ] *Ranco ETC-111000
- [ ] **Wire Fan Guards**

INSTALLATION REQUIREMENTS
- [1] Minimum slope of 1" per foot on all drain lines
- [1] P-trap per evap required ouside of box

VOLTAGE	SYSTEM REFRIGERANT	AIR FLOW	EVAP. TEMP	BOX TEMP	CAPACITY
208-230/1/60	**R404A**	**2020 CFM**	**25.9 °F**	**35 °F**	**8687 BTUH**

FANS			HEATERS				CIRCUIT TOTAL			
QTY	POWER	FLA/FAN	TYPE	QTY	AMPS		AMPS	WATTS	MCA†	MOP‡
2	**0.07HP**	**0.6**					**1.2**	**120**	**1.4**	**15**

DISTRIBUTOR	**1/2 in**	SOUND	**-**	REC CAPACITY			APPROVALS
SUCTION	**7/8 in**	WEIGHT	**70 lb**	REF CHARGE	**1 lb**		CE, cULus, NSF

NOTES:
† MCA.. Minimum Circuit Ampacity, ‡ MOP.. Maximum Overcurrent Protection

APPROVED BY : **DATE :**

Approval of this drawing signifies that the equipment is acceptable under the provision of the job specifications. Any change made hereon by any person whomsoever subject to acceptance by NATIONAL REFRIGERATION at its home office.

RESURGAM CITY OF PORTLAND, MAINE
Reviewed for Code Compliance
Inspections Division
Approved with Conditions
Date: 11/22/16

NATIONAL REFRIGERATION AND AIR CONDITIONING CANADA CORP.
159 ROY BLVD, PO BOX 2020
BRANTFORD, ON
CANADA N3T 5Y6

BLP209MA-S2B_ECM

LOW PROFILE EVAPORATOR

PURCHASER :	SUBMITTED BY : **Phil Bonnici**
PROJECT : **Thompson Point - Beer Cooler - Item 65**	DATE : **19 Jul 2016**
ORDER # : **-A00**	ITEM # : **0**
QUOTE # :	ID # :
PURCHASER'S PO # :	TAGGING :

SELECTED OPTION DESCRIPTIONS

Electronic Controller - SmartVap Air Defrost

Air Defrost Timer and Thermostat in one. Factory installed and wired.

Expansion Valve - Sporlan TXV

May be Type EBQ, S, SBF, O externally equalized thermostatic expansion valve. Valves are selected using the specified capacity and operating conditions of the refrigeration system as specified on the accompanying Certified Prints.

Installation Requirements - Minimum slope of 1" per foot on all drain lines

Bally recommends a minimum slope of 1" per foot on all drain lines.

Installation Requirements - P-trap per evap required ouside of box

All evaporators must be trapped individually outside of the box to prevent vapor migration back to coil surface.

Liquid Line Solenoid Valve - Sporlan

Sporlan solenoid coil voltage matches evaporator voltage except when evaporator is 460V, then 230V solenoid coil is used. Exceptions must be clearly explained in the Notes of the option.

Pre-assembled Evap - SmartVap AD with Sporlan TXV + Solvlv

Option Package consists of factory installed and wired Bally SmartVap Air Defrost electronic controller, Sporlan balance port TXV and Sporlan liquid line solenoid valve.

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NATIONAL REFRIGERATION AND AIR CONDITIONING CANADA CORP.

159 ROY BLVD, PO BOX 2020
BRANTFORD, ON
CANADA N3T 5Y6

Order Item No: 0

BLP209MA-S2B_ECM

LOW PROFILE EVAPORATOR

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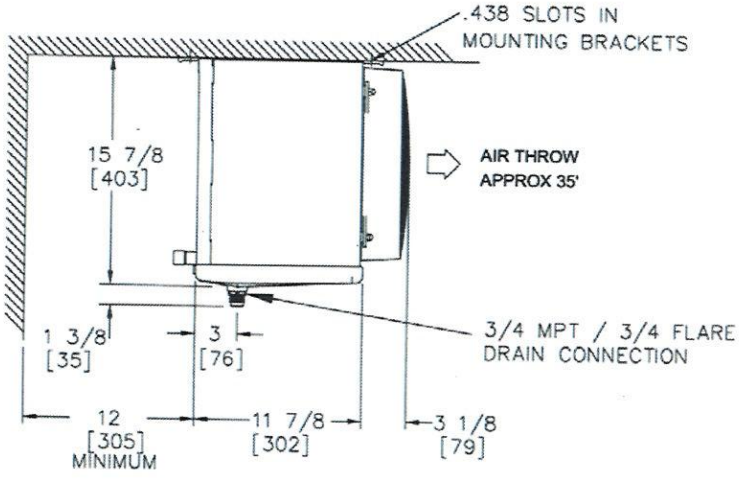
DATE : **19 Jul 2016**
PURCHASER :
PROJECT : **Thompson Point - Beer Cooler - Item 65**
SUBMITTED BY : **Phil Bonnici**

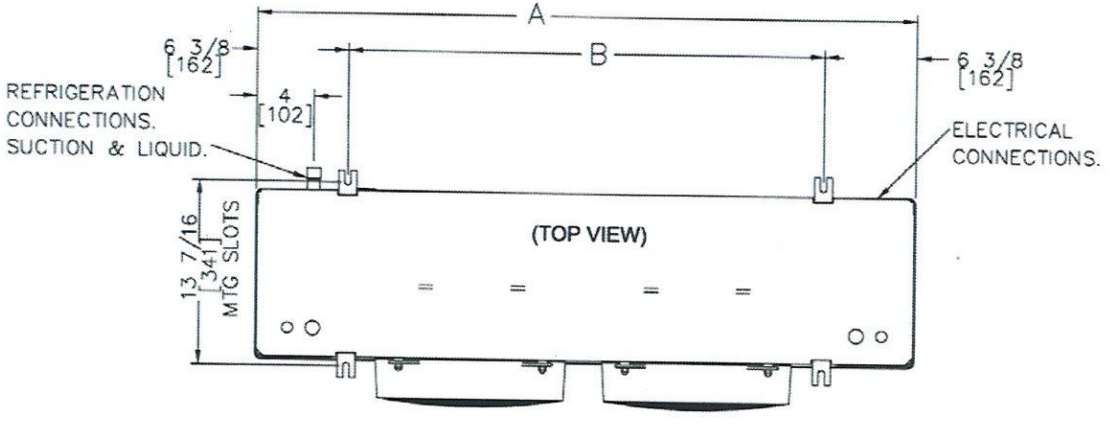
Dimensions shown are for standard unit less options.

DIMENSIONS	
DIMENSION A	46 1/4 in
DIMENSION B	33 1/4 in
DIMENSION C	
DIMENSION D	
DIMENSION E	
DIMENSION F	
DIMENSION G	0 in
DIMENSION H	

CONNECTIONS	
DISTRIBUTOR	1/2 in
SUCTION	7/8 in
DRAIN	3/4 in
WATER	
DISCHARGE	
PAN LOOP	
HOT GAS SIDE PORT	
HOT GAS INLET	
HOT GAS OUTLET	
OTHER	
SHIPPING WEIGHT	70 lb
REFRIGERANT CHARGE	1 lb
RECEIVER CAPACITY	

APPROVALS			
CE	c UL us	NSF	





NOTES:

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Inspection Division
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CITY OF PORTLAND, MAINE

Reviewed for Code Compliance
Inspections Division
Approved with Conditions
Date: 11/22/16

Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 67

Description Compressor, Cooler

Manufacturer Bally

Model Number BQHA008E6-HS2A

Quantity 1 ***Unit*** ea

Electrical Data:

208-230-Volt, 1-Phase, 3/4-HP, 9.3-Amps, Direct Connection

Plumbing Data:

None

Options and Accessories:

See drawings for additional information.

Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.

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#

NATIONAL REFRIGERATION AND AIR CONDITIONING CANADA CORP.
159 ROY BLVD, PO BOX 2020
BRANTFORD, ON
CANADA N3T 5Y6

BQHA008E6-HS2A

QUIET LINE - HERMETIC CONDENSING UNITS-AIR

PURCHASER :	SUBMITTED BY : **Phil Bonnici**
PROJECT : **Thompson Point - Beer Cooler - Item 65**	DATE : **19 Jul 2016**
ORDER # : **-A00**	ITEM # : **0**
QUOTE # :	ID # :
PURCHASER'S PO # :	TAGGING :

MODEL FEATURES

- Copper tubing secured with cushion clamps
- Fan motors are inherently protected with internal overloads
- Pre-formed piping
- Receiver with fusible plug and liquid shut off valve
- Suction and discharge service valves
- Weatherproof electrical control box with compressor contactor and fused control circuit
- THERMOSPAN coil design feature eliminates tube failure on tube sheets
- Ultra efficient Electronically Commutated Motor (ECM)
- Fixed high and low pressure control
- Unit shipped with Nitrogen Holding Charge
- Powder Coat Painted Cabinet
- Gold Coat Fins
- High efficiency enhanced copper tube and aluminium fin coil design
- EC Motor Speed Controller

MODEL OPTIONS (* = Shipped Loose)

PRE-ENGINEERED OPTION PACKAGE

- [ ] A - STD
- [ ] B
- [ ] C
- [1] D
- [ ] E
- [ ] F
- [ ] G
- [ ] H
- [ ] J
- [ ] K

- [ ] **115V Control Circuit**
- [ ] **Compressor Sound Insulation**
- [ ] **Discharge Line Check Valve**

DISCONNECT SWITCH

- [ ] Non-Fused
- [ ] **Export Crating**
- [ ] **Extended 4-Year Compressor Warranty**
- [ ] **Extended Leg Kit**

COIL COATING

- [ ] Heresite Coating
- [ ] ElectroFin Coating

FIN AND MATERIAL

- [ ] Copper Fins
- [1] **Heated and Insulated Receiver**

LIQUID LINE FILTER + SIGHT GLASS

- [1] Sealed
- [ ] **Oversized Receiver**
- [ ] **Pump Down Toggle Switch**

SUCTION ACCUMULATOR

- [ ] Without Heat Exchanger

SUCTION FILTER

- [ ] Sealed Type

TIME CLOCK

- [ ] Paragon 8145 Style
- [ ] *230V Paragon 8145 Style
- [ ] *115V Paragon 8145 Style
- [ ] **Two Valve Adj Flooded Head Pressure Control**
- [ ] **Wall Mount Kit**
- [1] **Wind Guard**
- [ ] **QuickVac Valves**

VOLTAGE	SYSTEM REFRIGERANT	RATING	SUCTION TEMP	AMBIENT TEMP	CAPACITY
208-230/1/60	**R404A**	**0.75Hp**	**25.4 °F**	**95 °F**	**7645 BTUH**

FANS			COMPRESSOR				CIRCUIT TOTAL			
QTY	POWER	FLA/FAN	TYPE	QTY	RLA	LRA	AMPS	WATTS	MCA†	MOP‡
1	**165W**	**1.7**	**RST55C1E-CAV-202**		**6.1**	**33.7**	**7.8**		**9.3**	**15**

LIQUID	**3/8 in**	SOUND	**-**	REC CAPACITY	**6 lb**		APPROVALS
SUCTION	**5/8 in**	WEIGHT	**305 lb**	REF CHARGE			

NOTES:
† MCA.. Minimum Circuit Ampacity, ‡ MOP.. Maximum Overcurrent Protection
MCA & MOP are for the condensing unit ONLY. Single point connections WILL show different on dataplate.

APPROVED BY : **DATE :**

Approval of this drawing signifies that the equipment is acceptable under the provision of the job specifications. Any change made hereon by any person whomsoever subject to acceptance by NATIONAL REFRIGERATION at its home office.

RESURGAM CITY OF PORTLAND, MAINE
Reviewed for Code Compliance
Inspections Division
Approved with Conditions
Date: 11/22/16

NATIONAL REFRIGERATION AND AIR CONDITIONING CANADA CORP.
159 ROY BLVD, PO BOX 2020
BRANTFORD, ON
CANADA N3T 5Y6

BQHA008E6-HS2A

QUIET LINE - HERMETIC CONDENSING UNITS-AIR

PURCHASER :	SUBMITTED BY : **Phil Bonnici**
PROJECT : **Thompson Point - Beer Cooler - Item 65**	DATE : **19 Jul 2016**
ORDER # : **-A00**	ITEM # : **0**
QUOTE # :	ID # :
PURCHASER'S PO # :	TAGGING :

SELECTED OPTION DESCRIPTIONS

Heated and Insulated Receiver

Self regulating 8W/ft heater wrapped in 1/2" Rubatex or equivalent insulation. Heater voltage matched control circuit. Receiver CRN and U-A1 form available upon request.

Liquid Line Filter + Sight Glass - Sealed

Sporlan C Series with ODF solder connections and Sporlan SA moisture indicator factory installed in liquid line.

Pre-Engineered Option Package - D

Liquid line filter drier and sightglass: Sporlan C Series filter-drier with ODF solder connections and Sporlan SA moisture indicator factory installed in liquid line.
Heated and Insulated Receiver: Self regulating 8W/ft heater wrapped in 1/2" Rubatex or equivalent insulation. Heater voltage matched control circuit. Receiver CRN and U-A1 form available upon request.

Wind Guard

For use with EC Motors. Prevents uncontrolled airflow through the condenser in ambients less than 10°F .

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NATIONAL REFRIGERATION AND AIR CONDITIONING CANADA CORP.
159 ROY BLVD, PO BOX 2020
BRANTFORD, ON
CANADA N3T 5Y6

Order Item No: 0

BQHA008E6-HS2A

QUIET LINE - HERMETIC CONDENSING UNITS-AIR

NATIONAL REFRIGERATION will furnish equipment in accordance with this drawing and specifications, and subject to its published warranty. Approval of this drawing signifies that the equipment is acceptable under the provision of the job specifications. Any change made hereon by any person whomsoever subject to acceptance by NATIONAL REFRIGERATION at its home office.

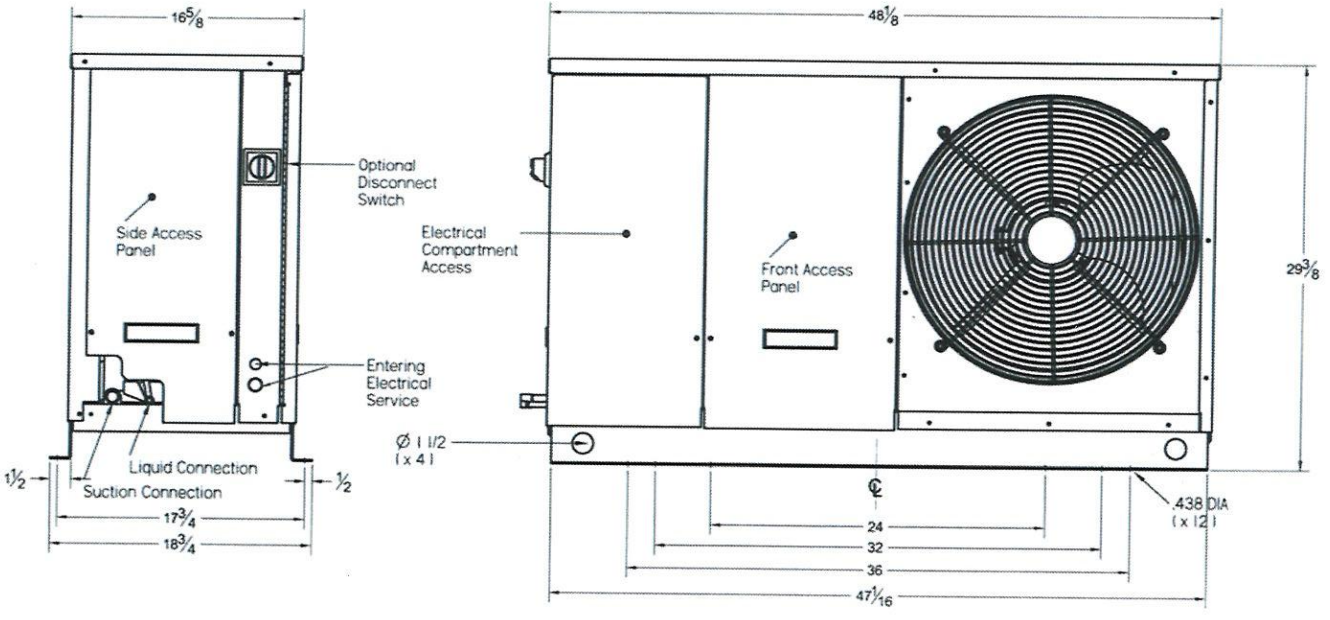
DATE : **19 Jul 2016**
PURCHASER :
PROJECT : **Thompson Point - Beer Cooler - Item 65**
SUBMITTED BY : **Phil Bonnici**

Dimensions shown are for standard unit less options.

DIMENSIONS	
DIMENSION A	
DIMENSION B	
DIMENSION C	
DIMENSION D	
DIMENSION E	
DIMENSION F	
DIMENSION G	
DIMENSION H	

CONNECTIONS	
LIQUID	3/8 in
SUCTION	5/8 in
DRAIN	
WATER	
DISCHARGE	
PAN LOOP	
HOT GAS SIDE PORT	
HOT GAS INLET	
HOT GAS OUTLET	
OTHER	
SHIPPING WEIGHT	305 lb
REFRIGERANT CHARGE	
RECEIVER CAPACITY	6 lb

APPROVALS			
c UL us			



NOTES:

Date: 11/22/16
Reviewed for Code Compliance
Inspection Division
Approved with Conditions
CITY OF PORTLAND, MAINE

Reviewed for Code Compliance
Inspections Division
Approved with Conditions
Date: 11/22/16

Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 68

Description Cooler Shelving

Manufacturer Cambro

Model Number Elements Series

Quantity 3 ***Unit*** ea

Electrical Data:

None

Plumbing Data:

None

Options and Accessories:

(2) Two units at 21" x 36" x 72" high. Model ESU213672V4.
(1) One unit at 21" x 48" x 72" high. Model ESU214872V4.

Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.

CAMBRO

Camshelving® Elements Series

4-Shelf Starter Units for Stationary Units

Shelf Plates only with Camguard® Antimicrobial

3 Post Heights

64" (1630 mm), 72" (1830 mm), 84" (2140 mm)

3 Shelf Widths

18" (460 mm), 21" (540 mm), 24" (610 mm)

5 Shelf Lengths

36" (910 mm), 42" (1070 mm), 48" (1220 mm), 54" (1380 mm), 60" (1530 mm)

StoreSafe

CAMGUARD ANTIMICROBIAL SHELF PLATES

- **Starter Unit includes:**

  4 stationary posts with leveling feet installed pre-assembled with post connectors and wedges, 1 bag of 32 stationary traverse dovetails (16 ea. A and B), Vented shelf plates (for 4 shelves), 8 stationary traverses and instructions.

Item No. 68

Specifier Identification No. _____

Model No. ESU214872V4

Quantity 3

Date: 11/22/16

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Approved with Conditions



Four Shelf Unit with Vented Shelf Plates.

Features & Benefits

Strong Technology

Posts and Traverses are built using advanced manufacturing technology and the use of a non-corrosive composite material. The robust design along with unique composite material gives Elements an unprecedented longevity, durability and weight-bearing capacity in the industry. Shelves up 48" (1220 mm) long hold up to 800 lbs. (363 kg) evenly distributed static weight. Shelves 54" – 78" (1380 mm – 1980 mm) long hold up to 600 lbs. (272 kg) each. Shelves connected by Corner Connectors hold up to 400 lbs. (182 kg) on a 36" (910 mm) to 48" (1220 mm) traverse.

Hygienic Design

Camshelving Shelf Plates contain Camguard® antimicrobial, a silver-ion technology that inhibits the growth of mold, fungus and bacteria that may cause odors, stains and product degradation. Camguard is incorporated throughout the shelf plate material so that it will never wash off or wear out. The shelf plates remove easily and can be placed in an open end Camrack® (OETR314) for washing.

Shelving for Life

Non-corrosive design will endure all areas of operation – dry-storage, coolers, warewashing, freezer and heavy condensation and humidity settings – without risk of rusting, peeling, denting, cracking or warping. Functions in temperatures down to -36°F (-30°C) or warm environments up to 190°F (88°C).

Fits in Any Space

Innovative design helps maximize valuable space and provides strength and stability. Straight line components are attached by sharing posts of existing units with no loss of weight-bearing capacity. Corner Connectors bring units together in 90° angle to create corner & U-shaped units. Reduces costs by sharing posts of existing unit without the use of add-on clips or "S" hooks.

Requires minimal assembly

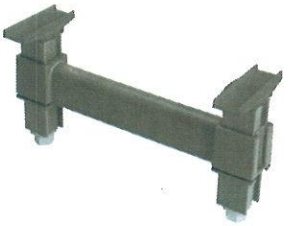
Can be put together with the use of a rubber mallet. Two-piece dovetails secure Traverses so they can be set easily into place.

Flexible Design

Shelves can be easily adjusted at 4" (102 mm) increments. Add a shelf to an existing unit by simply ordering the appropriate Shelf Kit. Adjustable foot on bottom of each stationary Post adjusts easily for floor irregularities so shelf contents are securely stored and leveled.

Optional Accessories

Wall Fastener and Seismic Foot. Each are packed 4 per case. Identification Tags clip easily onto traverses.



Dunnage Stand Recommended for Units 54" (1380 mm)or longer.



Set of Left and Right Corner Connectors (1 set required per shelf).

Approvals

NSF Components

* Does not include Wall Fastener and Seismic Foot.

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Telephone 714 848 1555 Toll Free 800 854 7631 Customer Service Department 800 833 3003

Camshelving® Elements Series

4-Shelf Starter Units for Stationary Units

Shelf Plates only with Camguard® Antimicrobial

Item No. 68

Specifier Identification No. _____

Model No. ESU214872Y4

Quantity 3

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Date: 11/22/16

Four shelf Starter Unit

CODE	TRAVERSE IN. MM	CASE LBS. (CUBE)	CASE KG. (CUBE M³)
64" (1630 mm) Height 18" (460 mm) Width			
ESU183664	36" 910 mm	49.99 (5.92)	22,68 (0,17)
ESU184264	42" 1070 mm	54.53 (5.92)	24,74 (0,17)
ESU184864	48" 1220 mm	58.94 (5.92)	26,74 (0,17)
ESU185464	54" 1380 mm	63.64 (5.92)	28,87 (0,17)
ESU186064	60" 1530 mm	68.26 (5.92)	30,96 (0,17)
64" (1630 mm) Height 21" (540 mm) Width			
ESU213664	36" 910 mm	54.94 (7.39)	24,92 (0,21)
ESU214264	42" 1070 mm	60.23 (7.39)	27,32 (0,21)
ESU214864	48" 1220 mm	65.28 (7.39)	29,61 (0,21)
ESU215464	54" 1380 mm	70.74 (7.39)	32,09 (0,21)
ESU216064	60" 1530 mm	76.11 (7.39)	34,52 (0,21)
64" (1630 mm) Height 24" (610 mm) Width			
ESU243664	36" 910 mm	59.50 (8.49)	26,99 (0,24)
ESU244264	42" 1070 mm	61.66 (8.49)	27,97 (0,24)
ESU244864	48" 1220 mm	71.72 (8.49)	32,53 (0,24)
ESU285464	54" 1380 mm	77.70 (8.49)	35,24 (0,24)
ESU246064	60" 1530 mm	83.59 (8.49)	37,92 (0,24)
84" (2140 mm) Height 24" (610 mm) Width			
ESU243684PKG	36" 910 mm	61.46 (14.30)	27,88 (0,14)
ESU244284PKG	42" 1070 mm	67.27 (15.57)	30,51 (0,17)
ESU244884PKG	48" 1220 mm	73.68 (12.57)	33,42 (0,16)
ESU245484PKG	54" 1380 mm	80.66 (14.59)	36,58 (0,20)
ESU246084PKG	60" 1530 mm	86.55 (15.14)	39,26 (0,20)

Due to the size of the 84" (2140 mm) shelving, starter units will be shipped in 3 cartons.

CODE	TRAVERSE IN. MM	CASE LBS. (CUBE)	CASE KG. (CUBE M³)
72" (1830 mm) Height 18" (460 mm) Width			
ESU183672	36" 910 mm	51.27 (5.92)	23,26 (0,17)
ESU184272	42" 1070 mm	55.81 (5.92)	25,32 (0,17)
ESU184872	48" 1220 mm	60.22 (5.92)	27,32 (0,17)
ESU185472	54" 1380 mm	64.92 (5.92)	29,45 (0,17)
ESU186072	60" 1530 mm	69.54 (5.92)	31,54 (0,17)
72" (1830 mm) Height 21" (540 mm) Width			
ESU213672	36" 910 mm	56.22 (7.39)	25,50 (0,21)
ESU214272	42" 1070 mm	61.51 (7.39)	27,90 (0,21)
ESU214872	48" 1220 mm	66.57 (7.39)	30,20 (0,21)
ESU215472	54" 1380 mm	72.02 (7.39)	32,67 (0,21)
ESU216072	60" 1530 mm	77.39 (7.39)	35,10 (0,21)
72" (1830 mm) Height 24" (610 mm) Width			
ESU243672	36" 910 mm	60.78 (8.49)	27,57 (0,24)
ESU244272	42" 1070 mm	66.59 (8.49)	30,21 (0,24)
ESU244872	48" 1220 mm	72.99 (8.49)	33,11 (0,24)
ESU245472	54" 1380 mm	79.98 (8.49)	35,82 (0,24)
ESU246072	60" 1530 mm	84.87 (8.49)	38,50 (0,24)

Corner Connector Set

CODE	DESCRIPTION	CASE LBS. (CUBE)	CASE KG. (CUBE M³)
ECC	Right and Left	0.70 (0.04)	0,32 (0,001)

Case Pack: 1 set

Dunnage Stands

6 ½" (165 mm) Height

CODE	WIDTH IN. MM	CASE LBS. (CUBE)	CASE KG. (CUBE M³)
EDS14	14" 360 mm	1.94 (0.18)	0,88 (0,001)
EDS18	18" 460 mm	2.06 (0.22)	0,93 (0,006)
EDS21	21" 540 mm	2.14 (0.26)	0,97 (0,007)
EDS24	24" 610 mm	2.23 (0.30)	1,01 (0,008)

Case Pack: 1

Architect Specs

Posts: Proprietary non-corrosive composite material.
Post Connectors: Glass Filled Polypropylene.
Traverses: Proprietary non-corrosive composite material.
Vented/Solid Shelf Plates: Reinforced polypropylene with Camguard® antimicrobial.
Corner Connectors: Glass Filled Polypropylene.
Adjustable Foot: Glass Filled Nylon.
Seismic Foot: Stainless Steel post and wide foot plate, 3 holes for bolts. (Bolts not provided)
Divider Bars: Glass Filled Nylon.
Wall Fastener: Stainless Steel.
Dovetails: Resin Nylon.
Wedges: Resin Polypropylene.

Optional Accessories

Seismic Foot (Bolts not provided)	❑ CSEQ3	**Color:** Silver	**Case pack:** 4 each
Wall Fastener	❑ CSWF	**Color:** Silver	**Case pack:** 4 each
E Corner Connector	❑ ECC	**Color:** Brushed Graphite	**Case pack:** 2 each
Identification Tag 6"	❑ CSID	**Color:** White/Clear	**Case pack:** 12 each
Identification Tag 3"	❑ CSID3	**Color:** White/Clear	**Case pack:** 12 each

Standard Colors

❑ Brushed Graphite (580)

Approvals

NSF Components

* Does not include Wall Fastener and Seismic Foot.

CAMBRO

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Approved with Conditions
Date: 11/22/16

Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 69

Description Keg Stacker

Manufacturer New Age

Model Number 1289

Quantity 1 ***Unit*** ea

Electrical Data:

None

Plumbing Data:

None

Options and Accessories:

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New Age Industrial Corp., Inc.
PO Box 520 • 16788 US Hwy 36 • Norton, Kansas 67654
Phone: 800-255-0104 • Fax: (877)-877-7687 • **www.NewAgeIndustrial.com**

Job: _____

Item: 69

Quantity: 1

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Keg Stackers





Model #NS933

Built To Withstand The Impact Shock Of Dropped Kegs

These heavy duty aluminum units store ⅙, ¼ and ½ barrels (kegs) of beer as well as dry general storage. These keg shelves are extra-reinforced for the added abuse associated with handling kegs.

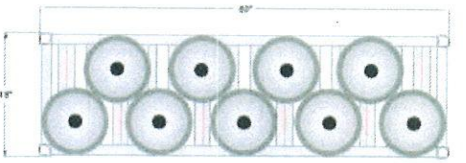
Unlike most wire shelves,these units have easy-to-clean flat surfaces that aid in the easy-on and easy-off of smaller heavy product.

Approved for use in freezers, displays, as well as packaging and storage areas, these heavy duty all welded aluminum racks keep product organized and off of the floor while providing adequate air flow.

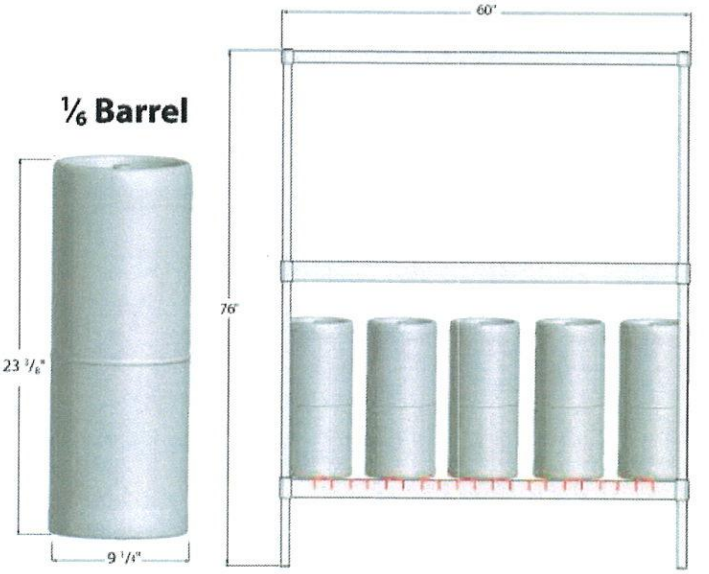
Adjustable
Fully adjustable shelves can be adjusted to fit your specific requirements. Units assemble in minutes with only an allen wrench (provided). Aluminum posts are marked in 2"increments for easy leveling with all ends capped.

Guaranteed To Last
Guaranteed to last, each rack carries a **Lifetime Guarantee** against rust and corrosion as well as a **Five-Year Guarantee** against material defects and workmanship.

MAXIMIZE Your Craft Keg STORAGE



⅙ Barrel



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Made in the USA

Distributed by:

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Box 520 • 16788 US Hwy 36 • Norton, Kansas 67654
Phone: 800-255-0104 • Fax: (877)-877-7687 • www.NewAgeIndustrial.com

Job: _____

Item: _____

Quantity: _____

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Keg Stackers

MATERIAL:

- Framework for the shelves is constructed out of 1½" x 2¾" x .070" wall tubing.
- Laterals are constructed out of 1¼" x 2¼" x .100" wall T-Bar.
- Complete units come with posts that are constructed out of 1 5/16" Diameter pipe.

GUARANTEE:

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

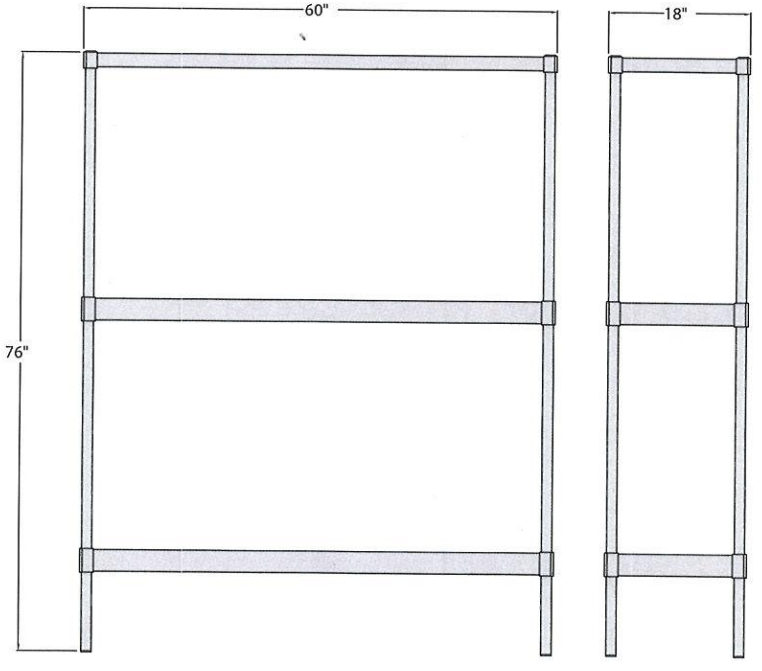
Model No.	Size D-H-L	½-Barrel Capacity	⅙-Barrel Capacity	No. Shelves	Ship Lbs.
Complete Units					
31842TT7	18" x 76" x 42"	4		3	49
NS933	18" x 76" x 60"	6	18	3	71
NS475	18" x 76" x 72"	8		3	73
1288	18" x 76" x 80"	8		3	78
1289 *	18" x 76" x 93"	10		3	98
Keg Shelves Only –*Posts (see pg 43)* ***Customize Your Own Units***					
94273	18" x 3" x 60"	3	9	1	14.4
95410	18" x 3" x 72"	4		1	16.5
94274	18" x 3" x 80"	4		1	21
94275 *	18" x 3" x 93"	5		1	23
Wall Protectors - Not NSF Approved.					
94029	18" x 2" x 60"				7.5
1872UB	18" x 2" x 72"				5.4
94030	18" x 2" x 80"				9
94031 *	18" x 2" x 93"				10

* 93" Shelves Require Six Posts.

Models 31842TT7, NS475, 95410 & 1872UB Are Not NSF Approved.

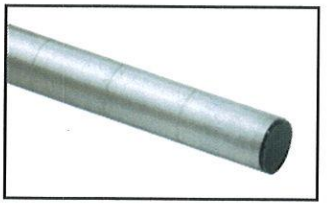
Option:

Regulator Bar -- Customized for your shelving layout.



#NS933

Posts



Model No.	Length	Ship Lbs.
12P	12"	.6
34P	34"	1.7
48P	48"	2.5
54P	54"	3
60P	60"	3
68P	68"	3.6
72P	72"	3.9
76P	76"	4
84P	84"	4.1

Capped aluminum pipe (1-5/16" o.d.).
Marked in 2" increments.

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Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 70

Description Beer Line Chiller (By Vendor)

Manufacturer Glasstender or Equal

Model Number BLC-1/3 or Equal

Quantity 1 ***Unit*** ea

Electrical Data:

120-Volt, 1-Phase, 1/3-HP, 13.0-Amps, Cord and Plug (NEMA 5-20P)

Plumbing Data:

None

Options and Accessories:

Unit to be supplied and installed by beer system vendor. Verify all utility requirements.

Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.

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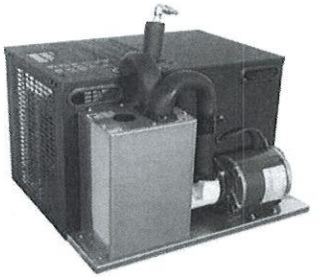
Project:	AIA
Item #: 70 Qty: 1	SIS#
Model #: BLC-1/3	Date: 11/22/16

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Beer Line Chillers

1/3 HP Beer Line Chiller

Model: BLC-1/3-E



BLC-1/3-E

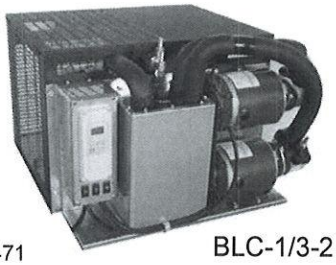
Intertek
Conforms to ANSI/UL STD 471
Certified to CSA STD
C22.2 No. 120

Standard Features:

- Glycol connections with flared fittings for easy service access
- Durable black vinyl-clad exterior with 16 gauge galvanized steel base
- Stainless steel, CFC-free, foamed-in-place insulated glycol bath
- High efficiency heat exchanger minimizes glycol bath size to one gallon
- Front located glycol filling port

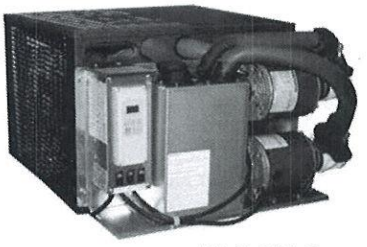
1/3, 1/2, and 3/4 HP Beer Line Chillers with Remote Installable Control Panel

Models: BLC-1/3, BLC-1/3-2, BLC-1/2, BLC-1/2-2, BLC-3/4, BLC-3/4-2



BLC-1/3-2

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



BLC-3/4-2

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

Standard Features:

- Control panel is removable and includes wall bracket for remote installation
- Glycol connections with flared fittings for easy service access
- Durable black vinyl-clad exterior with 16 gauge galvanized steel base
- Stainless steel, CFC-free, foamed-in-place insulated glycol bath
- High efficiency heat exchanger minimizes glycol bath size to one gallon
- Front located glycol filling port
- Digital temperature control with LCD display
- Over-sized condenser coil for maximum efficiency
- Clear glycol bath cover for easy visual inspection
- Available with two recirculating pumps (designated by "-2" suffix in model number)

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

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

Approval/Notes:

RESURGAM CITY OF PORTLAND, MAINE
Reviewed for Code Compliance
Inspections Division
Approved with Conditions
Date: 11/22/16

Remote Draft Beer Line Chillers

Dimensional and Specification Information

Model No.		BLC-1/3-E	BLC-1/3	BLC-1/3-2	BLC-1/2	BLC-1/2-2	BLC-3/4	BLC
Dimensions†	Length	27"	27"	27"	27"	27"	27"	27"
	Width	21-1/4"	25-5/8"	25-5/8"	25-5/8"	25-5/8"	25-5/8"	25-5/8"
	Height	14-3/4"	16"	16"	16"	16"	16"	16"
	† Note: A minimum six inch clearance should be allowed around the entire unit for proper air flow. Additional clearance should be considered above and in front of the unit for service access.							
Electrical	Voltage	120V	120V	120V	120V	120V	230V	230V
	Frequency	60 Hz	60 Hz	60 Hz	60 Hz	60 Hz	60 Hz	60 Hz
	Phase	1ø	1ø	1ø	1ø	1ø	1ø	1ø
	FLA	13	13	18.6	13.5	19.5	10.1	12.9
	Dedicated Circuit	20A	20A	30A	20A	30A	20A	20A
	Electrical Connection	Cord & Plug NEMA 5-20P	Cord & Plug NEMA 5-20P	Hard Wire	Cord & Plug NEMA 5-20P	Hard Wire	Cord & Plug NEMA 6-20P	Cord & Plug NEMA 6-20P
Refrigerant		R134a	R134a	R134a	R134a	R134a	R134A	R134A
Compressor		1/3 HP	1/3 HP	1/3 HP	1/2 HP	1/2 HP	3/4 HP	3/4 HP
Capacities*		2,175 BTU/hr	2,175 BTU/hr	2,175 BTU/hr	3,300 BTU/hr	3,300 BTU/hr	6,375 BTU/hr	6,375 BTU/hr
	* Note: Rated capacities assume maximum operating ambient temperature of 80°F.							
Max Distance to Taps		125 ft.	125 ft.	125 ft.	250 ft.	250 ft.	400 ft.	400 ft.
Circulating Pumps		60 gph	60 gph	60 gph	60 gph	60 gph	60 gph	60 gph
Glycol Bath Capacity		.94 gal	.94 gal	.94 gal	.94 gal	.94 gal	.94 gal	.94 gal.
Shipping Weight LBS (kg)		128 (58.1)	150 (68.0)	163 (73.9)	153 (69.4)	166 (75.3)	175 (79.5)	193 (87.7)

Remote Mounted Control Panel Installation Details

The Glastender exclusive, patented beer line chiller design houses the heat exchanger inside the condensing unit compartment. This unique feature allows the control panel with glycol bath and recirculating pump(s) to be easily installed separate from the condensing unit in a more conveniently accessible location. Simply remove the control panel from the condensing unit cabinet and mount it in the desired location. Only glycol and electrical lines need to be run between the control panel and the condensing unit cabinet.

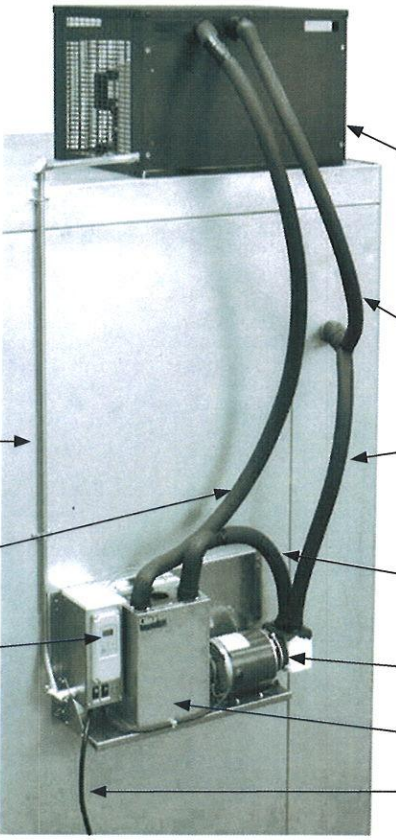


Photo shows BLC-1/3 in an installation setting with the control panel installed remotely from the condensing unit cabinet.

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Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 71

Description Draft Beer Tee Tower (By Vendor)

Manufacturer Glasstender or Equal

Model Number BT-8-SS or Equal

Quantity 4 ***Unit*** ea

Electrical Data:

None

Plumbing Data:

1/2"-Indirect Waste

Options and Accessories:

Unit to be supplied and installed by beer system vendor. Verify all utility requirements.

Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.

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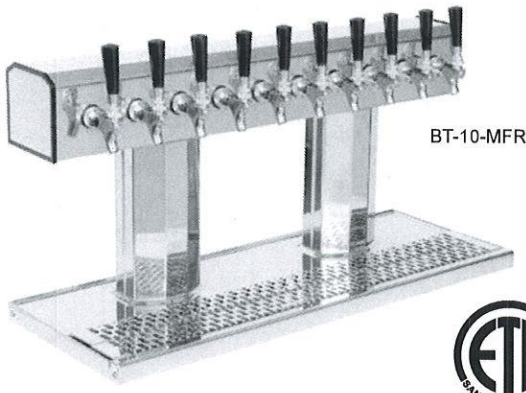
Project: _____ AIA:

Item #: 71 Qty: 4 SIS#

Model #: BT-8-SS Date: 11/22/16

Reviewed for Code Compliance
Inspections Division
Approved with Conditions

Tee Towers



BT-10-MFR

NOTE: Faucet handles not included.

Intertek
4004503
Conforms to NSF/ANSI STD 18

BT-8-SS

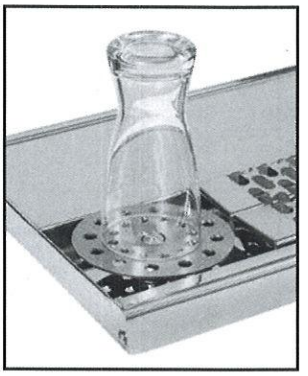
Size: Specify the number of faucets from 4, 5, 6, 8, 10, 12

Finish:
SS = Stainless steel
MF = Mirror finish
PB = Polished brass

Standard Features

- All stainless steel construction (brass is optional)
- Integral surface mount drain pan with lift-out perforated insert
- 1/4″ shanks with 3/16″ restriction lines
- Available in grainline stainless, mirror finish stainless, or polished brass
- Available with insulated cold plate assembly for recirculating system
- Available without drain pan (specify suffix '-LD' on the model number)
- Available in 4, 5, 6, 8, 10, and 12 faucet sizes
- All models include all stainless steel faucets and shanks
- Foamed-in-place insulated column for extra rigidity
- Unique internal support system for solid mounting
- Base plate serves as template for hole cutting
- Available with rinser faucet extension to the left or right of the drain pan. Specify accessory model number RFSS, RFMF, or RFPB for stainless steel, mirror finish, or polished brass respectively.





BT-5-SSR with optional Rinser Faucet Extension

Specifications

Drains

- Drain pan models - 1/2″ tailpiece

Materials

- 20 gauge stainless steel or brass parts include: head, column, drain pan, and perforated inserts
- 16 gauge galvanized steel parts include: subsurface head stiffener and base plate
- 11 gauge stainless steel parts include: inner column base and top plate and tower head mounting plate

Shank Sizes

- 1/4″ I.D. with 3/16″ fittings

Rinser Faucet (optional)

- Accepts 3/8″ cold water lead
- 30 psi water pressure regulator included

NOTE: Rinser faucets are not intended for use with towers mounted to a refrigerator due to risk of water line freeze up.

Rinser Faucet Installation Notes

- Important: Unit must be installed in conformance with applicable federal, state, and local plumbing codes, including adequate backflow when required.
- Install in-line water regulator (included).
- A separate shut-off valve is recommended (not included).

03012383
Rinser Faucet Assembly

Intertek
4004503
Conforms to NSF/ANSI STD 372

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989.752.4275 • 800.748.0423 • Fax 989.752.4444
www.glastender.com

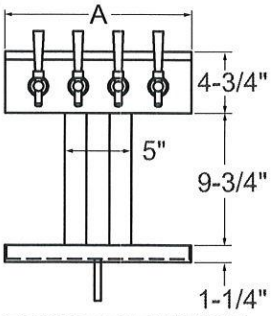
Specifications subject to change without notice. For current specifications please visit our website.

Approval/Notes:

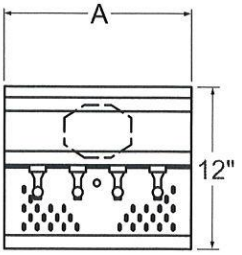
RESURGAM CITY OF PORTLAND, MAINE
Reviewed for Code Compliance
Inspections Division
Approved with Conditions
Date: 11/22/16

Tee Towers

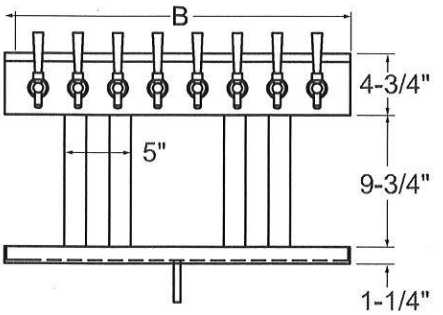
Dimensional Information



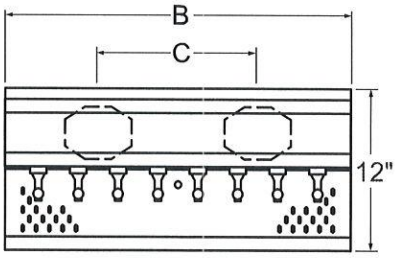
FRONT ELEVATION



PLAN VIEW



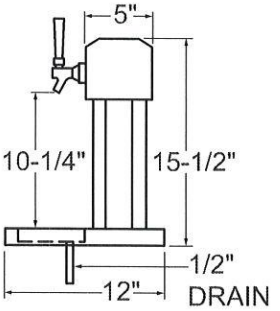
FRONT ELEVATION



PLAN VIEW

SINGLE COLUMN TEE TOWER	
NUMBER OF FAUCETS	"A" WIDTH
4	14"
5	17"
6	20"

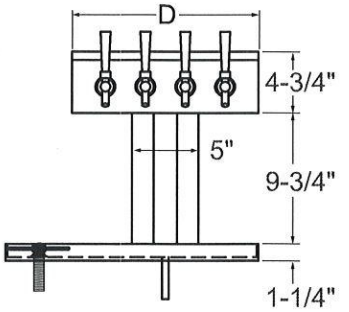
NOTE: Faucet handles not included.



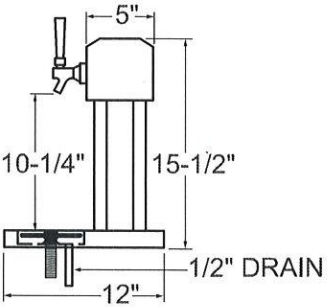
SIDE ELEVATION

DOUBLE COLUMN TEE TOWER		
NUMBER OF FAUCETS	"B" WIDTH	"C" WIDTH
8	26"	12"
10	32"	15"
12	38"	18"

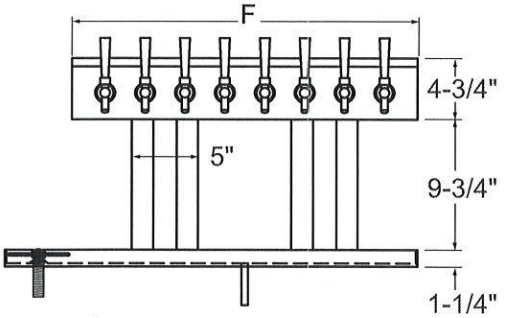
NOTE: Faucet handles not included.



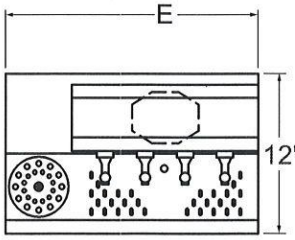
FRONT ELEVATION



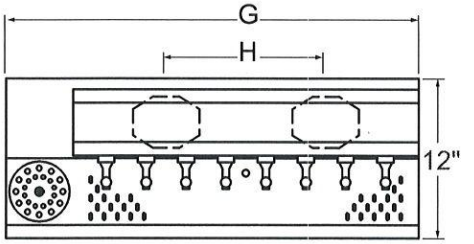
SIDE ELEVATION



FRONT ELEVATION



PLAN VIEW



PLAN VIEW

SINGLE COLUMN TEE TOWER WITH RINSER FAUCET EXTENSION		
NUMBER OF FAUCETS	"D" WIDTH	"E" WIDTH
4	14"	19"
5	17"	22"
6	20"	25"

NOTE: Faucet handles not included.

DOUBLE COLUMN TEE TOWER WITH RINSER FAUCET EXTENSION			
NUMBER OF FAUCETS	"F" WIDTH	"G" WIDTH	"H" WIDTH
8	26"	31"	12"
10	32"	37"	15"
12	38"	43"	18"

NOTE: Faucet handles not included.

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Inspections Division
Approved with Conditions
Date: 11/22/16

Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 72

Description Beverage Counter

Manufacturer Advance Tabco

Model Number BEV-30-96L

Quantity 2 ***Unit*** ea

Electrical Data:

120-Volt, 1-Phase, 15.0-Amps, Direct Connection

Plumbing Data:

1/2"-Hot Water

1/2"-Cold Water

1-1/2"-Waste

Options and Accessories:

Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.

ADVANCE TABCO
SMART FABRICATION™

STAINLESS STEEL

ENCLOSED BASE BEVERAGE TABI

RESURGAM CITY OF PORTLAND, MAINE
Reviewed for Code Compliance
Inspections Division
Approved with Conditions
Date: 11/22/16

Item #: 72 Qty #: 2
Model #: BEV-30-96L
Project #:



Model #	Length	Weight
BEV-30-48LorR*	48"	230 lbs.
BEV-30-60LorR*	60"	250 lbs.
BEV-30-72LorR*	72"	300 lbs.
BEV-30-84LorR*	84"	350 lbs.
BEV-30-96LorR*	96"	400 lbs.
BEV-30-108LorR*	108"	450 lbs.
BEV-30-120LorR*	120"	500 lbs.
BEV-30-144LorR*	144"	550 lbs.

*SPECIFY SINK LEFT OR RIGHT END:
Please designate left or right sink location by using L or R after model number when ordering



FEATURING BOLT-ON STAINLESS STEEL LEG

NSF

FEATURES:

Top is furnished with a 2" x 1" square die embossed No-Drip countertop offset edge with 1/2" return on 3 sides and a 10" splash with a 2" return on the rear side.

UNIT BODY DESIGN sides, back and shelf are welded to form a single rigid structure. Furnished with a stainless steel intermediate shelf and a 14" x 16" x 12" **Deep Drawn** sink bowl integrally welded to top. 1 1/2" I.P.S. basket type drain.

TOP is assembled to body to form a flush fit and is supplied with a 5" x 1" urn trough with no-splash drain plate.

G.F.I. duplex electrical outlet mounted in back splash.

Front hinge door and open back under sink area permits ease-of-installation of plumbing fixtures. Partial undershelf for storage.

Easy to install - multi-purpose unit.

MATERIAL:

TOP is 14 gauge stainless steel type "304" series.

BODY is 18 gauge stainless steel type "430" series.

LEGS are stainless steel and include 1 1/2" adjustable hex foot.

FAUCET is splash mounted 4" O.C. with an 8 1/2" wide gooseneck spout. Supply is 1/2" hot and cold.

CONSTRUCTION:

All TIG welded.

TOP and all exposed surfaces are mechanically polished to a satin finish and sound deadened.

Countertop edge is polished to a MIRROR finish.

Roll formed embossed galvanized hat channels are secured to top by means of structural adhesive and weld studs.

Legs bolt on to table base.

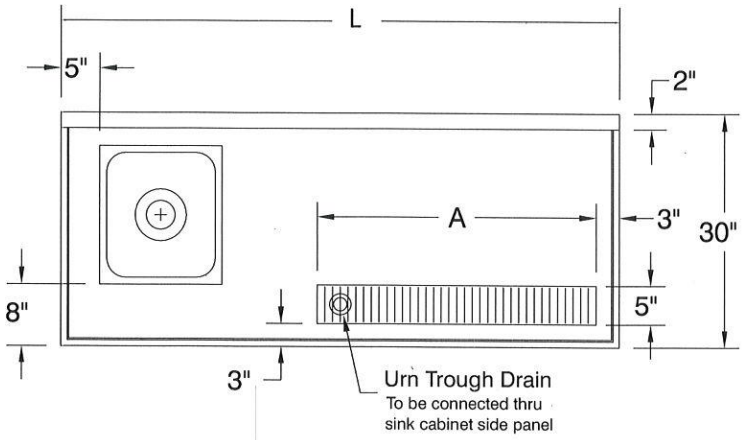
DETAILS and SPECIFICATIONS

TOL ± .500"

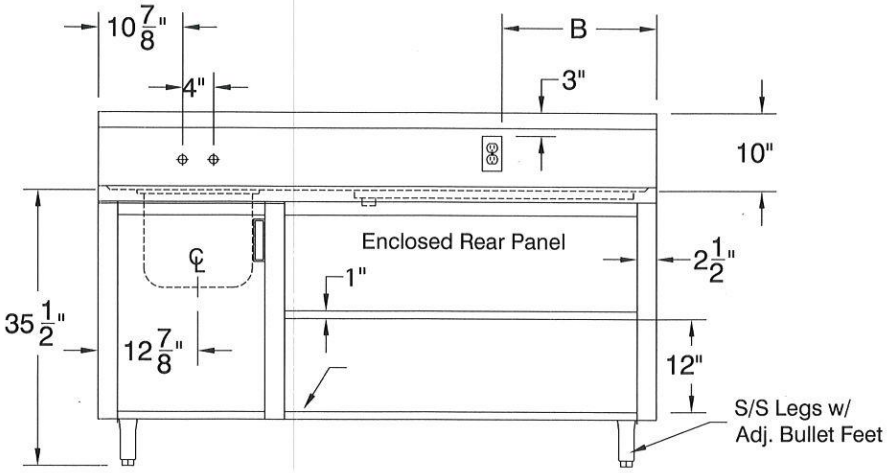
ALL DIMENSIONS ARE

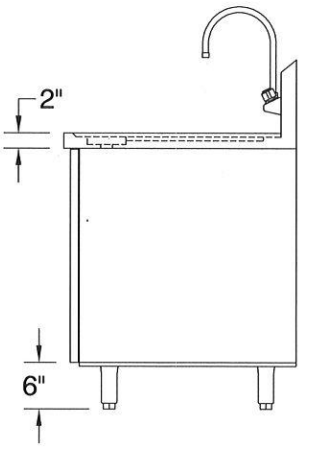
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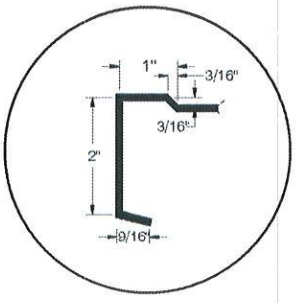
14" x 16" x 12" Sink Bowl • Deep Drawn Bowls



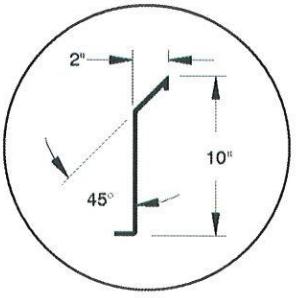
Model #	Length	A	B
BEV-30-48LorR*	48"	18"	12"
BEV-30-60LorR*	60"	24"	14"
BEV-30-72LorR*	72"	36"	20"
BEV-30-84LorR*	84"	36"	20"
BEV-30-96LorR*	96"	36"	20"
BEV-30-108LorR*	108"	36"	20"
BEV-30-120LorR*	120"	36"	20"
BEV-30-144LorR*	144"	36"	20"







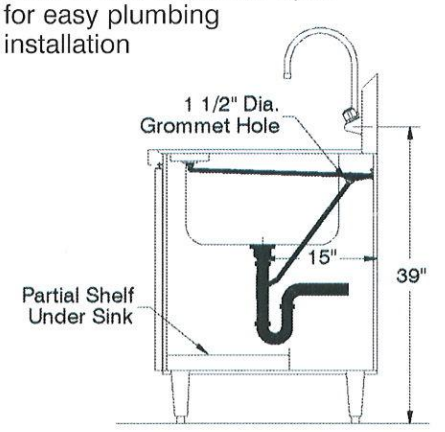
COUNTERTOP EDGE DETAIL



SPLASH DETAIL

SUGGESTED PLUMBING

Rear of sink cabinet is open for easy plumbing installation



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200 Heartland Boulevard, Edgewood, NY 11717-8380

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

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Date: 11/22/16

Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 73

Description Coffee Brewer (By Vendor)

Manufacturer Fetco or Equal

Model Number CBS-52H-15 or Equal

Quantity 2 ***Unit*** ea

Electrical Data:

120/208-Volt, 3-Phase, 9.1-Kw., 25.6-Amps, Direct Connection

Plumbing Data:

1/2"-Cold Water

Options and Accessories:

Unit to be supplied and installed by Coffee Vendor. Verify all utility requirements.

Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.

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Date: 11/22/16
#13

HANDLE OPERATED COFFEE BREWER

CBS-5000 Series

CBS-52H-15

Twin 1.5 Gallon Brewer

The CBS-5000 Series was designed for simplicity. The Handle Operated Series brewers save the operator time and effort by delivering quick and consistent results from your pre-programmed coffee recipe. It is the reliable choice for serving high-volumes of single batch coffee all day long.



Shown with 1.5 Gallon LUXUS® Thermal Dispensers (L3D-15)



Handle operation — a quick start!

Simply twist the handle to begin the brew cycle and in minutes your perfectly brewed coffee is ready to serve.



Manual water faucet.

Safely dispense hot water away from steam and brew basket.



Set it and forget it.

Program your recipe once and this brewer delivers consistent and repeatable results.

FETCO®

TRUSTED | RELIABLE | QUALITY

CBS-52H-15

Technical Specifications / Acce

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Water Specification

Water Inlet	Minimum Flow Rate	Water Pressure
" male flare fitting	1¼ gpm [4.71 lpm]	20-75 psig [138-517 kPa]

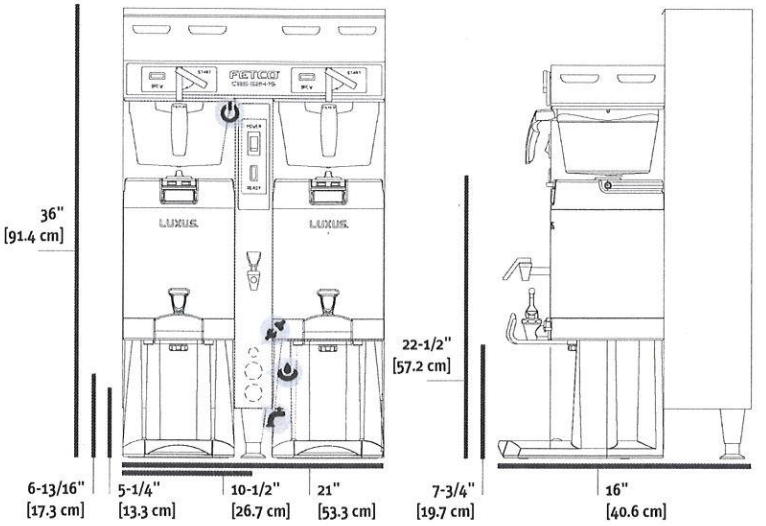
Electrical Configuration

Configuration Code	Heater Configuration	Voltage	Phase	Wires	KW	Electrical Connection	Max Amp Draw	Gallon [Liter] /Hour
US & CANADA								
C52016	2 x 3.0 kW	120/208-240	1	3+G	4.6-6.1	Terminal Block	22.0-25.4	10.5-15.0 [39.7-56.8](1)
C52026	2 x 4.0 kW	120/208-240	1	3+G	6.1-8.1	Terminal Block	29.3-33.8	15.0-19.5 [56.8-73.8](1)
C52036(2)	3 x 3.0 kW	120/208-240	3	4+G	7.0-9.1	Terminal Block	19.5-22.4	16.5-22.5 [62.5-85.2](1)
C52046(2)	3 x 4.0 kW	120/208-240	3	4+G	9.1-12.1	Terminal Block	25.6-29.6	22.5-30.0 [85.2-113.6](1)
C52186(2)	3 x 4.0 kW	440-480	3	3+G	10.3-12.1	Terminal Block	13.6-14.8	22.5-30.0 [85.2-113.6](1)
INTERNATIONAL								
C52076(2)	3 x 3.0 kW	220-240/380-415	3	4+G	7.8-9.1	Terminal Block	11.8-12.9	19.5-22.5 [73.8-85.2](1)
C52086(2)	3 x 4.0 kW	220-240/380-415	3	4+G	10.3-12.1	Terminal Block	15.7-17.1	25.5-30.0 [96.5-113.6](1)
C52096	2 x 3.0 kW	220-240	1	2+G	5.1-6.1	Terminal Block	23.3-24.4	13.5-15.0 [51.1-56.8](1)
C52106	2 x 4.0 kW	220-240	1	2+G	6.8-8.1	Terminal Block	30.9-33.8	18.0-19.5 [68.1-73.8](1)

(1) Based on standard factory settings: 4.0 minute brew time; 0% prewet; 200°F water.
(2) Requires 3 phase Electrical Power System (Z056).

Measurements

Height	Width	Depth	Empty Weight	Filled Weight	Shipping Weight	Shipping Dimensions:
36" [91.4 cm]	21" [53.3 cm]	16" [40.6 cm]	82 lbs [37.2 kg]	145 lbs [65.8 kg]	100 lbs [45.4 kg]	35" x 23" x 23" [88.9 x 58.4 x 58.4 cm]



Compatibile Dispensers

1.5 Gallon LUXUS® Thermal Server (L3S-15) Must be used with S3S Serving Stations.	D052
1.5 Gallon LUXUS® Thermal Dispenser (L3D-15)	D049
1.5 Gallon LUXUS® Portable Thermal Dispenser (TPD-15)	D009

Customize Your Brewer

Single Serving Station for L3S-15/20 Server	A097
Twin Serving Station for L3S-15/20 Server	A098
Triple Serving Station for L3S-15/20 Server	A099
Identifier Plates, Acrylic	A069
Hot Tea Infuser (1.5 Gallon Size)	A113
Drip Tray - Square	A137

Cups per Hour*

8oz. 475 12oz. 317 16oz. 238 20oz. 190

* Approximate based on maximum power setting.

Paper Coffee Filters

15" x 5.5" (500/Case)	F001

Information

fetco.com
847.719.3000
1.800.338.2699 USA
847.719.3001
Food Equipment Technologies Co.
600 Rose Road
Lake Zurich, IL 60047
USA

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Inspections Division
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Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 74

Description Coffee Dispenser (By Vendor)

Manufacturer Fetco or Equals

Model Number L3D-15 or Equals

Quantity 2 ***Unit*** ea

Electrical Data:

None

Plumbing Data:

None

Options and Accessories:

Unit to be supplied and installed by Coffee Vendor. Verify all utility requirements.

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FETCO®

ITEM NUMBER: 74

MODEL L3D-15
SERIES L3D

RESURGAM CITY OF PORTLAND, MAINE
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Inspections Division
Approved with Conditions
Date: 11/22/16



NSF

Patents: D464,226S, 6,619,50, 6,702,153B2, 6,741,180
Other Patents Pending. International Patents Apply.

NATURAL EVOLUTION

It Started in 1987.....

We pioneered the **LUXUS® THERMAL DISPENSER,** dreaming that one day it would become the standard for dispensing coffee that always tastes "just brewed". Fifteen years and hundreds of thousands of dispensers later our vision is the mark of serving the freshest tasting coffee.

Now for those who are driven and passionate about providing the best coffee, we present our newest model of **LUXUS® THERMAL DISPENSERS** with these patented innovations:

Vacuum Insulated

Freshness Timer®

Volume Indicator™

Base with Built-In Drip Tray & Handles

Flip & Hide Brew Through Lid

The LUXUS® Thermal Dispenser
Brewing directly into our LUXUS® Thermal Dispenser ensures a continuous flow of hot, aromatic, great tasting coffee. LUXUS® Thermal Dispensers are totally portable and require no electric power to maintain serving temperature. LUXUS® Thermal Dispensers remove the hazards of utilizing glass-lined products without loss of performance, while adding the durability of stainless steel.

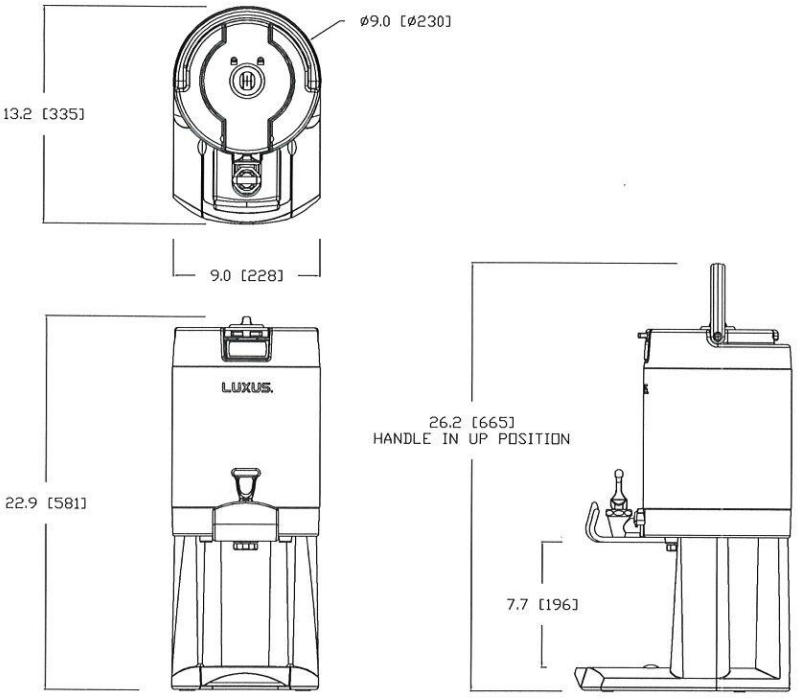
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Consultant & Contractor Approvals:

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USA
Phone: (847) 719-3000
Toll Free: (800) FETCO-99
FAX: (847) 719-3001
sales@fetco.com
http://www.fetco.com

MODEL L3D-15
SERIES L3D

Reviewed for Code Compliance
Inspections Division
Approved with Conditions
Date: 11/22/16



L3D-15

ITEM / CAPACITY
D049 / 1.5 Gallon

SHIPMENT DIMENSIONS / WEIGHT
W10 D14 H24 / 13lbs

ACCESSORIES

A069	Identifier Plate, Acrylic

WRAPS

049	Plain Black (L3D-15 & L3S-15)
059	Breaking Fresh Grounds™ For L3D-15 & L3S-15
061	Steeping Fresh Leaves™ For L3D-15 & L3S-15
066	Icing Fresh Coffee™ For L3D-15 & L3S-15

OPTIONS

Z053	Reverse Display
Z067	Wrap Application

FETCO®
600 Rose Road
Lake Zurich, IL 60047-0429 USA
Phone: (847) 719-3000 Toll Free: (800) FETCO-99
FAX: (847) 719-3001
sales@fetco.com http://www.fetco.com

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Date: 11/22/16

Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 75

Description Refrigerator, 2-Section

Manufacturer Continental

Model Number DL2R-HD

Quantity 2 ***Unit*** ea

Electrical Data:

115-Volt, 1-Phase, 1/3-HP, 6.5-Amps, Cord and Plug (NEMA 5-15P)

Plumbing Data:

None

Options and Accessories:

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#75

DESIGNER LINE REFRIGERATOR

Model: DL2R-HD

2-Section Reach-In Refrigerator with Half Doors

DL2R-HD - Stainless steel front, aluminum end panels and interior
DL2R-SA-HD - Stainless steel exterior, aluminum interior
DL2R-SS-HD - Stainless steel exterior and interior
Designed to maintain NSF-7 temperatures in 100°F ambient.



Project Name:

Model Specified: DL2R-H Date: 11/22/16

Location:

Item No: 75 **Quantity:** 2

AIA #: **SIS #:**

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Inspections Division
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11/22/16

Options and Accessories

(upcharge and lead times may apply)

Stainless steel case back	Full doors
Additional epoxy-coated steel shelves	Pass-Thru
Chrome or stainless steel shelves	Shallow depth
Pan slide assemblies	Hinged glass doors
Rehinging of doors (consult factory)	Increased refrigeration systems
Expansion valve system	Special electrical req. (consult factory)
Wine display	**Correctional Facility Options**
Casters	• One way security screws
Dial thermometer	• Locking hasp (lock not included)
Remote models	• Stainless steel mesh cover
Custom laminates	• Coverless hinges

Consult factory for other model configurations, options and accessories.

Standard Model Features

REFRIGERATION SYSTEM

- Environmentally-safe R-134a refrigerant
- Self contained, performance-rated "plug" refrigeration system
- Refrigeration system is readily accessible on top of cabinet, separate from the "food zone"
- Automatic, hot gas condensate evaporator

CABINET ARCHITECTURE

- 3" non-CFC polyurethane foam insulation
- Chrome-plated flow line handles
- Cam action, lift off hinges
- Self-closing doors
- Magnetic snap-in door gaskets
- Cylinder lock in door
- Heavy-duty, epoxy-coated steel shelves
- Adjustable 6" stainless steel legs

MODEL FEATURES

- LED interior lighting
- External digital thermometer
- Energy saving switch for door heaters
- Top and side air distribution ducts
- Cabinet upper side panels and refrigeration "plug" system can be removed and reinstalled at job site

APPROVAL:

Continental Refrigerator

Toll-Free: 800-523-7138
Phone: 215-244-1400
Fax: 215-244-9579

539 Dunksferry Road
Bensalem, PA 19020
www.continentalrefrigerator.com

Model Specifications

DIMENSIONAL DATA

Net Capacity (cu. ft.)	50 (1416 cu l)
Width, Overall (in.)	52 (1321 mm)
Depth, Overall (incl. handles) (in.)	35 3/8 (899 mm)
Depth [less doors] (in.)	32 (813 mm)
Depth [doors open 90°] (in.)	55 1/2 (1410 mm)
Clear Door Width (in.)	19 3/8 (492 mm)
Clear Half Door Height (in.)	27 1/2 (699 mm)
Height, Overall (incl. 6" legs) (in.)	83 1/4 (2115 mm)
No. of Half Doors	4
No. of Shelves	6
Shelf Area (sq. ft.)	40.8 (3.8 sq m)
Tray Slide Capacity (per half sect.)	11 ea.

REFRIGERANT DATA

Condensing Unit Size (H.P.)	1/3
Capacity (BTU/Hr)*	2560

ELECTRICAL DATA

Voltage (int'l)	115/60/1 (220/50/1)
Feed Wires (incl. ground)	3
Total Amps (int'l)	6.5 (4.9)
10 ft. Cord/Plug [attached] (int'l)	Yes (No)

SHIPPING DATA

Height - Crated (in.)	85 1/2 (2172 mm)
Width - Crated (in.)	64 (1626 mm)
Depth - Crated (in.)	42 (1067 mm)
Volume - Crated (cu. ft.)	133 (3766 cu l)
Weight Std - Crated (lbs.)	535 (243 kg)
Weight SS - Crated (lbs.)	615 (279 kg)
Weight Std - Uncrated (lbs.)	365 (166 kg)
Weight SS - Uncrated (lbs.)	445 (202 kg)

** Rating @ +25°F evaporator, 90°F ambient*

Figures in parentheses reflect metric equivalents rounded to the nearest whole unit.



Equipped with one NEMA-5-15P Plug
(varies by country)

Continental Refrigerator

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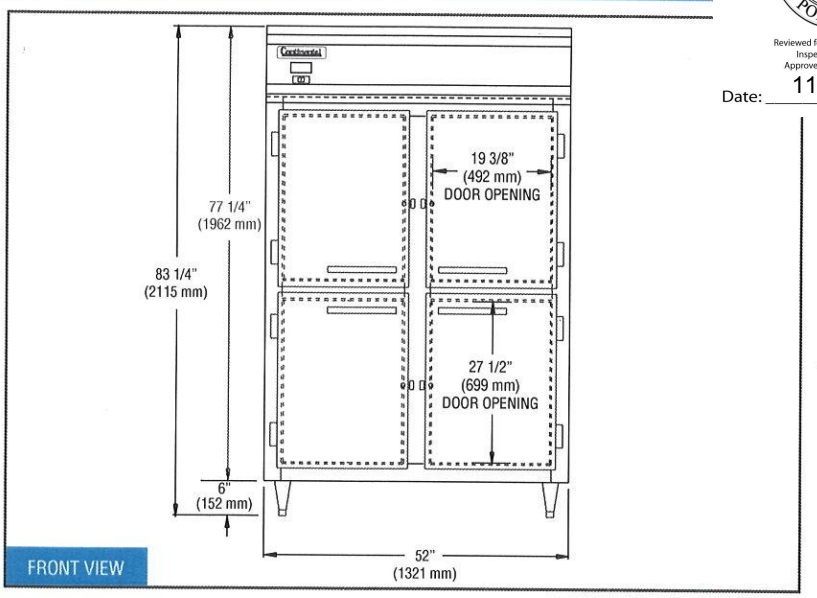
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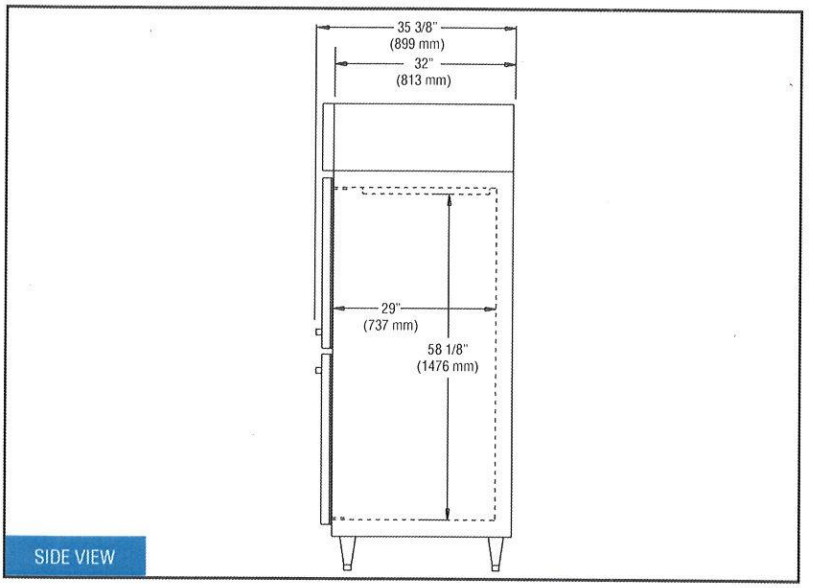
MADE IN THE U.S.A.

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Model Plan Views



FRONT VIEW



SIDE VIEW

IMPORTANT NOTE: If the cabinet is located directly against a wall and/or under a low ceiling, a minimum clearance of 12" is required.

REFRIGERATION SYSTEM

A "performance rated", air-cooled, hermetically sealed, capillary-type refrigeration system is installed on the top of each refrigerator. Plasticized fin coil and air circulation fans are contained within a concealed "plug"-type insulated housing, readily accessible on top of the cabinet and separate from the food zone to increase food storage capacity. The entire "plug" system is fully charged with environmentally safe R-134a refrigerant and mounted on a sturdy steel, rail-type base which can be easily removed if freezer conversion is desired. Refrigerators are designed to maintain 38°F-40°F (3°-5° Centigrade) while operating with an unrestricted air supply in a maximum ambient temperature of 100°F. All condensate water is evaporated by an automatic, non-electric, corrosion-resistant condensate evaporator. A strict quality-assurance team inspects all materials and components to certify that each model conforms to the most exacting standards. All models are factory performance-tested for a minimum of 16 hours prior to crating.

INSULATION

All cabinet walls, top and bottom have high density, foamed-in-place, non-CFC polyurethane insulation.

SHELVING

Shelves are designed for heavy-duty use with .306" diameter frame and brace members and .140" diameter fill wires spaced 3/4" apart. Shelves are welded steel and epoxy-coated for a durable, long, rust-free service life. Adjustments are in 1 inch increments and a wide door opening allows the use of a variety of optional pan and tray slide types.

CABINET CONSTRUCTION

All materials are of top quality, assembled to conform with strict quality-assurance requirements. The cabinet front is constructed of heavy-gauge polished stainless steel for durability. All cabinet joints and seams are sealed vapor-tight. Case is of all metal, welded construction and internally supported and braced for a rigid unit construction. Cabinet design eliminated overlapping panels with raw edges. Cabinet body is insulated with non-CFC, foamed-in-place polyurethane foam with an average thickness of 3 inches to ensure increased energy efficiency. Full-length louvered air grille located above the doors allows equal air circulation to the condensing unit. Easily removable, low-wattage, anti-sweat door heaters concealed by a non-metallic, non-conductive, high-impact thermal breaker strip eliminate condensate build-up on the cabinet front. Automatic interior lighting is activated by an easily accessible interior switch. Cabinets are equipped with 6 inch adjustable stainless steel legs.

DOOR CONSTRUCTION

Solid hinged door shells are constructed of heavy-gauge stainless steel and are internally braced and urethane-foam-insulated for rigidity. Door corners are welded construction and polished. Replaceable snap-in door gaskets are self-adjusting, heavy-duty, magnetic type. Door handles and hinges are chrome-plated and non-corrosive. Doors are provided with built-in cylinder locks which are keyed alike. Hinges are cam action, lift-off type featuring positive safety stop at 120 degrees.

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Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 76

Description Back Bar Cooler

Manufacturer Glasstender

Model Number BB84L

Quantity 4 ***Unit*** ea

Electrical Data:

120-Volt, 1-Phase, 1/4-HP, 6.5-Amps, Cord and Plug (NEMA 5-15P)

Plumbing Data:

None

Options and Accessories:

Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.

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Project: _____ AI

Item #: 76 Qty: 4 SIS

Model #: _____

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Two Zone Back Bar Coolers Two, Three, and Four Door, Self-Contained



BB60BR-L1-XS(LR)



BB60BW-L1-BS(LD)
with one door converted to drawers

BB84 _ _ - _ - _ _ (_ _)

Size:
60 = 60″ Two Door
84 = 84″ Three Door
108 = 108″ Four Door

Configuration:
BW = Beer / White Wine
BR = Beer / Red Wine
WR = White / Red Wine

Refrig. Compartment:
L = Left or R = Right

Base Height:
1 = 1″
6 = 6″ Legs

Door Style Options:
U = Unlaminated
L = Laminated
G = Glass
X = Stainless Glass
Y = Laminated Glass
Door OR Wine Drawer†† Style Options:
B = Black vinyl clad
S = Stainless

Top Style:
N = No finished top
L = Laminated
S = Stainless

Door Hinge Location†:
(from left to right)
L = Left or R = Right
OR
D = Wine Drawers††

Intertek 4004503 Intertek

Conforms to NSF/ANSI STD 7* and UL STD 471
Certified to CSA STD C22.2 No. 120
*All two zone cooler models are NSF 7 for closed container products.

† Specify hinge location for each door

†† Wine drawers are not available with locks

See our Product Directory for a complete list of back bar cooler accessories.

Standard Features

- Available in three configurations: beer and white wine, beer and red wine, or white wine and red wine
- Available with compressor located left or right. The warmer of the two compartments is always a single door and located opposite the compressor end.
- The two temperature zones are independently controlled
- Includes LED interior light
- All stainless steel interior construction with radius interior corners for easy cleaning
- CFC free foamed-in-place insulation
- Black vinyl-clad steel exterior front and sides
- Automatic defrost timer
- Stainless steel die cast handle with lock (does not include wine drawer sections)
- Any door opening may be converted to a wine drawer section

Specifications

Electrical
- 120V, 1 phase, 60 Hz, 6.5 full load amps
- Dedicated 15 amp circuit is required
- Includes a 6 foot NEMA 5-15P grounded cord and plug which exits the back of refrigeration compartment



5-15P

Refrigeration
- R134a
- 1/3 HP

Operating Range
- Beer compartment: 34°F (1°C) to 40°F (4°C)
- White wine compartment: 50°F (10°C) to 55°F (13°C)
- Red wine compartment: 60°F (16°C) to 65°F (18°C)

Plumbing
- Automatic condensate evaporator. No drain connection required.

Shelving
- Two adjustable coated shelves and one bottom coated rack per door included (does not include wine drawer sections)

Legs (Optional)
- 1-5/8" diameter
- Stainless steel bullet feet

Materials
- 22 gauge stainless steel parts include: interior floor, walls, ceiling, front of cabinet, and evaporator housing
- 22 gauge black vinyl-clad parts include: sides, standard doors, and compressor compartment housing
- 22 gauge galvanized steel parts include: exterior sub-top and back
- 16 gauge stainless steel parts include: legs
- 16 gauge galvanized steel parts include: base and compressor compartment base plate
- 16 gauge zinc plated CR steel parts include: leg sockets
- 12 gauge stainless steel parts include: hinges, hinge brackets, and lock brackets

Weight Bearing Capacity
- Counter tops and other accessories should not exceed 500 pounds per door

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Approval/Notes:

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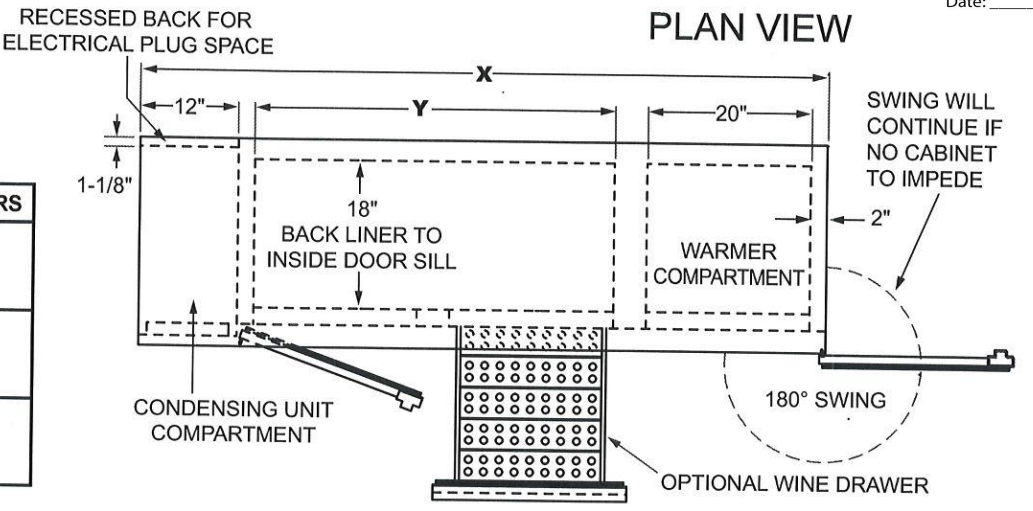
Self-Contained Two Zone Back Bar Coolers

Dimensional Information

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Model	X	Y	DOORS
BB60BW BB60BR BB60WR	60"	20"	2
BB84BW BB84BR BB84WR	84"	44"	3
BB108BW BB108BR BB108WR	108"	68"	4

PLAN VIEW

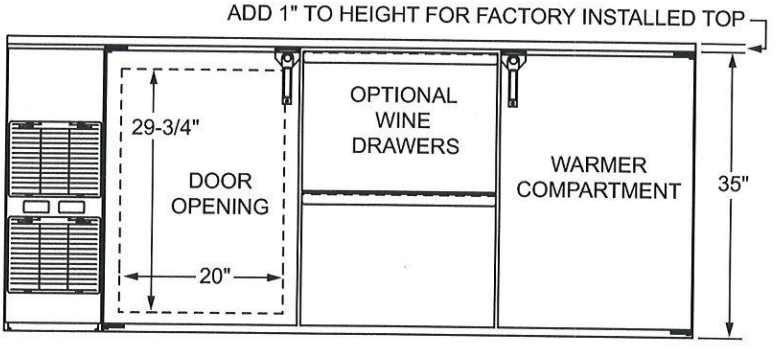


Note: Available with compressor left or right. Compressor left model shown. Use Model Number Key to specify location when ordering.

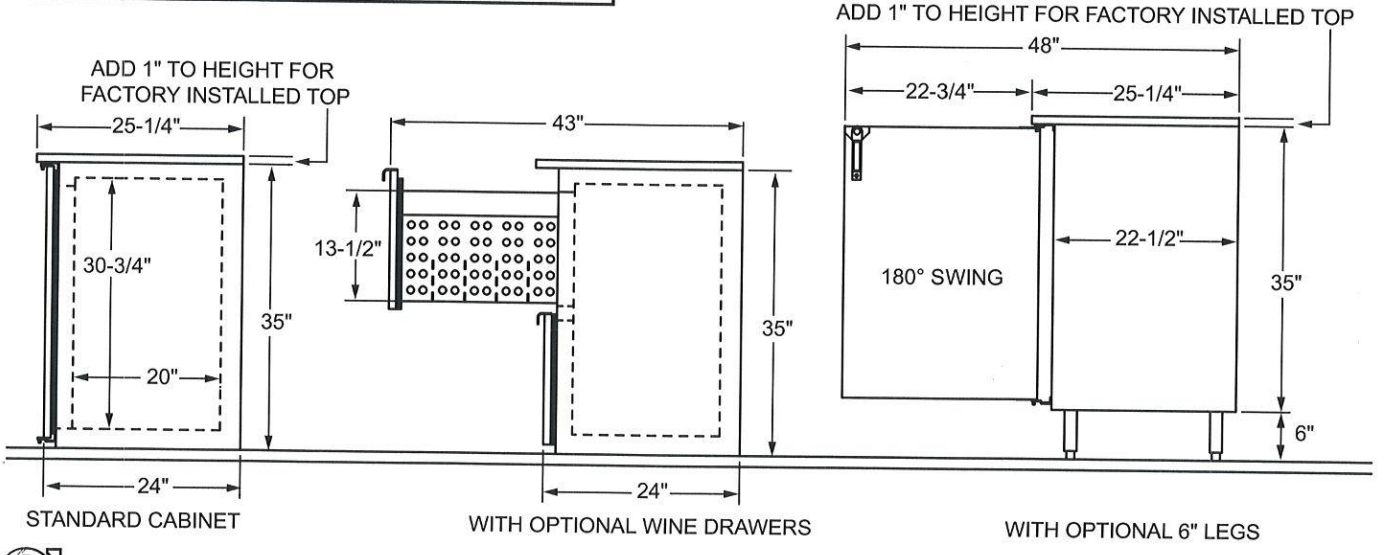
Model	Door Capacity: 12 oz. bottle / 1/2 barrels/ 750ml wine bottles*	Refrigeration	Voltage	Amps
BB60	14 cases / 2 half barrel/ 132 750ml wine bottles*	1/4 H.P. / R134a	120v / 60 Hz / 1 phase	6.5 full load
BB84	22.2 cases / 3 half barrels/ 204 750ml wine bottles*	1/4 H.P. / R134a	120v / 60 Hz / 1 phase	6.5 full load
BB108	30.7 cases / 5 half barrels/ 282 750ml wine bottles*	1/4 H.P. / R134a	120v / 60 Hz / 1 phase	6.5 full load

*Drawer units hold up to 60 wine bottles per 24" section

FRONT VIEW



SIDE VIEWS



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Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 77

Description Underbar, Hand Sink

Manufacturer Glasstender

Model Number DHSB-12

Quantity 4 ***Unit*** ea

Electrical Data:

None

Plumbing Data:

1/2"-Hot Water

1/2"-Cold Water

1-1/2"-Waste

Options and Accessories:

Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.

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Project:
Item #: 77 Qty: 4
Model #: DHSB-12

AIA
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Single Bowl Sinks

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

DHSB-12



HSA-12-D



Intertek
4004503
Conforms to ANSI/NSF STD 2
Certified to CSA/CAN STD B45.4

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

Standard Features

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

Specifications

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

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

Sink Bowl Dimensions
- 9-1/4″ by 11-1/2″ by 6″ deep

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

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

Product Information

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

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

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

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

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

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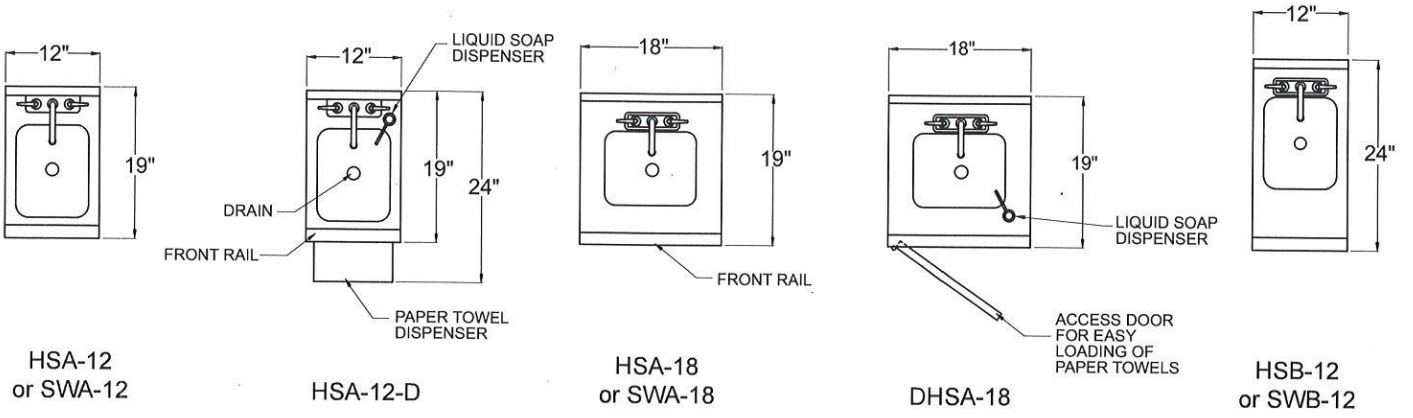
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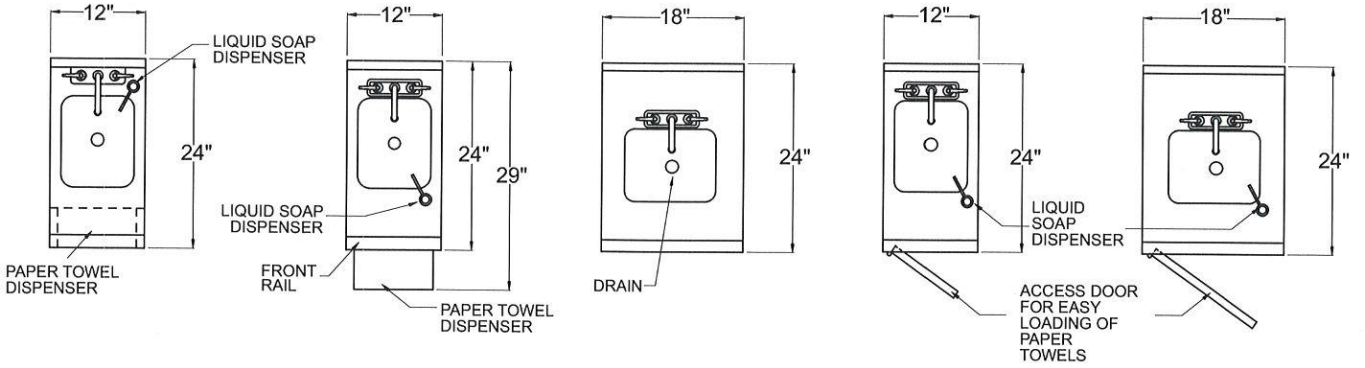
Single Bowl Sinks

Dimensional Information

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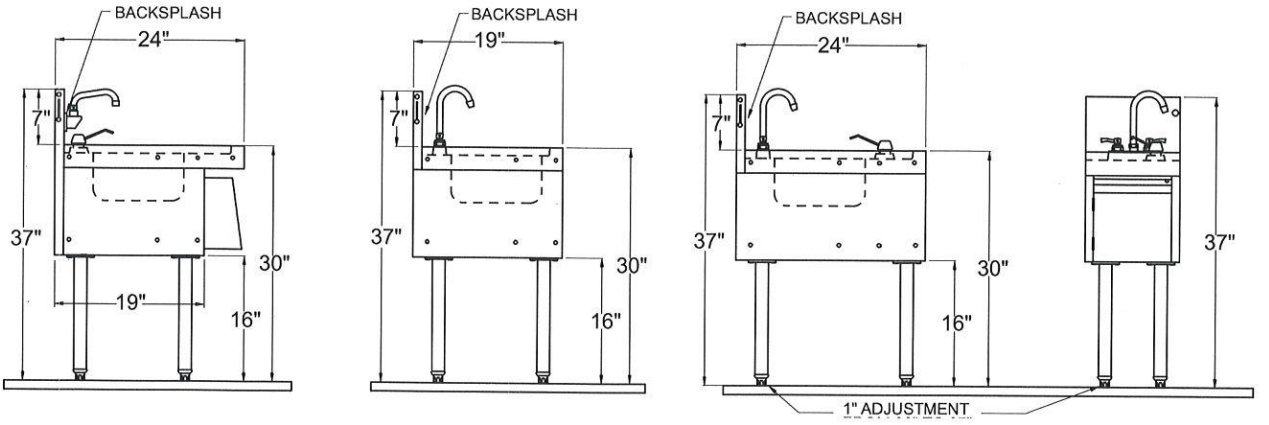


HSA-12 or SWA-12 | HSA-12-D | HSA-18 or SWA-18 | DHSA-18 | HSB-12 or SWB-12



HSB-12-AD | HSB-12-D | HSB-18 or SWB-18 | DHSB-12 | DHSB-18

PLAN VIEWS



HSB-12-AD SIDE ELEVATION | TYPICAL "A" DEPTH SIDE ELEVATION | TYPICAL "B" DEPTH SIDE ELEVATION | MODEL: DHSB-12 FRONT ELEVATION

FRONT AND SIDE ELEVATIONS

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Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 78

Description Underbar, Dry Waste Chute

Manufacturer Glasstender

Model Number DWB-12

Quantity 4 ***Unit*** ea

Electrical Data:

None

Plumbing Data:

None

Options and Accessories:

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Project:	AIA
Item #: 78 Qty: 4	SIS#
Model #: DWB-12	Date: 11/22/16

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Dry Waste Chutes

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



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

Standard Features

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

Intertek
4004503
Conforms to ANSI/NSF STD 2

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

Specifications

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

Materials
- 20 gauge stainless steel

Product Information

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

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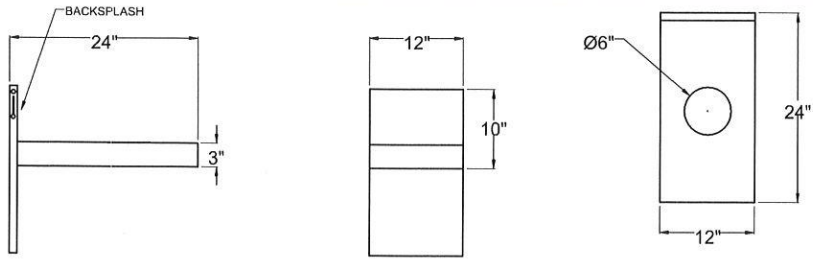
Approval/Notes:

Dry Waste Chutes

Dimensional Information

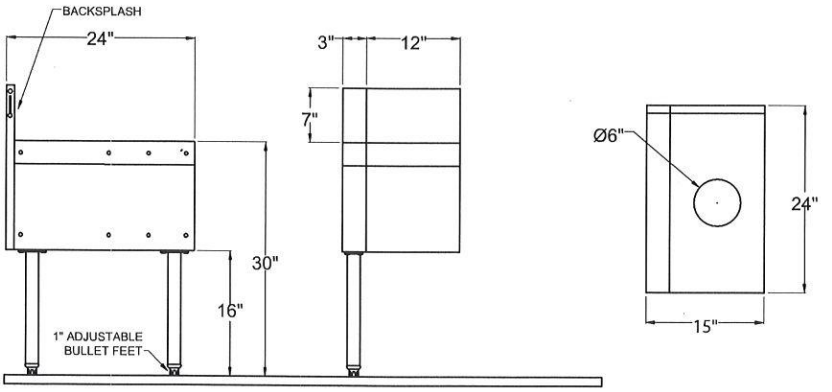
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DWB-12



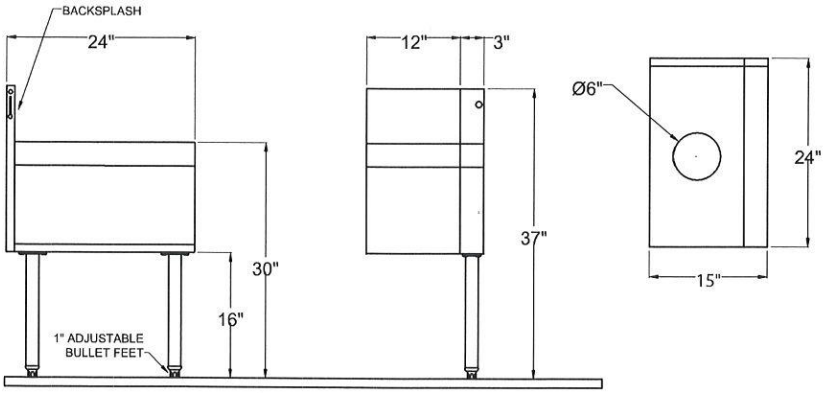
SIDE ELEVATION FRONT ELEVATION PLAN VIEW

DWB-15L



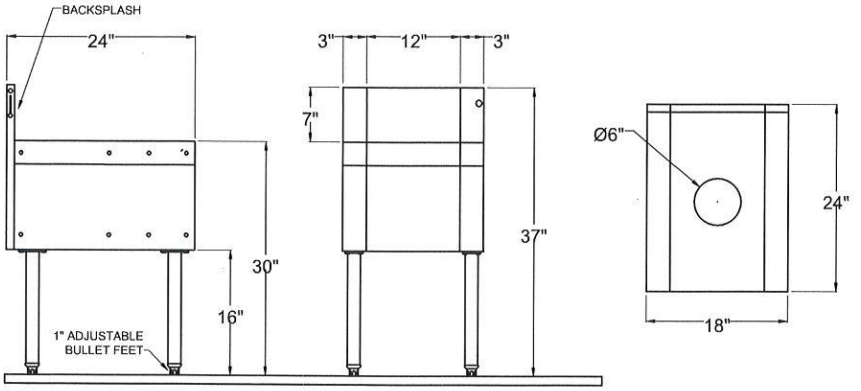
SIDE ELEVATION FRONT ELEVATION PLAN VIEW

DWB-15R



SIDE ELEVATION FRONT ELEVATION PLAN VIEW

DWB-18



SIDE ELEVATION FRONT ELEVATION PLAN VIEW

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Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 79

Description Underbar, Blender Station

Manufacturer Glasstender

Model Number BSA-12

Quantity 4 ***Unit*** ea

Electrical Data:

120-Volt, 1-Phase, 15.0-Amps, Direct Connection

Plumbing Data:

1/2"-Hot Water

1/2"-Cold Water

1-1/2"-Indirect Waste

Options and Accessories:

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Project:	AIA
Item #: 79 Qty: 4	SIS#
Model #: BSA-12	Date: 11/22/16

Reviewed for Code Compliance
Inspections Division
Approved with Conditions
RESURGAM CITY OF PORTLAND, MAINE

Blender Stations

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



BSB-18
(Blender not included)

Intertek
4004503
Conforms to ANSI/NSF STD 2
Certified to CSA/CAN STD B45.4

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

Standard Features

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

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

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

Specifications

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

Faucet
- Deck mounted on 4″ centers, accepts 3/8″ sink leads, hot and cold water connections required (except models BSA-12 and BSB-12)
- Models BSA-12 , BSB-12: Backsplash mounted on 4″ centers, hot and cold water connections required

Sink Bowl Dimensions
- 9-1/4″ by 11-1/2″ by 6″ deep

Sink Strainer
- Perforated plastic

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

Materials
- 20 gauge stainless steel



Power cord access hole in front skirt, behind blender

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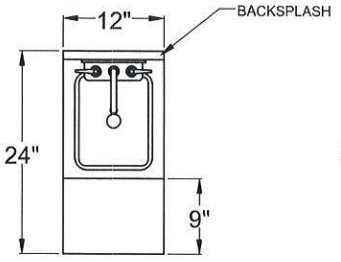
Approval/Notes:

Blender Stations

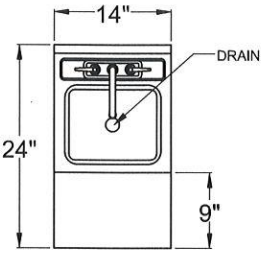
Dimensional Information

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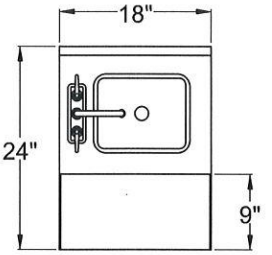
*NOTE: The BSA-18L model has the faucet mounted Left. Specify BSA-18R for faucet mounted Right.



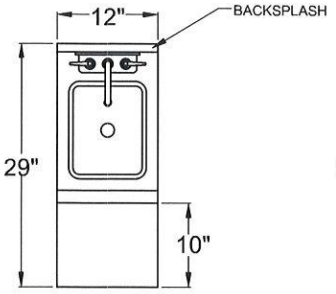
BSA-12



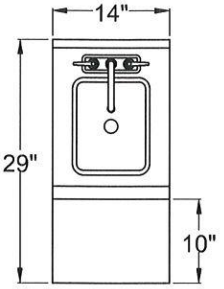
BSA-14



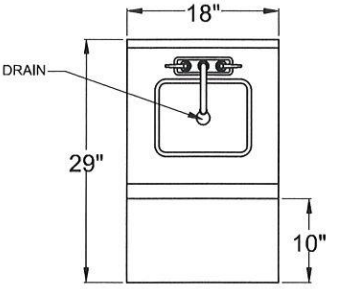
BSA-18L



BSB-12

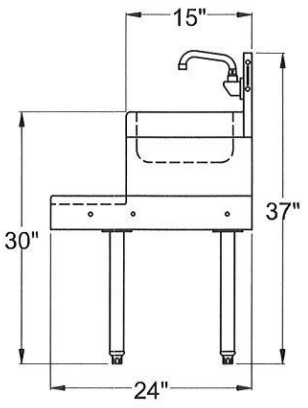


BSB-14

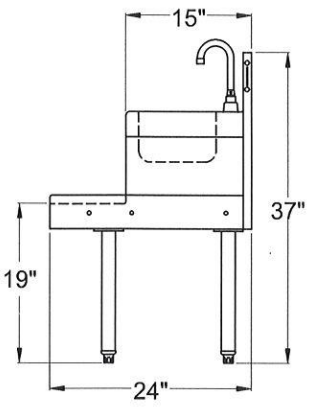


BSB-18

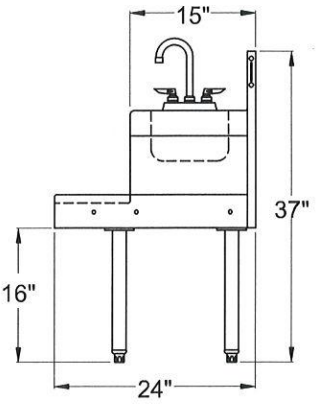
PLAN VIEWS



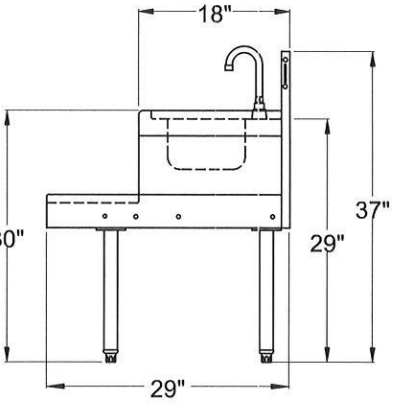
BSA-12



BSA-14



BSA-18L



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

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

SIDE ELEVATIONS

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Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 80

Description Underbar, Drainboard

Manufacturer Glasstender

Model Number DBA-12

Quantity 4 ***Unit*** ea

Electrical Data:

None

Plumbing Data:

1-1/2"-Indirect Waste

Options and Accessories:

Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.

Glastender®

Project:	AIA#
Item #: 80 Qty: 4	SIS#
Model #: DBA-12	Date: 11/22/16

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Drainboards



DBA-18 with SSR-18

See reverse side for model number key

Standard Features

- All stainless steel construction
- Adjustable stainless steel bullet feet
- Exclusive design with drain pan and separate perforated insert for better air circulation
- One piece, seamless top and backsplash featuring 1/4″ radius corners for easy cleaning
- Standard models available in 6″ incremental lengths from 12″ to 48″ (Custom sizes also available)
- 24″ deep models provide a larger drainboard storage area not just a deck extension on the back of 19″ deep model
- All storage is on a level plane
- A 4″ by 4″ by 6-1/2″ high tubing chase is available. Specify model number "TC" as an accessory
- Also available with flat stainless steel fillerboard top in lieu of drainboard top. Substitute an "F" for the "D" in the model number when ordering

NSF

Specifications

Drain

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

Legs

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

Materials

- 20 gauge stainless steel

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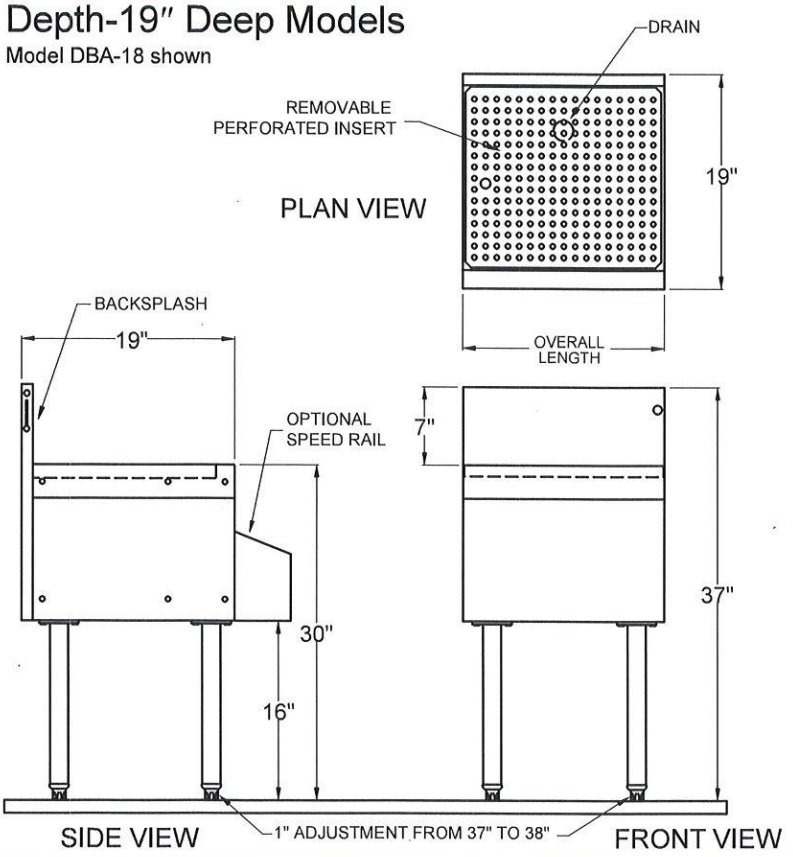
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Drainboards

Dimensional Information

"A" Depth-19" Deep Models

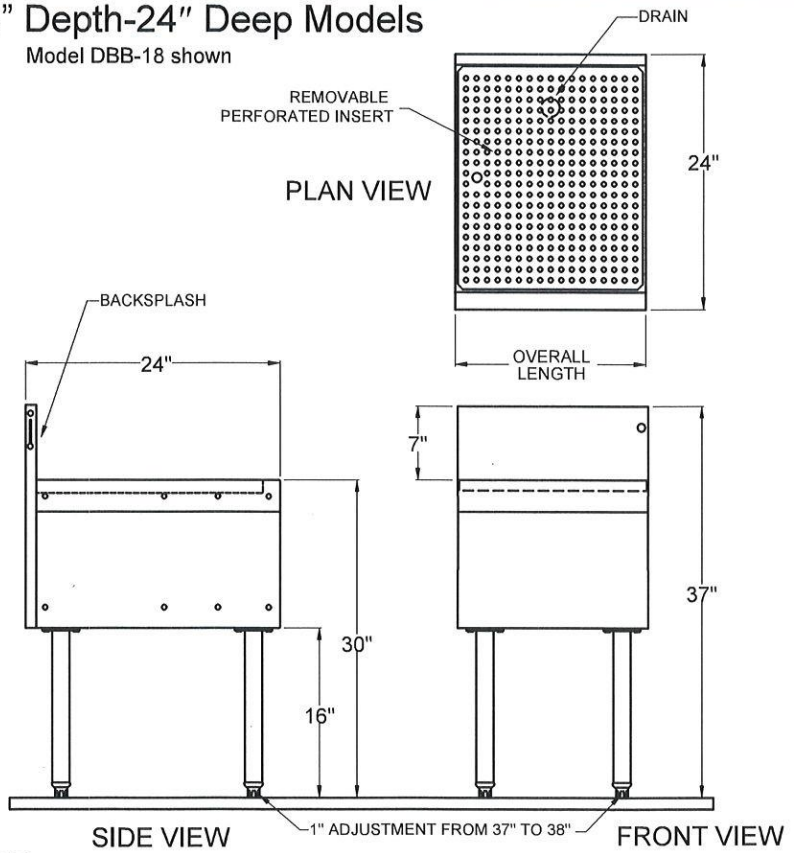
Model DBA-18 shown



Model Number	Overall Length
DBA-12	12"
DBA-18	18"
DBA-24	24"
DBA-30	30"
DBA-36	36"
DBA-42	42"
DBA-48	48"

"B" Depth-24" Deep Models

Model DBB-18 shown



Model Number	Overall Length
DBB-12	12"
DBB-18	18"
DBB-24	24"
DBB-30	30"
DBB-36	36"
DBB-42	42"
DBB-48	48"

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Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 81

Description Underbar, Soda Gun Holder

Manufacturer Glasstender

Model Number SHA-6

Quantity 4 ***Unit*** ea

Electrical Data:

None

Plumbing Data:

None

Options and Accessories:

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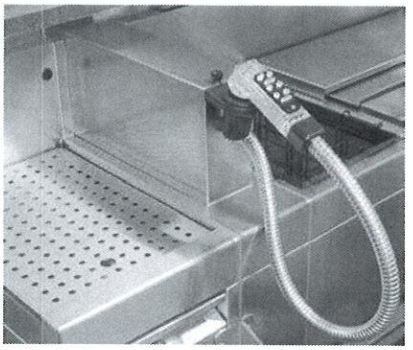
www.glastender.com

Project:	AIA
Item #: 81 Qty: 4	SIS#
Model #: SHA-6	Date: 11/22/16

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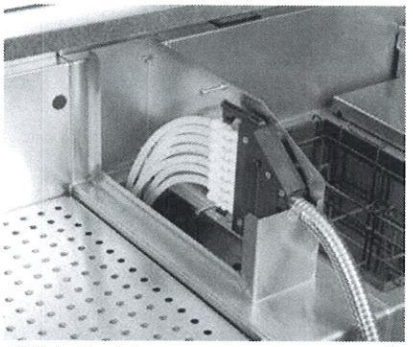
Soda Gun Holders

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



SHA-6 shown in an installation setting

Intertek
4004503
Conforms to ANSI/NSF STD 2



SHA-6 with access cover removed

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

NOTE: Soda gun and drip cup are not included.

Standard Features

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

Specifications

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

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

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

Installation Details

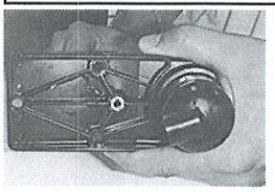


Figure 1

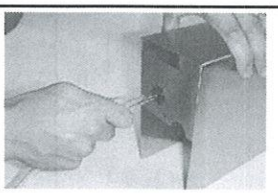


Figure 2

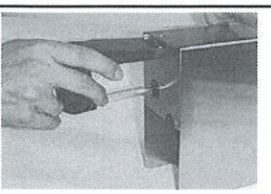


Figure 3

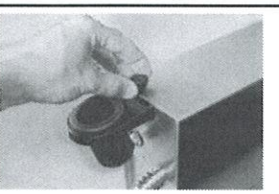


Figure 4

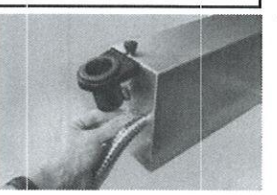


Figure 5

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

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

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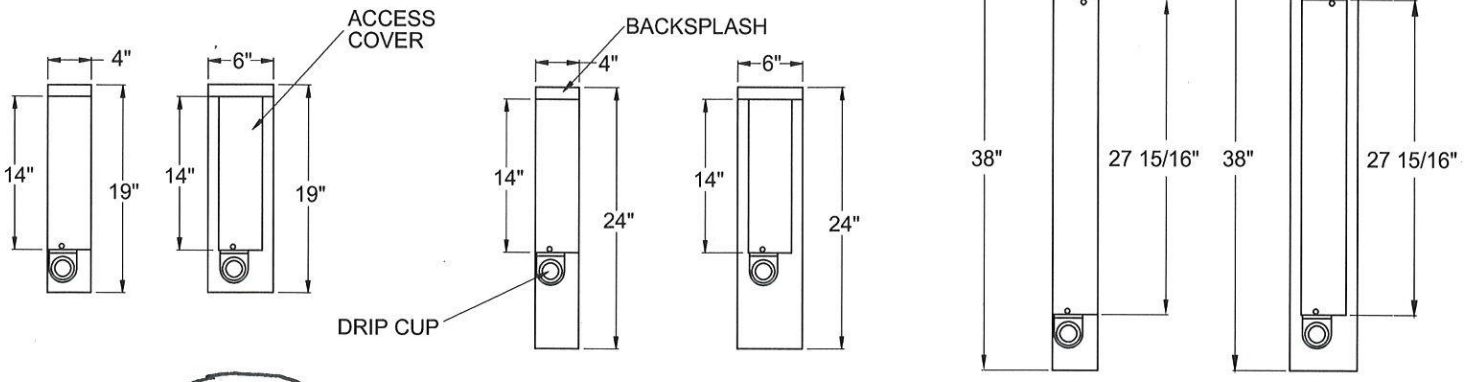
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Soda Gun Holders

Dimensional Information

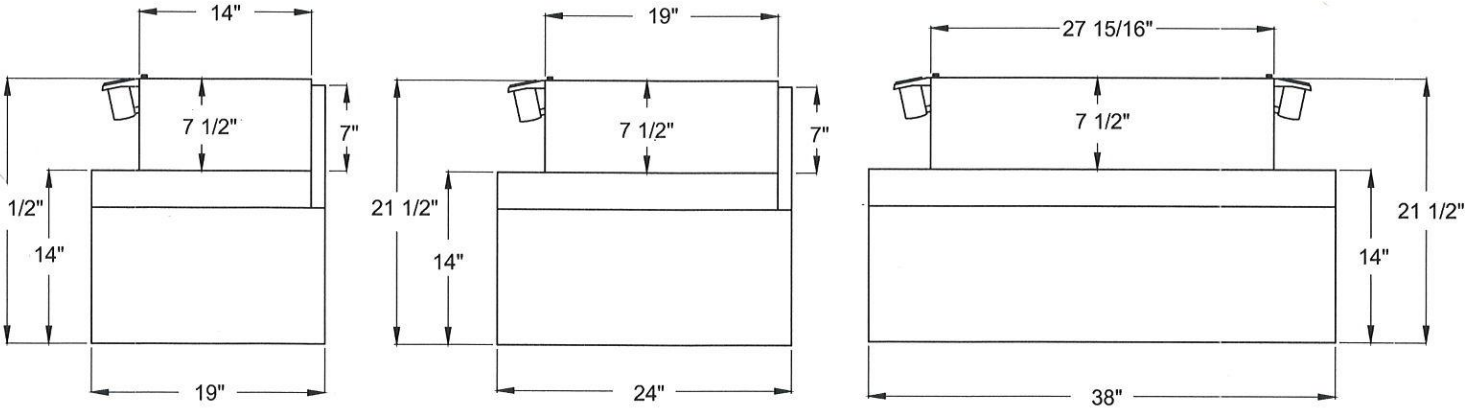
NOTE: Soda Gun and drip cup are not included

PLAN VIEWS



SHA-4 | SHA-6 | SHB-4 | SHB-6 | SHA-4PT* & SHA-4PT-14* | SHA-6PT* & SHA-6PT-14*

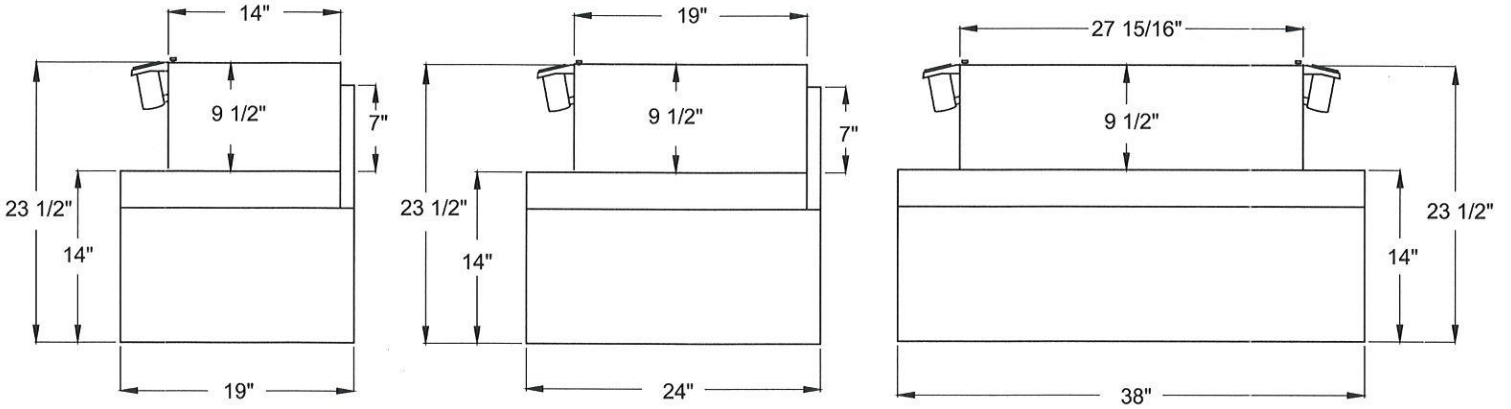
SIDE ELEVATIONS



"A" DEPTH
SHA-4, SHA-6

"B" DEPTH
SHB-4, SHB-6

"A-PT" DEPTH*
SHA-4PT*, SHA-6PT*



"A" DEPTH
SHA-4-14, SHA-6-14

"B" DEPTH
SHB-4-14, SHB-6-14

"A-PT-14" DEPTH*
SHA-4PT-14*, SHA-6PT-14*

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

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Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 82

Description Underbar, Single Speed Rail

Manufacturer Glasstender

Model Number SSR-60

Quantity 4 ***Unit*** ea

Electrical Data:

None

Plumbing Data:

None

Options and Accessories:

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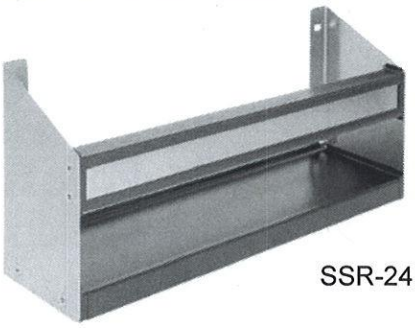
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Project:	AIA
Item #: 82 Qty: 4	SIS#
Model #: SSR-60	

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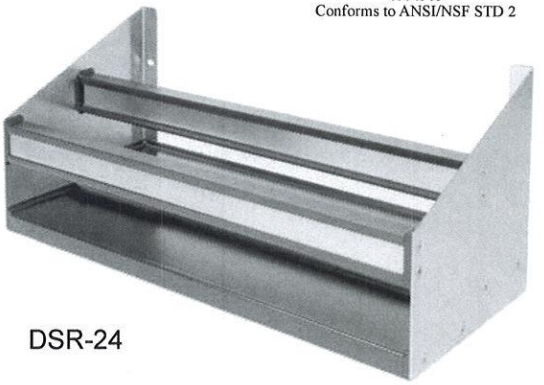
Speed Rails & Locking Covers

(model numbers on reverse side)



SSR-24

Intertek
4004503
Conforms to ANSI/NSF STD 2



DSR-24

Standard Features

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

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

Specifications

Materials

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



SSR-36 with SSRC-36 installed



SSR-36 with SSRC-36 in storage below

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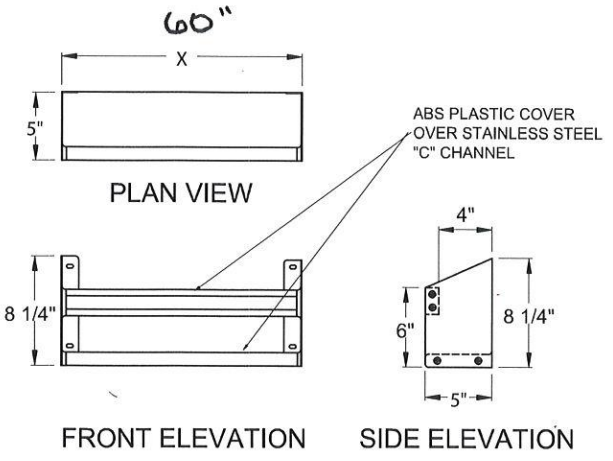
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Speed Rails and Locking Covers

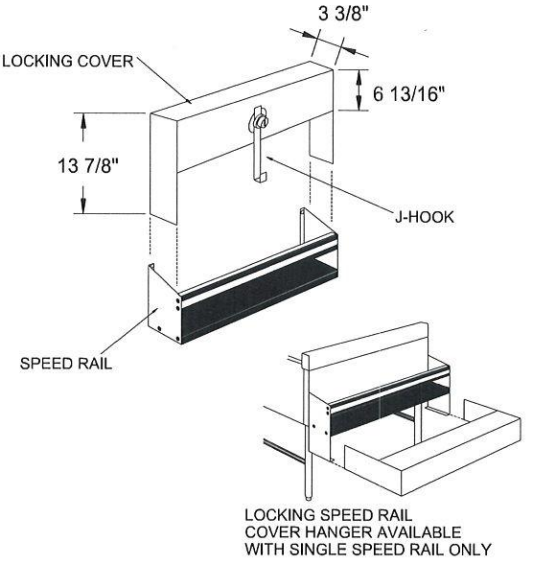
Dimensional Information

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



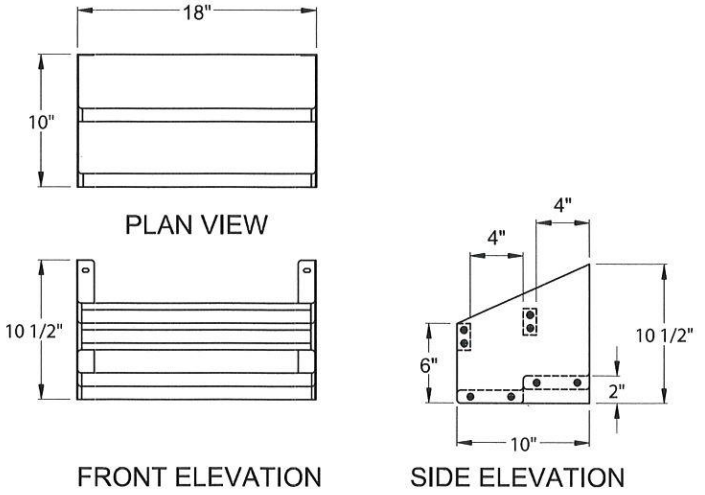
SSR- X

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



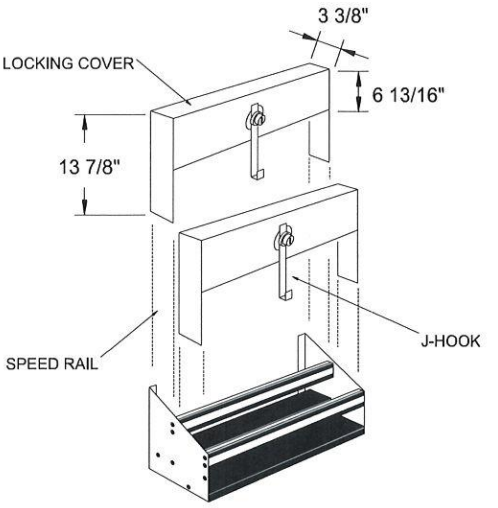
SSRC- X

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



DSR- X

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



DSRC- X

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Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 83

Description Underbar, Combo Ice Bin

Manufacturer Glasstender

Model Number CBA-42L-CP10

Quantity 4 ***Unit*** ea

Electrical Data:

None

Plumbing Data:

3/4"-Indirect Waste

Options and Accessories:

Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.

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Project: _____ AIA
Item #: 83 Qty: 4 SIS
Model #: CBA-42L-CP10

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Inspections Division
Approved with Conditions
Date: 11/22/16

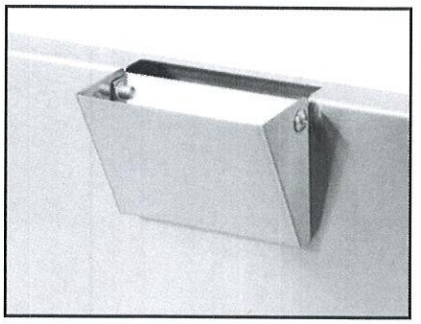
Combo Ice Bins

See reverse side for model number key



CBA-36R-CP10
Shown with optional speed rail

Intertek
4004503
Conforms to ANSI/NSF STD 2



TC-BS Accessory

Standard Features

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

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

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

Specifications

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

Tubing Chase in Backsplash (Optional)
- 2-3/8″ by 4″ hole centered in backsplash

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

Cold Plate (Models with '-CP10' suffix)
- Ten circuit available for 22″ wide (main liner) and larger models only
- Connection is 5/16″ O.D. stainless steel tubing with swaged end

Liner Depth
- 10-1/2″ standard
- 14-1/2″ extra deep

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

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

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

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www.glastender.com

Approval/Notes:

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

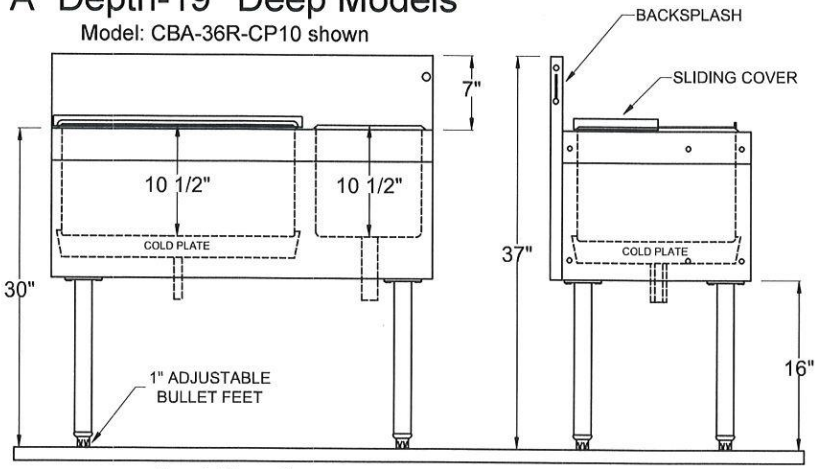
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Combo Ice Bins

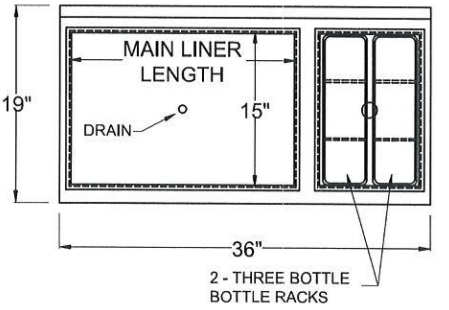
Dimensional Information

"A" Depth-19" Deep Models

Model: CBA-36R-CP10 shown



Front Elevation Side Elevation

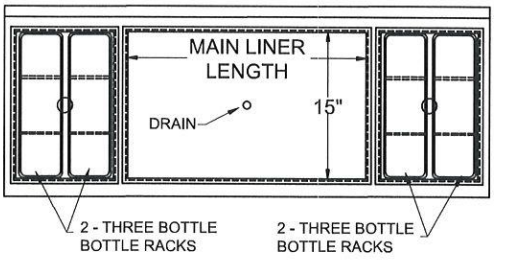


Plan View

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

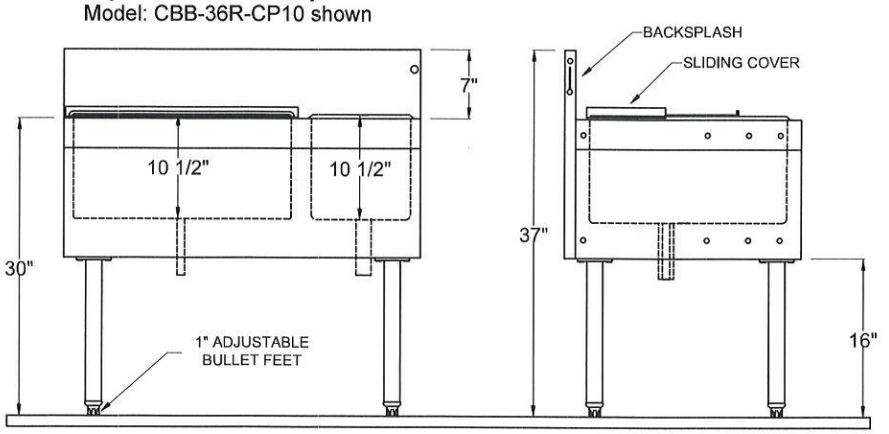
Plan view detailing two bottle well models

Model: CBA-48-CP10 shown

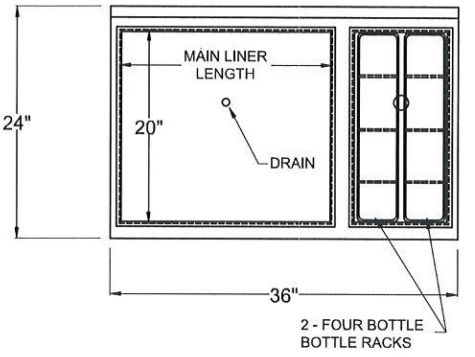


"B" Depth-24" Deep Models

Model: CBB-36R-CP10 shown



Front Elevation Side Elevation

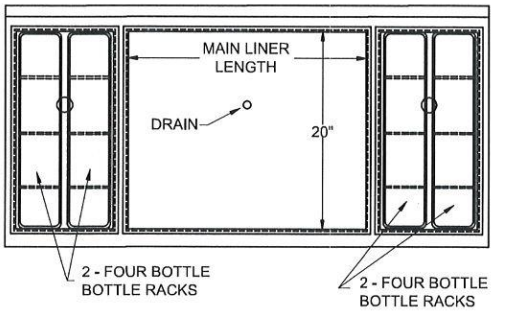


Plan View

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

Plan view detailing two bottle well models

Model: CBB-48-CP10 shown



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Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 84

Description Underbar, Drainboard/Glass Rack

Manufacturer Glasstender

Model Number DBGR-24

Quantity 4 ***Unit*** ea

Electrical Data:

None

Plumbing Data:

1/2"-Indirect Waste

Options and Accessories:

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Project:	AIA
Item #: 84 Qty: 4	SIS:
Model #: DBGR-24	

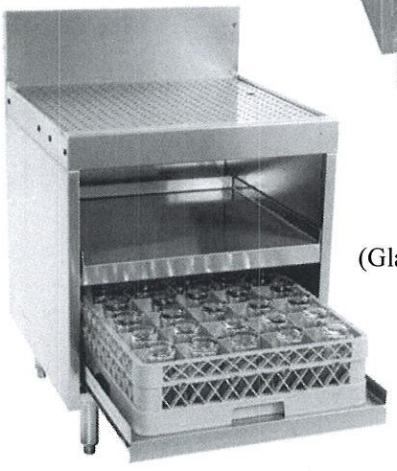
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Drainboard Glassracks

DBGR-18, DBGR-24, DBGR-24-RS



DBGR-18



DBGR-24-RS
(Glassrack not included)

Intertek
4004503
Conforms to ANSI/NSF STD 2

Standard Features

- All stainless steel construction
- Adjustable stainless steel bullet feet
- One piece, seamless top and backsplash featuring 1/4″ radius corners for easy cleaning
- DBGR-18 and DBGR-24 have a bottom shelf and one adjustable intermediate shelf
- DBGR-24-RS has roll-out bottom shelf and one roll-out intermediate shelf (intermediate shelf is not adjustable)
- Solid shelves are also useable for non-glassrack storage
- Exclusive design drainboard top with drain pan and separate perforated insert for better air circulation
- Intermediate shelf and floor are still removable after unit is plumbed and include radius corners for easy cleaning
- Smooth interior walls for easy cleaning and a finished appearance
- All storage is on a level plane

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

Specifications

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

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

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

Product Information

Drainboard Glassracks have a stationary or roll-out bottom shelf, adjustable or roll-out intermediate shelf, and drainboard work surface. All models are 24″ deep. The 24″ wide models hold 20″ by 20″ racks and the 18″ wide model holds the 16″ round racks used with the Glastender GT-18 glasswashers. Since drainboard glassrack shelves are solid, they can be used for non-glassrack storage also.

If a 19″ deep drainboard glassrack is required, please see the 19″ deep drainboard cabinets less doors on page 3.16. Also, see page 1.11 for special glass rack holders for GT-18 glasswashers.

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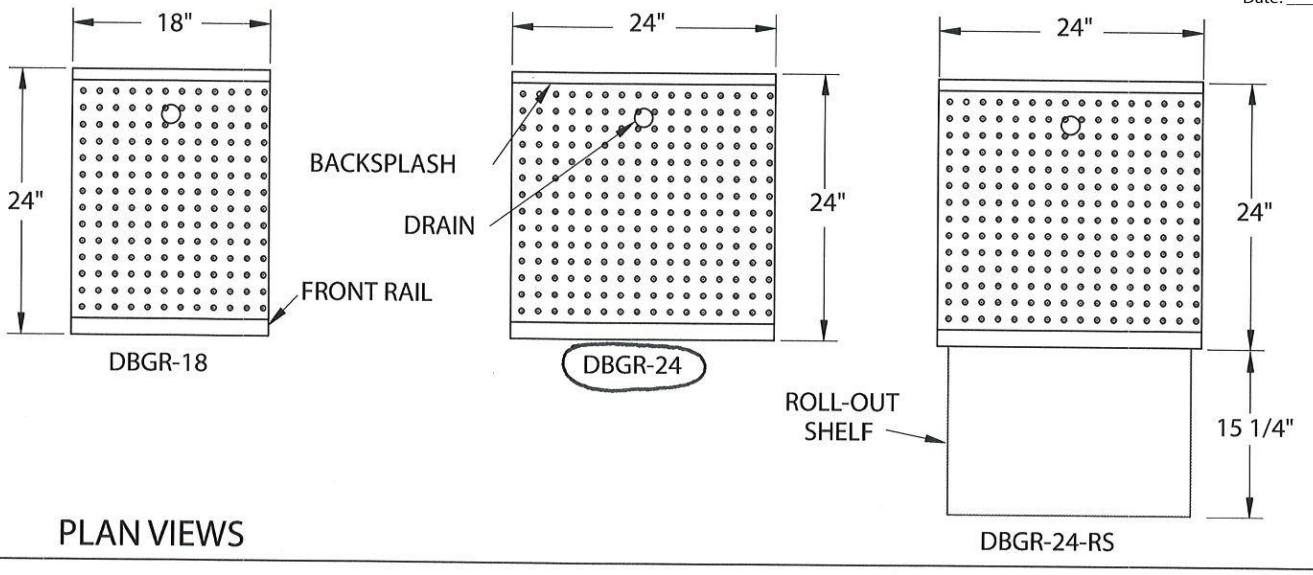
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Approval/Notes:

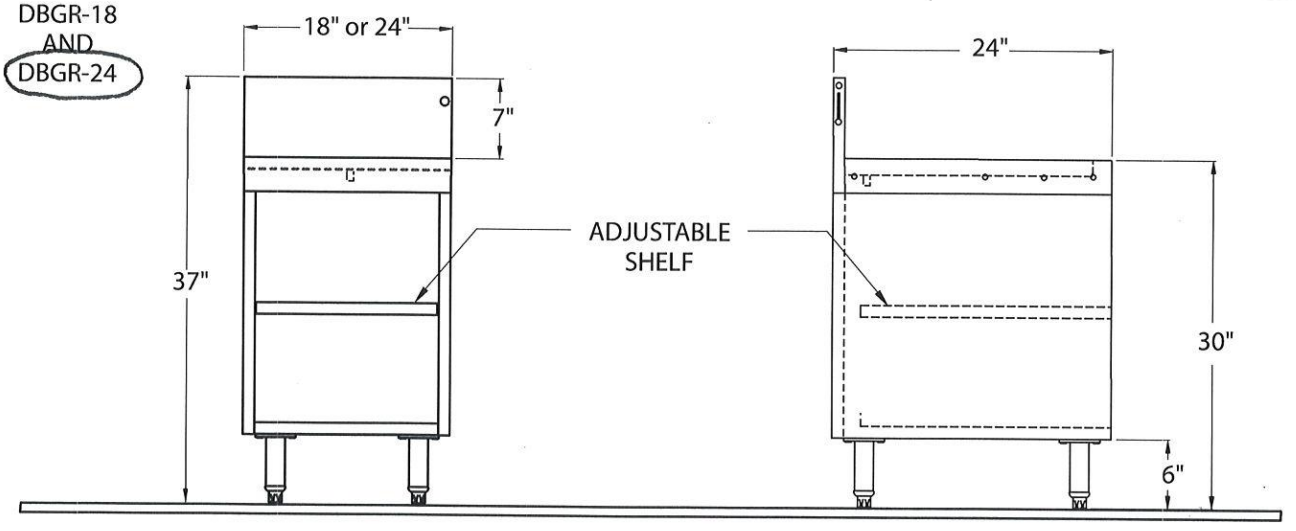
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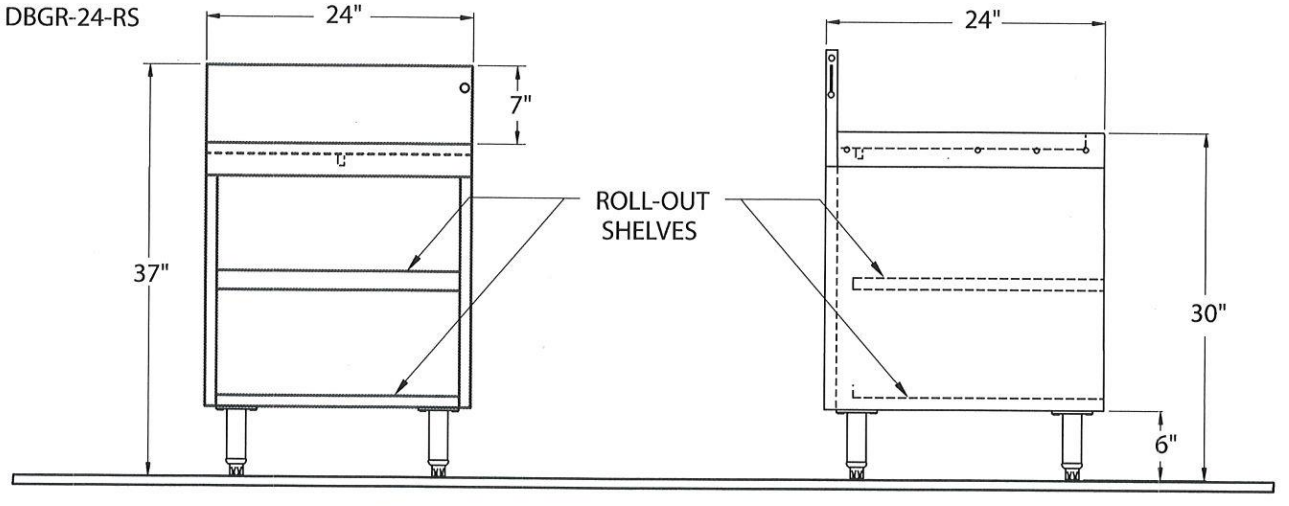
Drainboard Glassracks

Dimensional Information



PLAN VIEWS





FRONT ELEVATION

SIDE ELEVATION

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Foodservice Equipment Cut Sheet

Thompson Point, Brick South

Item Number 85

Description Liquor Storage Shelving

Manufacturer Cambro

Model Number ESU214872V4

Quantity 6 ***Unit*** ea

Electrical Data:

None

Plumbing Data:

None

Options and Accessories:

(6) Six units at 21" x 48" x 72" high. Model ESU214872V4.

Specification data contained on this document should be compared and confirmed with the corresponding "Cut Sheet" hereto. Cut Sheets are considered source documents and thus conflicts or discrepancies between this document and the corresponding cut sheet should be resolved in favor of the cut sheet, which is a factory authorized publication.

CAMBRO

Item No. 85

Specifier Identification No. _____

Model No. ES0214872V4

Quantity 6

Reviewed for Code Compliance
Inspections Division
Approved with Conditions
Date: 11/22/16

Camshelving® Elements Series

4-Shelf Starter Units for Stationary Units

Shelf Plates only with Camguard® Antimicrobial

3 Post Heights

64" (1630 mm), 72" (1830 mm), 84" (2140 mm)

3 Shelf Widths

18" (460 mm), 21" (540 mm), 24" (610 mm)

5 Shelf Lengths

36" (910 mm), 42" (1070 mm), 48" (1220 mm), 54" (1380 mm), 60" (1530 mm)

StoreSafe

CAMGUARD ANTIMICROBIAL SHELF PLATES

- **Starter Unit includes:**

  4 stationary posts with leveling feet installed pre-assembled with post connectors and wedges, 1 bag of 32 stationary traverse dovetails (16 ea. A and B), Vented shelf plates (for 4 shelves), 8 stationary traverses and instructions.



Four Shelf Unit with Vented Shelf Plates.

Features & Benefits

Strong Technology

Posts and Traverses are built using advanced manufacturing technology and the use of a non-corrosive composite material. The robust design along with unique composite material gives Elements an unprecedented longevity, durability and weight-bearing capacity in the industry. Shelves up 48" (1220 mm) long hold up to 800 lbs. (363 kg) evenly distributed static weight. Shelves 54" – 78" (1380 mm – 1980 mm) long hold up to 600 lbs. (272 kg) each. Shelves connected by Corner Connectors hold up to 400 lbs. (182 kg) on a 36" (910 mm) to 48" (1220 mm) traverse.

Hygienic Design

Camshelving Shelf Plates contain Camguard® antimicrobial, a silver-ion technology that inhibits the growth of mold, fungus and bacteria that may cause odors, stains and product degradation. Camguard is incorporated throughout the shelf plate material so that it will never wash off or wear out. The shelf plates remove easily and can be placed in an open end Camrack® (OETR314) for washing.

Shelving for Life

Non-corrosive design will endure all areas of operation – dry-storage, coolers, warewashing, freezer and heavy condensation and humidity settings – without risk of rusting, peeling, denting, cracking or warping. Functions in temperatures down to -36°F (-30°C) or warm environments up to 190°F (88°C).

Fits in Any Space

Innovative design helps maximize valuable space and provides strength and stability. Straight line components are attached by sharing posts of existing units with no loss of weight-bearing capacity. Corner Connectors bring units together in 90° angle to create corner & U-shaped units. Reduces costs by sharing posts of existing unit without the use of add-on clips or "S" hooks.

Requires minimal assembly

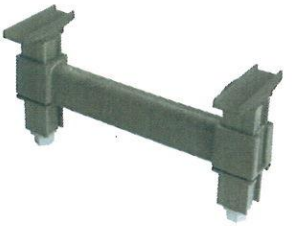
Can be put together with the use of a rubber mallet. Two-piece dovetails secure Traverses so they can be set easily into place.

Flexible Design

Shelves can be easily adjusted at 4" (102 mm) increments. Add a shelf to an existing unit by simply ordering the appropriate Shelf Kit. Adjustable foot on bottom of each stationary Post adjusts easily for floor irregularities so shelf contents are securely stored and leveled.

Optional Accessories

Wall Fastener and Seismic Foot. Each are packed 4 per case. Identification Tags clip easily onto traverses.



Dunnage Stand Recommended for Units 54" (1380 mm) or longer.



Set of Left and Right Corner Connectors (1 set required per shelf).

Approvals

NSF Components

* Does not include Wall Fastener and Seismic Foot.

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Camshelving® Elements Series

4-Shelf Starter Units for Stationary Units

Shelf Plates only with Camguard® Antimicrobial

Item No. 85

Specifier Identification No. _____

Model No. ESU214872V4

Quantity 6

Date: 11/22/16

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Four shelf Starter Unit

CODE	TRAVERSE IN. MM	CASE LBS. (CUBE)	CASE KG. (CUBE M³)
64" (1630 mm) Height 18" (460 mm) Width			
ESU183664	36" 910 mm	49.99 (5.92)	22,68 (0,17)
ESU184264	42" 1070 mm	54.53 (5.92)	24,74 (0,17)
ESU184864	48" 1220 mm	58.94 (5.92)	26,74 (0,17)
ESU185464	54" 1380 mm	63.64 (5.92)	28,87 (0,17)
ESU186064	60" 1530 mm	68.26 (5.92)	30,96 (0,17)
64" (1630 mm) Height 21" (540 mm) Width			
ESU213664	36" 910 mm	54.94 (7.39)	24,92 (0,21)
ESU214264	42" 1070 mm	60.23 (7.39)	27,32 (0,21)
ESU214864	48" 1220 mm	65.28 (7.39)	29,61 (0,21) (6)
ESU215464	54" 1380 mm	70.74 (7.39)	32,09 (0,21)
ESU216064	60" 1530 mm	76.11 (7.39)	34,52 (0,21)
64" (1630 mm) Height 24" (610 mm) Width			
ESU243664	36" 910 mm	59.50 (8.49)	26,99 (0,24)
ESU244264	42" 1070 mm	61.66 (8.49)	27,97 (0,24)
ESU244864	48" 1220 mm	71.72 (8.49)	32,53 (0,24)
ESU285464	54" 1380 mm	77.70 (8.49)	35,24 (0,24)
ESU246064	60" 1530 mm	83.59 (8.49)	37,92 (0,24)
84" (2140 mm) Height 24" (610 mm) Width			
ESU243684PKG	36" 910 mm	61.46 (14.30)	27,88 (0,14)
ESU244284PKG	42" 1070 mm	67.27 (15.57)	30,51 (0,17)
ESU244884PKG	48" 1220 mm	73.68 (12.57)	33,42 (0,16)
ESU245484PKG	54" 1380 mm	80.66 (14.59)	36,58 (0,20)
ESU246084PKG	60" 1530 mm	86.55 (15.14)	39,26 (0,20)

Due to the size of the 84" (2140 mm) shelving, starter units will be shipped in 3 cartons.

CODE	TRAVERSE IN. MM	CASE LBS. (CUBE)	CASE KG. (CUBE M³)
72" (1830 mm) Height 18" (460 mm) Width			
ESU183672	36" 910 mm	51.27 (5.92)	23,26 (0,17)
ESU184272	42" 1070 mm	55.81 (5.92)	25,32 (0,17)
ESU184872	48" 1220 mm	60.22 (5.92)	27,32 (0,17)
ESU185472	54" 1380 mm	64.92 (5.92)	29,45 (0,17)
ESU186072	60" 1530 mm	69.54 (5.92)	31,54 (0,17)
72" (1830 mm) Height 21" (540 mm) Width			
ESU213672	36" 910 mm	56.22 (7.39)	25,50 (0,21)
ESU214272	42" 1070 mm	61.51 (7.39)	27,90 (0,21)
ESU214872	48" 1220 mm	66.57 (7.39)	30,20 (0,21)
ESU215472	54" 1380 mm	72.02 (7.39)	32,67 (0,21)
ESU216072	60" 1530 mm	77.39 (7.39)	35,10 (0,21)
72" (1830 mm) Height 24" (610 mm) Width			
ESU243672	36" 910 mm	60.78 (8.49)	27,57 (0,24)
ESU244272	42" 1070 mm	66.59 (8.49)	30,21 (0,24)
ESU244872	48" 1220 mm	72.99 (8.49)	33,11 (0,24)
ESU245472	54" 1380 mm	79.98 (8.49)	35,82 (0,24)
ESU246072	60" 1530 mm	84.87 (8.49)	38,50 (0,24)

Corner Connector Set

CODE	DESCRIPTION	CASE LBS. (CUBE)	CASE KG. (CUBE M³)
ECC	Right and Left	0.70 (0.04)	0,32 (0,001)

Case Pack: 1 set

Dunnage Stands

6 ½" (165 mm) Height

CODE	WIDTH IN. MM	CASE LBS. (CUBE)	CASE KG. (CUBE M³)
EDS14	14" 360 mm	1.94 (0.18)	0,88 (0,001)
EDS18	18" 460 mm	2.06 (0.22)	0,93 (0,006)
EDS21	21" 540 mm	2.14 (0.26)	0,97 (0,007)
EDS24	24" 610 mm	2.23 (0.30)	1,01 (0,008)

Case Pack: 1

Architect Specs

Posts:	Proprietary non-corrosive composite material.
Post Connectors:	Glass Filled Polypropylene.
Traverses:	Proprietary non-corrosive composite material.
Vented/Solid Shelf Plates:	Reinforced polypropylene with Camguard® antimicrobial.
Corner Connectors:	Glass Filled Polypropylene.
Adjustable Foot:	Glass Filled Nylon.
Seismic Foot:	Stainless Steel post and wide foot plate, 3 holes for bolts. (Bolts not provided)
Divider Bars:	Glass Filled Nylon.
Wall Fastener:	Stainless Steel.
Dovetails:	Resin Nylon.
Wedges:	Resin Polypropylene.

Optional Accessories

Seismic Foot (Bolts not provided)	❑ CSEQ3	**Color:** Silver	**Case pack:** 4 each
Wall Fastener	❑ CSWF	**Color:** Silver	**Case pack:** 4 each
E Corner Connector	❑ ECC	**Color:** Brushed Graphite	**Case pack:** 2 each
Identification Tag 6"	❑ CSID	**Color:** White/Clear	**Case pack:** 12 each
Identification Tag 3"	❑ CSID3	**Color:** White/Clear	**Case pack:** 12 each

Standard Colors

❑ Brushed Graphite (580)

Approvals

NSF Components

* Does not include Wall Fastener and Seismic Foot.

CAMBRO

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Foodservice Equipment Cut Sheet

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